Happy Years WITH YOUR PRESIDENT REFRIGERATOR

How to use it, Care for it, Enjoy it to the full.
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THIS little book has been compiled to help you enjoy to the full your PRESIDENT refrigerator. We hope it will.

We have built into your PRESIDENT the finest of materials and workmanship throughout. We have designed it with the object of providing you with a lifetime of reliable service, and we believe it to be a product you may feel proud to have in your home.

May we ask that you read this little book carefully and intently, because in doing so, you will ensure that your PRESIDENT gives the utmost satisfaction year after year.

To assist you further in obtaining the absolute maximum of service and enjoyment from your PRESIDENT, you will find herein many useful hints on the preparation and serving of foods, delightful recipes for ice creams, cool drinks, desserts, etc., and a host of other menu suggestions.

Keep this book handy in your kitchen. Refer to it frequently, and your PRESIDENT will prove your staunchest ally in keeping food bills down and in paving the way to happy years of gracious living.
Terms of Guarantee

THE PRESIDENT Refrigerator is fully covered by Warranty as to workmanship and material. In order to secure the benefits of this Guarantee, it is necessary to fill in and mail the enclosed "Application for Guarantee" Card. The Guarantee Certificate you will receive in return sets forth in detail the terms of the Guarantee to the original owner.

In general however, it should be pointed out that the Guarantee is in two parts, namely:

CABINET AND ACCESSORIES which are fully guaranteed for twelve months against defects in material or workmanship.

"POWERMASTER" SEALED UNIT ASSEMBLY which is guaranteed for five years against defects in material or workmanship.

The Guarantee is to the original owner only, and is not transferable.

PRESIDENT INDUSTRIES PTY. LTD.
SYDNEY
The following simple points should be checked, and your PRESIDENT is then ready for service.

**ELECTRICAL:**

Any convenient 3-point power plug is suitable, provided the power supply is 230/250 volt AC, 50 cycle. This is the normal power supply in most capital cities and country towns throughout Australia. This detail, however, should be specifically checked because serious damage will result should the refrigerator be connected to a Direct Current supply (DC) or to any type of AC current other than that specified.

**LOCATION:**

As it is the function of a refrigerator to keep heat away from the interior, it is obvious that the cooler the position selected for installation, the better and the more economical its operation. A location subject to the direct rays of the sun or in close proximity to a stove should be particularly avoided. It is important to provide a reasonable air circulation around the whole of the cabinet, and desirable to have at least 3in. air space at each side of and at the rear of the cabinet, and at least 18 ins. above it.

**FLOOR:**

Ensure that the floor is firm and level, and suitable for carrying the weight of the loaded refrigerator. This will avoid unnecessary movement and rattling of the foods and utensils within the cabinet, and at the same time ensure that it operates with the utmost efficiency.

**CLOSING THE DOOR:**

It is appropriate to mention to the new owner at this point that the PRESIDENT is fitted with a strong positive action trigger-type door lock, which is automatically cocked when opening the door.

If by any chance the door does not close easily, it is because the lock has not been fully cocked, and under such circumstances, the door must not be slammed. By moving the handle again as if opening the door, the lock will become fully cocked, and the door will then close easily.

The door is adjusted for fairly tight closing when leaving the factory, to allow for settling down of the rubber sealing gasket after short use.
RUNNING IN

Your PRESIDENT has been carefully inspected and tested for efficiency and running perfection before it left the factory. After that, it has travelled many miles to reach your home. If you follow the simple hints given hereunder, and be patient for a few hours, you will ensure that your refrigerator has the opportunity to properly settle into its new home, and prepare for its lifetime of service to you.

STARTING:

Set the control knob at the "normal" position and switch on the power supply at the wall switch. The PRESIDENT "Powermaster" Sealed Unit is hermetically sealed in an oil bath, in which it runs for the whole of its life. During transit the oil levels may have been disturbed, and if on first starting the motor should run unevenly, it should be switched off at the wall-point for a minute or two to allow the oil bath to settle down into its proper levels. Upon switching on again, you will find that the motor will run smoothly and quietly.

THE FIRST HOUR OR SO:

When first started, the motor will run for quite a considerable period whilst the cabinet temperature is being "pulled down" to its proper level. After this has been achieved, the motor will switch itself off, and thereafter will automatically come into operation for a few minutes at a time, whenever necessary to maintain the pre-determined degree of cold inside the cabinet.

RUNNING IN PERIOD:

Allow the refrigerator to run empty the first day and night, because a little more attention is yet required before you commence to store your foods in it.

NEXT MORNING:

Turn the refrigerator "off" and defrost, as described on a later page. Thoroughly clean the interior and all the accessories with a soft, clean cloth moistened in luke warm water, to which has been added a few drops of vanilla flavouring essence. This will counteract the unavoidable odour of "newness" peculiar to any new refrigerator.

READY FOR USE:

Your PRESIDENT may now be switched on again, and is fully ready for use.
The temperature control knob regulates the automatic thermostat, which in turn holds the cabinet temperature automatically at any level of cold you may desire. In its coldest position the motor will be running practically all the time, and conversely in "warmer" settings the motor will be called into operation proportionately less, according to the setting you select.

NORMAL OPERATION:
You will find under average circumstances that the setting marked "normal" will be satisfactory for most food storage purposes.

It may well be that you will be satisfied with the degree of cold at a setting somewhat "less cold." It should always be remembered that the colder you run the refrigerator, the more the motor will run to maintain the lower temperature selected. Accordingly, the greatest economy in operation is achieved by selecting a setting which is cold enough to do the job you require for the time being, but no colder.

FAST FREEZING:
If it is required to make ice cubes quickly or to make ice cream, the greatest speed can be achieved by turning to the coldest position until the water or ice cream, as the case may be, is frozen. It is important to remember, however, that once this has been done, the control knob should be returned towards the "normal" position, otherwise you may find that the cabinet becomes so cold overnight as to burst eggs and milk bottles, because of freezing of the liquid within them.

The aluminium ice cube trays should always be used for fast freezing, and plastic trays for overnight making of ice at normal settings.

THE "OFF" POSITION:
This may be used when defrosting, but it should be remembered that in this position when the door of the refrigerator is open, electric power is still coming to the interior light socket, and reasonable care should therefore be exercised.
As already explained, the Evaporator or Freezer is the medium by which the interior of the cabinet is kept cold. The temperature of the Evaporator is normally below freezing point when the machine is operating, and it naturally follows that any humidity or moisture in the air coming into contact with the Evaporator will turn to snow or frost, and deposit itself upon the metal of the Evaporator. Were this process allowed to continue indefinitely, the Evaporator would become a great mass of snow or frost, with serious repercussions upon the efficiency of the refrigerator, and increase in running costs. It is therefore necessary every week to remove this frost in accordance with the simple directions given below:

1. Empty the "chiller" or meat dish, and replace it without lid under the Evaporator, in which position it will act as a tray to collect the water as the frost melts.

2. Turn the refrigerator off either by the control-knob or wall-switch, and leave the door ajar until the Evaporator is entirely cleared of frost.

3. Remove the contents of the refrigerator, clean all shelves, trays and the interior walls of the food compartment with a soft, damp cloth, and finish by drying out with a dry cloth.

4. Empty the water from the meat tray, dry out, replace the lid, all foodstuffs and other dishes, close the door. Switch the refrigerator on again, with the temperature control knob set to the normal position.

QUICK METHOD:

Defrosting may be carried out very quickly by placing several trays of hot water in the Evaporator after refrigerator is switched off, and removing them as soon as they become cool.

OVERNIGHT DEFROSTING:

Providing you are not storing ice cream, ice blocks or frozen foods in the Evaporator, defrosting may be carried out overnight by turning the temperature control knob to the "cool" position. On this setting the Evaporator is permitted to rise above the normal 32° freezing point from time to time, thus allowing the frost to melt, but at the same time maintaining a satisfactory degree of cold inside the cabinet to preserve foodstuffs stored.

- Under no circumstances use any sharp instrument to chip or prise the ice or frost off the Evaporator, as serious damage may result to its surface.
Even when the door of the cabinet is closed, there is always a certain amount of turbulence in the air within — the cold air constantly falling from the Evaporator to the bottom of the food compartment and the warmer air thereby displaced rising to the top, where it comes into contact with the Evaporator and the cycle is properly established. It therefore follows that the coldest air is always immediately beneath the Evaporator, whilst in general principle the lower half of the food compartment is colder than the top.

The illustrated guide is therefore based on the fact that some foods should properly be stored at a somewhat colder temperature than others. It is important to note that the placing of paper on shelves will restrict the proper circulation of air within the compartment, and interfere with the efficiency.

You will find your PRESIDENT safely stores surprising quantities of food if you develop the habit of placing each article in its correct location.

Foods which are liable to give off odours (cheeses, onions, etc.) or absorb odours (milk, butter, etc.) should be placed in covered containers, otherwise they will contaminate other foods or become contaminated. Hot foods should be allowed to cool before placing in the cabinet.

Meats and fish can be kept unwrapped in the meat dish, or if necessary to keep them for some time, can be placed wrapped in greaseproof paper inside the freezing compartment.
Ice cream and pre-frozen foods will remain frozen indefinitely whilst the temperature of the Evaporator is maintained below 32 °F.

Purchased ice cream keeps better and tastes better if transferred to a cold aluminium tray before storing in the Evaporator.

Use of the "Chiller" (or Meat Dish) and Crisper Dish

Because of the constant movement of air within the interior, it will be appreciated that the moisture of that air is gradually extracted, deposited upon the Evaporator, and forms a frost.

If meats or salads were placed uncovered in the cabinet, there would be a certain drying tendency. To offset this, hygienic dishes are provided. The "Chiller" is completely sealed by the lid provided, because it is desirable not only to retain the whole of the moisture in the meat and fish, but also to prevent their odours from escaping and affecting other foods.

The Crisper dish, on the other hand, is so arranged that the glass shelf immediately above it acts as a baffle, permitting a very reduced circulation of air around the salad or fruit kept in it, just enough to prevent sweating yet quite enough to retain the original crispness of the articles stored.
CAREFUL ATTENTION TO THE SIMPLE HINTS GIVEN BELOW WILL ENSURE THAT YOUR PRESIDENT RETAINS ITS NEWNESS FOR MANY YEARS.

CABINET EXTERIOR

The exterior of the cabinet is high gloss oven-baked enamel, and is similar in characteristics to the finish used on modern motor cars. Cleanliness is the major consideration and polishing should be quite unnecessary. A weekly wipe over with a soft damp cloth, followed by brisk rubbing with a dry cloth, will preserve the original lustre for many years. The use of soap or harsh abrasives of any kind must be avoided.

THE DOOR:

Heavy duty hinges and handle are fitted to the main door and should require no attention other than rubbing over with a soft cloth from time to time to preserve the original finish. The sealing "gasket" is of rubber; grease or dirt will cause deterioration, therefore at all times keep the gasket perfectly clean. A small amount of detergent on soft cloth may be used for this purpose. The door interior lining may be kept clean by rubbing with a soft, damp cloth only.

FOOD COMPARTMENT FACINGS

These are of strong, modern fracture-proof plastic, requiring no attention other than the usual soft, damp cloth.

SHELVES:

The shelves are of steel wire, rust-proofed by zinc coating and finally covered with a hard semi-elastic plastic skin. They should occasionally be removed and washed in warm soapy water, thoroughly rinsed, and dried before returning to the cabinet. Any particles of food adhering to the shelves or interior of the cabinet may create offensive odours.

PORCELAIN ENAMEL FOOD LINER:

Has the characteristic of glass. Avoid knocking as fracture may result. Clean regularly with a soft, damp cloth.

EVAPORATOR:

It is important to always thoroughly wipe down the Evaporator and dry it all over with a clean, soft cloth after defrosting. The Evaporator and Chiller doors are of similar material to the cabinet facings, and require the same treatment.

LOWER DOOR:

Should be removed occasionally and wiped over inside and out, to remove dust and any accumulation of dirt or grease.
The PRESIDENT "Powermaster" Unit operates in a hermetically sealed oiled bath, and provides a power reserve to master the most trying conditions. Immediately the temperature inside your PRESIDENT refrigerator cabinet rises above the desired level, the "Powermaster" automatically swings into action and swiftly reduces it.

There is nothing to oil.
There are no belts to tighten.

The "Powermaster" is protected against overload or abnormal conditions in the electricity supply by the overload relay illustrated above.

The only desirable attention to the unit is the occasional removal of any dust or dirt that may have accumulated on the fins of the condenser, that is the part which looks like a car radiator. For this purpose, your vacuum cleaner, used occasionally will prove very useful. It is particularly desirable to attend to this detail before the onset of the Summer months. Before doing so, however, be sure to switch off refrigerator at wall switch.
**INTERIOR LIGHT**

If it should be necessary to replace the interior light at any time switch off at wall plug. It is most important to remember this, because so long as power is on at the wall plug, the light socket will always be "alive" when the refrigerator door is opened.

Having switched off at the wall plug, remove the light shield by sliding up. The light bulb is then exposed, and may be screwed out of its socket and replaced with a similar new bulb.

**HOLIDAYS**

When going on holidays, or if for any other reason use of the refrigerator is not required for some time, it should be switched off at the wall switch, all foodstuffs removed, the interior defrosted and thoroughly cleaned, and the door left ajar.

Apart from this, no special precautions are required, and the PRESIDENT will be ready for use again immediately upon your return from holidays.

**WHITEN YOUR LINEN IN YOUR PRESIDENT**

Just as our grandmothers used to put their white under garments, sheets, handkerchiefs and tablecloths out on the lawn on frosty nights to whiten them, so you will find your newly washed linen will iron up much whiter if you place it in your President overnight. Handkerchiefs and other small articles may be placed in the frost-cold meat chest. Shirts, sheets, tablecloths, etc., should be folded and placed on the shelf immediately below the meat chest. Of course, this can only be done when the meat chest and the shelf are not required for foodstuffs and care should be taken to ensure that both the chest and shelf are quite clean.
Every effort has been directed towards providing you with a product which will give you many years of reliable, trouble-free service. Our responsibility to you, however, does not end at that point, and facilities are provided in every capital city to ensure that you receive prompt, efficient service for any problem that may arise.

