

NORGE

COLD COOKERY

and

RECIPE DIGEST

How To Enjoy Greater Satisfaction From Your Refrigerator

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Tested "Cooking with Norge Cold" recipes to help you prepare wonderful new taste treats for your family.

Consumer Information Bureau
Norge Division, Borg-Warner Corporation, Detroit 26, Michigan

V141A 594



Know

YOUR NORGE

To a Good Norge Friend . . .

Welcome to our family! We say with pardonable pride that your selection of the Norge Rollator refrigerator typifies the discerning quality of judgment found among Norge owners everywhere.

Our interest in *your* Norge does not end with the sale. Instead we have prepared the following pages as a guide to Norge refrigerator features and uses so that you won't miss one bit of the convenience intended for you.

Exclusive features—maintenance—general notes—recipes—etc., will be found as you read further on. Happy days and years with that good Norge Rollator refrigerator—and, once again, you've made a wise choice!

Sincerely,

A GOOD NORGE DEALER

clubpadgett.com/norge

THE NEW NORGE "NIGHT-WATCH" SELF-D-FROSTER

DEFROSTS YOUR REFRIGERATOR AUTOMATICALLY EVERY NIGHT

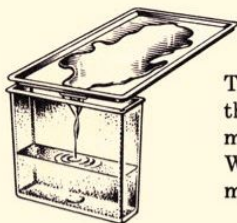
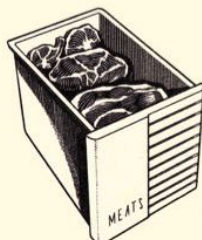
NORGE "NIGHT-WATCH" SELF-D-FROSTER

If your Norge is equipped with the new "Night-Watch" Self-D-Froster you need never worry about defrosting your refrigerator manually. Automatically, at midnight, the Self-D-Froster goes to work—defrosts your refrigerator. No more muss and fuss. No more removing food, cleaning the refrigerator and putting the food back in place.



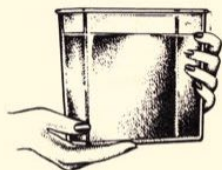
Every night at midnight the Self-D-Froster automatically switches off the refrigeration mechanism, causing the thin coating of frost on the outside of the sealed freezer to melt.

Meat in the Coldpack is not disturbed during defrosting; ice cubes and frozen food in the sealed freezer remain frozen.



The defrost water flows into a tray underneath the freezer, and from there into the easily removable Handefroster behind the Coldpack. When defrosting is completed the refrigerating mechanism automatically resumes operation.

When necessary, the deep, lightweight Handefroster is easily removed from behind the Coldpack and emptied without danger of spilling.



The "Night-Watch" Self-D-Froster improves refrigerator efficiency. Melting the slight frost which accumulates daily maintains peak refrigeration efficiency and decreases the amount of running time for the refrigerator mechanism.

ONLY NORGE HAS THE SELF-D-FROSTER

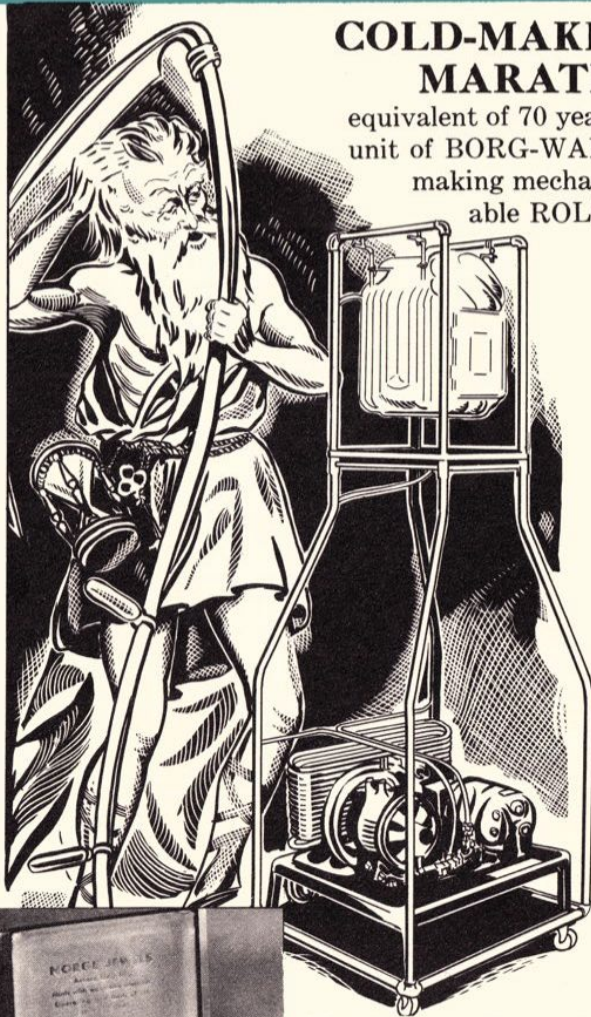
RIPLEY'S

Believe It or Not!

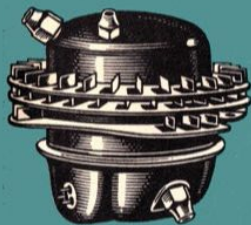
COLD-MAKING

MARATHON!

Surviving the equivalent of 70 years of normal use—a test unit of **BORG-WARNER'S NORGE** cold-making mechanism, the super-dependable **ROLLATOR**, is still running 24 hours a day.



The three moving parts of the Norge Rollator are precision-finished to jewel-like perfection. And because they move in a permanent bath of oil there is no appreciable wear.



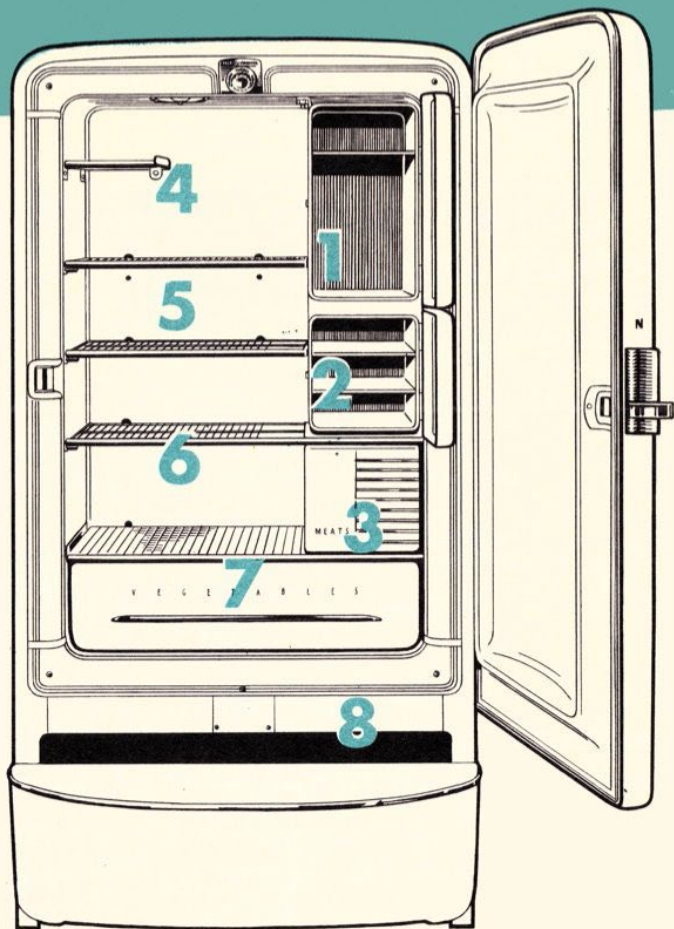
THE NORGE ROLLATOR
COLD-MAKER IS THE *Heart*
OF BETTER REFRIGERATION

*“A Norge refrigerator has
a strong heart that en-
ables it to live on and on
—and serve you better!”*

A “heart” that has been “beating” continuously for more than three score years—is the kind of mechanical “heart” your NORGE refrigerator has. At the Norge plant in Muskegon, Michigan, a Rollator unit of the early 1929 design has been operating continuously without faltering and without repairs for the equivalent of seventy years of home service.

The reason for ROLLATOR LONG-LIFE AND TROUBLE-FREE OPERATION? That’s easy. The Rollator “Cold-Maker” mechanism consists of only three simple moving parts—a roller, shaft and blade, which are sealed in a bath of oil. No oiling or other attention is ever required. Hermetic sealing of the Rollator within a steel shell bars dust and grit. No wonder each Norge Rollator “Cold-Maker” is long-lived and carries a five-year protection plan on these parts.

IT WILL "HOLD-MOR" FOOD IN ALL 8 FOOD STORAGE ZONES



There is more room in your new Norge refrigerator than in previous models. Two extra cubic-feet of storage space have been added to the four cubic-foot model, making it a six; a cubic foot has been added to the seven and nine cubic-foot models making them eights and tens, respectively. You can now "hold-mor" in all eight food storage zones. This has been accomplished without increasing the amount of floor space required for each model.

WHERE TO STORE VARIOUS TYPES OF FOOD IN YOUR NORGE REFRIGERATOR

1 FROZEN FOOD

Norge's exclusive "Safety Sealed" Freezer locks-in cold. Locks out frost and odors! Ice cubes cannot become contaminated with food odors! It serves as a frozen locker within your refrigerator—provides ideal conditions and ample space for the storage of frozen foods.

2 DESSERTS AND ICE CUBES

The side mounted freezers of models S-65, SD-65, S-85, SD-85, and S-105 provide ample room for frozen desserts and an adequate supply of ice cubes. The lower freezer compartment of Model SDF-85 and SDF-105 provides storage for three ice cube trays; upper compartment of freezer is designed for frozen foods, frozen desserts and stores one extra ice tray.

3 MEATS

The Coldpack is designed especially for the storage of fresh meats, poultry and fish. This deep dish retards drying out and shrinking of meat. Keeps meat chilled until ready to cook.

4 SMALL PACKAGE SHELF

A convenient package shelf designed to hold a variety of small items, is located at the top of the food compartment of Models S-65 and SD-65. Models S-85, SD-85, SDF-85, S-105 and SDF-105 are equipped with a fold away package shelf which may be lowered to accommodate additional tall bottle storage.

5 BEVERAGES

Here are ideal temperatures and ample space for storing milk, fruit juices and other bottled beverages with case-plus capacity in each refrigerator.

6 GENERAL FOOD STORAGE

Uniform, safe 'cold is provided here. Store a wide variety of foods such as eggs, left-overs and miscellaneous foods in this zone.

7 VEGETABLES AND FRUITS

A high degree of humidity is maintained in the Double-Width Hydrovoir designed especially for storage of leafy vegetables and fruits. The humidity in this glass-covered drawer helps them retain garden freshness and vitamin content.

8 EXTRA STORAGE

The "Tilta-bin" below the Food Compartment provides out-of-the-way extra space for dry storage of packages, canned food and bottles.

FROZEN FOOD INFORMATION

With most food markets throughout the country featuring a wide variety of packaged frozen food, including fruits, vegetables, juices, meats, poultry and fish, it is very simple to keep a supply of these items at home in your NORGE refrigerator, since most models provide for from 17 to 40 pounds of frozen food storage. There are only a few pointers to remember in the handling of such frozen food items.

1. Frozen food must be properly packaged in special wrappings to keep it fresh and moist during storage. Foods in general, if not packed and sealed in moisture-vapor-proof materials will dry out rapidly, become rancid, absorb foreign flavors and are tough when cooked.

2. Freezing will not improve the quality of inferior, stale, dry, under-ripe or over-ripe food.

3. Place frozen food packages inside the freezing compartment as soon as possible after purchase.

4. A *Normal* cold control dial setting is sufficient to *retain* already frozen food in a frozen state, except ice cream and heavily sugared fruits. If warm food is placed on the freezing shelves, the control should immediately be turned to the "Colder" position and left for several hours or over night until the fresh food is thoroughly frozen. Then reset the control to maintain desired temperature.

5. Preparation of frozen food—Meats or fish may be defrosted several hours before cooking or may be cooked directly from the frozen state. In the latter case, the cooking must be done more slowly and at lower temperatures. Poultry should be defrosted before cooking and fruits should be defrosted before using. Vegetables may be placed directly into the utensil in the frozen state and cooked with a very small amount of water.

6. Length of Storage—It is recommended that your frozen food supply be constantly rotated by using those items first which have been in storage the longest time. This applies in particular to highly perishable items such as fish, poultry, butter, etc. Fruits and berries in syrup or prepared with sugar may be stored for short periods, however, the automatic defrost period should be omitted by setting the Self-D-Frost clock lever to the "OFF" position.

Certain fruits, such as sliced peached, change color rapidly and storage time is limited to one day or over night.

7. After frozen food has been defrosted, do NOT re-freeze.

GENERAL NOTES ON NORGE FOOD STORAGE . . .



Let Norge take care of your food—and your food will take better care of your health and, taste better, too. The Norge refrigerator is powered by the famous Rollator cold-maker for efficient cooling and economical, long-life operation. Because of its simplicity, precision manufacture and quality of material, only a few simple instructions and general hints need be followed to assure long and satisfactory operation.

Don't Overcrowd

Don't pack food containers too tightly. Don't cover the shelves with paper. Foods should have "breathing room." Good air circulation is essential for proper food preservation.

Dairy Products

Butter: Keep in a covered container. **Cheese:** Keep in original container, or wrap in waxed paper and put in covered dish.

Milk

Wash caps and bottles with cold water before placing in refrigerator.

Fruits

Berries, Peaches, and Plums may be placed in containers, packed loosely so that the cold air will circulate around them. The Hydrovoir in Norge refrigerators is ideal for moist cold storage of such foods. It is not necessary to wash small fruits until they are ready for use. Firm fruits such as apples, melons, and oranges may be wiped off before they are placed in the Hydrovoir. These need not be covered.

