

Home Demonstration News

Home Freezer Owners Should Check Units

By FLOY G. GARNER
Home Agent

In preparation for the spring and summer fruits and vegetables, home freezer owners should take time out now to check their freezers. Quantities of fruits and vegetables should be relatively low in the freezer now, and it would probably be the ideal time for defrosting.

Defrosting should be done before there is more than 1/4 inch of frost over a considerable area of the refrigerated surfaces. Ordinarily defrosting about once a year is sufficient. If humidity is high or if the freezer is opened often, another defrosting or two during the year may be called for. If possible, choose a time for defrosting when the quantity of food in the freezer is relatively low.

Frost and ice on freezer liners and dividers mean that the compressor on your freezer is having to do extra work. The thicker the deposit, the more the compressor has to run to maintain the required temperature.

A deposit of frost alone can be removed while the freezer is in operation, by scraping the surfaces. If the freezer is not too full, food packages need not be taken out; they can be moved from one part of the freezer to another as work progresses.

How to Do It

Special scraping tools are on the market, or a broad stiff spatula, a putty knife, or a sharp-edged wooden paddle may be used. The frost can be caught on papers, cardboard, or cloths as it is scraped from walls or vertical dividers, or collected from the bottom of the freezer with a dustpan and whisk broom.

If dustpan and broom are kept cold, the frost will not melt, as it

comes in contact with them. Frost on refrigerated shelves can be scraped directly out of the freezer. Drawers in a freezer are generally removable to give access to the side walls.

If the deposit contains ice, or if a complete job of cleaning is needed, the following procedure is recommended.

Remove all food packages and disconnect the freezer. Place the packages on trays or in baskets that have been thoroughly cooled in the freezer. Pile the packages as compactly as possible to reduce the amount of exposed surface, and cover with chilled blankets or other insulating materials such as newspapers.

Scraping Helps

Scrape as much frost as possible from the surfaces so there will be less to melt off. If the freezer has a drain, run cold water over the refrigerated surfaces to hasten the melting. Hot water should never

be used, as refrigerant pressure would be built up in the evaporator and cause difficulty in starting the compressor.

An electric fan placed so it will blow room air into the freezer or cold air out will help in melting the ice. Removing the ice from the surface at intervals, as it loosens, speeds the defrosting process. Do not chip it off with an ice pick or other sharp tool that might damage the coils.

While defrosting is going on, wipe up water from melting frost and ice with cloths, and clean the nonrefrigerated surfaces. After defrosting and cleaning are completed, connect the freezer and let it run half an hour or so to bring the temperature down somewhat before putting the food back in.

Take Inventory

When returning the food to the freezer, it is a good idea to take an inventory and place older packages at the front or top or earmark them in some way for first use.

When a freezer fails to operate, the difficulty may be in the mechanism or in the electric circuit. The first thing to do is to look for clues as to what may be wrong.

With an open-type compressor See HOME FREEZER, Pg. 5 Sec. 2

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- STRAWBERRY
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1/2 Gal. Ctn. **69c**

SPECIAL LOW PRICE! Jane Parker
Caramel Pecan Rolls Pkg. **33c**

SPECIAL LOW PRICE! Jane Parker
Sliced Raisin Bread 1-Lb. Loaf **17c**

SPECIAL LOW PRICE! Jane Parker
Molasses Cookies 8 1/2-Oz. Pkg. **25c**

CAKE OR PIE...NO BETTER BUY!

JANE PARKER LARGE

APPLE PIE

REG. 53c SPECIAL! **43c**



JANE PARKER

SPANISH BAR

REG. 39c SPECIAL! **29c**



SPECIAL LOW PRICE! A&P Frozen

Sliced Strawberries 2 10-Oz. Pkgs. **35c**

SPECIAL LOW PRICE! Red Sour Pitted

A&P Pie Cherries 2 16-Oz. Cans **39c**

Del-Monte Pineapple Juice 4 1/2-Oz. Can 29c or Pineapple Slices No. 2 Can 33c

NATIONAL BABY WEEK

| | |
|---|--|
| Chopped or Strained Swift's Meats Jar 23c | Gerber's Chopped Baby Food 2 Jars 29c |
| Dry Cereal Pabulum 8-Oz. Pkg. 20c | Clapp's Strained Foods 3 Jars 28c |
| Clapp's Fruit Juices 3 Bots. 29c | Assorted Flavors Bib's Juices 3 Cans 25c |

White House—An A&P Exclusive Brand

Evaporated Milk 3 Toll Cans **40c**

EQUAL TO THE BEST—A&P'S OWN PURE VEGETABLE

dexo Shortening 3 Lb. Can **79c**

PICK OF CAROLINA BRAND

Sweet Midgets Pickles 12-Oz. Glass **29c**

VACUUM PACKED—VIRGINIA TYPE

A&P Salted Peanuts 7 1/4-Oz. Can **29c**

| | |
|--|---|
| White Vegetable Shortening Snowdrift 3-Lb. Can 91c | Ann Page Red Raspberry Preserves 12-Oz. Glass 29c |
| All Purpose Wesson Oil Qt. Bot. 73c | Hearty and Vigorous OUR OWN Tea YOU PAY ONLY 8-OZ. Pkg. 49c |
| Sunshine Crackers Cheez-Its Pkg. 6 1/4-Oz. 19c | Tea Bags Ann Page Flavorful Cheeri-Aid 48-Ct. Pkg. 43c |
| Nabisco Waverly Wafers 1 1/4-Oz. Pkg. 25c | Ann Page Current Jelly 12-Oz. Glass 33c |

