

How to get the most out of your

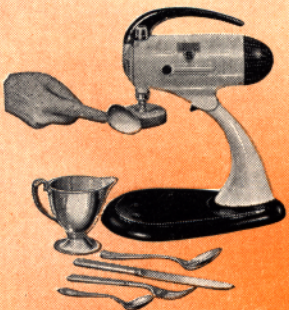
Sunbeam

MIXMASTER

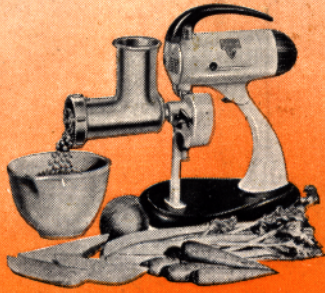


All recipes in this book
tested and approved
by GOOD HOUSE-
KEEPING INSTITUTE.





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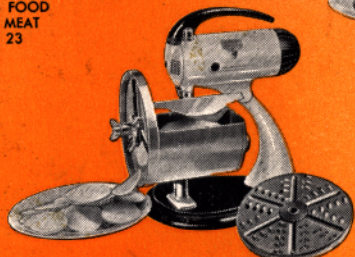
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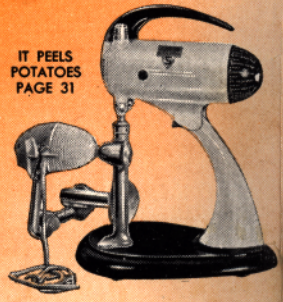
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BANANA VANILLA WAFER PIE

2¼ c. milk	1 tsp. vanilla extract
¾ c. granulated sugar	¼ tsp. lemon extract
½ c. flour	3 bananas
¼ tsp. salt	1 tbsp. lemon juice
¾ c. cold water	Whipped cream
2 egg yolks	6 vanilla wafers

● Scald milk. Mix sugar, flour and salt in small bowl of Mixmaster and add cold water slowly, using No. 1 speed. Add the beaten egg yolks and beat until blended. Slowly add the hot milk. Cook in a double boiler until thick, stirring constantly. Cool and add extracts. Slice bananas into a baked pastry shell and sprinkle with lemon juice. Cover with the cream mixture. Cool and top with whipped cream. Put 6 vanilla wafers through Meat Grinder and Food Chopper Attachment of Mixmaster, using No. 10 speed, and sprinkle over whipped cream as a garnish.

There's no end to the every day usefulness of this double-purpose attachment. The easiest to use of all Meat Grinders and Food Choppers. The safest.



Grind wafers, etc., for delicious pastry garnishes with Meat Grinder and Food Chopper Attachment.



For stuffings, bread puddings, croquettes, etc., it's a marvel. Grinds and chops evenly, quickly, safely!

MEAT BALLS

Use the Meat Grinder and Food Chopper Attachment for grinding the beef and raw potatoes used in this appetizing dish.



Grind nut meats of all kinds, for icings, confections, etc., quickly, evenly.

STUFFED TOMATOES

1 package macaroni	¾ c. melted butter
½ gal. boiling water	Fresh tomatoes
1 tbsp. salt	Buttered bread crumbs
	Parsley

● Plunge contents of 1 package of macaroni in large saucepan containing 2 quarts boiling water. Add salt. Boil until macaroni is tender; then remove and drain. Place Meat Grinder and Food Chopper Attachment on Mixmaster and run through stale dry bread for bread crumbs. Mix macaroni with melted butter and use necessary amount to stuff tomatoes. Top with buttered bread crumbs and bake in moderate oven (350°F.) until tomatoes are tender. Caution: Do not overbake or tomatoes will not hold their shape. Place remaining buttered macaroni on hot platter and nestle stuffed tomatoes in the macaroni. Garnish platter with water cress or parsley. Serve very hot.

Keep your MIXMASTER out

Mixmaster occupies a small amount of space in your kitchen, therefore, you should keep it readily accessible. Keep it where it is convenient to use at a moment's notice at all times. In this way you will use it for every meal, every day and save yourself more time and arm-work. One of the first things you should do is select or prepare a good, permanent location for your Mixmaster, a place where it will always be plugged in ready for instant use at the turn of the switch. A double outlet for this purpose is inexpensive and convenient.



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