

IMPORTANT

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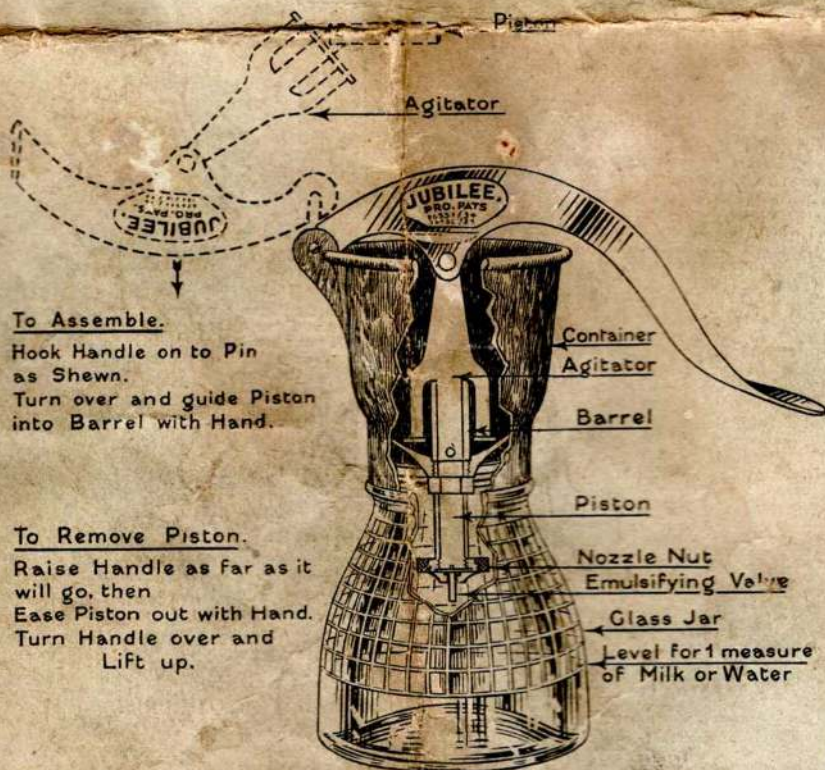
INSTRUCTIONS

Please read these instructions carefully before attempting to use your machine.

Upon receipt of machine, wash all parts in warm soapy water to remove any dirt that may have been left during manufacture. Wipe all parts dry and assemble as follows:—Place emulsifying valve into nozzle nut and screw nozzle on to barrel, then screw container on to glass jar. Fit handle and piston (refer to diagram). The machine is now ready for use.

The emulsifying valve is adjustable. If machine is hard to work, unscrew nozzle nut very slightly. The more nozzle nut is screwed up, the harder the machine is to work, but thicker the cream.

Pump water through the machine to get used to the action before making the first cream.



DIRECTIONS

To make cream from **Unsalted Butter**, take 2 ozs. of unsalted butter and one measure (see diagram) of milk (approx. 4 ozs.). Put butter and milk into saucepan and heat until butter is melted (do not boil). Allow to cool until approximately blood heat. Pour into container of machine and pump through immediately.

To make cream from **Salt Butter**, place in saucepan 2 ozs. of butter and one **FULL** measure of water (very salt butter requires slightly more water). Bring to the boil. Stir and make sure all butter is melted. Unscrew nozzle nut about half turn. Screw container on to glass jar. Press handle down. Pour the mixture into container, and allow to stand for about one minute. Lift handle slowly up. The water will then run out pure white. When this assumes a yellow colour, immediately press down handle, screw up nozzle nut. Empty water out of glass jar. Add one measure of warm milk to the melted butter, and commence to pump. Alternatively, water may be drained off over any suitable receptacle.

To make **Coffee Cream**, use half quantity butter.

The cream should be stirred immediately after making, and the flavour will be greatly improved if allowed to stand in a cool place for at least two hours. The cream is even better the next day.

For smaller or larger quantities, vary ingredients proportionately.

Use less milk if you require a thick cream, more milk if you require thinner cream.