Before sending for service, check the following points:

1. Is your power "on"?
2. Are your house fuses OK?
3. Is the thermostat set correctly?

If these points are in order, do not attempt any other adjustments, but call for service. Within the metropolitan areas of Australian capital cities, service is provided by the undermentioned:

**SYDNEY**
GENERAL APPLIANCE SERVICE PTY. LTD.,
180 Oxford Street, Paddington - - - - 'Phones FA1188-89-80

**MELBOURNE**
PRESIDENT INDUSTRIES PTY. LTD.,
400 Lonsdale Street, Melbourne - - - - 'Phone MU8847

**ADELAIDE**
PRESIDENT INDUSTRIES PTY. LTD.,
2 Agnes Street, Eastwood - - - - 'Phone UA 8847

**BRISBANE**
EXPORT AND IMPORT DEVELOPMENT (Aust.) PTY. LTD.,
100 Elizabeth Street - - - - 'Phones B5300, B9538

**PERTH**
GENERAL APPLIANCE SERVICE PTY. LTD.,
258 Railway Parade, W. Leederville - - - - 'Phone W2898

Should you live outside the metropolitan area of any of the above States, you should contact the distributor from whom you purchased your PRESIDENT.
Intelligent use of your PRESIDENT will enable considerable savings in your weekly food bills.

Make a practice of doing all your food shopping mid-week, when prices are almost invariably lower than at the week-end. You can, for example, buy a whole side of lamb, keep the leg for the week-end joint, roast the forequarter mid-week, fry or grill the chops as and when you need them, stew the flaps, and casserole the rest. In this way you can save many shillings a week on meat alone.

Keep a lookout for gluts of vegetables, fish or fruit, and stock up when prices are low; your PRESIDENT will safely store a considerable quantity for lengthy periods.

In these and other ways, you can keep expenditure on food for your family to a minimum without in any way sacrificing either quality or quantity to economy. You can save considerably on leftovers, too, which can be kept and served up again in many appetising ways. (See pages 38 - 40).

For the correct place in your PRESIDENT and the best manner of storing various foods, see the section devoted to that purpose (pages 7 and 8.)
MAKING THE MOST OF YOUR PRESIDENT

By ANN MAXWELL

The correct placing of foods in your PRESIDENT is by no means the end of the story. The preparation of foods before storing is also important and your PRESIDENT has possibilities of which you may not yet have dreamed. Read this article carefully, apply its sound advice and make the most of your PRESIDENT:

• FRESH VEGETABLES

Before storing lettuce, cut out the core then hold under cold water, cut end up. This separates and moistens the leaves so that each lettuce "cup" is crisp and shapely when chilled. Drain thoroughly for about one hour, otherwise lettuce will be wet even days later and a puddle of water in your crisping pan would "rust" the lettuce.

Wash other greens and dry well. Store in Crisper Chest. This provides the high humidity greens need for best keeping.

Prepared vegetables such as shelled peas, sliced beans will remain fresh in a refrigerator if kept in a screwtop jar. Don't waste valuable space on root vegetables like potatoes, onions, carrots.

• FRESH FRUITS

Bananas should never be put in a refrigerator. Keep them at room temperature to ripen and retain their delicate flavour. Wrap cut melons and pineapples very securely in moisture-vapour-proof materials (not ordinary or brown) to keep their flavour from spreading to other foods. Wrapping also prevents darkening of such foods as cut avocado. Pick over all berries, take out bruised one—spread them on a shallow dish and place on refrigerator shelf. Do not wash or hull until ready for use.

• MEATS

Before storing minced or hamburger steak shape into patties or required shape, cover with moisture-vapor-proof wrapper, separate with folds of grease-proof paper for easy removal.

Store steaks, chops and roasts to be cooked in a day or two in the special meat chest, which is fitted beneath the evaporator. Otherwise place it uncovered on a plate and store beneath evaporator. Cooked meats should be covered.

• EGGS, BUTTER, LEFTOVERS

Store eggs in racks on doors or in wire or plastic holders, big ends up to avoid rupturing air cells, not in porous paper cartons which pick up odours.
• FROZEN FOODS
Because your PRESIDENT is fitted with a special container for deep frozen foods these will keep firm more than the time stated on the packets. If placed anywhere else in your refrigerator they will thaw more slowly than at ordinary room temperatures, but will not remain frozen.

• TO CHILL FOOD
To chill drinks and food, put them in your PRESIDENT at least ½ hour before serving. Remove gelatine shapes and desserts from refrigerator a little while before serving; if too cold their flavour cannot be fully appreciated. Rich pastry and some biscuit mixtures improve on being chilled.

In hot weather cakes taste much better when served chilled. Place cakes in refrigerator one hour before serving.

Unusual Uses for Your President

Make room for extra uses. Do not keep unopened jars of jams, jellies, sauce, pickles or mayonnaise (this always keeps best out of refrigerator). These are already "preserved" in sugar or brine. Let the space be taken up with other things. A loaf of bread for instance, keeps fresh twice as long in your refrigerator if wrapped in moisture-vapour-proof material, so do cake and cigarettes. Cold cream, lipsticks, cologne, astringents—all these can take refrigeration and be refreshingly cool when you put them on.

If you've damped a shirt or blouse and haven't time to iron it, wrap it in plastic paper, put it in the refrigerator and iron it next day—there is no fear of mildew this way.

A FEW WORDS ABOUT THE FOLLOWING RECIPES

The recipes on the following pages have been contributed by experts and their use will further enable you to get the greatest use and enjoyment from your PRESIDENT.

Every effort has been made to make the directions as clear as possible and we believe that you will enjoy preparing dishes and drinks to these recipes and that they will greatly enhance your reputation as a cook.
"COLD COOKING"

So called "Cold Cooking" does not, of course, eliminate the use of your cooking range entirely as such things as pie shells must first be prepared, while biscuits are purchased ready-cooked, but it has the distinct advantages of speed . . . preservation of vital vitamins . . . cleanliness and cheapness.

- REFRIGERATOR PINEAPPLE CHEESE CAKE
  Refrigerator crumb crust, 2 envelopes gelatine, ½ cup cold water, 3 egg yolks, 1 cup sugar, ½ cup milk, dash salt, 4 cups cottage cheese, 1 teaspoon grated lemon rind, 1 tablespoon lemon juice, 3 egg whites, stiffly beaten, 1 cup cream, whipped, 1 cup drained canned crushed pineapple.

  Sprinkle gelatine over cold water. Let stand until softened about five minutes. Beat egg yolks slightly in top of double boiler. Add sugar gradually, beating well with a rotary beater. Stir in milk and salt. Cook over boiling water, stirring constantly until slightly thickened, and custard coats the spoon. Stir in gelatine until dissolved. Cool slightly. Press cheese through a sieve or beat with electric mixer till smooth. Add lemon rind and juice, mix well. Add slightly cooled custard mixture, beating until thoroughly blended. Let cool until thickened, and partially set. Beat with a rotary beater (electric or hand) until light and foamy. Fold in egg whites, cream and pineapple.

  Pour into crumb lined nine inch spring form pan or nine inch tart plate. Sprinkle top of cake with a little of the crumb crust mixture. Chill in refrigerator two to three hours or until set. Makes one large nine inch cake.

- FRUIT CAKE
  Made entirely in refrigerator. No cooking. 8 ozs. crushed coffee or arrowroot biscuits, 1 cup mixed fruit and nuts, 6 ozs. icing sugar or castor, 2 level dessert spoons cocoa, 1 egg, ½ lb. melted butter, 2 tablespoons sherry.

  Crush biscuits very finely, add fruit and cocoa. Beat egg and sugar together, add sherry. Add to dry ingredients. Melt butter and blend through mixture. Press into buttered pan, place in refrigerator. When set ice and decorate. Can be cut, served and kept as for a baked butter cake.

- BISCUIT LAYER CAKE
  ½ lb. icing sugar, 2 level dessertspoons cocoa, 1 teaspoon vanilla, essence, 5 ozs. melted copha (not hot), 2 tablespoons milk, coffee or Marie biscuits, softened by exposure.

  Line an 8" square tin with greaseproof. Mix dry ingredients into a bowl. Stir in melted copha and milk. Fill tin with alternate layers of mixture and biscuits, and allow to set. Ice with chocolate icing.

  Variation. Add 1 teaspoon dry coffee essence to copha mixture.
• REFRIGERATOR FRUIT FINGERS

1 lb. butter, 1 egg, 1 cup castor sugar, ½ lb. crushed and rolled Marie biscuits, ¼ cup chopped walnuts, ¼ cup chopped dates, 2 ozs. chopped preserved figs, ¼ cup chopped seeded raisins, 1 oz. chopped glace cherries, 2 rounded tablespoons sifted cocoa, 1 tablespoon sherry or 2 teaspoons rum mixed with 1 dessertspoon water.

Melt butter without allowing it to become too hot. Add beaten egg, sugar and biscuit crumbs. Place in a saucepan and stir over low heat until well mixed. Add nuts, fruits, cocoa and sherry or rum and water. Mix well, press into greased tin; mixture should be a good ½” in thickness. Place in refrigerator until quite firm. Top with a thin layer of chocolate icing, sprinkle with chopped walnuts. When quite set cut into finger lengths and remove carefully from tin one piece at a time.

• REFRIGERATOR FRUIT ROLL

½ lb. solid type white shortening, 3 cups sifted icing sugar, 1½ cups stale cake crumbs (butter cake is best), 1 rounded dessertspoon cocoa, 1½ cups chopped mixed dried fruits, 1 egg, 2 tablespoons finely chopped walnuts, coconut.

Melt shortening without allowing it to become overheated. Stir into icing sugar. Add cake crumbs, cocoa and fruits. Stir in beaten egg and chopped walnuts. Form into rolls about 1½” in diameter. Wrap in waxed paper, chill in refrigerator until firm. Cut into thick slices, roll edges in coconut.

• VANILLA SPONGE SLICE

One slab sponge cake, 2 rounded dessertspoons butter, 3 level tablespoons flour, ½ pint milk, 3 scant tablespoons sugar, 2 egg yolks, ½ teaspoon vanilla, 1 level teaspoon gelatine dissolved in 1 tablespoon hot water.

Cut 2 pieces of sponge cake to fit ends of refrigerator tray, place in position. Cut two pieces to fit space left in tray, one for the base, one for the top. Place bottom piece in position. Melt butter, add flour, cook over low heat for 3 minutes; do not allow to brown. Stir in milk and sugar, continue stirring until boiling. Remove from heat, stir over cold water until cooled a little. Stir in beaten egg yolks, vanilla and dissolved gelatine. Stir while cooling. When cold pour into prepared refrigerator tray, place remaining portion of cake on top. Freeze 1 hour. Remove from refrigerator and serve in crosswise slices.

• MOCHA BISCUIT BAR

2 ozs. solid type white shortening, ½ lb. sifted icing sugar, 1 level tablespoon sifted cocoa, 1 beaten egg, 2 teaspoons coffee essence, 2 level tablespoons dessicated coconut, 1 lb. soft coffee biscuits, chocolate sprinkles.

Melt shortening without overheating. Mix sifted icing sugar with cocoa and sift again. Stir in egg, coffee, coconut and melted shortening. Line a narrow bar tin with waxed paper, press a layer of chocolate mixture along base of tin, cover with a layer of softened biscuits. Finish with a layer of chocolate mixture, and dust with chocolate sprinkles. Chill in refrigerator until set. Serve in slices.

• FROZEN MOCHA CAKE

2½ dozen lady fingers, ½ pint whipped cream, ¼ cup icing sugar, ½ teaspoon vanilla.

Mocha Filling. 1 cup hot milk, ¼ cup ground coffee, 2 level tablespoons corn-flour, ½ level teaspoon salt, ½ cup sugar, 3 eggs, 1 teaspoon vanilla.

Pour hot milk over coffee, let it stand where it will keep hot for 10 minutes—strain. Mix cornflour, salt and sugar in double boiler. Beat and add the egg yolks, stir in the coffee infusion gradually, cook slowly until thick and smooth, stirring constantly. Remove from heat and cool slightly. While still warm, fold in vanilla and stiffly beaten egg whites. Spread filling on lady fingers and line bottom and sides of deep pie dish, placing as close together as possible. Arrange another layer of lady fingers on top of this, then another layer of filling and so on, placing lady fingers last. Place in refrigerator for 24 hours, then turn on to a flat dish and cover top with sweetened and flavoured cream. Decorate with nuts and fruit.
Note: Add or substitute flavourings, colourings, etc., to these basic recipes as desired.

- JUNKET ICE-CREAM
  1 pint of milk, 1 ½ junket tablets, 1 tin condensed milk, 1 teaspoonful vanilla (or other flavouring as desired).
  Mix the milk and junket tablets. Leave till set then whip in one tin of condensed milk. Freeze till the mixture starts to grow stiff. Take out and re-beat, add flavouring (vanilla or other flavouring) and colouring as desired.

- PEACH SURPRISE
  2 cupfuls diced peaches, 1 cup castor sugar, 3 egg-whites, ½ cup pure cream.
  Drain peaches; add sugar. Fold in stiffly-beaten whites and whipped cream. Pour into trays and freeze.

- CONDENSED MILK ICE-CREAM
  1 tin condensed milk, 1 ½ tins fresh milk (condensed milk tin measure), 1 teaspoon vanilla, 1 egg-white.
  Mix first three well; pour into trays and quick-freeze. After 1 hour, beat white stiffly; remove mixture from trays and add white, beating all well together. Return to trays and freeze, after adding any desired flavour or colouring.

