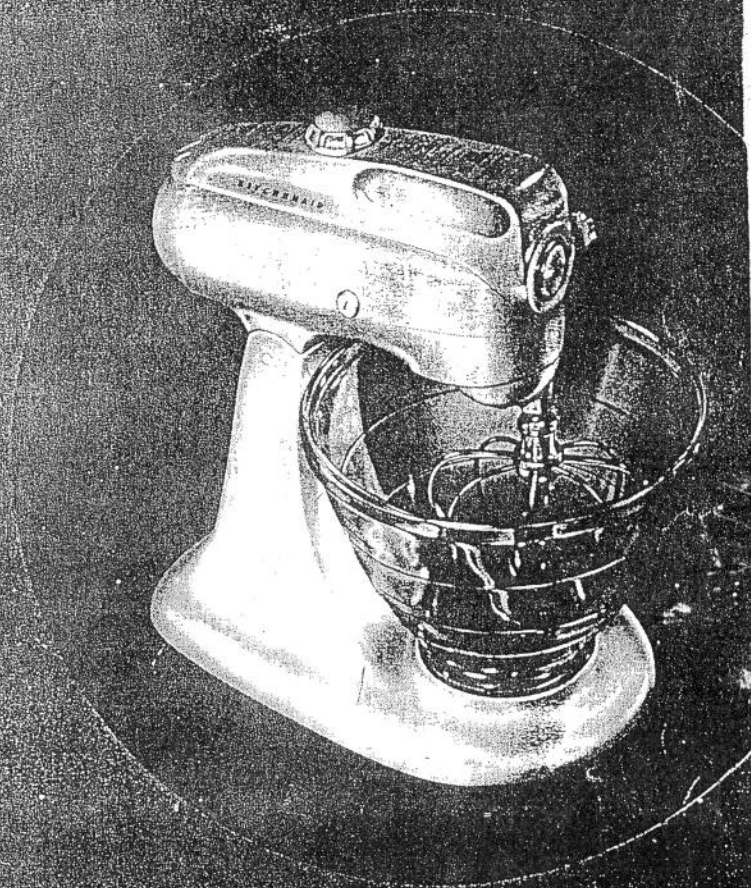
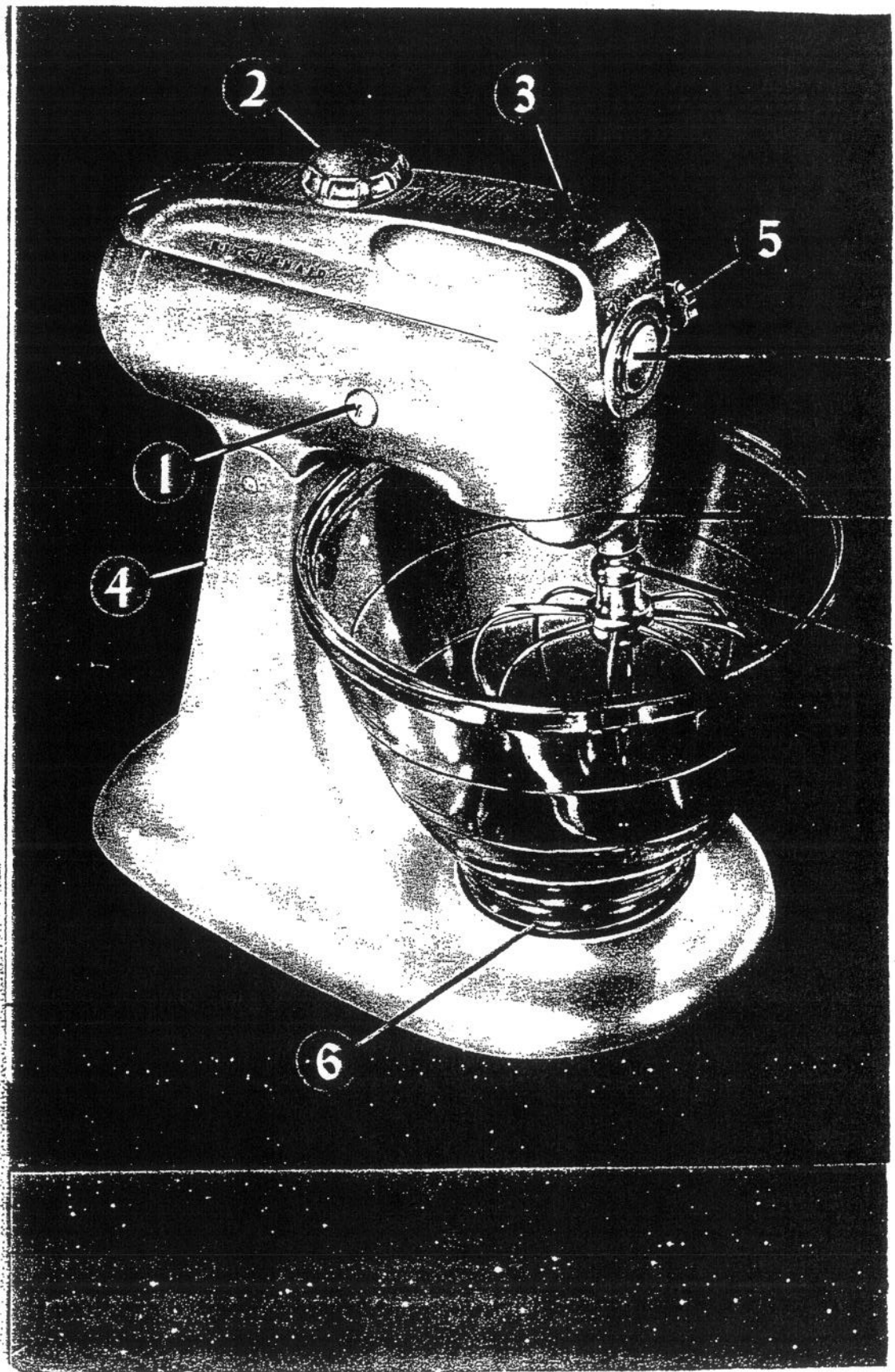


**KitchenAid**  
TRADE © MARK

**model  
3C**



*AND* *SOME* **recipes...  
instructions**



## YOUR KITCHENAID IS EASY TO USE

The operation of KitchenAid is quite simple. The Speed Control Knob (2) turns the motor on, and also governs the speed of the beater. The Speed Guide (3) on top of the handle, gives the proper speed setting for various mixing and attachment operations. When the Speed Control (2) is turned until the arrow on the Speed Guide points to 1, the beater begins to revolve slowly; and when turned to 2, 4, 6 and 8 the speed increases until on 10, the highest speed is reached. To attach and detach the bowl and beater, see illustration below. First be sure the Speed Control is "off". Then tilt back Motor Head, set Bowl in Clamp Plate (6) and screw lightly into place with a clockwise motion. To remove, turn in opposite direction. To attach Beater, slip beater onto beater shaft (9) upward and turn to the right. The beater shaft is in the planetary (8). To remove, reverse procedure.

All attachments, (Juicer, Chopper, etc.), except the Colander, are inserted in the Attachment Socket (7), and held in place by tightening the white knob (5). (See specific directions, pages 26 to 33).

7  
ATTACHMENTS  
FIT HERE

8  
THIS IS THE  
EXCLUSIVE  
PLANETARY

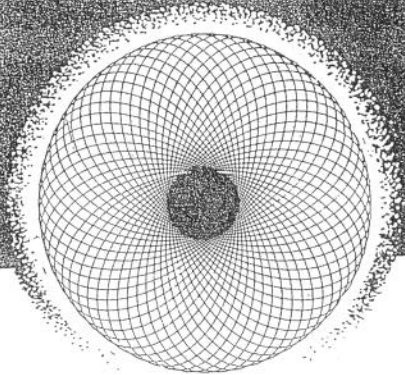
9  
ATTACH  
ALL-PURPOSE  
BEATER HERE





## THOROUGH MIX ASSURED BY PLANETARY ACTION

Planetary action, combined with the Kitchen Aid Mixer's unique planetary action, assures thorough mixing. The beater is held in place around a rubber foot while beating in its own axis in the opposite direction. Diagram below describes part of beating action.



beater needs to fit deeper into the bowl, turn Adjusting Screw (4) slightly to the left.

White plastic screws (1) hold motor brushes in place and in proper adjustment. They should not be disturbed; if any variation in motor operation develops, a local electrician should make adjustment.

**TO CLEAN:** Wipe machine with a damp cloth; do not immerse in water. Wash beater as any other utensil, and wash Pyrex mixing bowl as any other Pyrex dish. The beater socket in the Planetary (8) should be wiped if a little excess oil shows.

**TO ADJUST BEATER TO FIT BOWL:** The machine is adjusted at the factory so that the beater just clears the bottom of the Pyrex bowl. If for any reason the beater strikes the bottom of the bowl, clearance can be restored by turning, slightly to the right, the Adjusting Screw (4) (See page 2) at the back of the Mixer. If the

**DO NOT OIL THIS MIXER YOURSELF:** The bearings of the machine are self-lubricating, and under normal use, no additional oil is necessary.

The Mixer will operate on either alternating or direct current (A. C. or D. C.) at the voltage specified on *bowl clamp plate* (6). It should not be used on current that varies more than ten per cent from this voltage.

The motor may become warm during use, especially under a heavy load. This is a perfectly normal condition and no harm will result to the machine.

## CONVENIENT SPEED GUIDE

Definite and positive speeds, which remove a great deal of the element of chance in preparing food, are clearly marked on the *Speed Control*.