Vegetables

Leafy vegetables should be cleaned and washed before placing in the Hydrovoir. Trim carrot tops and damaged outside leaves of lettuce before placing in storage. Vegetables become slimy and rusty if too much water is left on them after washing. Before storing use a clean towel or absorbent paper to take up excess water. Awkward-shaped vegetables such as cabbage and cauliflower may be wrapped in waxed paper. Long stalk celery and rhubarb are conveniently accommodated in the double-width Hydrovoir.

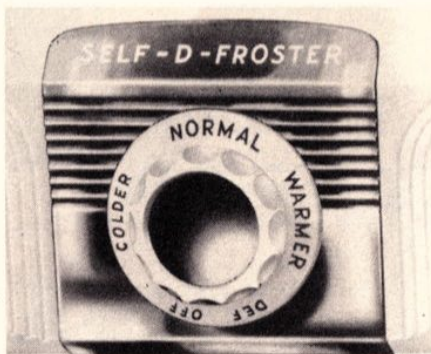
Temperature Regulation

The NORGE cold control is a true temperature regulator and its setting must be changed according to the amount and temperature of foods being cooled, climatic conditions, and the frequency with which the provision door is opened. Under normal operating conditions satisfactory results will be obtained from the control set at the "Normal" position.

In extremely warm weather or when large amounts of food are stored, it may be necessary to turn the Norge cold control dial pointer to a colder position.

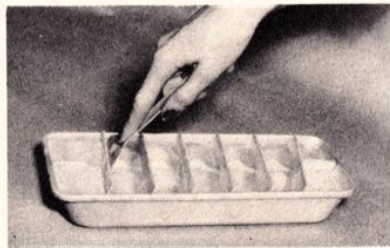
Continuous operation with the cold control dial pointer set at a colder position will result in the food compartment becoming too cold.

A partial defrosting at the top of the cooling unit during the "OFF" cycle is normal and should not be mistaken for an improperly operating unit.



Using the Ice Tray

FILLING TRAY—Fill the tray with water to within $\frac{3}{8}$ of an inch of the top edge. Wet the bottom of the tray for fastest possible freezing. If the bottom is dry, freezing will be a little slower, but the tray will be easier to remove.



RELEASING ICE CUBES—The ice cube tray equipment in various models consists of one or more of two types of trays. Ice cubes are released as illustrated. No water is necessary to release the cubes.

MEATS, FISH AND POULTRY

Before Refrigerating:

Meats

Should be removed from store wrapping, cleaned and trimmed.

Fish and Poultry

Store wrapping should be removed and the fish or poultry cleaned inside and outside with cold water—then drained and dried with a clean cloth or absorbent paper.

Use Your Coldpack

Meats, fish and fowl may be placed inside the "Coldpack" container without any wrapping. It is located just below the Freezer, in the cold zone, providing chilled storage for meats, fish, poultry. Wrapping meat with a single thickness of waxed paper is advised only when an extra thick cut makes it necessary to place the COLDPACK on a lower shelf.

*Left-over
Foods*

Should be placed in dry, covered containers. They can be kept fresh and flavorful for a week or more.

*Left-over
Liquid Foods*

This kind of food should be kept in covered bottles, jars or pitchers.



*If your Norge
is equipped
with a
Self-D-Froster*

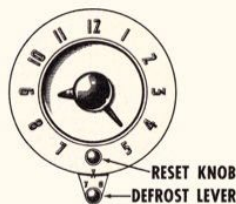
The manual defrosting operation will be unnecessary since the refrigerator is automatically defrosted every night.

When the refrigerator is operated over night or for longer periods of time with the cold control set at a "Colder" position, and with the Night Watch Self-D-Froster set at the operating position, complete defrosting may not be obtained. Therefore, it is best to return the control dial pointer to "Normal" position immediately after the fast freezing.

When your Norge refrigerator, equipped with a Night Watch Self-D-Froster, is plugged into the electric supply the clock will start to operate. Set time correctly using the reset knob. The indicator window in the face of the clock must show WHITE from 6 A.M. to 6 P.M. and show BLACK from 6 P.M. to 6 A.M. If the correct color does not show, set the clock 12 hours ahead to bring the proper color to the indicating window.

Set the indicator lever under clock face to a position midway between two "I" upright marks. The Self-D-Froster will then function automatically and defrost the refrigerator each night at midnight. The indicator lever can be adjusted from "0" (or off) up to "7" (or a period of seven hours) for defrosting. This affords you more time for defrosting should local conditions require such additional time. Normal defrost position is with the indicator mark between the two upright marks half way between "0" on the right and "7" on the left.

Frozen foods, except ice cream and sugared syrups and fruits stored in the freezer, will not be affected by the nightly defrostings. It is necessary to omit the nightly defrosting when storing ice cream and frozen fruits. In this event, simply set the clock lever to the "0" position and the refrigerator will not automatically defrost until the clock lever is changed to operating position as instructed above. After discontinuing use of the Self-D-Froster it is recommended that the cooling unit be manually defrosted before returning the Self-D-Froster feature to operating position.



The defrost water will collect in the Handefroster. The Handefroster should be emptied once a week or more often if necessary. The Night Watch Self-D-Froster is adjusted to defrost the cooling unit when the cold control dial pointer is set at "Normal" operating

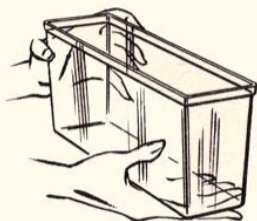
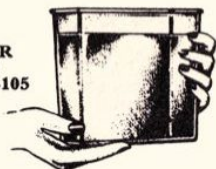
*If your Norge
has a
Handefroster
but does not
have a
Self-D-Froster*

Excessive frost, accumulating on the cooling unit will reduce its efficiency if allowed to remain.

When a layer of frost about the thickness of a lead pencil has collected on the cooling unit, it should be removed completely by turning the cold control to "DEFROST" (Def.) position. This will allow the frost to melt from the cooling unit and at the same time will allow the refrigerator mechanism to run sufficiently to keep the cabinet cold. The refrigerator door should be kept closed. When all the frost has disappeared, empty the NORGE Handefroster or defrosting tray and RETURN the cold control dial pointer to the normal operating position. Remove the ice from the ice cube trays, wash and refill with fresh water.

It is advisable to operate on the defrosting cycle at least once a week, or as often as necessary, especially during hot, humid weather.

**HANDEFROSTER
FOR MODELS
SDF-85 and SDF-105**



**HANDEFROSTER
FOR MODELS
SO-85, S-85, and
S-105**



Models not equipped with a handefroster are provided with a cold pack to collect the defrost water during the "defrosting" period. The cold pack is located directly below the freezer and should be kept in position at all times. In model S-65 only the meat should be removed from the coldpack during the short defrosting period.

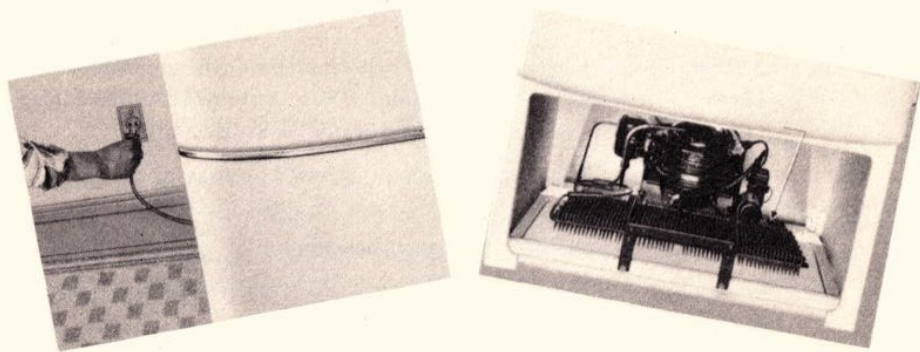


TWICE-A-YEAR "DUSTING" OF CONDENSING UNIT IS ALL THAT'S NECESSARY TO KEEP YOUR NORGE SERVING YOU WITH TOP-NOTCH EFFICIENCY

IMPORTANT—The condenser should be inspected twice each year and cleaned with a stiff brush, whisk broom or a vacuum cleaner attachment. Lint, dirt and dust will seriously reduce the cooling efficiency of the condenser and increases the running time of the motor. The refrigerator will consume less electricity if the condenser is kept free from dust and lint.

JUST FOLLOW THESE EASY STEPS

Cleaning the condenser is a simple process. Disconnect the attachment plug from the wall outlet. In models S-65 and SD-65 remove the lower compartment panel by lifting from the support rails. In all other models remove the "Tiltabin."



Place a newspaper under the cabinet base so it extends beyond the rear of the cabinet and proceed to clean the condenser. Using a small stiff brush (a bottle brush is best) remove all dust and dirt from the condenser. A vacuum cleaner attachment with a small opening is also excellent for this purpose. Remove the paper and install either the panel or the "Tiltabin" as the case may be.

To clean the interior or exterior of the refrigerator, use IVORY SOAP and lukewarm water, or NORGE NORGLOSS POLISH, available at your Norge dealer's store. DO NOT use scouring powders, strong alkali solutions or solvents.

DO NOT USE GASOLINE, NAPHTHA OR OTHER HYDRO-CARBON COMPOUNDS FOR CLEANING REFRIGERATOR—To clean ice trays and shelves, wash occasionally with soap and warm water. Scouring powders or metal sponges should NOT be used.

Liquids accidentally spilled on or in the cabinet should be removed immediately to prevent possible discoloration of finish.

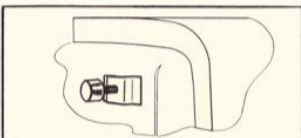
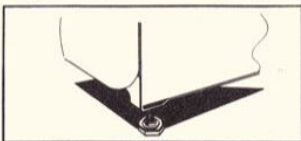
IMPORTANT

Location of cabinet

The kitchen is the convenient refrigerator location. The refrigerator should stand level. Four leveling glides are provided for this purpose.

Spacer bolts are provided for attachment to the cabinet back panel to maintain the proper space between rear of cabinet and the wall. Proper ventilation is essential to most economical operation of your Norge refrigerator.

Do not locate cabinet near radiator or other sources of heat or where it is exposed to the direct rays of the sun. Do not operate refrigerator in unheated rooms or where it will be exposed to freezing temperatures.



Starting the refrigerator

1. Be sure that electric current specified on motor name plate is kind available in the home.
2. NO OILING IS NECESSARY—This unit is permanently sealed and oiled.
3. Install cabinet glides, spacer bolts and bumpers as outlined on envelope in which the spacer bumpers are contained. Adjust glides until refrigerator is level and rests firmly on all four glides.
4. Paper and other articles **MUST NOT** be allowed to accumulate in back of refrigerator. To do so will obstruct air circulation over the condenser and increase cost of operation.
5. Be sure that plug-in cord is properly located through the base of the cabinet so that it will *NOT* contact *Rollator housing*. Insert plug in wall outlet.
6. Turn Norge cold control dial pointer to “Normal” position to start motor.
7. When your NORGE is first installed, allow it to operate, and chill for several hours before placing provisions in it. Ice trays can then be filled and placed in cooling unit.

Overload Protection

The motor is protected by an overload cut-out which automatically disconnects the motor from the electric circuit in case of an overload. Should the motor be stopped from this cause, the overload cut-out will automatically close the circuit again and start the motor as soon as it has cooled to a safe operating temperature. This may take several minutes.

In the event the overload cut-out trips repeatedly, turn cold control dial pointer to the "OFF" position and call NORGE service.

*Discontinuing
use of
Refrigerator*

The refrigerator may be shut off by turning the cold control dial pointer to the "OFF" position. If it is to REMAIN off for a long period, the ice trays should be removed, emptied and dried. All food should be REMOVED and the cabinet door allowed to REMAIN SLIGHTLY OPEN. The refrigerator may be stored in a cold location without damage if not exposed directly to the weather.

WARRANTY AND SERVICE INFORMATION

IMPORTANT

The operating mechanism of your NORGE refrigerator is permanently charged with a lifetime supply of oil and refrigerant, and is then hermetically sealed at the factory. Do not allow ANYONE to tamper with the sealed-in system, attempt to remove any sealing caps, cut any lines, or otherwise attempt to open the system. To do so will void the five year warranty on the sealed-in system. If service is required, call only an authorized NORGE dealer. If you have moved and are not familiar with the name of your local NORGE dealer, this information may be secured from the classified section of your phone directory, by calling Western Union Operator 25 or by addressing a card or letter to:

NORGE APPLIANCE SERVICE DEPARTMENT
Borg-Warner Corporation
Muskegon Heights, Michigan

If in need of service or information phone your NORGE dealer:

Dealer's Name..... Phone.....

When requesting information on parts, service or warranty, always make reference to the model number of your Norge refrigerator. The model and serial number is stamped on a metal plate attached to the front of the cabinet just below the provision door.

NORGE HELPS YOU ENJOY HEALTHIER, WEALTHIER, HAPPIER LIVING

. . . "TO MAKE YOU HEALTHIER"

Health authorities agree that many people do not eat enough fresh vegetables and fruits to insure good health. Many people shy away from vegetables because they are so often lacking in appetite appeal.

With the aid of your Norge Refrigerator, however, you can give vegetables taste and eye appeal. Just try a few of the Norge "Cold Cookery" Salad recipes on your family—and watch them enjoy these health foods. Use your Norge frequently to make ice cream desserts, too. Ice cream presents healthful milk in a tempting form to children and adults alike.

. . . "TO MAKE YOU WEALTHIER"

Savings can usually be made by buying foods in quantities. The protection your Norge gives perishable foods makes it wise and practical to take advantage of the economy of quantity purchases. Your Norge makes it possible to gain substantial savings by taking advantage of special prices on items like frozen foods, too. And you can save elsewhere. For example: Keep left-over meats in your Norge and use, later on, in hash, croquettes, in stew, in meat pies, etc. Use left-over vegetables in soups, salads, stews, etc. Many other uses for left-over foods will occur to you—to help you save money—to help make you "wealthier." In many recipes in this booklet one or more left-overs can be used. And you can rest assured that Norge will adequately protect left-overs until ready for use.

