

# Tasty Frozen Desserts Are Provided by Refrigeration

## SUMMER SEASON CREATES DEMAND FOR REFRIGERATOR

Warm weather and summer time bring one big demand, a refrigerator.

Wherever you go, whatever the home there is a need for one, especially this time of the year, although they are useful the year round.

Local dealers report increased demand during June, indicating many Eugene folk are preparing for the summer season.

There are many items of interest about any refrigerator. They are always easy to keep clean, easy to move about, as well as generally adding their part to raise the standard of living. Other advantages can be listed as follows:

They save the daily market trip as vegetables and fruits can be bought in advance and be kept in perfect condition by a refrigerator. They save time in cooking for the daily menu as you can do everything at once and put it away to keep in the refrigerator and have the rest of the day off.

They supply an unusually well varied list of desserts and salads, almost impossible to make and keep without them.

They keep on hand a continuous supply of cold drinking water, due to their ice-making facilities.

They keep milk always fresh as well as to keep all food clean and preserved.

They have so revolutionized the problem of food preservation as to have made them a necessity.

They give the cook a chance to get away from her work once in a while and help to make the kitchen a more pleasant place for work and efficiency.

Moved  
Madame De Ryck's dress hospital, formerly over Pennay's, moved to 311 E. 12th.

BLAIR T. ALDERMAN—Designer  
Builder, Miner Bldg. Phone 2070

When BRISTOW sells you a Watch or Diamond it must and will please you.

**LUDFORD'S**  
Wall Paper, Paints, Art Goods, Artists' Picture Framing.  
55 W. Broadway Phone 748

## A Two Dollar Dinner For Six



**Menu**  
Grapefruit and Pineapple Cup  
Italian Chop Suey — Spiced Cucumber Slices  
Dinner Rolls Butter  
Asparagus Salad  
Loganberry Delight  
Demi-tasse

**ONE-HALF** can grapefruit costs 11 cents and one small size can pineapple tid-bits costs 10 cents. Mix, serve in cocktail glasses, and top with maraschino cherry.

**Ingredients for Italian Chop Suey** cost 60 cents: slice one medium onion and cut one cup celery in fine strips two inches long. Sauté onion and celery in four tablespoons butter until yellow. Add one-half pound raw Hamburg steak and cook until it begins to brown. Add one cup canned tomato pulp (the juice is delicious for a breakfast drink), one cup canned corn and one-fourth cup grated cheese. Simmer until meat is tender. Add two cups cooked spaghetti. Serve as main dish with spiced cucumber slices.

Sufficient dinner rolls cost 10 cents, better 15. Asparagus for salad 19 cents, lettuce 10 cents and mayonnaise 10 cents.

**Loganberry Delight** is made by lining sherbet glasses with lady-fingers, costing 20 cents. Fill glasses with canned loganberries, 19 cents. Sufficient coffee costs 6 cents. This totals \$1.90 leaving a margin of 10 cents for minor ingredients.

## ELECTRO-KOLD IS WESTERN PRODUCT

When you go into the W. I. Hargis company establishment, 837 Olive street, not only will you find an interesting refrigerator, the Electro-Kold, to look over, but you'll find some good advice, given by Mrs. Hargis who knows the refrigerator and some of the wonderful things that can be made with it. Mrs. Hargis suggested the following two as very popular recipes:

**Fresh Ice Cream**  
Two cups of milk.  
One cup of sugar.  
Four egg yolks.  
One tablespoon of cornstarch.  
One tablespoon of vanilla.  
One pint of cream, whipped stiff.  
Pinch of salt.

Scald the milk. Dissolve cornstarch in a tablespoon of cold milk and add to scalding milk. Beat the egg yolks, sugar, and salt together. Add the two mixtures. Stir over double boiler until it coats the

spoon. Let cool, flavor and add the cream. Transfer to the Electro-Kold trays and let freeze.

Mrs. Hargis says to variate it with other fresh fruits adds interest to the dessert. Apricots she especially recommends. Her other recipe is:

**Ice Box Short Cakes**  
Line tray with plain sponge cake. The fresh fruit, chilled and sweetened and put on top of cake. Then take whipped cream that has been sweetened and flavored and stiffly whipped, and put over the top. Then put in the trays.

defective material and workmanship for one year after date of installation.

Its simplicity of interior construction is another feature of this type of refrigeration.

Model 100E is the new one being talked up now.