- ① (Very Slow Speed)—for stirring or folding.
- ② (Low Speed)—for slightly faster stirring or slow beating and creaming.
- ④ (Medium Speed)—for medium fast beating and creaming, and slow whipping.
- ⑥ (Medium High Speed)—fast beating and creaming, and medium fast whipping.
- ⑧ (High Speed)—for fast whipping.
- ⑩ (Very High Speed)—for about the same class of whipping as Speed ⑧ where more speed is desired.

NOTE: The Speed Control Knob can be set at the markings between the above speeds in case a finer adjustment is desired. The intermediate settings correspond to Speeds ③, ⑤, ⑦ and ⑨.

5



# KitchenAid

helps you cook

The more you know about your *KitchenAid*; the more you use it; the more you will appreciate how wonderfully this marvelous kitchen helper magically transforms your task of preparing meals into a truly delightful experience.

The recipes on the following pages contain accurate directions for the preparation of many genuinely good, economical dishes. At the same time they are *basic recipes*, and can be used as patterns in adapting your own favorite ones. It would be a good idea to follow closely the *basic recipes* until you are familiar with the machine. Both the mixing time and appearance of the mixture at each stage is indicated in the recipes to help you with this. Then you can begin to experiment with your own dishes.

There are very few real rules to follow when you use your *KitchenAid*; most directions are included within the recipes themselves. In general, however, have all ingredients, except cream, at room temperature. Cream should be chilled before whipping. It will help to have ingredients and equipment ready before starting to mix.

In case mixtures tend to splash when mixing large quantities, turn the speed control knob to a lower speed for a few seconds, then increase to the higher speed as indicated.

It is not necessary to scrape the sides of the *pyrex* bowl during mixing, except when indicated in recipe or when the ingredients spread or splash above the path of the beater. A rubber spatula is a good aid in cake making, for handling shortening, for scraping, and removing the last bit of batter from the bowl.

You will become fully acquainted with your new *KitchenAid* in a jiffy, and when you do, you will discover that an *extra* servant is at your command!

# PREPARED CAKE MIXES

The prepared cake mixes have become very popular recently. This popularity is certainly merited, because very nice cakes can be made from these mixtures and the procedure for preparing them is *quite simple*. These cakes are available for the "layer" type cakes of various flavors, and also for the standard angel food. Procedures for mixing the two different types are quite different. We recommend following the general directions accompanying these prepared cake mixes, but more detailed instructions are given below, for mixing on *KitchenAid*, which with its 'round-the-bowl mixing action, is especially well suited to handle these cakes.

## LAYER CAKE—PREPARED MIX

The instructions for mixing on the packages of the various brands of these cakes are generally designed for use with the small egg-beater type electric mixer. With this type of mixer it is necessary to "keep pushing batter from bottom and sides of bowl into beaters" and the instructions so state. With *KitchenAid*, however, this is not necessary. The instructions given on the containers usually divide the procedure into two or three operations; the first being mixing the dry ingredients with a portion of the liquid, and the last after the rest of the liquid has been added.

With the *KitchenAid* mixer, it is only necessary to scrape the bowl down once, and this should be done at about the midpoint of the last operation. A rubber spatula is most convenient for this. Where the instructions specify "Blend," No. 1 speed should be used. Where they specify "Beat" use No. 4 speed on *KitchenAid*. To avoid splashing, turn gradually to this speed if necessary. You will find that *KitchenAid* with its exclusive mixing action, handles this type of cake remarkably well, and no continuous scraping of the bowl is necessary.

## ANGEL FOOD CAKE—PREPARED MIX

For best results, mixer bowl, beater, and baking pan must be free of any trace of grease or soap. In general follow directions on package.

Measure the water into the bowl and add flavoring. Then add the egg white powder and blend on No. 1 speed for 2 minutes. If necessary, stop after about a minute and scrape sides of bowl, then continue for another minute.

Turn gradually (to prevent splashing) to No. 10 speed and beat to the very stiff peak stage, about 2½ minutes.

With a large slotted spoon or similar utensil, fold in sifted flour mixture by hand, as directed on package. Cut gently down through mixture, across the bottom of bowl, up and over. Add flour, one fourth at a time, and use only about 15 folding strokes for each addition.

Bake in 9½ to 10 inch angel cake pan for 30 to 35 minutes with oven set at 375° F. Allow to cool for 1 hour in inverted pan.

# CAKES WITH BUTTER OR OTHER SHORTENING

These recipes have been carefully checked for accuracy. You can also use them for patterns to make other shortening cakes when the ingredients are added, and mixed in, one at a time. (For the type of recipe in which you cream shortening first, add sugar gradually, then egg or egg yolk, and beat, and finally add the flour and liquid alternately. (See instructions under New Method Cakes to adapt recipes in which several ingredients are added and beaten together.)

## FOR SUCCESSFUL CAKE MAKING

- (1) Measure ingredients carefully; use level measurements, and standard measuring cups and spoons. Have ingredients at room temperature before starting to mix.
- (2) Your favorite solid shortening may be used in these recipes. Cream it well, until it is like mayonnaise, but not until it becomes oily.
- (3) Add sugar gradually—you will see the shortening absorb it as you pour it in.
- (4) If whole eggs are used, drop them in

## STANDARD PLAIN CAKE

- 2 cups sifted cake flour
- 2½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup shortening
- 1 cup granulated sugar
- 2 eggs, unbeaten
- ⅔ cup milk
- 1 teaspoon flavoring

(1) Sift flour once and measure; add baking powder and salt, and sift together onto paper. Assemble and measure other ingredients; prepare oven and equipment.

(2) Place shortening in Bowl. Turn Speed Control to [5], and beat until shortening is consistency of mayonnaise, 2 minutes. (3) Then add sugar gradually, about 1 minute, and continue beating until light and creamy, about 2 more minutes. (4) Add eggs one at a time, beating about 15 seconds after each addition. Stop; scrape sides of Bowl thoroughly to the bottom. (5) Turn to [6], and continue beating until mixture is light and fluffy, about ½ minute. Meanwhile add flavoring to milk.

one at a time; beat a few seconds between each addition. You can adapt other recipes which call for separation of yolk and white (see Page 9). The White Cake De Luxe. (Page 9), is a good "pattern" recipe to use when egg whites only are specified; use Gold Cake (Page 10) as a guide for egg yolk cakes.

(5) Cake flour is used in all the following recipes. If you wish to use all-purpose (bread flour), remove 2 level tablespoons of flour for each cup and beat as little as possible when adding the flour.

(6) These recipes are designed for any type of baking powder you may use.

(7) Prepare baking pans in any way you prefer: Grease with an unsalted fat, grease and sprinkle with flour, or line with greased paper.

We suggest you try the Plain Cake first. It is a good pattern recipe for other cakes made with shortening. The first time you make these cakes follow the timing noted carefully, especially the last five second mixing period. Use a clock, or count slowly to five, and turn off Mixer immediately.

(6) Then turn to [1], and mix in dry ingredients alternately with the liquid (milk and flavoring) in this way: Add ⅓ of dry ingredients, then ⅓ the liquid; repeat; end with last ⅓ of dry ingredients. DO NOT OVERBEAT; mix every addition only enough to combine, about 15 seconds for each. Stop; scrape sides of Bowl thoroughly to the bottom, turning the batter over 3 or 4 times. (7) Turn to [6]; beat until smooth and creamy, 5 seconds. Stop.

(8) Pour batter into prepared cake pans; bake as directed below until cake starts to shrink from sides of pan and is springy to the touch. Allow cake to cool in pans 2 or 3 minutes, then remove to cake rack. When cool, frost as desired.

Approximate Mixing Time: 7 to 8 minutes.

YIELD	TEMPERATURE	TIME
1 8-inch square "loaf" cake	moderate oven 350 degrees F.	bake 50 min.
2 8-inch layers	moderately hot 375 degrees F.	25-30 min.
1 dozen medium cup cakes	375 degrees F.	25 min.







# FROSTINGS AND CANDIES

You will be delighted with KitchenAid for making cake frosting and candies. They will be smooth and creamy without the tedious hand creaming and beating that is usually necessary.

Use the first three Frosting recipes as a guide for making the candies. Butter Creme Frosting is similar to the uncooked Fondants, and Boiled Frosting makes a good pattern for Divinity and Nougat. The directions for Caramel Frosting may be applied to all candies which have to be beaten: Fudge, Panocha, Turkish Creams, etc.

## KITCHENAID ICING

- 1/3 cup water
- 1 tablespoon light corn syrup
- 1 cup sugar
- 1/4 teaspoon cream of tartar
- 1/4 teaspoon salt
- 1 egg white
- 1 teaspoon vanilla

(1) Place water, corn syrup, sugar, cream of tartar and salt in a saucepan. Stir over heat until the sugar is completely dissolved. (2) Put egg white in Bowl. Turn Speed Control to [E]. Beat until frothy, about 1/2 minute. (3) Pour the hot syrup gradually into the Bowl in a fine stream 1 1/2 to 2 minutes. (4) Add vanilla. Continue whipping 5 1/2 to 6 minutes, or until icing loses its shiny appearance and will stand in stiff peaks.

*Approximate Mixing Time: 8 to 9 minutes.*

Yield: Frosting tops and sides, 2 8-inch layers. This makes a soft icing.

## BOILED FROSTING

- 2 1/2 cups granulated sugar
- 1/8 teaspoon salt
- 1/3 cup light corn syrup
- 1/2 cup water
- 2 egg whites
- 1 teaspoon vanilla

(1) Place sugar, salt, syrup, and water in saucepan. Stir over low heat until sugar is completely dissolved. Then boil rapidly, without stirring, to 242 degrees F., or until syrup forms a firm ball when dropped in cold water. Set aside while whipping eggs, being very careful not to stir or move the syrup.