. . . "TO MAKE YOU HAPPIER"

Using Norge "Cold-Cooking" you will be able to prepare new, delicious dishes, exciting desserts, that will bring happy smiles to the faces of the members of your family. You'll be happier, too, if you keep the frozen food compartment of your Norge well-stocked. When unexpected company drops in, when shopping is inconvenient, you'll be happy that you don't have to run to the store.

HELPFUL HINTS ON NORGE COLD COOKERY

“Cold Cookery” is the term given to the preparation of tasty desserts, salads, and other delicacies, with the aid of your Norge Freezer.

Measuring and Mixing

Make all measurements accurately, especially when measuring sugar, for too much sugar will actually retard freezing. Mixtures should be thoroughly chilled and of the same temperature when blended together. This is important when whipping cream is one of the ingredients. Place bowl and beater to be used, in whipping cream for desserts, in the Norge during preparation of recipe. By using chilled utensils the temperature of the ingredients will not be raised, and a finer texture will be assured. Air is incorporated to produce a finer texture; therefore, fold mixtures gently when combining them. Heavy mixtures need no stirring during freezing process, when each ingredient is of the same temperature as all others.

Do Use Fresh Cream

Do not use cream that is too rich in butter fat; 28 to 30 per cent cream is sufficiently heavy. Do not whip cream too stiff. Whip only until fluffy.

Do Use Evaporated Milk

For less expensive desserts, prepared evaporated milk may be substituted for cream. Just place the can of milk in the freezing compartment and chill thoroughly before whipping.

Want to Cut Calories?

Where fat is restricted in the diet, the full quantity of nutrients of cream will be found in evaporated milk, with double the quantity of milk solids. Another way to cut dessert calories is to use three egg whites to replace one-half pint of whipping cream. Beat egg whites until stiff (not dry). Gradually add three tablespoons granulated sugar. Beat until creamy. Fold into any mixture where cream is used. Egg whites are beaten stiff, but not dry, because they blend more easily and thoroughly with the mixture.

HELPFUL HINTS ON NORGE COLD COOKERY

For Freezing

Conditions vary so greatly that any freezing time stated should be considered only approximate. Turn control to coldest point when starting to mix ice cream. Leave at this point until ice cream is frozen stiff enough to serve. Then turn back to normal position to hold ice cream until serving time. If dessert is frozen too hard, remove tray from compartment and place on food storage shelf about one-half hour before serving. This mellows the texture.

Use Left-over Ice Cream for Delicious Sauces

To one pint of ice cream, add one-half cup of raspberry or strawberry jam, after beating ice cream to soften. Mix well. Use the sauce over baked custards, cottage pudding, or dry left-over cake.

In making ice cream with a custard base, a small rubber food scraper is an indispensable tool for scraping the chilled mixture from the sides and bottom of the tray.

Pie Crust

Use the Norge to chill utensils preparatory to making pie crust. The dough will be easier to handle and lighter in texture if allowed to chill in the Norge before rolling.

Cookie Dough

Too much flour kneaded into cookie dough will make it tough. By chilling it in the Norge, before rolling on a canvas cloth, there will be less tendency to stick, and rolling will not require an excessive amount of flour. In making Norge refrigerator cookies, divide dough into two portions if the amount appears too large to be wrapped easily in waxed paper. During the first half hour of chilling, it is well to turn the rolls of dough over occasionally, in order to keep the shape cylindrical. The cookie dough may also be covered and chilled right in the mixing bowl for a half hour before wrapping. This dough may be stored in the Norge and baked as needed.

Baking Cookies

Before baking the second batch of cookies, cool the cookie sheet by placing it under the cold water tap. This avoids that "brown" taste.

Storing Dough and Batter

To store a dough mixture in the Norge until ready to use, place it in a greased bowl and grease the top of the dough. Cover with waxed paper and a lid. Pancake and waffle batters will keep several days in the Norge, so that double or triple recipes may be mixed to save time. To serve hot fresh biscuits on a moment's notice, make a large quantity of dough and store in the Norge, where it will keep a week or more to be used when desired.

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101 *Delicious*
RECIPES

ON THE FOLLOWING PAGES

SANDWICHES and SPREADS

- 1/2 PACKAGE CREAM CHEESE
- 1/2 CUP SALTED PEANUTS
FINELY CHOPPED
- 1/4 CUP PARSLEY FINELY
CHOPPED

- 1/2 CUP CREAM CHEESE
- 1/2 CUP CHOPPED NUTS
- 2 TABLESPOONS ORANGE JUICE
- 1/4 TEASPOON SALT
- 1 TABLESPOON BUTTER
- 1/4 TEASPOON CHOPPED
PIMENTO

- 1 CAN ANCHOVIES
- 1/4 CUP FRENCH OR RUSSIAN
DRESSING
- 1 SMALL PACKAGE TART
SPREADING CHEESE

- 1/3 CUP DEVILED HAM
- 1/3 CUP SWEET PICKLE
- 1/2 PACKAGE CREAM CHEESE
- 2 TABLESPOONS MAYONNAISE
- PIMENTO OR STUFFED OLIVES

- 1 PACKAGE SEEDED RAISINS
- 1/2 CUP SUGAR
- 1-1/2 TABLESPOONS FLOUR
- 1/2 CUP WATER
- 1/2 CUP CHOPPED PECANS
OR BLACK WALNUTS

- 2 CUPS GROUND GREEN
TOMATOES
- 3 GROUND GREEN PEPPERS
- 3 GROUND SWEET RED PEPPERS
- 1 TEASPOON SALT
- 1/2 CUP WATER
- 6 GROUND SWEET PICKLES

- DRESSING:
- 1 CUP SUGAR
- 2 TABLESPOONS FLOUR
- 2 TABLESPOONS MUSTARD
- 1/2 CUP VINEGAR
- 1 CUP SOUR CREAM
- 3 EGGS, WELL BEATEN

- 1 CUP DRIED BEEF, GROUND
- 1/2 CUP PIMENTO, GROUND
- 1 CUP TOMATO PULP
- 1/4 TEASPOON ONION, GRATED
- 1 CUP GRATED CHEESE

PEANUT PARSLEY SANDWICHES

Let cream and cheese stand at room temperature until softened. Blend finely chopped salted peanuts with finely chopped parsley, add creamed cheese and mix well. Spread on buttered bread. Cover with another piece of buttered bread.

CHEESE AND NUT SANDWICH FILLING

Blend ingredients in order listed. Chill thoroughly in the Norge. In a covered jar this filling may be kept on your emergency shelf in the refrigerator.

ANCHOVY-CHEESE SANDWICHES

Chop anchovies. Blend creamed cheese and dressing and add to chopped anchovies. Spread on slices of buttered bread.

DEVILED HAM SANDWICHES

Combine ham, chopped sweet pickle, cheese and mayonnaise and spread on buttered rye bread. Remove bottom crusts, and cut in half diagonally. Garnish with strips of pimento or slices of stuffed olives. Makes 38 servings.

SANDWICH SWEETS

Cook sugar, flour, water, and raisins together until thick. Cool and add nuts. Store in the Norge until needed. May be used as a sandwich spread or as a stuffing for baked apples.

PEPPER SPREAD AND DRESSING

Grind enough green tomatoes to make 2 cups without the juice. Grind green peppers and red peppers and mix. Sprinkle with salt and let stand for 10 minutes and then drain off juice. Add 1/2 cup fresh water and cook until tender. Add sweet pickles and keep mixture hot until dressing is prepared.

DRESSING

Mix ingredients in order listed and cook, slightly stirring all the time. Pour over tomato-pepper mixture, stirring just enough to mix well. Cool and store in covered glass jar in the Norge. It will keep indefinitely.

NIPPY SANDWICH FILLING

Cook dried beef in a pan without any fat until it begins to brown. Add pimento, tomato pulp, onion and cook until thick. Remove from heat and add cheese and stir until cheese is entirely melted. Season with pepper and paprika but no salt. Store in a covered jar in the Norge until needed.

A NEW EGG-SALAD SANDWICH

Add salt and pepper to taste and blend with Mayonnaise.

HEARTY SANDWICH

Put ham, eggs and olives through food chopper and blend to spreading consistency with mayonnaise. This is an excellent filling for a toasted sandwich.

SARDINE-CHEESE SPREAD

Allow cheese to soften at room temperature. Flake the sardines and fold into the cheese. Add onion juice and cucumber, salt and pepper. Keep in the Norge.

PEANUT-BUTTER SPECIAL

Whip cream or water into peanut butter until it is light and smooth. To this add grated raw carrots.

BAKED BEAN SANDWICH FILLING

Mash the beans and add the remaining ingredients, mixing thoroughly. Chill in the Norge before using.

CELERY SPREAD

Mash cheese and add creamed cheese. Beat well. Add butter, slightly warmed, and Worcestershire sauce, paprika, salt and pepper. Blend into smooth, creamy mass. Stuff celery hearts and place in the Norge Refrigerator to chill.

SANDWICH LOAF

Remove crusts from bread and cut in four slices lengthwise. Spread two slices with butter on both sides. Top and bottom slices, spread only one side. On bottom slice, buttered side up, spread the nut mayonnaise filling. Cover with a slice buttered on both sides. Spread chicken salad on this layer. Add another buttered slice and spread with sardine filling. Put on top slice, buttered side down. Press very firmly together. Wrap in damp cloth; place light weight on the loaf and allow to stand in the refrigerator several hours. When ready to serve, ice with softened cream cheese or mayonnaise. Garnish as desired. Cut in 1-inch slices for serving. The same filling may be used for all layers.

SPICED LEMON SPREAD

Place loaf sugar in pan and pour lemon juice over it. Add rind. Cream butter, add the eggs, blend well, pour over sugar and lemon mixture, place over low heat. Stir until it thickens. When the sugar is dissolved, remove from range and cool. This may be stored in the Norge Refrigerator in covered glass jar.

1/2 PINT COTTAGE CHEESE
2 HARD COOKED EGGS,
CHOPPED FINE

1/2 POUND COLD BOILED HAM
2 HARD COOKED EGGS
SMALL BOTTLE OF STUFFED
GREEN OLIVES
MAYONNAISE

1 TIN SARDINES (SMALL)
1 PACKAGE PHILADELPHIA
CREAM CHEESE
2 TABLESPOONS CHOPPED
CUCUMBER
1 TEASPOON ONION JUICE
SALT AND PEPPER

2 CUPS BAKED BEANS
1/2 CUP CHOPPED NUT MEATS
1/2 CUP FINELY CHOPPED
CELERY
1 SMALL ONION, MINCED
1/4 CUP TOMATO CATSUP
1/2 TEASPOON SALT
1 TABLESPOON LEMON JUICE
2 TABLESPOONS MAYONNAISE
2 DROPS TABASCO
1 TEASPOON WORCESTERSHIRE
SAUCE

1-1/2 OZ. ROQUEFORT CHEESE
1 PACKAGE CREAMED CHEESE
1 TABLESPOON BUTTER
3 DROPS WORCESTERSHIRE
SAUCE
PAPRIKA
SALT
PEPPER

1 SMALL LOAF SANDWICH
BREAD
1/2 CUP BUTTER WHICH HAS
BEEN CREAMED
3/4 CUP MAYONNAISE
TO WHICH ADD
1/4 CUP GROUND NUTS
1-1/2 CUPS CHICKEN SALAD
FILLING
1 CUP SARDINE SALAD FILLING

1 POUND LOAF SUGAR
JUICE OF 3 LEMONS
RIND OF 3 LEMONS
4 TABLESPOONS BUTTER
3 EGGS

MEATS — POULTRY — FISH

There is no end to the number of delicious meat, poultry and fish dishes that can be prepared with the aid of your Norge—dishes that will be found very practical.

JAPANESE SALMON LOAF

Combine ingredients and place in loaf mold or tray and chill thoroughly in freezing compartment of your Norge—but Do NOT FREEZE. If desired, the loaf can be served with additional mayonnaise thinned with lemon juice. Garnish. (Serves six.) Any left-over loaf makes delicious filling for sandwiches.

- 2 CUPS RED SALMON
(drained and flaked)
- 2 CUPS COLD COOKED RICE
- 1 CUP COOKED PEAS
- 2 HARD COOKED EGGS
(chopped fine)
- 1-1/4 TEASPOONS SALT
- 2 TABLESPOONS LEMON JUICE
- 1/3 CUP CHOPPED PICKLES
- 1/4 CUP MAYONNAISE



- 1 PACKAGE LIME OR LEMON
GELATIN
- 3/4 CUP WARM WATER
- 1 CUP ICE WATER
- 1/4 CUP VINEGAR
- 1/2 TEASPOON SALT
- 1/4 CUP CHOPPED STUFFED
OLIVES
- 1 CUP CHOPPED COOKED HAM
OR LEFT-OVER MEAT
- 1-1/2 CUPS FINELY CHOPPED
CELERY
- 1 TABLESPOON MINCED ONION
- 3 TABLESPOONS FINELY
CHOPPED GREEN PEPPER OR
PIMENTO



- 1 PACKAGE LEMON GELATIN
- 1 CUP WARM WATER
- 1/2 CUP ICE WATER
- 1/8 TEASPOON SALT
- 2-1/2 TABLESPOONS VINEGAR
- 3-1/2 CUPS FINELY CHOPPED
COOKED TONGUE
- 1 TEASPOON SCRAPED ONION
- 1/2 CUP CHOPPED DILL PICKLES
- 1/2 CUP MAYONNAISE



- 1 PACKAGE LEMON FLAVORED
GELATIN
- 1-3/4 CUPS BOILING WATER
- 2 TEASPOONS VINEGAR
- 2 TEASPOONS WORCESTERSHIRE
SAUCE
- 1/4 TEASPOON MUSTARD
- 1 LB. (2 CUPS) COOKED HAM,
GROUND
- 2 TABLESPOONS MAYONNAISE
- 1 TABLESPOON DRAINED
HORSERADISH
- 1 PIMENTO, FINELY CHOPPED
- 1/2 TEASPOON ONION PULP
- DASH OF CLOVES AND NUTMEG

MOLDED MEAT LOAF

Dissolve gelatin in warm water. Add ice water, vinegar and salt. Chill in the Norge. Add other ingredients, blending well. Pour into a wet loaf pan. Chill until firm. Serve in slices garnished with parsley or water cress. (Serves 6 to 8.) This is an excellent dish in which to use left-over vegetables as well as meats.

