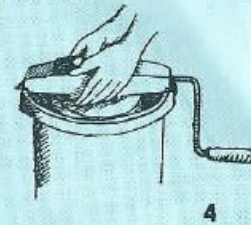
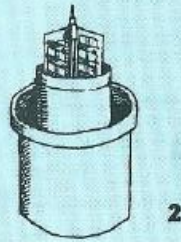


Best
almond
HOMEMADE ICE CREAM
2-1 15-oz. can sweetened condensed milk
3-6 eggs
1 3/4 1/2 c. sugar
2-1 1/2 tsp. vanilla
3/4 gallon milk (about)

Blend all ingredients except milk in mixer until thoroughly blended. Pour into 1-gallon ice cream freezer; add milk to 1 inch of top of freezer. Freeze. Yield: 1 gallon ice cream.

Mrs. James A. Countryman, Pres.
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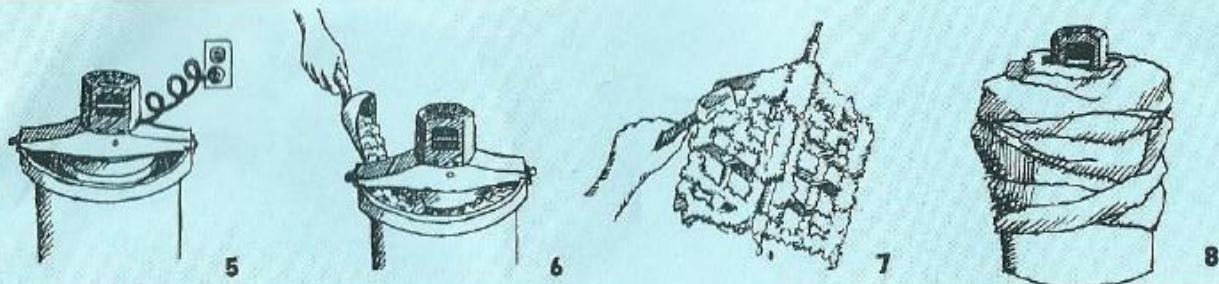
This is the recipe I use for making 6 gallons of ice cream.



INSTRUCTIONS

- 1** See that all parts of freezer are clean before using. Scald metal can, before using, but let cool before pouring in mix. You will get much faster freezing of your cream if parts are cold.
- 2** Place empty can in freezer pail. Make certain that can is centered on can rest in bottom of pail. Insert dasher making sure it is set securely on the spud or pivot in bottom of can.
- 3** Pour in mixture to be frozen made from your favorite recipe—or one of the delicious recipes shown in this book. The mixture should be cool before pouring in can for faster, more even freezing! Fill the can only *two-thirds full* (up to *FILL LINE* stamped on can) to allow for expansion!

- 4** Put can top on and attach cranking mechanism (motor unit if electric) making sure dasher is still on pivot in can and can is still on bottom rest in pail. Latch down securely.
- 5** *ELECTRIC MODELS*—Plug in motor before packing the ice and salt (step 6). Can will begin to turn steadily to right.
- 6** *PACKING ICE AND SALT*—Use crushed or cracked ice—crushed ice will be better. Put about three inches of ice in tub all around can—sprinkle about one half cup coarse, rock salt evenly over ice. Continue this, layer by layer, until tub is filled. On hand operated models you start cranking as soon as tub is packed. Turn crank steadily to the right (avoid turning left) not too fast. After the can has been turning for a few minutes the ice will begin to melt and to settle. This melting and settling can be



hastened by pouring some water into ice and salt mixture. Before cream will begin to freeze, the ice must melt enough to cause water to flow from the drain hole. Never let drain hole become stopped up with ice. During freezing period it will be necessary to add salt and ice as needed to keep the can covered. **CAUTION:** Do not allow ice, salt or water to get in air holes at base or top of motor housing.

7 HAND OPERATED—The freezing period should take about 20 minutes of steady cranking.

ELECTRIC—Let motor run about 20 to 30 minutes or until it labors. Unplug motor before it stalls to prevent motor damage.

After freezer turns reasonably hard, remove mechanism. Wipe all ice and salt from top and then remove the top. Hold can down on bottom rest while taking out dasher. The ice cream should be about the consistency

of mush. Scrape the cream from dasher and pack down with long-handled spoon. Place cork in hole in can top and put top on can, and frame back on freezer.

NOTE: If you have RCW's 5 qt. Imperial size, the can will fit into most refrigerator freezing compartments and you may eliminate step 8 below if you wish, and harden the cream right in your refrigerator freezing compartment. This convenience makes storing easier too.

8 Repack freezer (allowing water to remain in tub up to drain hole), with more ice and salt. (About one half cup salt for every two double handfuls of ice.) The cream will now freeze hard. Cover freezer with heavy towel and set away in cool place until time to serve. If you want to hold the cream before using for more than an hour, add ice and salt (in above proportions) as needed.