(2) Place egg whites in Bowl. Turn Speed Control to [E], and whip until whites begin to hold their shape, 30 to 45 seconds (see page

25). (3) Add syrup in a fine stream about 2 minutes. (4) Add vanilla and continue beating until frosting loses its shiny appearance, and will stand in stiff peaks, about 2-5 min. Stop.

*Approximate Mixing Time: 7 to 8 minutes.*

Yield: Frosting tops and sides, 3 8-inch layers.

This makes a firm frosting which will set without becoming hard.

## BUTTER CREAM FROSTING

- 1/4 cup butter
- 2 egg yolks
- 1 teaspoon flavoring
- 1/4 cup cream OR evaporated milk
- 1/4 teaspoon salt
- 1 pound confectioners' sugar, sifted

(1) Assemble and measure ingredients; prepare equipment. (2) Place butter and egg yolks in Bowl. Turn Speed Control to [A]; beat until light and fluffy, about 1 minute. Stop. (3) Add flavoring, milk and salt. Turn to [A] and stir until combined, about 1/2 minute. Then turn to [E], and beat until well blended, about 1 1/2 minutes more. Stop.

(4) Add about 1/2 the confectioners' sugar. Turn to [A], and stir in sugar until combined; then turn to [E], beat until smooth. Continue adding sugar in same way until frosting reaches the proper consistency for spreading, about 2 minutes. It should be thick enough to hold its shape when a spoonful is placed on cake.

*Approximate Mixing Time: 5 minutes.*

Yield: Frosting tops and sides 3 8-inch layers.

NOTE: This method may be used for other uncooked frostings without egg yolks. Cream butter or other fat first, then proceed according to recipe.

## CARAMEL FUDGE FROSTING

- 3/4 cup milk
- 1 1/2 cups brown sugar
- Dash of salt
- 2 tablespoons butter
- 1/2 teaspoon vanilla

(1) Stir milk, brown sugar, and salt together in saucepan before heating. Then cook to 234-236 degrees F., or the soft ball stage. Stir syrup constantly during cooking to prevent burning and sticking to the pan. (2) Add butter and vanilla, but do not stir. Cool to lukewarm.

(3) Attach Bowl and Beater; put mixture in Bowl. Turn Speed Control gradually to [4], and beat until smooth and creamy, and thick enough to spread, about 2 to 5 minutes.

*Approximate Mixing Time: 2 to 5 minutes.*

Yield: Frosting tops 2 8-inch layers.

### FUDGE

- 1½ cups milk
- 3 ounces unsweetened chocolate
- 3 cups sugar
- ⅛ teaspoon salt
- 1½ tablespoons light corn syrup
- 3 tablespoons butter
- ¾ teaspoon vanilla

Assemble and measure ingredients and prepare equipment.

Place milk in large saucepan, place over low heat and drop in chocolate. When chocolate is

melted, add sugar, salt and corn syrup. Cook over low heat until sugar is melted, stirring frequently. Then cook to 232 degrees F. or until a small amount of mixture forms a soft ball when dropped in cold water. Stir occasionally during cooking to prevent mixture from burning. Remove from heat; drop in butter and cool to lukewarm 110 degrees F. Add vanilla and pour into Bowl.

(1) Attach Bowl and Beater. (2) Turn Speed Control gradually to [4], and beat for 1½ minutes or until mixture begins to thicken. (3) Then turn to [2], and continue beating until mixture thickens and loses its shiny appearance, about 4 minutes.

Turn into a buttered 8 x 8 x 2 pan and let stand until cold. When cold, cut into 1 to 1½-inch squares.

YIELD: 2 dozen. 1½-inch squares.

## PIES AND PASTRY

### LEMON CHIFFON PIE

- ⅔ pound of graham crackers
- 3 tablespoons butter, melted
- 1¼ cups sugar
- 1 tablespoon gelatine
- ¼ cup cold water
- 4 eggs, separated
- ⅛ teaspoon salt
- ½ cup lemon juice
- 1 teaspoon grated lemon rind

(1) Assemble and measure ingredients and prepare equipment. (2) Place half the crackers in the Bowl. Turn Speed Control gradually to [2], and crush the crackers, to a coarse, even crumb, 3 to 4 minutes. Stop. Remove crumbs. (3) Place remaining crackers in Bowl. Turn gradually to [2], and crush as before. Stop. Combine crumbs in Bowl. (4) Add melted butter and ¼ cup sugar. Turn to [1], and mix about 1 minute. Stop. Turn crumb mixture into 8-inch pie plate and pat firmly against sides and bottom of plate.

(5) Soften gelatine in cold water. (6) Place egg yolks in Bowl. Turn to [1], and beat until thick and lemon colored, about 1 minute. Then add salt, lemon juice and rind, and gradually add ½ cup sugar. Beat ½ minute longer. Stop. (7) Pour mixture in top part of double boiler and cook over hot water until thickened, stirring constantly. Remove from heat, add softened gelatine and stir until dissolved. Cool.

(8) Place egg whites in Bowl. Turn to [2],

and beat to Soft Peak Stage (see page 25) 1 to 1½ minutes. Gradually add remaining ½ cup sugar, then beat for 15 seconds longer. Stop. (9) Add cooled custard mixture. Turn to [1], and fold in egg whites, about ½ minute. Stop. Fold in any excess egg white with spoon.

(10) Pour into prepared graham cracker crust, and place in refrigerator; chill until firm. Serve topped with whipped cream if desired.

YIELD: 6 servings.

### PASTRY (PIE CRUST)

- 2¼ cups sifted all-purpose flour
- ¾ teaspoon salt
- ¾ cup shortening
- 5 to 7 tablespoons cold water

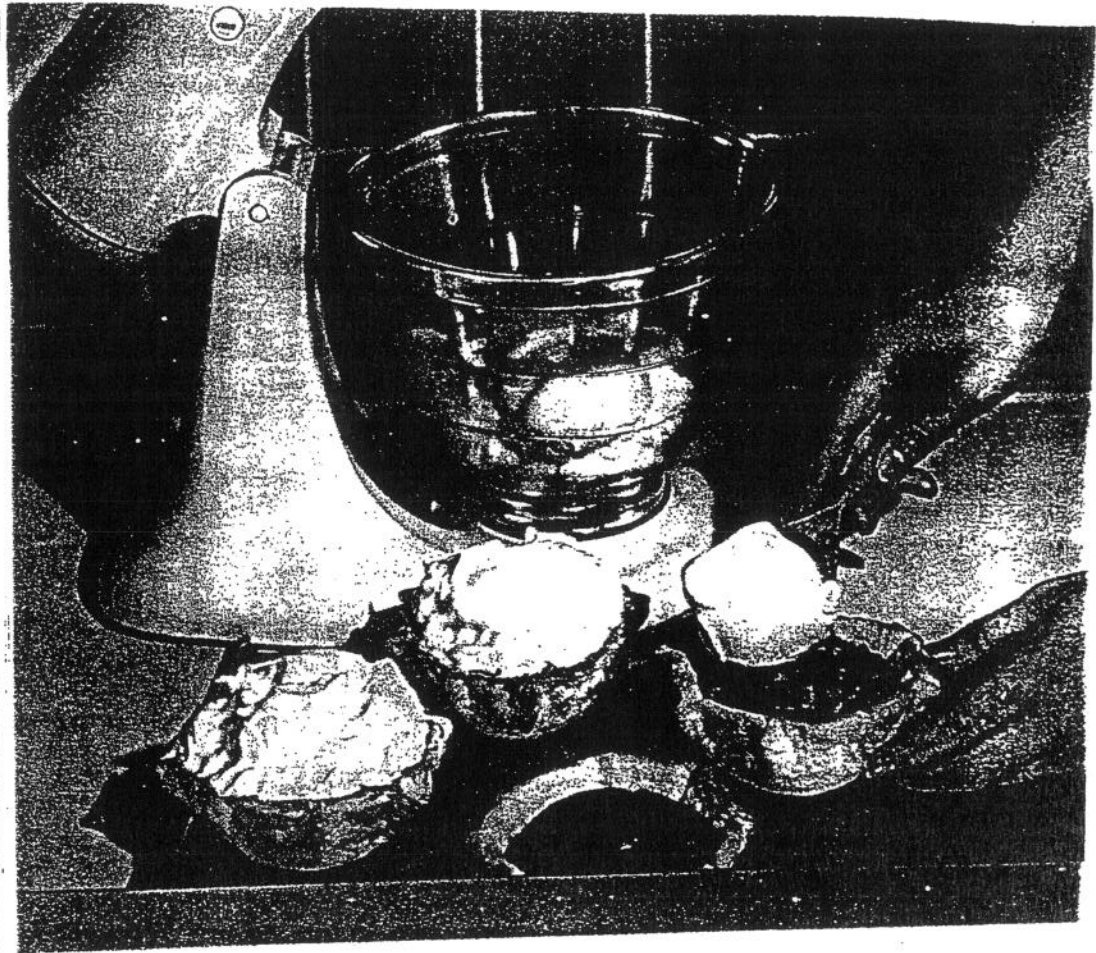
(1) Measure all ingredients. Prepare oven. Sift flour and salt into Bowl. Cut shortening into 6 or 8 pieces and drop into Bowl.

(2) Turn switch on and off momentarily—prevents puffing of flour. Turn Speed Control to [2], and stir until lumps of flour-covered fat are size of small peas, ½ minute. (3) Add water 1 tablespoon at a time, 5 to 10 seconds. Use only enough to make pastry form a ball. Stop. (4) Roll to ⅛-inch thickness on slightly floured board, and proceed as usual in making pie crust. Chill in refrigerator at least 10 minutes before rolling.

