

THE ICE CREAM BOOK



**MONTGOMERY WARD
ICE CREAM MAKER**

THANK YOU FOR YOUR PURCHASE!

Your **MONTGOMERY WARD** Ice Cream Maker will give you many years of enjoyment for you and your family.

IMPORTANT SAFEGUARDS

ICE CREAM MAKER

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. To protect against electrical hazards, do not immerse motor drive unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. The use of attachments not recommended by the manufacturer may cause hazards.
7. Do not operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. **SAVE THESE INSTRUCTIONS**

BEFORE MAKING ICE CREAM ...PLEASE READ CAREFULLY



1. *Clean ice cream can, cover and dasher.* The can is coated with an edible food grade mineral oil for packing purposes. Wash in hot soapy water and rinse thoroughly with hot water. Allow to cool before using.

2. *Prepare ice cream mixture.* Select any of the following recipes or your favorite mix. Chill mixture before pouring it into the cooled can.

3. *Prepare ice.* Use crushed or cracked ice. Ice cubes may be used, *but first they should be put in a bag and crushed with a mallet.* The finer the ice, the smoother the texture of the ice cream.



Quantities of Ice and Salt (Rock or Table Salt) Required for Making Ice Cream in Various Size Freezers.

Size of Freezer	Ice for Making and Ripening Ice Cream	Rock Salt for Making Ice Cream	Rock Salt for Ripening Ice Cream	Table Salt for Making Ice Cream	Table Salt for Ripening Ice Cream
4 quarts	20 pounds	2-1/2 cups	2-1/2 cups	1-1/2 cups	1-1/2 cups
6 quarts	25 pounds	3-1/2 cups	3-1/2 cups	2-1/3 cups	2-1/3 cups

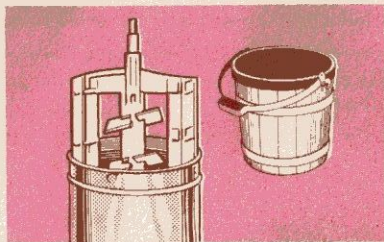
4. *Place drain funnel in drain hole of freezer bucket.* The pouring lip of the funnel must be on the out side of the bucket.

NOTE: Drain Funnel is only supplied on models with double walled buckets.

HOW TO MAKE ICE CREAM



1. Insert dasher in can.



2. Pour chilled mixture into can. Fill any mixture containing cream to only $\frac{3}{4}$ full to allow for expansion. Sherbet or ice mixtures may be filled to a higher level, since they will not expand as much as mixtures containing cream.

3. Position can in freezer bucket. Make sure can is properly placed into the well in bottom of bucket. Place cover on can.

4. Position Motor Drive (or Hand Crank) Unit.

a. Raise bucket handle to carrying position.

b. Place motor or hand-crank unit over can so that top stem of dasher engages with hole of motor drive. Rotate lid until dasher snaps into place.

c. Depending on the type locking mechanism, either... fit two prongs located on drive unit into two holes on freezer bucket and push handle down completely to lock drive unit in place... or, fit prongs of bucket into holes of drive unit and twist to engage prongs in narrower key slot section.

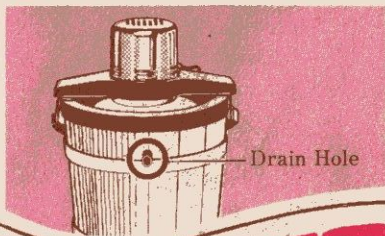


5. Start Motor. Plug into any 120 volt AC outlet. NOTE: Dasher remains stationary, can revolves.

6. Packing salt and ice. Allow motor to run for approximately two (2) minutes; (at this point, in making ice cream in a 6 qt. model only, add one pint of cold tap water to bucket - this does not apply to sherbets and freezes) - then distribute about 2" of crushed ice in bottom of tub - sprinkle approx. three (3) tablespoons of salt over this layer of ice. Alternate the distribution of ice and salt as per chart until mixture is level with top of can. As brine settles, add ice and approx. one (1) additional tablespoon of salt, as required.



7. Check the drain hole periodically. It must be free from obstruction in order that the brine can drain properly. A plugged hole may allow brine to seep into the can and contaminate the ice cream. A lead pencil is suitable for this purpose.