## New Prints Giving Over Garden Wall Effect in Gowns

"Over the garden wall" is the name of the new flowered prints coming to Kay's Coat and Dress shop, 829 Willamette street. And a riot of flowers in quaint designs they are, too.

Orchid, yellow and white, predominate in the colors for summer—all cool colors.

Coats feature the sports, general wear and motoring sorts—and the colors are the neutral general wear colors, too. Beige, gray, tan, and variations of soft plaid predominate. Flowered chiffon is here to stay for the entire summer season.

**INSURE WITH HENRY TROMP**  
For the best Auto Top enamel see Alf Walker, 68 E. 7th.

## ZEROZONE HAS MANY FEATURES

If you like things explained in detail, especially your refrigerator, drop in at the H. W. White Electric store, 878 Willamette street, and you'll find "they know their refrigerators," particularly the Zerozone for which they are the agents.

There are some interesting things about Zerozone. It uses sulphur dioxide as a refrigerant. It uses the "dry" system of expansion. It uses a thermostat. It provides a storage tank and the Zerozone people have adopted the air cooling instead of the water cooling. The Zerozone also has the reciprocating type of compressor. Electric wiring is not brought inside of the Zerozone, insuring against possible electrical charring or shorting by ground.

In order to inform the public of the many delicious frozen dishes that can be made with Zerozone the White store can pass along many

useful recipes. Here is one for maple parfait:

1 cup hot maple syrup  
2 eggs, well beaten  
1 pint cream, whipped  
Beat the eggs well, and pour the hot syrup into them. Fold in carefully one pint of cream, whipped stiff. Place in Zerozone trays to freeze.

Another one is given to show the practical use of Zerozone the year round. It is for cranberry frappe and follows:

2 cups cranberries  
1 cup sugar  
1 cup water  
Juice of one lemon  
Juice of one orange  
1 tablespoon gelatin  
Boil cranberries until they burst. Add gelatin, moistened in a little cold water, sugar, water and fresh juices. Strain through a sieve. Freeze by placing in Zerozone trays.

**PIANOS, RADIOS AND PHONOGRAPHS FOR RENT**  
EUGENE MUSIC SHOP  
1038 Willamette St.  
Remitting Special, 5c and 10c  
MRS. RUSSELL at BRILLIANT  
Fireworks, Cap Photo, Caps  
At River Road Grocery.

## COPELAND PROVES USEFUL IN HOME

"The perfect servant," they say of Copeland refrigerator which is handled locally by the Bailey Electric company, 640 Willamette street.

In this day of the automobile, of sudden unexpected guests, of hurry-up parties and short notice refreshments it takes a dependable refrigerator to serve at all times. The Copeland people have some interesting information on refrigerators that mean much to owners. For one thing, they say, perishable foods should be kept pure and edible and

to be so should be in a temperature below 50 degrees F.

The Copeland is advertised, too, as the refrigerator with the temperature "constant, odorless, dry-cold."

A dandy recipe book of 52 frozen delicacies is one of the interesting services put out by the Copeland people. A look through the little magazine is well worth any cook's time.

Here's the Copeland coffee ice cream:

1 cupful milk  
2 tablespoons coffee  
1-2 cup sugar  
1 tablespoon flour  
1-2 tablespoon gelatine  
1 tablespoon cold water  
Yolks of 2 eggs  
1-2 pint heavy cream

Add coffee to milk, scald and strain. Mix sugar and flour. Cook for 15 minutes. Pour over beaten egg yolks, and cook for 2 minutes, add to this the gelatine, which has been soaked in one tablespoonful of cold water, and chill the mixture.

Whip cream until stiff and fold into mixture. Add vanilla.

Pour into the tray and freeze, stir 15 minutes until the mixture is in shape.

Something different, orange juice lemon

1 of 1 orange  
1 cup milk in a double boiler.  
1 cup sugar. Return this mixture to the double boiler and cook until thickens. Soften the gelatine in the cold water, dissolve it in the hot egg mixture. Whip the cream, beat the egg whites and fold all ingredients together. Place in refrigerator tray for 4 or 5 hours. Serve with a garnish of shredded orange.

## Coquetry is Given Zest by Kerchief, But Old Days Gone

If the modern flapper were a coquette of the old school, it would be a pleasure to pick up her dainty handkerchief. For never have women worn such delectable bits of lace and embroidered linen as today.

At Beard's, 836 Willamette street, are white linen kerchiefs with colored linen corners carefully embroidered to match one's costume. A drift of lace and chiffon and georgette makes others.