*Approximate Mixing Time: 45 seconds.*

YIELD	TEMPERATURE	TIME
1 9-inch double crust OR	Bake according to pie recipe	
2 pastry shells (unfilled)	very hot oven (450 degrees F.)	8-10 min.





A good meringue is light and tender; it does not shrink or appear watery when cut. Follow these directions carefully, and you will have consistently good results.

#### MERINGUE FOR PIE

- 2 egg whites
- Pinch salt
- 4 tablespoons fine granulated sugar

(1) Place egg whites in Bowl; add salt. Turn Speed Control to  $\square$ , and whip until whites are stiff but not dry (see page 25), about 1 minute. (2) Turn to  $\square$ , and whip in sugar gradually, about  $\frac{1}{2}$  minute. Stop. (3) Spread on pie, and bake as directed below.

Approximate Mixing Time:  $1\frac{1}{2}$  to 2 minutes.

YIELD	TEMPERATURE	TIME
Meringue for	moderate oven	bake
1 9-inch pie	350 degrees F. OR	15 min.
	moderately slow	bake
	325 degrees F.	20 min.

#### MERINGUE FOR SHELLS

- 2 egg whites
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{4}$  teaspoon vanilla

(1) Place egg whites in Bowl; add salt, and whip as directed for making "Meringue for Pies." Be sure meringue is quite stiff after the final addition of sugar. Then fold in vanilla.

(2) To Bake: Drop from a spoon, or shape in mounds or circles with a pastry bag on an ungreased baking sheet covered with heavy paper. (3) Bake as directed. Remove from paper as soon as they come from the oven. These may be filled or served with ice cream or flavored whipped cream.

YIELD	TEMPERATURE	TIME
about 6		bake
large	very slow oven	45 min.
meringues	275 degrees F.	to 1 hou

# SPECIALTIES

## WHIPPED POTATOES

- 5 large, hot, boiled potatoes
- $\frac{1}{3}$  cup milk, heated
- $1\frac{1}{2}$  tablespoons butter
- 1 teaspoon salt
- Pepper

(1) Bowl may be warmed by pouring potatoes and the water in which they are boiled into KitchenAid bowl. After a few minutes, drain off water. Break up the potatoes by hand, using the KitchenAid beater. (2) Place bowl on mixer and mix on speed [4] until smooth, about  $\frac{1}{2}$  minute. Stop. (3) Scrape any lumps around edges into center and mix again until smooth. Stop. (4) Add milk, butter, and seasoning and then mix on speed [1] until milk is absorbed. (5) Turn to speed [6] and beat until fluffy.

NOTE: Use this method also for delicious mashed sweet potatoes, turnips, etc.

## SWEET POTATO PUFF

- 4 to 6 medium-sized sweet potatoes
- 1 egg white
- 3 tablespoons butter, melted
- $\frac{1}{2}$  teaspoon salt
- Dash pepper
- $\frac{1}{2}$  cup milk
- 1 egg yolk
- $\frac{1}{4}$  cup crushed, drained pineapple

(1) Cook sweet potatoes in boiling, salted water until tender. Drain. Assemble and measure other ingredients; prepare oven and equipment.

(2) Place egg white in Mixer Bowl. Turn Speed Control to [8], and beat until white is stiff but not dry (see page 25), about 1 minute. Stop. Remove from Bowl and reserve. (3) Place sweet potatoes in Bowl. Turn to [4], and mash until smooth, about 1 minute. Stop. (4) Add melted butter, seasonings, milk, egg yolk and pineapple. Turn to [1], and beat until thoroughly mixed, about 1 minute. Stop; scrape sides of Bowl. (5) Add beaten egg white. Turn to [1], and fold into potato mixture, about  $\frac{1}{2}$  minute. Stop. Fold in any excess egg white with spoon.

(6) Turn into a greased two-quart casserole, and bake in a moderately hot oven (375 degrees F.) for 45 minutes or until browned.

Approximate Mixing Time:  $3\frac{1}{2}$  to 4 minutes.  
Yield: 6 servings.

## MAYONNAISE

- 1 egg yolk
- 1 teaspoon mustard
- 1 tablespoon sugar
- $\frac{1}{4}$  teaspoon paprika
- 1 teaspoon salt
- 2 tablespoons vinegar (about) OR
- 3 tablespoons lemon juice
- 1 cup salad oil

(1) Put egg yolk, mustard, sugar, paprika, salt and half the vinegar or lemon juice in Mixer Bowl. Measure other ingredients.

(2) Attach Bowl, Beater and Oil Dropper. Close Dropper, and pour in oil. (3) Turn Speed Control gradually to [8], and whip yolk mixture until light colored and thick,  $\frac{1}{2}$  to 1 minute. (4) Turn to [4], and turn on Oil Dropper; permit all of the oil to run slowly into Bowl in a fine stream, about 2 to 3 minutes, whipping continuously. Stop; scrape Bowl. (5) Add remainder of vinegar or lemon juice. Turn to [4], and whip about 1 minute, or until thick. Stop.

Note:  $\frac{1}{4}$  cup more oil may be used if a thicker dressing is desired. If Oil Dropper is not available, the oil may be poured from a cup in a fine stream.

Approximate Mixing Time: 5 minutes.

Approximate Yield:  $1\frac{1}{4}$  cup mayonnaise.

## MAYONNAISE VARIATIONS

**Thousand Island Dressing:** Add to the basic recipe, after final whipping: 3 tablespoons chopped green pepper, 1 hard-cooked egg, chopped,  $\frac{1}{2}$  cup chili sauce, 1 chopped pimiento,  $\frac{1}{2}$  cup chopped stuffed olives, and  $\frac{1}{2}$  teaspoon grated onion. Serve with vegetable, meat or fish salads.

**Piquante Dressing:** Add to the basic recipe, after final whipping:  $\frac{1}{2}$  cup chili sauce, 2 tablespoons vinegar, 2 tablespoons Worcestershire sauce and  $\frac{1}{4}$  teaspoon grated onion. Serve with fish salad.

**Vegetable Dressing:** Add to the basic recipe after final whipping:  $\frac{1}{4}$  cup chopped celery,  $\frac{1}{4}$  cup grated raw carrot, 1 teaspoon chopped chives and 2 tablespoons chopped crisp bacon. Serve with mixed vegetable salads or combine with meat fillings for sandwiches.

## FRENCH DRESSING

1 teaspoon salt  
1½ teaspoon sugar  
1 teaspoon dry mustard  
1 teaspoon paprika  
¼ teaspoon pepper  
⅓ cup vinegar, OR  
6 tablespoons lemon juice  
1 cup salad oil

(1) Put salt, sugar, mustard, paprika, pepper and half the vinegar or lemon juice in Bowl. Measure oil; prepare equipment.

(2) Attach Bowl, Beater and Oil Dropper. Close Dropper, and pour in oil. (3) Turn Speed Control to [4], and turn on Oil Dropper; permit all of the oil to run slowly into Bowl in a fine stream, about 2 to 3 minutes, whipping continuously. Stop; scrape Bowl. (4) Add remainder of vinegar or lemon juice. Turn to [5] or [6], and whip about 1 minute longer, or until thickened. Stop.

*Approximate Mixing Time: 4 minutes.*

*Approximate Yield: 1¼ cups.*

NOTE: The oil may be poured from a cup in a fine stream.

### Variations for French Dressing

**Fruit Dressing:** Use 3 tablespoons less vinegar or lemon juice in the basic recipe. Add 6 tablespoons pineapple juice or 3 tablespoons orange juice.

**Vegetable Dressing:** Add 4 tablespoons chopped green pepper, 4 tablespoons diced cucumber, and 1 tablespoon chopped onion after final whipping. Mix well.

**Roquefort Cheese Dressing:** Add 6 tablespoons crumbled Roquefort Cheese after final whipping. Mix well.

## TO WHIP CREAM

Whipping cream at least a day old should be used. If cream is too fresh, it will not whip well. Have cream chilled; pour into Bowl. (1) Attach Beater and Bowl. (2) Turn Speed Control to [5], for 1 pint, and whip until cream starts to thicken, then turn to [6], and whip to desired point. Do not overwhip. Better volume can sometimes be obtained by whipping ½ pint at a time, especially if the cream is inclined to be too fresh. In this case [7] speed can be used from the start. For the smaller quantities [8] may be used and for ¼ cup use [9]. When cream begins to thicken, turn to [6].

## CHART FOR WHIPPING CREAM

AMOUNT	SPEED	TIME
1 pint	No. 5	about 1½ mi
1 pint	No. 6	about ½ mi
½ pint	No. 6	about 1½ mi
¼ pint	No. 8	about 1 mi
⅛ pint	No. 10	about 1 mi

## EVAPORATED MILK

Evaporated milk should be thoroughly chilled before whipping. Either place the can of milk in the refrigerator for 5 to 6 hours, or in a hurry, remove ice cubes from one of the freezing trays, then pour in evaporated milk. Return to freezing compartment, and chill for 15 to 20 minutes. (1) Measure evaporated milk; prepare equipment.

(2) Attach Bowl and Beater. (3) Turn Speed Control to [6], for 1 pint, and whip until milk starts to thicken, then turn to [8], and whip to desired point. Stop.

*Approximate Beating Time: 1½ minutes.*

*Approximate Yield:* Evaporated milk doubles in volume when whipped.

NOTE: Whipped evaporated milk is used most successfully in gelatine or frozen desserts.

