INTRODUCTION....

Servel Hermetic—"The housekeeper's dream come true!" No better definition can be found for this perfect refrigerator.

It comes to you in this condition and it remains the same, practically never needing service as it has no moving parts exposed, and no belts or fans or pulleys to be replaced.

This modern refrigerator is quiet, convenient and economical and its lack of complicated machinery and troublesome parts has earned for it the term "Simplified Refrigeration."

To make the most of your Servel Hermetic, a few simple directions in regard to the arrangement of food, the care and "defrosting" of the refrigerator should be followed.

ARRANGEMENT OF FOOD....

In arranging foods in the Servel Hermetic, the range in temperature should be considered. A good arrangement is to put milk, cream and bottled beverages on the top shelves beside the freezing unit, and under this—butter, meat and eggs. On the middle shelves, put cooked foods and left-overs, and on the bottom, your vegetables and fruits. Canned fruits and other foods which need chilling, may be tucked away in the corner of any shelf. Do not fill your shelves too full or put foods too closely together to prevent the circulation of the chilled air.

CARE OF FOOD....

Make it a general rule to cover everything you put into Servel Hermetic unless it has, like oranges and lemons, for instance, its own natural covering. A large covered pan with a loosely fitting cover commonly sold as "crispers" or "fresheners" is a convenience for keeping vegetables and salads. Coffee and cracker cans, lacquer-lined, are also most convenient for storing celery, lettuce and other vegetables. Before using for this purpose, a number of small holes should be punched in the lid. These cans may be replaced after a time if they begin to rust. Wash and discard all waste before putting vegetables in the Servel Hermetic. Do not store in paper bags as they come from the grocer as they are not moistureproof and take up too much room.
For storing small amounts of cooked foods, besides the covered refrigerator dishes which can be bought especially for this purpose, glass jars and jelly glasses with fitted or screw or snap top are most useful. If tops are missing, use moistureproof paper and fasten it tightly by means of a rubber band.

Wax, parchment papers, and cellophane are all moisture-proof and will be found useful for wrapping sandwiches, and small amounts of left-over raw vegetables and cut fruits. Sliced lemon, for instance, will keep in perfect condition if covered in this way. Uncooked meats which are to be kept more than a few hours should be wrapped in this type of paper. Cooked meats, of the roast type, should be wrapped if they are to be kept more than 24 hours to prevent drying.

All food should be cool before it is covered and put in the Servel Hermetic.

One of the economies made possible by Servel Hermetic is the buying of cream by the quart. Be sure that the top of the bottle inside and out is wiped carefully before resesealing after each use. The cream may be put in smaller bottles if they are scalded and cooled and sealed with a paper or metal top.

FREEZING ICE CUBES . . . .

To fill ice trays, be sure to use sparkling cold water from faucet which has been allowed to run a moment. Do not over fill. Wipe outside of trays dry before placing in freezing unit.

If rubber tray is used, be sure that inside of metal tray is dry and do not let water run over the rubber into the tray.

To remove cubes from metal tray, invert under cold water faucet a moment.

To remove cubes from rubber tray, take out rubber insert and bend ends to force out ice cubes.

To freeze ice cubes quickly, pre-cool water in a covered jar in Servel Hermetic. Fill trays only half full.

To make an extra supply of ice, store frozen cubes in drip pan, leave one or two in each tray and refill with chilled water.

To freeze most desserts or ice cubes quickly the temperature control should be turned to the left which will cause the unit to operate longer and more frequently. For desserts especially, this control should usually be set as far to the left as possible. For normal operation the control should point directly at the floor or slightly to the left if somewhat lower than ordinary temperatures are desired.

CARE OF SERVEL HERMETIC . . .

Servel Hermetic will need cleaning only when it is defrosted if, when anything is spilled, it is wiped from the shelves at once. After defrosting, wipe walls with warm soda water. Scald freezing trays and drip pan. The outside of the cabinet may be washed as needed with any fine scouring soap or powder.

DEFROSTING . . . .

When frost on the chilling unit is about one-half inch thick, "defrost." Turn temperature control as far to the right as possible or pull electric plug from wall, open door, and remove ice trays. Empty drip pan under freezing unit once during the defrosting process, if necessary. When all frost has melted, wash refrigerator, fill ice trays and return to refrigerator. Wash and dry drip pan and replace. Then to start, replace wall plug if it has been removed, and turn temperature control as far to right as possible, then to its normal position.

MENUS AND RECIPES . . . .

Menus for a week and for special occasions have been planned with the consideration of making the most of the ever-ready aid of Servel Hermetic. The recipes for many of the dishes suggested in the menus are included in the recipe section.

In making use of the recipes, note—
1. All measurements are level.
2. Flour should be sifted before measuring.
3. All recipes make six portions unless otherwise noted.

The recipes included in the Servel Hermetic book have been chosen because Servel Hermetic makes some contribution to their success. The recipes have been tested and retested, the methods are the simplest possible, and of one standard so that many variations may easily be made. As it stands, the book may serve as a handbook for the new housekeeper who knows the principles of cooking meat and vegetables, as almost every other cooking process is included.
**SERVEL HERMETIC**

**Simplified Refrigeration...**

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** MENUS for the Week... **

Meal planning—that everyday problem of the housekeeper—is made so much easier, the more interesting and the more economical with the ever-ready aid of SERVEL HERMETIC. Because quantities of salad and vegetable materials can be bought at one time—because you are always sure of milk and cream in good condition and of all left-overs in a usable state, meals almost plan themselves. You may buy your meat supply for two or three days if it is necessary. Left-overs will keep so well that you can put off their use a day or two. The fact that doughs and batters can be made up ready for baking and used from day to day makes it possible to have hot breads and fresh cake with half the usual labor. The dessert question solves itself with chilled and frozen desserts.

In following the dinner menus, you will find that either the appetizer or the salad course may be omitted and yet a tempting meal will remain.

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**Morning...**

- BREAKFAST
  - Grapefruit with grape juice
  - Omelet with creamed ham
  - Hot rolls
  - Coffee
  - Marmalade

- BREAKFAST (Continued)
  - Orange juice
  - Cooked cereal
  - Bacon
  - Toasted Rolls
  - Coffee

- BREAKFAST
  - Sliced bananas with orange juice
  - Poached eggs with creamed minced lamb
  - Toast
  - Coffee

- BREAKFAST
  - Stewed apricots
  - Ready-to-eat cereal
  - Bacon
  - Toast
  - Coffee

- BREAKFAST
  - Orange juice
  - Cooked cereal with dates
  - French omelet
  - Hot biscuits

- BREAKFAST
  - Baked apples
  - Ready-to-eat cereal
  - Frizzled beef
  - Toast
  - Coffee

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**Noon...**

- DINNER
  - Stuffed tomato appetizer
  - Celery
  - Olives
  - Roast Lamb
  - Currant jelly sauce
  - Browned potatoes
  - Peas with cream
  - Lettuce salad
  - French dressing
  - Baro almond ice cream
  - Refrigerator cookies
  - Coffee

- LUNCHEON
  - Cream of celery soup
  - Stuffed egg salad
  - Nut cake
  - Tea

- LUNCHEON
  - Noodle ring with creamed peas and spinach
  - Beet and onion salad
  - Fresh cup cakes
  - Tea

- LUNCHEON
  - Beef soup with cream
  - Sardine and cucumber salad
  - Ice tea
  - Hot bran muffins
  - Marmalade

- LUNCHEON
  - Macaroni and beef steak carbonara
  - Raw carrot and apple salad
  - Russian dressing
  - Hot biscuits
  - Honey
  - Ginger ale tea

- LUNCHEON
  - Molded salmon with string bean and onion salad
  - Iced coffee
  - Prune whip cookies

- LUNCHEON
  - Fish and potato balls
  - Lettuce with fruit dressing
  - Quick ginger dessert
  - Tea

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**Evening...**

- SUPPER
  - Jellied cheese ring
  - Vegetable salad
  - Melba toast
  - Iced Mocha
  - Nut cake

- DINNER
  - Pineapple appetizer
  - Veal cutlets
  - Brown sauce
  - Potatoes with parsley butter
  - Spinach
  - Hot rolls
  - Lettuce salad
  - Sweet sour dressing
  - Golden tapioca pudding

- DINNER
  - Crab cocktail
  - Hot sliced lamb with mint jelly sauce
  - Creamed potatoes
  - Cauliflower, lemon butter
  - Cabbage and pinion salad
  - Bouillon dressing
  - Macaroons

- DINNER
  - Jellied lamb broth
  - Radishes
  - Young onions
  - Broiled steak
  - Baked potatoes
  - Asparagus, piquante sauce
  - Pineapple ice box cake

- DINNER
  - Fruit cup
  - Celery
  - Olives
  - Broiled ham
  - Stewed potatoes
  - Buttered string beans
  - Cabbage cheese salad
  - Lemon refrigerator pie

- DINNER
  - Tomato juice cocktail
  - Baked stuffed fish
  - Tarragon sauce
  - Mashed potatoes
  - Scalloped cabbage with green peppers
  - Tomato and cucumber salad
  - Vanilla ice cream
  - Chocolate sauce

- DINNER
  - Tomato and egg canapé
  - Celery
  - Pickles
  - Roast beef
  - Horse-radish sauce
  - Browned potatoes
  - Buttered lima beans
  - Avocado and grapefruit salad
  - Old-fashioned rice pudding
QUICK MEALS . . .

All housekeepers are interested in the preparation of quick meals. There come days in the life of every housekeeper when little time can be spared for the actual preparation of meals. This is the daily problem of the woman in business who likes to have a home-cooked dinner.

*Servel* Hermetic helps to solve the problem of quick meals in all sorts of ways. It makes it possible for the housekeeper to cook extra quantities of vegetables so as to have enough for two or more meals. It keeps each left-over in good condition so that it can be combined with the other left-overs or with fresh food for savory dishes. It provides a corner for cans of fruits as well as for fresh fruits so that they will be chilled and ready for instant use. It makes sure that salad materials are always crisp. A jellied soup, salad, or dessert can be made up the previous evening or in the morning, and be ready for dinner. Sauces for ice cream or pudding can be kept on hand for use as desired.

The ambitious business-woman-housekeeper can mix up a ginger cake or any other kind of cake at breakfast time and put it in the pan to stay in the *Servel* Hermetic until dinner time.

The following menus are designed for simple dinners, suppers, or luncheons.

**Quick Meals**

- Tomato juice cocktail
- Broiled lamb chops
- Saratoga potatoes
- Canned string beans with onions
- Lettuce salad
- French dressing
- Quick chocolate dessert
- Pineapple wedges
- Panfried oysters on toast
- Creamed potatoes (left-over)
- Buttered beets (Canned)
- Cucumber salad
- Lemon refrigerator pie
- Shrimp cocktail
- Cold meat (left-over)
- Horseradish sauce
- Potato salad (left-over)
- Chilled mixed fruit
- Grapefruit
- Baked Hamburger steak
- Baked potatoes
- Hearts of lettuce
- Hot ginger cake
- Egg and anchovy canape
- Celery
- Cream chicken with mushrooms (left-over or canned chicken)
- Fried potatoes (left-over)
- Tomato salad
- Ice cream
- Caramel sauce

**Luncheon Menus . . .**

In most households more entertaining is done at luncheon than at any other time. This noontide meal may be of a variety of types from the small luncheon when three or four guests may be invited, a club luncheon which makes it a rule to serve only a few dishes, to the more elaborate meals, perhaps in honor of a house guest. The formal dinner or buffet supper menus will serve also for luncheons of this sort.

In any case *Servel* Hermetic will be called upon to share in the preparation of a number of the dishes. In warm weather, a chilled beverage as well as hot coffee should be served.