- POWDERED MILK ICE CREAM
  4 tablespoons powdered milk, 1 pint fresh milk, 2 eggs, 2 tablespoons sugar, 1 teaspoon vanilla.
  Beat milk and powdered milk together until smooth. Separate whites, beat stiffly. Add sugar gradually, beat until dissolved. Add yolks and mix evenly. Add milk mixture gradually, beating well. Pour into trays and freeze.
VELVET ICE-CREAM
1 pint milk, 4 tablespoons sugar, 4 tablespoons cold water, 1 teaspoon vinegar, 1 teaspoon vanilla, 1 teaspoon gelatine, 4 heaped tablespoons powdered milk.

Soak gelatine and water in saucepan 5 minutes. Add sugar, bring to boil, stirring to dissolve. Cool slightly; beat until white and thick. Beat milk and powder together; add to gelatine mixture; add vinegar and flavouring. Pour into trays. Freeze until firm. Remove from trays, beat until smooth, then return to trays for freezing.

PURE CREAM ICE-CREAM
\( \frac{1}{4} \) pint pure cream, 4 egg-whites, 1 teaspoon vanilla, 2 tablespoons sugar.

Beat whites until stiff; add sugar gradually. Whip cream, add vanilla. Mix with whites; place in ice-cream trays and freeze. Alternatively, use yolks instead of egg-whites; same method.

VARIATIONS:

CHOCOLATE: Add 2 ozs. melted chocolate to mixture before freezing.

STRAWBERRY: Add 1 cup crushed strawberries to mixture after first freezing.

COFFEE: Add 2 tablespoons coffee essence and half cup chopped walnuts to mixture before freezing.

FRUIT SALAD: Add 1 cup fine-chopped fruit to mixture after first freezing.

PASSIONFRUIT ICES
2 dozen full passionfruit, 1 quart milk, \( \frac{1}{4} \) pint fresh cream, \( \frac{1}{4} \) lb. sugar.

Mix the sugar with the passionfruit. Pour in half the milk and boil until sugar dissolves and allow to get cold. Then add the remainder of the milk and cream. Freeze.

Note. Other flavourings may be used.

LEMON CHIFFON ICE-CREAM
4 egg-yolks, 1 cup powdered sugar, juice 2 lemons, 1 cup pure cream.

Beat yolks until thick; gradually add sugar, beating all the time, until dissolved. Stir in lemon-juice. Whip cream until fluffy, but not stiff. Fold into egg-mixture, pour into tray and when firm stir and return to refrigerator to freeze.

PINEAPPLE WATER ICE
1 cup sugar, 2 cups boiling water, 1 teaspoon gelatine, 2 dessertspoons lemon juice, 1 small tin crushed pineapple.

Add sugar to boiling water; stir until dissolved, then boil 5 minutes. Dissolve gelatine in 1 tablespoon boiling water; add this, pineapple, and lemon-juice to sugar-water. Pour into trays and freeze. Stir 2 or 3 times while freezing. When almost stiff, turn out into bowl and beat with egg-beater. Return to trays and freeze.

GELATINE ICE-CREAM
1\( \frac{1}{4} \) teaspoons gelatine, 2 cups fresh milk, \( \frac{1}{4} \) cup hot water, \( \frac{1}{4} \) lb. sugar, 1 dessertspoon vanilla, pinch salt, \( \frac{1}{4} \) pint cream.

Dissolve gelatine in hot water; add sugar gradually, stir until dissolved. Mix milk, cream, and sugar. Add cold gelatine mixture, then vanilla. Pour into trays and freeze.

SYRUP FOR WATER ICES
6 lbs. sugar, 2 egg whites, 6 quarts water.

Place the sugar and water on to boil over a slow gas. Boil 15 minutes. Beat the whites and add to water and sugar and boil 5 minutes, very slowly. Strain and bottle until wanted.
• INEXPENSIVE FRUIT CUP CORDIAL

3 lbs. sugar, 1 oz. tartaric acid, 1 teaspoon essence of lemon, 2 pints water, the juice and rind of 6 to 8 oranges, 3 apples, saltspoon epsom salts.

Peel the rind from the oranges, avoiding the slightest portion of pith. Squeeze fruit. Chop apples roughly. Place all ingredients in a saucepan. Bring mixture to boiling point. Boil for 5 minutes, allow to cool. Strain. Reheat and pour into sterilised bottles. Seal. Serve with iced water and floating fresh orange slices. A very small flower, such as geranium, heartsease, nasturtium, may be placed in the centre of the fruit slice.

• FRESH FRUIT CUP

Juice of 6 oranges and 6 lemons, the pith and juice of 1 pineapple, 6 passionfruit, 1 lb. sugar, 1 pint water, 1 bottle dry ginger ale.

Mix together all the fruit and juice. Bring sugar and water to boiling pint. Allow to cool and pour over fruit. Serve cold. Just before serving add the bottle of cold ginger ale. Serve with slice of red apple, slipped on to rim of glass.

• HONEY ORANGE PUNCH

2 cups water, 1 cup honey, 2 lemons, 4 oranges, grated rind of 1 orange.

Boil the honey, water and rind for three minutes. Strain. When cold, add the strained orange and lemon juice. Bottle. Chill thoroughly. Serve as required diluted with water.

• ORANGE JUICE

Place juice in the top of a double boiler. Cook until juice bubbles around sides. Leave for further 5 minutes. Add one saltspoon of epsom salts to each pint. Stir until dissolved. Pour into hot sterilised bottles. Seal when cold.
• **LEMONADE**

3 lbs. sugar, 1 oz. tartaric acid, 1 teaspoon essence of lemon, 2 pints water, juice and rind 6 to 8 lemons, salt spoon epsom salts.


• **FRUIT CUP (For 60)**

1 fresh pineapple, 1 lb. cherries, 3 oranges, juice 3 lemons, 1 cup water and 1 cup sugar boiled together to make a syrup, 1 quart ginger ale, iced water, ice cubes.

Cut the pineapple and seeded oranges into dice. Pit the cherries, cut into thin rings. Add sugar syrup to sweeten then chilled water to taste. Chill well and just before serving, add ginger ale and ice cubes. Garnish with mint sprigs.

• **CLARET CUP (For 60)**

1 quart claret, juice 4 lemons, juice 4 oranges, 3 large bottles of lemonade, 2 oranges, and 1 lemon cut into thin rings, 3 apples.

Peel the apples and chop into ¼ in. cubes. Pour the lemon and orange juice over the apples. Add the wine and mix well and chill. Add the lemonade just before serving and float fruit rings over the surface. Sprinkle with nutmeg if liked.

**Note.** Where a milder drink is required the quantities of wine may be reduced and the lemonade increased. Chill thoroughly before serving and add chipped ice.

• **SUMMER SHERBET**

4 ozs. carbonate of soda, 4 ozs. tartaric acid, 12 ozs. sugar, ½ teaspoon essence of lemon.

Sift the carbonate of soda and the tartaric acid, mix with the sugar. Sprinkle the essence of lemon over the powdered mixture. Bottle and keep covered. Use one teaspoon of the mixture to each glass of cold water.

• **FROZEN FRUIT SHERBET**

1 orange, 1 banana, ½ lemons, 3 passionfruit, green or red colouring, 1 cup sugar, 1 cup water, 2 eggs.

Mash banana, blend with orange-rind, orange and lemon-juice, and passion pulp. Colour lightly; add sugar and water, but reserve 2 tablespoons sugar. Add beaten yolks. Freeze until very cold, but still soft. Remove, beat, and fold in whites whisked in remaining sugar until stiff. Return to trays and freeze.

• **PINEAPPLE AND GINGER SHERBET**

1 cup sugar, ½ pint water, juice of 1 lemon, grated rind of ½ lemon, 1 egg-white, 1½ cups shredded pineapple, ¼ cup finely chopped preserved ginger, ½ pint cream.

Boil sugar and water 10 minutes, strain and cool. Add lemon juice and rind, then pineapple. Pour into refrigerator trays, freeze to a mush. Return to basin, fold in stiffly beaten egg-white, lightly whipped cream, and ginger. Return to trays, freeze until firm. Serve with finger biscuits.

• **ZABAGLIONE**

3 egg yolks, 3 tablespoons sugar, ½ cup marsala or madeira wine.

Place the yolks of eggs and the sugar into a bowl. Beat until the mixture is almost white and very light. Then add the wine and mix thoroughly. Pour into a saucepan and place over a quick heat, beating incessantly, without allowing the mixture to boil or thicken. As soon as it begins to rise in the saucepan, remove from the fire and pour into glasses. Serve cold. Keep in your PRESIDENT until required. May be served hot if preferred.
FRUIT SALADS and JELLIES

• CROWN TORTE

I rounded dessertspoon gelatine, ¼ cup cold water, ¼ cup hot orange juice, ¼ cup sugar, 1/3 cup chopped pineapple, 1/3 chopped glace cherries, ½ teaspoon vanilla, 2 stiffly beaten egg whites, 1 cup whipped cream, 1 jam roll sliced, toasted almonds, maraschino cherries.


Note: If you do not own a torte pan, use a sheet of greaseproof paper, fold it over in about four folds (3 in. deep and 24 in. long) and join the ends with a pin and set on flat serving plate. Arrange jam roll slices around it in a circle and fill with fruit mixture. Chill and remove band of paper before serving.

• FRUIT SALAD SURPRISE

½ pint sweetened custard (made with eggs or custard powder), ¼ pint cream, 4 level teaspoons gelatine, 2 tablespoons cold water, 1 packet pineapple jelly, 1 ½ cups boiling water, 1 ½ cups fruit salad, extra cream or ice-cream.

Mix custard and cream smoothly and evenly. Fold in gelatine softened in cold water and dissolved over boiling water. Pour half the custard into a wetted mould, chill until firm. Dissolve jelly in boiling water, then mix jelly and fruit salad together and spoon carefully into mould on top of custard. When set, add balance of custard, chill until firm. Serve with cream or ice-cream.

• ORANGE WINE SNOW

1 packet orange jelly crystals, 1 ½ cups hot water, ½ cup sherry, 2 tablespoons lemon juice, 2 egg-whites, 2 egg-yolks, 1 cup milk, 1 level tablespoon sugar, pinch salt, vanilla.

Dissolve the jelly crystals in the hot water. Cool slightly, add sherry and lemon juice. Cool until beginning to thicken, then whip with a rotary-beater until fluffy. Fold in stiffly beaten egg-whites. Pour into serving-dish or mould, chill until firm. Beat egg-yolks with milk, sugar, and salt. Stir over boiling water until thickened to custard consistency. Allow to become cold, add vanilla, then chill.
• ORANGE SOUFFLE
3 eggs, juice 1 lemon, juice 1 orange, 6 passionfruit, 1 cup sugar, 1 tablespoon gelatine, 1 cup boiling water, 1/2 pint pure cream.
Beat yolks with sugar. Add fruit-juices, then dissolved gelatine. Stir in stiffly-beaten whites. Place in a glass dish, and chill inside cabinet (NOT ice-cream trays). Before serving, cover with whipped cream and passionfruit.

• LIME AND PINEAPPLE RING
1 packet pineapple, lime, or lemon jelly, 1/2 pint hot water, 1 level dessertspoon gelatine dissolved in 1/2 pint hot water, 1 cup chopped cooked pineapple pieces (drained free of syrup), 1/2 cup evaporated unsweetened milk, melon or paw-paw balls and cherries to decorate.
Dissolve jelly in hot water. When cold and beginning to thicken, whip until white and thick. Fold in dissolved gelatine, pineapple, and evaporated milk. Fill into ring-tin or tube-mould, chill until set. Unmould on to serving dish, fill centre with melon or paw paw balls and cherries.

• JELLY CAKE
4 ozs. cake slices, 1 packet jelly, 1/2 pint hot water, 1 cup fruit syrup.
Dissolve jelly in hot water—strain in fruit syrup, add the cake slices. Let stand for about 30 minutes in cool place. Whisk well, turn into wetted mould, chill and serve with cream.

• STRAWBERRY AND PINEAPPLE CELESTIAL
1 pkt. strawberry jelly crystals, 1 pint boiling water, 1 layer day-old sponge sandwich, 1-3rd cup chopped strawberries, 1/4 cups diced, cooked pineapple, 2 cups milk, 6 level tablespoons sugar, 2 eggs, 4 level dessertspoons gelatine, 1/4 cup hot water, vanilla essence, pineapple slices, whipped cream or substitute and strawberries to garnish.
Dissolve jelly crystals in boiling water, allow to cool. Cut sponge into fingers and arrange around side of wetted 7 in. cake-tin. Pour about 1/4 cup of the cold jelly over sponge fingers, allowing it to trickle down the sides. Allow to set. Add chopped strawberries to balance of jelly, pour into wetted mould, chill. Heat milk, add sugar and beaten eggs; stir over boiling water until mixture coats the spoon. Flavour with vanilla, allow to cool. Dissolve gelatine in hot water, stir into cooled custard. Fold in pineapple, pour into cake-tin. Chill until firm. Unmould on to serving-dish, top with unmoulded strawberry jelly. Decorate with cream, pineapple slices, and strawberries.

• PEACH CELESTIAL
1 slab day-old butter cake or sponge (bought or home made), 2 level tablespoons butter, 3 level tablespoons flour, 1/2 pint milk, 3 level dessertspoons sugar, 2 egg-yolks, 1 level teaspoon grated lemon rind, 2 level tablespoons ground almonds, 1 teaspoon almond essence, sliced peaches, small quantity fruit salad (drained free of syrup) ice-cream, meringues, cherries or strawberries.
Cut cake into squares or rounds. Melt butter, add flour, cook 2 or 3 minutes without browning. Add milk, stir until nearly boiling. Cool slightly, add sugar, egg-yolks, lemon rind, ground almonds and essence. Stir occasionally while cooling, then chill. Spoon over cake on large serving platter or in individual dishes. Top each cake with a ring of peaches, fill centre with fruit salad. Serve with ice-cream and meringues; decorate with strawberries or cherries.