## TO WHIP EGG WHITES

Place egg whites in Bowl. (1) Attach Beater and Bowl. (2) Turn Speed Control to [8] or [9], and whip to the desired point. As a rule, the smaller the quantity the faster the speed required. Egg whites for an angel cake are usually whipped on [8] speed, while a single egg white, may be whipped on [8] or [9] speed. Until you are familiar with machine and the various stages of whipping whites, it may be advisable to use slightly slower speeds. Whip with [8] until whites pass the frothy stage and begin to hold their shape; then (3) Turn to [9], and continue whipping to the desired point Soft Peak, Stiff, etc.

When salt, cream of tartar, or flavoring are to be added, as in such recipes as Meringue Angel Food or Sponge Cakes, they may be added immediately after the whites have been whipped to the frothy stage, or put in the Bowl with the whites in the beginning.

Sugar is added gradually during whipping after the whites have begun to hold their shape

## WHIPPING STAGES

The following definitions may be of service in identifying the various stages in whipping eggs.

**Frothy:** Large air bubbles of uneven size are apparent.

**Begin to hold shape:** Air bubbles are fine and close together, and whole product seems whiter. The beater leaves marks when removed from the whites.

**Soft peak:** Whites will stand in peaks, but are so soft the tips will bend over.

**Almost stiff:** This stage may be rather hard to identify at first but is readily discernable with a little practice. After whites have passed Soft Peak, they will begin to stand in sharply pointed peaks, but will still be quite soft. This is the point cook books usually describe as "stiff, but whites will flow from bowl when bowl is tipped."

**Stiff but not dry:** Whites stand in stiff, sharply pointed peaks, but are still a uniform white color and will glisten.

**Stiff and dry:** Whites stand in stiff, sharp peaks; product will be speckled with white spots and have a dull, not shiny appearance.

Stop machine and lift Beater, or dip out a small spoonful of whites to observe later stages.

## FROZEN FRUIT SALAD

- 1 small can (8 ounces)  
Royal Anne Cherries
- 2 California oranges
- 6 marshmallows
- ½ cup crushed, drained pineapple
- 1 (3-ounce) package cream cheese
- ½ cup mayonnaise
- ½ cup heavy cream

(1) Pit and cut cherries in half. Section oranges, and cut each section in thirds. Quarter marshmallows. Assemble and measure other ingredients; prepare equipment.

(2) Place cream cheese and mayonnaise in Mixer Bowl. Turn Speed Control to **6**, and beat until smooth and creamy, about 1 minute.

(3) Add cream, and continue beating until mixture has a thick custard-like consistency, about 1 more minute. Stop. (4) Add fruit and marshmallows. Turn to **1**, and stir until mixed, 5 to 10 seconds. Stop.

(5) Pour into tray of automatic refrigerator, and freeze 1½ to 2 hours or until firm. Cut in squares, and serve on crisp lettuce leaves. Serve with additional whipped cream, if desired.

*Approximate Mixing Time: 2½ minutes.*

*Yield: 6 to 8 servings.*

## CHOCOLATE MALTED MILK

- 2 tablespoons malted milk powder
- 1 tablespoon chocolate syrup
- 1 cup cold milk

(1) Place malted milk powder and chocolate syrup in Mixer Bowl. Turn Speed Control to **4**, and beat until blended, about ½ minute. (2) Gradually pour in milk, about ½ minute, and continue beating ½ minute longer or until thoroughly mixed.

*Approximate Mixing Time: 1½ minutes.*

*Yield: Enough for one tall (10-ounce) glass.*

**NOTE:** Multiply the above proportions by the number of persons you wish to serve.

## BANANA MILK DRINK

- 1 fully ripe banana
- 1 cup cold milk

(1) Assemble and measure ingredients; prepare equipment. Peel and slice banana into Bowl.

(2) Attach Bowl and Beater. (3) Turn Speed Control to **4**, and whip until banana is thoroughly mashed, about 1 minute. Stop; scrape Bowl. (4) Turn to **4**, and gradually pour in milk, about ½ minute, and whip about 1 minute longer, or until well mixed. Stop.

*Approximate Mixing Time: 2½ minutes.*

*Approximate Yield: Enough for one tall (10-ounce) glass.*

**NOTE:** Multiply the above proportions by the number of persons you wish to serve.

## CRACKER & COOKY CRUMBS

KitchenAid is a wonder for making cracker and cooky crumbs.

Attach Bowl and Beater. Place 8 to 10 crackers or cookies in the Bowl at a time. Turn Speed Control gradually to **2**, and crush to a coarse or fine even crumb (as desired) 3 to 5 minutes.

**NOTE:** Graham cracker crumbs may be used in place of pastry for Chiffon type pies. Soda cracker crumbs placed in jars, covered and kept for a week or two, are ready to mix with melted butter to use as a topping for vegetables baked in casserole, or for crumbing croquettes, and cutlets, or to mix with chopped meat for meat patties or meat loaves. Vanilla or chocolate cooky crumbs help to make simple desserts combined with fresh or canned fruit and whipped cream. And, they are easily prepared for refrigerator desserts requiring cooky crumbs.



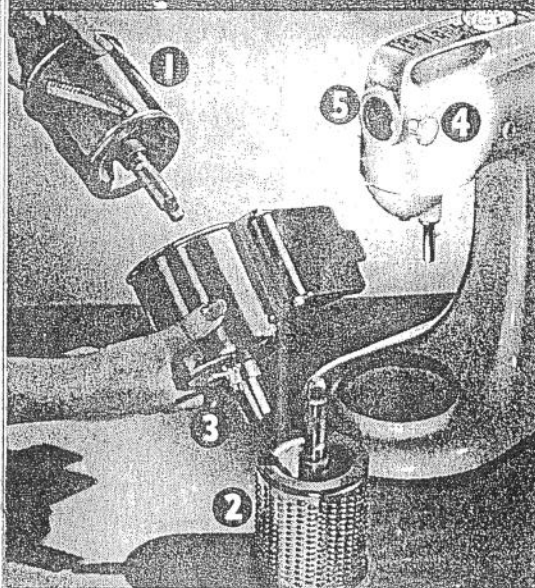
# ATTACHMENTS FOR KITCHENAID MIXER

When you are thoroughly familiar with the general use of the machine, have given it a trial run, so to speak, pick out the attachments you want to own and order from your dealer. The directions and recipes given on the

following pages will give you an idea of their usefulness. Attachments for 3A, 3B and 3C are exceedingly simple to use because no extra power unit is required to operate them—the power unit is built-in. Merely insert the shaft of the attachments in the Attachment Socket [see (5) in photo below] and tighten the Attachment Knob (4).

Try to find a place to keep the attachment within easy reach—then you will always use them.

## SLICER AND SHREDDER

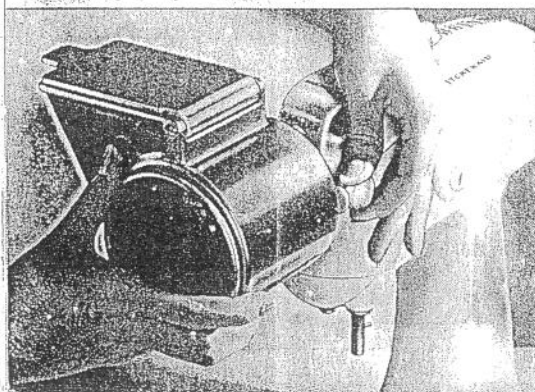


### TO ASSEMBLE:

Insert Slicer (1) or Shredder Cylinder (2) into Housing, lock with Key (3) near Shaft.

### TO ATTACH:

Loosen Attachment Knob (4), insert Shaft of Shredder into the Attachment Socket (5), then tighten the Knob (4). The Feeding Chute should be on the upper side pointing left.



## HEALTH SALAD

- 1 cucumber
- 6 small carrots
- 1 small onion
- 1 green pepper
- 1 head lettuce
- Salt and pepper
- $\frac{1}{3}$  cup French dressing

(1) Wash vegetables; peel cucumber, carrot and onion, and cube in suitable lengths for feeding chute of Slicer Attachment. Quarter onion, green pepper and lettuce. Dry vegetables thoroughly. (2) Attach Rotor Vegetable Slicer; use shredder cylinder (see direction column 1). Place Bowl under slicer to catch vegetables. (3) Turn Speed Control to 6, and run carrots and onion through shredder. Stop. (4) Remove shredder, and attach slicer. Turn to 6, and run cucumber, green pepper and lettuce through slicer. Stop.

(5) Sprinkle vegetables with salt and pepper and moisten with French dressing.

Yield: 6 servings.

## POTATO CHIPS

- 6 medium-sized potatoes
- Fat for deep fat frying

(1) Peel potatoes. (2) Attach Rotor Vegetable Slicer; use slicer cylinder, (see direction column 1). Place Bowl under slicer to catch potato slices. (3) Turn Speed Control to 6. Lift the cover, and drop potatoes in feeding chute, one at a time. Press down lightly on cover as potatoes go through slicer. Stop.

(4) Cover potato slices with cold water, and chill. (5) Drain and dry thoroughly; drop a few at a time in deep hot fat (375-380 degrees F.) and fry until golden brown, 3 to 4 minutes. Drain on unglazed paper. Sprinkle with salt.

Yield: 6 servings.

## CHEESE SOUFFLÉ

- ½ cup shredded sharp cheese
- 2 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- ½ teaspoon salt
- few grains cayenne
- 3 eggs, separated

(1) Attach Shredder. Shred cheese as directed. (2) Melt butter in a saucepan; blend in flour. Stir in milk, and cook until thickened, stirring constantly. Turn heat very low and add cheese, salt and cayenne.