**Small Luncheon Menu**

- Crab cocktail
- Olives
- Broiled lamb chops
- Celery
- Potato soup
- Cold broccoli with mayonnaise
- Peppermint ice cream
- Fancy cakes
- Coffee

**Formal Luncheon Menu**

- Jellied bouillon
- Sliced raw carrots
- Celery
- Gold sliced chicken
- Cheese soufflé
- Broiled tomates
- Avocado and grapefruit salad
- Hot muffins
- Chocolate ice cream with meringues
- Coffee

**Club Luncheon**

- Cream of pea soup
- Celery stuffed with lobster butter
- Radishes
- Tomato ring with combination salad
- Hot muffins
- Caramel refrigerator pudding
- Coffee

**Small Luncheon Menu**

- Steamed egg canapé
- Olives
- Molded sea food
- Pickles
- Stuffe baked potatoes
- New peas
- Hot rolls
- Chilled sliced fruit
**DINNER MENUS**

Dinner menus in contrast with the usual guest luncheons must often be planned with the idea of suiting manly, as well as womanly, tastes and appetites and are therefore usually more hearty and less dainty than party luncheons.

Some of the dinners enjoyed most by guests are those to which they have been given an impromptu invitation. The hostess may merely add a course or two to the already planned and partially prepared family dinner. This is a very easy matter when she keeps on hand, chilled in the Servel Hermetic, tomato juice, fruit juice, or cans of fruit, flavored butters already to make into canapés and extra materials for salads. She may have a yeast dough ready to make up in fresh rolls for dinner or perhaps the other half of the cake batter which she made up a day or two before. When she bakes this, it will make her ice cream stretch far enough to serve the extra guests, especially if she adds a chocolate or caramel sauce, also on hand.

In the preparation of formal dinners, she makes use of the Servel Hermetic to lighten her labor by preparing things in advance and making certain that all cold foods are thoroughly chilled and crisp.
BUFFET SUPPERS . . .

The fashion of entertaining by means of the buffet supper is a custom welcomed by the hostess. It is possible to entertain a larger group than the dining table accommodates and also to get along with little or no extra service. The very informality caused by guests helping themselves brings a gay note into a party which makes for its success.

To make a supper of this sort a complete success, food must be carefully chosen with respect to the combination of dishes and with respect to its ease of service. While one hot dish may be selected, cold dishes are the mainstay of such a meal and of course Servel Hermetic insures the coolness and crispness of the salads, the chilling of the olives and pickles, the perfect molding of the cold entrees and the desserts. Both hot coffee and iced drinks are often served at the two-course meals for which generous amounts of food must be provided.

Menus of various types, both simple and elaborate, from which you may make your choice to suit your facilities for entertaining and your special group of guests, are suggested here.
Tea for two or three or for fifty is the simpler and the more charming with the help of Servel Hermetic. First there is the tea itself if it is to be iced as it so often is in summer. Bubbling hot from the tea pot it can be chilled so quickly with the hard ice cubes manufactured by Servel Hermetic that the utmost flavor is brought out. By the way, sliced or cut lemon, if left over, can be kept in perfect condition for use another day if it is wrapped in moistureproof paper—or put into a covered jar—a jelly glass for instance. Iced coffee or chocolate may be served instead or in addition to tea. If we prefer cold beverages other than tea, we can have chilled bottles ready for use.

Servel Hermetic is also a time-saving assistant in the preparation of dainties to serve with tea. Sandwiches for instance, can be made up, wrapped in moistureproof paper, and put into the ‘crisping pan’ to stay until we are ready for them. The filling for these sandwiches can be made up in quantities to be kept in covered jars. Muffin or cake batter may be put into tiny muffin pans, set in the Servel Hermetic until half an hour before tea time, when we put them into the oven. Of course, the same thing is true of tea bis-
cuit. We can call upon our store of ready-to-use frosting if we like to serve frosted cakes. Fresh cookies may be served at short notice by cutting slices from that roll of cookie dough kept wrapped in paper and stored in the Servel Hermetic.

Tea cubes may be frozen in the trays of Servel Hermetic. A red or green cherry may be put in each section of the tray before it is filled.

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**TEA SUGGESTIONS**

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<thead>
<tr>
<th>TEA SUGGESTIONS</th>
<th>ICED COFFEE</th>
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<tbody>
<tr>
<td>ICED TEA</td>
<td>CREAM CHEESE AND GINGER SANDWICHES</td>
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<tr>
<td>ROLLED WATERCHEESE SANDWICHES</td>
<td>CHOCOLATE CAKE</td>
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<td>ICED CHOCOLATE</td>
<td>ORANGE BISCUIT</td>
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<td>CHOCOLATE</td>
<td>NUT COOKIES</td>
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<tr>
<td>TEA</td>
<td>ICED MOCHA</td>
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<td>SPICED MUFFINS</td>
<td>PEANUT BUTTER AND BACON SANDWICHES</td>
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<td>MARMALADE</td>
<td>CHOCOLATE COOKIES</td>
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<td>PIMENTO PINWHEEL SANDWICHES</td>
<td>GRAPEFRUIT SORBET</td>
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<td>CHILLED OLIVES</td>
<td>PECAN COOKIES</td>
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<td>FRUIT PUNCH</td>
<td>FRUIT NUT SANDWICHES</td>
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<td>ROQUEFORT BUTTER SANDWICHES</td>
<td>ANCHOVY SANDWICHES</td>
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<td>BACON</td>
<td>GINGER ALE TEA</td>
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<tr>
<td>BUTTER</td>
<td>CRABMEAT SANDWICHES</td>
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<tr>
<td>SAND TARTS</td>
<td>LITTLE GOLD CAKES WITH BURNT ALMOND FROSTING</td>
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<td>FRUIT BEVERAGE WITH FRUIT FRAPPE</td>
<td>TINY GINGERSNAP WITH CREAM CHEESE</td>
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<td>HORSE-RADISH BUTTER SANDWICHES</td>
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<td>TINY GINGERSNAP WITH CREAM CHEESE</td>
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**SPECIAL TEA SUGGESTIONS**

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<tr>
<th>SPECIAL TEA SUGGESTIONS</th>
<th>HOT TEA</th>
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<tr>
<td>TEA</td>
<td>TOMATO SANDWICHES</td>
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<tr>
<td>ICED COFFEE</td>
<td>CREAM CHEESE AND ONION SANDWICHES</td>
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<tr>
<td>SAVORY SANDWICHES</td>
<td>STRAWBERRY ICE CREAM</td>
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<td>LOBSTER SANDWICHES</td>
<td>ALMOND CAKES</td>
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<tr>
<td>MAPLE NUT BISCUIT</td>
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<td>BURNT ALMOND ICE CREAM</td>
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<td>FANCY CAKES</td>
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<tr>
<td>HOT COFFEE</td>
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<td>GINGER ALE TEA</td>
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<td>MIXED FANCY SANDWICHES</td>
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<td>MIXED FANCY SANDWICHES</td>
<td>SMALL DEVIL'S FOOD CANDIES</td>
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<tr>
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<td>PECAN SAND TARTS</td>
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<tr>
<td>HOT TEA</td>
<td>FRUIT PUNCH</td>
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<td>STRAWBERRY ICE CREAM</td>
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<td>ALMOND CAKES</td>
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BRIDGE and After-Theatre Parties

For bridge parties, whether afternoon or evening, the custom of the moment runs very wisely to simple refreshments, unless luncheon or dinner is served previously and then the bridge is more of an after-thought than the serious business of the occasion.

Bridge when played for itself, however, is such an important matter that rubber is likely to run over the time the hostess has set for serving refreshments and it brings the hour too near dinner time or bed time for enjoyment of elaborate refreshments. Any of the tea menus may be used after an afternoon bridge or in the evening instead of the suggested menus given here. Included in the afternoon refreshment suggestions are one or two for the "dessert" bridges which have become popular some places for club use. Guests are supposed to have eaten a home luncheon which usually must be prepared early for the children and are served with dessert as soon as they arrive, before the card-playing begins.

Suppers to be served after the theatre are always informal whether they consist of an impromptu raid on the Servel Hermetic or of a carefully planned combination of suitable foods. It is always well to keep the refrigerator stocked with ginger ale and other bottled beverages, to have a few cans of savory foods such as sardines, tongue and mixed hors d'oeuvres, cheese of various types, as well as olives and pickles, for guests who drop in during the evening or come in unexpectedly after the theatre.

For the invitational supper, foods are most convenient which can be taken out of the Servel Hermetic all ready to put on the dining table which has been set attractively with linen, china, and silver or to put on large trays to take into the living room.

AFTER-BRIDGE TEAS

| Green Olives | Mixed Canapes | Salted Nuts |
| Coffee | Hot Ginger Cake | Iced Tea |
| Ham Rolls |CRUNCHY SANDWICHES | PISTACHIO NUTS |
| Ripe Olives | TEA | Orangeade |
| Pickles | Coffee | Almond Cookies |

EVENING BRIDGE AND AFTER-THEATRE SUGGESTIONS

| Make-Your-Own Sandwiches | BUTTERED WHOLE WHEAT OR WHITE BREAD |
| Sliced Ham | SARDINES | SLICED CHEESE |
| Pickles | OLIVES | ICED DRINKS |
| Coffee | ANCHOVY SANDWICHES | STUFFED CELERY |
| Sliced Cheese | OLIVES | ICED DRINKS |
| Jellied Chicken | WATERCRESS SANDWICHES | SLICED TOMATOES |
| Brown Bread and Cream Cheese Sandwiches | CELERY | OLIVES |
| Coffee | OLIVES | ICED DRINKS |
| Sliced Tomato | POTATO AND APPLE SALAD | TARTAR SAUCE |
| Salted Nuts | COFFEE | RIPE OLIVES |
| Hot Rolls | COLD DRINKS |
| Scrambled Eggs with Ham | TOAST | JELLY |
| Stuffed Tomato Salad | CHEESE | COLD DRINKS |
| Crackers | COLD DRINKS |
| Cold Ham | BREAD AND BUTTER SANDWICHES | CHICKEN SALAD |
| Olives | CHILLED SLICED FRUIT | PICKLES |
| Welsh Rarebit | CELERY | TOAST |
| Olives | SLICED TOMATO SALAD | PICKLES |
| Coffee | COLD DRINKS |

NOTE: Cold drinks should be served throughout afternoon or evening.
APPETIZERS . . .

Appetizers are a comparatively new and growingly popular part of the menu plan both for family and guest meals. Most of them depend upon chilling for their complete success. Serve. Hermetic adds its final touch to the much-used tomato juice cocktail and the fruit juice cocktail, or to a fruit cup, or prepared grapefruit or melon. It furnishes the ice for the bed upon which oysters, or clams in the shell, are served, and chilling the sauce which is served with them.

Interesting combinations of chilled fruits make delicious fruit cups which may be flavored with mint, with cranberry juice, with grenadine, or any liquor flavoring. A fruit canapé of mixed sliced fruit makes an attractive first course. Fruit juices, both fresh and canned, may be mixed and shaken with cracked ice for an appetizer.

The relish which often accompanies the first course and which is served throughout the meal must be chilled. The flavored butters which are used to spread canapés, can be kept on hand in covered jars, and the ready-to-use canapé can be kept fresh and firm until time of serving. There are also a number of interesting molded and frozen appetizers which need the refrigerator to finish their preparation.

Whip cream, add horse-radish and apple. Mix well and drop a teaspoonful into each piece of beef. Roll up and place into freezing trays and freeze in Servel. Hermetic several hours. Preparation time, 10 minutes.

Oysters and clams are served on the half shells on beds of crushed ice, or in cocktail glasses. When served on the shell, the sauce is placed in a small glass in the center of the plate. When served in glasses, the sauce is poured over the chilled shell-fish. For these cocktails, glasses are sometimes imbedded in crushed ice served in larger glasses. Allow six oysters for each serving.

Soak the gelatin in cold water for 5 minutes and dissolve over hot water. Add the other ingredients and turn into Servel. Hermetic tray to freeze 2 to 3 hours. Serve in chilled cups and garnish with sprigs of parsley. Preparation time, 6 minutes.

Chilled lobster and crab are cut in pieces, and arranged in cocktail glasses which may be imbedded in crushed ice in larger glasses. The sauce is poured over the fish. Tomato cocktail sauce may be used, or the special sauce for which the recipe is given. Tuna fish, or shrimp, may replace the lobster or crab.