And upstairs one may find the costume to be worn with the handkerchief—or at least, with which the handkerchief may be worn.

## Floppy Hat Gains Approval Worn as "Feminine Appeal"

Whether or not feminism is "out" (which it probably isn't), femininity is decidedly "in," and the large floppy hats are coming into their own. It is indicated by the summer stock of the Style Shop, 1028 Willamette street.

The large hats are of straw, horse-hair, and milan hemp, for after a long siege of felt straw and its equivalent are coming back. Colors run to pop-corn yellow, green, white, and, as always, black. Most of the pastel shades are very good. With a tailored band around her large hat for sports, and flower decoration for afternoon and semi-formal wear, mildy is in the mode. Small, crushable straw hats are also chic for sports.

LOYD T. TERRILL  
BUILDING—PHONE 2104

**JUST ARRIVED**  
The latest Keivinator Electric Refrigerator Cabinets. Call in and see these new models.  
SIGWART ELECTRIC CO.  
808 Willamette

# ELECTRO-KOLD

Since 1922—The Simplest Electric Refrigerator



Freeze desserts in the new Timken-equipped ELECTRO-KOLD

This 1928 Timken model, \$210 installed, anywhere in the West

**TO** meet the individual needs of every home, Electro-Kold has added to its extensive line of domestic electric refrigerators this ALL METAL crystal white, Unit Model Number 100E. Beautiful in exterior design, this unit also provides 50% more shelf area than many other refrigerators of the same cubical capacity—9 1/2 square feet of shelf space in a refrigerator of 6 1-3 cubic feet capacity.

Thirty-six ice cubes, or five pounds of ice, are frozen at each freezing in this unit which also makes easy the preparation of numberless frozen delicacies. Probably the greatest advancement represented in Unit Model Number 100E Electro-Kold is found in the compressor unit. Here you will find such improvements as the use of Timken Roller Bearings, Interchangeable Bronze Cylinder Sleeve, Bronze Connecting Rod, Simplified Pressure Switch Control, Spiral Condenser Coil, all original Electro-Kold developments.

Model Number 100E is priced so low that no home can afford to be without one.



Famed Timken engineers added their skill and ingenuity to Electro-Kold's in designing this new, 1928 lightsocket Electro-Kold

**Price \$210**  
INSTALLED

Convenient Terms If Desired.



## Why we Believe in Electro-Kold

- 1. Reliable Factory**  
"Electro-Kold" is made by one of the oldest manufacturers of electric refrigerators. The efforts of their engineers have made possible many of the present improvements in refrigeration.
- 2. Greatest Values Per Dollar Spent**  
In all sizes "Electro-Kold" offers more value in size, style, capacity, and construction. Much of this value is in the superior construction of the machine itself.
- 3. Low Cost of Upkeep**  
This superior construction means low upkeep cost. When you buy a car you want to know what the inside is made of. Bronze and Timken bearings insure long time, quiet service.
- 4. A Western Product**  
"ELECTRO-KOLD" is manufactured on the Pacific Coast, the only refrigeration machine in volume production west of the Mississippi. In buying "Electro-Kold" you support a successful Western industry backed by some of the wealthiest men in the Northwest.

### OUR QUALIFICATIONS AS DEALERS

We believe any dealer should have more to offer than so much cabinet and machine. These lose some of their value unless they properly function. Our several years experience pioneering electric refrigeration is at your service. This is your safeguard when buying equipment from us. In addition, factory-trained, experienced men install and service Electro-Kold.

**CABINETS IN STOCK**  
We have a variety of cabinets to select from. Come in and at your leisure look them over and learn the many advantages of Electro-Kold in the home, store, and apartment. A size for every need at prices you can afford. Cabinets in colors of your choice.



"Our Experience Is Your Safeguard"  
837 Olive Street  
EUGENE

## Why Zerozone

is the outstanding Electrical Refrigerator:

1. Insures uniformly low temperatures—because of its storage tank stabilizing the temperature.
2. Because it is air-cooled. Air cooling is efficient and offers greater dependability.
3. Being air-cooled, the air in the refrigerator is always dry.
4. Because it is dry it insures maximum cleanliness.
5. The uniform temperature keeps the food not only in the most healthful, but the most appetizing condition.
6. Economy of operation is the very essential feature and one of the points of which Zerozone dealers are exceptionally proud.

Ask us for detailed information on this wonderful refrigerator.

**H. W. White Electric Co.**  
878 Willamette Telephone 254