8. Allow ice cream to churn about 20 to 30 minutes or until motor slows or stops; or when hand model becomes difficult to turn. Disconnect immediately when motor stops. Motor damage can result if left on after stalling. Ice Cream will be of the consistency of whipped cream or mush when it is finished churning . . . See instructions for ripening or hardening. Freezing time depends on the type of ice cream mixture used and the temperature of the mix before it is churned. If too much salt is used, the ice cream mix will freeze too rapidly, producing coarse-textured ice cream; also, an excessive amount of salt will reduce the freezing time to the extent that a crust of frozen cream will form on the inside of the can. This will, at times, be scraped clear and transferred to the center of the dasher . . . or may stop the dasher (stalling the motor on electric model) resulting in a 'mushy' mix in the center.

9. Unplug motor. Clear away ice and salt to about 1 inch below the cover of the can. Remove motor drive unit. Wipe cover carefully before removing. Lift out dasher and scrape clean with rubber spatula.



HOW TO RIPEN OR HARDEN ICE CREAM

To ripen or harden in ice cream bucket push ice cream down into can. Replace cover. Put cork into hole located in cover.

1. Running the motor or turning the crank does not ripen or harden ice cream. Full ripening or hardening is obtained only when you drain off brine (salt water) through drainage hole and add salt and ice, as per chart, to cover can and lid completely with the mixture. Put a few newspapers on top of the bucket for insulation and ripen two or three hours. The time required for hardening depends on the type ice cream mixture used.



2. To ripen or harden in your Food Freezer. Ice cream may be hardened directly in the freezer can or it may be spooned into plastic containers.

a. To ripen in the freezer can. Remove can from freezer bucket. Push ice cream down into can. Replace cover and put cork into hole located in cover. Place in food freezer.

b. To ripen in plastic containers. Spoon ice cream into containers, allowing at least 1/2 inch of space at the top for expansion. Push ice cream down into containers and cover with a tight fitting lid. Place in food freezer.

HOW TO CARE FOR YOUR ICE CREAM MAKER

1. Wash can, cover and dasher in hot soapy water. Rinse and dry thoroughly. Do not replace cover until can is thoroughly dried.

2. Clean motor and bucket with a damp cloth after each use. Do not immerse motor in water.

3. Oil motor after each use. Place drop of oil on motor drive sleeve. See illustration.



OLD FASHIONED ICE CREAM FLAVOR MADE THE MODERN WAY FOR FAMILY **FUN!**

These recipes make four quarts of ice cream and will serve about 12 to 16 people. Two quarts may be made satisfactorily by reducing the recipes by one-half. For 6 quarts, increase recipe by one-half. Best results are attained by making at least half a freezer full, but it is possible to make as little as one quart.

COUNTRY VANILLA ICE CREAM

No cooking! Just eggs to beat and milk to measure. Ice cream to bring back memories of Sunday afternoons long ago.

- 4 eggs
- 2 $\frac{1}{4}$ cups sugar
- 5 cups milk
- 4 cups heavy cream
- 4 $\frac{1}{2}$ teaspoons vanilla
- $\frac{1}{2}$ teaspoon salt

Add sugar gradually to beaten eggs. Continue to beat until mixture is very stiff. Add remaining ingredients and mix thoroughly. Pour into gallon freezer and freeze as directed.

PHILADELPHIA ICE CREAM

A rich Vanilla Ice Cream that is easy to make.

- 10 cups light cream
- 2 cups sugar
- 2 tablespoons vanilla
- $\frac{1}{4}$ teaspoon salt

Pour cream into gallon freezer. Gradually add sugar, stirring constantly until sugar is dissolved. Stir in vanilla and salt. Freeze as directed.

VANILLA ICE CREAM

(Custard Base)

The custard takes a little more time and effort, but a smooth textured cream is the reward.

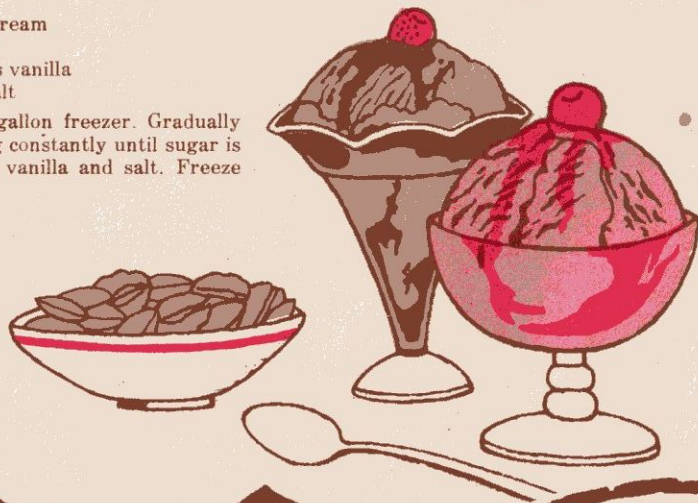
- 2 $\frac{1}{4}$ cups sugar
- 6 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- 5 cups milk, scalded
- 6 eggs
- 4 cups heavy cream*
- 4 $\frac{1}{2}$ teaspoons vanilla

