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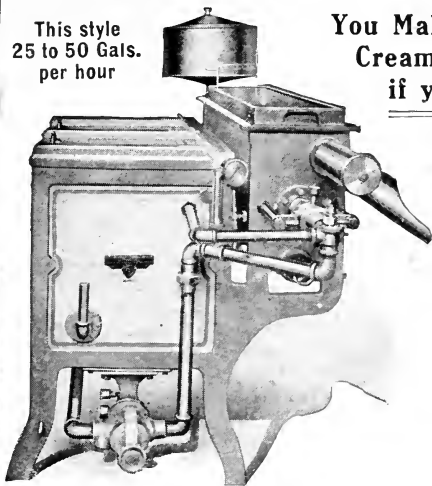
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This style
25 to 50 Gals.
per hour



You Make More and Better Ice
Cream, and at Less Expense,
if you Use the Disc Freezer

Quantity and quality are both under your direct control. You save on space. Space is valuable whether you rent or own the building you occupy. You save on ice or refrigeration. The Disc Freezer freezes from the center outward, brine is used to better advantage, loss from radiation is much reduced. You save power. Freezer has large capacity. You save labor; fully one-half ordinarily, oftentimes more.

THE DISC CONTINUOUS ICE CREAM FREEZER

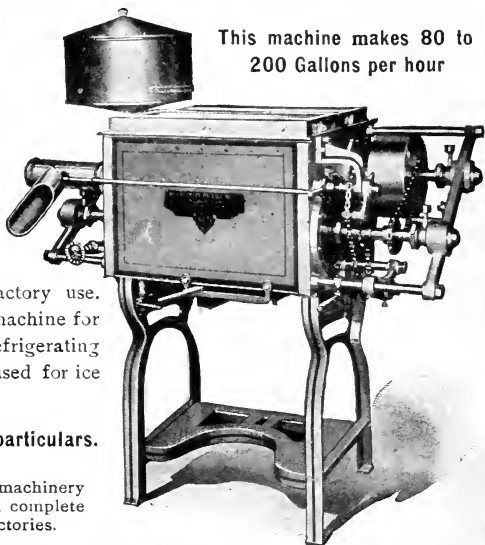
fits into any ice cream business. There's a size and style made for every capacity from 25 to 200 gals. of finished product per hour.

The cut at top represents the combination brine apparatus and freezer, and is especially adapted to Hotel, Restaurant, Soda Fountain and small Ice Cream Factory use. The lower cut is the large machine for use in connection with a refrigerating machine. It can also be used for ice and salt brine.

Write for catalog and full particulars.

We also build refrigerating machinery in all capacities, and furnish complete equipment for ice cream factories.

This machine makes 80 to
200 Gallons per hour



THE CREAMERY PACKAGE MFG. CO., CHICAGO, U. S. A.

BRANCHES: } Kansas City, Mo.
 } Albany, N. Y.

Omaha, Neb.
Minneapolis, Minn.

Waterloo, Ia.
Rutland, Vt.

\$4.50 per Gallon!

IS THE PRICE OF OUR FAMOUS

Mexican Vanilla Extract

**The Finest Flavor Made, and Guaranteed the
Equal of the Best \$8.00 Vanilla on the Market**

Let us PROVE this assertion by sending for a trial sample package.
We'll prepay the freight, and if not entirely satisfactory
you may return it at OUR expense.

FIVE FACTS THAT ARE INDISPUTABLE

- (1) Our Mexican Vanilla is made wholly from the extractive matter of Mexican Vanilla Bean "Cuts" and "Splits."
- (2) Complies strictly with the National Pure Food Law.
- (3) We guarantee it absolutely not to freeze out.
- (4) One gallon of it will flavor 640 to 825 gallons of cream, according to whether a mild or high flavor is desired.
- (5) One and one-half ounces give a mild, rich flavor, and two ounces a high, rich flavor, to what will make a 10-gallon batch of ice cream.

SEND IN FOR A TRIAL SAMPLE PACKAGE

Put up in 10-gallon Kegs, Half-Barrels and Barrels only

Our Prices: { In 10-Gallon Kegs...\$4.50 per gallon.
In Half Barrels...\$4.50 per gallon, less 5 per cent.
In Barrels...\$4.50 per gallon, less 10 per cent.

EQUAL TO ANY \$8.00 VANILLA ON THE MARKET

The Hudson Manufacturing Co. Inc.

111 & 113 Washington Boulevard, CHICAGO

Branches:
VERA CRUZ, MEXICO
WINDSOR, CANADA

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MACHINERY AND SUPPLIES

2

The Standard
Ice Cream Maker

M. J. C. T.
V. T. I.

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FOR

ICE CREAM MAKERS

Wholesale and Retail

BY VAL MILLER

Ice Creams — Crystallizing Fruits — Frappés —
Iced Puddings — Extracts — Artificial Flavors
— Blending Colors — Brick Ice Creams — Brine
— Custards — Can Packers — Cannon Balls —
Card Moulding — Checking System — Colors

FANCY INDIVIDUALS AND FANCY CASES

Creamery Remarks — Condensed Cream and
Milk — Keeping Cream Sweet — Drinks —
Ices — Imitation Ice Cream — Articles Needed
in the Shop — Office Needs — Molds — Mix-
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VALUABLE RECIPES AND HINTS

CHICAGO

LAIRD & LEE, PUBLISHERS

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Introductory

IN presenting this book I have kept in view the adage "learn to walk before you run," and I have no explanation to make, except that all through my experience in the shop I have many times been quite puzzled to find out the reason why good men do not turn out successful. They have had no one to consult. No book information to be had. Hence, after many years' accumulation of knowledge, through practical experience and mastering my trade, I feel competent to herewith present a guide for others. During all these busy years I have noted in my memoranda, pointers and the choicest of recipes, which I will now give in this little book. Hoping the reader may be well pleased and profit thereby, I am

Sincerely yours,

THE AUTHOR.



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RECIPT BOOK
FOR _____
BAKERS and
CONFECTIONERS

AN ORIGINAL AND THOROUGH WORK BY
RICHARD BAXTER, A PRACTICAL BAKER

Some Excellent Candy Recipes

Recipes for Angel Food (three kinds), Apple
Dumpling, Arabian Nougat, Almond Bars,
Cocanut Bars, Biscuits, Breads, Cookies,
Cakes, Kisses, Macaroons, Snaps, Waffles,
Pies, etc., in endless variety

Bound in washable oil-cloth, stamped in colors, \$1.50

For sale everywhere, or sent postpaid on receipt of price by
LAIRD & LEE, PUBLISHERS, CHICAGO, U. S. A.

A WORD OF ADVICE.

There are a great many fanatic ice cream makers following the woman's cook book style, trying to be wise by getting up new names for the same old article by simply blending a flavor.

For an example take the original Roman punch recipe, add wine enough to help disguise the punch, after it is frozen by beating it in. Then give it some big name and use a few more or a few less egg yolks to your cream, a blended flavor, a different mould, or mix colors and give this a big name. Now I suggest if you have an order for some new named article that you have not made, get all the ideas you can from your customer, go ahead and make it and make it good. Flavor good and make it look nice. First impression when the lid is off goes a long ways to filling the bill. Though it may not be the same article; it is better in appearance and is good eating goods, and a little

different from the other article and the customer is well pleased, and so it goes on.

Now if you so desire, I claim you or I have the same right to add or take away, to better or to thin down, according to price and demand, so long as we use wholesome goods and call our make of goods by any name we see fit, and if this is a free country, we should not be dictated to by some pure food man's hearsay decision. We need pure food men that are posted, and that have been practical workmen for the past fifty years.

The ice cream recipes have from time to time been improved upon in the matters, fine textures, smoothness, rich delicacy, and stand-up shipping qualities, not so much how cheap, "but how good," according to the price the buyer can afford to pay. Now the Pure Food law is a little bothersome to us in some things. I feel if the legislators were practical ice cream makers, it would not be so. Their ideas and knowledge would decide things differently and not be influenced by hearsay.

For I dare say if we could look into the White House kitchen, or all the pure food men's kitchens, on their shelves we most likely would find a box of gelatine, for almost every home in America fond of delicacies uses it. Will their wives have to hang a card on the front door, "We use gelatine for our dinner dessert," or hang a card on the plate for their husband to read, "This contains gelatine, dear, look out!" Or if vaniline and cumin or cumarine is hurtful, then do not permit it to be used at all. Nowadays the price on an article most invariably tells the grade of goods used in its manufacture. My belief is let a man make an article as cheap as he pleases, or as good as he wants to, according to price; but fine him double if he uses an article that is injurious.

TO GAIN TRADE.

One way to solicit trade is, for instance, to have several competitors, buy a pint of their ice cream, and have a chemist analyze it, giving the butter fat per cent. of the cream and articles used. Mark each man's

analysis so you will know whose it is, but I do not recommend making any mention to your customers of the manufacturer's name. But make a list of the tests and ingredients, their standing quality as to purity and richness. Then you make and freeze an extra high grade, all around cream. Now have the chemist test yours likewise, and put your test at the bottom of all with your name attached to it. Yours will be the far superior to all, and as all dealers want the best they can buy at an average price, you have a sure winner to talk on. Now to prove your statement have your customer allow you to send him a sample, convincing order. The cost of a test is usually 25c. to 50c. and it pays well for all trouble.

In delivering for city trade always load into your wagon several more packs of ice cream than you have customers. Say several one gallon sizes, two gallons, three gallons and a couple of five gallon sizes well packed.

Now stop regularly on your trip or route and call on parties selling ice cream. You

will catch some one out of cream and induce him to take a packer. You have it in fine shape at his door and you will, in this way soon have won the fellow over to you as your regular customer. He knows you are regular, on time and have the cream ready to carry in to him without phoning some one else or without delay.

NEW IDEA.

If you are having trouble in your cream raising, and if it tastes flat when frozen by the old style machine, I recommend you to take three inches of one-half inch gas pipe with a one-inch elbow on it. Then take your freezer lid, have a hole drilled through the top under the cog-wheel near the cog-wheel post, then have the pipe screwed in and through long enough to take on a rubber washer and a nut, and the job is done. Have the elbow turned so as to strike the air when the machine is in motion and the air will beat down into the cream while freezing, which improves the flavor and the raise with a small expense and no danger

of salt or water getting in, and the attachment is not in the way.

OFFICE NEEDS.

First of all is money. It is uphill work to try to do business without plenty of cash backing.

This list will be found helpful to the starter: Desk, pens, pencils, figuring tablets, letter heads, printed envelopes, bill heads, statements, printed postal cards, bookkeeping books, day book, order book, tub tags, duplicate order book, business cards, advertising ice cream signs, bank books, cash and receipt books, chairs and broom.

NOTE—Commence business by taking an invoice from office to shop. Invoice every article twice a year. Also have a shop daily record book; keep tally of every article used, the amount, also each and every article that goes out, and the number of gallons of cream frozen.

SAMPLE OPENING LETTER.

Have this letter or something similar printed on your advertising letter head sheets and mail them to parties you want to do business with:

The fact that the manufacture of ice cream and fruit ices has grown beyond the limits of the small maker to satisfy a varied and exacting trade, means a large expenditure for refrigerating plant and manufacturing appliances. We will make the best goods on the market. Realizing that the trade has long needed a manufactory to produce ice cream and ices in large quantities on short notice, it gives us pleasure to state that we are now ready to cater to this business. We expect to handle various individual moulds and fancy shapes and will have a large line to select from.

We trust that we may be permitted to figure with you on the approaching season's business. Our reputation for square dealing will assure you fair and courteous treatment.

May we expect to hear from you soon.

Very respectfully,

Sample of Duplicate Order Sheet

TERMS CASH					
Davenport, Ia.,..... 19..	Gal. Vanilla.....			
.....	Gal. Strawberry.....			
.....	Gal. Chocolate.....			
Bought of	Gal. Lemon.....			
BLANK & CO.	Gal. Individual Moulds.....			
Manufacturers of	Gal. Fruit Ices.....			
HIGH GRADE	Gal. Brick.....			
ICE CREAM	Gal. Yankee Rolls.....			
.....			
.....			
.....			
Orders for Moulded Goods should be sent in the Day Before			
	All Bills Payable Money			

No moulded creams can be returned. Always repack your ice cream morning and evening, first letting off the water, using 2 quarts of ice cream salt to a 5 gallon packer of ice in packing.

DEMONSTRATING ICE CREAM.

Advertise outside of your place of business. Find some store that ladies and children frequent and get the proprietor to allow you the privilege to advertise by giving away sample ice cream in some neat form with your ad. It pays.

Sample Postal Card, to be mailed in a letter for your customer's use

Order a Day Ahead on This Card and Avoid Mistakes. Safest and Easiest Way

Date..... 190..

BLANK & CO.

Please Ship..... (Say what day you want them shipped)

By..... (By what Express or R. R. Co.)

Duplicate..... (Say when we may ship again)

- Gallons, Vanilla
..... " Strawberry
..... " Chocolate
..... " Pineapple
..... " Lemon

This order is from
..... (Don't fail to sign your name)

Town.....

State.....

All Orders for Brick, Individual Moulds, Fancy Shapes Furnished on Short Notice

Sample of Envelope Shipping Tag for Tying on Ice Cream Tubs, Etc.

BILL INSIDE THIS TAG

FOR

FROM

BLANK & CO.

MANUFACTURERS OF

PURE ICE CREAM

311 WEST THIRD ST.

PACKER NO.

SNOWTOWN, IA.

ADDRESS _____

..... Gal. Ice Cream	} No. Packages
..... Qts. " "	
..... Pts. " "	

MOULDS NO. PACKAGES

..... 1 Gal Bricks
..... 3 Qt. " "
..... 2 Qt. " "
..... 3 Pt. " "
..... 1 Qt. " "

DELIVER

Day of Week.....
Time of Day.....
Date of Month.....

FLAVORS

POSTAL CARD REMINDER.

M———:

I am at a loss to know why I am not receiving a share of your patronage, if there is any reason I should be pleased to know the same. Please favor us, as we are making special efforts in fine goods. Our phone is No.——

Yours,

ICE CREAM SIGNS FOR CUSTOMERS.

It is a good idea to have card signs size 11x14 in., red, white, blue and yellow. Send out a different colored sign each month or several, so they may have a change or replace soiled one. This not only pleases, but advertises your cream.

ARTICLES NEEDED IN THE SHOP.

- 1 machine freezer, 10-gal. size.
- 2 freezer cans.

2 can dashers.

2 freezer tubs.

1 freezer lid.

1 seven and one-half horse power motor or gasoline engine, equivalent power.

2 storage boxes for 5 gallon cans of ice cream.

1 ice storage box—size given in this book.

2 salt boxes or barrels.

1 mixing ice box.

1 ice crusher and floor box underneath.

1 mixing cream vat.

1 table.

1 water heater or gas or gasoline stove.

1 washing, water box.

Several different sized wooden paddles.

Several different sized spoons.