<table>
<thead>
<tr>
<th>12 slices dried beef</th>
<th>1/4 cup cream</th>
<th>1 tablespoon horseradish</th>
<th>1/4 apple or beef or grated</th>
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</thead>
<tbody>
<tr>
<td>1/4 tablespoon gelatin</td>
<td>1 tablespoon cold water</td>
<td>1 cup hot water</td>
<td>2 tablespoons lemon juice</td>
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<tr>
<td>1/4 teaspoon vinegar</td>
<td>2 teaspoons mustard</td>
<td>1 teaspoon Worcestershire sauce</td>
<td>1/2 teaspoon salt</td>
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<tr>
<td>1 teaspoon sugar</td>
<td>1 teaspoon onion juice</td>
<td>Small pieces canned fish, crab or lobster</td>
<td>1/4 cup chili sauce</td>
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<tr>
<td>1/4 cup stock</td>
<td>1/4 cup wine</td>
<td>1/4 cup brandy</td>
<td>1/4 cup or more curry powder</td>
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</tbody>
</table>

Soak gelatin in cold water and dissolve with hot water. Cool. Add lemon juice, vinegar, seasoning sauce, salt, sugar, mustard and onion juice. Mix well. Put small pieces of fish in bottom of tiny ground molds or inch in diameter. Add enough gelatin mixture to cover the fish, and place in Servel. Hermetic until set. Unmold and put a toothpick in each mold and arrange by sticking picks around on oranges or apples. Makes 16 to 20. Preparation time, 10 minutes.

Mix ingredients thoroughly and serve with oysters, clams, or any sea food. Preparation time, 5 minutes.

Stir the chili sauce into the mayonnaise and sprinkle in the curry powder as generously as your taste allows. More curry rather than less is desirable. Preparation time, 3 minutes.

Blend seasoning into cheese, fill stalks and sprinkle with paprika. Preparation time, 5 minutes.

Variations:—1/4 cup cream cheese with 2 tablespoons Roquefort cheese. 1/4 cup lobster paste or minced lobster with 1/4 cup softened butter. 1/4 cup cream cheese with 1 tablespoon anchovy paste. 1/4 cup cream cheese with 2 tablespoons stuffed or ripe olives.

Scald and skin tomatoes. Remove a small piece from the blossom end and fill with butter which has been creamed with anchovy paste. Place in freezing trays in Servel. Hermetic for 2 hours. Garnish with sliced olives on lettuce with mayonnaise, for an appetizer or for a salad. Preparation time, 10 minutes.
A well-seasoned soup, piping hot, thoroughly chilled, or jellied, is always an appetizing beginning to a meal. For luncheon we can often make a cream soup or a chowder our main dish.

For soups every bit of left-over meat, fish, or vegetables may be utilized in some way. Bits of meat and bone from the roast will make a few cups of stock which after cooking with savory herbs may be put in your Servel Hermetic to keep in perfect condition for use when you need it. The addition of a little gelatin will give you jellied bouillon, so appetizing on a warm day. Left-over vegetables may be used for cream soups and chowders, each by itself or in combination with others, or they may be combined with meat stock for a satisfying vegetable soup.

All left-overs should be covered while waiting for use in the Servel Hermetic. Small jars with covers or moistureproof paper such as wax or parchment paper or cellophane, which should be folded or twisted at the ends after being wrapped around the food, may be used as containers. Small jars and bowls may be covered with paper held in place by a rubber band.
LUNCHEON DISHES...

The term “luncheon dishes” is used here to cover recipes for a range of dishes which depend upon the aid of the Servel Hermetic for their success. Some of them are made up partially from left-over materials kept in good condition by Servel Hermetic and some of them owe their finishing touch to chilling and molding. Left-overs should be kept in covered bowls or jars. Paper held tightly by rubber bands makes a good improvised cover.

The use of molds, rings, or fancy shapes for jellies and mousses, seasoned enticingly, gives a touch of individuality to the appearance of the table, and at the same time a special interest to the meal. The molds of tomato or cheese jelly or of chicken or ham mousses can be filled or garnished with a vegetable, meat, or fish salad. Molds of hot noodles or spaghetti may be filled with left-over creamed vegetables or meat.

In preparing molds for jellied dishes, a light brushing of oil assures the safe removal of the contents. When ready to serve, set the mold in a pan of cold, not hot, water and loosen with a knife. Remove from water, wipe the outside dry, invert platter over mold, and reverse.

Melt butter, add mushrooms and peppers and cook 3 minutes. Add the flour and seasonings and stir until smooth. Add the milk and chicken broth and cook, stirring until smooth. Add the chicken, parsley, and pimento, and heat until all ingredients are hot. Serve hot on toast or use as a filling for cream puffs or pastry shells. Other left-over meat or fish may replace the chicken. Two tablespoons cherry flavoring may be added to the sauce before serving. Preparation time, 15 minutes.

Soak gelatin in water. Heat soup with water and add gelatin. Add the milk to the mixture and stir until dissolved. Arrange stuffed olives in a ring mold (quart size) and pour over a thin layer of hot mixture. Chill in Servel Hermetic until set. Add rest of mixture. Chill in Servel Hermetic 2 hours until set. Turn out of mold on cold platter, fill center with vegetable salad and garnish with lettuce. Serves twelve. Preparation time, 10 minutes.

Soak gelatin in cold water. Heat the milk. Beat the eggs with the seasoning and stir in a little of the hot milk. Add this mixture to the rest of the milk and stir over hot water until it begins to thicken (when it stops foaming). Stir in the cheese and when melted, remove from fire and add softened gelatin. Stir until dissolved, pour into a ring mold (quart size) or into small molds and chill until set. Unmold onto a platter or chop plate and garnish with strips of pimento. Fill center with any mixed vegetable salad. Makes 12 servings. Preparation time, 15 minutes.

Soak gelatin in cold water 3 minutes. Separate fish in flakes. Add celery and pimento. Mix dry ingredients, add egg yolks, butter, milk, and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatin mixture and stir until dissolved. Pour over fish and mix well. Fill ring mold or individual molds, chill in Servel Hermetic several hours, and serve with cucumbers marinated in a sour cream dressing. Preparation time, 15 minutes.
Salads, ever more popular, appear on many tables at both luncheon and dinner. Servel Hermetic makes the salad problem simple because materials for salads are kept so cool and so crisp, whether they are the green leaves which make the foundation of all salads or whether they are vegetables, raw or cooked, or fruits, fresh or canned.

Experience has shown us that all salad materials must be kept covered in the refrigerator. With raw materials, there should be a little space between cover and pan for ventilation. Most of the enamel pans sold especially for the storing of salad materials have made provision for this. Lacquered-tin coffee or cracker jars may be put to good use for refrigerator storage if a few holes are punched in the top of the covers. Tall narrow cookie cans are ideal for storing celery, whole carrots, romaine and endive. They can be laid on their sides on the lower shelves. If they begin to rust after weeks or months of usage, you will probably have others on hand to replace them.

In preparing lettuce for the refrigerator, cut off stem, and hold head under stream from cold water faucet. The force of water will open head without breaking leaves. Shake partly dry and put in refrigerator pan or can to chill.

In preparing other salad leaves, parsley and celery, separate leaves or stalks, wash, shake partly dry, and put in refrigerator pan or cans.

Cooked left-over vegetables, which contribute so much to a mixed salad, should be kept in covered jars or cans, or wrapped in moistureproof paper. Left-over pimentos should be completely covered with liquid and sealed tightly.

Fresh fruits are protected from drying by their skins so that it is not necessary to keep them covered.

Salad dressings should be stored in jars with tight covers. Jars containing French dressing should be sealed so tightly that the dressing may be mixed by shaking. Dressings will keep indefinitely and for this reason it is possible to keep on hand a variety ready to use.

The choice of a salad dressing is very important. As a general rule, French dressing and its variations is better than mayonnaise for dinner salads. Mayonnaise with savory additions, such as chili sauce, anchovy paste, or caviar, goes well with green salads. Mayonnaise made more delicate by the addition of cream or fruit juice combines well with fruit.

Cooked dressing, heavily seasoned, thinned with sour cream, combines well with cabbage and potatoes; flavored with fruit juice, thinned with cream it blends well with fruits. A simple sour cream dressing is delicious with cucumbers or cabbage.

With the jellied vegetable or fruit salad, mayonnaise or one of its variations blends best.

Any combination of mayonnaise with meat, fish or fruit may be frozen if 1 tablespoon soaked and dissolved gelatin is added to 3 cups of salad mixture.

---

### FRENCH DRESSING

1 teaspoon salt
1 teaspoon mustard
1 teaspoon sugar
1/2 cup salad oil
1 teaspoon onion juice
3 tablespoons vinegar

Mix dry ingredients and add to salad oil. Add onion juice and vinegar and stir or shake in a sealed bottle or jar until the mixture begins to thicken. A small piece of ice added before stirring makes it thicken at once. Store in Servel Hermetic in air-tight jar. Preparation time, 3 minutes.

### ROQUEFORT DRESSING

2 tablespoons salad oil
1 tablespoon minced onion
1 tablespoon minced celery
1 tablespoon minced pepper
1 teaspoon salt
1 teaspoon paprika
1 teaspoon Worcestershire sauce

Mix ingredients, add a small piece of ice and beat 1 minute until thick. Preparation time, 5 minutes.

### SWEET-SOUR DRESSING

1 cup salad oil
1 cup sugar
3/4 cup malt vinegar
1 teaspoon grated onion
1/2 cup ketchup
1/2 cup lemon juice
1/2 cup lemon juice
1 teaspoon Worcestershire sauce

Mix all ingredients with a piece of ice in the bowl, and beat until thick. Store in Servel Hermetic in air-tight jar, and shake before using. Preparation time, 4 minutes.
### FRUIT FRENCH DRESSING

Mix ingredients, chill in Sauvus Hammar, and shake or beat well before serving. Preparation time, 3 minutes.

- 1/2 cup salad oil
- 1 tablespoon grapefruit, or orange juice
- 1/4 teaspoon salt
- 1/4 teaspoon paprika
- 1 teaspoon powdered sugar
- 1 tablespoon lemon juice
- 1/2 cup French dressing
- 2 tablespoons minced celery
- 1 teaspoon minced parsley
- 1 tablespoon minced onion
- 1 hard boiled egg, finely minced
- 2 tablespoons minced green pepper or cooked beets
- 2 teaspoons mustard
- 2 teaspoons salt
- Cayenne
- 2 teaspoons sugar
- 2 egg yolks
- Lemon juice
- 2 cups salad oil

| Mix ingredients finely and mix with French dressing. Serve with lettuce, endive or romaine. Preparation time, 5 minutes. |

### CHIFFONADE DRESSING

Mix dry ingredients, and add yolks of eggs. Mix well and add 1 teaspoon vinegar. Add salad oil slowly at first, then more quickly, beating with egg-beater. As mixture thickens, thin with lemon juice or vinegar and continue adding oil. Then finished mixture should be very stiff. Keep covered in Sauvus Hammar. Preparation time, 10 minutes.

<table>
<thead>
<tr>
<th>1/2 cup shelled cabbage</th>
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<tbody>
<tr>
<td>1 sliced cucumber</td>
</tr>
<tr>
<td>Lettuce</td>
</tr>
<tr>
<td>1 cup diced celery</td>
</tr>
<tr>
<td>2 tomatoes</td>
</tr>
<tr>
<td>2 hard boiled eggs</td>
</tr>
<tr>
<td>1/2 cup special dressing</td>
</tr>
<tr>
<td>1 bunch young onions</td>
</tr>
<tr>
<td>1 bunch radishes</td>
</tr>
</tbody>
</table>

### MAYONNAISE

Mix horse-radish and caviar with mayonnaise. Serve with hearts of lettuce or with tomato salad. Preparation time, 2 minutes.

<table>
<thead>
<tr>
<th>1/2 cup mayonnaise</th>
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<tbody>
<tr>
<td>1 tablespoon caviar</td>
</tr>
<tr>
<td>1 tablespoon horse-radish</td>
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</tbody>
</table>

### CAVIAR MAYONNAISE

Beat anchovy paste into mayonnaise. Mix well and serve with any vegetable salad. Preparation time, 2 minutes.

<table>
<thead>
<tr>
<th>1/2 cup mayonnaise</th>
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</thead>
<tbody>
<tr>
<td>2 teaspoons anchovy paste</td>
</tr>
</tbody>
</table>

### RUSSIAN DRESSING

Mix ingredients thoroughly and serve with hearts of lettuce or with other salad vegetables. The whipped cream may be omitted. Preparation time, 5 minutes.

