

**HOME
FREEZING
FOR
EVERYONE**

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ABOUT the AUTHORS

Lura Jim Alkire and Stanley Schuler are experts on all aspects of home freezing.

Miss Alkire is manager of the General Electric Consumers Institute, one of the largest and best-known home-economics organizations in private business. She is responsible for a broad program of basic food research and an extensive information program designed to make the homemaker's chores easier. She has appeared frequently before groups of home economists and housewives. A graduate of Southwest State Teachers College, she was a home economist for the City Public Service Board of San Antonio, Texas, before she joined G.E. as a freezing and refrigeration specialist.

Stanley Schuler is a former newspaper reporter and magazine editor and has written a great deal for the popular magazines on how to do and improve things around the home.

HOME FREEZING *For Everyone*

HOME FREEZING

For Everyone

by

LURA JIM ALKIRE

and

STANLEY SCHULER

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FRAMINGHAM, MASS.



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HOME FREEZING

For Everyone

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