1 2-quart Farina cooker.

Belting for the machinery.

1 large scoop shovel.

1 small scoop shovel.

4 heavy galvanized iron scoops for salt.

3 or 4 hard wood stick punches $3\frac{1}{2}$ feet long, square or round for ice chugging.

1 strainer to fit the freezer can.

- 1 7-gallon pail to measure cream in.
- 1 ice axe.
- 2 pair ice tongs.
- 1 pair can tongs.
- 1 ream white wax paper.
- 1 ream 6-inch roll parchment paper.
- 1 knife.
- 1 pair scissors.

ANOTHER LINE OF SHOP WANTS.

- 1 barrel gelatine.
- Gallons of cream.
- Condensed cream.
- $\frac{1}{2}$ gallon lemon flavor.
- 4 ounces bitter almond.
- $\frac{1}{2}$ quart orange flavor.
- 1 quart pineapple.
- $\frac{1}{2}$ quart maple.
- 1 pound burnt sugar, color.
- 1 barrel vanilla flavor.
- Bicarbonate of soda.
- $\frac{1}{4}$ pint Pistachio flavor.
- 1 gallon strawberry flavor.
- $\frac{1}{4}$ quart banana flavor.
- Car load ice cream rock salt.

Ice—Put up your own.

1 lb. chocolate brown.

$\frac{1}{2}$ lb. sugar red.

1 lb. brilliant rose.

$\frac{1}{4}$ lb. leaf green.

$\frac{1}{4}$ lb. lavender.

$\frac{1}{4}$ lb. scarlet.

$\frac{1}{4}$ lb. blue.

$\frac{1}{2}$ lb. orange.

$\frac{1}{2}$ lb. cream color.

VARIOUS MOULDS.

4 1-quart heart moulds.

4 1-quart Yankee moulds.

1 heart center for the 1-quart moulds.

1 round center for the Yankee moulds.

1 division tin for 2 colors for the round moulds.

1 3-division tin for 3 colors for round mould.

12 1-quart brick 1 lid moulds.

2 2-quart brick 1 lid moulds.

6 1-gallon brick 1 lid moulds.

2 4-quart sectional brick moulds.

INDIVIDUAL MOULDS.

- 6-7 to the quart brownies.
- 6-7 to the quart roses.
- 6-7 to the quart chrysanthemums.
- 6-7 to the quart lilies.
- 6-7 to the quart automobiles.
- 6-7 to the quart apples.
- 6-7 to the quart peaches.

CAN PACKERS.

These ice cream cans must be duplicated in number with packer tube, which will be selected suitable by the dealer.

- 1½ dozen 1-quarts.
- 2 dozen 2-quarts.
- 2 dozen 4-quarts.
- ¼ dozen 6-quarts.
- 1 dozen 8-quarts.
- 100 5-gallon cans.
- 4 10-gallon cans.

BRICK AND INDIVIDUAL CANS
AND COVERED LID PACKERS.

- | | |
|------------|-------------|
| 2 2-quart. | 2 4-quart. |
| 2 6-quart. | 1 10-quart. |

FRUITS AND NUTS.

5 lbs. red French crystallized pineapple.

5 lbs. white French crystallized pineapple.

5 lbs. French crystallized red cherries.

5 lbs. (green) angelique.

5 lbs. almonds.

5 lbs. almond paste.

Currants, seeded raisins, maroons.

It is also well to carry in stock pint and quart ice cream paper pails.

SIZE OF BUILDING SUITABLE
FOR AN ICE CREAM FACTORY

capable of turning out 300 to 400 gallons a day. Should be about 60 feet deep, 24 feet wide with about a 15-foot ceiling. To economize room there should be about one-third of the back part built up with a platform floor 7 feet high on both sides of the room, one-half to be used for storing salt, the other for packers, etc.

There should be two front doors, one for the office, the other a kind of hallway to the shop.

Do not take up too much room for the office. There should be a side door at the rear of the workshop and a back door, the side door for loading and unloading; also plenty of light.

The front half of the shop should be cement floor, draining to all sides with a nice even slope, the drainage leading to the sewer.

PLACING MACHINERY.

As you enter the shop from your office, on the right side of the building measure $3\frac{1}{2}$ feet from the door and first place your mixing box; second measure $3\frac{1}{2}$ feet and place your ice cream freezer in the cement floor, or if preferable after you line up with the overhead pulleys; third, measure 2 feet, place your small ice mixing box $1\frac{1}{2}$ feet above the floor, then measure 3 feet above it and place a salt box to hold a hundred pounds of salt; fourth, measure one-half foot and place your ice crusher over a heavy 2x8 board catch-crushed ice box; fifth, measure $1\frac{1}{2}$ feet and place your storage ice box;

sixth, build the ice box with a room under it so you can walk under the floor, this room under the ceiling being used for storing cream you wish to keep for stock; seventh, have a door leading out of the ice box so you can hook out a chunk of ice that it may slide direct into your ice crusher; eighth, place your motor power on the opposite side of the room from your ice cream machine, about 6 feet from the ceiling on a stout iron, bracket shelf, having your motor box and trigger for turning on and off the power placed on the wall by the ice cream freezer.

PLACING ICE CREAM STORAGE BOXES.

These, say two in number for 5-gallon cans, should be about the center of the shop and set down in the floor about $1\frac{1}{2}$ feet, with water escape to the sewer.

On the opposite side of the room from the freezer place another 5-gallon storage ice cream box and one for 2 and 3-gallon cans close to the wall, water escape to the sewer, and place them in the floor according

to height, which saves labor of lifting cans so high, also saves ice.

SHELVING.

Plenty of shelvings partitioned off for small cans, extracts, moulds, etc., should be made.

The table can be placed in the front of the shop between the two doors against the office partition.

SALT.

It is quite handy to have a box or barrel for salt at each end of your ice cream storage boxes, this is used so often and saves time and labor.

MIXING BOX FOR CREAM.

For 100-gallon mix after it is frozen.

This box should be made of galvanized sheet iron $4\frac{1}{2}$ feet long, $2\frac{1}{2}$ feet wide and 2 feet, 4 inches deep. Now this should have an outside jacket—wooden box—leaving a space underneath and on all sides of about 7 inches, placing the galvanized box so it

will be 2 inches lower in front than on the back so as to assist the flow of cream when drawing. Have a pipe from the mixing box through the outside box and to this have a molasses barrel with shut-off faucet, also have a let-out to the jacket box for water escape. Also have a lid to cover your mixing box of the same material, so you can at any time use ice on the sides and on top for cooling and keeping.

STOCK CREAM STORING CANS.

These should be made of galvanized iron with lids to project over with a one-inch rim. The bottom should be somewhat on the funnel style to allow the cream, when drawn, to flow well and drain good.

Size for a 20-gallon can—36 inches deep and 22 inches wide, round or square.

These cans should set in a wooden jacket box on the same principle as the "mixing box," also faucet at the bottom. In placing them set them high enough to allow a 5-gallon pail to be placed under the draw-off faucet.

STORAGE OR REFRIGERATOR ICE CREAM BOXES.

Size suitable for 5-gallon ice cream cans, 5½ feet long, 3 feet wide, 26 inches deep. It should be made of matched lumber and lined with galvanized sheet iron with an outlet in the center of the bottom to allow the brine to escape.

If so desired you can buy 5-gallon, perforated ready-made can jackets and place these about 3 inches apart, nailing them to the floor of the box. They are time savers. When you lift out a 5-gallon can of ice cream the place is held vacant by the jacket for the next can to be stored.

For 3- and 2-gallon refrigerator boxes make them on the same principle as the 5-gallon size, according to the number of cans to be stored. A good size usually is for about 12 3-gallon and 6 to 10 2-gallon size.

TRANSFERRING.

When your freezing capacity is justifiable it is a labor-saving plan to have your 5-gal-

lon cans iced and salted in your storage box and transfer your cream direct from the freezing machine can into the storage box cans doing away with the 5-gallon packer tubs.

SIZE OF PULLEYS FOR SPEED REQUIRED.

I will give you a very correct explanation to go by, which will save considerable time and bother in figuring out and changing pulleys, etc. If you have a 250 volt, $7\frac{1}{2}$ H. P. motor with a 5-inch drive pulley, then have your drive pulley running your shafting 38 inches in diameter; have your drive pulley that runs the belt down to the machine freezer 28 inches, and you will come near having a speed that will give your ice cream dasher 155 revolutions to the minute.

TO ENLARGE A PULLEY.

Nail 1-inch slats around it, bearing in mind when finished you have added 2 inches to the pulley and about 10 extra revolutions to the minute. This works well,

saves buying and exchanging. If more speed is needed use 2x4 pieces, flat or edge-wise. This, after nailed on, must be planed on the edges.

BELTING.

Always use belting as wide as the pulleys are, and the belting will wear longer than the narrow.

ICE CREAM TIMER.

A simple device for timing your batch while freezing is to take an alarm clock, then a wooden box three inches larger each way than the clock, and lay the face of the clock down on the bottom of the box and mark out a circle; then saw out your circle; next fit your alarm clock in the box just so the face of it will come up even with the outside bottom of the box; fasten the clock stationary by mixing water with good plaster of paris to a heavy, stiff batter and pour it in around the clock and in four hours it will be firm. Then turn your box over and paste a thick white paper over the bottom, or now

it should be called the face; when dry cut out the circle so as to see the clock face, then mark off from 12 o'clock to 1 o'clock, commencing at the first minute dot and numbering it 1, then 2, then 3, then 4, then 5. Duplicate the above by going entirely around the clock, then at each and every number make an awl hole to stick your timer tack in; now wind your clock and set it to going; start up your freezer. It is now just 15 minutes past 7 o'clock. It takes 14 minutes to freeze this cream, so we will set the tack 29 minutes after 7 o'clock and go about our work until time to stop the machine, which we can easily tell by the minute hand going round and pointing to the tack.

ICE BOX.

This can be built to suit your fancy, either common lumber or matched, either single, papered, or double and packed walls. I would suggest not to make it too small. Say to hold three tons of ice. A good size is as described:

Ice storage box—13 feet high (6 feet for

the lower part, 7 feet for the top room for ice), 10 feet wide and depth about 6 feet, makes a nice size box.

It pays to put up your own ice.

KEEPING YOUR CREAM SWEET.

If you find you are overstocked with cream and you fear you are going to have some sour on you, take one-half pound salt, mix with two large pails of ice and pack it around your cream so as to only freeze it a little next to the can. In the evening stir the outer cream into the center, and a portion of the frozen will float to the top and assist in keeping the cream. This will immediately dissolve when put into your mixing can with the sugar and hot cream. The gelatine is dissolved in, or, if mixed with other cream, cold. Or if you expect to use the cream the next day stir in one tablespoon of soda to each gallon.

BRINE FREEZER.

How to Start the Brine.

How to Run the Machine.

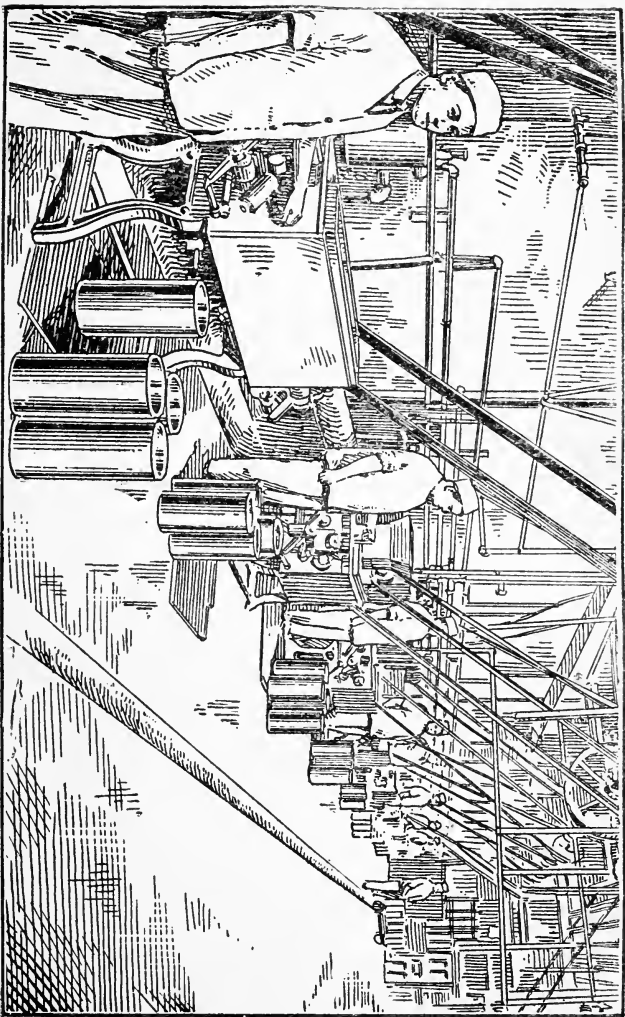
I first suggest, from experience, that you build your brine ice box up fully one foot

higher all around, as I have the first one yet to see on the market that holds enough ice to save time and labor.

Now to commence: First make your brine; then pour into your lower brine box 10 gallons of water. Put into the ice box above it 18 large scoop shovels of crushed ice. This will weigh about 130 lbs. Now throw on 28 lbs. of rock crush salt as for ice cream freezing. Start your pump to going. You will find it will take from 12 to 15 minutes to run the mercury in the thermometer to about 8 degrees. Now you are ready to go to freezing. From time to time you will have to throw in more ice and salt, say 5 scoops ice, about 5 lbs. salt. Watch your thermometer and if it is too cold, less salt. Not cold enough, a little more salt.

Now the next morning for brine you have it all ready in the box from the day before. So fill your box with ice as usual and throw on about 14 lbs. salt. Start the pump and in about 5 minutes you are ready to commence to freeze cream.

I do not recommend to try to freeze too



MODERN FREEZING ROOM. THE AIR IN THIS ROOM SHOULD BE COLD AND PURE,
NO FLIES OR INSECTS BEING PRESENT.



fast, which can be done, for then you would not get good results in the swell. Neither do I favor having the cream too cold, as it has a strong tendency to commence to freeze too quick on the start to allow you to get the swell by having the cream beaten up on the start. A pointer is good, but practice to the keen eye and mind can tell you more than can be put on this paper.

TEMPERATURE FOR BEST RE-
SULTS IN FREEZING
ICE CREAM.

NO. 1 OLD STYLE FREEZER. 10
GALLONS.

Put your freezer can in the freezer tub and place your strainer on it. Strain in your mixture; put in the dasher; put on the lid; place and fasten the dasher post all complete to start up. Now crush 120 lbs. of ice fine, or 9 large scoop shovels full is equivalent. Fill your freezer three-fourths full of the ice, then throw on $1\frac{1}{2}$ lbs. of salt. Now finish filling on ice to cover the lid

well and throw on top $1\frac{1}{2}$ lbs. of salt. Start your machine to running.