<table>
<thead>
<tr>
<th>1/4 cup mayonnaise</th>
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<tbody>
<tr>
<td>1/2 cup whipped cream</td>
</tr>
<tr>
<td>1/4 cup chili sauce</td>
</tr>
<tr>
<td>1 tablespoon green pepper, minced</td>
</tr>
</tbody>
</table>

### COOKED SALAD DRESSING

Mix the dry ingredients and add to the eggs. Add the milk and vinegar gradually and cook over hot water, stirring constantly, until it thickens. Cool quickly and add the sour cream. Store in Sauvus Hammar in a covered jar. Preparation time, 30 minutes.

<table>
<thead>
<tr>
<th>1/4 cup mayonnaise</th>
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<tr>
<td>1/4 cup whipped cream</td>
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<tr>
<td>1/4 cup chili sauce</td>
</tr>
<tr>
<td>1 tablespoon green pepper, minced</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>2 teaspoons salt</th>
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</thead>
<tbody>
<tr>
<td>1/4 teaspoon mustard</td>
</tr>
<tr>
<td>1 teaspoon sugar</td>
</tr>
<tr>
<td>Cayenne</td>
</tr>
<tr>
<td>2 tablespoons flour</td>
</tr>
<tr>
<td>2 eggs or 1 yolks</td>
</tr>
<tr>
<td>1 cup hot milk</td>
</tr>
<tr>
<td>1/2 cup hot vinegar</td>
</tr>
<tr>
<td>1 cup sour cream</td>
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</tbody>
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<table>
<thead>
<tr>
<th>1 tablespoon gelatin</th>
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</thead>
<tbody>
<tr>
<td>1/2 cup cold water</td>
</tr>
<tr>
<td>1/2 cup boiling water</td>
</tr>
<tr>
<td>2 cups boiling water</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
</tr>
<tr>
<td>1/2 cup vinegar</td>
</tr>
<tr>
<td>1 chopped onion</td>
</tr>
<tr>
<td>1/2 cup shredded cabbages</td>
</tr>
<tr>
<td>1/2 cup diced celery</td>
</tr>
<tr>
<td>2 tablespoons chopped pimientos</td>
</tr>
<tr>
<td>2 tablespoons chopped olives</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>1/4 lb. cottage cheese</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tablespoon minced ham</td>
</tr>
<tr>
<td>1/2 lb. sliced boiled ham</td>
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</tbody>
</table>

### JELLIED VEGETABLE SALAD

Mix the cabbage, cucumber and beets or tomatoes with the special dressing and let stand in the Sauvus Hammar half an hour. Arrange lettuce in a salad bowl and on this plate the vegetable mixture. Garnish with radishes, onion tops and sliced hard boiled eggs. Preparation time, 10 minutes.

<table>
<thead>
<tr>
<th>1 cup shelled cabbage</th>
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<tbody>
<tr>
<td>1 sliced cucumber</td>
</tr>
<tr>
<td>Lettuce</td>
</tr>
<tr>
<td>1 cup diced celery</td>
</tr>
<tr>
<td>2 tomatoes</td>
</tr>
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<td>2 hard boiled eggs</td>
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<tr>
<td>1/2 cup special dressing</td>
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<tr>
<td>1 bunch young onions</td>
</tr>
<tr>
<td>1 bunch radishes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>4 cups cold boiled potatoes</th>
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</thead>
<tbody>
<tr>
<td>1 chopped onion</td>
</tr>
<tr>
<td>1 cucumber or 2 pickles</td>
</tr>
<tr>
<td>1/4 cup French dressing</td>
</tr>
<tr>
<td>4 slices cooked bacon</td>
</tr>
<tr>
<td>Cooked salad dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>1 can tomato soup</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 can boiling water</td>
</tr>
<tr>
<td>2 tablespoons gelatin</td>
</tr>
<tr>
<td>1/2 cup cold water</td>
</tr>
</tbody>
</table>

### POTATO SALAD

Cut the potatoes into dice or slices, add the onion and sliced cucumbers or pickles. Mix with the French dressing and minced bacon which should be very well seasoned, and let stand in Sauvus Hammar 1 to 2 hours. Mix with the salad dressing, serve on lettuce, and garnish with parsley. Celery cut into cubes, or celery seed may be used with the other ingredients if desired. Preparation time, 10 minutes.

<table>
<thead>
<tr>
<th>4 cups cold boiled potatoes</th>
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<tbody>
<tr>
<td>1 chopped onion</td>
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<td>2 tablespoons gelatin</td>
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<tr>
<td>1/2 cup cold water</td>
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</table>

### TOMATO JELLY

Combine tomato soup with an equal amount of boiling water. Stark gelatin in cold water and stir into hot mixture. Add seasoning to taste, chill in Sauvus Hammar until set. (Any or all of the following seasonings may be used—1 teaspoon sugar, 1 teaspoon salt, 6 cloves, celery seed, or a bay leaf.)

<table>
<thead>
<tr>
<th>1 cup mayonnaise</th>
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<tbody>
<tr>
<td>1 tablespoon caviar</td>
</tr>
<tr>
<td>1 tablespoon horse-radish</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>1/2 cup mayonnaise</th>
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</thead>
<tbody>
<tr>
<td>1/2 cup gelatin</td>
</tr>
<tr>
<td>1/2 cup lemon</td>
</tr>
<tr>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons crushed pineapple</td>
</tr>
<tr>
<td>1/2 lb. bananas, sliced</td>
</tr>
<tr>
<td>1/2 cup whipping cream</td>
</tr>
</tbody>
</table>

### CLEAR TOMATO JELLY

Combine cheese, mayonnaise, lemon juice and salt. Mix in pineapple and nuts. Fold in bananas and whipping cream. Turn into Sauvus Hammar and freeze 4 hours. Slice and serve on lettuce with French dressing. Preparation time, 10 minutes. Other fruits may be used.

<table>
<thead>
<tr>
<th>1/4 cup mayonnaise</th>
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<tbody>
<tr>
<td>1/2 cup gelatin</td>
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<td>1/2 cup lemon</td>
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<tr>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons crushed pineapple</td>
</tr>
<tr>
<td>1/2 cup nuts</td>
</tr>
<tr>
<td>1/2 cup bananas, sliced</td>
</tr>
</tbody>
</table>

### FROZEN CHEESE AND FRUIT

Add seasoning to cheese and stir in a little cream, if necessary, to soften. Pack in a small greased bowl or mold. Chill in Sauvus Hammar an hour or more. Turn out on salad plates and serve with a vegetable salad. Cream cheese may replace cottage cheese. Preparation time, 5 minutes.

<table>
<thead>
<tr>
<th>1/4 cup mayonnaise</th>
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<td>1/2 cup gelatin</td>
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<tr>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons whipped cream</td>
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### COTTAGE CHEESE SALAD

Add seasoning to cheese and stir in a little cream, if necessary, to soften. Pack in a small greased bowl or mold. Chill in Sauvus Hammar an hour or more. Turn out on salad plates and serve with a vegetable salad. Cream cheese may replace cottage cheese. Preparation time, 5 minutes.

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<tr>
<td>1/2 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons whipped cream</td>
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</table>

### HAM ROLLS

Mix cheese with seasonings and form into small rolls. Wrap each in a slice of thin ham. Chill in Sauvus Hammar at least half an hour. Serve with salad or as an appetizer. Preparation time, 10 minutes.

<table>
<thead>
<tr>
<th>1/4 lb. cottage cheese</th>
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<tbody>
<tr>
<td>1 tablespoon minced ham</td>
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<tr>
<td>1/2 lb. sliced boiled ham</td>
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<table>
<thead>
<tr>
<th>1 teaspoon paprika</th>
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</thead>
<tbody>
<tr>
<td>1/2 cup diced celery</td>
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<tr>
<td>2 tablespoons chopped pimientos</td>
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<td>2 tablespoons chopped olives</td>
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### SANDWICHES and Canapés

**Serval Hermetic** perhaps will surprise you by its contribution to the ease of all sandwich and canapé preparation. In the first place, fillings can be kept ready-made in covered jars. The flavored butter fillings need but to be taken out a few minutes before you are ready to make sandwiches, and will then be soft enough at room temperature to spread easily. The quantities given in the recipes are of medium size but may be doubled or tripled.

Many of these fillings are suitable for any kind of sandwich whether it is for the school or picnic lunch, for the hot luncheon sandwich, or for a snack for an impromptu evening supper, or for canapés.

**Serval Hermetic** is also an aid to the keeping qualities of the finished sandwich. School lunch sandwiches may be made the night before, wrapped tightly in waxed or parchment paper or cellophane, and will be just as fresh at lunch time as if they had been made in the rush of preparing breakfast and getting the children off to school. For party sandwiches, it is especially convenient to be able to make quantities of dainties a few hours ahead, and to have them ready to take out at serving time. Leftover sandwiches can actually be used if wrapped tightly, several days after they are made up, and will be found perfectly fresh. You will especially like the rolls of sandwiches with their colorful fillings which, after preparation, are wrapped tightly in moistureproof paper, taken out when needed and sliced into "pinwheels."

If you are preparing for a large group, you may arrange a wet towel in a flat pan, arrange the sandwiches in it and fold the towel tightly around them. For a longer period, moistureproof paper is better.

### GENERAL DIRECTIONS FOR SANDWICHES

1. Use bread not more than a day old.
2. Be sure knife is sharp and long.
3. Use sawing motion in cutting bread.
4. Use stiff knife with round end for spreading fillings.
5. To remove crusts do not use knife with saw edge.
6. Remove butter or flavored butter filling from **Serval Hermetic** ten minutes before using.
7. In spreading school lunch or picnic sandwiches which are to retain crusts, remove end crust of bread, cut first slice and let fall on bread board. Spread next slice liberally with softened butter, or flavored butter, and let fall on unbuttered slice. Lettuce leaves, or other fillings may then be put between these slices.
8. For fancy tea sandwiches, cut crusts from top and sides of loaf, leaving bottom crust. Spread filling on cut side opposite this and cut into lengthwise slice with long, sharp knife. For "ribbon" sandwiches, spread a filling of different flavors and color on each slice. Put slices together to form a loaf. Wrap tightly in moistureproof paper, or damp cloth. Put in **Serval Hermetic** for an hour or more, and slice crosswise.

For sandwiches of fancy shape, cover large spread slice with an unspread slice, cut into squares, diamonds, or finger lengths with knife, or into hearts, spades, diamonds, clubs or stars, with special cutter.

For "pinwheel" sandwiches, spread bread lengthwise liberally with filling, slice and roll tightly. Seal with butter, wrap tightly in moistureproof paper, chill in **Serval Hermetic**, and slice. If bread is "crumbly," place on damp cloth before rolling.

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#### BANANA DATE SANDWICHES

- 1 sliced banana
- 1/4 cup sliced dates
- 2 tablespoons mayonnaise
- 1 teaspoon orange juice

1. Buttered bread
2. Lettuce
3. Sliced tomatoes, skinned
4. Salt
5. Pepper

---

#### TOMATO SANDWICHES

- Arrange slices of tomato on rounds of buttered bread.
- Spread with mayonnaise flavored with onion juice. Cover with rounds of bread.
- Use thin slices of cucumbers for sandwiches, and prepare according to directions for tomato sandwiches.

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#### CUCUMBER SANDWICHES

- 1/2 cup dried beef
- 1/2 cup American cheese
- 1/2 cup ketchup or tomato puree

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#### SAVORY FILLING

- 2 lb. cream or cottage cheese
- 1 tablespoon minced onion, or 2 tablespoons minced
- 1/2 teaspoon paprika

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#### CHEESE AND ONION FILLING

- 1/2 cup dried beef
- 1/2 cup American cheese
- 1/2 cup ketchup or tomato puree

---

#### LEFTOVER SANDWICHES

- Arrange sliced bananas on buttered bread, spread with dates, mayonnaise and nuts, mixed together. Cover filling with lettuce leaves, and with another slice of buttered bread. Cut into finger lengths.

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#### USE OF HERMETIC

- Remove butter or flavored butter filling from **Serval Hermetic** ten minutes before using.
HOT BREADS....