Kraft Mayonnaise Quart Jar **63c**

Kraft Brand **Salad Dressing** Pt. Jar **35c** Qt. Jar **57c**

Regular or Chef Style — Kraft **French Dressing** 8-Oz. Bot. **25c**

White Vegetable **Spry Shortening** 3-Lb. Can **97c**

FRESH FRUITS AND VEGETABLES

Florida, Fresh Juicy

ORANGES

Crispy, Fresh Doz. **39c**

California **CARROTS** 2 Lb. Bag **15c**


Tasty, Yellow **Lemons** Doz. **35c**

Rosy Red—Bursting With Juice **Onions** 3 Lbs. **19c**

Perfect For Slicing **Winesap Apples** Lb. **17c**

Fresh Cucumbers 2 Lbs. **25c**

Bananas Lb. **10c**



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"Super-Right" Smoked Whole or Shank Half, Skinned **HAM** Lb. **59c**

SPECIAL LOW PRICE! "Super-Right" Heavy Grain Fed Beef—Blade **CHUCK ROAST** Lb. **49c**

"Super-Right" Boneless Lean Stew Lb. **65c**

"Super-Right" Freshly Ground Beef Lb. **55c**

"Super-Right" Delicious All Meat Sliced Bologna Lb. **49c**

"Super-Right" Sliced Boneless Cooked Ham 6-Oz. Pkg. **59c**

Cap'n John's Precooked Fish Sticks 10-Oz. Pkg. **35c**

"Super-Right" Boneless Chuck Roast Lb. **69c**

"Super-Right" Boneless Pot Roast Lb. **69c**



Milk Amplifier **BOSCO** 11-Oz. Jar **37c**

Blue Label Syrup **KARO** 24-Oz. Bot. **25c**

Vegetable Shortening **CRISCO** 3-Lb. Can **97c**

Vegetable Shortening **JEWEL** 3-Lb. Ctn. **67c**

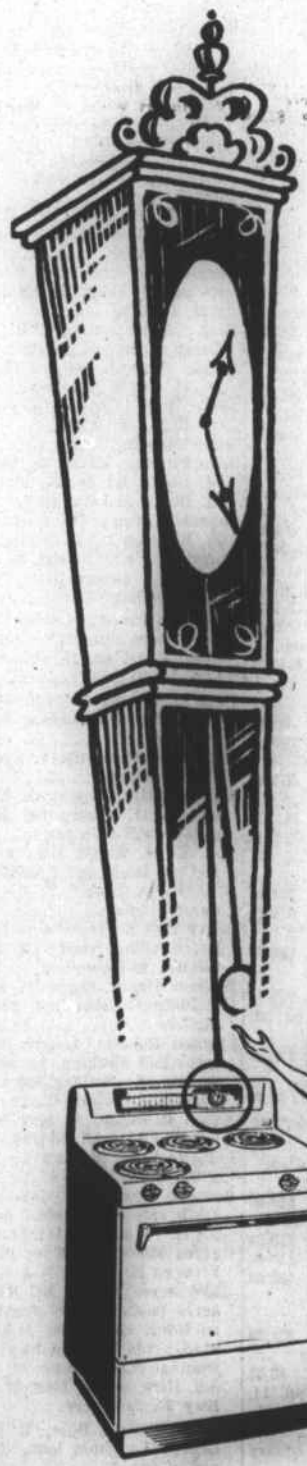
Vegetable Shortening **JEWEL** 3-Lb. Can **79c**

Swift's Salad Oil **JEWEL** Qt. Bot. **69c**

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|--|---|---|---|---|--|--|---|---|--|---|
| Ivory White Soap 4 Pers. Bars 27c | Ivory White Soap Medium Bar 10c | Ivory White Soap 2 Large Bars 33c | Ivory Snow Lg. Pkg. 35c Gt. Pkg. 83c | Ivory Flakes Large Package 35c | Reynold's Wrap ALUMINUM FOIL 25-Ft. Roll 31c | Dash Dog Food 3 1-Lb. Cans 47c | Surf Lg. Pkg. 34c Gt. Pkg. 81c | Breeze Lg. Pkg. 35c Gt. Pkg. 83c | COLGATE Dental Cream Econ. 69c Regular or Menthol Rapid Shave Gt. Can 79c | Halo Shampoo Lg. Bot. 59c Gt. Bot. 89c |
| Trend Detergent 2 Large Packages 39c | Sweetheart Soap Regular Bar 10c | Protex Soap 2 Reg. Bars 25c | Protex Soap 2 Bath Bars 35c | Rinso Blue Lg. Pkg. 34c Gt. Pkg. 81c | Rinso White Lg. Pkg. 35c Gt. Pkg. 83c | Silver Dust Lg. Pkg. 35c Gt. Pkg. 83c | Lux Liquid 12-Oz. Can 40c 22-Oz. Can 71c | | | |

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AP Super Markets



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