Time your batch by the clock. When the ice works down even with the lid add a scoop more ice and place on top $1\frac{1}{2}$ lbs. salt. In about 4 minutes add another scoop of ice and $1\frac{1}{2}$ lbs. of salt. In about 4 more minutes repeat 1 scoop of ice, $1\frac{1}{2}$ lbs. salt. When the freezer has run 14 minutes it is done freezing. Now you have used 5 batches of salt, $1\frac{1}{2}$ lbs. each, $7\frac{1}{2}$ lbs. in all.

The cream should not be too hard but rather a little soft frozen, and should be up to the can lid, or 10 gallons out of 5 gallons in the recipe calling for 5 gallons, or 10 gallons frozen from $6\frac{1}{2}$ of the condensed cream mix.

Another good way to continue freezing is on the second batches, to fill up the machine freezer full of ice, then add $1\frac{1}{2}$ lbs. of salt, run 12 to 14 minutes then re-ice the top that has fallen even to the lid, then add 6 lbs. of salt and run 4 minutes longer.

WHOLESALE, CONTINUOUS FREEZING.

There is more money in continuous ice cream freezing than freezing one batch and emptying out your ice, etc.

TO CONTINUE FREEZING.

After freezing, as in No. 1, take the freezer from under the machine, kick out the plug so as to drain off the brine, then your can will not float up out of its socket. Have your other freezer filled with cream all ready to attach on and as the freezer tub is empty, ice and salt up the same as in No. 1. After this one is frozen you now have a starter. So keep going each freezer in its correct turn after the ice cream has been transferred.

Now comes the first freezer's turn to go on the machine, or No. 3, and as it is about eight-tenths full of ice and salt you put in your plug and start up the machine. Time your batch. Now fill up with ice, then add $1\frac{1}{2}$ lbs. of salt, and run 5 minutes. Repeat the ice and salt and run 4 minutes; repeat

ice and salt, running 4 minutes, and repeat ice and salt using each time the same amount as mentioned, run 12 minutes. If the cream is not up run 14 minutes in all, and so continue freezing.

You notice it takes less ice and salt after starting the two freezers and should freeze two minutes quicker than the first two frozen.

NOTE—The above recipes are for new cream just received, the hardest cream to freeze. If you are going to freeze old ripe cream, say 4 to 6 days old, 20 per cent. butter fat cream, you can commence to use 4 ounces more salt each time and freeze quicker with the same raise or doubling up of cream, and if you get a full freezer each time, try $\frac{1}{2}$ lb. more salt, but the last amount is usually the limit. I have had cream so heavy in butter fat and age, that I could force it up frozen in 9 minutes. But 12 minutes is usually the run on time.

P. S.—The older the cream the quicker it can be frozen and the more salt can be used. New, thin cream is the reverse.

TRANSFERRING ICE CREAM.

To transfer ice cream from the freezer to the cans, a good article to use is a 2-quart tin stew pan about 4 inches deep. Always have your cans packed with ice and plenty of salt, not less than 10 minutes before filling so they will be chilled up. Throw ice about half way up around your can, then $\frac{3}{4}$ lbs. salt, then ice up within one inch of the top and repeat the salt. After it is filled with ice cream, cover over the top with more ice $\frac{1}{2}$ lb. of salt.

MEASURING.

If you are taking back ice cream from a return and let it go in favor of the firm on shrinkage, but if selling, always figure in the fraction or else take it out.

The following table is sufficient to demonstrate: A 5-gallon can measures inside from bottom to top, $17\frac{1}{2}$ inches. This measure is for all 5-gallon cans.

15 $\frac{3}{4}$ in. is.....	4 $\frac{1}{2}$ gal.
14 in. is.....	4 gal.
12 $\frac{1}{4}$ in. is.....	3 $\frac{1}{2}$ gal.

10 $\frac{1}{2}$ in. is.....	3 gal.
8 $\frac{3}{4}$ in. is.....	2 $\frac{1}{2}$ gal.
7 in. is.....	2 gal.
5 $\frac{1}{4}$ in. is.....	1 $\frac{1}{2}$ gal.
3 $\frac{1}{2}$ in. is.....	1 gal.
1 $\frac{3}{4}$ in. is.....	$\frac{1}{2}$ gal.

Cans of any other size can be figured out on the same principle, allowing 3 $\frac{1}{2}$ inches to 1 gallon.

TO ESTIMATE THE AMOUNT OF CREAM IN A CAN.

This is not only a correct way, but saves handling or taking out the ice cream.

First—Provide yourself with a yardstick, cut a hole in the end of it near the 36-inch number, as you will use the number 1 and so on. The hole is to hang the measure up by on a nail.

Now say you have a 5-gallon can partly filled with ice cream. Insert your measure by using the No. 1 in figure end down in the cream to the bottom of the can. With your thumb and finger, catch your measure even with the ice cream, draw out your measure and see what it registers. For ex-

ample, say $7\frac{1}{2}$ inches, that would be 2 gallons and 1 pint. But leave off the 1 pint.

LOSING MONEY.

Most ice cream makers claim they can double up their cream in bulk by freezing, and here is where the proprietor loses his money.

He figures on so many gallons a day, figuring before the goods are turned out, on the basis of the cream doubling up. Now if you count up your season's run on ice cream and figure the whole input and the whole output, to make a long point short, you will find instead of doubling up at the end of the season, you have about $9\frac{1}{2}$ gallons instead of 10, to each batch frozen. Not more than $9\frac{3}{4}$ and perhaps $9\frac{1}{4}$ gallons to every 10 gallon freezer. To be sure not all comes from the not raise, but from the transferring shrinkage and mixing new batches and various other reasons. I suggest to be safe, figure your cost from the $9\frac{1}{2}$ -gallon to a 10-gallon batch or freezer when frozen standpoint.

P. S.—Not to find fault with my fellow

workmen, but too many men crowd their batch to be frozen above the set or standard measure so the cream will crowd the measure when frozen. Factories that keep strict account of each and every article used during the day's run and the cream made from it can soon see how the raise and profit has been for the day.

ICE CREAM MIXTURES.

First—Plain for Freezing and Moulding.

This cream is best adapted to the retail business on account of moulding in fancy forms, and I will give it in two recipes, both of which are commonly used, but I prefer the second, and above all recipes I prefer the condensed cream both for retail and wholesale trade, for it is a delicious eating cream that I find suits the public and not only keeps better, but is always smooth and never gets icy by standing. It does not need the care that all other ice creams do.

No. 1 Mixture—Plain cream—5 gallons
4 days old cream, 6 lbs. granulated sugar, 3 oz. good vanilla. Will freeze up to 10 gallons.

No. 2 Mixture—5 gallons 4 days old cream, $7\frac{1}{2}$ lbs. sugar, 7 oz. gelatine, 4 oz. vanilla.

No. 3 Mixture— $4\frac{1}{2}$ gallons cream, $7\frac{1}{2}$ lbs. sugar, yolks of 24 eggs, 4 oz. vanilla.

No. 4 Mixture— $4\frac{1}{2}$ gallons cream, 7 lbs. sugar, yolks of 12 eggs, 4 oz. gelatine, 4 oz. vanilla.

The above creams are all good. The use of the egg whites is left out because they do not freeze up so good and weaken the keeping quality of ice cream. Do not fear detection using eggs, they make a nice flavored cream and combine well in the mixture, as well as giving a nice color to the cream. For some city trade it is preferable to most any other cream.

CHEAP MIXTURES.

There are numerous kinds of preparations on the market but nothing that can perfectly fill the place of cream. They act principally as smoothers and are principally made up from these different articles or a combination: English powdered arrow

root, flour, ground gelatine, gum arabic, sago, tapioca, iceland moss, glycerine, etc.

Cheap ice cream recipe—2 gallons cream, 2 gallons of milk, 7 lbs. sugar, 24 eggs and flavor. Beat the eggs, then beat them into the milk over a fire. Stir all good until, when you stick a knife blade in and on drawing it out, you can see a coating on the blade thick like thin whitewash, then it is done. Next put the sugar in the cream, stir good, then mix all your other ingredients, cool it and freeze. Will freeze up close to 10 gallons.

TO DISSOLVE GELATINE.

Always save out of your measured up batch of cream or milk from 2 to 3 quarts to melt the gelatine in. Soon as thoroughly dissolved do not cook it any more, or it sometimes curdles.

No. 2—3 gal. milk, 1 gal. cream, 1½ gal. condensed, 8 lbs. sugar, 12 oz. gelatine, 4 oz. vanilla. Take 3 qts. of the milk, stir into it the gelatine, set the can in a pan of water over heat to dissolve, stirring at times.

When the gelatine mixture is dissolved, mix all the other ingredients in, then strain and freeze.

No. 3— $2\frac{1}{2}$ gal. cream, $2\frac{1}{2}$ gal. milk, $7\frac{1}{2}$ lbs. sugar, 4 oz. vanilla, 10 oz. gelatine.

No. 4—2 gal. milk, 1 gal. condensed cream, $2\frac{1}{2}$ gal. cream, 8 oz. gelatine, $7\frac{1}{2}$ lbs. sugar.

No. 5—1 gal. condensed cream, 1 gal. water, $\frac{1}{2}$ lb. flour, 3 gal. milk, $7\frac{1}{2}$ lbs. sugar, 3 oz. vanilla. Mix flour in the water, stir it good over the fire until it boils, then mix all, strain and freeze.

No. 6—5 gal. milk, $\frac{1}{2}$ lb. flour, 8 lbs. sugar, flavor. Work as No. 5.

No. 7—5 gal. milk, 8 lbs. sugar, 12 oz. gelatine, yellow color to suit, 4 oz. vanilla, 2 tablespoonfuls soda.

BEST ICE CREAM FOR WHOLE-SALE OR RETAIL.

This recipe I now write, I find to be superior to anything I have ever made or ever found anywhere; besides, it has always a solid, firm, good body, fine rich flavor, and

never needs any rebeating. It never gets icy. Lay aside your prejudice and give it one fair trial. It suits everybody's taste.

CONDENSED CREAM MIXTURE.

4½ gal. 4-day old 20 per cent. cream, 1 gal. condensed cream, 4 oz. good vanilla 1 tablespoonful soda. Save out two quarts of your cream and melt your gelatine in it in boiling water bath, mix your sugar and the 4 gals. of cream, stir until dissolved then stir in your ½ gal. with the dissolved gelatine, then your 1 gal. of condensed cream, then your vanilla, then your soda, strain and freeze.

The soda acts as a sweetener, lightener and a preventive against cream taking any bad flavor, especially in long storage in the cans.

The above batch will freeze up full 10 gals. Do not freeze it too stiff, better to be a little soft rather than too hard, as it gives the cream a chance to ripen up when repacked, which should be done as soon as frozen.

WHOLESALE MIXTURE FOR FACTORY CONVENIENCE.

Two Batch Size—9 gal. cream, 2 gal. condensed cream, 15 lbs. sugar, 14 oz. gelatine, 8 oz. vanilla, 2 tablespoonfuls soda. Keep out one gal. of the cream to melt up the gelatine in.

Three Batch Size—13½ gal. cream, 3 gal. condensed cream, 22½ lbs. sugar, 21 oz. gelatine, 12 oz. vanilla, 3 tablespoonfuls soda; keep out 1½ gal. of the cream to melt the gelatine in.

Four Batch Size—18 gal. cream, 4 gal. condensed cream, 30 lbs. sugar, 28 oz. gelatine, 4 spoons soda, 16 oz. vanilla.

Five Batch Size—22½ gal. cream, 5 gal. condensed cream, 37½ lbs. sugar, 35 oz. gelatine, 20 oz. vanilla, 5 spoons soda; this last will freeze up 50 gals. of ice cream.

For 100 gals. of frozen cream double up the above amount which will make 10 batches of 10 gals. each when frozen, or the 100 gallons.

If you want a 200 gallon mixture, multiply each article in last recipe by four

and you will have it. Before mixing do not forget to keep out two quarts of cream to each 7 oz. of gelatine to be dissolved.

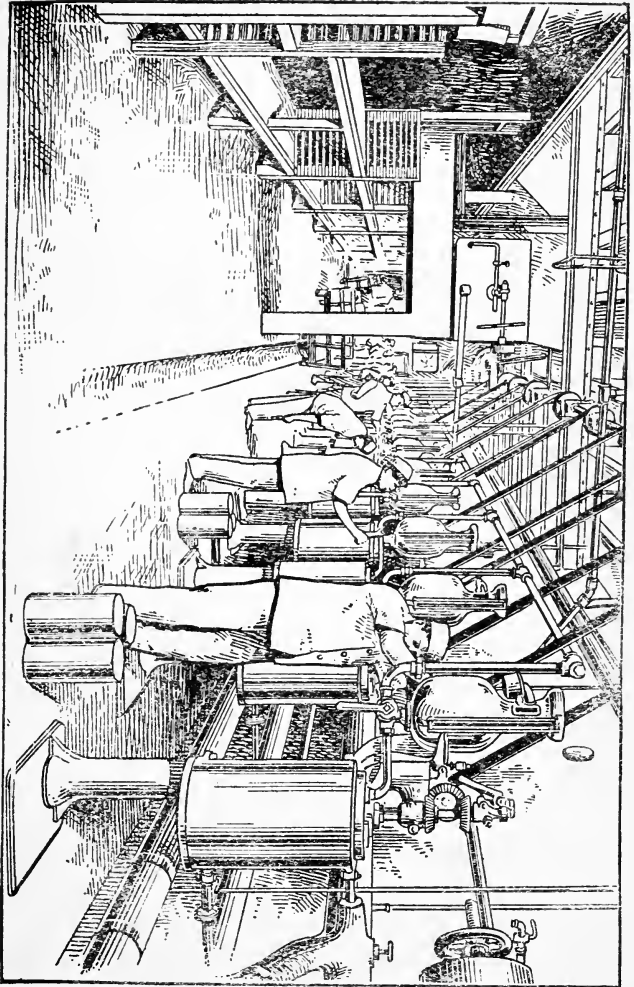
PURE FOOD LAW CREAM.

You can make a condensed cream or evaporated cream by the recipe given in this book, and by adding one gal. to four gals. of cream will bring the butter test up higher and make a better ice cream than all plain cream. Also it will stand up better, to use 2 of condensed cream to 3 of cream, 7½ lbs. granulated sugar, 3 oz. vanilla. Do not freeze or pack it too hard.

IMITATION ICE CREAM.

No Cream. No Milk.

This recipe I only produce to show what can be done, and I failed many times in trying to accomplish and imitate a mixture of oil and water so it would mix and resemble ice cream. My last experiment was a grand success, so much so I gave out samples, and all who tried them said, "what fine cream!" and they were astonished when



ANOTHER VIEW OF A FREEZING ROOM.



I told them what the mixture was they had eaten for ice cream.

Recipe:

Yolks of 5 eggs.

1½ pts. granulated sugar.

3 pts. water.

1 pt. tasteless cottonseed oil.

½ oz. corn starch.