There is nothing which gives a more individual touch to a meal than a hot bread, such as raised rolls, muffins, biscuits, shortcakes, waffles, or griddle cakes. These must of course be baked just before, or during, a meal. Their mixing, however, can be made at any convenient period of the day because Servel Hermetic will keep them in perfect condition until you are ready to use them. Left-over batters can be put back into Servel Hermetic after one meal and used for the next.

You may make your muffins, biscuits, shortcakes, or coffee-cakes in double the quantity needed for one meal. A portion may be baked—the remainder, ready in its baking pan, or small muffin pans, may be put into Servel Hermetic, there to remain until another day or for several days until you wish to use it. Pans should be well greased with melted fat before batters are put into them.

Perhaps even more of a treat than these baking powder breads, are the “raised” rolls, made with yeast. Most of us consider it an effort to make yeast rolls which must be kneaded as well as mixed but when we find that one operation will do for several batches of rolls, we will be quite willing to indulge occasionally the family’s taste for these crusty, buttery rolls.

Canapés are open sandwiches of bread or toast cut into tiny fancy shapes which are spread with highly flavored butter, or other especially savory combinations. Dainty crackers, some of which are originated especially for canapé service, are also used.

Special attention is paid to the appearance of canapés and most attractive results may be obtained by the use of a variety of garnishes. A variety, or just two of these flavored butters may be used as a foundation for a whole tray of canapés, no two of which will be alike because of the difference in the garnishes, both in kind and arrangement.

Garnishes should be very dainty: among the suggestions are green peppers, pimientos, pickles, and ripe olives, cut into the thinnest of strips or slices; birds-eye onions, capers, hard-boiled eggs, sliced, or yolks pressed through strainer—whites, minced.

To keep canapés fresh for several hours, arrange them on wet towel on a tray or flat pan. Cover top of pan with another damp towel, but do not allow it to touch the canapés. Place tray in Servel Hermetic.
In the general directions for care of foods in the refrigerator, the statement has been made that everything stored in the Servel Hermetic should be covered. It has been found, however, that it is not necessary to cover biscuits, shortcakes and muffins which have been put into their pans.

Yeast dough, however, which is stored after raising and kneading in a well-greased bowl, must be buttered well and covered tightly in oiled or parchment paper, or cellophane. If however, it is put into pans after shaping, to stay a few hours, it is not necessary to cover it.

Notes: If pastry or cake flour is used in the baking powder bread recipes, increase the amount 2 tablespoons for each cup of flour in recipe. If combination baking powder is used, decrease amounts in recipe one-third.

Crumble yeast into a bowl, slowly add the milk and stir to dissolve the yeast. Add sugar, soda, salt, beaten egg, and flour. Mix, add the melted shortening and mix thoroughly. Turn out on floured board, knead quickly into a smooth dough, and divide into two portions, each in a well-greased bowl. (The dough to be reserved for later use should be greased and covered tightly with waxed paper. When ready to use within the next few days, continue according to following directions.) Cover with a towel. Set to rise over a pan of hot water, keeping the water steaming hot, not boiling. Let double in bulk. Form into biscuits or rolls, put in muffin pans or on oiled sheet, brush with milk or melted butter and let double in size. Bake in a moderate oven, 400 degrees F., 15 to 20 minutes until light brown. Remove from oven and brush tops with butter.

VARIATIONS:
For Sweet Rolls—Use 1/2 cup sugar, 1/2 cup sugar, and 2 eggs instead of listed ingredients.

To make Clover Leaf Rolls—Make three small balls of dough for each muffin pan, put close together and brush tops very well with melted butter.

To make Parker House Rolls—Pat dough into thin sheet, cut into rounds, crease center with knife handle, brush one half with butter, and fold. Time of mixing and kneading 15 minutes. Time for completion, 21/4 hours.

Mix and sift dry ingredients. Beat eggs with rotary eggbeater; beat in melted fat, add milk, stir well and add dry ingredients, all at once. Beat well and bake in hot waffle iron until no steam escapes between edges. Preparation time, 7 minutes.

Cream shortening, stir in sugar, and beat in beaten egg. Mix and sift together flour, salt, baking powder, and add alternately with the milk. Pour into well greased muffin pans (12 or 16). Put in Servel. Hermetic to remain until half an hour before meal time. One pan may be baked for one meal and the remaining pan any time within a week, this half of mixture to be kept in Servel. Hermetic until needed. Bake 23 minutes in a moderate oven, 375 degrees F. Makes 18 medium size muffins. Preparation time, 10 minutes.

VARIATIONS:
Add 1 cup berries, sliced apples or bananas, dredged lightly with sugar.

Cream shortening and sugar together, add the egg. Mix and sift flour, soda, salt, and baking powder. To the creamed mixture add the bran, then the milk, alternately with the sifted dry ingredients. Pour into greased muffin tins and bake in a moderate oven, 375 degrees F., for 20 minutes. If sweet milk is used instead of sour milk, omit the one-half teaspoon soda and use 3 teaspoons baking powder. Raisins or dates may be added to the muffins if desired. One half the muffin mixture may be placed in the muffin tins and kept in Servel. Hermetic for use another day. Preparation time, 10 minutes.

Use a rich muffin mixture. Bake in a shallow pan about 30 minutes, in a moderate oven, 350 degrees F. Cut in squares and serve at once like muffins. Sugar and cinnamon may be mixed and spread on top before it is baked. One half the muffin mixture may be put in a large cake pan and set in the Servel. Hermetic to stay for a day or two until you want a hot bread for lunch or tea.

Sift dry ingredients together. Rub or cut in shortening with a stiff knife. Stir in milk. Work lightly into smooth dough. Pat out about half-inch thick on a floured board. Cut into rounds, put on baking sheet, and bake at 450 degrees F. for 10 to 12 minutes. The biscuits may be cut and placed in Servel. Hermetic several hours or days before time of baking. Preparation time, 5 minutes.

VARIATIONS:
Add 1/2 cup of cut raisins before milk is added. Cut 1/3 cup of stranded or grated cheese into flour with shortening.

Shortcakes and Dumplings—Increase shortening to 5 tablespoons and sugar to 1/4 cup. To prepare shortcakes, divide dough in half, and pat into two rounds so flat pie pan. Butter well and put other half on top. After baking, the 2 rounds can be separated easily.

Mix and sift dry ingredients. Beat egg, mix with milk and stir into first mixture. Stir in melted shortening. Bake on both sides on greased griddle. Preparation time, 7 minutes.

If sour milk is used, substitute 1 teaspoon soda for 3 teaspoons baking powder.

VARIATIONS:
For Corn Griddle Cakes—Substitute 1 cup of corn meal for 1 cup flour. Add more milk if necessary, to thin batter. 1 cup sugar, sliced apples or berries, or 1/2 cup bran or ground nuts, may be added to mixture.
CAKES....

One of the delightful and surprising contributions of Servel Hermetic is its aid which enables us to supply fresh cake for dessert or for tea with half the usual labor. It has been found most successful to store batter all ready to bake, in cake pans in the Servel Hermetic for several days. It is not necessary to cover the pans. We can therefore mix up a cake, bake half the mixture and save the rest until we want fresh cake again. We may have cup cakes one day and layer cake another day. Pans should be greased with melted fat and floured lightly before batter is put into them.

There are several frostings which can be kept on hand in the Servel Hermetic ready for use, so that we can have frosted cake as well as fresh cake at a moment’s notice. Frosting should be stored in covered jars. The recipes given are liberal quantities for large layer cakes.

Notes: If bread flour instead of cake and pastry flour is used in these recipes, decrease amount two tablespoons to each cup.

If combination baking powder is used, decrease amounts in recipe one-third.

Mix sifted flour with baking powder and salt and sift together. Cream butter thoroughly, add sugar gradually, and cream together until fluffy. Beat eggs well and add. Beat 1 minute. Add sifted flour alternately with milk. Add vanilla. Beat after each addition. Fill 2 greased 9 inch layer pans or two sets of muffin pans. Bake in moderate oven, 375 degrees F., 25 to 30 minutes. For a larger cake made from half the mixture, use oblong pan and after baking, cut it in halves and put together with frosting. See photograph. (This mixture fills two 9 x 6 pans or 2 sets of muffin pans, each holding eight.) One half the batter may be put in pan and set in Servel Hermetic for use another day. Preparation time, 10 minutes.

Mix sifted flour with baking powder and salt and sift together. Cream shortening, add sugar gradually and cream together until fluffy. Add flour, alternately with milk. Beat after each addition. Add vanilla. Fold in stiffly beaten egg whites. Bake in 2 greased 9 inch layer pans in moderate oven, 375 degrees F., 25 to 30 minutes. If part of the batter is to be reserved, follow directions in “Standard Butter Cake.” Preparation time, 15 minutes.

Cream the shortening, add the sugar gradually. Beat the egg well and add. Mix sifted flour with soda and spices and salt. Sift dry ingredients into first mixture alternately with the liquid. Bake in a greased shallow pan or in muffin pans in a moderate oven, 350 degrees F., 30 minutes. One half of the batter may be put in the pan, and set in Servel Hermetic for use another day. Preparation time, 10 minutes.

2 cups cake or pastry flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
1 cup sugar
2 eggs
1/4 cup milk
1 teaspoon vanilla

1/2 cup shortening
1/2 cup white sugar
1 cup brown sugar
2 egg yolks
1 whole egg
1 cup flour
1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 cup sour milk
1 cup coconut
3 squares chocolate, melted
3 eggs
1 cup sugar
1 cup cake or pastry flour
1 teaspoon baking powder
Salt
3 tablespoons cold water

Cream the shortening and sugar together, add the egg yolks. Beat well, and add 3/4 of the mixed and sifted flour, soda, and baking powder. Add the unbeaten egg, beat well, and add the rest of the flour alternately with the sour milk. Add the coconut and the chocolate. Pour in greased shallow cake pans and bake in a moderate oven, 375 degrees F., 30 minutes. Preparation time, 10 minutes.

Break eggs into a bowl, add the sugar and beat together five minutes with a rotary egg beater. Add the sifted dry ingredients, which have been mixed together, and the cold water. Bake in a slow oven, 350 degrees F., 20 to 35 minutes. Half of the recipe may be baked in a buttered shallow pan or in muffin pans, the remainder put in the baking pan and kept in Servel Hermetic to bake the next day. Preparation time, 10 minutes.

Cream butter thoroughly, add sugar and a little beaten egg yolk and cream together well. Add remainder of egg yolks, milk, vanilla, and chocolate. Place bowl in pan of ice water and beat with rotary egg beater until thick enough to spread. Preparation time, 10 minutes.

Put the sugar, syrup and water into a saucepan and cook, stirring until the sugar is dissolved. Continue cooking without stirring until the temperature of 242 degrees F. is reached (a long thread can be formed). Pour the syrup over the beaten egg whites and beat until the frosting is thick enough to spread. Add vanilla. Preparation time, 20 minutes.

Cream the butter, add the sugar and the egg yolks. Spread on the cake when ready to use. Blanch the almonds, bake in a moderate oven until light brown. Cut in pieces and sprinkle on the frosting. Preparation time, 10 minutes.

Variations:
Mix 4 tablespoons of cocoa with the sugar. Sprinkle with pecans instead of brown almonds.
COOKIES

Fresh hot cookies for luncheon or for tea or to serve with a frozen or fruit dessert for dinner are a possibility even for the busiest housekeeper with the aid of Servel Hermetic. Cookie dough of various flavors can be made up, shaped into long narrow rolls wrapped tightly in moistureproof paper and stored in the Servel Hermetic. When you are ready to bake them, they should be cut into thin slices and baked in a few minutes.

Almost all cookie dough is the better for spending some time in the refrigerator between mixing and rolling. The dough for cookies such as ginger snaps and sand tarts is rich and difficult to roll when it is freshly mixed but easy to handle after an hour or so in Servel Hermetic. All cookie dough should be wrapped or covered tightly with cellophane or waxed or parchment paper.

As cookies may be cut in so many different shapes and thicknesses, the yield in number for each recipe has been omitted. Each recipe makes a generous number and will supply dessert for a number of meals.

Sift flour, baking powder, and salt. Cream butter, add sugar and cream well. Add eggs, nut meats and vanilla. Add flour, shape into rolls 1 ½ inches in diameter. Wrap in waxed paper, place in Servel Hermetic to chill. When hard enough to slice, cut very thin and bake in a hot oven, 425 degrees F. About 10 minutes. Preparation time, 10 minutes.

