

EMPIRE CREAM MAKER

DIRECTIONS

AND

RECIPES



760 0523

EMPIRE CREAM MAKER SYNDICATE

45 RICHMOND ST. WEST - TORONTO

HINTS

IMPORTANT

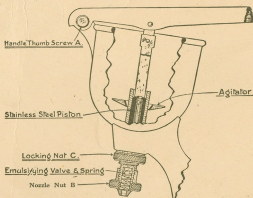
HINTS

READ THESE CAREFULLY BEFORE USING EMPIRE CREAM MAKER

The machine should be kept *thoroughly clean*, therefore pump hot water through *immediately* after use. Then unscrew nut "A" and withdraw piston. Unscrew nuts "B" and "C" and remove container. Thoroughly dry all parts and replace. The machine is then ready for use again.

THE MACHINE SHOULD WORK EASILY. Should the machine become hard to pump, loosen nut "B" about two turns. Lift handle and depress once (this one pumpful of mixture should be pumped into another receptacle, *not* into cream already made). Tighten up nut "B" and commence to pump. Machine will now work easily.

As this machine is used for milk, etc., we strongly advise occasional sterilizing all parts by boiling for two or three minutes. No ill-effect will result to any part of the machine.



IMPORTANT NOTE:

In replacing nozzle nut B you should feel a slight *tension* as you make the last three or four turns. This tension is caused by the spring pressing the valve against the seat of the machine. If there is insufficient or no tension, remove the emulsifying spring and valve. Stretch the spring a little. Replace it and you should then feel a slight resistance as you make the final turns of nozzle B. Failure to keep definite tension in the spring will cause your cream to separate.

EMPIRE CREAM MAKER

DIRECTIONS

TO MAKE CREAM FROM SALT BUTTER first refer to Table "A" below and determine the grade of cream you wish to produce. Then place the required amount of butter in a saucepan with the specified amount of water and allow to boil for about a minute. Stir occasionally and make sure all butter is melted. Pour the mixture into the bowl of the machine and allow to settle for *two minutes*. This will permit the butter to rise to the surface and the salt to sink and dissolve into the water. Remove emulsifying nut "B". Place receptacle under outlet pipe and lift up handle slowly. The water will then run out pure white. When this assumes a yellow color signifying all water has been drained off, immediately depress handle. Screw on emulsifying nut "B". Add to the butter the required amount of cold milk called for by the grade of cream you desire to make as shown in Table "A" below. Agitate the handle slightly to mix the milk and butter together and then, taking a full stroke commence to pump, forcing the handle smartly down on the commencement of the down stroke.

NOTE: You will get the best results if you will heat the bowl of the machine by allowing hot water to stand in it for a moment or so before you make cream.

TABLE A Table of Proportions for Cream

Extra thick whipping cream:	3	ozs. salt butter, 4	ozs. milk, 8	ozs. water
Approximately 32% cream:	2 $\frac{3}{4}$	ozs. salt butter, 4	ozs. milk, 5	ozs. water
Approximately 24% cream:	1 $\frac{3}{4}$	ozs. salt butter, 4	ozs. milk, 4	ozs. water
Approximately 16% cream:	1	ozs. salt butter, 4	ozs. milk, 2	ozs. water

TO MAKE CREAM FROM UNSALTED BUTTER place butter and milk according to the grade of cream you require as outlined in Table "B" in a saucepan and heat until all the mixture is melted. Allow to cool until approximately blood heat. Stir well, then pour mixture into the container and immediately start to pump.

TABLE B Table of Proportions for Cream

Extra thick whipping cream:	3	ozs. sweet butter, 4	ozs. milk
Approximately 32% cream:	2 $\frac{3}{4}$	ozs. sweet butter, 4	ozs. milk
Approximately 24% cream:	1 $\frac{3}{4}$	ozs. sweet butter, 4	ozs. milk
Approximately 16% cream:	1	ozs. sweet butter, 4	ozs. milk

In the event of your not having fresh milk available, you can make equally satisfactory cream by using KLIM whole milk or C.M.P. Skim Milk Powder. Remember, skim milk powder contains no butter fat and you should in consequence use a trifle more butter to make the necessary grade of cream you require.