¼ oz. fine salt.

Straight vanilla, 2 oz.

Bring the water and sugar to a boil, dampen the corn starch well, stir and gradually stir it into the sugar and water and boil until it shows thick. Now mix oil with the yolks, beat hard, adding the yolks slowly. Cool the first mixture to a blood heat, then beat it slowly and good into the oil and egg mixture; add the vanilla and freeze. The color is like ice cream, the grain is smooth, and if the oil is tasteless you will be surprised at the imitation.

PURE FOOD LAW RECIPE.

In this recipe so as not to lower the test of butter fat in cream, make condensed or

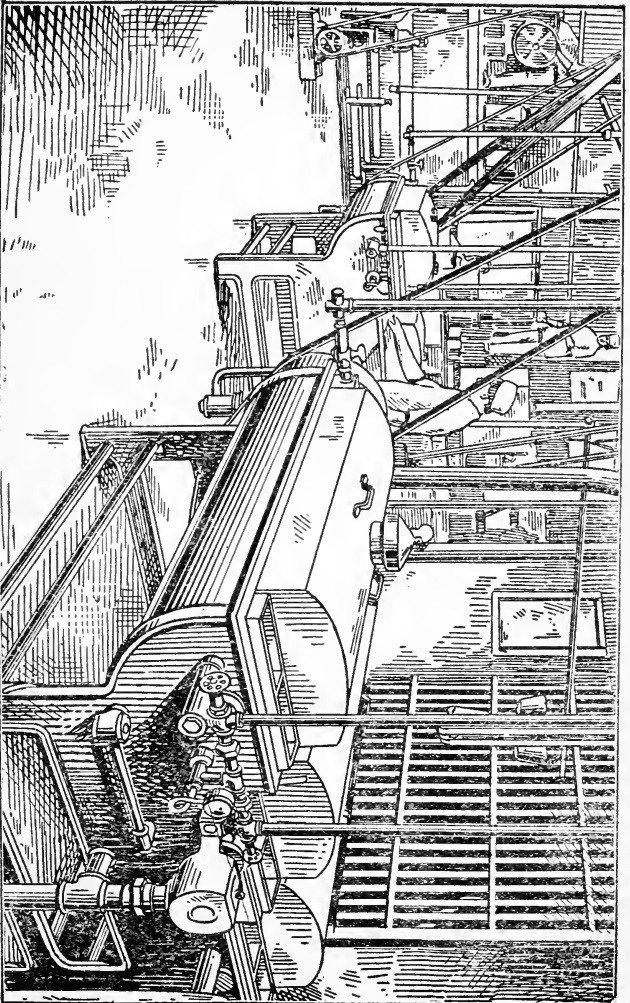
evaporated cream from the same cream you intend to freeze, using nothing but cream boiled down so that 5 qts. is only 4 qts. when done. Now the mixture is as follows: $4\frac{1}{2}$ gal. 20 per cent. cream, 1 gal. of your evaporated cream, $7\frac{1}{2}$ lbs. granulated sugar, 3 oz. vanilla, 3 oz. best gelatine; mix as usual and freeze.

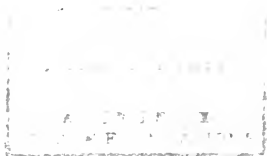
Now a suggestion if there are any objections to the gelatine. If the pure food law allows the cheese makers to use liquid rennet in cream, I ask could they prohibit us from using the same thing in cream. Just because one man is a cheese worker, the other an ice cream worker, and both goods are to be eaten, I claim no such law could be enforced, so I will suggest about 8 table-spoonfuls of liquid rennet could be used in one gallon of luke warm cream, the cream to be taken from the batch and frozen in place of a filler, thickener, or gelatine.

IMITATION OF PURE CREAM.

There is nothing that can fill the place of cream, but the following recipe will come

THE MIXING ROOM. PURE AIR IN ABUNDANCE IS ESSENTIAL HERE.





as near to doing it as any article I have tried.

5 gal. new milk, 8 oz. English powdered arrow root, 4 oz. gelatine. Take one qt. of the milk and dissolve the gelatine in it as in previous recipes, and one qt. to do the arrow root likewise. Now this should have a little yellow cream color added and if you do not care to use color, substitute the yolks of 10 eggs beaten, then add to it the arrow root. While hot mix all extra good and strain. Use as cream.

TO WORK UP TURNED OR SOURED CREAM INTO ICE CREAM.

To 5 gals. of turned cream use six large tablespoonfuls soda, stir it well in, then add all to 5 gals. of sweet cream. It cannot be detected. But do not use any of this to melt gelatine in as it will curdle. Use more or less soda as to the sourness of cream; if too rank let set $\frac{1}{2}$ hour and skim 1 inch off the top.

TO MAKE CONDENSED CREAM.

Take, for example, 5 gals. cream, not too old, put it in a kettle over the fire, stir good

and try often by sticking a case knife blade into it, and on drawing it out when it is coated over like thin whitewash, it has cooked enough. Now have a 10-gallon can in ice; pour in the cream and stir brisk and good, and it will soon cool up for use. The quicker cooled the better flavored cream you will have.

The above you will find extra good to add to thin cream to bring up the body.

Condensed milk can be made by the above example also and gives good satisfaction in wholesale ice cream.

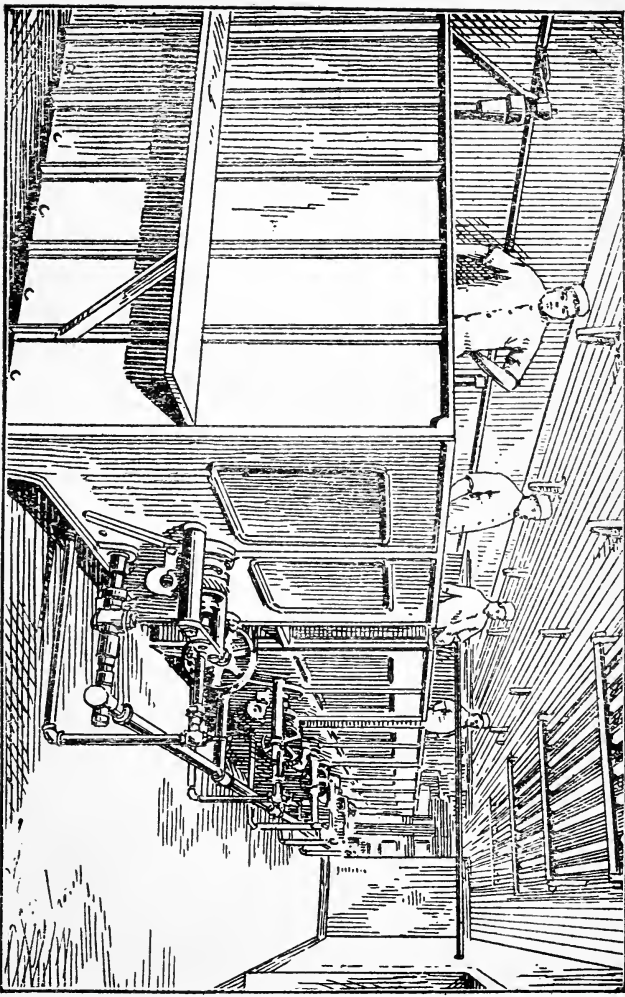
Another Condensed—5 gal. cream, 8 oz. English arrow root.

Another—5 gal. cream, 8 oz. English arrow root, 4 oz. gelatine.

Another—5 gal. milk, 10 oz. English arrow root, 6 oz. gelatine, color or not as you please.

A CHEAP GRADE OF ICE CREAM.

4 gal. milk, 1 gal. water, 4 lbs. sugar, 10 oz. arrow root, 6 oz. gelatine, little color, dissolve and work as in the first recipe.



A SWEET CREAM ROOM IN A MODERN PLANT. THE TEMPERATURE HERE SHOULD BE NEARLY AT ZERO.



State Washington - Elm

In making condensed cream on a large scale it must be done by steam, the cream well cooked in cans brim full and soldered up hot or it will not keep. The condensed cream recipes I give will keep longer than plain cream if kept in ice, as you do your cream. I have kept it a month not sealed. Try to make your own condensed.

CHOCOLATE PASTE FOR ICE CREAM.

This chocolate works nicely for candy ice cream, and thinned down for the soda fountain or bake shop. A fine article can be made by this recipe, also by using cocoa instead of bitter chocolate, as suits your fancy. I prefer the following formula:

Take $2\frac{1}{2}$ qts. water, 4 lbs. bitter chocolate, 8 lbs. granulated sugar. Take $1\frac{1}{4}$ qts. of the water, let it come to a boil; have the chocolate shaved fine and stir it in until it curdles up thick like corn meal, now add all the sugar and stir good until the batch works down smooth; then add the other $1\frac{1}{4}$ qts. of water and set all on the fire; stir good

until it comes to a simmer. Pour into a can or jar for future use. Powdered cocoa can also be used instead of the bitter chocolate.

TUTTI FRUTTI MIXTURE FOR ICE CREAM. NO. 1.

Example: $1\frac{1}{2}$ lbs. white crystallized pineapple, $1\frac{1}{2}$ lbs. red crystallized pineapple, $1\frac{1}{2}$ lbs. red crystallized cherries, 2 lbs. angelica, cut all in small pieces, mix up and put them in a jar. Take $\frac{1}{2}$ pt. of any mild wine, pour it over and shake all up good and set aside for use.

PISTACHIO PASTE FOR ICE CREAM.

Have a large bowl or pan, place in it 1 lb. almond paste, cut fine, $\frac{1}{4}$ lb. glucose, rub all smooth; add $\frac{1}{4}$ pt. simple syrup, and enough green color to give it a dark hue; mix smooth. Jar away for use.

STRAWBERRY—COLOR AND FLAVOR. NO. 1.

Take a 4-qt. bottle, put into it red color liquid 2 oz., add to this 3 qts. good straw-

berry flavor, shake well. Now have a three cornered piece cut out of your bottle cork, lengthwise, so you need not remove the cork but simply dash out your flavor and color, 5 to 8 dashes being sufficient for 5 gals. of mixture. Try it first, as flavors vary in strength; stir up your batch. It should be just the right color and just so you can taste the flavor nicely, if not so, add or diminish it correctly and you then have it ready for future use. See strawberry ice cream.

Have filberts roasted for ice cream, especially for the New York, and rolled fine; keep in a tin box. All nuts should be rolled or chopped fine for cream use.

NO. 1 CHOCOLATE ICE CREAM.

For 10 gals. after it is frozen—Take your amount of mixture to be frozen and put it in the freezer. Add 4 oz. vanilla, 1 qt. of the chocolate paste (mentioned before). If you want it extra dark you must use a little chocolate color. Place in your dasher and freeze as for plain or vanilla cream.

TUTTI FRUTTI ICE CREAM.

As in above (No. 1) add 2 qts. of the tutti frutti preparation and freeze as for vanilla.

STRAWBERRY ICE CREAM.

As in above (No. 1) add 2 qts. of prepared strawberries, 6 to 8 dashes of the prepared strawberry flavor (before mentioned). Freeze as No. 1. If you use fresh berries add $1\frac{1}{2}$ lbs. sugar and mash all good before adding them.

FRUIT ICE CREAMS.

Work as for strawberry; color to suit the fruit.

FANCY ICE CREAMS.

You seldom get an order for more than 2 to 4 qts. of these, so I will give you the quick method of making them and you can double up the quantity by multiplying the quarts and the amount accordingly when

necessary, using frozen vanilla ice cream to make them.

NEW YORK ICE CREAM.

Take 1 qt. vanilla ice cream, beat up the yolks of 2 eggs a little with 2 teaspoons of fine sugar; beat this into the cream with 1 heaping tablespoonful of roasted filberts cut fine; flavor with one tablespoonful of good brandy; beat all to mix; then pack as any ice cream.

TUTTI FRUTTI.

1 qt. ice cream, 2 heaping tablespoons tutti frutti mixture; beat in and pack in ice.

CHOCOLATE.

1 qt. ice cream, beat in 4 tablespoons of chocolate paste and pack away in ice.

STRAWBERRY.

1 qt. of ice cream, a dash of prepared flavor (mentioned before), 4 large tablespoons of prepared strawberries; proceed as before. Or any kind of fruits may be worked in on the same method.

LEMON ICE CREAM.

If for wholesale, use the best lemon oil sparingly and a little yellow color.

Orange ice cream, if wholesale, the same as lemon.

If retail, take either oranges or lemons, grate a few of the yellow outside rind, put it in a mortar with granulated sugar enough to grind and rub it down good, then a little alcohol and water mixed; rub good, then strain it through a cloth and bottle for use.

Lemon Cream—1 qt. ice cream, 2 table-spoons of the prepared flavor above, a little yellow color, juice of one lemon, juice of one orange; beat all and pack.

EGG NOG.

1½ qts. whipped cream, 12 oz. powdered sugar; whip the cream stiff, stir into the cream the sugar; 1½ pts. egg yolks, 10 oz. powdered sugar; beat the eggs good with the sugar over the fire, set off and continue to beat, off and on, until cold. Then mix the two together, stir in 3 oz. good rum and a dash of good nutmeg powdered fine; pack

away in plenty of ice and salt to harden before sending out. The above usually makes about 1 gallon when finished.

ORANGE.

1 qt. ice cream, orange flavor, juice 1 lemon, juice 1 orange, orange color—red and yellow makes orange color.

Other fruit creams are made on the same principle, chopping up the large pieces of fruit, mixing a little sugar to sweeten, and color as to the fruit used. If you want a gallon, multiply all by 4; if you want 5 gallons, multiply by 20 and cut your ice cream measure about two to three quarts short.

If you want to freeze 5 gallons for 10 gallons, mix the ingredients, add them and freeze.

MAPLE MOOSE.

1 qt. ice cream, burnt sugar to give it a dark wine color, $\frac{1}{2}$ teaspoonful maple flavor according to strength, yolks of 2 eggs; beat the egg yolks with 2 tablespoons sugar; then beat all into the quart of cream and pack.

A good maple syrup to have on hand—10

lbs. maple sugar, $1\frac{1}{2}$ qts. water; dissolve completely by heat but do not boil it, then add 2 lbs. of glucose and stir extra good, then strain it for use. When done it will register about 220 degrees. The glucose will keep it from graining.

FROZEN PUDDINGS.

There is a great variety of these goods, and, I find most every city that I have worked in varies somewhat, as to the styles and make up. So I will give a few choice formulas and ideas as follows:

CHESTERFIELD.—1 quart condensed ice cream, any ice cream can be used, $\frac{1}{2}$ lb. maroons, 1 qt. of whipped cream, 6 oz. powdered sieved sugar, 4 gills nayan, yolks of 3 eggs, pinch nutmeg, stir the whipped cream after beaten into the ice cream gently, beat the eggs with 3 tablespoons of powdered sugar, then mix all gently and put into a round mould to harden in ice and salt, any mould may be used. To take out draw a little water on and turn the pudding out into packer. Plenty of ice and salt.