Heat molasses to bubbling, add shortening and sifted dry ingredients. When well blended, chill, roll, cut in slices, and bake in a moderate oven, 350 degrees F., from 8 to 10 minutes. Preparation time, 6 minutes.

Cream shortening with sugar. Stir in egg, milk, and vanilla. Add sifted dry ingredients. Chill 30 minutes, roll thin, cut into fancy shapes and bake in a moderate oven, 375 degrees F., 5 to 7 minutes. Preparation time, 7 minutes.

Cream the butter, add the sugar gradually and the egg well beaten. Add the flour mixed and sifted with the baking powder. Chill, and roll one-eighth inch thick. Shape with a doughnut or a heart-shaped cutter. Brush over with white of egg and sprinkle with sugar mixed with cinnamon. Split the almonds and arrange three halves on each at equal distances. Place on a buttered sheet and bake 8 minutes in a hot oven, 425 degrees F. Preparation time, 10 minutes.

SPICED COOKIES

Cream the fat, add the sugar gradually and the eggs well beaten. Mix and sift the dry ingredients, add milk, vanilla, sifted dry ingredients and nuts. Add the chocolate melted and form into roll 2 inches in diameter. Wrap in waxed paper. Chill. Cut into 1 ½ inch slices. Bake in moderate oven, 375 degrees F., 8 to 10 minutes. Preparation time, 10 minutes.

CHOCOLATE DOLLARS

Cream butter and sugar. Add eggs slightly beaten. Add milk, vanilla, sifted dry ingredients and nuts. Add the chocolate melted and form into roll 2 inches in diameter. Wrap in waxed paper. Chill. Cut in 1 ½ inch slices. Bake in moderate oven, 375 degrees F., 8 to 10 minutes. Preparation time, 10 minutes.

PINWHEEL COOKIES

Cream shortening and add sugar. Add egg yolk and beat well. Add milk, stir in flour mixed with baking powder and salt. Add vanilla. Divide dough in half. To one half add melted chocolate. Roll white dough into a thin sheet. Roll chocolate dough into a sheet the same size. Place the white dough over the chocolate, pat it together, roll into a tight roll about 1 ½ inches in diameter. Set in Servel Hermetic for several hours. Cut thin and place on greased cookie sheet. Bake in moderate oven, 375 degrees F. About 10 minutes. Preparation time, 15 minutes.
PASTRY

Pastry, as every experienced housewife knows, is the better for chilling after making, as rolling is made so much easier. It is possible to keep on hand enough pastry to make up a pie, or tarts to serve hot for dinner, if the preparation of dessert is put off to the last moment—or if unexpected guests arrive and the dessert already planned is not large enough in quantity or just suitable for the occasion.

The actual mixing of pastry is made easier by chilling the shortening in the Servel Hermetic, and in warm weather by the use of ice water in the mixing.

Altogether the full use of Servel Hermetic with pastry removes the dread with which women have approached its preparation. Pastry is easy to make, as you can easily prove to yourself if you follow the simple directions.

A recipe is also given for a perfect lemon pie with a special crust for which no cooking is needed for either filling or crust, but merely to brown the meringue.

Sift together flour and salt. Cut in the fat with two stiff knives. For a large quantity a wooden bowl and chopping knife may be used. When fine, add at one side of the bowl 1 tablespoon of cold water and stir as much of the flour and fat as the water will take up. Continue this until you have 4 or 5 balls of dough and some dry flour left in the bowl. Press together with your fingers. If all the dry flour is not taken up, add a little more water. Chill in Servel Hermetic and roll. Preparation time, 5 minutes.

Core, peel and slice the apples. Mix the sugar, salt, and cinnamon. Line a pan with pastry, sprinkle with a tablespoon of sugar and add the apples and sugar in layers. Dot with butter, cover with an upper crust, and bake in a hot oven, 450 degrees F., for 10 minutes, then lower the temperature to 375 degrees F., and bake until the apples are soft. This way of arranging the filling may be used for all fruit pies. Preparation time, 10 minutes.

Mix the flour and sugar, add the boiling water slowly, and boil 5 minutes, stirring occasionally. Beat the yolks of the eggs and add to them the cooked mixture. Return to the boiler and add butter, lemon juice and rind and cook until the mixture thickens. Cool and fill the baked crust. Cover with meringue made by beating the whites of the eggs and adding the powdered sugar. Brown in a moderate oven, 325 degrees F. Preparation time, 15 minutes.

FRUIT CREAM PIE

Bake the crust as for lemon pie and fill the shell with cream filling. Whip 1 cup cream, add 1/4 cup of strained fruit pulp, or pear puree, to top of the cream filling. Fresh strawberries, raspberries or peaches may be used, or stewed apricots or prunes may take the place of fresh fruit.

Mix the dry ingredients, add the eggs slightly beaten and gradually pour in the cooled milk. Cook 15 minutes in a double boiler, stirring constantly until thickened, after adding the sauce occasionally. Flavor and cool in Servel Hermetic. Preparation time, 20 minutes.

Cover the backs of small pie-plates with thinly rolled pastry. Prick with a fork and bake in a hot oven, 450 degrees F., 7 to 10 minutes. Remove the shells and fill with sliced bananas. Cover with unsweetened whipped cream and serve at once. Preparation time, 10 minutes.

JELLY TARTS

Roll pastry one-eighth inch thick. Shape with a fluted round cutter, first dipped in flour, with a smaller cutter remove centers from half the pieces, leaving rings one-half inch wide. Brush with cold water the larger pieces near the edge; fit on rings, pressing slightly. Chill in Servel Hermetic and bake 15 minutes in a hot oven, 500 degrees F. Brush tops with beaten egg yolk diluted with 1 teaspoon of water. Cool and fill with jam or jelly. Preparation time, 10 minutes.

Roll pastry one-eighth inch thick. Shape with a fluted round cutter, first dipped in flour, with a smaller cutter remove centers from half the pieces, leaving rings one-half inch wide. Brush with cold water the larger pieces near the edge; fit on rings, pressing slightly. Chill in Servel Hermetic and bake 15 minutes in a hot oven, 500 degrees F. Brush tops with beaten egg yolk diluted with 1 teaspoon of water. Cool and fill with jam or jelly. Preparation time, 10 minutes.

REFRIGERATOR OR LEMON PIE

Beat egg yolks; mix milk, lemon juice and rind, and mix well. Put vanilla wafers through a meat grinder, and line a well-buttered pie plate with them. Pour in mixture and top with meringue of stiffly beaten egg whites and sugar. Bake in a moderate oven, 375 degrees F., 15 minutes. Chill in Servel Hermetic several hours. Preparation time, 15 minutes.
CHILLED DESSERTS...

Servel Hermetic is a great asset to the housewife in the matter of furnishing delicious desserts. With its help she is able to prepare the favorite "ice box" desserts which need little or no cooking, and the gelatin desserts which set into attractive shapes with its chilling.

In Servel Hermetic she can keep for hours or days, shortcakes and desserts, or cottage puddings, mixed in the pan and ready to put into the oven to bake. Thus she is enabled to make one mixing do the work of two if she prepares a double quantity.

It is also pleasing to a housekeeper to be able to make the most of her dessert preparations in the morning, so that the time spent in the kitchen at dinner time will be cut short.

There is a further contribution however, which Servel Hermetic includes, to the preparation of any dessert which is to be served cold. The low temperature which prevails throughout the cabinet, makes it easy to comply with the old cook-book generalization "cold food should be very cold when served."

- Melt chocolate in a double boiler. Beat egg yolks with sugar and water and stir into chocolate. Cook until thick and smooth. Cool and fold in stiffly-beaten egg whites. Line a deep cake pan with waxed paper. Line bottom and sides with split lady fingers—rounded sides toward pan. Pour in half the chocolate mixture; add another layer of lady fingers and remainder of the filling. Chill several hours in Servel Hermetic, remove from pan, and garnish with whipped cream. Preparation time, 15 minutes.

- Mix crackers (rolled fine), marshmallows, walnuts and dates and add cream slowly until the mixture is moist enough to form into a roll. Wrap in waxed paper and place in Servel Hermetic and allow to stand for several hours. Slice and serve with whipped cream or thin custard sauce. Preparation time, 10 minutes.

- Whip cream very stiff, add the flavoring and spread wafers. As spread, pile on top of each other. Lay roll on side of serving dish. Cover top and sides with remaining cream. Set in Servel Hermetic for at least 3 hours. Slice diagonally. Preparation time, 5 minutes.

Variation:
Chocolate wafers may replace the ginger snaps.

- Cut marshmallows into pieces with wet scissors. Pour over them fruit and syrup and let soak 10 minutes. Fold in whipped cream and vanilla. Put in mold and set in Servel Hermetic to chill 2 hours. Turn out of mold and garnish with fruit nuts. Any fresh fruit crushed with sugar may be used. Half a cup of nut meats may be added to mixture. Preparation time, 5 minutes.

- Add tapioca and salt to boiling water and stir over low fire until clear (about 6 minutes). At the same time, cook the cranberries with the water in a covered saucepan until skins burst (about 6 minutes). Stir sugar into berries and add to tapioca mixture. Cook 4 minutes, stirring occasionally. Pour into a glass dish, cool, and then chill in Servel Hermetic. Garnish with whipped cream. Preparation time, 15 minutes.

Variation:
Cooked cut figs and brown sugar may replace the cranberries and the granulated sugar. One-fourth cup of cut nuts may be added. Cooked sliced apples flavored with cinnamon may replace cranberries.

- Butter slices of bread and arrange in a baking dish. Mix the yolks of the eggs with the milk, sugar, salt and flavoring and pour over the bread. Set in a pan of hot water and bake in a moderate oven, 350 degrees F., until the custard is set, about 40 minutes. Beat the whites of the eggs until foamy and add 3 tablespoons of sugar. Continue beating until the meringue is thick and spread lightly on top of the custard. Return to a slow oven, 300 degrees F., to brown. Preparation time, 10 minutes.

Variation:
Beat eggs enough to mix the yolks and whites and add the other ingredients. Pour into custard cups and set in a pan of hot water. Bake in a moderate oven, 375 degrees F., 40 minutes, or 100 degrees F., 60 minutes, until custard is set. This may be tested by trying with a knife, and if the mixture is jellied, it is ready to remove from the oven. Set the cups where they will cool quickly. Chill in Servel Hermetic. Preparation time, 5 minutes.

- 1/2 lb. marshmallows
- 1 cup maraschino cherries and syrup or crushed pineapple with syrup
- 1 cup cream
- 1/2 teaspoon vanilla
- 1/2 cup granulated tapioca
- 1/2 teaspoon salt
- 1/2 cup boiling water
- 2 cups cranberries
- 1/2 cup water
- 1 cup sugar

- 1/2 lb. marshmallows
- 1/2 lb. marshmallows, cut fine
- 1 cup chopped walnuts
- 1 cup chopped dates
- 1 cup thin cream or top milk

- 18 thin ginger snaps
- 1 cup cream
- 1 teaspoon almond extract

- 1/2 lb. graham crackers
- 1/2 cup milk
- 1/2 cup sugar
- Salt
- Flavoring

- 1 cup cream
- 1 tablespoon sugar
- 1 teaspoon vanilla
- Nutmeg

- 3 eggs
- 3 tablespoons sugar
- Salt
- 3 cups milk

- 3 eggs
- 3 tablespoons sugar
- Salt
- 1 teaspoon vanilla

- Baked Custard

MARSH-MALLOW PUDDING
CRANBERRY TAPIOCA
BREAD PUDDING
GRAND CRACKER PUDDING
CHOCOLATE REFRIGERATOR PUDDING
QUICK GINGER ROLL

Page 38
Page 39
FRUIT BREAD PUDDING

Butter bread on loaf and cut in slices 1/2 inch thick and remove crusts. Select a bowl, 5 or 6 inches in diameter, with a rounding bottom and grease with butter. Line with bread, cutting one piece to fill spaces between slices. Pour in the pineapple and cover with sliced bread. Select plate to fit just inside of bowl and weight it down into pudding. Put in Stev. Hermatic for 24 hours. Turn out of mold and serve with whipped or plain cream. Instead of the pineapple, canned berries may be used. One quart of fresh strawberries or raspberries, crushed, with 1 cup of sugar may replace the canned fruit. Preparation time, 10 minutes.