(3) Place egg whites in Bowl. Turn Speed Control to 6, and whip until stiff, but not dry—(See Page 25) ½ to 1 minute. Remove whites from Bowl and reserve.

(4) Place egg yolks in Bowl. Turn to 6, and beat until thick and lemon-colored, about 1 minute. (5) Turn to 1, and add cooked mixture gradually, about ½ minute. Stop. Scrape Bowl. Turn to 1, and stir 5 seconds. (6) Fold in egg whites, about ½ minute. Stop. Scrape Bowl thoroughly, turning mixture over 3 or 4 times. Stop. (7) Pour into a 1-quart greased casserole and bake in a moderately slow oven (325 degrees F.) about 30 minutes or until firm.

YIELD: 4 servings.

## COLESLAW

- 4 cups crisp, shredded cabbage
- ¾ cup sour cream
- 3 tablespoons vinegar OR 4 tablespoons lemon juice
- ½ tablespoon salt
- 3 tablespoons sugar
- Paprika

(1) Attach Rotor Slicer; use slicer cylinder, as directed. (2) Turn Speed Control to 6, and run cabbage through. Stop. (3) Blend remaining ingredients, and mix thoroughly with cabbage. Chill before serving.

Yield: 6 servings.

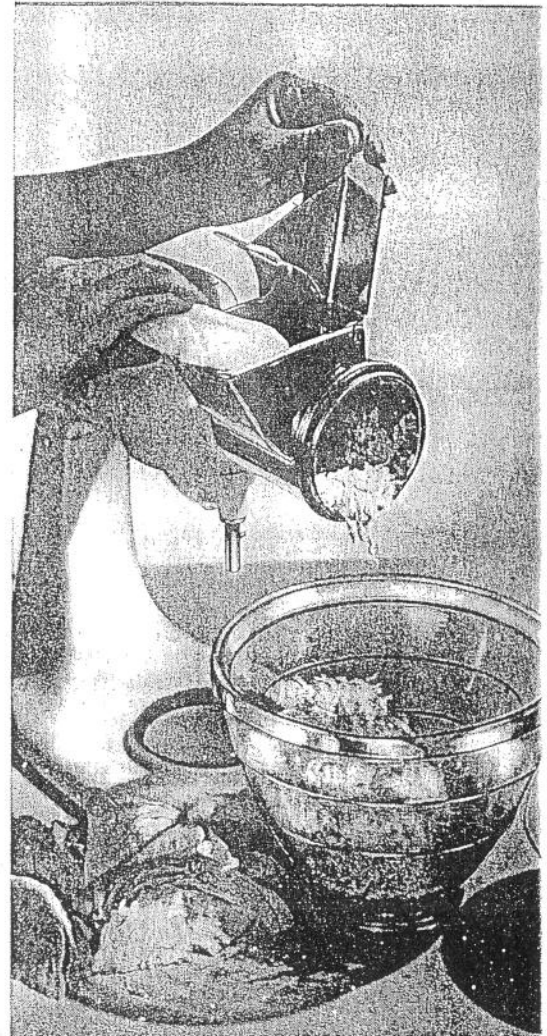
The Rotor Shredder and Slicer are invaluable when it comes to making quick, attractive salads. Cabbage alone may be made into many salads by combining it with diced apples, shredded pineapple, shredded carrots, green pepper, diced cucumber, or chopped apples and nuts.

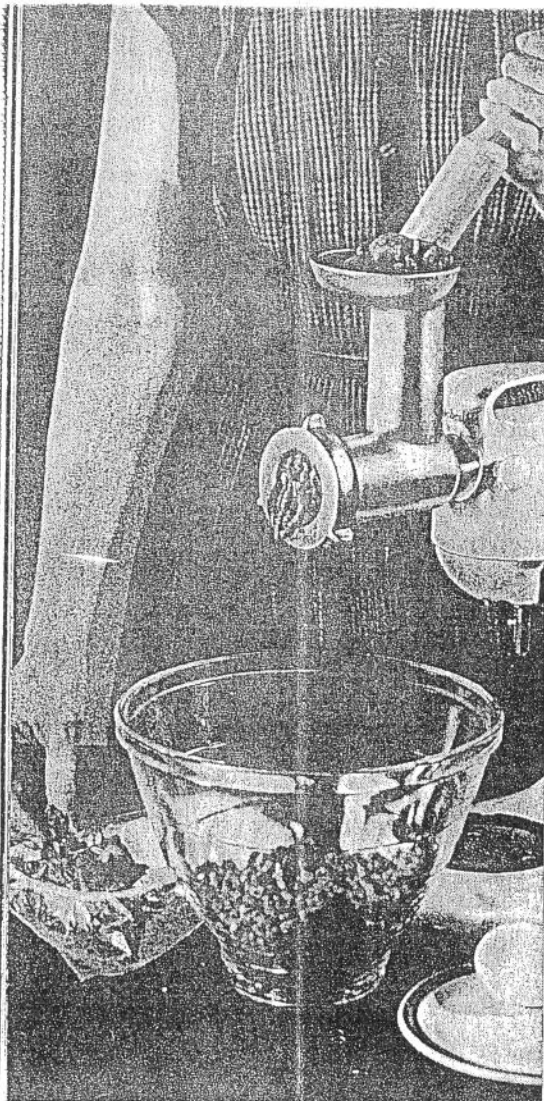
Shredded carrots may also be made into a number of salads by mixing with chopped celery, grated onion, or raisins and nuts.

Mixed shredded vegetables are always colorful when sprinkled over the top of any green salad.

### TO USE:

Lift the Cover and drop in the food; close Cover, and turn Speed Control to desired speed. Press down lightly on Cover as the food goes through. The Mixer Bowl, or any other deep bowl, may be used to catch the food. Never use fingers or a spoon to press the food; always use the Safety Cover. Use speed 6 for soft or cooked foods and cheese or coconut; speed 8 for raw, crisp vegetables such as potatoes, cabbage, etc.





## SWEDISH MEAT BALLS

- 1 small onion
- 3 tablespoons butter or margarine, melted
- ½ pound beef, chuck or round
- ½ pound shoulder of veal
- ¼ pound pork
- 2 slices dry bread
- ½ cup milk
- 2 eggs
- 1 teaspoon salt
- Dash of pepper
- ⅛ teaspoon sage
- 2 tablespoons fat for frying
- ½ cup hot water

(1) Assemble and attach Food Chopper Use Fine Plate. (2) Cut food in suitable size for chopping. Assemble and measure ingredients.

(3) Turn Speed Control to **1**, and run onion through Chopper; let fall into frying pan. Stop. (4) Add 1 tablespoon of the melted butter to onion and fry until golden brown. (5) Turn to **2**, and run beef, veal, pork, and bread through Chopper; let fall into Mixer Bowl. Stop. (6) Add milk, eggs, seasonings, onion and remaining butter. (7) Take off Chopper and attach Bowl and Beater. (8) Turn to **4**, and mix until thoroughly combined, about ½ minute. Stop.

(9) Form into small balls about 1½ inches in diameter; fry in the hot fat until well browned. Add hot water and simmer about 20 minutes or until tender.

Yield: Makes 2 dozen small balls.

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## FOOD CHOPPER

### TO ASSEMBLE:

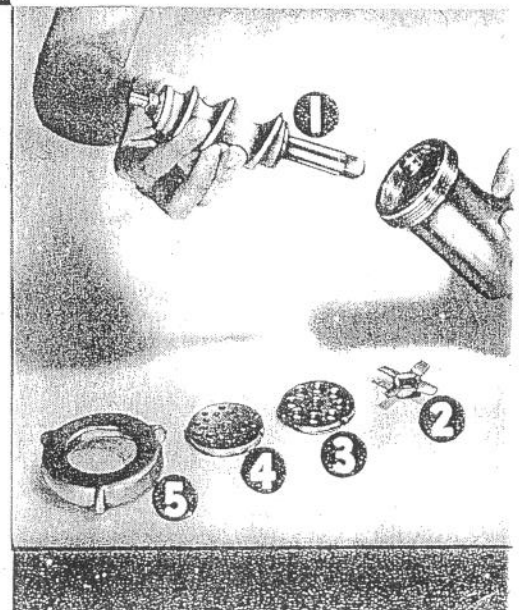
Insert the Chopper Worm (1) into Chopper Body. Drop the four-bladed knife (2) over the square shank at exposed end of chopper worm with the cutting edges *outward*. Set Chopper Plate (3) or (4) in position with the notch in the edge mating with small pin in the Chopper Body. Screw Ring (5) into place, drawing up firmly but not too tightly.

### TO ATTACH:

Insert Shaft in Attachment Socket, keeping Hopper up, and tighten Knob.

### TO USE:

Cut food into small strips and feed them into Hopper. Meat especially, should be cut into long narrow strips. Use Stomper to press food into Hopper; do not use fingers. Operate on speed **1**.





## BEEF HAM LOAF

- 1/2 pound smoked ham
- 1 pound beef, chuck or round
- 4 slices dry bread
- 1 small onion
- 2 medium carrots
- 1/2 cup canned condensed tomato soup
- 1 egg
- 1 teaspoon salt

(1) Prepare oven. Assemble and attach Food Chopper. Use Fine Plate. Cut food in suitable size for chopping. (2) Turn Speed Control to  $\square$ , run ham, beef, bread, onion, and carrots through Chopper; let fall into Mixer Bowl. Stop. Take off Chopper. (3) Add remaining ingredients. Attach Bowl and Beater. Turn to  $\square$ , and mix until well combined, about 1 minute. Stop. (4) Place in a greased loaf pan, and bake in moderately hot oven (375 degrees F.) about 45 minutes. Serves 8.