Supply sauce for puddings if called for, but never push them as it is hard to get the price for the extra trouble.

SAUCE FOR ICE CREAM PUDDINGS.—Take a small amount of cream, beat up say 4 eggs to the qt. of cream, $\frac{1}{2}$ sheet gelatine, 4 table-spoons sugar, 2 tablespoons vanilla, mix all in a farina boiler and cook until a little thick, pack in plain ice.

Some use whipped cream sweetened and flavored for sauce. It saves time and is very nice, also it can be colored a delicate shade. Pack in ice, no salt.

APPLE ICE CREAM PUDDING.—Cook the desired amount of apples, pared and cored, to a thin jelly, strain by rubbing through a fine sieve, beat it with sugar to sweeten, $\frac{1}{2}$ lb. powdered sugar to each lb. of apple pulp, beat this into a hard frozen ice cream, using plenty, but do not forget to pack it well with plenty of ice and salt and at times open it up and give it a beating to keep down the grain. This serves well with the whipped cream sauce.

Either pack the pudding in the mould or in the ice cream can as wanted.

LA MALANAISE.—2 qts. cream, frozen, beat up the yolks of 4 eggs with 4 spoons sugar and teaspoonful of extract of nectarine, 1 pt. of strawberry jam rubbed through a coarse sieve, now beat all into the ice cream, cut into small dices, 2 oz. red and 2 oz. white pineapple crystallized, 2 oz. angelique, stir this in and freeze by packing in ice and salt.

DUCHESS.—1 qt. condensed ice cream, any ice cream will do, 1 pt. frozen orange ice, 2 oz. fine cocoanut, $\frac{1}{4}$ lb. roasted filberts, let come to a boil, $\frac{1}{2}$ pt. cup of cream, pour over the two nuts, let set awhile to soften, then strain off the cream and use only the nuts, run it through a fine cutter. Beat everything together and freeze in a mould. Take out and repack. Paint top with thin burnt sugar after it hardens up.

VICTORIA.—1 qt. condensed ice cream, 1 pt. whipped cream, 4 oz. powdered sugar, 4 tablespoons any good wine, $\frac{1}{2}$ lb. angel food cake, 4 oz. maraschino cherries, $\frac{1}{2}$ pt. raspberry jam.

If the raspberry jam is stiff enough cut it

into small pieces and stir into the ice cream.

Beat the whipped cream, add the sugar and also gently stir it in, then the wine.

Dissolve the gelatine in just enough water to cover it, strain and beat it in gently.

Cut 4 oz. cherries and stir in, cut the cake in as thin slices as possible, line your mould and fill with your mixture and freeze, then repack.

LA FRANCAISE.—1 qt. ice cream, 8 oz. powdered sugar, 6 yolks of eggs, 4 table-spoons vanilla, 1 teaspoonful cinnamon flavor, $\frac{1}{8}$ pt. chocolate paste, 4 oz. blanched almonds, beat the eggs and powdered sugar a little and beat into the ice cream, the vanilla also the chocolate, cut fine the almonds and finish, then mould in an oblong box mould. Plenty of salt and ice and repack.

Mould in long narrow mould to be cut in square blocks.

LAKINNAIRD.—1 qt. ice cream, 1 pt. milk, $\frac{1}{2}$ lb. maple sugar, 2 large tablespoons of English arrow root, $\frac{1}{4}$ lb. pecan goodies, 2 yolks of eggs, break fine the maple, add to the milk over the fire until dissolved, beat

the eggs a little and stir in, beat good, cool up in ice, cut the nut goodies fine and beat in, then beat all together, fill a round flat mould, leaving top space to ice with $\frac{1}{2}$ pt. whipped cream. Mould and repack.

MONTROSE.—2 qts. of ice cream, $1\frac{1}{2}$ pts. milk or condensed milk, 8 oz. powdered sugar, $\frac{1}{4}$ oz. gelatine, 4 egg yolks, 4 table-spoons vanilla, 2 of lemon extract, $\frac{1}{2}$ lb. figs, 6 oz. sugar; boil the figs in water to cover them until tender, rub the soft pulp through a colander, beat the eggs and sugar together, mix with the pulp, cook the milk and gelatine, cool up and also strain into the above; now take a square box mould and fill in the bottom with a qt. of the ice cream, then pour in your mixture. Color the other qt. of ice cream a pink strawberry color, flavor and beat it soft so it will pour even on top; do not do this last too quick; give the center time to set a little first, then ice and salt up to freeze, then turn it out and repack.

In the above recipe it does not take long to freeze the puddings, 30 minutes to 1 hour is sufficient.

Different ice cream makers often have the same name, but a different mixture for the goods turned out. Whatever you make, make it good.

NESSELRODE.—1 pt. double cream, $\frac{1}{2}$ pt. maroons (chestnuts), 8 oz. powdered sugar, 2 tablespoons vanilla, 3 oz. seeded raisins, 2 oz. sultanas, 2 oz. citron peel, small teaspoon salt; beat the cream as stiff as possible without buttering it, stir in the sugar, then vanilla and raisins; cut the citron fine, add a tablespoonful of sugar and beat fine in a mortar, then add and stir all together gently to mix and freeze in a mould.

I think a good brandy flavor improves this, but some object; some prefer it thinner; I prefer the above mixture.

PAREE CREAM.—Make a qt. brick of New York ice cream, freeze it, have a round mould or square mould to hold $2\frac{1}{2}$ qts., cut the brick so as to form a square in the center of your mould, now make a qt. of good tutti frutti ice cream and fill in all around your center piece, ice the top with whipped cream and freeze and repack to deliver.

EXTRA FINE CUSTARD FOR FROZEN PUDDINGS, ETC.

Have a kettle. Put into it, for example, 10 egg yolks (no whites), 6 oz. medium fine sugar. Cook over the fire by whisking and beating continually until it commences only to thicken, then strain immediately. To the above amount add 1 qt. of frozen ice cream and a dash of maraschino flavor and freeze as for any ice cream. The above amount makes about 2 to 2 $\frac{1}{4}$ qts. for a round mould. These are usually decorated with whipped cream.

MANDARIN BOOMS.

Take any desired number of even sized, large choice blood oranges that have a rich looking peeling; cut them crosswise in halves, take out the pulp; fill one half with a nice tutti frutti cream and the other half with a good lemon ice. Place the two halves together and set them into the ice case, or packer can, as for any kind of cream.

HOKEY POKEY.**5C. BRICKS.**

There have been quite a number of recipes for hokey pokey but they are very simple to make by taking a medium cheap, or cheap ice cream, with a little more gelatine than for ordinary use, and filling your moulds, packing them in plenty of fine ice and salt for one hour. Then dip the mould in water two or three times, then turn them out and cut into desired 5c blocks. Wrap and pack as for ice cream. A suitable tin box mould for this kind of moulding: Ice box $13 \times 2\frac{1}{2} \times 2\frac{1}{2}$, or you can use ice cream brick moulds as in the following:

3 gal. of milk, $1\frac{1}{2}$ gal. of cream, 1 gal. of condensed milk, 8 lbs. of sugar, 12 oz. of gelatine, 4 oz. (or more) of vanilla extract. Put the gelatine into a double boiler with 2 qts. of milk to dissolve. Mix the other ingredients and stir them well, then strain in the gelatine. Freeze with a constant speed from start to finish, using 8 lbs. of coarse salt to 120 lbs. of crushed ice. After starting the machine pile on all the mixed ice and salt

you can, and add more as it works down even with the lid. With the machine running at 140 revolutions a minute, this batch should be crowding the lid of your 10-gallon freezer in 12 minutes. Then put on $\frac{1}{2}$ lb. of salt and run 3 or 4 minutes longer to stiffen it up ready for moulding. Make up into quart bricks which will cut into eight 5-cent bricks. Pack the bricks in ice and salt, using 6 lbs. of salt to each large pail (30 lb. candy pail) of crushed ice. Put half a pail of mixed ice and salt in the bottom of a 10-gallon packer and fill up with bricks, allowing about a foot for ice at the top. Leave standing for 2 hours at least, as the cream to be cut up should be harder than for quart brick delivery.

A 5-gallon packing can will just hold 100 small bricks. Ice up the packer before beginning to cut the bricks. Use waxed paper, 7 by 9 inches, for wrapping. It can be bought in 7-inch rolls and cut off as required.

Take a brick (one at a time) out of the ice pack, give it a turn or two in a pail of cold water, remove the lid and drop the

cream onto your cutting board or table. Cut the quart brick into eight pieces, wrap quickly and pack them in the iced up packer.

For moulding a large number I recommend 4-quart or 8-quart bricks. The 4-quart should be kept in the ice and salt for 3 or 4 hours. The larger bricks should be left in the pack overnight; and in this case it is advisable to leave out the plug. These larger bricks are marked so that it is easy to cut them evenly. Split them lengthwise in the center first, then crosswise, then the four lengthwise again and you have 8 1-quart bricks. As these are still to be cut up into smaller bricks and wrapped, you can readily understand that quick work is required.

A special cutter can be made by nailing or bolting blades (cut out of heavy tin or galvanized iron) between strips of wood of the proper width. Such a cutter is good for quick work.

The batch I have given here, frozen as directed, should produce 320 5-cent bricks. The cost, labor not included, varies in different localities, but on the average it will

be about 30 cents a gallon. In 100 lots the bricks should bring 3 cents or \$9.60 per batch; in 500 lots, $2\frac{1}{2}$ cents or \$8 per batch. The margin for labor and profit should never be less than \$5 per batch.

Never recommend mixed colors in 5-cent bricks, and never agree to take back unsold bricks; it is always unprofitable.

FROZEN TAFFETU.

33 egg yolks.

$2\frac{1}{2}$ qts. maple syrup.

2 oz. gelatine.

2 oz. vanilla.

5 qts. 20 per cent. cream.

$4\frac{1}{2}$ qts. double whipped cream.

Burnt sugar color.

Maraschino flavor.

Cook the egg yolks, beating hard and continually, adding gradually 1 qt. of the syrup until they commence to thicken a very little. This takes practice to do a good job and not scorch the eggs. Beat the whipped cream light. Dissolve the gelatine in 1 pt. of the cream. Add the cream and balance of syrup

and cooked eggs and gelatine color and freeze medium hard. Then add the flavor and whipped cream and finish freezing.

FRENCH MARSHMALLOW CREAM.

$\frac{1}{2}$ lb. powdered sugar, 1 qt. double cream, $\frac{1}{4}$ oz. gelatine, $\frac{1}{4}$ pt. cream, $\frac{1}{2}$ lb. good marshmallows, $\frac{1}{4}$ oz. vanilla, $\frac{1}{2}$ lb. English walnuts; beat the cream stiff; dissolve the gelatine in the $\frac{1}{4}$ pt. of cream, cool a little, then put into your gelatine a spoon at a time of the whipped cream and gently stir up the gelatine and continue until you have all in. Roll the nuts and stir them gently in, now cut up the marshmallows in fine pieces and stir them in and the flavor and sugar all together. This may be served plain, or moulded, or in paddy cases.

Different kinds of creams may be and are made after the name of the most prominent article used, such as caramel ice cream, colored with caramel burnt sugar, bisque powdered macaroons, cocoanut, walnut, coffee, coffee extract, roasted filberts ground fine,

raspberry, pineapple, burnt almond, powdered nectarine fruit, banana, apricot, peach, brown bread, ginger preserved and cut fine, maraschino flavor or cherries, noyan flavor, etc. The same may be said of ices.

Philadelphia ice cream is a cooked custard of cream, eggs and sugar.

Delmonico is the same, usually using one-third milk instead of all cream.

Some workmen make the above goods under a name to suit their fancy; too much so.

STRAWBERRY FLIPP.

Take $\frac{1}{2}$ lb. tapioca, soak it in water over night, then cook it clear. Dissolve $\frac{1}{4}$ oz. of gelatine in water to cover it and strain into the tapioca with 8 oz. sugar; stir in 1 qt. preserved strawberries; pack in any mould to suit your fancy. When taken out to repack floor it on an angel food layer cake, slice and place one layer on top, press it down gently, trim off the top for the sake of effect, and re-pack for delivery.

INDIA DESSERT CREAM.

For 1 qt. of ice cream, take 6 oz. fine cocoanut, dampen just a little, then take a board or a pan, sift fine sugar on it and spread the cocoanut on it thin; bake a nice dark brown color in a very hot oven, quick; take it out, turn it over and repeat. When cold cut it up and run it through a fine chopper for beating into the cream. Color the ice cream a little with burnt sugar. maraschino flavor.

ICES.

Different fruit ices are mostly made from a stock ice or body consisting of water, oranges, lemons, sugar, gelatine, glucose and whites of eggs, too much of the latter article and they will not stand well. By adding fruits run through a colander or sieve and sweetened will give you the kind of ice according to the fruits used, so I will give you some first class recipes to go by.

LEMON.—For a 5 gal. batch, 25 lemons, 20 oranges, 6 lbs. granulated sugar, 2 oz. glucose, 2 oz. gelatine, 10 qts. water, 2 egg

whites, small teaspoonful tartaric acid. Take the juice of the lemons and oranges, add it to the water, then the sugar, stir it well to dissolve; dissolve the acid in $\frac{1}{4}$ glass of cold water and add it; then melt the gelatine in 1 pt. water over heat; add to it the gelatine and stir until melted and strain all into your freezer except the two egg whites and freeze as for ice cream, using more salt when done, beat the eggs with spoonful of sugar and beat into the lemon ice.

One gallon batch—8 lemons, 6 oranges, 3 lbs. sugar, $\frac{1}{4}$ oz. gelatine, 2 oz. glucose, 1 egg white. Proceed as in the 5 gal. batch, after straining all ingredients into the can, add enough water to make the batch 3 full quarts before freezing.

Other fruit ices are made the same way, adding from 1 pt. to 1 qt. of fruit, then the same amount of water.

ORANGE.—Make the orange ice exactly the same except you use 20 lemons and 26 oranges and orange flavor.

No. 2. If you want a strong flavor of either one of the above, take and grate the

outside rind of 3 of the fruits wanted, add a large tablespoonful of granulated sugar, put all in a mortar and rub down, add $\frac{1}{4}$ glass of water, rub good, then strain into your batch.

CRANBERRY ICE.

Make the body as for any fruit ice mentioned. $2\frac{1}{2}$ qts. cranberries. 3 qts. water. Cook soft and rub through a colander or coarse sieve. Add $1\frac{3}{4}$ qts. heavy syrup, or about 5 lbs. sugar, if no syrup. A pinch of soda to take away the bitter taste.

The above amount is suitable for 2 to $2\frac{1}{2}$ gal. batch making allowance for water and sugar. Some workmen prefer to add 1-3 cooked apples so as to tone down the cranberries, and a little red color, all to your fancy.