**For extra rich ice cream use all cream and omit milk*

Combine sugar, flour and salt in saucepan. Slowly stir in hot milk. Cook over low heat for about 10 minutes, stirring constantly until mixture is thickened. Mix small amount of hot mixture into beaten eggs. Add to hot mixture and cook 1 minute longer. Chill in refrigerator. Add cream and vanilla. Pour into gallon freezer.

BUTTER-NUT ICE CREAM

Saute 2 cups chopped pecans, almonds or walnuts in 3 tablespoons butter. Cool. Prepare any vanilla ice cream recipe. Churn for about 15 minutes or until ice cream has frozen to a mushy consistency. Add chopped nuts and continue freezing as directed.



CHOCOLATE ICE CREAM

A rich deep chocolate flavored ice cream. The custard takes a little more time, but if chocolate is your favorite, you will find it worth every minute.

- 5 squares unsweetened
chocolate, melted
- 5 cups milk
- 2½ cups sugar
- 5 tablespoons flour
- ¾ teaspoon salt
- 4 eggs, slightly beaten
- 5 cups cream
- 2 teaspoons vanilla

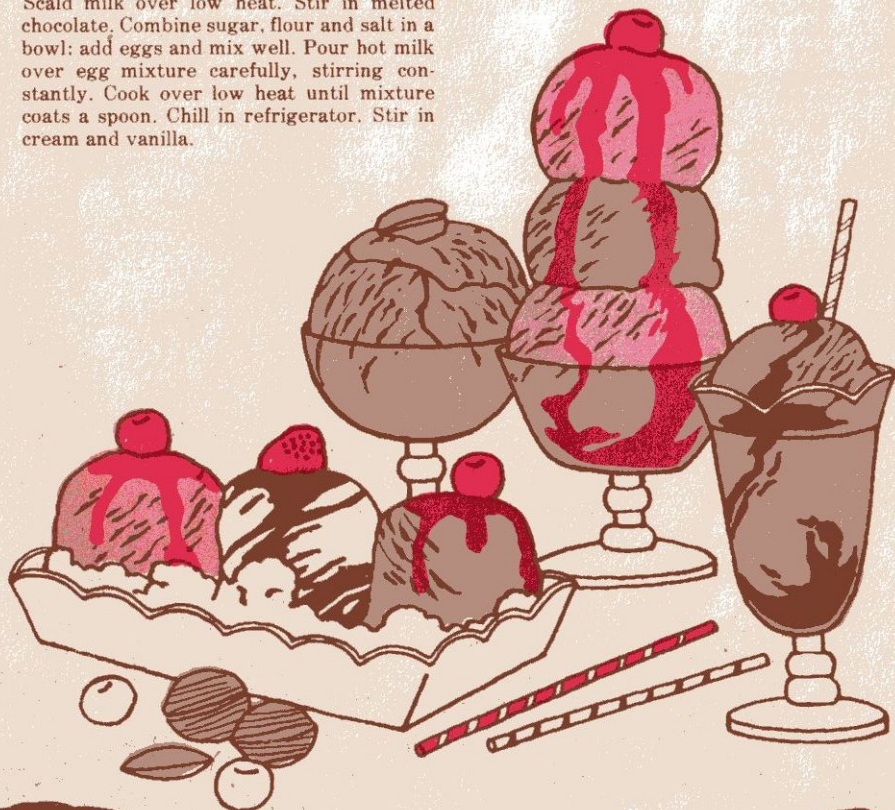
Scald milk over low heat. Stir in melted chocolate. Combine sugar, flour and salt in a bowl; add eggs and mix well. Pour hot milk over egg mixture carefully, stirring constantly. Cook over low heat until mixture coats a spoon. Chill in refrigerator. Stir in cream and vanilla.

CUSTARD ICE CREAM

Another version of custard. Not so sweet, it is perfect served with sauces.