• SAVORY JELLY
2 level dessertspoons gelatine, 1/4 cup hot water, 1/2 pint cold water, 1 tablespoon vinegar, 1 dessertspoon lemon juice, 2 thin strips lemon rind, 3 cloves, 4 peppercorns, 1 slice of onion, 2 sprigs parsley, 1 level teaspoon salt, 3 or 4 celery leaves.
Dissolve gelatine in hot water. Place all other ingredients into enameled-lined saucepan. Bring to boil, simmer 5 minutes. Strain through very fine strainer. Add dissolved gelatine. Use as required. Makes approximately 1 pint.
FILLINGS FOR TARTS

• STRAWBERRY CHIFFON PIE
  8 in. pastry-case, cooked and cooled, 2 eggs, 4 level tablespoons sugar, 1 level teaspoon grated lemon rind, 1 tablespoon lemon juice, 1 1/2 level teaspoons gelatine softened in 1/2 cup cold water, 4 extra level tablespoons sugar, 1 cup chopped strawberries, 3 or 4 tablespoons cream (may be omitted), whipped cream and extra strawberries to decorate.
  Separate whites from yolks of eggs, beat yolks with sugar, lemon rind, and lemon juice. Stir over gently boiling water until sugar is dissolved and mixture slightly thickened. Remove from heat, add softened gelatine, stir until dissolved. Beat egg-whites until stiff, gradually add extra sugar, and continue beating until sugar is dissolved. Fold into cooled gelatine, then fold in strawberries. If cream is used, it should be added at this stage. Fill into pastry-cases, place in your refrigerator until set. Just before serving, decorate edge with whipped cream and extra strawberries.

• CHOCOLATE PEAR PIE
  8 in. cooked biscuit pastry-case, 1 pint milk, 2 1/2 level dessertspoons cocoa, 4 level tablespoons cornflour, 4 level tablespoons sugar, 1 egg, 1 level dessertspoon butter or substitute, 4 cooked or tinned pears, chopped nuts.

• PINEAPPLE SNOW TART
  Biscuit Pastry: 4 ozs. self-raising flour, 4 ozs. plain flour, pinch salt, 4 ozs. margarine, butter, or other good shortening, 3 level dessertspoons sugar, 1 egg-yolk, 2 to 3 tablespoons milk.
  Sift flours with salt, rub in shortening until mixture resembles bread-crumbs. Add sugar. Mix to a dry dough with beaten egg-yolk and milk. Turn on to floured board, knead lightly. Roll to approximately 1/4 in thickness. Cut to fit 9 in. tart plate. Line plate, pinch a frill around edges, prick base and sides well with a fork to prevent bubbling during cooking. Bake in hot oven 12 to 15 minutes. Allow to become quite cold before filling.
  Pineapple Snow Filling: 1/4 cup pineapple syrup (from cooked or tinned pineapple) or water, 2 1/2 level dessertspoons gelatine, 3 eggs, 1/4 cup sugar, pinch salt, 1 level teaspoon grated lemon rind, 1 1/2 cups shredded cooked or tinned pineapple, 1/4 cup coconut, cherries and pineapple wedges to decorate.
  Cook beaten egg-yolks, salt, lemon rind, and half the sugar for 10 minutes over boiling water, stirring continuously. Add gelatine dissolved in warmed pineapple syrup or water. Stir while cooling over bowl of ice or iced water. Fold in shredded pineapple and coconut, and lastly egg-whites beaten stiffly with balance of sugar. When beginning to thicken pile into cold pastry case, chill until set. Decorate with pineapple wedges and cherries. Serve with whipped cream or cream substitute topped with chopped nuts.
• PASSIONFRUIT CREAM PIE

Melt 1 level tablespoon margarine or butter, add 2 level tablespoons flour. Cook 2 or 3 minutes without browning. Stir in 1 1/2 cups milk and 2 or 3 level tablespoons sugar. Continue stirring until boiling. Cool slightly, fold in 2 beaten egg-yolks, cook 2 or 3 minutes longer without allowing to boil. Fold in stiffly beaten egg-whites, 1/4 cup coconut, and pulp of 4 passionfruit. Fill into 7 in. or 8 in. cooked biscuit pastry case. Chill well before serving.

• LEMON CHIFFON PIE

7 in. or 8 in. cooked pastry-case, 3 level teaspoons gelatine, 1/4 cup water, 3 eggs, 1/4 cup lemon juice, 1 level dessertspoon grated lemon rind, 1 cup sugar, pinch salt, whipped cream or substitute.

Soak gelatine in water. Cook egg-yolks, rind, juice, and half sugar over boiling water until thickened to custard consistency. Add gelatine and stir while cooling over bowl of ice or iced water. Fold in egg-whites beaten stiffly with salt and balance of sugar. Fill into pastry case, chill until set. Decorate with whipped cream or substitute.

• APRICOT CREAM PIE

6 ozs. shortcrust or biscuit pastry, 3 level dessertspoons margarine or butter, 4 level dessertspoons flour, 3 level tablespoons sugar, 1 1/2 cups milk, 1 egg, 1/4 cup apricot puree, few drops almond essence, 2 level teaspoons gelatine dissolved in 1 tablespoon boiling water.

Roll pastry to fit 7 in. tart plate. Line plate, pinch a frill round edge. Prick base of tart with a fork, brush base and edges with milk or water. Bake in hot oven 15 to 20 minutes. Allow to cool. Melt margarine or butter, add flour, cook 2 or 3 minutes without browning. Add milk and sugar, stir until boiling. Cool slightly, add egg-yolk, almond essence, apricot puree, dissolved gelatine, and stiffly beaten egg-white. Fill into pastry case, chill until set. Decorate with split apricot halves.

• BUTTERSCOTCH MERINGUE TART

9 in. champagne or biscuit pastry-case, cooked and cooled, 3/4 cup brown sugar, 2 ozs. margarine or butter, 4 level tablespoons flour, 2 eggs, 1 1/2 cups milk, 1 teaspoon coffee essence, 1/2 teaspoon vanilla, 6 extra level tablespoons sugar for meringue, pinch salt, cream.

Mix flour and sugar together in saucepan, gradually add milk, stir until smooth. Stir over gentle heat until boiling, simmer 3 minutes. Add margarine or butter and beaten egg-yolks. Mix well, add vanilla and coffee essence. Fill into cooked and cooled pastry-case. Beat egg-white until stiff with pinch of salt. Gradually add extra sugar and beat until mixture stands in peaks. Pile on to butterscotch filling, place in very moderate oven until meringue is set and lightly browned. When quite cold, cut into wedges and decorate with whipped cream.

• PEACH CREAM PIE

1 cooked and cooled 8 in. pastry-case made from biscuit pastry or short-crust, 1 package custard dessert, 2 egg-whites, 6 level tablespoons sugar, cooked sliced peaches drained free of syrup.

Cover base of pastry-case with peaches. Prepare custard dessert as directed, cool. Spoon over peaches. Make a meringue topping with egg-whites and sugar. Fold into the meringue an extra 1/4 cup of finely chopped, well-drained peaches and spread over custard dessert in pastry-case. Bake in slow oven until meringue is set and very lightly browned. Decorate with peaches.
The following recipes have been especially contributed by "Louis" of the famous Prince's Restaurant, Sydney. Having twice won International Championships with his cocktails, "Louis" is generally recognised as one of the foremost cocktail experts of the world.

- **MARTINI**
  2 drops only bitters, 5 parts gin, 2 parts French Vermouth, 1 part Italian Vermouth, 1 small piece crushed lemon peel. Shake with ice cubes.

- **MARTINOR**
  Proceed as in Martini, plus juice of 1 orange, 1 part orange Curacao.

- **ORCHID**
  3 drops orange bitters, 4 parts gin, 1 part French Vermouth, 1 part Italian Vermouth, 1 part apricot brandy, 1 part orange curacao, 1 part cream. Add ice cubes and shake.

- **BRANDY CRUSTER**
  1 dash orange bitters, 1/3 brandy, 1/3 orange curacao, 1/3 equal parts orange and lemon juice. Add ice and shake.

- **PALS**
  1/3 brandy, 1/3 Creme de Cacao, 1/3 Italian Vermouth, 1 teaspoonful Advocat. Shake with ice.

- **BONNE NUIT**
  1 ice cube in each champagne glass, 1 teaspoonful apricot brandy, 1/2 teaspoonful Advocat. Fill with iced champagne and stir before serving. While ice should be used liberally, on no account should the cocktail be allowed to soak. After making, it should be briskly shaken and poured.

- **BRONX**
  As for Martini with 2 parts orange juice.

- **WHITE LADY**
  4 parts gin, 2 parts Cointreaux, 1 part fresh lemon juice. Add ice cubes.

- **MINT JULEP**
  Crush fresh mint leaves and 1 teaspoonful of sugar in bottom of tall glass. Fill with crushed ice and add full nobby of whisky. Fill glass with half ginger ale and half soda. Place sprig of fresh mint on top and serve with straw.
• TOMATO JUICE COCKTAIL
  1 tin tomato juice or juice of 6 ripe tomatoes, 1/4 teaspoons lemon juice, 1/2 teaspoon celery salt, 1 1/2 teaspoons Worcestershire sauce. Mix ingredients in order given and chill before serving.

• GRAPEFRUIT COCKTAIL
  1 cup grapefruit juice, 1 cup orange juice, 1 cup pineapple cut into dice, 1 cup strawberries, sugar.
  Mix the juice from the grapefruit and oranges, sweeten to taste and chill. Wash the strawberries, cut in halves, mix with the pineapple, cut into dice, serve in cocktail glasses or in the grapefruit shells. Cover with the fruit juice and garnish with whole strawberries.

• EDEN COCKTAIL
  2 tumbler cider, 9 passionfruit, 8 oranges, 2 tablespoons ginger ale.
  Strain juice of fruit into bowl, add cider and ginger ale. Chill, and serve in cocktail glasses.

• RAISIN COCKTAIL
  Cut up 6 cooking apples into quarters, core but do not pare. Put them in saucepan; add 1 cup raisins, 2 bay leaves, small stick cinnamon, grated rind 3 lemons, and 2 quarts cold water. Let it come to the boil, add 2 quarts more cold water, cover and boil 1/2 hour. Drain and add juice 3 lemons and 2 lbs. sugar. Stir until sugar is dissolved, and serve.

• APRICOT COCKTAIL
  Soak 1/2 lb. dried apricots overnight, then stew soft in the water in which they were soaked. Add 1/2 cup sugar, cook 5 minutes, and put through coarse mesh or sieve. Blend juice 1 lemon and juice 2 oranges with 1 cup sweet cider, pour over apricots and stir thoroughly. Strain and dilute to taste with soda water. Place 2 candied cherries in each glass.

• FIJIFRUIT COCKTAIL
  1 cup each of diced bananas and pineapple juice, 2 oranges, bottle ginger ale. Mix fruit and juice well together, just before serving add bottle of ginger ale (cold) and serve at once.

• OYSTER COCKTAIL
  Place 1 dozen large oysters in the dish in which they are to be served and pour over the following mixture: 1 tablespoon Worcestershire sauce, 1 tablespoon tomato sauce, 1 tablespoon lemon juice, 1 tablespoon liquor from oysters. Serve with brown bread and butter.

• PRAWN COCKTAIL
  Take 1 tablespoonful strained lemon juice, 1 tablespoonsful tomato catsup, 1/2 teaspoonful piquant sauce, 1/2 teaspoonful grated horseradish, a few drops of tobasco sauce, 9 shelled prawns.
  Mix the strained lemon juice, catsup, piquant sauce, and grated horseradish well together. Add the prawns, season with a few drops of tobasco. Serve very cold in a cocktail glass, garnished with a slice of lemon.

• GRAPEFRUIT LIQUEUR
  Prepare grapefruit (remove core and loosen pulp from sides). Vandyke the edges, sprinkle a teaspoon castor sugar over, then drop in slowly 1 teaspoonful of maraschino, or any liqueur preferred, or a dessertspoonful of sloe gin or cherry brandy. Keep in your PRESIDENT until required.
• **HAM SALAD FILLING IN SANDWICH LOAF**

One day-old sandwich loaf, 2 lbs. mashed potatoes, 1 level dessertspoon grated onion, butter, pepper, milk, chopped chives or parsley, 1 cup diced ham, 1 cup other diced meat (veal, rabbit, or poultry combine well with ham), 2 chopped gherkins, 1 chopped hard-boiled egg, 5 or 6 small pickled onions (or coloured cocktail onions), 1 tablespoon white vinegar, \( \frac{1}{2} \) cup medium thickness white sauce, 1 level teaspoon dry mustard, \( \frac{1}{2} \) cup mayonnaise, 2\( \frac{1}{2} \) level dessertspoons gelatine, 1 cup hot water or meat or vegetable stock, salt and pepper to taste, \( \frac{1}{2} \) dozen chopped olives (may be omitted), tomatoes, sliced cucumber, lettuce.

Trim all crusts from sandwich loaf, cut a thick slice from the top, lengthwise. With a small, sharp knife remove all inside crumb, leaving walls \( \frac{1}{2} \) in. to \( \frac{3}{4} \) in. thick. Mix ham with meat, gherkins, egg, chopped onions. Add vinegar to white sauce a little at a time, stirring until well mixed. Gradually add mayonnaise, gelatine dissolved in hot water or stock, mustard, salt and pepper, and some of the chopped olives, reserving some for garnishing. Stir occasionally while mixture becomes cold and starts to thicken. Fill into sandwich loaf, replace top slice, chill 3 or 4 hours. Arrange on serving platter. Coat all over with a thick layer of freshly cooked mashed potatoes beaten smooth with onion, butter, pepper, milk, and chives or parsley. Garnish with olives; serve in thick slices with tomatoes, cucumber, and lettuce.