PIQUANT TONGUE LOAF

Dissolve gelatin in warm water, add ice water, salt and vinegar. Chill until syrupy. Then beat until light and fluffy. Fold in tongue, onion, pickles and mayonnaise. Mold in wet loaf pan. Chill in the Norge until firm. (Serves 10.)

HAM LOAF

Dissolve gelatin in boiling water. Mix other ingredients well. Add to cooled gelatin. Place in Norge Refrigerator and let set. May be cut in squares and served on crisp lettuce leaves. Excellent for a summer bridge luncheon—cool, inviting, yet substantial.

CHICKEN DRUMMOND

Combine all ingredients in order listed and blend thoroughly. Turn into buttered molds or custard cups, filling two-thirds full. Place molds in pan of warm water and bake thirty minutes at 350° F. This may be prepared in the morning and stored in the Norge until dinner time.

JUICY MEAT LOAF

Mix beef and pork thoroughly and combine with celery, onion, catsup, salt and tapioca. Place in greased baking dish and dot surface with butter. Pour water around edges of meat and baste frequently during baking with $\frac{3}{4}$ cup hot water and 4 tablespoons butter. Bake for 45 minutes, 350° F. Serve hot or cold. (Serves 8.)

This loaf may be made a day or night before using, covered, and kept in perfect condition in the Norge.

TUNA IN TOMATO JUICE

Soak gelatin for 5 minutes in cold water and dissolve in 1 cup tomato juice which has been brought to a boil. Cool. Add to the other cup of tomato juice, the lemon juice, salt, celery salt and grated onion. Mix thoroughly. When the mixture begins to thicken, add the diced celery, green pepper, olives, pickles and tuna fish. Mix thoroughly and turn into a wet mold. Chill in the Norge. Unmold onto a bed of lettuce or water cress. Garnish with mayonnaise, hard-cooked eggs, olives, capers, and sweet gherkins.

2 CUPS MEDIUM WHITE SAUCE
3 EGGS, SLIGHTLY BEATEN
1/2 TEASPOON SALT
1/8 TEASPOON PEPPER
1 TABLESPOON CHOPPED
PARSLEY
1-1/2 CUPS DICED, COOKED
CHICKEN

2-1/2 POUNDS GROUND BEEF
1/4 POUND GROUND PORK
1/2 CUP CHOPPED CELERY
1/2 CUP CHOPPED ONION
3/4 CUP TOMATO CATSUP
1/2 TEASPOON SALT
1/2 CUP MINUTE TAPIOCA
1 TABLESPOON BUTTER
1/2 CUP WATER

2 TABLESPOONS GELATIN
1/2 CUP COLD WATER
2 CUPS TOMATO JUICE
3 TABLESPOONS LEMON JUICE
1 TEASPOON SALT
1/2 TEASPOON CELERY SALT
2 TEASPOONS GRATED ONION
1/4 CUP CHOPPED CELERY
1/4 CUP GREEN PEPPERS
2 SWEET PICKLES, DICED
1/4 CUP GREEN OLIVES
1-1/2 CUPS FLAKED TUNA FISH



SUNDAY NIGHT SUPPERS

Platter of Cold Turkey
Amber Salad
Hot Cheese Biscuits Tray of Relishes
Angel Cake
Coffee

AMBER SALAD

Dissolve lemon gelatin in hot water; add gingerale and lemon juice. Cool and place in Norge Refrigerator until it begins to congeal. Combine the fruits, almonds and salt. Add the gelatin mixture, blend thoroughly and pour into individual or ring mold that has been rinsed with cold water. Chill thoroughly, unmold and serve on crisp lettuce. (Serves 6.)

1 PACKAGE LEMON GELATIN
1/2 CUP HOT WATER
1-1/2 CUPS GINGERALE
2 TABLESPOONS LEMON JUICE
3/4 CUP DICED, CANNED PEARS
3/4 CUP CHOPPED GRAPEFRUIT PULP
1/4 CUP MALAGA GRAPES, SEEDED AND CUT IN HALF
1/3 CUP BLANCHED ALMONDS, SHREDDED
1/8 TEASPOON SALT

HOT CHEESE BISCUITS

For the hot cheese biscuits, add 1/2 cup grated cheese to your favorite baking powder biscuit recipe.

ANGEL CAKE

Beat egg whites until foamy, then add salt and cream of tartar and continue beating until stiff, but not dry. Sift 3/4 cup of sugar twice, then fold into the egg whites 2 tablespoons at a time. Sift together the remaining sugar with the flour four times and fold into above mixture. Add flavoring. Pour into ungreased tube pan. Bake 1 hour at 325° F. When taken from oven, invert pan, and when cool remove from pan.

1 CUP EGG WHITES
1/4 TEASPOON SALT
1 TEASPOON CREAM OF TARTAR
1-1/4 CUPS FINELY GRANULATED SUGAR
1 CUP SIFTED CAKE FLOUR
1 TEASPOON VANILLA
1/2 TEASPOON ALMOND FLAVORING

2 POUND BEEF, GROUND
1 POUND FRESH PORK, GROUND
1 TEASPOON SALT
1/8 TEASPOON PEPPER
3 EGGS
1 SMALL ONION, CHOPPED
1/2 CUP MILK
2 CUPS RICE FLAKES
1/3 CUP TOMATO CATSUP
1 TEASPOON WORCESTERSHIRE SAUCE
6 SLICES SALT PORK
1/2 CUP HOT WATER

Cold Meat Loaf
Viking Salad
Cracked Wheat Bread Tray of Relishes
Apple Sauce Cake

MEAT LOAF

Combine ground meats and add remaining ingredients, except slices of pork, and water. Mix thoroughly. Shape into a loaf and place in greased roasting pan. Notch edges of salt pork to prevent curling and lay across top of loaf. Pour water around loaf and bake at 350° F. for 1 1/2 hours. If desired, a gravy may be made to serve over meat, using as a base the liquid left in the pan. Cool, then place in Norge Refrigerator to chill.

1 PACKAGE LIME GELATIN
1-1/2 CUPS HOT WATER
2 TABLESPOONS LEMON JUICE
2 TABLESPOONS PINEAPPLE JUICE
1 CUP DICED, CANNED PINEAPPLE
1 CUP SHREDDED CABBAGE
1/2 CUP DICED MARSHMALLOWS
2 TABLESPOONS CHOPPED PIMENTO
1/4 TEASPOON SALT
(1/3 CUP BROKEN NUT MEATS—OPTIONAL)

VIKING SALAD

Dissolve gelatin in hot water, add lemon and pineapple juices. Cool and allow to slightly congeal. Add balance of ingredients. Blend well. Pour into ring mold that has been rinsed with cold water, or slightly oiled with olive oil. Place in Norge to set, unmold and garnish with parsley and radish roses. (Serves 6 to 8.)

APPLE SAUCE CAKE

Cream butter, then add sugar and cream together, add flour alternately with apple sauce in which soda has been dissolved. Stir in extract, spices, Angostura and raisins dredged in one tablespoon flour. Bake in a greased and lightly floured loaf pan, 8 inches x 8 inches, at 350° F. for 45 minutes.

LUNCHEON

Ham Rolls

German Potato Salad Cheese Strips
Pineapple Sherbet

HAM ROLLS

Dissolve jello in hot water. Add vinegar (or lemon juice). Place in refrigerator until firm. Blend cream cheese, horseradish and seasonings and spread on ham slices. Roll tightly and place in a shallow pan. Pour gelatin mixture over the ham rolls. Return to refrigerator and when set unmold on a large platter. Cup-shaped lettuce hearts filled with potato salad may be used to complete this "luncheon platter."

Note: Do not allow gelatin to become too firm before pouring over Ham Rolls.

GERMAN POTATO SALAD

Cut bacon into small pieces and fry (or broil). Brown onion in bacon fat, add vinegar, water, sugar, salt and pepper. Allow to boil for a few minutes, then add potatoes and parsley. Heat thoroughly before serving.

CHEESE STRIPS

Cut bread into strips 1 x 1 x 3. Beat egg and add melted butter. Dip bread into mixture and then roll in grated cheese. Place on a cookie sheet and bake at 375° F. for approximately 15 minutes, or until browned. Serve hot with luncheon salads.

PINEAPPLE SHERBET

The following sherbet requires one or two stirrings to give it a fine, even texture. However, the home manager may prefer the extra work rather than pay the price of whipping cream.

Combine pineapple (juice and pulp), orange juice, rind, and sugar. Stir until the sugar is entirely dissolved. Add the evaporated milk and salt. Pour into a tray and freeze in the Norge Refrigerator. When partially frozen, remove from the tray and stir thoroughly. (Serves 6.)

1/2 CUP BUTTER
1 CUP BROWN SUGAR
1-3/4 CUPS SIFTED
ALL-PURPOSE FLOUR
1 CUP APPLE SAUCE, WARMED
1 TEASPOON BAKING SODA
1/2 TEASPOON VANILLA
1/2 TEASPOON GROUND
CLOVES
1 TEASPOON CINNAMON
1-1/2 TEASPOONS ANGSTURA
BITTERS
1 CUP CHOPPED, SEEDLESS
RAISINS
1 TABLESPOON FLOUR

1 PACKAGE LEMON JELLO
1-3/4 CUPS HOT WATER
1/4 CUP VINEGAR
(OR LEMON JUICE)
1 PACKAGE CREAM CHEESE
1/4 CUP HORSERADISH
1/8 TEASPOON SALT
1/8 TEASPOON PAPRIKA
6 THIN SLICES OF COOKED HAM

5 SLICES BACON, FRIED OR
BROILED
1 SMALL ONION, DICED
1/4 CUP VINEGAR
2 TABLESPOONS WATER
3 TABLESPOONS SUGAR
1 TEASPOON SALT
PEPPER TO TASTE
3 CUPS DICED, COOKED
POTATOES
2 TABLESPOONS MINCED
PARSLEY

WHITE BREAD
1 EGG
1 TABLESPOON BUTTER
DRY GRATED CHEESE

1 CAN CRUSHED PINEAPPLE
1/4 CUP ORANGE JUICE
1 TEASPOON GRATED ORANGE
RIND
1/4 CUP POWDERED SUGAR
1 TALL CAN EVAPORATED MILK
1/8 TEASPOON SALT

NORGE SALADS



Here are a few basic "do's" and "dонт's" in the art of salad making. The type of salad to use for each meal depends upon the rest of the menu. Light salads are used with heavy meals, and hearty salads with light meals.

It goes without saying, that salad greens should be crisp and perky to give the finished product a gay, inviting air. The leaves from a head of lettuce are easily loosened by cutting out the root end. Place the head upside-down under cold, running water and gently separate the leaves. Drain and allow the leaves to crisp in the Norge Hydro-voir. Be sure they are well-dried so they will not rust. The outside lettuce leaves may be shredded for one meal and the heart leaves served at another.

To vary the salad base, there are other attractive greens that may be used . . . endive, chicory, escarole, romaine, water cress, Chinese celery, or cabbage.

When using ingredients that discolor quickly, such as pears, apples, or bananas, a little lemon juice sprinkled over them will help to retain their natural color until ready to use.

When ingredients are diced or chopped, use a sharp knife. Never mash or crush salad ingredients. Toss them lightly together, preferably with a wooden spoon and fork to avoid packing.

All meat, fish, and vegetable salads are improved by marinating about an hour before combining with other ingredients. To marinate, toss them lightly in a dressing of three tablespoons of oil, one tablespoon lemon juice or vinegar and a seasoning of salt and pepper; or, if you prefer, use any good prepared French dressing. Chill well before using.

Be sure to put fresh salads together just before serving. Some salads may be mixed ahead of time, but they should be placed in the refrigerator until served. Arrange on plates chilled in the Norge.

A simple arrangement is most effective, and contrasting colors should be used if possible, with the rim of the plate serving as a frame for the salad.



GARNISHES, ACCOMPANIMENTS

Here are a few suggestions in the way of salad accompaniments and garnishes:

Small scones may be toasted and buttered, or spread with smooth-spreading nippy cheese. Place under the broiler until the cheese is melted. ● Marmalade or tart cheese paste may be spread over small, hot baking powder biscuits. ● Toast and butter crisp round crackers, then dip the edges in minced parsley or water cress. ● Cut rye bread into thin wedges and cover with slivers of Swiss cheese sprinkled with paprika. ● Cheese straws are easily made by rolling grated cheese into pastry dough. Cut it into thin strips and bake at 375° for 15 minutes.

Cut bread into very thin slices, spread with softened butter, sprinkle with brown sugar and cinnamon. Roll and fasten with a toothpick, and toast. Remove toothpick and serve rolls hot. ● Cut cheese biscuits into diamond shapes, serve hot and buttered. ● Form soft-spreading cheese into the shape of a carrot and insert a piece of parsley in the large end. ● Slice tomatoes, then spread with a mixture of horse-radish and whipped cream. ● Slice onions paper-thin. Let stand in French dressing for an hour, remove and sprinkle with chopped parsley.

CABBAGE, PINEAPPLE AND CHEESE SALAD

1-1/2 CUPS SHREDDED
CABBAGE
1-1/2 CUPS SHREDDED
PINEAPPLE, DRAINED
1 CUP DICED
(SMOOTH SPREADING) CHEESE
FRENCH DRESSING
CRISP LETTUCE

Blend shredded cabbage, shredded pineapple, diced cheese and French Dressing. Chill thoroughly in the Norge Refrigerator. Serve on bed of crisp lettuce. (Serves 6.)