WHIPPING CREAM

32% cream made from either sweet or salt butter may be whipped if allowed to stand at least 12 hours in a cool place and whipped in a room temperature below 60 degrees. You will find that EMPIRE WHIPPING CREAM will "stand up" for hours on end even in a warm room. For piping and peaking use the extra thick whipping cream formula; you will find it beats stiffer and will shape easily.

DEVONSHIRE CREAM

Pour fresh milk to 1-inch depth into a broad and shallow unseamed pan. Pour over gently, Empire-made whipping cream to no more than 1-inch depth. Let stand several hours or over night. Then heat slowly, till a thin crust forms and cracks. Skim off the thickened creamy surface and chill it—a luxury to serve with fruit, pie, etc.

BANANA MARLOW

20 marshmallows
1 tablespoon lemon juice
1/4 cup boiling water
1 cup mashed bananas
1 1/2 cups cream

1. Melt the marshmallows in boiling water. Add the banana pulp and lemon juice. Cool. 2. When quite cool and slightly thickened, combine with the cream, which has been whipped until stiff. 3. Pour into refrigerator trays and freeze without stirring.

PEACH MOUSSE

2 cups fresh sliced peaches
2/3 cup sugar
3 or 4 drops almond extract
2 cups cream, whipped

1. Peel and slice peaches; cover with the sugar and let stand one hour. Mash and rub through a sieve. 2. Fold in cream, whipped until stiff, and almond flavoring. 3. Pour into refrigerator unit. Freeze without stirring.

Variations—May use strawberries, apricots or apple sauce in place of peaches.

CHOCOLATE SURPRISE CAKE

2 doz. lady fingers
5/8 lb. sweet cake chocolate
4 tablespoons sugar
4 tablespoons water
4 egg yolks beaten light
1 1/2 teaspoons vanilla
4 egg whites beaten light
1 cup cream, whipped

1. Line a deep round cake pan with waxed paper. Line bottom and sides with lady fingers placed brown side out. 2. Melt chocolate on low heat, add sugar, water and egg yolks. Cook until smooth, stirring constantly. Cool, add vanilla and fold in egg whites. 3. Pour one-half of mixture into pan. Put another layer of lady fingers over chocolate mixture and add remainder of filling. 4. Cover with waxed paper and place in your refrigerator for several hours. When ready to serve, remove from pan and fill center with whipped cream. Sprinkle with chocolate shot or chopped nuts. Top with red raspberries.

DELICATE MAYONNAISE

1 egg yolk
1/4 cup salad oil
1/4 teaspoon salt
Few grains cayenne
1/4 to 1/2 teaspoon mustard
1 or 2 teaspoons fruit sugar
2 tablespoons vinegar
1/2 cup Empire-made cream
(whipping cream makes thicker, richer dressing)

Beat egg yolk slightly, add oil; then add the seasonings and sugar, mixed with the vinegar. Beat until thoroughly mixed, then stir in the cream. Pour into Cream Maker. Stir, and at once pump mixture through Cream Maker. Stir well with spoon.

NOTE: This dressing thickens, on standing.

CREAM JELLY

Procure required packet of jelly and make as directed, using slightly less water. Whilst still hot, stir in 4 ozs. of 32% Empire whipping cream and pump through machine (this jelly will not separate when set).

EGGNOGS

Break an egg into the bowl of the machine. Add the required amount of milk. Unscrew nozzle nut "B" about two turns and pump through. You will find that the milk and egg have completely emulsified and there will be no trace of any disagreeable particle of albumen or yolk in the glass.

It is our sincere desire that every Empire Cream Maker Machine functions satisfactorily. In the event of your experiencing any trouble, please write or telephone us, and we shall be glad to help you in any way we can.

EMPIRE CREAM MAKER SYNDICATE

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