• **TOMATO SURPRISE**

6 large, firm tomatoes, 1 cup finely chopped (or minced) luncheon sausage, 2 hard-boiled eggs, 1 level dessertspoon chopped parsley, \( \frac{1}{2} \) cup mayonnaise, \( \frac{1}{2} \) cup soft breadcrumbs, salt and pepper to taste, salad ingredients.

Wash and dry tomatoes, cut a slice from the top of each and scoop out the pulp, but leave walls thick enough to retain shape when tomatoes are filled. Mix \( \frac{1}{4} \) cup of the chopped tomato pulp with the chopped luncheon sausage, chopped hard-boiled eggs, chopped parsley, mayonnaise, breadcrumbs, salt and pepper to taste. Pile back into tomato cases, chill before serving with salad ingredients.

• **JELLIED TOMATO LOAF**

1 large tin peeled tomatoes, water, 3 level dessertspoons grated onion, 1 dessertspoon Worcestershire sauce, salt and pepper to taste, 1 level teaspoon sugar, \( \frac{1}{2} \) green cucumber, 4 level dessertspoons gelatine in \( \frac{1}{2} \) cup hot water.

Break tomatoes up with a fork so that pulp mixes with the tomato juice. Measure and make up to 2 pints with water. Add grated onion, Worcestershire sauce, salt pepper, sugar, finely chopped unpeeled cucumber, and gelatine dissolved in hot water. Stir occasionally as mixture thickens. Turn into wetted loaf-tin, large size and chill until set. Unmould on to platter, serve with vegetable salad rolled in luncheon sausage or cold meat.
SALMON MAYONNAISE WITH SALAD DRESSING

Blend the yolks of two hard-boiled eggs, a small teaspoonful of mustard, two dessertspoonfuls of oil (if liked) three or four tablespoonsful of vinegar, and the same quantity of cream or condensed milk. Strain ready for use. This is good for 24 hours if kept in a cool place. Cut a pound of cold boiled fish into slices, or one tin of salmon. Place in a glass or silver dish with half of the above dressing stirred in with it, the remainder being spread on the top. Serve on lettuce leaves. This mayonnaise can be used for green or asparagus salad.

FISH MAYONNAISE

Bream, snapper, jew fish and many other fish either whole or in steaks or fillets, are excellent hot weather fare, if made into a mayonnaise. Grill, steam or bake the fish and while still hot remove any skin and when possible the bones. Be careful not to break the fish. When it is cold coat with aspic dressing, garnish it with sliced cucumber, radishes and tomatoes, and, if desired pipe with savory butter. A whole fish makes a cool attractive dish for a buffet party or a summer meal. Serve accompanied with a crisp green salad.

ASPIC DRESSING. To one cup mayonnaise, add one level dessertspoon gelatine dissolved in ¼ cup water. Blend well, use at once for a mask for cold cooked fish.

SAVORY TOMATO

⅓ oz. butter, 1 tablespoonful finely chopped onion, 1 lb. tomatoes, 2 tablespoons malt vinegar, 1 tablespoon tarragon vinegar, ⅛ teaspoonful piquant sauce, 1 finely chopped clove of garlic, ⅛ teaspoon pepper, 1 teaspoon salt, 2 eggs, 1 teaspoonful finely chopped parsley, 1 pinch mixed herbs.

Melt the butter in a saucepan and lightly fry the onion. Remove the skins from the tomatoes, cut them in four and add to the onion. Add the vinegars, piquant sauce, garlic, pepper and salt and simmer gently until the tomatoes are quite soft, stirring with a wooden spoon. Break the eggs and add them one at a time to the mixture, beating after the addition of each egg. Heat gently to cook the egg, stirring continuously, then add the parsley and powdered herbs and mix thoroughly. Use for spreading sandwiches. Will keep three to four days in refrigerator.

MOULDED PRAWNS WITH CUCUMBER SAUCE

2 cups prawns, lobster or canned crab, ⅜ teaspoon salt, ⅜ dessertspoons sugar, 1 teaspoon flour, ⅛ teaspoon mustard, 1 cup celery, 1 dessertspoon gelatine, 2 tablespoons cold water, ¼ cup cooked peas, 2 egg yolks, ⅜ tablespoons melted butter, ⅔ cup milk, ⅔ cup vinegar.

Mix together the dry ingredients, add the butter, egg yolks, milk and vinegar. Cook slowly, stirring constantly until the mixture thickens. Soften the gelatine in cold water and add to the hot dressing. Stir thoroughly and when cool but not set, add the prawns, peas and finely chopped celery. Pour into greased or wetted moulds and set in the refrigerator. Serve on a bed of watercress and garnish with cucumber sauce.

Cucumber Sauce: 3 tablespoons cream, pinch salt, cayenne, 2 tablespoons vinegar, 1 cup chopped cucumber.

Beat the cream until stiff. Fold in the vinegar very slowly and season with salt and cayenne. Lastly add the cucumber which has been peeled, chopped and drained. Chill thoroughly before serving.
A perfect salad can only be made with fruit and vegetables of the highest and best quality. Thoroughly wash and inspect all salad vegetables before placing them in the Crisper Chest of your PRESIDENT and do not take them out until you are ready to prepare the salad. The cooler, crisper and fresher the vegetables, the better the salad.

- **AUSTRALIAN SALAD**

  Cut off the tops of six ripe tomatoes, scoop out the centre, taking care not to break the cases. Sprinkle the inside of each case with salt, pepper and a dusting of sugar. Mash the tomato pulp and mix it with three teaspoons of grated cheese, a dessertspoonful of finely chopped pineapple and chopped nuts, four tablespoonsful of finely-shredded lettuce and one teaspoon of finely chopped parsley. If you like, add one teaspoon of chopped spring onion or chives. Fill the tomato cases with the mixture, sprinkle with a little cayenne pepper and mask with thick mayonnaise. Set each tomato on a crisp lettuce leaf and serve well chilled.

- **EGG SALAD**

  3 hard-boiled eggs, 1 lettuce, 2 sticks of celery, 3 eschalots, salad dressing or mayonnaise, curled celery and mint.

  Shred crisp lettuce leaves very finely, wash, string and dry celery. Cut celery into dice. Peel, wash, dry and dice eschalots. Toss vegetables together and arrange in dish. Remove shells from eggs and cut two eggs into quarters, lengthwise and arrange on vegetables. Chop white of remaining egg finely and sprinkle round edge. Grate remaining egg yolk over lettuce and egg quarters. Garnish with curled celery and a sprinkling of finely chopped mint. Serve with mayonnaise or salad dressing separately.

- **JELLIED VEGETABLE SALAD**

  Take some cooked vegetables—carrots, turnips, beetroot, peas, or beans—dissolve 2 dessertspoonfuls powdered gelatine into 2 cups boiling water, and flavour with pepper, salt, a little sugar, 1 tablespoonful vinegar, and some finely chopped mint. Put the vegetables (which have been cut into cubes) into a fancy mould, or into individual moulds. Cover with jelly, place in your PRESIDENT and, when set, serve with lettuce and mayonnaise.
• **SALAD DE-LUXE**

3 hard boiled eggs, lettuce, asparagus (fresh or tinned), cooked peas, cooked carrots, apples, nuts, celery, mayonnaise, cold chicken or rabbit, lean ham or boiled bacon.

Remove the yolks from three hard boiled eggs, slice the whites and marinate in a little French dressing. Drain asparagus tips. Drain the egg rings and insert a stick of asparagus in each ring. Arrange crisp lettuce on a large dish and place the prepared asparagus to form a border. Inside the asparagus, arrange a row of cooked peas, next a row of cooked carrots cut into segments. Fill centre of dish with chopped apples, nuts and celery mixed with thick mayonnaise. Pyramid diced chicken and ham or rabbit and bacon mixed with mayonnaise in the centre. Sprinkle with the yolks of the eggs passed through a sieve and serve well chilled.

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**SALAD DRESSING and MAYONNAISE**

• **OIL AND VINEGAR DRESSING**

Take 2 tablespoons salad oil, 3 teaspoons vinegar, $\frac{1}{4}$ teaspoon salt and pepper.

Mix salt and pepper with the oil, add the vinegar and mix well before using. Best way is to put these ingredients in a bottle and shake well.

• **MAYONNAISE DRESSING**

1 gill olive oil, 1 tablespoon vinegar, yolks of 3 new-laid eggs, 1 teaspoon lemon juice, $\frac{1}{2}$ teaspoon salt, pepper, 1 teaspoon of made mustard.

Beat yolk of eggs, add pepper, salt and mustard. Now add the oil drop by drop, use a drip spoon or small lipped bottle. The success of the creaming of this mayonnaise depends on the adding of the oil and the mixture must be stirred briskly during the making. When oil is added, stir in the lemon juice and vinegar, stirring well. Keep in your PRESIDENT until required.

• **SWEET MAYONNAISE**

2 tablespoons of sugar, 2 tablespoons of thick cream or condensed milk, 1 salt-spoon salt, 1 teaspoon mustard, a pinch of cayenne or white pepper, 1 tablespoon vinegar, 1 teaspoon salad oil.

Mix all dry ingredients, then add cream, oil, and lastly the vinegar a little at a time.

• **SALAD DRESSING**

Beat 1 egg. add 1 tablespoon of sugar, 2 tablespoons milk, 2 tablespoons vinegar (slowly). Pepper, salt and mustard. Melt 1 tablespoon of butter, pour ingredients in and stir with wooden spoon over low heat till it thickens.

• **THOUSAND ISLAND DRESSING**

With 1 cup mayonnaise mix 4 tablespoons chopped pimentos, 2 tablespoons chopped olives, salt, chilli, and serve at once.

• **FRENCH DRESSING**

1 teaspoon salt, 1$\frac{1}{4}$ tablespoons vinegar, $\frac{1}{4}$ teaspoon French mustard, pinch paprika, 4 tablespoons olive oil, $\frac{1}{2}$ teaspoon onion juice, if liked.

Mix salt, mustard, paprika and vinegar together, then stir in the salad oil, and onion juice. Serve ice cold with any green salad. If liked, half a teaspoon of sugar can be served to this recipe.
• **NEAPOLITAN SUNDAE**
Arrange a scoop of vanilla ice cream, sherried peaches (peaches that have marinated in a little sherry in the refrigerator) a dollop of whipped cream in a sundae goblet — sprinkle chopped walnuts over the top and top with a cherry.

• **BONANZA SUNDAE**
A scoop of vanilla ice cream, a layer of chopped walnuts, a layer of sliced banana, more vanilla ice cream, piled into a sundae goblet; over this pour a little caramel syrup; top with one whole walnut half.

• **SINGAPORE SUNDAE**
Marinade tinned pineapple pieces in ½ cup of its own juice. To this add a teaspoon of liqueur (curacoa, or maraschino). Chill in covered container in refrigerator. Arrange a scoop of vanilla ice cream, pineapple pieces, a dollop of whipped cream in sundae goblet. Over this pour the pineapple syrup. Top with a maraschino cherry.

• **BALTIMORE SUNDAE**
Arrange one scoop chocolate flavoured ice cream in goblet, a layer of broken ginger snaps, a scoop of vanilla ice cream, dollop of cream, over this pour chocolate syrup, sprinkle with a few crushed ginger snaps.

• **VARIETY SUNDAE**
Arrange scoops of vanilla and any other ice cream, separate with a layer of chopped nuts and fruit in season. Top with a scoop of vanilla ice cream. Split a banana in two and then halve it. Roll in crushed nuts and decorate the sundae with four banana spikes.
• APRICOT PARFAIT

1 1/2 cups thick boiled custard, 1/2 cup sugar, 1/3 cup cooked and sieved apricot pulp, 1 level teaspoon grated lemon rind, 2 egg-whites, 1/3 cup hot water, 2 level teaspoons gelatine, cream and mint leaves to decorate, apricot halves.

Dissolve gelatine in hot water, add to cooled custard, stir in sugar. Fold in stiffly beaten egg-whites, fill in to refrigerator trays, freeze 2 hours. Turn back in to basin add apricot pulp and lemon rind, beat until thick and smooth. Return to refrigerator trays, freeze until firm. Serve in parfait glasses topped with apricot halves, cream, and mint sprigs.

• TUTTI-FRUTTI PARFAIT

6 ozs assorted glazed fruits (or preserved fruits drained free of syrup), 1 tablespoon brandy (or 1 dessertspoon rum), 2 level teaspoons gelatine, 2 tablespoons hot water, 1/2 cup sugar, 1/2 cup cold water, 2 egg-whites, 1 level teaspoon salt, 1/2 cup boiled egg custard (or 1 gill whipped cream when available), 1 level teaspoon grated lemon rind, pink colouring, 1/2 teaspoon vanilla, cherries and walnuts to decorate.

Chop fruit finely; soak 2 or 3 hours in brandy or rum. Dissolve gelatine in hot water. Place sugar and water in saucepan, bring slowly to boil, cook steadily until syrup spins a thread — approximately 4 minutes (or boil to 238 °F, if using a thermometer). Pour steadily on to egg-whites beaten stiffly with salt. Add dissolved gelatine, continue beating until cooled and very thick. Fold in custard (or cream) lemon rind, pink colouring, and vanilla. Turn in to refrigerator trays, freeze until just firm. Stir in soaked fruits, freeze until firm. Pile in to tall glasses, decorate with cherries and walnuts.

• BUTTERSCOTCH PARFAIT

1 level tablespoon butter, 1/3rd cup brown sugar, 1/3 cup water, 2 eggs, 1 cup thick boiled custard, pinch salt, 1 teaspoon vanilla.

Stir butter and sugar over low heat until melted and well mixed. Boil 1 minute, add water, cook to a smooth syrup. Pour slowly on to beaten egg-yolks, mixing well. Fold in to custard, then add egg-whites beaten stiffly with salt and vanilla. Pour into refrigerator trays, freeze until firm.

• PEACH MELBA

Open a tin of best cling-stoned peaches, place a half peach in each glass dish, fill centre with a good ice-cream, pour over a little of the fruit syrup, then pile whipped cream on top of all. Garnish with a maraschino cherry. Vary this by using raspberry syrup instead of fruit syrup (peach).