RICE PUDDING

Wash rice, mix it with other ingredients, and pour into a buttered baking-dish. Bake 2 hours in a very slow oven, 220 degrees F., stirring at least three times during the first hour to break the crust which will form. One-half cup of raisins may be added when the pudding is mixed. Chill in Stev. Hermatic. Preparation time, 5 minutes.

LEMON JELLY

Soak gelatin in cold water. Add boiling water and dissolve thoroughly. Add sugar, lemon juice and pour into molds to harden. If a clear jelly is desired, the juice should be strained through a cheesecloth before it is added.

VARIATIONS:
Other fruit jellies may be made by substituting 1/2 cups of fruit juice for 3/4 cup lemon juice and 1/4 cups of water. Preparation time, 5 minutes.

FRUIT JELLY

1/2 to 2 cups of fruit may be used with the lemon jelly recipe. Fruit juice may replace part of the boiling water. To mold, arrange part of fruit in bottom of mold, just cover with gelatin mixture and chill in Stev. Hermatic until set. Add remainder of fruit and cooled mixture and chill in Stev. Hermatic.

COTTAGE PUDDING

Use standard recipe for cake. Serve hot with strawberry, chocolate, or caramel sauce and whipped cream.

STRAWBERRY SAUCE

Cream the butter, add the sugar gradually, then the crushed berries. Store in Stev. Hermatic in covered bowl until ready to use. Preparation time, 5 minutes.

MACAROON CREAM

Soak gelatin in water. Stir into scalded milk. Add sugar and salt and pour slowly on yolks of eggs slightly beaten. Return to double boiler and cook until thick, stirring constantly. Remove from fire, add flavoring and fold in egg whites beaten stiff. Pour into large mold or into small molds and chill until set in Stev. Hermatic. Unmold and sprinkle with powdered macaroon crumbs. Garnish with whipped cream, candied cherries or with colored grapes. Preparation time, 10 minutes.

6-7 slices bread
3-4 tablespoons butter
1 can shelled pineapple, or
1 qt. sugared strawberries or raspberries

2 cups granulated sugar
3/4 cup cream or evaporated milk

Sponge cake or lady fingers
Caramel Sauce

4 cups milk
3/4 cup rice
3/4 teaspoon salt
3/4 cup sugar
1/2 cup milk
1/2 cup sugar
1/2 cup lemon juice

2 tablespoons gelatin
1/2 cup cold water
1/2 cup sugar
1/2 cup cream
2 tablespoons vanilla
1 cup cream

LEMON REFRIGERATOR PUDDING

Put sugar in heavy frying pan and stir with wooden spoon over a low heat until melted and light brown. Add cream gradually. Stir until smooth. Serve hot at once or store in covered jar in Stev. Hermatic and reheat when ready to serve. Preparation time, 10 minutes.

CARAMEL SAUCE

Line bowl with slices of stale sponge cake or lady fingers, split. Fill with caramel sauce in alternate layers with cake and chill in Stev. Hermatic several hours. This is a very rich pudding and should be made in small quantities. Preparation time, 5 minutes.

BAVARIAN CREAM

Soak gelatin in cold water for five minutes and add scalded milk or coffee. Stir until dissolved. Add sugar and vanilla. Chill until it begins to thicken, then fold in whipped cream. Place in mold and chill in Stev. Hermatic until set. Preparation time, 5 minutes.

COTTAGE PUDDING

Use 1 cup of crushed fruit instead of 1/2 cup of milk. Fold in 1/2 cup macaroon crumbs. Melt 1 square unsweetened chocolate in scalded milk.

For Charlotte Russe—Split lady fingers and place around inside of sherbet glasses, crust side out. Fill center with Bavarian cream mixture and place in Stev. Hermatic to chill. Garnish with cherry or other fruits.

4 squares unsweetened chocolate, cut in pieces
1/4 cup milk
1/2 cup flour
1/2 cup sugar
2 tablespoons butter
1/2 teaspoons vanilla

CHOCOLATE FILLING

Beat egg yolks, add 1/2 cup sugar, add juice of lemon, grated rind and salt. Stir over hot water until thick. Fold into stiffly-beaten egg whites. Combine with 3/4 cup sugar. Line greased mold with lady fingers, pour in half the filling, the remainder of the lady fingers, and the remainder of the filling. Cover and chill in Stev. Hermatic 4 to 6 hours and run out on platter to serve. Preparation time, 15 minutes.

MACAROON CREAM

Put chocolate and milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until smooth. Stir flour with sugar; add a small amount of chocolate mixture, stir until smooth. Return to double boiler, cook until thick, and add butter and vanilla. This filling may be stored in Stev. Hermatic in covered jar. It may be used to make an inexpensive refrigerator pudding or to put between layers of cake. Preparation time, 7 minutes.

ECONOMY REFRIGERATOR PUDDING

Line bowl with slices of stale sponge cake or split lady fingers, crust side out. Fill with cream filling in alternate layers with cake and chill in Stev. Hermatic several hours. Preparation time, 10 minutes.

QUICK REFRIGERATOR DESSERT

Whip cream, beat egg whites, and combine. Flavor with crushed fruit. Put in sherbet glasses and chill in Stev. Hermatic. Lady fingers or slices of sponge cake may be used to line the glasses. Preparation time, 5 minutes.
**FROZEN DESSERTS...**

The recipes for frozen desserts given in the *Servel Hermetic* book have been chosen after a great deal of careful experimental work. The final recipes have been selected with the consideration of three points—cost, final results as to texture, and ease of preparation. None of these desserts demand attention after they are in the trays as none of them need to be stirred during the freezing period.

The time allowed for freezing in each recipe is a minimum. Trays in the lower part of the freezing compartment freeze most quickly. If a double tray is used, about one-half more time must be allowed. If paper cups are used, time of freezing can be reduced one-third.

The temperature control should always be turned to the least cold position when attempting to freeze desserts in the trays. It should be remembered to reset the control at normal position after desserts have been removed.

Any recipes which calls for whipped cream may be made with evaporated milk whipped according to the following directions: Heat 1 cup evaporated milk in double boiler or sauce pan just until scum begins to form. Add 1/2 teaspoon gelatin which has been soaked 5 minutes in cold water. Stir until dissolved. Do not remove film formed on milk. Pour into bowl and chill icy cold about 15 minutes in a bowl of cracked ice before whipping. Whip until stiff. Two-thirds cup of evaporated milk after whipping will equal in volume 1 cup of cream after whipping. The use of evaporated milk cuts down the cost of the recipes and produces a cream less rich than, but as smooth as, one made with cream. In the fruit, chocolate, and burnt almond cream recipes, there is no noticeable difference in flavors. The vanilla ice cream has a slight caramel flavor. When condensed milk is used in the foundation for ice cream, no extra sugar is needed, except for fruit creams.

No ices under this title have been included in this group of recipes. Frappés, which are ices of coarse texture, especially appropriate for serving with a meat course or with fresh fruits, are included.

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<td>1/2 teaspoons vanilla</td>
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Mix milk with water, add vanilla and salt. Whip cream until stiff. Fold into mixture. Turn into Servel Hermetic freezing trays and freeze from 4 to 6 hours. Fills one 12-cube tray or two 12-cube trays. Preparation time, 3 minutes.

**Variations:**
- **Peppermint Ice Cream**—Substitute mint flavoring for vanilla and color with green coloring.
- **Burnt Almond Ice Cream**—Fold in 1 cup finely crushed almonds, and freeze. The finished ice cream will have a coating of nuts.
- **Biscuit Ice Cream**—Fold in 1 cup macaroon crumbs and freeze.
- **Coffee Ice Cream**—Substitute strong coffee for water.

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Mix milk with water thoroughly. Crush strawberries and add to other mixture. Whip cream and fold into mixture. Turn into Servel Hermetic freezing trays and freeze from 4 to 6 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 3 minutes.

**Variations:**
- **Raspberries, cut peaches, or bananas with one tablespoon of lemon juice may replace the strawberries.**

<table>
<thead>
<tr>
<th>1 cup evaporated milk</th>
<th>1/2 cup sugar</th>
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</thead>
<tbody>
<tr>
<td>1/2 teaspoon gelatin</td>
<td></td>
</tr>
<tr>
<td>2 teaspoons water</td>
<td>1/2 teaspoons vanilla</td>
</tr>
<tr>
<td>1/2 cup condensed milk</td>
<td></td>
</tr>
<tr>
<td>1/2 cup water</td>
<td></td>
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</tbody>
</table>

Melt chocolate in double boiler. Add condensed milk, and stir over boiling water for five minutes while mixture thickens. Add water and mix well. Chill. Add vanilla. Whip cream and fold into chilled mixture. Turn into Servel Hermetic freezing trays and freeze from 4 to 6 hours. Fills two 12-cube trays or one 21-cube tray. Preparation time, 10 minutes.

<table>
<thead>
<tr>
<th>1 cup milk</th>
<th>2 teaspoons corn starch</th>
<th>1/2 cup powdered sugar</th>
<th>1 egg white</th>
<th>1/2 cup double cream</th>
<th>1/2 teaspoons vanilla</th>
</tr>
</thead>
</table>

Heat milk uncovered in double boiler or sauce pan just until scum begins to form. Add gelatin which has been soaked 5 minutes in cold water. Stir until dissolved. Do not remove film formed on milk. Pour into bowl and chill icy cold about 15 minutes in a bowl of cracked ice before whipping. Whip until stiff, add vanilla and condensed milk mixed with water. Pour into Servel Hermetic freezing trays and freeze from 4 to 6 hours. Fills two 12-cube trays or one 21-cube tray. Preparation time, 7 minutes.

**Variations:**
- **Vary recipe according to directions under vanilla ice cream.**

<table>
<thead>
<tr>
<th>1/2 cup milk</th>
<th>2 teaspoons corn starch</th>
<th>1/2 cup powdered sugar</th>
<th>1 egg white</th>
<th>1/2 cup double cream</th>
<th>1/2 teaspoons vanilla</th>
</tr>
</thead>
</table>

Mix corn starch, sugar and salt with milk and stir over hot water until it thickens. Cool. Add beaten egg white, and whipped cream. Add vanilla and fold into mixture. Turn into Servel Hermetic freezing trays and freeze from 4 to 6 hours. Fills two 12-cube trays or one 21-cube tray. Preparation time, 10 minutes.

**Variations:**
- **For Fruit Ice Cream—Use 1/2 cup milk instead of 1 cup; Crush 1 cup of fruit with 1/2 cup of sugar and fold into thickened mixture. Evaporated milk instead of milk and cream may be used for Fruit Ice Cream.**

<table>
<thead>
<tr>
<th>1 1/2 cups milk</th>
<th>38 marshmallows</th>
<th>2 teaspoons vanilla</th>
<th>1 1/2 cups cream, whipped</th>
<th>1/2 teaspoon vanilla</th>
</tr>
</thead>
</table>

Add marshmallows to milk and melt in double boiler, chill until slightly thickened. Whip cream, add vanilla and salt and beat into cold mixture. Turn into Servel Hermetic freezing tray and freeze from 4 to 6 hours. Fills two 12-cube trays or one 21-cube tray. Preparation time, 15 minutes.

**Variation:**
- **Add 1 cup of crushed berries or fruit.**
VANILLA PARFAIT

Soak gelatin in a little milk and let stand 5 minutes. Heat remainder of milk and pour over gelatin. Add sugar, salt, stir until dissolved and cool aside to whip. Whip cream, and add vanilla. When gelatin mixture has thickened slightly, fold in the whipped cream and beat until egg whites stiff and fold into mixture. Nut meats may be omitted. Turn into Servev Hermétic freezing trays and freeze 3 to 5 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 10 minutes.

Variation: For fruit parfait, substitute 1 cup sweetened crushed fruit for 1/2 cup milk.

BANANA DELIGHT

Mash bananas to a pulp, add sugar and lemon juice. Chill. Whip cream, add vanilla and nuts, and add to fruit mixture. Beat egg whites stiff and fold into mixture. Nut meats may be omitted. Turn into Servev Hermétic freezing trays and freeze 3 to 5 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 10 minutes.