- 5 eggs, slightly beaten
- 1¼ cups sugar
- ½ teaspoon salt
- 6 cups milk, scalded
- 4 cups heavy cream
- 2 tablespoons vanilla

Combine eggs, sugar and salt in saucepan. Pour hot milk over egg mixture carefully, stirring constantly. Cook over low heat until mixture coats a spoon. Chill in refrigerator. Stir in cream and vanilla.



CHOCOLATE CHIP-MINT ICE CREAM

A smooth velvety ice cream with a different flavor. It's made with evaporated milk, yet tastes just like it was prepared with pure cream

- 4 eggs
- 2 cups sugar
- $\frac{1}{4}$ teaspoon salt
- 6 $\frac{3}{4}$ cups evaporated milk
(4-13 ounce cans)
- 1 $\frac{1}{2}$ cups grated milk chocolate
- 1 $\frac{1}{2}$ teaspoons mint extract

Add sugar gradually to beaten eggs and continue to beat until stiff. Stir in remaining ingredients.

COFFEE ICE CREAM

This is an extra rich ice cream with a true coffee flavor.

- 4 teaspoons instant coffee
- 2 $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- 2 tablespoons flour
- 2 $\frac{1}{2}$ cups milk
- 2 $\frac{1}{2}$ cups coffee
- 6 egg yolks, slightly beaten
- 5 cups heavy cream
- 5 teaspoons vanilla
- $\frac{1}{4}$ cup liqueur (optional)

Combine instant coffee, sugar, salt and flour in a saucepan. Gradually pour in milk and coffee, stirring constantly; cook over low heat until slightly thickened. Pour some of the hot mixture over the eggs and blend well. Add to hot mixture; continue to cook 1 minute longer. Chill in refrigerator. Stir in cream and vanilla.

TROPICAL FREEZE

A refreshing combination of fruit with bananas to assure a smooth texture.

- 2 cups water
- 3 cups sugar
- $\frac{1}{2}$ teaspoon salt
- 3 cups water
- 1 cup orange juice
- $\frac{1}{2}$ cup lemon juice
- 3 cups mashed bananas
(about 8 bananas)

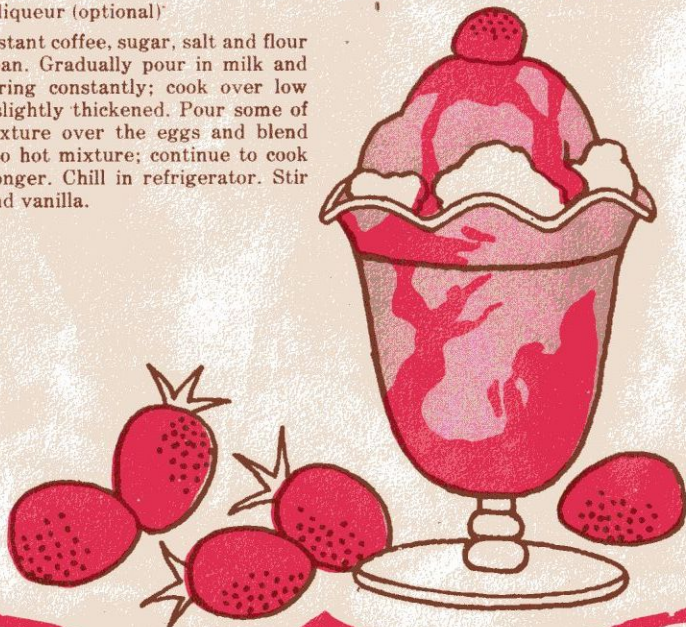
Combine 2 cups water, sugar and salt in saucepan; bring to a boil. Cool. Add additional water, orange and lemon juice, and mashed bananas. Freeze as directed.

STRAWBERRY SHERBET

This sherbet has a delightful fresh strawberry flavor. Try a scoopful in a glass of gingerale for a special treat.

- 6-10 ounce packages frozen, sweetened strawberries, thawed
- 2 cups milk
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{8}$ teaspoon cinnamon

Puree strawberries and strain through a sieve to remove seeds. Combine them with remainder of ingredients and freeze as directed. Makes about 3 quarts.



LO-CALORIE SHERBET

Try this orange-pineapple dessert. Each serving ($\frac{1}{2}$ cup) contains only 69 calories.