## FRUIT BALLS

- 1/2 cup dried figs
- 1/2 cup seeded raisins
- 1/2 cup pitted dates
- 1/4 cup walnuts
- 1 teaspoon lemon juice
- 1/4 teaspoon cinnamon (optional)
- 1/3 cup confectioners' sugar

(1) Assemble and attach Food Chopper. Use Coarse Plate. (2) Assemble and measure ingredients. (3) Turn Speed Control to  $\square$ , and run fruit and nuts through Chopper; let fall into Mixer Bowl. Stop. Take off Chopper. (4) Add lemon juice and cinnamon. Attach Bowl and Beater. Turn to  $\square$ , and mix for about 30 seconds. Stop.

(5) Form mixture into 1-inch balls; roll in confectioners' sugar. Yield: 24 balls.

## CRANBERRY-ORANGE RELISH

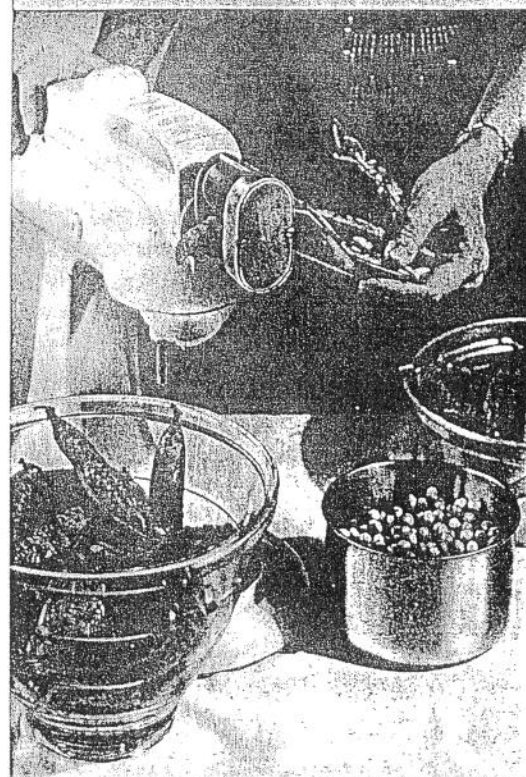
- 4 cups cranberries
- 2 oranges
- 1/2 lemon
- 1 1/2 cups granulated sugar

(1) Pick over and wash cranberries. Select unblemished oranges and lemon; wash and cut in pieces. Do not peel.

(2) Assemble and attach Food Chopper. Use the Fine Plate. (3) Turn Speed Control to  $\square$ , and run cranberries, oranges and lemon through Chopper. Stop. (4) Stir in sugar; mix well. (5) Chill in refrigerator for several hours before serving. This will keep for several days. Yield: About 1 quart.

## PEA SHELLER

For best flavor, the peas should be fresh as possible, and shelled just before cooking to preserve the delicate flavor. Cook, uncovered, in a small amount of boiling water, until just tender, 10 to 25 minutes.



### TO ATTACH:

Insert Shaft in Attachment Socket with Chute pointing downward, towards right. Tighten white Knob.

### TO USE:

Put peas to be shelled in a pan filled with water. Place this pan under the rollers on the right-hand side of Pea Sheller, and feed peas through Chute into Rubber Rollers, stem end first. Use a deep bowl to catch hulls on left side, allowing peas to roll into first pan on right side. Use number  $\square$  speed.

### TO CLEAN:

Run hot water through the Hopper and Rollers. (Do not allow Pea Sheller to soak in a pan of hot, soapy water as this will loosen the Rubber Rollers from the Shaft). Dry thoroughly.



## ICE CREAM FREEZER

A two-quart Freezer is available for Models 3A, 3B and 3C.

### TO USE

Fill Freezer Can about  $\frac{3}{4}$  full with ice cream mix (see recipes). Assemble parts of Freezer in the usual way, and lock. Turn Freezer Shaft with fingers to be certain gears will mesh. Insert Shaft in Attachment Socket, and tighten white Knob.

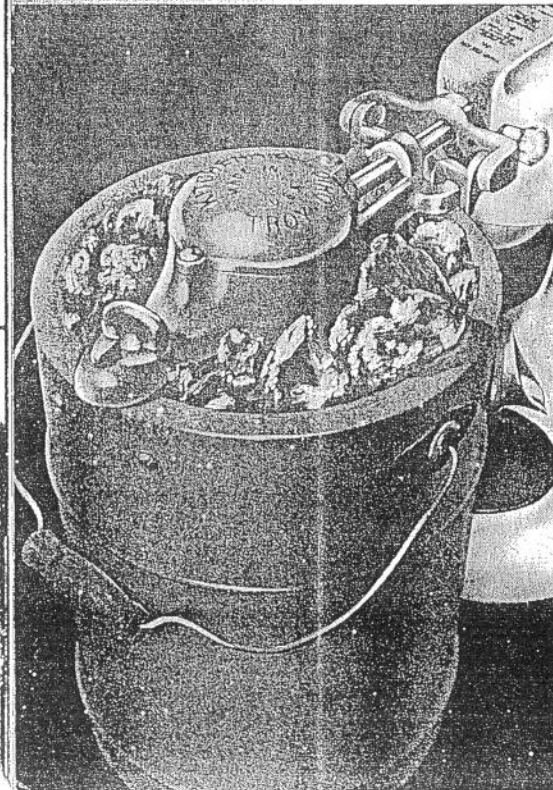
### TO FREEZE:

Pack with 1 cup rock salt to each 6 cups crushed ice in alternate layers. Place bowl or deep pan under spout to catch salt water during freezing. (3) Turn Speed Control gradually to  $\square$ , and freeze 8 to 10 minutes.

When mixture begins to stiffen, the motor will slow down slightly.

### TO KEEP:

Remove top and draw out Freezer Whip carefully. Press cream into can. Put cover in place, close opening. Drain off excess salt water, and repack with ice and salt.



## MILK FRUIT SHERBET

- 2 egg whites
- 1 cup sugar
- 3 cups milk
- 1 tablespoon lemon juice
- $\frac{2}{3}$  cup crushed pineapple OR other fruit
- $\frac{1}{4}$  teaspoon vanilla

(1) Assemble ingredients; prepare equipment. (2) Attach Bowl and Beater; put egg whites in Bowl. (3) Turn Speed Control to  $\square$ , and whip to Soft Peak Stage, about 45 seconds. Stop. (4) Combine with rest of ingredients in Freezer Can. Freeze as directed.

Yield: 8 servings.

Orange or apricot juice can be substituted for crushed pineapple. For a richer sherbet, use a combination of apricot pulp and juice.

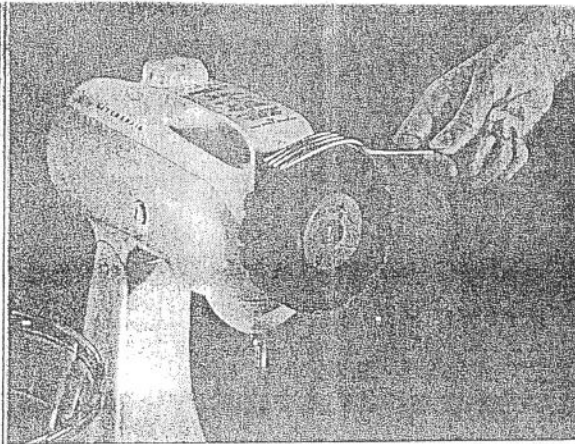
## CUSTARD ICE CREAM

- 3 cups milk
- 3 eggs
- $\frac{1}{8}$  teaspoon salt
- 1 cup granulated sugar
- 1 cup cream
- 1 teaspoon vanilla

(1) Assemble ingredients; prepare equipment. Heat 1 cup of milk to scalding point. (2) Attach Bowl and Beater. Place eggs in Bowl. Turn Speed Control to  $\square$ , and whip until light, about  $\frac{1}{2}$  minute. (3) Turn to  $\square$ , add salt, then sugar, gradually. Stop. (4) Pour into a saucepan; add scalded milk slowly, mixing well. Cook over hot water, 3 minutes, or until mixture coats spoon. Cool. (5) Add remaining milk, the cream, and vanilla. Pour into Freezer Can, and freeze as directed.

Yield: 8 servings.

*The ice cream freezer has become one of the most popular attachments in the line. Many people still remember how wonderful home-made ice cream can be and find that the freezer attachment is the answer to eliminating the labor and time formerly required.*



## SILVER BUFFER

**TO ATTACH:**  
Insert Shaft in Attachment Socket and tighten white Knob.

**TO USE:**

Apply polish lightly on silver. If applied too heavily, it rolls up during the polishing process. Turn Control to **6** for preliminary polishing; increase to **10** for final polishing. After polishing, wash silver thoroughly; rinse, and dry carefully. The Buffer is especially efficient in cleaning engraved or heavily designed silver.



## CAN OPENER

**TO ATTACH:**

Insert Shaft in Attachment Socket and tighten white knob; the Long Handle should be on top.

**TO USE:**

Move Handle to right (same side as black knob). Hold the can to be opened in a vertical position with the lid edge under and back of the round knife and the seam resting on the toothed wheel. Move Handle to extreme left as far as it will go. You may now let go of the can for it is securely held in place. Turn Speed Control to **2**. The top of the can will be cut out. Stop Motor. Support can with left hand and pull Handle to right to release.



