



IT'S ALWAYS PARTY TIME with a freezer in the home. Ice cream, toppings, cakes, cookies, sandwiches go from freezer to table in a few minutes. Freezer mothers are always happy to see a crew of youngsters on the way to the kitchen for a bite to eat.



THE FREEZER OWNER has an advantage over other home-makers. She dresses for dinner before cooking it with no worries about spotting her best dress. Food goes from the freezer container to pan or oven without muss or fuss — is ready to eat in minutes.



FREEZERS AND YOUNGSTERS go together from tots to teens — and their friends — know all the good things that can come from a freezer. The lady with a freezer can always have everyone's favorite snack on hand — can even freeze ice cream cones ready for a summer afternoon treat.

Freezers Give Quick Meals

One of the best way to save time with a home food freezer is to prepare favorite foods in large quantities, freeze in "meal-size" packages, and serve whenever the family has a taste for them.

Among the dishes that adapt best to this are baked beans, chili, stew, meatballs, curries, goulash, and chow mein. You'll probably also find that you can partially or completely prepare some of your own specialty dishes in this way.

BLUE HEAVEN HAMBURGERS (recipe makes 24)

8 pounds ground beef
1 loaf white bread (trim off crusts)
4 teaspoons salt
1 teaspoon black pepper
1 pound bleu or Roquefort cheese
4 tablespoons Worcestershire sauce
1 teaspoon dry mustard
1/2 teaspoon tabasco sauce

Crumble the bread and moisten slightly with milk or water, work into beef with salt and pepper. Blend the cheese with seasonings. Divide beef into 48 patties. Spoon 1 1/2 tablespoonsful of the cheese mixture onto each of 24 patties. Cover with remaining patties and press edges together firmly. Stack patties, separating them with double thickness of waxed paper. Package and freeze. Transfer to refrigerator at least 6 hours before serving. When thawed, broil six minutes on each side, serve on toasted buns.

Main dishes like this, with a fresh salad, make delicious summer meals with only 20 or 30 minutes before - dinner preparation time.

Proper Food Packaging Is Vital To Freshness

Packaging is by far the most important part of preparing foods for freezing.

The best foods can be ruined by lost, and discoloration and freezer burn often result.

There are a number of good freezer-packaging materials now on the market. These may be found in most grocery stores and in variety and homewares stores. The most successful include:

Waxed cardboard containers, plastic containers, cellophane wrapping (freezer weight), aluminum foil wrapping, aluminum foil boxes, glass jars.

The packaging you use will be determined by the size and shape of the food to be frozen. Jars and upright containers are generally best for fruits and vegetables, foil wrapping for meats, and cellophane wrapping for baked goods and frozen desserts.

You will also need: Wax marking pencil (for moisture-proof freezer labels); ascorbic acid and ascorbic citric acid (for use in packaging fruits); low temperature sealing tape.

All packaging materials used for freezing must be moisture-proof and vapor-proof, to protect foods from drying and from loss or exchange of flavor.

All packages for frozen foods must also be sealed tightly to protect foods against moisture or vapor loss. Freezer cartons always come with manufacturers' instructions for correct sealing, and these instructions should be carefully followed. When using regular glass jars for freezing, be sure to allow space at the top for expansion.

Use low temperature tape to seal the cellophane wraps on your cakes and other baked goods. Be sure that your wrap is large enough to give plenty of overlap at the sealing area.

The flexibility of aluminum foil makes it an ideal wrap for meats, fish, cut-up poultry, leftovers, and quantity-cooked meals. Foil is gen-

erally self-sealing. When packaging two or more pieces of meat together, always place a double thickness of wax paper between pieces so they may be separated while still frozen.

Be sure to label all packages clearly with description of food, date frozen, and weight or number of servings. Use low-temperature tape or special moisture-proof freezer labels to be sure label will stay on.

yes this is it!

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