• ICE PUDDING

1 pint custard made with pint of milk, yolk of 4 eggs and whites of two, and sugar, 2 ozs. sugar, 1/2 lb. candied fruits, 1 wine-glass brandy, 1 wineglass wine, 1/4 pint whipped cream, a little flavouring.

Soak candied fruit in a little brandy. Freeze custard, add all other ingredients, replace in refrigerator to finish freezing. Butter joints of mould, then put pudding in mould. Dip mould in cold water before turning out.

• PRALINE CREAM

2 cups milk, 1/2 cup sugar, 2 egg yolks, 1 teaspoon gelatine, 2 tablespoons cold water, 2 teaspoons lemon juice, 1 cup cream, 2 tablespoons brandy or liqueur (or 2 teaspoons vanilla essence), 1/2 lb. almonds, 1/2 lb. brown sugar.

Blanch, chop and dry almonds slowly in oven. Put brown sugar and lemon juice in small saucepan, melt and brown carefully. Add dried almonds, and stir till even, golden brown. Butter or oil a flat cake pan; pour mixture into tin; and when cold and crisp, pound or roll to powder. Beat egg yolk, sugar and milk over hot water till custard coats spoon. Soak gelatine in cold water, and dissolve over hot water. Stir powdered caramel and dissolve gelatine to custard. When cold, add flavouring and lightly whipped cream, and freeze the mixture.
CREAMY DESSERTS and MOUSSES

- PAW PAW AND PASSIONFRUIT MOUSSE
  2 ozs. good shortening, 2 level tablespoons flour, 1 1/2 cups milk, 1/2 to 3/4 cup sugar, 2 eggs, 4 level dessertspoons gelatine softened in 1/4 cup hot water, pulp of 4 passionfruit, 1 packet lemon jelly, diced paw paw, cream.
  Melt shortening over low heat, add flour, and cook 2 or 3 minutes without allowing to brown. Stir in milk and sugar, continue stirring until boiling. Cool slightly, fold in beaten egg-yolks, stir occasionally while cooling. Fold in softened gelatine and passionfruit pulp, then lastly stiffly beaten egg-whites. Prepare lemon jelly in usual way, set a very thin layer in base of wetted mould. Add a half-inch layer of diced paw paw, then sufficient jelly to hold the fruit. When firm, pour passionfruit cream in carefully and chill until set. Set balance of paw paw and lemon jelly in sandwich-tin. When set, turn on to serving-dish. Unmould passionfruit cream on top and serve decorated with cream.

- FRUITY BAVARIAN CREAM
  2 level tablespoons gelatine, 1/4 cup cold water, 3 cups milk, 6 eggs, 2-3rd cup sugar, 2 teaspoons vanilla, 1 cup shredded cooked pineapple, 3/4 to 1 cup chopped strawberries (or chopped stewed cherries, stones removed), 1 dessertspoon lemon juice, 1 dessertspoon rum, 1/4 cup macaroon crumbs, chopped, red and green jelly, whipped cream, and a few extra strawberries or cherries.
  Soften gelatine in cold water, add milk. Combine egg-yolks and sugar, add gelatine mixture, and cook over hot water for 5 minutes, stirring constantly, until sugar is dissolved. Cool, then chill until slightly thickened. Fold in vanilla, pineapple, strawberries, lemon juice, rum, and macaroon crumbs. Fold in stiffly beaten egg-whites. Turn into 2 moulds, chill until firm. Unmould, pipe whipped cream around top edges, and fill centres with chopped jelly. Decorate with strawberries.
  Note. This quantity makes 12 servings. I suggest you halve the recipe.

- CARAMEL SPANISH CREAM
  1/2 cup sugar, 4 tablespoons water, 1 level tablespoon gelatine, 1 1/2 cups milk, 2 eggs, 1 teaspoon vanilla, 2 level tablespoons chopped nuts.
  Place half the sugar in saucepan with 1 tablespoon of the water. Cook until it becomes dark brown all over. Add milk, stir over low heat until caramel is dissolved and mixed evenly with the milk. Allow to cool. Soak gelatine with balance of water. Beat egg yolks with remaining sugar, stir into cooled milk and cook over boiling water until slightly thickened. Cool, stir in dissolved gelatine. When beginning to thicken, fold in stiffly beaten egg-whites, nuts, and vanilla. Turn into wetted mould, chill until set.

- ROCK MELON MOUSSE
  1/2 lb. marshmallows, 1/2 cup milk, 1/2 to 3/4 cup cream or substitute, 1 to 1 1/2 cups mashed rock melon pulp, 1 tablespoon lemon juice, nuts, cherries.
  Place chopped marshmallows and milk in basin over hot water (or in top half of double saucepan). Stir until melted and well mixed, but avoid overheating. Allow to become cold. Turn into refrigerator trays, freeze until just firm. Return to basin, heat until smooth. Fold in rock melon mixed with lemon juice, then whipped cream. Return to trays, freeze until firm. Serve in tall glasses, decorate with nuts and cherries.
• STRAWBERRY MOUSSE

1 cup sugar, ¼ cup water, 3 level dessertspoons gelatine, 1 dessertspoon lemon juice, 1 cup chopped strawberries, 1 small tin cream, strawberry jelly, strawberries.

Boil sugar, water and gelatine 5 minutes. Cool, add lemon juice. Beat until thick and white, add cream, beat until smooth. Fold in chopped strawberries. Fill into mould in which a layer of strawberry jelly has been set. Chill until firm, add balance of jelly, chill until set. Unmould, decorate with whole strawberries.

• JELLIED FRUIT FLUFF

2 cups diced bread or cake, 1 packet red jelly, 1 packet lemon jelly, 1 cup stewed fruit, jam, few crystallised cherries.

Make the jellies in the usual way. Leave until cold and thickening slightly. Place the bread in a glass dish. Spread with jam. Pour over the yellow jelly. Leave until set. Spread with a layer of fruit. Beat the red jelly until very fluffy and just setting. Place on top of the fruit. Wash and chop cherries. Sprinkle on top. Chill thoroughly in your refrigerator before serving.

• PAW PAW TRifle

1 stale sponge cake, 1 large or two small paw paws, ¼ pint thin boiled custard, 2 egg whites, 2 tablespoons castor sugar, 1 tablespoon coconut.

Make the boiled custard using the egg yolks. Cut the stale sponge cake into small cubes and place in a pie dish. Cut the paw paw into small pieces and arrange on top of the cake. Pour over the custard. Beat up the whites of eggs until stiff, gradually add the sugar and beat well. Pile on top of the trifle, sprinkle with coconut and bake in a moderate oven, temp. 350 degs. F gas, 400 degs. F electric for 15 minutes. Serve cold. This dish can be made with any leftover cake and fruits.

• MARSHMALLOw CREAM

Take some marshmallows and cut up into small pieces and cover with sherry. Leave standing, in refrigerator. Before serving, take some cream and whip into this until quite stiff, then put in small glasses and pour over sherry brandy. Decorate with a little whipped cream and chopped burnt almonds and cherries.

• CHOCOLATE BLANC MANGe

½ oz. gelatine, ¼ pint boiling milk, 2 ozs. sugar, 2 ozs. chocolate, 1 tablespoon whipped cream.

Soak the gelatine in two tablespoon of cold water, and stir into it the boiling milk, sweetened with the sugar. Let all boil together for five minutes, taking care that the milk does not burn. Grate two ounces of good chocolate, dissolve it in a very little milk, and add to the other ingredients. Stir well and strain through muslin. Pour into a wet mould, leave until cold, then turn out and decorate with whipped cream or custard.

• STRAWBERRY CHANTILLY

½ dozen small round meringues, round piece of sponge cake, strawberries, whipped cream, fruit syrup.

Place sponge cake in a dish and pour over it some fruit syrup. On this pile ripe strawberries cut in halves (use a silver knife). When well covered with fruit, sprinkle with sugar and cover with plenty of whipped cream. Put the meringues on top, pressing them into the cream. Decorate between the meringues with whipped cream through a forcing pipe. The cream may be slightly coloured. Any tinned fruit may be used when strawberries are not in season.
SAUCES for ICE CREAMS and PUDDINGS

- **CARAMEL SAUCE**
  
  \( \frac{1}{2} \) cup brown sugar, 1 level tablespoon butter, \( \frac{1}{4} \) cup boiling water, 1 tablespoon condensed milk.

  Place sugar and butter into saucepan, shake over heat until both are melted. Add the half-cup boiling water. Boil 5 or 6 minutes or until a little of the mixture dropped into cold water forms a soft ball when moulded with the fingers. Remove from heat. Gradually beat in condensed milk, mixing well. Use hot. If using cold, may be thinned with milk or water.

- **CHOCOLATE SAUCE**
  
  4 ozs. dark block chocolate, 1 or 2 tablespoons milk, few drops vanilla.

  Break chocolate into small pieces, place in basin over boiling water. Stir occasionally until chocolate is melted. Stir in milk, a little at a time, until mixture is a smooth pouring consistency. Use hot.

- **BUTTERSCOTCH SAUCE**
  
  2 level teaspoons butter, \( \frac{1}{4} \) cup water, 2-3rds cup brown sugar, 2 dessertspoons glucose, 1 egg-yolk.

  Combine all ingredients, mixing well. Stir over low heat until thickened. Beat until smooth. Use immediately.

- **FRUIT SAUCE**
  
  \( \frac{1}{4} \) cup pineapple juice, \( \frac{1}{4} \) cup orange juice, juice of 1 lemon, \( \frac{1}{4} \) cup sugar, 2 level tablespoons cornflour.

  Blend cornflour smoothly with orange juice. Add all other ingredients. Stir until boiling, simmer 2 or 3 minutes. Serve cold.

- **ECONOMICAL CHOCOLATE SAUCE**
  
  \( \frac{1}{4} \) tablespoons cocoa, \( \frac{1}{4} \) cup water, \( \frac{1}{4} \) cup milk, 1 cup sugar, 1 tablespoon condensed milk, 1 level dessertspoon margarine or butter, vanilla to taste.

  Blend cocoa to a smooth paste with water. Bring to boiling point with milk and sugar; simmer 5 minutes. Beat in condensed milk, margarine or butter, and vanilla; simmer 2 minutes longer. Serve hot or cold as desired.
• **BRANDY SAUCE**  
  \[ \frac{1}{2} \text{ pint water, 3 tablespoons 'brandy, 2 level dessertspoons arrowroot or cornflour, 1 oz. sugar.} \]  
  Mix the arrowroot and sugar together and blend with water. Stir over a low gas until boiling. Cook three minutes. Flavour with brandy just before serving.

• **CHOCOLATE FUDGE SAUCE**  
  \[ 1 \text{ oz. chocolate, } \frac{1}{2} \text{ cup boiling water, } \frac{1}{2} \text{ cup brown sugar, 1 level tablespoon butter, vanilla essence.} \]  
  Melt chocolate in boiling water. Add sugar and butter and boil for few minutes to soft ball stage (soft-ball formation when drop tested in cold water). Add \( \frac{1}{2} \) teaspoon vanilla essence. Use warm. May be kept for weeks in jar in refrigerator or cool spot.

• **CHILLED CUSTARD SAUCE**  
  \[ 2 \text{ eggs, pinch salt, 2 level tablespoons sugar, 1} \frac{1}{2} \text{ cups milk, flavouring essence.} \]  
  Slightly beat eggs and mix with sugar, salt, and milk. Cook in a pan over boiling water, stirring constantly, until the mixture just coats the wooden spoon used for stirring. Add flavouring essence and chill.

• **APRICOT HARD SAUCE**  
  \[ 2 \text{ level tablespoons butter or margarine, } \frac{1}{2} \text{ cup honey, } \frac{1}{2} \text{ teaspoon almond essence, } \frac{1}{2} \text{ cup (or more) apricot puree.} \]  
  Stew apricots in very small quantity of water, rub through sieve, and measure the required amount. Cream shortening and honey. Beat in essence and puree. Pile into service dish and chill until firm but not hard. Serve with a light hot sweet, such as feather gingerbread squares, vanilla souffle.

• **SAUCE NOUVELLE FOR COLD ASPARAGUS**  
  Put in a saucepan 3 yolks of eggs, 1 walnut of butter, a pinch of salt and pepper, and \( \frac{1}{2} \) pint of cream.
  Cook slowly, without boiling, whisking it all the time. Let it cool and add to it half a pint of thick cream well whipped, and a tablespoon of French vinegar as well.

• **MINT SAUCE (For Cold Lamb or Mutton)**  
  Wash some mint, sprinkle over it a good pinch of salt, mince it, and add to every tablespoonful one tablespoonful of water, one of white wine vinegar; a teaspoonful of castor sugar, and a pinch of borax.

• **COLD CUCUMBER SAUCE**  
  This is delicious served with asparagus. 1 small cucumber, \( \frac{1}{2} \) gill bechamel sauce, \( \frac{1}{2} \) gill cream, 1 gill mayonnaise, salt, pepper, cayenne, and a few drops of green colouring. Peel the cucumber, cut into thick slices, and boil in slightly salted water till tender. Drain and rub through a fine sieve. Return to the saucepan with the sauce, stir well, boil up and if too thick reduce a little. Allow to get cold, add the mayonnaise, whip the cream, stir into the other ingredients, season, and colour a pale green.

• **APRICOT SAUCE**  
  Turn the contents of a \( \frac{1}{2} \) lb. jar of apricot jam into a clean stew-pan with a \( \frac{1}{2} \) pint of hot water, 2 tablespoons of castor sugar, and the thinly-pared rind of \( \frac{1}{2} \) a lemon. Bring it to the boil, then draw it to the side and let it simmer steadily for ten minutes or so; then sieve it, and add sufficient liquid carmine to bring it to a rich red, with a good tablespoonful of lemon or orange juice. Serve cold or hot with steamed puddings.
Several alternative ways of serving are given under each item.