Note: For Sunday night supper, serve this salad with thin slices of crisp toast, well buttered.

STUFFED CHILLED LETTUCE

1 PACKAGE CREAM CHEESE
2 TABLESPOONS ROQUEFORT
CHEESE
2 TABLESPOONS GRATED
CARROT
1 TABLESPOON MINCED GREEN
PEPPER
2 TABLESPOONS DICED
TOMATOES
1/8 TEASPOON PEPPER
1/8 TEASPOON SALT
1 TEASPOON MINCED ONION

Wash head of lettuce and remove the core. Combine ingredients listed and stuff with the mixture, packing it firmly into the cavity.

Wrap lettuce in clean cloth and chill until center is hard. Chill salad plates also. In serving, slice the head crosswise so that each portion has a cheese center.

BLACK CHERRY SALAD

1 NO. 2 SIZE CAN BLACK
CHERRIES (PITTED)
LIQUID FROM CHERRIES AND
ENOUGH WATER ADDED TO
MAKE 1 PINT LIQUID
1 PACKAGE CHERRY FLAVORED
GELATIN
8 RIPE OLIVES, CHOPPED
1 CUP BLANCHED ALMONDS,
SHREDDED

Heat cherry juice and water just to the boiling point. Add the cherry gelatin and dissolve. Chill in Norge until the mixture begins to congeal, then add the pitted cherries, chopped olives, and blanched almonds. Place in large ring or individual molds and chill until firm. Serve on crisp lettuce and top with whipped cream mayonnaise dressing.

APPLE CHEESE SALAD

1 PACKAGE LEMON JELLO
2 CUPS WARM WATER
1 CUP DICED APPLES
1 TEASPOON SUGAR
1/4 TEASPOON SALT
1/4 POUND AMERICAN CHEESE
1/2 CUP WALNUT MEATS

Dissolve jello in warm water. Cool. Place in refrigerator until firm. Combine apples, sugar, salt, cheese and nutmeats. Whip jello with a beater. Fold in apple and cheese mixture. Pour into ring mold which has been rinsed with cold water. Place in the Norge Refrigerator until firmly chilled. (Serves 8.)

RAGGED ROBIN SALAD

10 MEDIUM SIZED
STRAWBERRIES
3 TABLESPOONS
CONFECTIONER'S SUGAR
1 PACKAGE CREAM CHEESE
8 WALNUT MEATS, CUT FINE
1/4 CUP DICED
MARSHMALLOWS
6 SLICES FRESH OR CANNED
PINEAPPLE
WHIPPED CREAM
MAYONNAISE

Wash, hull and cut strawberries in half. Sprinkle with confectioner's sugar. Combine cream cheese, walnut meats, diced marshmallows and strawberries. Arrange a slice of pineapple on crisp lettuce and fill center with the above mixture. Garnish with dressing, using one-half whipped cream and one-half mayonnaise. Top with a strawberry. Chill thoroughly in the Norge before serving. (Serves 6.)

2 CUPS COOKED LIMA BEANS
1 CUP DICED CELERY
12 STUFFED OLIVES, DICED
1 SMALL ONION, MINCED
4 TABLESPOONS CHOPPED
GREEN PEPPER, OR PIMENTO
1/2 CUP MAYONNAISE
SALT TO TASTE

LIMA BEAN SALAD

Mix all ingredients together. Chill thoroughly and serve on crisp lettuce. Garnish with a dash of paprika and strips of green pepper. (Serves 6.)

COTTAGE CHEESE SALAD

Mix ingredients thoroughly and tint with enough maraschino cherry juice to lend a delicate pink color to the salad. Freeze in tray of Norge Refrigerator until firm, then slice and serve on crisp lettuce with fluffy mayonnaise or cooked salad dressing.

ROQUEFORT-CABBAGE SALAD

Blend Roquefort and cream cheese, vinegar and onion or chives. Season with paprika and fold in cabbage and whipped cream. Place in the Norge freezer tray until frozen. Serve on crisp lettuce and garnish with mayonnaise. (Serves 6.)

CUCUMBER MOLD SALAD

Soak gelatin in cold water. Heat juice drained from can of pineapple and pour over gelatin. Add sugar and lemon juice. Cool, then chill in the refrigerator. When partially set, combine with cucumber and crushed pineapple. Rinse a ring mold with cold water, and pour mixture into it. Place in Norge Refrigerator until thoroughly chilled and firm. Serve on lettuce and garnish with celery curls and radish roses.

CRABMEAT-PINEAPPLE SALAD

Flake crabmeat and combine with tart mayonnaise. Chill thoroughly. Just before luncheon, spread quickly between two *thin* slices of chilled pineapple. Serve on a bed of watercress or lettuce.

LOBSTER SALAD

Dissolve gelatin in cold water, add the vinegar and blend well. Combine rest of ingredients and add to gelatin mixture. Turn into individual molds that have been rinsed with cold water. Chill in the Norge Refrigerator until firm. Unmold on crisp lettuce. Garnish with mayonnaise.

Note: Flaked shrimp or crabmeat may be used.

GRAPEFRUIT AND SHRIMP SALAD

Toss ingredients together lightly, chill. Serve on lettuce leaves or watercress.

Note: Flaked crabmeat may be substituted for shrimp.

HARVEST SALAD

Combine in order listed, moisten with Honey Cream Dressing, page 31, and serve in nests of shredded cabbage, which has been marinated in French Dressing.

1 QUART COTTAGE CHEESE
1 CUP CHOPPED DATES
1 CUP CHOPPED WALNUTS
1/2 CUP CHOPPED
MARASCHINO CHERRIES

4 OUNCES ROQUEFORT CHEESE
2 TABLESPOONS CREAM CHEESE
1 TEASPOON VINEGAR
1 TABLESPOON MINCED ONION
OR CHIVES
1 TEASPOON PAPRIKA
1 CUP CABBAGE, FINELY
SHREDDED
1 CUP CREAM, WHIPPED

1 TABLESPOON GELATIN
3 TABLESPOONS COLD WATER
PINEAPPLE JUICE
2 TABLESPOONS SUGAR
4 TABLESPOONS LEMON JUICE
1-1/2 CUPS CUCUMBER
CHOPPED (APPROXIMATELY 1
LARGE CUCUMBER)
1-3/4 CUPS CRUSHED
PINEAPPLE, DRAINED FROM 1
LB. 4 OZ. CAN

1 TABLESPOON GELATIN
1/4 CUP COLD WATER
1 TABLESPOON VINEGAR OR
LEMON JUICE
1/2 TEASPOON SALT
1/4 TEASPOON PAPRIKA
1 CUP LOBSTER, SHREDDED
2 TABLESPOONS OLIVES,
CHOPPED
1/2 CUP CELERY, CHOPPED
1/2 CUP GREEN PEPPER,
CHOPPED
3/4 CUP MAYONNAISE

1 CUP GRAPEFRUIT
3/4 CUP CELERY
FINELY CUT
1 CUP SHRIMP
1/3 CUP CUCUMBERS, DICED
1/3 CUP FRENCH DRESSING

3 CANNED PEARS, DICED
2 APPLES, DICED
4 TABLESPOONS PRESERVED
GINGER
4 TABLESPOONS CELERY, DICED
3 TABLESPOONS NUT MEATS

STUFFED TOMATO SALAD

- 6 MEDIUM SIZED TOMATOES
- 6 HARD COOKED EGGS
- 1 CUP DICED AMERICAN CHEESE
- 1 CUP SALAMI (1/2 LB.)
- 1/2 CUP SLICED, STUFFED OLIVES
- 2 TABLESPOONS FRENCH DRESSING
- 1/2 CUP MAYONNAISE
- 2 TABLESPOONS LEMON JUICE
- 1 TABLESPOON PREPARED MUSTARD
- 1 HEAD LETTUCE

Wash and remove stem end of tomatoes, then cut each tomato into fourths, not cutting all the way through, press back the petals to form a poinsetta, sprinkle on the inside with salt, pepper and French Dressing. Let chill. Meanwhile chop the hard-cooked eggs, add the cheese, salami, and olives. Mix the French Dressing, mayonnaise, lemon juice and mustard, add to the egg mixture. Salt to taste. Heap some of this mixture in the center of the tomatoes after arranging them on individual beds of lettuce. (Serves 6.)

MACARONI AND SHRIMP SALAD

- 1 CUP UNCOOKED MACARONI
- 2 TABLESPOONS VINEGAR
- 1 CUP SHRIMP, CANNED
- 1/2 GREEN PEPPER, DICED
- 1 STALK CELERY, DICED
- 1 TOMATO, DICED
- 1 CUP PEAS
- 1 TEASPOON SALT
- 1/2 TEASPOON PEPPER

Cook macaroni until well done, drain and wash with cold water. Place vinegar on macaroni and let stand while preparing other ingredients. Dice shrimp, green pepper, celery, tomato and add to macaroni together with peas. Then add salt and pepper, and mayonnaise to taste. Chill thoroughly in the Norge. (Serves 6.)

RED-GREEN CABBAGE SALAD

- 1-1/2 CUPS GREEN CABBAGE, SHREDDED
- 1-1/2 CUPS RED CABBAGE, SHREDDED
- 1/3 CUP VINEGAR
- 1 TABLESPOON ONION JUICE
- 4 TABLESPOONS SUGAR
- SALT
- PEPPER
- 1/3 CUP BUTTER, MELTED

Combine ingredients in the order listed. The melted butter is added last—poured over entire mixture. Chill in the Norge Refrigerator. Use the red and green leaves of cabbage to form cups to hold the shredded cabbage.

LETTUCE ROLL SALAD

- 1 PACKAGE CREAM CHEESE
- 1/4 CUP GROUND COOKED HAM
- 2 TABLESPOONS CHILI SAUCE
- 2 TABLESPOONS INDIA RELISH
- MAYONNAISE
- 6 LARGE LETTUCE LEAVES

Mash cheese. Mix thoroughly with ham, chili sauce, and relish. Spread a thin layer of this mixture on each leaf of lettuce. Begin rolling lettuce leaf from outer edge toward the center—until entirely rolled. Chill. When ready to serve, cut in 1-inch lengths. Place three or four rolls on leaf of crisp lettuce and garnish with mayonnaise, cooked salad dressing or French Dressing. (Serves 6.)

Note: To store in Norge, place rolls in waxed paper.

CHILI CHEESE SALAD

- 4 TEASPOONS GELATIN
- 3 TABLESPOONS COLD WATER
- 1 CUP CHILI SAUCE
- 1/2 CUP MAYONNAISE
- 1/2 TEASPOON SALT
- 1 CUP CREAM, WHIPPED
- 1 CUP COTTAGE CHEESE

Soak gelatin in cold water for five minutes and dissolve over hot water. Combine chili sauce with cottage cheese, mayonnaise and salt. Fold in the whipped cream and turn into ring mold that has been rinsed with cold water. (Individual molds may be used if desired.) Place in the Norge Refrigerator to chill. Unmold on serving platter. Garnish with lettuce and alternate sections of grapefruit, and avocado pear which has been marinated in French Dressing. Arrange cup-shaped lettuce leaves in center of mold. This fills one mold eight inches in diameter. (Serves 6 to 8.)

SUPPER SALAD

Dissolve the gelatin in the boiling water, add the salt and onion, and mix well, then place in the Norge until it begins to set. Combine the mayonnaise with the cream and beat it into the gelatin mixture. Add all the other ingredients, which have been tossed together lightly, folding them well into the gelatin mixture. Place in Norge until firmly set. This may be placed in an oblong mold to slice, or in individual molds. Serve on crisp lettuce leaves with mayonnaise (thinned with sweet cream) and top with 1 or 2 stuffed olives and a slight sprinkle of parsley, finely chopped. This recipe serves 12 and is fine for a main luncheon dish. If to be served with a meat course, omit the shrimp and substitute 1 cup of cucumbers cut in cubes and crisped.

The most important thing about this salad is its cold crispness. All vegetables used in it should be cut, or chopped, not ground, as grinding wilts them. Prepare all ingredients as instructed and place in Norge until ready to mix. This will keep them cool and crisp.

FROZEN FRUIT SALAD

Slice banana in thin slices crosswise. Drain pineapple, apricots and cherries and cut in small pieces. Add pecans. Stir lemon juice into mayonnaise and blend with fruits. Whip cream and fold in mixture. Place in the freezer tray of the Norge Refrigerator until firm. DO NOT OVER-FREEZE. (Serves 8.)

MOON SALAD

Dissolve gelatin in boiling water, add vinegar and salt. Cool. Place in Norge until it begins to set, then beat until fluffy and add cottage cheese, mayonnaise and onion juice. Place in Norge until firm. Unmold on crisp lettuce leaves. (Serves 6.)

TOMATO-PINEAPPLE SALAD

Arrange on individual salad plates a slice of head lettuce, cut crosswise. Over the lettuce place a slice of canned pineapple and top with a slice of tomato. Serve with French Dressing.

TUNA-BEAN SALAD

Dissolve gelatin in water. Add lemon juice, catsup, vinegar, horseradish and salt. Place in the Norge until it begins to congeal. Flake tuna, combine with beans and mayonnaise and add to the gelatin mixture. Pour into wet ring mold or into freezer tray and let chill until firm. Serve on crisp lettuce. (Serves 8.)