Whipped Cream. Whipping cream successfully is an art, even with the most expensive dairy cream, so please follow these directions to the letter. Use $2\frac{1}{2}$ ozs. of butter to one measure of milk. Use good butter and preferably "Grade A" milk. Allow cream to stand for 12 hours. Always pump mixture through hot. Use Rotary Egg Beater and deep bowl of small diameter. Chill bowl and beater thoroughly and whip in a cool room.

RECIPES

Cream Jelly.

Procure required packet of jelly and make as directed, using slightly less water. Whilst still hot, stir in six tablespoons of cream and pump through machine. (This jelly will not separate when set.)

Mocha Cream Jelly.

$\frac{1}{2}$ cup Cold Water, 1 level tablespoon Plain Gelatine, 1 cup clear strong Coffee, $\frac{1}{2}$ cup Sugar, $\frac{1}{2}$ teaspoon Salt, $\frac{1}{2}$ cup Thick Cream.

Dissolve gelatine in the water, then stir in sugar and salt. Next stir in the coffee, boiling hot, and let cool until it stops steaming. Stir in the cream, and pump mixture through the Cream Maker.

Creamed Fruit Jelly.

$\frac{1}{2}$ cup Cold Water, 1 level tablespoon Plain Gelatine, $\frac{1}{2}$ to $\frac{3}{4}$ cup Sugar (according to whether fruit juice is sweet or tart), $\frac{1}{2}$ teaspoon Salt, 1 cup strained Fruit Juice, $\frac{1}{2}$ cup Thick Cream.

Dissolve gelatine in water and blend with sugar and salt. Heat the fruit juice, but do not let boil. Stir hot fruit juice into gelatine mixture and let cool to lukewarm. Stir in the cream and pump through Cream Maker.

If desired, the flavoured gelatines may be used to make creamed fruit jellies, instead of the above recipe. Just follow the directions on the package, using about half cup less water than directed. When cool, stir in half cup cream and pump through.

Full Cream Milk.

Procure dried milk powder and make as directed. Add $\frac{1}{2}$ oz. unsalted butter to the pint and pump through machine.

Devonshire Cream.

Procure a large shallow cake tin or pan, pour in milk to depth of about 1 inch. Pour on top the quantity of cream required to clot, not adding more than 1 inch of depth of cream. Allow to settle for several hours (overnight if possible).

Afterwards heat very slowly until crust forms and cracks. Skin off and cool.

Salad Dressing.

3 tablespoons ($\frac{1}{2}$ cup) Salad Oil, 2 tablespoons Vinegar, 2 tablespoons Water (or Tomato Juice), 1 Egg.

Stir egg into oil, add the vinegar and water, and pump through machine. Add seasoning to taste and stir well.

Jiffy Mayonnaise.

$2\frac{1}{2}$ tablespoons Salad Oil, $2\frac{1}{2}$ tablespoons Vinegar, 1 cup Thick Cream, 1 teaspoon Sugar, $\frac{1}{2}$ teaspoon Mustard, 2 Eggs, $\frac{1}{2}$ teaspoon Salt, 1 teaspoon strained Lemon Juice.

Mix ingredients together, pour into container of machine and pump through. If very thick dressing is desired, pour emulsified mixture into saucepan, place saucepan into boiling water and allow to simmer, stirring all the time.

Foundation Recipe for Ice Cream.

2 cups Thick Cream, $3\frac{1}{2}$ tablespoons Powdered Sugar, $\frac{1}{2}$ teaspoon Salt, 1 teaspoon Vanilla Extract.

Blend and freeze as usual. If freezing in mechanical refrigerator, whip cream before freezing.

VARIATIONS.

FRUIT: Crushed fruit, either fresh, canned, or preserved, may be added to the above mixture.

CHOCOLATE: Add two squares melted chocolate.

MAPLE: Substitute maple sugar or maple syrup for the powdered sugar.

BUTTERS-COTCH: Substitute brown sugar for the powdered, and cook with 1 tablespoon-butter until it caramelizes.

Cocktails.

Pump ingredients through machine. The improvement in flavour will amaze you. (Orange juice, tomato juice, etc., should be strained into the container.)