**VEGETABLES**

Beetroot. Set in jelly; use with apples in jellied salad; or make pickles.
Cauliflower and Broccoli. Chill and marinate in French dressing for salad. Add thin cheese sauce, top with buttered crumbs and bake.
Green Beans. Chill and marinate in French dressing for salad.
Peas. Chill for salad, add to cream sauce with other left-overs as fish, &c. Serve on toast.
Potatoes. Brush sliced boiled potatoes with melted fat or salad oil. Grill. Pour medium white sauce over cubed potatoes, sprinkle with crumbs and grated cheese; bake brown. Make potato cakes.
Spinach. Add beaten egg and chopped fried bacon, bake in custard cups until set, serve with seasoned white sauce. Shape into mounds, scoop out centre, drop an egg into this, season, sprinkle with cheese and bake in oven for fifteen minutes. Serve on toast for breakfast or garnish with bacon rolls for lunch.
Tomatoes. Use in tomato soup with chicken broth. Use in meat loaf in sauces for beef patties or vegetables.

**BREADS AND CEREALS**

Scones. Split, butter, and toast under griller. Butter, sprinkle with sugar and cinnamon and toast.
Bread. Use two-day old bread for brown betty, French toast, Queen pudding, or cheese pudding. Mix breadcrumbs with melted butter for baked dish toppings or bread stuffing. Use crumbs in casserole dishes.
Macaroni or Spaghetti. Mix with minced meat, onion and tomato for casserole. Combine with chopped celery, green pepper, pimento, onion, grated carrot, and mayonnaise for salad, chill.
Rice. Combine rice with minced meat and seasonings for croquettes, meat balls or as stuffing for green peppers. Combine cold rice with crushed pineapple, quartered marshmallows and sweetened whipped cream. Chill.
FRUITS

Apples. Make apple snow or whip.
BERRIES. Top uncooked cereals, make fruit jelly moulds.
Fruit Syrups. Use as liquid in gelatine salads or in sauce for desserts.
Peach and Cherries. Use as topping for tapioca and other puddings. Use with puddling batters to make fruit cobbler.
Pineapple. Grill to serve with meats. Use in fruit salads or cocktails.

MEATS, FISH AND POULTRY

Beef. Combine cubed meat with moist bread dressing, bake. Combine cubes of pot roast with cubed vegetables, add leftover gravy, cover with moist mashed potatoes, bake. Spread chopped beef, onion and green pepper on scone dough, roll, slice, and bake, serve with gravy.
Meat Loaf. Spread slices with catchup, grill slowly for five minutes, top with grated cheese and grill for three minutes.
Pork. Add diced pork to pork gravy, heat and serve over toast, dice and mix with cubed chicken or veal for a salad.
Veal. Use coarsely ground veal for mousse or jellied veal, serve chopped cucumber in mayonnaise for sauce.
Chicken. Use in salads. Use in croquettes, chicken pie, and casseroles.
Fish. Cream with peas and carrots to serve on hot toast. Combine with chopped celery, cucumber, and hard-boiled egg for tossed salad or add to jellied salad.

MISCELLANEOUS

Cake. Line mould with strips of sponge cake, pour in Bavarian cream or whipped jellies and chill until firm, unmould to serve. Tear in to small pieces, add chopped nuts and chopped candied cherries; fold in to whipped cream and chill.
Cheese. Grate and use in sauce for vegetables, to top vegetable casseroles, and in souffles. Cube to use in salads.
Egg Whites. Sherbets, apple snow, foamy sauce for puddings, white cakes, meringue tarts and frostings.
Egg Yolks. Mayonnaise, hollandaise sauce, cooked salad dressings, and noodles.
Sour Cream. Cakes, cookies, dried fruit pies, gravies, and meat dishes.

VEGETABLES IN RAREBIT SAUCE

Cold cooked peas, 1 dessertspoon butter, 1 dessertspoon flour, pinch salt, cayenne, 1 egg, sprigs of parsley, buttered toast.

Blend the flour, salt and cayenne with a little of the milk. Place two tablespoons of the milk with the grated cheese in the top of a double saucepan. Stir until the cheese has melted and is well blended with the milk. Add the remaining milk and the blended flour and stir until thick. Cook gently for two minutes. Allow to cool slightly then gradually add the well beaten eggs. Cook over a low heat for two minutes. Place the prepared vegetables into a greased dish and pour over the sauce. Place in a moderate oven, temp, 350 degs. F gas. 325 degs. F electric for 15 minutes to reheat the vegetables. Serve hot on buttered toast garnished with parsley.

CREAMED SPINACH

Cold cooked spinach, 1 dessertspoon butter, 1 dessertspoon flour, 1 1/2 gills milk, cold cooked potato, 1 tomato.

Chop spinach finely. Make the sauce by melting butter, adding the flour and cooking for three minutes. Take off fire and add the milk. Return to the fire and bring to the boil, stirring all the while. Cook for three minutes. Add the spinach, and stir until well heated. Re-heat the mashed potato and serve the spinach in rings of potato with sliced tomato.
• SAVORY VEGETABLES
  1 cup cooked carrot rings, ½ cup cooked beans, ½ cup cooked peas, ½ pint medium white sauce, 2 tablespoons grated cheese, browned breadcrumbs, 2 tomatoes.

  In a greased pie dish, place layers of the cooked vegetables with a little white sauce to cover each layer, cover with sliced tomatoes. Spread white sauce over top. Sprinkle thickly with cheese and breadcrumbs. Place in a moderate oven temp. 350 degs. F gas, 425 degs. F electric and bake until thoroughly heated, about 20 minutes.

• MEAT EN COQUILLES
  1½ cups cold cooked meat cut into dice, 1 tablespoon shortening, 1 tablespoon flour, 1/4 cup cream mushroom soup, ½ pint stock, ½ cup chopped celery, salt, pepper, ¼ teaspoon mustard, 1 tablespoon lemon juice, 1 tablespoon chopped chilli, 1 slice stale bread, 1 dessertspoon melted shortening.

  Cut the meat into dice. Melt the shortening, add the flour and cook for three minutes. Add the stock and soup, stir until the mixture boils and thickens. Remove from fire and add the meat, celery and seasonings. Place into greased scallop shells. Crumble the bread, dip in shortening and sprinkle on top. Dot with shortening and bake in a moderate oven, 375 degs. F gas, 425 degs. F electric for 15 minutes.

• FRIED POTATO CAKES
  2 cups cooked potato cut into dice, 1 potato cooked and mashed, 1 minced onion, 1 clove, garlic, 1 egg, salt, pepper, frying fat. 3 large onions, milk, flour.

  Mix together the meat, potato, minced onion, garlic, salt and pepper. Bind with beaten egg and shape into cakes, between the floured hands. Fry in a little hot fat until well browned on each side. Drain on paper and keep hot. Peel remaining onions, cut into quarter inch slices and separate into rings. Dip in milk, drain and dip in flour. Fry in deep fat until golden brown, drain well. Serve on a platter with the meat cakes, accompanied by tomato sauce.

• ITALIAN MACARONI PIE
  ½ lb. cold beef or mutton, 1 small onion, 3 tomatoes, 4 ozs. macaroni, bread crumbs, grated cheese, salt, pepper, nutmeg, little stock.

  Cut the beef or mutton into thin slices. Peel the onion and tomatoes. Slice thinly. Cook the macaroni in boiling, salted water until tender. Cool and drain macaroni. Cut into small pieces. Line well greased oven-proof dish with macaroni. Arrange the meat, onion and tomato slices in layers in the dish. Flavour well with salt, pepper and nutmeg. Pour over a little stock. Top with macaroni. Sprinkle thickly with breadcrumbs and grated cheese. Bake in a hot oven, temp. 400 degs. F gas, 475 degs. F electric from 30 to 35 minutes. Serve hot.

• INDIAN CUTLETS
  4 ozs. cold cooked meat, 4 ozs. cold cooked macaroni, 1 teaspoon chopped parsley, ¼ onion, 2 teaspoons curry powder, 1 oz. shortening, 2 tablespoons tomato sauce, salt, pepper, 1 teaspoon flour, seasoned flour, egg glazing, breadcrumbs.

  Chop the meat and macaroni finely. Cut the onion into small dice. Melt the shortening, add the meat, macaroni, parsley, onion, curry powder, tomato sauce, flour, salt and pepper to taste. Stir over low heat until the ingredients are well mixed together about three minutes. Allow to cool. Make into cutlet shapes with the floured hands, dip in egg glazing and roll in breadcrumbs. Wet fry until golden brown. Drain well and serve very hot garnished with lemon and parsley.

• APPLE CHARLOTTE
  Sliced bread, 2 lbs. apples, sugar, cinnamon, lemon, melted butter.

  Butter charlotte or suitable mould well. Fill the bottom with croutons of bread, or slice of bread to fit base of mould. Garnish the side with rectangles of bread, exactly same size of the mould. The bread should be ¼” thick and dipped in melted butter before placing in the mould. Peel, slice and cook the apples with 1 oz. butter, sugar and grated lemon and cinnamon. When apples are reduced to a thick puree fill the mould and cook in a good moderate oven, temp. 350 degs. F gas, 400 degs. F electric, for 30 to 35 minutes. Turn out and garnish with whipped cream topped with crystallised cherry. Use leftover bread and apple to make this dish.
SUGGESTIONS FOR ENTERTAINING

By

ANN MAXWELL

Famous Cookery Expert of "Woman"

If you like to do a lot of entertaining, plan around your refrigerator. Whether it is a formal dinner party, picnic lunch, or a supper party, buffet style, it is a great help to have something cooked earlier in the day that needs very little last minute preparation. Cold dishes, like decorative salad moulds, meat loaves, crisp salads, are just right for summer entertaining, but for cold weather parties you can prepare savories like brain and walnut balls, savory fillings for pastries, chicken's liver or prunes rolled in bacon, and stored in your PRESIDENT refrigerator for heating when needed. Your refrigerator will minimise much of the work of entertaining if you will only take full advantage of it.

• BEEF AND BACON PASTE

1 lb. rump steak, ½ lb. fat bacon, ½ teaspoon nutmeg, ½ teaspoon mustard, pepper.

Put all ingredients into a basin. Steam gently for three hours or pressure cook by placing mixture in a basin, allow 1 cup water in bottom of pressure cooker and process for 45 minutes. Mince the meat and pound in its own liquid with a wooden spoon. Pot and store in the refrigerator. Use for sandwiches and savory spreads.
JELLIED SEA FOOD SALAD

2 cups cooked flaked fish, 1/2 cup diced celery, 1/2 cup shredded radish, 1/2 teaspoon mixed mustard, 1/2 teaspoon onion, 1 dessertspoon gelatine, 1/2 cup vinegar, 1 tablespoon lemon juice, 1 cup water, 1/4 teaspoon salt, pepper.

Dissolve the gelatine in heated water. Add the vinegar and lemon juice and combine with remaining ingredients. Fill small wetted moulds and chill in the refrigerator. Unmould in a nest of lettuce and serve with cucumber slices which have been marinated in vinegar lightly flavoured with peppercorn and mace. Serve lunch or supper. Individual moulds are decorative and suitable for a buffet party.

HAM MOUSSE

3 lb. cooked lean ham, salt, pepper, 3/4 pint good brown sauce, 1/4 pint cream, 3 oz. gelatine, 1 gill stock, cochineal, aspic jelly.

Mince the ham, several times add the sauce by degrees, rub through a wire sieve. Whip the cream slightly and stir it into the mixture gradually, season and add a pinch of nutmeg. Melt the gelatine in 1/4 gill stock and strain it into the ham mixture. Colour pale pink with a few drops of cochineal and put all into a souffle dish with a band of greased white paper fastened round the outside. There should be sufficient mixture to fill the mould and reach half way up the paper. Smooth the top and put it in the refrigerator to set. When cold, the dish may be garnished with fancy shapes cut from the white of a hard-boiled egg, truffle or even with chopped parsley. If liked, a spoonful of cold but liquid aspic jelly may be poured over the decorations. Remove the paper very carefully and serve the mousse in the mould on an entree dish. A mousse of tongue may be made in the same manner. This is a perfect dish for a "special occasion" party.

COLD CUTLETS SUPREME

6 lamb cutlets, 1/4 cup white sauce, 3 tablespoons thick tomato puree, savory jelly, cooked egg white, parsley or watercress, 1 tablespoon gelatine, gherkins.

Braise the lamb cutlets, press and trim into a neat shape. Dissolve the gelatine in a little hot water and add half to the white sauce and half to the tomato puree. Place the cutlets on a wire rack. Cover three with white sauce and three with tomato puree. Allow to become firm and decorate with rings of hard boiled egg white on the red and strips of gherkin on the green. Cover with clear jelly. Set until firm in the refrigerator. Serve garnished with parsley or cress and accompany with green salad. Use for summer picnics or buffet parties.

BRAIN AND WALNUT CUTLETS

2 sets brains, 1/2 cup chopped walnuts, 1 cup milk, 1 dessertspoon butter, 1 dessertspoon flour, 1 cup milk, 1 hard-boiled egg, 1 blade mace, egg glazing, seasoned flour, bread crumbs.

Soak the brains in cold water for 1-hour. Skin, blanch and cook in salted water for eight minutes. Drain and chop. Add the mace (or a dash of nutmeg) to the milk and bring to the boil. Allow to cool and remove the mace. Melt the butter, add the flour and cook one minute. Add the milk and stir until the sauce boils and thickens. Add the chopped brains and nuts and season to taste and turn on to a plate to cool. Divide into portions and shape into cutlets in seasoned flour. Dip in egg glazing, toss in bread crumbs. Store in the refrigerator wrapped in moisture vapor-proof material until required. Remove and deep fry a golden brown. Serve hot with crisp bacon rolls. These can be shaped into round balls instead of cutlet shapes, coated and stored in the refrigerator, use as savory balls for a party.