- 1 PACKAGE LEMON FLAVORED GELATIN
- 1 CUP BOILING WATER
- 1/2 TEASPOON SALT
- 1 TABLESPOON GRATED ONION
- 1/2 CUP MAYONNAISE
- 1/2 CUP HEAVY CREAM
- 3 HARD COOKED EGGS, COARSELY CHOPPED
- 1/2 POUND PIMENTO CHEESE CUT IN CUBES
- 1 TEASPOON GREEN PEPPER, FINELY CHOPPED
- 3 CUPS CELERY, CUT IN THIN SLICES
- 1 CUP WALNUT MEATS, BROKEN
- 1 5-OUNCE CAN SHRIMPS, CUT IN HALVES

- 1 BANANA
- 1 CUP PINEAPPLE TIDBITS
- 1/2 CUP APRICOTS, CUT IN SMALL PIECES
- 1/2 CUP PITTED CHERRIES, CUT FINE
- 1/4 CUP PECANS, CHOPPED
- 1 TABLESPOON LEMON JUICE
- 1 CUP MAYONNAISE
- 1 CUP CREAM, WHIPPED

- 1 PACKAGE LEMON GELATIN
- 1-1/2 CUPS BOILING WATER
- 2 TABLESPOONS VINEGAR
- 1/2 TEASPOON SALT
- 1 PINT COTTAGE CHEESE
- 1/2 CUP MAYONNAISE
- 1 TABLESPOON ONION JUICE

- 1 PACKAGE LEMON GELATIN
- 1 CUP BOILING WATER
- 2 TABLESPOONS LEMON JUICE
- 2/3 CUP CATSUP
- 3 TABLESPOONS VINEGAR
- 1 TEASPOON HORSERADISH
- 1/8 TEASPOON SALT
- 1-1/2 CUPS FLAKED TUNA (7-OUNCE CAN)
- 1 CUP COOKED STRING BEANS DICED
- 1/2 CUP MAYONNAISE

SALAD DRESSINGS

- 2 CUPS GROUND GREEN TOMATOES
- 3 GROUND GREEN PEPPERS
- 3 GROUND SWEET RED PEPPERS
- 1 TEASPOON SALT
- 1/2 CUP WATER
- 6 GROUND SWEET PICKLES

- 1 CUP SUGAR
- 2 TABLESPOONS FLOUR
- 2 TABLESPOONS MUSTARD
- 1/2 CUP VINEGAR
- 1 CUP SOUR CREAM
- 3 EGGS, WELL BEATEN

- 1 PACKAGE (3 OUNCES) CREAM CHEESE
- 1 TABLESPOON LEMON JUICE
- 1/4 TEASPOON SALT
- 1/3 CUP ROQUEFORT CHEESE (2-1/2 OUNCES)
- 1/3 CUP MAYONNAISE
- 1/3 CUP CREAM

- 1 CUP FRENCH DRESSING
- 1 TABLESPOON CHOPPED PIMENTO
- 1 TABLESPOON CHILI SAUCE
- 1 TABLESPOON CHOPPED MUSHROOMS
- 1 TEASPOON CHOPPED CHIVES

- 4 TABLESPOONS ROQUEFORT CHEESE
- 1/2 CUP FRENCH DRESSING
- 2 TABLESPOONS LEMON JUICE

- 1/2 CUP SALAD OIL
- 2 TABLESPOONS LEMON JUICE
- JUICE OF 1/2 ORANGE
- DASH OF PEPPER
- 1/2 TEASPOON SALT
- 1 TEASPOON SUGAR
- 1/2 TEASPOON PAPRIKA

- 1 CUP SUGAR
- 4 TABLESPOONS FLOUR
- 2 TEASPOONS DRY MUSTARD
- 2 TO 4 EGGS
- 1 CUP CIDER VINEGAR
- 2 CUPS WATER

PEPPER SPREAD AND DRESSING

Grind enough green tomatoes to make 2 cups without the juice. Grind green peppers and red peppers and mix. Sprinkle with salt and let stand for 10 minutes and then drain off the juice. Add 1/2 cup fresh water and cook until tender. Add sweet pickles and keep mixture hot until dressing is prepared.

DRESSING

Mix ingredients in order listed and cook, stirring slowly all the time. Pour over tomato-pepper mixture, stirring just enough to mix well. Cool and store in covered glass jar in the Norge. It will keep indefinitely.

TART CHEESE MAYONNAISE

Cream the cheese well, add lemon juice and salt. Force Roquefort cheese through coarse sieve and add alternately with mayonnaise, beating well. Add cream slowly, beating constantly. Serve with tomato salads, lettuce hearts, etc. Makes 1 cup mayonnaise.

CREOLE DRESSING

To the dressing add the other ingredients and mix well.

ROQUEFORT DRESSING

Cream the cheese with 2 tablespoons of French dressing. Mix the rest of the dressing with the lemon juice and add gradually.

FRENCH FRUIT DRESSING

Mix together the oil, lemon and orange juice. Beat a few minutes. Add remaining ingredients. Mix well before serving. Delicious as a dressing for any fruit salad.

OLD-FASHIONED SALAD DRESSING

Mix dry ingredients well—add beaten eggs, then vinegar and water and cook until thick. Remove from range and cool. This amount fills a quart jar—store in your Norge Refrigerator until desired.

FRUIT SALAD DRESSING

Beat egg yolks, add sugar and combine with mustard, salt, paprika, and add vinegar slowly. Mix well. Place over hot water and cook until thickened, stirring constantly. Remove from fire. Add butter. Cool. Combine marshmallows and nut meats with whipped cream and fold into cooked egg mixture. Chill in Norge Refrigerator. Serve on halved canned peaches, apricots or pineapple. If desired, pour mixture into rubber tray and serve cubes of dressing on fruit.

Note: This dressing need not be used all at once. In a covered jar or dish, it will keep for several weeks in the Norge.

HONEY CREAM DRESSING

Whip cream and gradually fold in the honey. Add salt. Then add lemon juice. Makes $1\frac{1}{2}$ cups.

SOUR CREAM DRESSING

Combine salt, vinegar and mustard, and slowly stir into milk.

CHEESE FILLING FOR CELERY

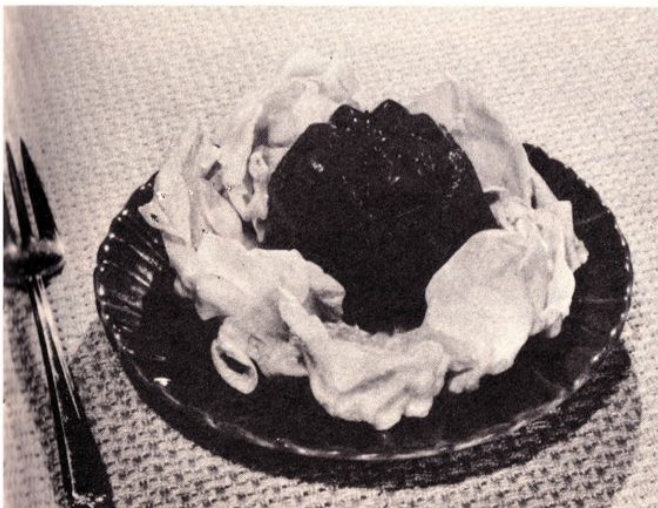
Put cheese through a sieve, add paprika, mustard and melted butter. Place over a low heat until cheese is slightly softened. Add coffee cream and cook until cheese is dissolved, stirring continuously. Allow mixture to come to a good boil. Remove from fire. Add chili sauce. Cool. Place in the Norge to chill. This is an excellent stuffing for celery or as an appetizer on crisp potato chips.

4 EGG YOLKS
1 TABLESPOON SUGAR
1 TEASPOON PREPARED
MUSTARD
1 TEASPOON SALT
1/8 TEASPOON PAPRIKA
4 TABLESPOONS VINEGAR
1 TEASPOON BUTTER
1 CUP CREAM, WHIPPED
12 MARSHMALLOWS
1/2 CUP NUT MEATS, CHOPPED

1 CUP CREAM, WHIPPED
3 TABLESPOONS STRAINED
HONEY
1/8 TEASPOON SALT
1 TEASPOON LEMON JUICE

1 TEASPOON SALT
3 TABLESPOONS VINEGAR
1/4 TEASPOON MUSTARD
1 CUP EVAPORATED MILK

1 POUND AMERICAN CHEESE
1 TEASPOON PAPRIKA
1/4 TEASPOON PREPARED
MUSTARD
1 TABLESPOON MELTED
BUTTER
2 CUPS COFFEE CREAM
1 TEASPOON CHILI SAUCE



DESSERTS

THAT TASTE AS GOOD AS THEY LOOK

No longer are desserts regarded as a delightful but unessential part of a meal. They make a definite contribution to a well-balanced diet. Frozen desserts are becoming more and more popular, and offer an effective and satisfying method of adding milk and fruit to the menu. They are easily made and relatively inexpensive. Convenient, too, for many frozen desserts may be prepared in the morning or even the day before, and kept in the Norge Refrigerator until serving time.

FROZEN CHEESE DESSERT

1/2 CUP BUTTER
1/4 LB. ROQUEFORT CHEESE
1 TEASPOON SALT
1/2 TEASPOON PAPRIKA
1 TEASPOON FINELY CUT
CHIVES
SHERRY FLAVORING TO TASTE

Cream butter, add cheese and work until well blended. Add remaining ingredients. Pack into freezing tray and freeze. Serve on individual doilies with hot, toasted rye bread sticks or thin wafers, in place of dessert.

FRAPPE RHUBARB AND RAISIN TOPPING

3 CUPS WATER
2 CUPS GRANULATED SUGAR
1 QUART RHUBARB (PIEPLANT)
JUICE OF 1 LEMON

Boil water and sugar for 10 minutes. Add cooked strained rhubarb and juice of 1 lemon. Cool. Place in Norge freezer tray and freeze.

1/2 CUP SEEDLESS RAISINS
1 CUP BOILING WATER

Pour 1 cup boiling water over 1/2 cup seedless raisins. Let cool, then chill in Norge and pour over Frappe Rhubarb just before serving. (Serves 8.)

SULLAVAN FRUIT PIE

2 CUPS GRAHAM CRACKERS
1/3 CUP SIFTED
CONFECTIONER'S SUGAR
1/2 CUP MELTED BUTTER

Roll graham crackers until fine, then measure and combine with sugar and melted butter. Blend ingredients together until mixture holds its shape. Reserve one-fourth of mixture for topping and pat remaining three-fourths into deep 9-inch pie pan, pressing it into the pan firmly so that crust is about 1/8 inch in thickness. Place in Norge for 2 hours or until thoroughly chilled.

FILLING

2 EGG YOLKS
3/4 CUP SUGAR
1/2 CUP FLOUR
1/8 TEASPOON SALT
2 CUPS MILK
1 TEASPOON VANILLA
1 TEASPOON LEMON JUICE
1/3 CUP CHOPPED RAISINS
1 LARGE ORANGE, DICED
1/4 CUP NUTMEATS

Beat egg yolks slightly. Blend sugar, flour and salt and add to egg yolks. Scald milk and pour gradually over mixture, blending well. Place over low heat and cook for 20 to 25 minutes, stirring constantly. Cool, add flavorings and fold in fruit and nutmeats. Pour into chilled crust, topping with reserve mixture. Bake in moderate oven (325°) for 10 minutes. Makes one 9-inch pie and serves 6.

Other fruits may be substituted such as pineapple, bananas, dates or figs.

CHOCOLATE PIE

Melt chocolate in evaporated milk over low heat. Mix sugar, flour and salt. Add 1 cup boiling water and stir into chocolate mixture. Cook 15 minutes, stirring frequently. Beat eggs. Add hot chocolate mixture slowly to eggs, stirring constantly. Return to range and cook until thick, about 3 minutes. Remove from range, add vanilla. Cool and pour into baked pastry shell. Sprinkle with $\frac{1}{2}$ cup chopped nutmeats. Chill in Norge Refrigerator before cutting.

3 SQUARES BITTER CHOCOLATE
1 CUP EVAPORATED MILK
1 CUP SUGAR
 $\frac{1}{4}$ CUP FLOUR
1/8 TEASPOON SALT
1 CUP BOILING WATER
3 EGGS
2 TEASPOONS VANILLA
 $\frac{1}{2}$ CUP CHOPPED NUTMEATS

LEMON CHIFFON PIE

Mix salt with flour. Work in lard with finger tips or pastry blender. Moisten dough with water. Do this gradually until dough is consistency to roll. Toss on floured board and roll out, keeping the dough in as circular a form as you can. Handle as little as possible. This recipe makes enough pastry for a two crust pie, any left-over may be stored in the refrigerator from one time to the next if wrapped well in wax paper. For this one crust shell, cover an inverted pie plate with dough, prick several times and bake 12 minutes in hot oven at 475° F.

1-1/2 CUPS PASTRY FLOUR
1/2 TEASPOON SALT
1/2 CUP LARD
ICE WATER

1 PACKAGE LEMON JELLO
1 CUP WARM WATER
1 CUP ICE WATER
1/2 CUP CREAM, WHIPPED
GRATED RIND AND JUICE OF 1
LEMON
SUGAR TO TASTE

Dissolve jello in warm water. Add ice water, grated rind and lemon juice. When partly congealed, whip until fluffy, fold in stiffly beaten cream and sugar to taste. Pour into baked pie shell and put in refrigerator to set. (Serves 6.)

FROZEN PUMPKIN PIE

To pumpkin, add the spices, sugar, salt and egg yolks. Cook in double boiler until it thickens, stirring constantly. Let it cool slowly for a few minutes, then fold in the stiffly beaten egg whites and then $\frac{3}{8}$ cup of the cream, whipped, reserving the remainder for the topping. Place in the Norge freezer tray until thoroughly chilled and partially frozen. Before serving, pack into a baked pie shell. Top with whipped cream and serve.

1-1/2 CUPS COOKED OR CANNED
PUMPKIN, STRAINED
1 TEASPOON CINNAMON
1 TEASPOON GINGER
1 CUP POWDERED SUGAR
1/8 TEASPOON SALT
3 EGG YOLKS, BEATEN WELL
3 EGG WHITES, BEATEN STIFF
1 CUP CREAM, WHIPPED

A vanilla wafer crust may be used, such as the following: Roll vanilla wafers until fine, then measure and combine with melted butter and sugar. Blend ingredients until mixture holds its shape. Pat into deep 9-inch pie tin, pressing firmly until $\frac{1}{8}$ -inch in thickness. Chill in Norge until firm.