## KNIFE SHARPENER

**TO ATTACH:** Insert Shaft in Attachment Socket and tighten white Knob.

**TO USE:** Turn Control to **10**. Place cutlery edge to be sharpened in Groove between the two Wheels and draw Blade from left to right. Apply very light pressure to the cutlery. **DO NOT** try to force Blade down into the Groove. Should the two Wheels tend to remain apart, it is probably due to emery dust that collects on the Shaft. Pull the Wheels apart by hand and let them snap together several times. The cone on the front is set at the proper angle for sharpening scissors. Place the flat side of scissors blade against the cone with light but firm pressure. Draw the blade from left to right slowly across the face of the wheel in a *straight line*.

## LEVER BUFFER

### ATTACH:

Insert Shaft in Attachment Socket and tighten white Knob.

### USE:

Apply lightly on silver. If applied heavily, it rolls up during the polishing process. Turn Control to [6] for preliminary polishing; increase to [10] for final finishing. After polishing, wash silver thoroughly; rinse, and dry carefully. The Lever is especially efficient in cleaning rounded or heavily designed silver.

## CAN OPENER

### ATTACH:

Insert Shaft in Attachment Socket and tighten white knob; the Long Handle will be on top.

### USE:

Move Handle to right (same side as knob). Hold the can to be opened in vertical position with the lid edge in front and back of the round knife and the handle resting on the toothed wheel. Move handle to extreme left as far as it will go. You may now let go of the can for it is firmly held in place. Turn Speed Control to [1]. The top of the can will be cut out. Turn Motor. Support can with left hand and pull handle to right to release.

## SCISSOR SHARPENER

ATTACH: Insert Shaft in Attachment Socket and tighten white Knob.

USE: Turn Control to [10]. Place cutter to be sharpened in Groove between two Wheels and draw Blade from left to right. Apply very light pressure to the cutter. DO NOT try to force Blade down into the Groove. Should the two Wheels fail to remain apart, it is probably due to heavy dust that collects on the Shaft. Separate the Wheels apart by hand and let them snap together several times. The Control on the front is set at the proper angle for sharpening scissors. Place the flat side of the scissors blade against the cone with a firm but not heavy pressure. Draw the blade from left to right slowly across the face of the wheel in a straight line.

## FRUIT JUICER

Consists of a metal Holder, a glass Juicer Bowl, a plastic Reamer and a Strainer. To attach: insert metal Holder in Attachment Socket and tighten white Knob (see directions for Shredder, Page 26). Insert glass Juicer Bowl and turn until spout points downward. Place Reamer on shaft, making sure it is all the way back.

### TO ATTACH STRAINER:

Hook handle over two ridges in front of Bowl—then snap into place in ridges on back of Bowl. Place a glass under spout to catch juice.

### TO USE:

Turn Control to [6] or [8]. Hold fruit halves firmly cupped in hand. Bring fruit in contact with the spinning Reamer. Move fruit in all directions, exerting an inward and downward pressure to extract the juice.

## FRUIT PUNCH

- 2 cups orange juice
- 1/2 cup lemon juice
- 1 cup grapefruit juice
- 1/3 cup sugar syrup
- 1 pint ginger ale

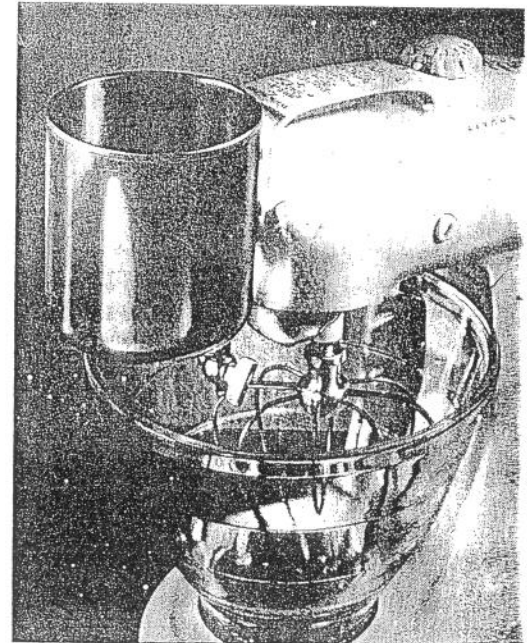
(1) Cut oranges, lemons, and grapefruit in half. (2) Assemble Fruit Juicer as directed. (3) Turn Speed Control to [6] or [8]. Hold fruit halves firmly cupped in hand. Bring fruit in contact with the spinning Reamer. Move fruit in all directions; exert pressure to extract the juice. Combine juice with syrup and ginger ale. Serve with ice cubes. Add more syrup if a sweeter punch is desired.

Yield: 1 1/2 qts. punch or fills 12 punch glasses.

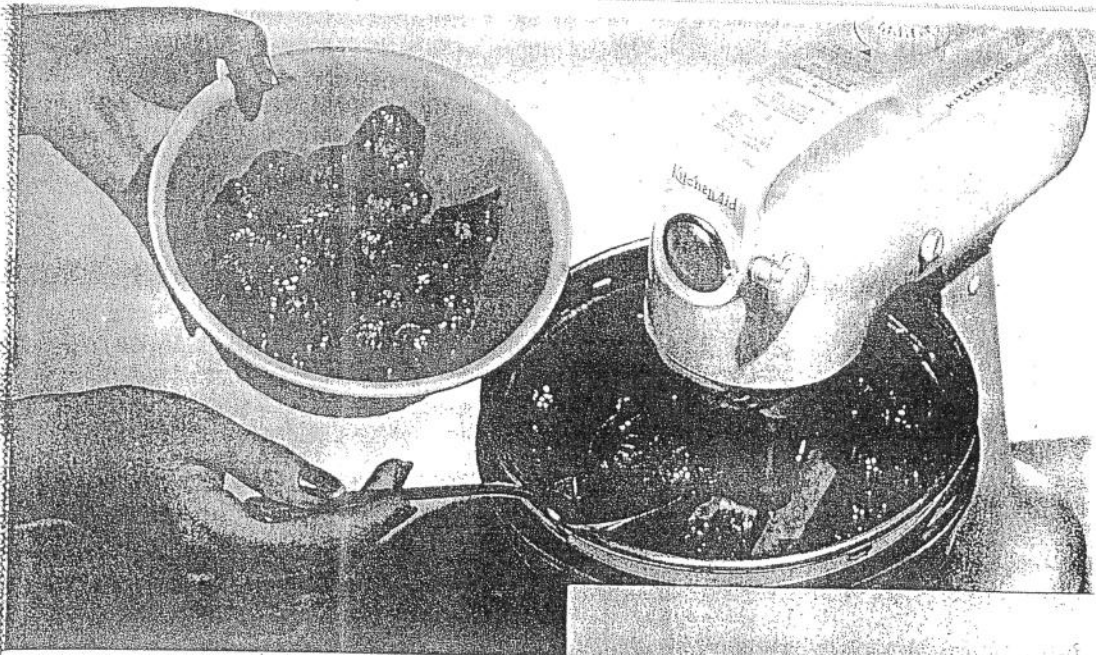
## OIL DROPPER

### TO ATTACH:

Insert Cross-Bar Shaft in Attachment Socket and tighten white Knob. The Oil Dropper is a one-quart metal container, with Faucet to regulate the flow of oil into Bowl during the making of mayonnaise. When Faucet Key is in horizontal position, Dropper is closed.







## CREAM OF TOMATO SOUP

- 1 can (1 pound 12 ounces) tomatoes, about 3 cups
- $\frac{1}{2}$  teaspoon salt
- 3 peppercorns
- 1 tablespoon sugar
- 1 bay leaf
- 1 small onion, sliced
- 2 cups hot medium white sauce

(1) Place tomatoes and seasonings in sauce pan; simmer 20 minutes.

(2) Place Perforated Disk in Colander Bowl; set in Mixer Bowl. Attach Bowl, and the Paddle same as Beater. (3) Pour tomato mixture into Colander Bowl. Turn Speed Control to **1**, and sieve tomatoes, about 30 seconds. Then turn to **2**, and continue sieving until as much of tomato pulp as possible has been forced through sieve. Stop. If mixture adheres to side of Colander during sieving operation, stop, and scrape down.

(4) Add sieved tomatoes slowly to white sauce, stirring constantly. Cook until steaming hot, and serve at once.

Yield: 6 servings.

## PRUNE WHIP

- 3 egg whites
- $\frac{1}{2}$  pound prunes, cooked
- Dash of salt
- $\frac{1}{4}$  cup sugar
- $\frac{1}{8}$  teaspoon grated lemon rind
- $\frac{1}{8}$  teaspoon cinnamon

## COLANDER and SIEVE

### TO ASSEMBLE AND ATTACH:

Place Perforated Disk in Colander Bowl; set in Mixer Bowl. Attach Paddle same as Beater. Lock Bowl in usual mixing position. Pour in food to be sieved.

### TO USE:

Turn Control to **1** for a few seconds. then turn to **2**. If food adheres to side of Bowl, stop, and scrape down. Speed **4** can often be used advantageously.

(1) Assemble and measure ingredients.

(2) Place egg whites in Bowl. Turn Speed to **4**, and beat to Soft Peak Stage (see page 25), 1 to  $1\frac{1}{2}$  minutes. Stop. Remove from Bowl and reserve. (3) Place Perforated Disk in Colander Bowl; set in Mixer Bowl. Attach Bowl and the Paddle. (4) Turn slowly to **4**, and sieve cooked prunes, about 1 minute. Stop. Remove Colander and Paddle. (5) Attach Beater. Add salt, sugar, grated lemon rind and cinnamon. Turn to **4**, and mix for about  $\frac{1}{2}$  minute. (6) Turn to **1**, and fold in beaten egg whites, about  $\frac{1}{2}$  minute. Stop. Fold in any excess egg white with spoon. (7) Bake in moderate oven (350 degrees F.) 30 minutes, or until firm. Serves 6.