VARIATIONS

HAM and CHICKEN. Use 1/4 cup minced ham and 1/4 cup chopped chicken and omit brains and walnut.

TONGUE. Use 1/4 cups minced tongue and 1 teaspoon prepared mustard and omit brains and walnut.

EGG. Use 4 hard-boiled eggs finely chopped. Omit brains and walnut.
Your President refrigerator is not only for keeping foods fresh, crisp and cool in the summer time — it is an all-the-year aid to housekeeping. Crisp, cool salads, well arranged, will help tempt appetites on the hottest day. Moulded salads that are simply decorated will add variety to your menus and often look more interesting than if served plain.

During the winter months you can make a concentrated soup stock once a week (stock will keep up to five days in a covered dish) and used daily for making various soups or gravies. Beef patties and loaves can be prepared all together and stored ready for baking, these will keep three days in meat drawer or for much longer periods in freezer cabinet, but by preparing a large quantity at a time it cuts down on marketing trips and time spent in making them, many kitchen hours are saved.

For desserts — pastries, cooked and uncooked, can be made and stored along with various fillings. Ready for use.

Your PRESIDENT is there, ready to work for you. It's up to you to make the best use of it.

PREPARATION OF MOULDS

Aluminium moulds are preferable to china and glass ones, as they are easier to handle and can be set more quickly, being of thinner material.

To Prepare. Moulds should be rinsed out with cold water or lightly oiled with melted butter. This latter method is best for savory moulds. A little liquid jelly is then poured into the mould and allowed to become nearly set. The decoration is then placed in position and a little more melted jelly poured over and allowed to set. The mould is then ready for the centre filling.
Garnishes. Slices of fruit, glace cherries, angelica, &c., may be used for sweets and tomatoes, green peas, hard-boiled eggs, gherkin, &c., for savory moulds.

To turn out. Carefully loosen around the edges, dip into tepid water and it should turn out quite easily. When setting different layers of fruit and jelly, each layer must be allowed to set before the next is put in.

The use of ice cubes in a dish or basin set in the refrigerator will help to set this type of mould more quickly.

• LUNCHEON LOAF

1 lb. sausage meat, 2 oz. bacon or ham, 1 teaspoon salt, 1 grated onion, pepper to taste, 2 tablespoons flour, 1 teaspoon tomato or Worcestershire sauce, 2 thick slices of bread.

Soak the stale bread in cold water. Thoroughly blend together the meat, onion and flour, and season with salt, pepper and sauce. Squeeze the water from the bread and add to the meat mixture. Place in a greased basin, cover with paper and steam 1½ hours. Allow to cool and store in the refrigerator until required. Use for sandwich fillings or cut in cubes and pack with lettuce salad, for packed lunches or serve in slices with a salad for a family dinner.

• BROWN BEEF STOCK

3 lbs. shin or shank of beef, 6 cups cold water or enough water (to half fill pressure cooker), 1 teaspoon pepper-corns, 3 cloves, ½ bay leaf, ½ teaspoon each marjoram and thyme, ½ teaspoon celery seed or 1 cup celery leaves (fresh), 1 scrubbed carrot sliced, 1 peeled onion sliced, 1 1/3 teaspoons salt.

Cut the meat from the bones, brown it in beef dripping directly in the pressure cooker. Crack the bone and add to the meat. Add the water and the remaining ingredients. Close the cooker and bring slowly to pressure, process 30 minutes. Alternately stock can be cooked in closed saucepan for two hours. Strain off the liquid and save the meat. The liquid will be highly concentrated. Cool quickly and remove fat from the surface. Store in a covered glass jar in the refrigerator. Dilute with an equal quantity of hot water before using. This stock is the base of many soups; use also for making gravies and sauces.

• LAMBS' TONGUES IN ASPIC

Six or seven cooked and skinned lambs' tongues (add a thin slice of onion or 1 or 2 cloves to cooking water), 1 cup tongue stock, 1¾ cups water or vegetable stock, 1 dessertspoon lemon juice, 3 dessertspoons gelatine, white of 1 egg, 1 teaspoon vegemite, 2 hard-boiled eggs, cooked carrot slices, 1 ½ cups cooked peas, lettuce, curled radishes, tomato wedges, parsley sprigs.

Stir gelatine into heated tongue stock, add water or vegetable stock, lemon juice, and whipped egg-white. Bring slowly to boiling point, whipping lightly all the time. Strain through muslin or several thicknesses of cheese-cloth. Stir in vegemite, allow to cool. Pour very thin layer of aspic jelly into base of wetted mould, allow to set. Arrange pattern of sliced egg and carrot and peas. Add a little more jelly, allow to set. Slice cooked tongues, arrange in mould. Cover with jelly, chill until set. Chop balance of egg, combine with remaining peas and aspic. Fill into mould, chill. Unmould on to bed of lettuce on serving platter, garnish with curled radishes, tomato wedges, and parsley.

• JELLIED RABBIT MOULD

1 hard-boiled egg, 1 rabbit, 4 to 6 ozs. lean ham or bacon, salt, pepper, ½ teaspoon grated lemon rind, 1 teaspoon chopped parsley, little grated nutmeg, ½ oz. gelatine or more, ½ pint stock.

Slice the egg and decorate the bottom of a plain round mould or tin with some of the slices. Bone the rabbit and cut the flesh into small pieces. Cut the ham or bacon into strips and add, with the seasonings, lemon rind, parsley, nutmeg and the remainder of the hard-boiled egg. Pack this mixture into the mould. Dissolve the gelatine in the stock and pour sufficient into the mould just to cover the meat. Cover with a piece of greased paper and cook in a moderate oven, temp. 350 degs. F gas, 400 degs. F electric for about two hours. If when the mould is removed from the oven the liquid has evaporated, fill up with more of the prepared stock leave to cool, then place in your refrigerator to set, turn out and garnish with salad.
**HAM LOAF WITH MUSTARD SAUCE**

\[ \frac{3}{4} \text{ lb. minced beef, } \frac{1}{4} \text{ lb. minced veal, } \frac{1}{4} \text{ lb. ham, 2 eggs, } \frac{1}{2} \text{ teaspoon pepper, } \frac{1}{2} \text{ dessertspoons mustard, 3 cups breadcrumbs.} \]

Mix all the ingredients together, press into a well greased loaf tin, or shape into a roll. Bake in a moderate oven, temp. 350 deg. F. gas, 400 deg. F. electric for 1½ hours. Chill in refrigerator. Serve with mustard sauce and salad greens.

**Mustard Sauce.** 2 dessertspoons butter, 2 dessertspoons flour, 2 dessertspoons mustard, 4 chopped sweet pickles, ½ cup sugar, ½ teaspoon salt, ½ cup boiling water, ½ cup vinegar, ½ cup mayonnaise.

Melt the butter, add the flour, mustard, sugar and salt. Blend well and slowly, add the boiling water and vinegar. Cook until smooth. Gradually add the mayonnaise and pickles. This sauce will keep in the refrigerator and can be heated if required.

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**PIG’S CHEEK AND VEAL BRAWN**

1 pig’s cheek, 1 knuckle of veal, 1 pint stock, 1 teaspoon gelatine, 1 teaspoon tarragon vinegar, 1 hard-boiled egg, French salad.

Soak the pig’s cheek for half an hour. Place into tepid water with the knuckle of veal and simmer gently until tender, or place in pressure cooker using only ½ pint stock and pressure for 30 minutes. Remove the meat from the bone, mince the veal and pork together and strain the stock. Dissolve the gelatine, add to the stock, flavour with vinegar and add the minced meats. Arrange a pattern with sliced egg yolks on the bottom of a wetted or oiled mould. Pack in the meat mixture and set until firm in the refrigerator. Unmould and serve with French salad.

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**SOUSED FISH**

Fish fillets (about 2 lb.), pepper-corns, cloves, 1 sliced onion, bunch herbs, 3 gills vinegar, 1 chili, ¼ teaspoon spice, ½ teaspoon salt.

Place fish fillets (rolled in turbans), on the baking dish with sliced onions on top. Sprinkle with other dry ingredients and pour over the vinegar. Cover the dish with greased paper and bake in a moderate oven from 20 to 30 minutes. Remove from the oven and leave in the liquid until quite cold. Allow to set in the refrigerator. Lift carefully on to a serving dish. Strain a little liquid over and serve with a cucumber salad.

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**veal and ham pie**

12 ozs. cheese pastry, 4 ozs. cooked ham, 2 hard-boiled eggs, 1 lb. fillet of veal, 1 dessertspoon chopped parsley, ½ gills stock, little grated lemon rind, 1 dessertspoon seasoned flour.

Cut the steak into one inch squares and roll each in seasoned flour. Dice the ham and cut the egg into slices. Line a loaf tin with two-thirds of the pastry. Arrange the meat, ham, parsley and egg in layers. Flavour with lemon rind and pour over the well flavoured stock. Moisten the edges and cover with the remainder of the pastry. Glaze with the egg and decorate with scraps of pastry. Place in a moderately hot oven temp. 425 deg. F. gas, 475 deg. F. electric and cook for ten minutes, reduce the heat to 350 deg. F. gas, 400 deg. F. electric and continue cooking a further 60 minutes. Cool. Chill until firm in the refrigerator and serve cold with salad greens.

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**Cheese Pastry**

12 ozs. plain flour, ½ teaspoon baking powder, salt, cayenne, 6 ozs. shortening, 4 ozs. grated cheese, 1 egg yolk, 3 tablespoons water, squeeze lemon juice.

Sift together the dry ingredients. Rub in the shortening, add the grated cheese and mix to a dry dough with beaten egg yolk, water and lemon juice. Turn on to a floured board and roll to size and shape required.

**Note.** Make a double quantity of this mixture. Knead, to an even shape, wrap in moisture-vapour proof material and store in refrigerator, this will keep 2 weeks. Bring to room temperature before using.
• ASPIC JELLY

1 envelope gelatine added to 4 teaspoons cold water, ½ pint stock, rind and juice of 2 lemons, 2 tablespoons sherry, 1 tablespoon vinegar, 1 teaspoon tarragon vinegar, ½ lb. lean steak, few pepper-corns, 1 teaspoon salt, whites and shells of 2 eggs, little colouring.

Shred the meat across the grain, put in saucepan with stock, rind and juice of lemons, pepper-corns, salt, whites and crushed shells of the eggs. Whisk briskly till boiling point, remove the whisk, bring again to the boil, tilt the lid and simmer for 20 minutes. Pour through a hot jelly cloth, add soaked gelatine, stir until dissolved and add vinegar and sherry. Colour with a little Parisian essence and strain again. Use as required. A simple aspic jelly can be made using a beef extract to flavour ½ pint water—dissolve 1 dessertspoon of gelatine and add to this.

• LOBSTER IN ASPIC

1 lobster, parsley, 2 hard-boiled eggs, 1 pint aspic jelly, chillies.

Rinse out some small moulds and set a little aspic jelly at the bottom. Decorate with slices of the hard-boiled egg or with a little chopped parsley, or with fancy shapes cut from chilli skins. Split the lobster and remove the meat; cut this into dice and when the decorations are set, fill the moulds with alternate slices of lobster and hard-boiled egg. Set each layer with aspic jelly and when set, arrange another layer of the lobster, &c. Continue these alternate layers of lobster meat and aspic until the mould is full, but the last layer must be aspic. Place in refrigerator until required. Turn out on to an entree dish and fill the centre with a little green salad dressed with mayonnaise, or an oil and vinegar dressing and serve. Prawns or crabmeat cooked flaked fish can be done in the same way.

• POTTED MEAT (cooked meat)

½ lb. cooked beef, 2 to 3 ozs. fat ham or bacon (cooked), pepper and salt, 1 teaspoon mixed spices, 1 teaspoon made mustard, 2 ozs. butter.

Trim the meat and fat ham, removing all skin, gristle, and sinew. Cut them in pieces and put them twice through the mincing machine. Put the minced meat into a mortar or strong basin and add seasoning according to individual taste. Melt the butter and add most of it to the meat. Then pound all well together, pack into pots, and run the remainder of the butter over the top. Store in the refrigerator, will keep five to six days. Can be used served in slices with a salad or as a sandwich spread.

• POTTED MEAT (uncooked meat)

1 lb. lean beef, ½ pint stock, 1 clove, mace, pepper and salt, 2 ozs. butter.

Cut off the gristle and fat from the meat. Cook slowly with the stock, clove, mace and seasoning in a casserole or earthenware pot in a moderate oven 350 degs. F gas, 400 degs. F electric, or in a steamer for about 2½ hours, or until very tender. Pass through a mincer or pound in a mortar. Mix in 1 oz. melted butter and a little stock to moisten if necessary and press into glass dishes. Cover with the remaining ounce of melted butter. Store in the refrigerator, will keep five to six days.

• JELLIED VEAL RING

2 cups cooked minced veal, 1 cup stock, 1 teaspoon Worcestershire sauce, 1 teaspoon lemon juice, lettuce and tomatoes, 1 cup diced celery, salt and pepper, 1 tablespoon gelatine, 2 tablespoons cold water.

Sauce. 2 hard-boiled eggs (finely minced), 2 tablespoons mayonnaise, 2 tablespoons pimentos (finely minced), 2 tablespoons cream.

Combine the veal, stock, sauce, lemon juice, celery and seasoning and cook gently for ten minutes. Soften the gelatine and stir into the mixture. Pour into a wetted ring mould and chill in the refrigerator. Unmould and serve on a platter or lettuce leaves. Fill the centre with the sauce and garnish with quarters of tomatoes and tiny lettuce leaves.
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A FINAL WORD

We hope and believe that the foregoing information and recipes will enable you to achieve the utmost satisfaction from your PRESIDENT refrigerator, and this we are anxious that you should have, because you, as a satisfied owner, are our best advertisement.

We are proud to hand over in to your care your new PRESIDENT, and we know you will be equally proud of it through the years to come.

If there is any other way in which we can be of assistance, please do not hesitate to ring our Service Company, or to contact——

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