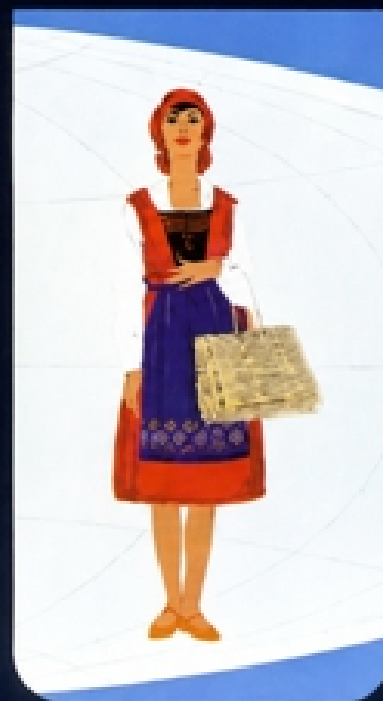
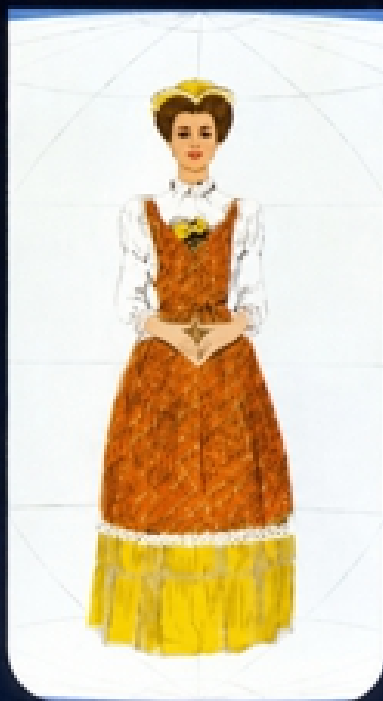
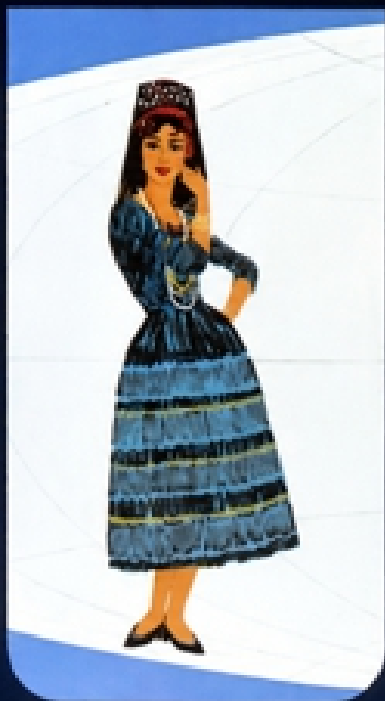




FRIGIDAIRE
AT THE FAIR!

Kitchens and cooking 'round the world...



your souvenir of an adventure to remember!

We hope this folder will help recall your visit to Frigidaire at the Fair—the color, the excitement, the thrill of discovering so many new ways to brighten your kitchen. And when you stop touring and start cooking—do try these recipes from around the world. Some are simple, some exotic—and all were tested for success in the kitchens of Frigidaire!



Far Eastern

JIFFY SHRIMP CURRY

- | | |
|---|---------------------------------------|
| 1/2 cup chopped onion | 1 cup dairy sour cream |
| 1 tablespoon butter or margarine | 1/2 teaspoon curry powder |
| 1 can frozen condensed cream of shrimp soup | 1 cup canned or cooked cleaned shrimp |
- Wonton Maki.*

Cook onion in butter until tender but not brown. Add soup; heat and stir until smooth. Stir in sour cream and curry powder. Add shrimp; heat slowly, stirring often, just till hot. Serve over hot Saffron Rice or plain white rice. Garnish with parsley. If desired, offer condiments of salted peanuts, chutney, chopped green pepper and chopped hard-cooked eggs. Makes 4 to 6 servings.

Saffron Rice: Add pinch of saffron powder to cooking water for long-grain rice or packaged precooked rice.



Mediterranean

CASSATA ALLA SICILIANA

- | | |
|-----------------------------|-------------------------------------|
| 1 10-inch sponge cake | 1 teaspoon vanilla |
| 1 1/2 pounds ricotta cheese | 1/2 cup crème de cacao |
| 2 cups sugar | 1 tablespoon chopped chocolate bits |
| | 2 tablespoons chopped candied fruit |

Split cake into three layers. Combine cheese, sugar, vanilla and crème de cacao and beat until smooth and fluffy. Add chocolate bits and candied fruit and mix well. Spread bottom cake layer with half of cheese mixture; top with cake layer. Repeat with remaining cheese and cake. Refrigerate several hours. To serve, dust top with confectioners' sugar. Makes 12 servings.



Oriental

STEAK TEREYAKI

- | | |
|--------------------------------------|-------------------------|
| 2 lbs. sirloin steak, 1/2-inch thick | 2 teaspoons ginger |
| 1/2 cup chopped onion | 2 cloves garlic, minced |
| 2 tablespoons sugar | 1/2 cup water |
| | 1/4 cup soy sauce |

Cut steak in serving-sized pieces; place in shallow baking dish. Combine remaining ingredients; pour over meat. Cover and let stand 2 or 3 hours in refrigerator or 1 hour at room temperature.

Preheat broiler 5 minutes. Arrange steak on broiler grid. Place in broiler with meat 3 to 5 inches from heat. Broil 3 to 5 minutes on each side. Makes 4 to 6 servings.



Colonial

INDIAN PUDDING

- | | |
|--------------------------|-----------------------|
| 1/2 cup yellow corn meal | 1/2 cup sugar |
| 3 cups milk | 1/2 teaspoon salt |
| 1/2 cup cream molasses | 1/2 teaspoon cinnamon |
| 2 eggs, beaten | 1/2 teaspoon ginger |

Mix corn meal with 1/2 cup cold milk. Scald remaining milk. Add corn meal mixture and cook over low heat for 10 minutes. Add remaining ingredients. Pour into buttered 1 1/2-quart baking dish and bake at 250 degrees for 2 hours. Let stand one-half hour and serve warm with whipped cream or vanilla ice cream. Makes 6 servings.



Latin American

SOUTH OF THE BORDER CHICKEN 'N RICE

- | | |
|--|----------------------------|
| 3 lbs. broiler-fryer chicken, cut-up (legs or breasts) | 1 cup diced onion |
| 1 clove garlic, minced | 1 teaspoon salt |
| 1/2 cup salad oil | 1/2 teaspoon pepper |
| 1 cup uncooked long-grain rice | 1/2 teaspoon marjoram |
| 1 10-oz. can (2 cups) vegetable-juice cocktail | Pinch powdered saffron |
| 1 3-oz. can tomato, sliced mushrooms | 1 16-oz. can tomato sauce |
| 1 cup diced celery | 1/2 cup pitted ripe olives |
| | 1 tomato, cut in wedges |

Season chicken with salt. Heat garlic in oil in large skillet. Brown chicken slowly in oil. Remove from skillet. Add dice-brown slowly stirring. Stir in vegetable-juice cocktail, mushrooms. Bring to a boil. Add chicken, olives and tomatoes. Simmer for 30 minutes. Broil to heat. Add chicken, olives and tomatoes. Simmer for 30 minutes. Add frozen peas. Arrange olives, tomato wedges on top. Season with salt and pepper. Cover; cook for 10 to 15 minutes. Makes 6 servings.

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NEW YORK WORLD'S FAIR