1-1/2 CUPS CRUSHED VANILLA
WAFERS
1/3 CUP MELTED BUTTER
3 TABLESPOONS POWDERED
SUGAR

FRESH PINEAPPLE SHORTCAKE

Mix dry ingredients and sift twice. Work in shortening, then add egg and milk which have been beaten together. Toss this on floured board, roll out to desired thickness and cut. Spread top lightly with melted butter. Set in Norge until ready to bake. These may be made early in the morning for use later on that day. Bake in hot oven, 450° F., 12 minutes. Strawberries, sliced peaches, etc., may be used. Serve with generous amount of whipped cream.

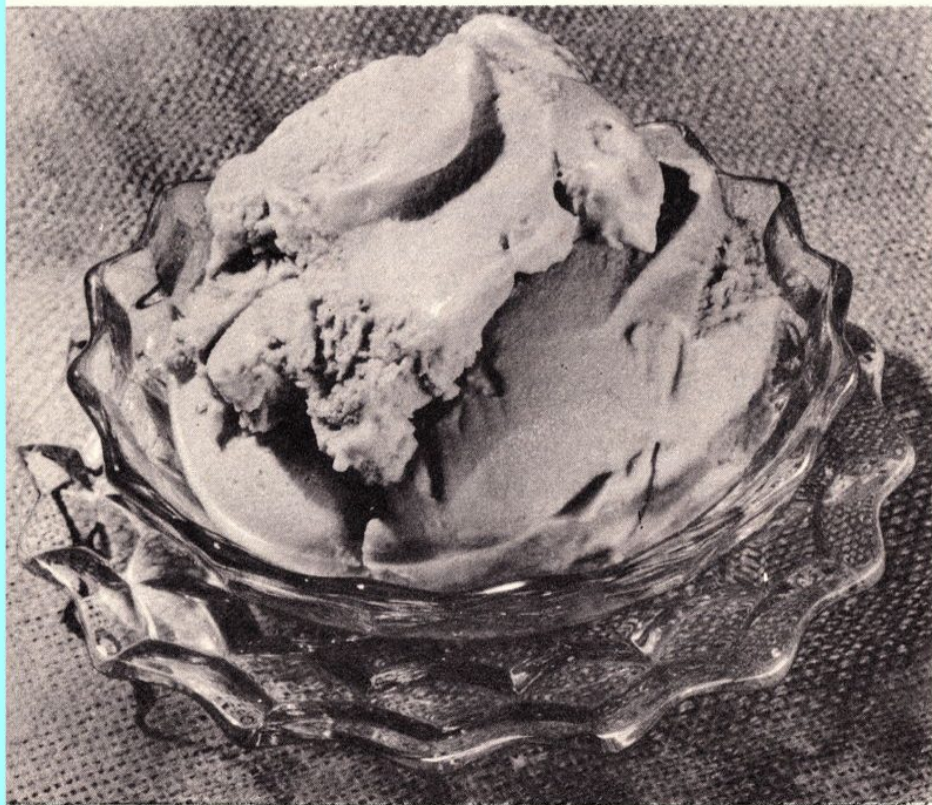
2 CUPS FLOUR
1/4 CUP SUGAR
4 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
1/3 CUP BUTTER
1 EGG
1/3 CUP MILK

SUGGESTIONS FOR PREPARING ICE CREAMS

FAST FREEZING IS IMPORTANT—In making good ice cream, fast freezing is very important. It is best to place the mixture on the bottom shelf of the Norge freezing compartment, because it is coldest there.

When it comes to fast freezing and fine texture, the **ROLLATOR COMPRESSOR** plays an all-important part.

SETTING THE COLD CONTROL—As fast freezing makes a finer texture, turn cold control up to the coldest position and leave it there until the ice cream is frozen. The cold control should be used with discretion. It is possible to freeze foods in the food compartment if the cold control is turned up to the colder position and left on



indefinitely in a low room temperature, but, naturally, on exceptionally hot days, it is desirable to set the control to the colder position.

ABOUT STIRRING—Very few recipes require stirring during the freezing process, with the exception of some ices and sherbets. If mixture is to be stirred or beaten when partially frozen, utensils to be used should be thoroughly chilled in the Norge.

THE USE OF SUGAR AND GELATIN—Use no more sugar or gelatin than is necessary, as too much of either slows up the freezing time and excessive quantities may even make freezing impossible.

USING FRUITS—Whole fruits are apt to crystallize in mixtures to be frozen unless recipe states otherwise. A fruit puree (crushed fruit) gives a finer texture.

ICE CREAM WITH A CUSTARD BASE—In making ice cream with a custard base, remove the custard from the range, cool, then place in freezer tray on bottom shelf of freezing compartment. Chill to a stiff mush, but do not let it freeze. Scrape mixture into a bowl of chilled whipped cream with a rubber food scraper. Fold together but do not beat. Then return the mixture to freezer tray and allow to freeze. It is important to chill all mixtures to be blended. If the custard is frozen to a stiff mush and the cold whipped cream folded into it, the result is a fine, smooth texture. On the other hand, if a hot, runny custard is mixed with cold whipped cream, it will melt the cream, causing the formation of crystals.

FREEZE AND STORE—After the ice cream is frozen, reset the cold control to the position used before mixture was placed in the freezing compartment, as over-freezing causes crystals.

RECIPES FOR ICE CREAM, ICES, SHERBETS, PARFAITS

NORGE ICE CREAM

Scald cream or milk. Blend eggs and sugar, add scalded cream slowly and stir vigorously. Return to range and stir constantly for about 5 minutes, or until mixture coats the spoon. Cool, then pour into chilled refrigerator tray and let chill to a mush; about 15 minutes time is required. Do not let it freeze hard. During the chilling of custard, place bowl and beaters in Norge to chill prior to whipping chilled cream. Whip cream until stiff, add salt and flavoring, and fold custard into it. Place in cold freezer tray, setting cold control at coldest position. It should freeze under general conditions in a maximum of 60 minutes. (Serves 6.)

1 CUP COFFEE CREAM OR
TOP MILK
2 EGGS
1/2 CUP SUGAR
1 CUP CREAM, WHIPPED
1/8 TEASPOON SALT
1 TABLESPOON VANILLA

VANILLA ICE CREAM

Blend sweetened condensed milk, water and vanilla thoroughly, chill, whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing tray and place on the bottom shelf of freezer compartment with the cold control set at the coldest position. After mixture has frozen to a stiff mush, remove from refrigerator and scrape mixture from sides and bottom of pan and beat two minutes. Smooth out and replace in freezing unit until frozen. Reset cold control at normal position until ready to serve. (Serves 6.)

2/3 CUP SWEETENED
CONDENSED MILK
1/2 CUP WATER
1-1/2 TEASPOONS VANILLA
1 CUP CREAM, WHIPPED

May add to basic recipe 1 cup crushed pineapple or $\frac{1}{4}$ cup chopped maraschino cherries and $\frac{1}{2}$ cup chopped nuts. When adding fruit flavoring, add to condensed milk and water mixture, then chill.

FRESH PEACH ICE CREAM

Dissolve marshmallows in hot milk, cool and add flavoring. Place mixture in freezing tray and chill to custard-like consistency. Remove to bowl, add peach puree (fresh peaches that have been pressed through ricer or wire sieve) and cream, which has been whipped until it just begins to thicken. Return to freezing tray and freeze with control set at coldest position. When mixture has frozen, reset control at normal position—until ready to serve. (Serves 6.)

18 MARSHMALLOWS CUT INTO
PIECES
1 CUP HOT MILK
1/2 TEASPOON ALMOND
EXTRACT
1 CUP FRESH PEACH PUREE
1 CUP CREAM, WHIPPED

1 CUP DICED PINEAPPLE
1/2 CUP CHOPPED
MARSHMALLOWS
1/2 CUP SUGAR
1/2 CUP GRAPENUTS
2 TABLESPOONS LEMON JUICE
1/2 CUP SEEDLESS RAISINS
1 CUP CREAM, WHIPPED

GRAPENUT ICE CREAM

Drain pineapple. Combine pineapple, marshmallows, sugar, grapenuts and lemon juice. Mix thoroughly. Chill in Norge. Fold in whipped cream and raisins. Freeze.

PEANUT BRITTLE ICE CREAM

Dissolve marshmallows in hot milk; add flavor, chill in Norge freezing compartment. Remove to bowl, add crushed peanut brittle and fold in whipped cream. Return to Norge freezing compartment, setting control to coldest position. When frozen to desired consistency, set control back to normal position.

1 CUP HOT MILK
18 MARSHMALLOWS, CUT
FINELY
1/2 TEASPOON VANILLA
3/4 CUP PEANUT BRITTLE
1 CUP CREAM, WHIPPED

SOUTHERN ICE CREAM

Cut marshmallows and place in water or milk over heat until dissolved. Remove from heat and add pineapple and cherries. Cool. Add evaporated milk, which has been thoroughly chilled and whipped until thick. Add vanilla. Pour into tray and place on bottom shelf of Norge freezing compartment. Turn cold control to coldest position until mixture is frozen to the proper consistency, then return control to normal position.

12 MARSHMALLOWS
4 TABLESPOONS WATER OR
MILK
1 CUP CRUSHED PINEAPPLE
1/3 CUP MARASCHINO
CHERRIES, CUT FINE
1 TALL CAN EVAPORATED MILK
1-1/2 TEASPOONS VANILLA

CHOCOLATE ICE CREAM

Beat egg yolks until light colored. Add salt, chocolate syrup, and vanilla. Blend well. Fold in vanilla, beaten egg whites and whipped cream. Place in freezing tray and freeze until firm in the Norge. Turn cold control to highest position during freezing period. When the ice cream mixture has reached the desired consistency, turn cold control back to normal position. (No stirring required.)

Note: Do not over-freeze, as this causes crystals to form in the ice cream. (Serves 6.)

To add a touch of make-up to plain chocolate ice cream—place a ball of ice cream in a beautiful green dessert glass, cover the surface with thin slivers of bitter orange marmalade and sprinkle the whole with shredded coconut.

2 EGG YOLKS
1/8 TEASPOON SALT
1 SMALL CAN PREPARED
CHOCOLATE SYRUP (1/2 CUP)
1 TEASPOON VANILLA
2 EGG WHITES, BEATEN
1 CUP CREAM, WHIPPED

STRAWBERRY ICE CREAM

Stem and wash the strawberries, press through a sieve, add sugar and let stand 10 minutes. Combine with well-beaten egg yolks and fold in the stiffly beaten egg whites. Lastly, fold in whipped cream. Pour in Norge freezer tray and place in freezing compartment. Set cold control on highest position.

IMPORTANT — DO NOT OVER-FREEZE. When mixture has frozen, turn control back to original position. (Serves 6 to 8.)

1 PINT STRAWBERRIES
1 CUP SUGAR
2 EGG YOLKS
2 EGG WHITES, BEATEN
1 CUP CREAM, WHIPPED

BONBON CHOCOLATE ICE CREAM

2 CUPS MILK
3/4 CUP SUGAR
1 EGG, WELL BEATEN
1 CUP CREAM, WHIPPED
1 TEASPOON VANILLA
1/2 CUP SWEET CHOCOLATE,
COARSELY GRATED

Combine milk, sugar and egg. Cook over low heat 10 minutes. Chill. Pour into freezing tray and place in bottom of freezing unit of the Norge. Freeze to a mush. Whip the chilled cream until stiff. Add the partly frozen mixture and vanilla. Beat with cream whipper until creamy. Return quickly to freezing tray and freeze 30 minutes. Fold in the sweet chocolate and continue freezing until stiff. (Serves 6 to 8.)

BAKED ALASKA

Cover a board with paper, arrange cake on this and place the ice cream on cake. The cake should be the size of a tray of ice cream and should extend about one-half inch beyond cream. Cover entirely with meringue and spread smoothly. Brown quickly in hot oven, 500° F. The board, paper, cake and meringue are poor conductors of heat and prevent the ice cream from melting. Serve this on an ice cream platter. A fruit sauce or chocolate sauce may be passed with Baked Alaska, if desired.

CHERRY ICE

Boil sugar and water together for five minutes. Cool, rub cherries through a sieve; measure 1 cup (juice and pulp). Combine all of the ingredients. Freeze in tray of Norge Refrigerator. When partially frozen, beat vigorously and replace in the refrigerator (Serves 4.)

Note: We did not beat this and found it to our liking but you may desire the additional beating to obtain non-crystalline product.

CHERRY CREAM SHERBET

To the lemon juice add sugar and dissolve thoroughly. Add milk gradually, beating mixture constantly. Slowly add cream and stir vigorously. Add chopped cherries. Place tray in freezer compartment until firm. Set control on highest position. No stirring required.

IMPORTANT — DO NOT OVER-FREEZE. When mixture has frozen, set control cold on normal position until ready to serve. (Serves 6.)

CRANBERRY ICE

Thoroughly wash and look over cranberries. Boil cranberries and water until berries become soft (when you hear them "pop".) Force through a wire sieve. Add sugar to puree. Heat again to dissolve sugar, being careful not to burn. Add fruit juices and remove from fire. Cool. Set cold control at coldest position. Place mixture in freezing tray of Norge and freeze. When frozen, turn control to normal position.

THIN SHEET OF SPONGE CAKE
VANILLA ICE CREAM
MERINGUE

1/2 CUP SUGAR
1/2 CUP WATER
1/4 CUP LIGHT CORN SYRUP
2 TABLESPOONS LEMON JUICE
COOKED OR CANNED SOUR
CHERRIES

JUICE OF 2 LEMONS
GRATED RIND OF 1 LEMON
2/3 CUP GRANULATED SUGAR
1 CUP MILK
1 CUP COFFEE CREAM
1/3 CUP MARASCHINO
CHERRIES, CHOPPED FINE

1 QUART CRANBERRIES
1 CUP WATER
1-3/4 CUPS SUGAR (IF DESIRED
LESS SWEET, TRY 1-1/2 CUPS
SUGAR)
JUICE OF 1/2 LEMON AND
1/2 ORANGE

ORANGE SHERBET

Combine orange juice, grated orange rind, sugar, syrup and salt. Dissolve gelatin in cold water and add to mixture. Slowly add milk. Place in the Norge freezing tray until mushy. Fold in cream and freeze.

