THE WORLD'S EASIEST ICE CREAMS AND SHERBETS . . . SMOOTH . . . FAILURE-PROOF . . . DELICIOUS!

SECTION I—FOR THE AUTOMATIC REFRIGERATOR

Here—if you have an automatic refrigerator—is one of the best bits of news in the whole booklet.

For these pages tell of recipes that will change all your ideas about chill-tray desserts.

No—lots of cream isn't necessary to a smooth result! No—all that trouble of making and cooling a custard *isn't* necessary—not any more! No—you *don't* have to stir the mixture every two minutes, to avoid splintery crystals!
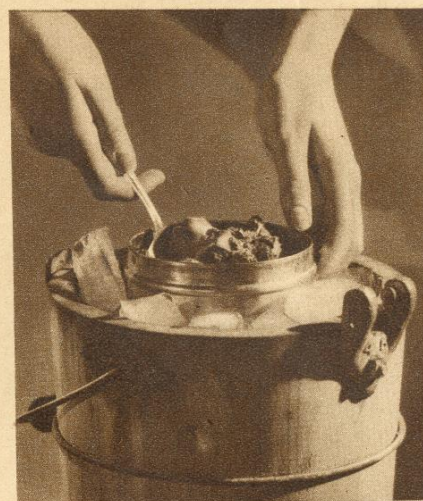
Just forget all your past experience with chill-tray ice creams. These are new discoveries! "Radical news", a famous "food" editor calls this, in her recent article.

These recipes "reduce ice cream making to its simplest terms," to quote again from this authority.

And indeed they do. Just glance at the Vanilla Ice Cream featured on the page at the left. Only four ingredients! No cooking! Why, in ten minutes or less, your ice cream could be in the refrigerator! Yet—try it and see—*this* ice cream will be as beautifully smooth and creamy as you could wish for "company best". And because cream is used sparingly—this delicious ice cream is inexpensive and wholesome enough for everyday! Vanilla Ice Cream is just one of the many wonderful recipes given here.

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Here's a Chocolate Ice Cream that will win you fame!

CHOCOLATE ICE CREAM
(Freezer Method)

2 squares unsweetened chocolate	1 cup cold water
1⅓ cups (1 can) Eagle Brand Sweetened Condensed Milk	2 cups thin cream or Borden's St. Charles Evaporated Milk

Melt chocolate in double boiler. Add Eagle Brand Sweetened Condensed Milk, and stir over boiling water for five minutes until mixture thickens. Gradually add water and thin cream or evaporated milk. Blend thoroughly. Cool and freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1¼ quarts.

WHO SAID ICE BOX CAKES ARE HARD TO MAKE?