STRAWBERRY.—This can be made either from lemon ice or orange ice by using $4\frac{1}{2}$ gals. of the frozen ice and rubbing 2 qts. of the berries through a sieve or colander and sweeten, then beating it into your ice, or you can freeze up a batch on the same principle, giving it a little color for effect's sake.

QUICK METHOD.—Now if you have lemon ice in stock and you want to make orange, proceed as follows: Beat in the No. 2 orange flavor until you kill the lemon flavor and add a very little orange color.

STRAWBERRY.— $\frac{7}{8}$ qt. of ice, beat in 4 spoons of sweetened berries, a little flavor, then color and ice up. Other small quick orders for fruit ices can be made the same way.

WHOLESALE ICES.

For 10 gal. when frozen:

23 qts. water.

15 sheets gelatine, or 2 oz.

18 lbs. sugar.

5 oz. fruit acid.

5 qts. any kind of fruits-juice or pulp. Dissolve the gelatine in 1 pt. hot water. Add all and strain after stirring to dissolve the sugar. This takes about 20 minutes to freeze with about 9 lbs. of salt to your ice. Speed of the machine, 150 revolutions.

ROMAN PUNCH.—Add to the above 1 qt. good dark rum before freezing and proceed the same, using 2 lbs. more salt on the ice;

adding 3 doz. lemons, 3 doz. oranges instead of fruit.

FRUIT ACID.—A fine ice of any kind can be made by this recipe. They are just as fine flavored as to use lemons or oranges for them and less work. I recommend this recipe very highly. Take 3 qts. water, 3 sheets gelatine, 4 lbs. of sugar or $1\frac{1}{4}$ qts. of syrup, place of sugar; $\frac{3}{4}$ oz. fruit acid, or 1 oz. acid to the gallon, 4 to 5 lbs. sugar to the gallon; 1 qt. of fruit extra; or dissolved citric acid in cold water enough to make it taste instead of the fruit acid, 1 qt. of grated pineapple, or 1 qt. of any fruit, whites 2 eggs, beaten with a spoonful of sugar, when frozen beat the whites in with a paddle, dissolve the gelatine in a little water, add all together and freeze. The above amount will make close to 2 gal. frozen.

PRUNELL.—Beat the yolks of 6 eggs with $\frac{1}{2}$ lb. fine sugar stiff, add the juice of 1 lemon and 1 orange with $\frac{1}{4}$ cup of water, simmer all until thick, stirring all the time; now beat the whites of 2 eggs with 2 spoons fine sugar until stiff, whip the 1st batch

into the last one. Have cut fine 2 oz. Prunellas, rub them good in powdered sugar and stir into the batch and mould.

ROMAN PUNCH.

1 qt. lemon ice, $\frac{1}{4}$ pt. good rum. Beat good and ice up.

NO. 1 BODY ICE.

ICES FOR 1 GALLON SIZE.

3 qts. water.

6 oranges.

6 lemons.

4 lbs. sugar.

$\frac{3}{4}$ oz. fruit acid.

$\frac{3}{4}$ oz. gelatine.

In $\frac{1}{2}$ cup hot water. Mix and strain all. Freeze with more salt than for ice cream.

RUM PUNCH.

Use the above recipe. Add 4 to 8 oz. dark rum.

LEMON ICE.

Use the No. 1 stock or body ice, adding 6 lemons extra; little lemon flavor.

ORANGE ICE.

Use No. 1 as above. Add 6 oranges extra and orange flavor.

CHOCOLATE SEA FOAM.

1 pt. cream whipped light.

3 pts. milk.

2 lbs. sugar.

4 egg whites.

2½ oz. chocolate paste.

1½ oz. sheet gelatine.

Orange flavor.

Dissolve gelatine in 1 pt. milk, cool a little and beat light; then beat eggs stiff, pouring in the beaten gelatine last and beating the while; then add all the other ingredients, beat good and pour into a brick or fancy mould to freeze 2 hours.

To serve use ½ pt. of whipped cream; color it a pale green when whipping, and a little pistachio flavor.

FRUIT ICES.

Use No. 1, leaving out the fruit; substitute ½ qt. of any fruit rubbed through a

sieve (no seeds), say pineapple or strawberries. This last is often called sherbets.

APRICOT, PINEAPPLE, OR PEACH SHERBET.

If peaches or apricots are to be used, allow $\frac{1}{2}$ lb. of sugar with the fruit, mashing it into the fruit good before rubbing it through the sieve. Or the fruit can be only mashed and not run through the sieve as some people fancy it best. Any fruit with an acid should be treated with a little extra sugar.

MALAGA PUNCH.

2 qts. lemon ice, 2 lbs. grapes, $1\frac{1}{2}$ lbs. fine sugar, 1 teaspoonful caramel, 6 oz. glucose. Dissolve the sugar in the glucose with the grape juice, beat into the ice, rub the grapes through a sieve, add and beat in, pack good and rebeat several times before sending out.

FROZEN APPLES.

Take the desired amount of apples, pick even sizes and extra large, pare and core

with an extra large space to be filled in, bake these tender but not so they will fall down, sifting powdered sugar well over them and a little mace. Have an equal amount of sago well soaked and cook until clear; stir in a little sugar, fill the cores full with this. When a little cool, the apples may be touched up with a little red and green color, then place in your cabinet well iced and salted. A simple sauce can be served with these if desired.

FRAPPES.

These are nothing more than any kind of fruit ices such as are already given. Simply frozen to a slush or else packed in a can not frozen to a slush but packed with ice around the can and salt enough to bring the cold up good and cold.

UNFERMENTED WINE FRAPPE.

This is a large name and a large drink. If once tried it will rank with the highest frappes made. My wife invented this formula and served it for four hundred Meth-

odist ministers, all of whom had a compliment, and the way they drank you would hardly think of a temperance cause. I will give it as she gave it to me. The amount made 13 gallons packed in 3 cans with ice and salt. Juice of 7 lemons, juice of 8 oranges, 8 qts. of cherries, 4 1-qt. cans of pineapple, 18 lbs. granulated sugar, 1 oz. citric acid dissolved in 1 glass cold water, 4 oz. strawberry flavor, 2 oz. red color. Dissolve the sugar in 1 gal. water over the fire, add all together and bring the amount up to 13 gals. by adding water. The flavor combined, I must say, was extra fine.

PINEAPPLE SOUFFLE.

Yolks of 4 eggs, 1 tablespoonful English arrow root, juice 2 oranges, juice 1 lemon, 1 lb. sugar, $\frac{1}{2}$ oz. gelatine, 1 qt. double cream, $\frac{1}{4}$ pt. water. Dissolve the gelatine in the water, beat the cream stiff. Stir the eggs, arrow root and juices over the fire until thick, then add the gelatine and when nearly cold gradually add to the whipped cream by lifting the cream up through it. Pack in ice and salt.

BAKED ICE CREAM FLOTUNOS.

First have a set of irons the shape of small paddy cakes. Then have a pan of cooking oil hot. Then make a batter as follows: 2 eggs, 1 teacup sugar, $\frac{1}{4}$ teaspoon salt, 1 cup of milk, 1 cup of flour. Beat the eggs lightly with the salt and sugar, add the milk and flour and beat all smooth. This will make about 40 cups or cases edible to fill with ice cream after which sift powdered sugar over the tops. Punch a hole in a piece of sheet iron, put the iron over a blaze of fire and you will have a blaze of fire up through the hole. Now quickly turn your box or paddy case of ice cream up side down over the blaze to scorch the sugar, or a gas jet can be used to do the work. Now to use the irons in the batter, first heat them in the hot oil, then immerse them in the batter the suitable depth to form the paddy cases, then stick them in the oil to bake a nice color.

CHARLOTTE RUSSE.

This is whipped cream flavored, sweetened and filled in cases to hold a small dish

in amount. These are much nicer if packed in an ice cabinet and delivered very cold. Some decorate the tops of each with fruits; they are very pretty and nice.

ANOTHER STYLE CASES.

Is to fill your cases four-fifths full of any kind of ice cream, then decorate the top with whipped cream and top off with a piece of crystallized fruit.

WHIPPED CREAM.

Take, for example, 1 pt. of old rich double cream, place it in a round bottomed kettle, bowl or pan. And with a wire egg whip beat it up light and stiff. Dissolve gelatine, sugar, flavor and condensed cream can be stirred into the above, or the above can be beaten into ice cream or mixtures to enrich the same. To freeze it simply pack it as for ice cream, at times gently cut down the outside into the center to make an even freeze of it.

CHARLOTTE RUSSE.

No. 2. Take No. 2 round cutter and cut strips of good cake to fit your individual

cases; then line the insides with it and fill in with whipped cream and decorate the tops. These need not be packed in ice.

FRUIT ACID.

Dissolve in 1 lb. of water, 1 lb. of the best citric acid and bottle for use.

BRICK ICE CREAM.

Have a 1-qt. brick mould, drive a nail through the center of the bottom and hammer down the rough edges, place a piece of paper in the bottom of the mould over the hole, then fill in one-third full of vanilla, finish with chocolate, fill the mould good and put a slice of paper on top to project all around $\frac{1}{2}$ inch, then press on your lid. Now to freeze it: Throw a half scoop of fine ice in a pail and 1 pt. of salt, place your mould in the center, a scoop of ice on top, mix with a pint of salt, cover it over and let it set one hour. To take out, dump your pail up side down, take your mould, dip it in water 3 or 4 times, take off the lid and paper, turn it up side down and blow on the hole and the brick

will slide out, wrap it in paper and pack it in a 2-qt. can as you would so much ice cream. These three colored bricks are called variegated, as you see you would have a brick chocolate, white and pink, which can be cut crosswise in any size slices.

WHOLESALE BRICKS.

Now if you are in the wholesale business, I advise using a 4-brick size mould and have no less than a half dozen to use for quick work. They can be cut into 4 1-qt. bricks; there are moulded and frozen almost the same, except in proportion, more ice and salt. Where you can it is better to mould large bricks late in the afternoon, at half-past five o'clock; leave the plug out of the freezer over night, throwing on more ice and salt and shaking all to settle the ice. In the morning take them out early and pack.

A SAVING IN MOULDING.

For my retail trade in brick ice cream, I have invented quite a saving in time and extra trouble. I take my 1-qt. brick boxes for

delivery, and simply line them with the heaviest manila stick candy wax paper, having it cut so the fit leaves square, even corners.

Now I mould my ice cream, using the condensed heavy cream mixture, right into the delivery box and place them in the extra heavy iced and salted freezer or ice cave. To be sure it takes about three times as long for them to set solid, but the workman can see at a glance the time and trouble saved over the extra way of freezing and repacking out into the delivery boxes. It will not be long until some wise paper box factory will take advantage of this and give to us an oiled or waxed inside box for this purpose. After the bricks set firm the wax paper easily comes free from the frozen brick.

ROUND MOULD WITH A HEART CENTER.

These moulds are supplied by any supply house. They consist of 2 lids, 1 drum, 1 heart center and 1 round lid with a heart cut out of the center. To fill the mould first

take a piece of wax paper and put on one end of the drum, then a lid over and on it. Set it down with the open end up. Now place in your heart mould in the center; have some extra soft vanilla cream, with this you fill a paper funnel, folding in the top, cutting off the small end and filling around your heart with it by holding the top and squeezing out the cream.

When filled do likewise with some strawberry cream and fill the heart, then put on the lid with the hole in and put a heart-shaped stick in the heart. Someone must hold down the stick solid while you pull out the heart mould, thereby leaving the cream in the center. Now place a paper on, then the lid and freeze as in any brick work.

Another way is to have small heart moulds, fill them and freeze; then push them out, set them in the center of your round mould and put vanilla cream around them, refreeze the whole brick. After $1\frac{1}{2}$ hours it is ready to take out same as any brick.

PACKING BRICKS.

I advise that each brick should be wrapped with thin paper or white wax paper and they can be packed on top of each other. Always have your cabinet or can well iced and salted up before needing it, so it will be cold and in good shape to receive the bricks. Use plenty of salt to pack with the ice.

INDIVIDUAL FANCY MOULDING.

For a sample of these goods we will take an individual apple mould, fill each half with yellow cream or pale green colored ice cream. Now put a cherry or piece of crystallized fruit in one of the halves to represent a case; now close up your mould and squeeze it shut tightly. Take a scoop of ice and $\frac{3}{4}$ pt. of salt; mix it and throw it in a pail; put your mould down in the center of it to be well covered; now it takes from 15 to 20 minutes to freeze. Then take it out and proceed as for brick moulding.

To paint the apple use red color; weaken a few drops with 10 times as much water. Take a brush and paint $\frac{1}{2}$ of the apple up

and down. Now if you used green color for your cream you have one-half green and the other half red. To decorate the apple stick a clove in the small end and an artificial



Fancy Mould—Individual.

apple stem with a leaf and flower in the stem end; pack them as you would brick cream.

VARIEGATED INDIVIDUALS.

These you fill with chocolate, vanilla, strawberry, New York, or Pistach, placing each color in the mould proper to correspond, as white between any two colors and so on.

FRUIT COLORING INDIVIDUALS.

A most delicate effect can be made on painting peaches or pears by the following:

Mould your peaches of a delicate color of yellow; on taking them out of the mould give them a quick dip into some ice water to smooth the cream for painting. Now have prepared some starch by coloring it a nice pink; use water and color; when it dries rub it through a sieve and box it for use. A green can be made the same way.

Now to paint the pears or peaches, take a bit of cotton, touch it into the starch, then gently top one-half of your fruit and you have the desired dull rich color of the fruit.

One important feature in taking out and painting individuals is to do a neat clean job. What would disgust your customer more than opening up the packer to serve her most admired friends, and find at first sight that the individuals, though perfect in make, are covered with dirty finger and thumb prints, while others are stained and daubed through handling, from other colors.

STICKERS IN INDIVIDUALS.

In freezing lilies or flowers in which you must insert petal centers it is best to stick

them in immediately when you take them out of the mould, or if you do not it is usually the case after they set hard in the ice case or can packer, then the wires will bend in trying to put them in, so you will likely have to use an awl or small knife blade to first insert a hole, or you may also have to cut off an inch of the wire stem as they bend easily by a little pressure.

CRYSTALLIZING FRUIT.

FOR ICE CREAM WORK.

Pare and seed the fruit; then with a pointed stick make holes in it. Now parboil the fruit until tender, then drain; put in a crock. Cover fruit with a hot sugar syrup. The next day drain off the syrup, heat it and pour it over again. The next day drain and dry the fruit; then cook some sugar to 230 degrees, stir it until it looks a little grainy, throw in your fruit, stir all good, then pour all into a sieve, drain good, then put the fruit out to dry. When dry box up for use. Water melon preserves treated in a green syrup as above process are very fine.

MIXING FRUIT COLORS.

Black and red makes brown.

Red and yellow makes orange.

Yellow and blue makes green.

Black in white makes grey.

Red and blue makes purple.

Yellow in white makes cream.

Pale red in white makes pink.

Pale blue and red makes violet.