Note: Although there is whipping cream in this mixture, it lacks that "too sweet smoothness" of some ice creams. We did not stir this sherbet and found the texture to our liking.

ICE GOLDEN

Combine ingredients in the order listed. Place tray in freezer compartment of the Norge Refrigerator. Turn cold control to the coldest position during freezing period. A smoother texture is obtained if the mixture is stirred twice during freezing. When frozen, turn cold control to original position. This is an excellent meat accompaniment. (Serves 4.)

STRAWBERRY SHERBET

Mix the sugar with the lemon juice and heat on the range until the sugar is dissolved. Cool. Add the strawberries which have been washed, hulled and put through a ricer. Place in Norge freezer tray and freeze to a mush. Beat egg whites to rich foam. Fold into berry mixture thoroughly and return to freezer compartment of the Norge to finish freezing. Set cold control to highest point for freezing. (Serves 8 to 10.)

CHERRY-ALMOND CREAM

Boil sugar and water together until syrup spins a heavy thread. Pour hot syrup over stiffly beaten egg whites and continue beating until cool. Chill in Norge. Whip cream (not too stiff) and fold into syrup mixture. Add salt, flavoring, cherries and nuts. Pour into Norge freezer tray. Do not stir during freezing. (Serves 6.)

Note: Any desired fruit may be used in place of cherries.

CREAM VERMONT

Heat syrup over low heat until a slight coating forms on surface. Beat yolks with rotary beater until thick and lemon colored. Pour one-third cup of hot syrup over egg yolks, stirring constantly. Pour this mixture slowly over remaining hot syrup in double boiler, stirring constantly until mixture coats a metal spoon. Place in freezer tray until frozen to a mush. Fold in whipped cream and nuts. Return to Norge freezer tray. Freeze without stirring. (Serves 10.)

1/2 CUP ORANGE JUICE
ORANGE RIND, GRATED
1/3 CUP SUGAR
2 TABLESPOONS CORN SYRUP
1/8 TEASPOON SALT
1 TEASPOON GELATIN
2 TABLESPOONS WATER
1/2 CUP OF MILK
1/2 CUP CREAM, WHIPPED

1/2 CUP SUGAR
1/3 CUP LEMON JUICE
1 CUP ORANGE JUICE
1/2 CUP PINEAPPLE JUICE
1/3 CUP MARASCHINO
CHERRY JUICE

1 CUP SUGAR
JUICE OF 1 LARGE LEMON
1 QUART FRESH STRAWBERRIES
3 EGG WHITES

2/3 CUP SUGAR
1/3 CUP WATER
3 EGG WHITES
1 CUP CREAM, WHIPPED
1/8 TEASPOON SALT
1 TEASPOON VANILLA
1/2 CUP MARASCHINO
CHERRIES, FINELY CHOPPED
1/2 CUP SHREDDED BLANCHED
ALMONDS

1 CUP PURE MAPLE SYRUP
8 EGG YOLKS
2 CUPS CREAM, WHIPPED
1/2 CUP CHOPPED NUT MEATS

COOKIES AND CAKES

NOW YOU CAN HAVE YOUR CAKE AND EAT IT TOO!

Once, expert cake and cookie baking was considered an art requiring years of patient practice, but with the perfecting of Norge Rollator Refrigeration came a miracle. Refrigerator cakes and cookies turn out well the *first* time, and what a delightful variation they afford.

28 GRAHAM CRACKERS
(8 OUNCES)
1/4 TEASPOON SALT
1 TEASPOON CINNAMON
1/4 TEASPOON CLOVES,
GROUND
1/4 TEASPOON GRATED
NUTMEG
1/4 TEASPOON GROUND
ALLSPICE
1 CUP DATES, CHOPPED
1 CUP ALMONDS, CHOPPED
1/2 CUP RAISINS, CHOPPED
2 TABLESPOONS GRAPEFRUIT
PEEL, CHOPPED
1/2 CUP CITRON, THINLY
SLICED
2 TABLESPOONS CANDIED
CHERRIES, CHOPPED
1 CUP MARSHMALLOWS
(CUT WITH SCISSORS)
1 CUP VERY RICH CREAM

NORGE FRUIT CAKE

Roll crackers to make crumbs rather fine. Add salt and spices, mix thoroughly, then add other ingredients. Cut marshmallows into small pieces, let them soak in the cream and add last. In order to have cracker crumbs well moistened, be certain to mix well. A deep cake tin or mold lined with waxed paper may be used for packing. Place in the Norge for 12 hours. Makes a 2-pound loaf and may be served in thin slices with whipped cream or a hard sauce. Also, the top may be garnished with candied fruits, cut and pressed to form a gay pattern.

SWISS REFRIGERATOR CAKE

Line mold with lady fingers, split. Place chocolate in bowl and pour boiling water over it. Stir vigorously. Mix tiny bit of whipped cream with chocolate to give it body. It will become fluffy and thick. Pour chocolate mixture over lady fingers in mold and then add 1/4 cup crumbs, then one-half of the whipped cream which has been sweetened and vanilla added. Repeat the layers of crumbs and whipped cream, reserving some of the crumbs for top layer. Place in freezer tray of the Norge but do not freeze hard. (Serves 8.)

1-1/2 DOZEN LADY FINGERS
2 SQUARES UNSWEETENED
CHOCOLATE
1/2 CUP BOILING WATER
1 CUP CREAM, WHIPPED
1/2 CUP LADY FINGER
CRUMBS
2 TABLESPOONS SUGAR
1 TEASPOON VANILLA

CHOCOLATE GRAHAM CRACKER REFRIGERATOR CAKE

6 SQUARES (6 OZ.) SWEET
CHOCOLATE
3 EGGS, SEPARATED
1/2 TEASPOON VANILLA
1/3 CUP GROUND WALNUTS
SUGAR HONEY GRAHAM
CRACKERS
1/2 PINT HEAVY CREAM
MARASCHINO CHERRIES;
CITRON

Melt chocolate over boiling water; remove from heat; add egg yolks one at a time, beating vigorously after each addition. Beat egg whites stiff; add to chocolate mixture; beat smooth. Add vanilla and walnuts. Spread on graham crackers; pack together upright in oblong pan lined with waxed paper; top with chocolate. Fold paper over top. Chill overnight. Spread whipped cream, and garnish with Maraschino cherries and citron. Slice on diagonal. Yield: 6 servings.

ORANGE TEA COOKIES

Sift together the flour, salt and sugar, and cut in the shortening either with a pastry blender or two knives, using a cutting motion, until the mixture is crumb-like in consistency. Add the egg yolks, orange juice, rind and cocoanut and mix well. Form into a roll, place in Norge to chill thoroughly. Slice and bake as needed at 425° F., 10 to 12 minutes.

2-1/4 CUPS SIFTED CAKE FLOUR
1/2 TEASPOON SALT
1/2 CUP GRANULATED SUGAR
1/2 CUP BUTTER
2 EGG YOLKS, BEATEN
2 TABLESPOONS ORANGE JUICE
1 TABLESPOON GRATED RIND OF ORANGE
2/3 CUP COCOANUT (SHREDDED)

PIRATE "PATSIES"

Cream butter well, add sugar gradually, then orange juice, grated rind and cheese. Mix thoroughly. Add salt, nutmeg and eggs. Add flour (sifted with baking powder) alternately with cream. Beat until smooth. Place in Norge for 1 hour to chill. Roll to 1/4 inch thickness on slightly floured board. Cut with floured 2 1/2-inch cookie cutter. Place 1 teaspoon grape jelly on circle, moisten edge of the circle with milk, and place another circle on top, pressing edges together. Bake on ungreased baking sheet in hot oven (425°) for 10 minutes. Makes 3 1/2 dozen cookies.

1/2 POUND BUTTER
2 TABLESPOONS BROWN SUGAR
1 ORANGE (4 TABLESPOONS JUICE AND GRATED RIND)
1/2 CUP GRATED AMERICAN CHEESE
1/8 TEASPOON SALT
1/8 TEASPOON NUTMEG
3 EGG YOLKS AND 1 WHOLE EGG
2-1/2 CUPS PASTRY FLOUR (SIFT, THEN MEASURE)
2 TEASPOONS BAKING POWDER
2 TABLESPOONS SWEET CREAM

PEANUT BUTTER REFRIGERATOR COOKIES

Cream shortening thoroughly, blend in peanut butter and then the sugar. Add the well-beaten eggs. Mix and sift dry ingredients, add the chopped peanuts and combine thoroughly with the creamed mixture. Form into rolls, wrap in waxed paper and let stand in the Norge for several hours. Slice thin, place on a baking sheet and bake at 425° for 8 to 10 minutes. This recipe will make about 150 cookies.

1 CUP SHORTENING
1/2 CUP PEANUT BUTTER
2 CUPS BROWN SUGAR
3 EGGS
4 CUPS CAKE FLOUR
1 TEASPOON SODA
1 TEASPOON CINNAMON
1/4 TEASPOON CLOVES
1/4 TEASPOON NUTMEG
1 CUP SALTED PEANUTS, FINELY CHOPPED

CHOCOLATE BROWNIES

Beat eggs slightly and add remaining ingredients. Spread evenly in buttered shallow pans. Allow to chill in the refrigerator. Bake in moderate oven, 350° F., twenty minutes. When still warm, cut in squares. Makes 24 one-inch squares.

2 EGGS
1-1/4 CUPS BROWN SUGAR
1/2 CUP FLOUR
1/2 TEASPOON VANILLA
2 SQUARES UNSWEETENED CHOCOLATE, MELTED
1/2 CUP WALNUT MEATS, CUT IN PIECES

CEREAL REFRIGERATOR COOKIES

Cream butter, add sugar and cream thoroughly. Add beaten eggs and bran and blend well. Sift flour, salt and baking powder together and add to the first mixture. Add grape-nuts and blend mixture thoroughly. Form into a roll and place in the Norge until chilled enough to cut. Slice and bake at 425° for 10 to 12 minutes.

1 CUP SHORTENING (BUTTER)
2 CUPS BROWN SUGAR
2 EGGS, WELL BEATEN
1 CUP READY-TO-EAT BRAN CEREAL
3 CUPS CAKE FLOUR (SIFTED)
2 TEASPOONS BAKING POWDER
1/2 TEASPOON SALT
1 CUP GRAPE-NUTS

NORGE REFRIGERATOR ROLLS

Norge Refrigerator Rolls are as simple to make as they are good to eat. Even the novice at baking need not hesitate to try them. The home-maker who offers them to her family once, will doubtless find them clamoring for more.

WHITE ROLLS (Eggless)

Crumble yeast into a bowl. Add liquid at about room temperature. If milk is used it must be scalded and cooled to room temperature. Stir to dissolve yeast. Add sugar and salt. Sift flour once before measuring. Add flour to yeast mixture all at one time. Add the softened shortening, and mix thoroughly with hands. Knead gently in bowl or on lightly floured board into smooth dough. Place in well greased bowl, cover and set aside to rise until dough doubles in size ($1\frac{1}{2}$ to 2 hours). Knead and let rise until $1\frac{3}{4}$ its bulk (45 minutes). Remove from bowl, knead, and let stand covered for 15 minutes. Form into rolls of any desired shape. Bake at 425° , 12 to 15 minutes for small round rolls—from 20 to 25 minutes for large rolls. Makes 2 dozen large rolls or four dozen small ones.

1 CAKE COMPRESSED YEAST
1-3/4 CUPS LIQUID (MILK OR
WATER)
1/2 CUP SUGAR
2 TEASPOONS SALT
5-1/2 CUPS FLOUR
1/2 CUP SHORTENING

NORGE LUNCHEON ROLLS

Sift flour, baking powder and salt together. Cut in shortening. Moisten with water to form a biscuit dough. Roll out to $\frac{1}{4}$ -inch thickness. Spread with ground meat, potatoes and onion. Roll like a jelly roll and cut into individual portions. Place in glass baking dish. This may be prepared during the morning and stored until dinner in the Norge Refrigerator. Remove from refrigerator while oven is heating (450°). Brush with melted butter and bake 20 to 25 minutes. Serve with left-over gravy or white sauce. (Serves 6 to 8.)

2 CUPS FLOUR
4 TEASPOONS BAKING
POWDER
1 TEASPOON SALT
2/3 CUP WATER
4 TABLESPOONS SHORTENING
1 CUP LEFT-OVER MEAT
2 MEDIUM SIZED COOKED
POTATOES (GROUND)
1 SMALL ONION, MINCED

REFRIGERATOR ROLLS

Mix hot milk with sugar, salt and shortening and cool to lukewarm. Soften yeast in lukewarm water and stir into first mixture. Add beaten egg and stir in flour gradually. Mix thoroughly but do not knead. Place in Norge to have on hand. Keep dough in tightly covered jar to prevent its crusting over the top. When ready to use let the dough come to room temperature before shaping into rolls. Place in greased muffin pans and allow to rise until double in size. Bake at 425° for approximately 20 minutes.

1 CUP HOT MILK
3 TABLESPOONS SUGAR
1-1/2 TEASPOONS SALT
2 TABLESPOONS SHORTENING
1 CAKE COMPRESSED YEAST
2 TABLESPOONS LUKEWARM
WATER
1 BEATEN EGG
3-1/2 CUPS SIFTED FLOUR

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In addition, Norge offers you two distinct types of Home Freezers to suit your floor space and storage needs. The Upright type is designed for kitchen use. Strikingly attractive, it's a perfect companion appliance to your Norge Refrigerator. The Chest Freezers below offer larger capacity for those desiring more storage space.

Mighty important! Both types of Norge Home Freezers are Rollator equipped. As a Norge Refrigerator owner you'll come to know how vitally important, and how great an advantage, this is.



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