GOLDEN PARFAIT

Beat yolks slightly, and pour on slowly the maple syrup. Cook until the mixture thickens, cool and add the cream, beaten until stiff. Turn into Servev Hermétic freezing trays and freeze 3 to 5 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 10 minutes.

FROZEN TAPIoca CREAM

Add tapioca to milk and cook in double boiler 15 minutes, or until tapioca is clear and mixture thick, stirring frequently. Strain hot mixture, stirring (not boiling) through a very fine sieve, into sugar and stir until sugar is dissolved. Cook. Add sugar to egg whites and beat until stiff. Fold into cold tapioca mixture. Whip cream, add vanilla, and stir into mixture. Turn into Servev Hermétic freezing trays and freeze 4 to 5 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time. 30 minutes. (Actual time of mixing, 10 to 12 minutes.)

Variations: For Fresh Strawberry Tapioca Cream—Add 2 cups strawberries crushed well with 1 cup powdered sugar.

For Chocolate Tapioca Cream—Add 3 squares chocolate to milk and heat. Beat until smooth, add tapioca and continue according to directions.

VANILLA MOUSSE

Whip cream, add sugar, vanilla and salt. Fold in beaten egg whites. Turn into Servev Hermétic freezing tray and freeze 4 to 6 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 5 minutes.

Variations: To above recipe, add 2 cups crushed fruit of any kind adding a little more sugar, if necessary.

STRAWBERRY MOUSSE

Dissolve gelatin in water. Heat milk, add gelatin. Chill. Crush berries, add sugar, and salt. When milk is cold, whip, add vanilla and combine with fruit mixture. Turn into Servev Hermétic freezing tray and freeze 4 to 6 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 10 minutes.

Variations: Use any other fresh or canned fruit, cut into small pieces.

Add marshmallows to water and heat over hot water until dissolved or melted. Cut fruit into small pieces, add lemon juice and mix with cooled marshmallow liquid. Turn into Servev Hermétic freezing tray and freeze 4 to 5 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 10 minutes.

Add marshmallows to water and heat over hot water until melted or dissolved. When cool, add fruit juice. Turn into Servev Hermétic freezing tray and freeze 4 to 5 hours. Fills two 12-cube trays or one 21-cube tray. Preparation time, 10 minutes.

Variation: Milk instead of water may be used.

Best egg whites stiff and fold in fruit. Turn into Servev Hermétic freezing trays and freeze 2 to 3 hours. Fills two 12-cube trays, or one 21-cube tray. Preparation time, 5 minutes.

Variation: Any fresh or canned fruit may be used. Sweeten to taste and add lemon juice if necessary to bring out flavor of fruit.

On each serving plate, place a ball of ice cream and press a meringue piece over it. Pass chocolate sauce or berries which have been crushed with sugar. A whole berry may be used as a garnish on the top of each serving. Preparation time, 5 minutes.

Remove center from top of cake, leaving a shell at least 3/4 inch in thickness. Fill with ice cream and cover with meringue made by beating egg and adding sugar and vanilla. Bake in a hot oven, 450 degrees F. until light brown and serve at once. Individual service may be prepared in the same way, but an extra egg white with more sugar will be needed to prepare six servings. Preparation time, 10 minutes.

Bake the cake in a square or round pan. When cool, split into two layers with a fork. Place on a serving dish, spread one layer with ice cream and cover with the other layer. Sprinkle with powdered sugar and nuts. Pass chocolate or caramel sauce when serving. Preparation time, 10 minutes.

Mix in order given and stir until sugar is dissolved. Turn into Servev Hermétic freezing tray and freeze 4 to 5 hours. Preparation time, 10 minutes.

Mix fruit juices, add sugar and stir until sugar is dissolved. Add water. Turn into Servev Hermétic freezing tray and freeze 3 to 5 hours. Fills two 12-cube trays or one 21-cube tray. Milk may be used instead of water. Preparation time, 3 minutes.
BEVERAGES....

The clink of the ice in the pitcher! What is more musical at any time. What a delightful thing on a warm day with its promise of a cool drink!

What a difference just a few cubes of ice make in the flavor as well as the refreshment of a cool beverage! With the ever-ready ice cubes made by Servel Hermetic especially for this purpose, every cool beverage from plain ice water to the most elaborate punch will be at its best. And think of it! No chopping of ice, no hunt for the ice pick, no spattering of ice chips.

Chilled tea, coffee, or any fruit beverage may be frozen into cubes to use with chilled pitchers of the same or other beverage. If you like a fancy touch, you may color the water to be frozen and put into each cube compartment a green or red candied cherry.

If you are planning to serve many iced drinks for an evening's party for instance, store ready-frozen cubes in the porcelain tray under the freezing unit while you freeze an extra supply. If you have a set of the rubber trays, you may remove them full of frozen cubes and store them together in a pan beside the freezing unit while a like supply can again be frozen with the metal trays alone.

ICED TEA

To each cup of water allow 1 1/2 teaspoons of tea. Use fresh sparkling water from the faucet, bring to a boil and pour immediately over the loose tea leaves. If tea is to be made in large quantities a large covered saucepan may be used. Let tea steep five minutes and strain at once over ice cubes. Serve in pitcher and pour over more ice cubes in glasses.

If a few persons are to be served, make tea in a teapot, tying leaves loosely in cheesecloth and after 5 minutes, remove the tea ball. Serve on tray with glasses containing ice cubes. Have convenient a bowl of extra ice cubes. Serve with lemon and, if desired, sprigs of mint with the tea. Preparation time, 5 minutes.

ICED COFFEE

Allow 1 rounded tablespoon or 2 level tablespoons to each measuring cup of water. Make coffee in drip pot or percolator and pour at once over ice cubes in glasses to chill quickly. Serve with whipped or plain cream. Preparation time, 5 minutes.

ICED MOCHA

Combine equal parts of chilled coffee and chilled chocolate. Pour over ice cubes and serve with whipped cream.

ICED CHOCOLATE

Cut the chocolate into pieces; add the sugar, salt, and water. Stir constantly over the direct heat until smooth and let boil 2 minutes. Add the milk, heat until foamy, beat with an egg-beater to prevent the scum forming. Cool, put in Servex Hermetic to chill, and pour over ice cubes in glasses to serve with whipped cream. Preparation time, 10 minutes.

CHOCOLATE SYRUP

1/2 cup cocoa
1 cup cold water
2 cups sugar
1/2 teaspoon salt
2 tablespoons corn syrup
2 teaspoons vanilla

2 tablespoons chocolate syrup
1/2 cup milk
1/2 cup ice cream
1/4 cup charged water

Several long stemmed sprigs of fresh mint
2 tablespoons sugar
3/4 cup orange juice
1 pint grape juice
1/2 cup sugar
1 pint water
1 lemon
1 pint charged water

1/2 cups sugar
1/2 cups water
1/4 cup lemon juice
1/4 cup orange juice
2 cups grape juice
1 cup tea infusion
1 cups water
1 quart ginger ale
4 cups cranberries
4 cups water
1/2 cup granulated sugar

FROSTED CHOCOLATE

(Serves 1)

Put syrup, milk, and ice cream in a chilled glass. Add the charged water, stirring well. Serve at once. Preparation time, 3 minutes.

GRAPE SPARKLE

Pinch stems of mint and put into a deep pitcher one quarter filled with cracked ice. Over them sprinkle 2 tablespoons sugar and let stand one-half hour. Then add grape juice and the lemonade prepared by making a syrup of sugar and water, adding lemon juice when cool. Add charged water just before serving. Preparation time, 10 minutes.

FRUIT PUNCH

(Serves 30)

Boil sugar and 1 1/2 cups water, 5 minutes. Strain juice of lemons and oranges and add with the syrup to the grape juice, tea infusion and 2 cups water. Let chill for several hours in Servex Hermetic. Add ginger ale. Then pour over ice cubes and garnish with mint leaves, sliced strawberries or cherries. Preparation time, 15 minutes.

CRANBERRY BEVERAGE

Cook cranberries and water until all the skins pop open, about 5 minutes. Strain through cheesecloth. Bring the juice to boiling point, add sugar and cook until it boils 2 minutes. Chill in Servex Hermetic several hours. Preparation time, 8 minutes.

STRAWBERRY MINT JULEP

Boil water and crushed mint, 5 minutes. Pour over strawberries and sugar. Mash well and strain. Cool. Place in Servex Hermetic tray to freeze to a mush, 3 to 4 hours. Place 3 tablespoons of the frozen mixture in each tall glass and fill with ginger ale. Preparation time, 10 minutes.
A small black guide mark appears on the edge of the first page of each separate subject in this book. By placing the left thumb on this index just above the subject desired and bending the book slightly, the book can be easily opened to the page containing the information you want.

<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Page 16</th>
<th>Seafood Cocktails, Hors d'Oeuvres, Stuffed Celery, Frozen Tomatoes.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages</td>
<td>Page 46</td>
<td>Iced Tea, Coffee, Mocha, Chocolate, Frosted Flakes, Fruit Punch, etc.</td>
</tr>
<tr>
<td>Bridge and After-Theatre Parties</td>
<td>Page 14</td>
<td>After-Bridge Toast, Evening Bridge and After-Theatre Suggestions.</td>
</tr>
<tr>
<td>Buffet Suppers</td>
<td>Page 10</td>
<td>A choice of nine selected menus, both simple and elaborate.</td>
</tr>
<tr>
<td>Cakes</td>
<td>Page 32</td>
<td>Butter Cake, White Cake, Chocolate Cake, Frostings.</td>
</tr>
<tr>
<td>Canapés</td>
<td>Page 28</td>
<td></td>
</tr>
<tr>
<td>Cookies</td>
<td>Page 34</td>
<td>Refrigerator Cookies, Ginger Snaps, Vanilla Wafers, Sand Tarts, Puff Pastries, Cocktails, Chocolate Dollars.</td>
</tr>
<tr>
<td>Dinner Menus</td>
<td>Page 8</td>
<td>A selection of menus for informal and formal dinners.</td>
</tr>
<tr>
<td>Frozen Desserts</td>
<td>Page 42</td>
<td></td>
</tr>
<tr>
<td>Ice Creams, Mousse, Parfaits, Frappes, Sherbets, Baked Alaska, etc.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hot Breads</td>
<td>Page 29</td>
<td>Rolls, Muffins, Biscuits, Waffles, Griddle Cakes, Scones, Loaves.</td>
</tr>
<tr>
<td>Luncheon Dishes</td>
<td>Page 20</td>
<td>Creamed Chicken, Chicken Marsell, Tomato Ring, Cheese Ring, Malted Tea Food.</td>
</tr>
<tr>
<td>Luncheon Menus</td>
<td>Page 7</td>
<td>Small Luncheons, Club Luncheons, Formal Luncheons.</td>
</tr>
<tr>
<td>Menus for the Week</td>
<td>Page 4</td>
<td>A series of suggestions for every meal for every day.</td>
</tr>
<tr>
<td>Pastry</td>
<td>Page 36</td>
<td>Pastry, Lemon Pie, Apple Pie, Cream Filling, Banana Tarts, Jelly Tarts.</td>
</tr>
<tr>
<td>Quick Meals</td>
<td>Page 6</td>
<td>A list of menus designed for simple dinners, suppers, or luncheons.</td>
</tr>
<tr>
<td>Soups</td>
<td>Page 18</td>
<td>Soups, Bouillons, and Choucroute.</td>
</tr>
<tr>
<td>Sandwiches</td>
<td>Page 26</td>
<td>Sandwich Fillings, Flavored Butters, Tomato Sandwiches, Cucumber Sandwiches.</td>
</tr>
<tr>
<td>Salads</td>
<td>Page 22</td>
<td>Salads, Dressings, Mayonnaise, Vegetable Salad, Potato Salad, Cottage Cheese Salad, etc.</td>
</tr>
<tr>
<td>Tea Menus</td>
<td>Page 12</td>
<td>What to serve for tea for two or three or fifty.</td>
</tr>
</tbody>
</table>

Information as to the proper placing of food in the SERVEL Hermetic will be found under the heading "Arrangement of Food" on page 1 of this book. By carefully observing also the arrangement of foods in the above illustration, the correct placing can easily be learned. If your SERVEL Hermetic is a single-door model, the illustration facing page 1 will be your guide.