In mixing the above colors it is best to have the colors weakened with water, using a very small amount until you strike the desired shade you want.

CARD MOULDING.

Cards are on the hard list unless you follow this instruction: Punch a nail hole in the back half center of your mould, and before filling with ice cream, place a small piece of paper over the mould. To take the cream out after it is frozen as in individuals, do not wet the mould more than necessary, or any mould, as it allows the cream to melt and run down and spoil any fine impression.

MINT JULEP.

Take 2 qts. of lemon ice frozen; get a double handful of fresh mint leaves; beat and grind them in a mortar with a half cup of good granulated sugar; then add $\frac{1}{2}$ cup of water and macerate good; then strain it into a qt. cup, add $\frac{1}{4}$ pt. good brandy, $\frac{1}{4}$ pt. good wine; put all into the ice and beat it and pack with plenty of ice and salt. When you cannot get the leaves use peppermint flavor.

IMITATION PISTACHIO NUTS.

As the pistachio nut is too expensive for medium priced ice cream, a fine substitute can be made. Roast pignolia nuts, roll them down to a half size with a rolling pin; then color them with a thin green color having a little maraschino flavor added. Let them dry. Then run them through a fine cutter. Bottle for future use.

I have had old ice cream makers laugh at the idea, and time and again the same men have asked me how long was the cream freezing. If they had timed their batch

they would have known as much as I, and would not have been obliged to ask the question.

The timer is a great helper as to letting you know if you are right or wrong as to the proper amount of salt to the ice, more or less, according to the time in freezing. Try it.

ICE CREAM CANNON BALLS.

Mould some round balls extra hard as for individuals, then melt some sweet chocolate, thin it down with cocoa butter, let it cool until the most of the heat is off; now have two wire forks, drop a frozen ice cream ball into the chocolate, turn it upside down quick, and with your two forks, set it out on your tray, and then immediately in your ice cabinet or iced up can.

Nut balls can be made with ground nuts by dipping the balls in warm water using no chocolate; immediately drop them in crushed nut goodies; wrap in wax paper and place in your ice cabinet to keep hard.

SNOW BALLS.

These are made in various coatings as to fancy. Use No. 1 mould as for Cannon Ball. Whip up some double heavy whipping cream with a very small amount of powdered sugar and a little cumerine flavor in powdered sugar, then dip the balls into this and set them in the ice case.

TOASTED SNOW BALLS.

One kind is to have fine roasted cocoanut and after the balls are coated in whipped cream as snow balls, then turn them over in the roasted cocoanut and then into the ice cave.

NO. 2 TOASTED SNOW BALLS.

After moulding and dipping into the whipped cream give them a jar or knock so as to drop off all surplus cream; after a half dozen are coated set them in a very hot oven to scorch a light brown color, which will only take a few seconds if the oven is the high heat; then immediately set the whole

six in the ice cave to harden; do not try to handle them until they are frozen up in the cave.

Other cases, such as filled maringues, can be treated likewise and artistically retouched with a small brush and different colors or retouched with cuts of French fruits after thoroughly chilled up in the ice cave. Prices range from \$3.00 to \$6.00 per dozen on the above line of cannon balls and maringues.

LEMONADE.

In the ice cream business we often have calls for an order of lemonade.

NO. 1. LEMONADE FOR WHOLESALÉ.

5 gallon size.

3 gallons water.

4 doz. lemons (juice).

3½ oz. fruit acid.

20 lbs. granulated sugar.

Mix and stir.

Take the rind of 4 lemons, grate only the outside oily skin; add 4 oz. granulated sugar to it and rub it to a paste in the mortar, then

add $\frac{1}{2}$ pt. water to it and strain it into the lemonade.

Some leave out the lemons and use only the acid and the 4 rinds as flavor. Add water to make 5 gal. in all.

NO. 2. LEMONADE FOR RETAIL.

Ice up a jar; put into this 1 gal. water, fruit acid 1 oz., sugar $1\frac{1}{2}$ lbs. Use this water in making your regular shake lemonade, using $\frac{1}{2}$ lemon and the regular amount of sugar, by mashing the half lemon in the sugar as usual, then a little fine ice, then the lemonade, water to tone and give it strength. This makes an elegant drink and really improves the lemonade. Orangeade may be made in the same way.

SOME GOOD FLAVORS.

ARTIFICIAL VANILLA.—For 5 gal. size, $3\frac{1}{3}$ oz. vanilla, $1\frac{2}{3}$ oz. cumerin, $2\frac{1}{2}$ pts. glycerine, 10 pts. alcohol; add the vanilla and cumerin to the alcohol and let stand overnight; then add the glycerine, shake well and let stand until noon; then add water to bring the measure up to five gallons.

VANILLA BEAN EXTRACT.—This can be made from any kind of beans, grinding them fine and putting them in a 1 gal. glass bottle, say 12 oz. of the ground vanilla; pour in on them 2 qts. of good alcohol, 1 qt. water, $\frac{1}{4}$ pt. glycerine. It is best to set this in a warm place for 14 days, giving it a shaking up once a day, then fill it for use. It can be reduced with $\frac{1}{4}$ its amount of water according to strength. Now keep the residue of beans, put them back in the bottle and repeat the process which will likely be $\frac{1}{2}$ the strength as the first process, or two kinds of beans may be mixed, or mix it $\frac{1}{2}$ with artificial vanilla.

PERFUME FLAVORING.

EAU D' ARGENT.—1 dram oil Cedrat, 3 oz. oil rose, cut with $\frac{1}{2}$ pt. rectified spirits.

PERFECT LOVE.—12 drops oil lemon, 9 drops cloves, 4 drops mace in $\frac{1}{2}$ pt. alcohol.

SHERBET.—1 oz. vanilla, 1 oz. strawberry, 1 oz. pineapple, mix together.

PISTACHIO.—5 parts vanilla to 1 of bitter almond, mix together.

CITRONELLA.—1 dram extract of orange, $1\frac{1}{4}$ drams extract of lemon, 6 drops oil cloves, 12 drops coriander, $\frac{1}{2}$ pt. alcohol.

ROOT BEER FLAVOR.— $\frac{1}{4}$ oz. clove extract, 2 oz. ginger extract, 1 oz. allspice extract, $\frac{1}{2}$ oz. cinnamon extract, caramel color, mix all in $\frac{1}{2}$ pt. rectified spirits.

CREAM CONELLA.—10 drops oil cinnamon, 2 drops oil rose in $\frac{1}{4}$ pt. spirits.

LOVAGE.—Cinnamon, c a r a w a y, equal amounts.

EXTRACT OF BEES' HONEY.—Peppermint 2 oz., attar of roses, 3 oz., spearmint, 3 oz., wintergreen 2 oz. Mix in a little spirits to cut all. Take $\frac{1}{4}$ lb. light brown sugar, $\frac{1}{4}$ lb. glucose, $\frac{1}{2}$ pt. water. Dissolve over heat, when cold mix all together.

CREAM DE MINTO.— $\frac{1}{4}$ oz. oil peppermint, $\frac{1}{2}$ pt. rum, $\frac{1}{4}$ pt. syrup, $\frac{1}{2}$ pt. good wine. This works fine, sparingly, in tutti frutti or ices.

MARASCHINO.—A very nice flavor representing maraschino can be made by using 4 oz. good vanilla, 1 oz. rose flavor and 1 oz. of bitter almond. These two last should not

be so strong as to overbalance the vanilla, and will be found fine for flavoring frozen custards.

SHOP FLOOR CEMENT.

First level slope and hammer down the floor, having plenty of slope for drainage to the sewer; next scatter evenly and beat in coarse sand and gravel, then mix Portland cement well with coarse sand in proportions, half and half. Stir up with water to a good consistency to spread well and spread even and smooth. Do not mix too much at a time. This will set hard in about two days.

CHECKING SYSTEM FOR TUBS.

All tubs should be numbered in series; the quarts run from 1 to 100, the 2-quarts from 101 to 200, gallons from 201 to 300 and 5-gallons from 301 up. In the spring the first packer in each size to go out is given the check No. 1, this number being written under the customer's name on the order book; the second packer check No. 2, and so on. In the packing room have slates marked

off in squares with the numbers of all packers painted on them, room being left in each square for the check number to be marked in when the order is made ready for delivery.

For example, say that the first 5-gallon order goes out in tub No. 360, check No. 1 is marked under 360 on the slate. When the packer is returned the check number is rubbed out. A glance at the slates will show if any packer has not been returned in a reasonable time, for as the check numbers are constantly changing, a low number—indicating that the packer has been long out—sticks up like a sore thumb. Then it is an easy matter to turn up the order bearing the corresponding number and get the name and address of the customer holding back the packer.

The accompanying diagrams will give an idea of the way the slates are marked, but I cannot attempt to show all the squares that can be marked off on a slate of ordinary size.

If it should happen that you forget to erase the check number when the packer is returned, you are soon set right by the packer

coming into use again, for it is clear that you cannot enter two check numbers against the same packer number.

1	2	3	4
			2
5	6	7	8
7			

301	302	303	304
1		4	
305	306	307	308

When the time comes to take an invoice of packers, the slates show just how many of each size are out and it is the work of but a few minutes to find where they are—or should be.

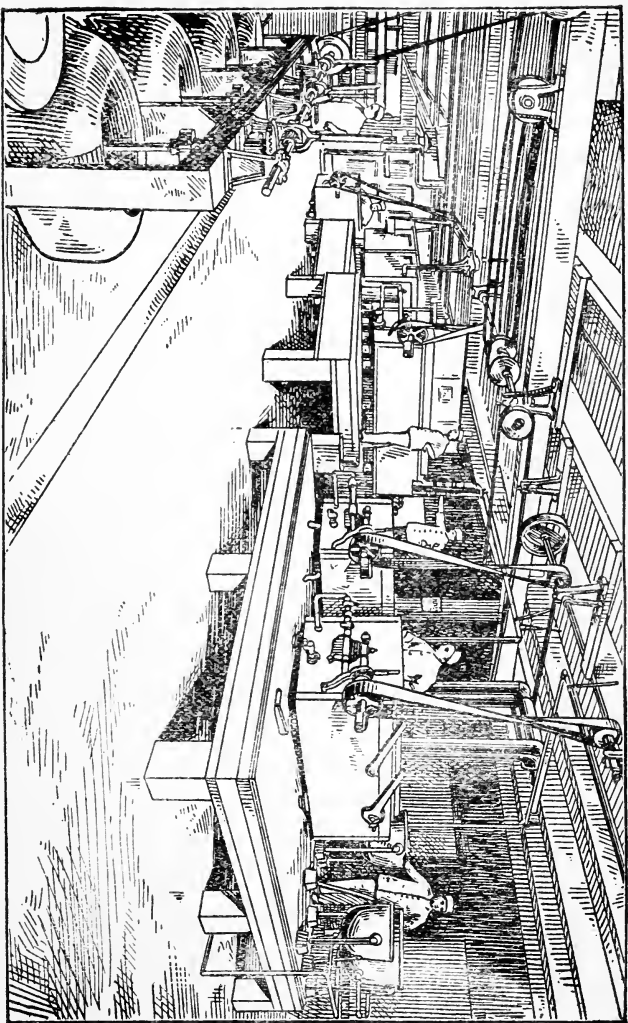
This system also keeps you informed at all times as to the number of packages of each size delivered since the beginning of the business year or since the last invoice.

I find this the simplest, surest, quickest and most convenient system I have ever tried for keeping track of tubs.

TESTING CREAM.

I have noticed that from time to time one has an inquiry for a simple test for cream. The simplest method I know is to use a lactometer. The instrument will not cost more than 50 or 75 cents.

To be sure of the reading of your instrument it is necessary to prove it in the following manner: Stir your cream well, let the lactometer come to rest in it, and enter the reading (or mark even with the cream) in a book. Then take a 4 oz. sample of the cream and submit it to expert examination. A chemist will not charge much to determine the percentage of butter fat in the sample. Repeat this with 5 or 6 lots of cream, entering the percentage shown by the expert test opposite the corresponding entry for the lactometer. These figures give you a base for calculation. For instance, if the chemist's examination (or a careful test made by yourself) shows that a given lot of cream contains 18 per cent. of butter fat and the corresponding lactometer reading is 60, then you may be sure that when your



A MODERN PURIFYING ROOM, WHERE SWEET CREAM IS TREATED BY A PURIFYING PROCESS, BEFORE GOING TO COLD STORAGE ROOM.



lactometer registers 60 in another lot of cream it is 18 per cent. cream. With the figures for half a dozen different tests at hand, you can easily determine the percentage of butter fat that corresponds to any reading of the lactometer.

This test may not be absolutely accurate, but close enough for all practical purposes, and it saves a lot of time and bother.

UTILIZING SURPLUS BRINE.

A waste of ice is a waste of money, and ice used unnecessarily is wasted. I manage to save a considerable quantity of ice by making use of the "waste" brine from my freezers and ice cream storage box to keep my raw cream nearly at the freezing point.

My storage boxes for ice cream and raw cream are set close together, and by means of a hand pump and short piece of hose the surplus brine is transferred from the ice cream box to the raw cream box. A perforated guard, made of galvanized sheet iron, in one corner of the ice cream box allows the pump to go to the bottom. To

guard against flooding the cans the box is provided with an overflow four inches below the can tops. The raw cream box has a similar outlet, and as the hose carries the new supply of brine to the bottom of the box the warmer brine at the top flows out and is carried off through the drain pipe.

The brine pumped over at night when I repack the ice cream box keeps the raw cream just as well as if it was iced up in the usual way.

A short hose with a nozzle that fits the overflow of the freezer tub carries the brine into a bucket. This brine, which ordinarily is allowed to escape to the drain, is cold enough to do good service in the raw cream box.

The trouble involved in this utilization of brine that otherwise would go to waste is trifling, and the amount of ice thus saved during a season makes it well worth while.

I notice that nearly all published recipes calling for gelatine in ice cream, advise melting it in water. I melt my gelatine in milk or cream and think I get better results. I

take a quart of my milk or cream for each four ounces of gelatine and heat them together in a double boiler, stirring the mixture occasionally until all the gelatine is dissolved. It is not necessary or advisable to let the milk come near the boiling point; just let it begin to steam. As soon as the gelatine is dissolved, strain it into your batch.

The batch should not be colder than 40° Fahr. when the gelatine is added. If the batch is too cold the gelatine will partially congeal and cling in strings to the spindle and blades of the heater or form streaks in the cream.

A good waterproof apron is necessary to the comfort of workmen, and it is not always possible to buy them when needed. A serviceable waterproof apron may be made by painting 8-ounce duck or canvas with a solution of India rubber. Make the solution by dissolving India rubber in oil of turpentine. A second coat of the solution thinned

down with more oil of turpentine will insure a good job and a dry surface.

Another fairly satisfactory method is as follows: Powder separately 1 lb. of sugar of lead and 1 lb. of alum; mix the powders together in a crock and pour on two qts. of boiling water. Let this stand over night. Apply to the canvas with a brush, iron while still damp and hang up for twelve hours. This solution can be kept in bottles and used as required.

WINDOW ADVERTISEMENTS.

Nowadays no one questions the value of window displays, and the necessity for frequent changes is generally recognized; therefore suggestions along this line are not out of place, for what may be an old story to some will probably be new to many.

A display that I have used with good results on several occasions can be arranged at trifling cost of time and money. Took six packers—two each of three sizes—and painted them with extra care with light colored paint. These I filled with saw-

dust up to within an inch of the top, and arranged them in two rows from near the back center of the show window to the front sides. On the sawdust I set newly tinned can lids of the proper sizes and filled in with lump alum to represent ice, not covering the lids completely. (Usually I was able to borrow the alum from a nearby druggist, and so saved that expense). Then I had neatly lettered cards, graduated in size to correspond with the packers, calling attention to our various creams and ices, referring to our methods, manner of delivery and time required to fill ordinary and special orders, and giving prices on standard products. In the center of the window I placed a small heap of individual moulds of various sorts. Those nearest the front I opened out and laid in composition forms, correctly tinted to show the effect we could get with different creams. Back of the moulds was a placard about our fancy moulded creams, and giving the prices per dozen for individuals.

A display of this sort is more striking

and effective than one would imagine. However, I never let mine stand for more than a week or ten days, because I didn't want people to get in the way of passing the window without looking in—and they won't look in more than a few times unless you give them something new to look at.

Another good display, particularly on a very hot day, is a single large block of clear ice into which fruits or flowers have been frozen, or several small blocks each holding a single rose or bright colored fruit. For the large block it is, of course, necessary to call upon a manufacturer of artificial ice, but small blocks you can make yourself with very little trouble.

Take a rose with two or three green leaves on the stem and fix it in the center of a 2-qt. mould, using a bit of wax to secure it. Fill the mould overfull with clear water (distilled water is best) and drop in 5 or 6 drops of strong alum solution. Put on a tight fitting cover and rub some lard into the joint to make it water tight. Put about 2 in. of fine ice and a cup of salt in the bot-

tom of a pail and set the mould in carefully, then fill up the pail with fine ice, using plenty of salt. After this the pail must not be moved or shaken or your ice block will freeze rough or cloudy. At the end of $1\frac{1}{2}$ hours lift the mould out with great care and repack as before, then let it stand another 2 hours. Plunge the mould into lukewarm water for an instant and your ice block will slip out easily.

Square up a block of ice somewhat larger than your show piece, wrap it in several thicknesses of waxed paper and place it in a pan in the window. Cut out the paper on the top to the proper size and set your show piece on the larger ice block. This will prevent rapid melting.

These small blocks will not last long in very hot weather—a few hours at most—but they are very pretty and attractive while they do last and more than pay for themselves through the attention they attract—for, of course you, would show something saleable at the same time and use placards in the usual way.

ONE HUNDRED POINTERS.

Make it a rule to freeze as regularly each day as possible, at the same time crowding the amount on Fridays and Saturdays as they are usually the heaviest days in the week.

It is better to have extra frozen cream on hand than to run out or run short if some small accident should occur.

I do not recommend the making of two grades of ice cream.

For the 4th of July only a firm could send its customers notice that if they wanted a grade of good second-class cream at a lower price by sending in their order stating exactly the amount they wanted, it would be done through an accommodation providing the order came into the office not less than three days before the time wanted.

By no means agree to take back ice cream except at a big per cent. off.

It is the boss' or proprietor's right to, once

in a while, lift up the can lid and take a peep. You may be pleased; you may be displeased.

RULE.

Have a strict rule to go by.

Tell people that order late, **THEY** must stand the blame for any dissatisfaction on account of it. A great injustice comes back often from rush late orders and falls on the workman; don't forget the workman does the manipulation right if he has time. But the salt and ice has to do its own work in time to set the cream properly.

A good rule is to place a sheet of wax paper over your cream can before putting on the lid for shipping.

CREAMERY REMARKS.

The all-around firstclass general workman on ice cream that contracts a position with a creamery should have the understanding he is to run his own department, and that because the butter man has frozen some cream and been with the firm and won

their confidence is sometimes a serious case with the man that knows his business, knows the texture of the cream and sees the proof of its workings, and the changes should be made, not saying some creameries have not very good ice cream makers, but if the practical man follows the one department he ought to be the man for the head manager to listen to; at any rate give him time to prove up.

In buying ice cream cans it is well to get several sample cans first. To decide, scratch each sample and weigh them; the heaviest and the one having the heaviest coat of tin on are the ones to buy. I advise flat bottom cans.

In the early spring, or closing of winter, is a good time to scrape up all your tub packers, then look them over and sort out those needing to be rehooped. This you can easily do by buying the needed amount of hoop wire, rivets, a punch and a hammer. Then the next step is to paint over all your packers. Try not to imitate some competitor's colors, as this looks bad or appears you are too weak to stand on your own colors.

As a rule it takes 120 lbs. of ice or 9 scoop shovels of ice to freeze a 10-gallon batch of ice cream, and 45 to 55 lbs. of ice to pack it. If freezing only one batch, then the ice can be used from the freezer to pack the frozen cream with. Then it takes 145 lbs. of ice, all told, to freeze and pack it. But in continuous freezing there is a great saving of ice.

Draw off and use the bottom of your raw cream for mixing in gelatine; it is the thinnest and contains less butter fat.

Do not freeze or work too hard a frozen cream.

In freezing cream that is over long in coming up, be careful it has not already come up and dropped down on you.

Never crush more ice than you need; it's a waste of ice and labor.

Instead of leaving something to be finished to-morrow, do it now. Then start

to-morrow's work if possible. It's a heap easier to keep things going right when you are ahead of the schedule.

To guess at it is to make a failure. Weighing or measuring everything used, insures good results.

Changing a formula before trying it is bad practice. Even if the formula doesn't seem just right to you, remember that the man who worked it out probably knew what he was about.

You'll generally find that the man who thinks he knows it all can quote his grandmother's cook book word for word, but he doesn't know the first thing about the methods of to-day. Also you'll generally find him holding down a cheap job.

When a man gets too old or too smart to learn a little every day, it's time for "the boss" to hang out a "help wanted" sign.

Treat your customers the very best possible but by all means run your own business.

If a man can't pay a small bill, is it not harder for him to pay a larger one.

Would you be up-to-date in business, then read all the trade journals in your line.

To deliver ice cream for the fountain trade or city store trade, it is well to deliver the cream in a packer and can somewhat larger than the amount ordered. For example: 2 qts. in a gal. can, 1 gal. in a 6-qt., and so on; it keeps better for your customer and gives better satisfaction. But I do not recommend this for private parties.

There is more money in continuous freezing than one or two batches at a time.

In case the cogs wear small on your machine and you wish to raise your machine closer, screw a wide, thick hoop of iron around the bottom of your freezer tub allow-

ing it to project the correct height to do the work.

A man must learn to be and know the ripeness, age and per cent. of butter fat in cream to be a successful freezer.

A 10-gal. or 40-qt. freezing can measures 23 in depth. 1 in. from the top in measuring cream is 10 gals. So with a rule to can, estimate how short your batch of cream, is, if any.

Keep tally each day of every article used in the shop.

If you are starting a factory, allow room and power for an extra machine—and put in the extra machine for emergencies. It will pay. A single day's run will pay interest on extra investment for a year—and it need not be a very big day's run at that.

Usually it is hard to get an opinion out of a poor workman unless he's a fool as well,

but he will look wise as an owl when others are talking. A good workman is never afraid to say what he thinks and he is always ready to swap ideas.

One hundred penny scraps make a dollar's worth of useful material.

If you always use the best of everything you have on hand you'll accumulate an expensive surplus of pretty poor materials.

Don't buy anything you can't use—then be sure you use everything you buy. That's true economy.

Never transfer hard cream; it will lose from 10 to 20 per cent. in bulk. Have plenty of 2-gal., 3-gal. and 5-gal. cans to accommodate your wholesale trade and transfer direct from the machine can. Keep them in storage tanks.

Don't freeze your cream too hard, or you will get only 9 gals. instead of 10, and by the time you have transferred it you will have only 8.

Plain all cream mixtures are likely to require repaddling after standing for two hours, especially if light cream is used, and repaddling causes shrinkage as a rule. A properly proportioned mixture of cream and condensed milk requires no repaddling.

Use old ice for storing cream; new ice for shipping and delivery.

Never allow a substitute to replace a reliable article that has always given satisfaction. Reducing cost may prove expensive in the long run.

Articles that will not stand all your tests are seldom offered on trial.

Instruct drivers to draw off a little of the brine from small packers delivered at distant points, on the route.

It pays to use wooden covers on small packers in hot weather.

In July and August try sending out

your qts. in 2-qt. packers. Your customers will be better satisfied.

Old cream beats up quicker than new cream, therefore the freezing should be hastened by increasing the proportion of salt.

Never wear rubber boots in the shop but leather shoes with wooden soles, and have two pair to change off with. Also wear yarn socks for health's sake.

Be kind to your boss. Boss, be considerate with your men.

Pasteurized cream should be well aged before it is used; otherwise you will find it difficult to get the expected swell.

Packers should be iced up 5 or 10 minues before cream is transferred to them from the freezer.

Always make the best goods you can for the price; and keep your price at the top

notch, even against competition. Cut prices may catch some floating trade; quality is the magnet that attracts and holds.

Never contract a job to be let without getting an estimate as to the cost first.

If you have cream left over from your last mixing, keep it separate and freeze it up first.

When cream beats out around your freezer lid it is a good sign your cream is coming up fast and good.

Lift up one side of your freezer. Kick a piece of ice under it, then it will slide easily from your machine and save labor.

You can make up your mixing for freezing the next day, before leaving the shop at 6 o'clock. Pack it well with plain ice, no salt sides and top. In the morning give it a little stirring to mix and go ahead.

“But in rainy weather look out for the above.”

After some freezers cans have been in use some time they stick and are hard to get off. Then fill and hammer the can rim smooth.

Old copper freezing cans often need re-tinning.

If you have just frozen a batch of strawberry ice cream and you now want to freeze a vanilla, do not take your can out and wash it, but take a cardboard and scrape it clean. Do this immediately on transferring your strawberry and save time and ice.

Always pour a qt. of water on your freezer lid before taking it off.

Keep your mixing vat, storage cans and all perfectly clean; it pays.

Good true machinery runs smooth with little noise. If you find a defect try to fix it at once.

1 or 2-gal. cans are handy to mix and heat your gelatine and cream in by setting them in the water over the fire.

Give your wheel a turn when you throw on your belt; saves loosening it.

Salt melts ice and gives to it the freezing power. Use good judgment in its use accordingly.

Only give cream a hard freeze when you are compelled to ship it from the freeze on account of shortage.

When your cream transfers from the bottom of your freezer too hard, you have either let it set too long or you are using a little too much salt in freezing it.

You can cook the gelatine too long in melting it, so it is likely to curdle or lump somewhat; when it shows smooth it is done.

Be careful to melt gelatine always in sweet cream, or else it is likely to curdle.

Have you a stubborn helper? If you can't change him let him go.

Do not color or flavor too highly.

Send out all statements promptly. No one else will look out after your business as a rule.

I condemn iron sockets for plugs in packers. A plain bored hole is best; if the hole wears larger, use a larger plug.

Cream 16 to 18 per cent, butter fat will stand $\frac{1}{4}$ to $\frac{1}{2}$ oz. more gelatine than cream will that contains 20 per cent.

Have a system in your shop, and a place for each article.

Aim to keep ahead of your work.

If you forget and leave out your freezer plug in freezing a batch use more ice and salt and run it a few minutes longer or else your cream is likely to be too soft.

Do not repack orders too soon before the time of delivery.

The heavier and thicker the mixings to be frozen, the greater the speed needed.

Cream butters in freezing it too hard;
Always keep the belts tight. If it slips from one side of the pulley to the other tighten it up.

Do not use too narrow a belting according to the size of your pulleys.

Off brands of poor sugar makes poor ice cream; use good granulated.

Leave a barrel of salt in the center of the shop for use.

Save all salt sacks to cover up with or to be sold.

It is more saving to buy all salt in sacks.

Keep gelatine covered in a dry place.

It takes 47 lbs. of ground ice to a packer and 3 to 4 lbs. of salt.

Have paper cut different sizes ready to wrap bricks with, and for moulding, labeled and in a box separate.

A few gallons of simple syrup kept on hand is a good idea.

A hard, clear frozen ice is preferable in freezing and packing.

Cream butters in freezing it too hard; will not butter if taken when frozen properly.

Two particular things: Old, rich cream and plenty of speed.

The best 5-gal. wooden packers have no iron bungholes, are heavy, and measure 18 inches across the top, 16½ inch bottom, and full 1 inch lumber.

Crowding ground ice under your ice crusher dulls it.

Paint all your packer tubs early in the spring or during the dull winter months. Also number them.

The handiest can opener is a small hatchet.

Sal soda is best to use in water for washing cans.

A little belt dressing is not bad at times. Also oil once a week for the machinery.

It is worth the while of any ice cream

maker to study the business well from the ground up. He will get his reward in the satisfaction of knowing he can handle his trade to perfection, and also it will bring him the dollars and cents.

MY LAST RECIPE.

1 lb. of tincture of resolution.

$\frac{1}{4}$ lb. common sense.

$\frac{1}{2}$ lb. experience.

1 sprig of time.

$\frac{1}{4}$ lb. cool breeze.

$\frac{3}{4}$ lb. patience.

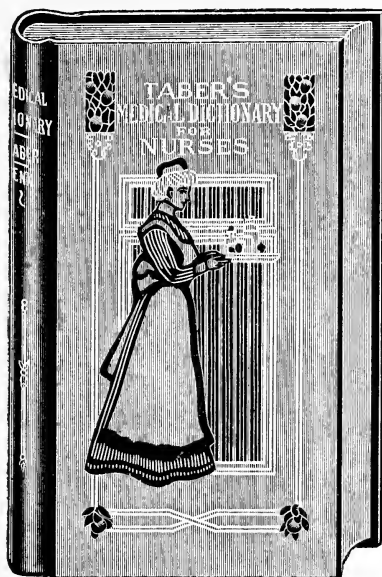
2 lbs. perseverance.

Mix all, and may you have the greatest of success.

Yours,

VAL MILLER.

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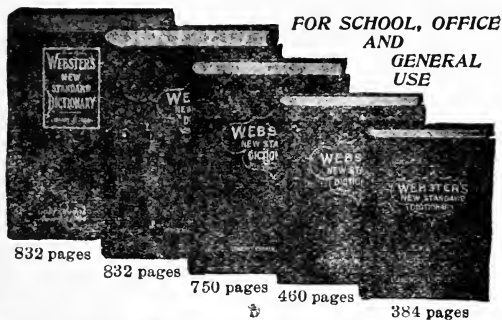
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