- 2-6 ounce cans frozen, unsweetened pineapple juice concentrate
- 3-6 ounce cans frozen, unsweetened orange juice concentrate
- 5 cups water
- 4 tablespoons Sucaryl[®]
- 1 cup nonfat dry milk

Combine all ingredients in a large mixer bowl. Beat on low speed about 5 minutes, or until dry milk is mixed in. Then beat on high speed until mixture is thick and foamy, about 5 minutes. Freeze according to directions.

LEMON ICE

Top a fresh fruit salad with a scoop of Lemon Ice. Refreshing!

- 2 cups water
- 3 cups sugar
- $\frac{1}{4}$ cups lemon juice
- 2 teaspoons lemon rind
- $\frac{1}{4}$ teaspoon salt
- 8 cups water

Combine 2 cups of water and sugar in a saucepan. Bring to a boil. Chill in refrigerator before adding remainder of ingredients. Freeze as directed.

FRESH FRUIT ICE CREAM

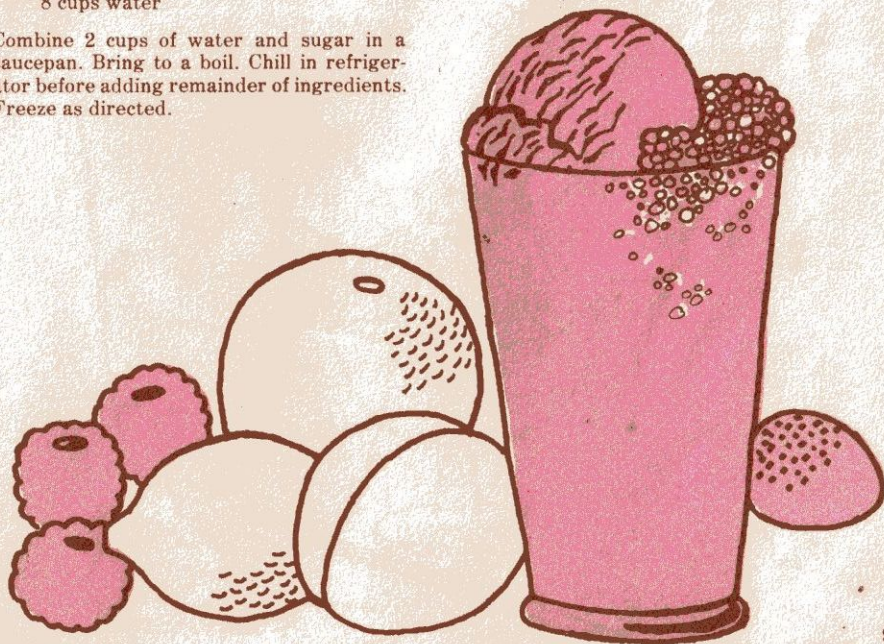
Fruit and cream frozen together to be made any time of the year with fresh fruit in summertime and frozen fruit in wintertime. Use Country Vanilla Ice Cream recipe. Substitute 4 cups puree sweetened fresh fruit—peaches, strawberries or raspberries—or 3-12 ounce packages frozen fruit, thawed and mashed, for 4 cups of milk in the recipe. Reduce sugar in the recipe to $1\frac{3}{4}$ cups. Use 1 teaspoon vanilla and $1\frac{1}{2}$ teaspoons almond flavoring if desired. Freeze as directed.

VANILLA ICE MILK

Try this delicious, economical dessert that is not quite as rich as ice cream.

- 6 eggs
- 2 cups sugar
- $\frac{1}{8}$ teaspoon salt
- 2 quarts milk
- 2 tablespoons vanilla

Beat eggs thoroughly. Add sugar gradually and continue to beat until mixture is very stiff. Stir in remaining ingredients.



EASY CHOCOLATE ICE CREAM

A snap for even the novice. Chocolate syrup sweetens and flavors. Use Country Vanilla Ice Cream recipe. Reduce the sugar to $\frac{1}{3}$ cup and the milk to 3 cups. Add 3 cups chocolate syrup to the recipe.

CHOCOLATE CHIP ICE CREAM

Prepare any vanilla ice cream recipe. Churn for about 15 minutes or until the ice cream has frozen to a mushy consistency. Add $1\frac{1}{3}$ cups grated or chopped semi-sweet chocolate and freeze as directed.

EGG NOG ICE CREAM

Substitute $1\frac{1}{2}$ to 2 tablespoons rum flavoring for the vanilla in any vanilla ice cream recipe. Add $1\frac{1}{4}$ teaspoons nutmeg and freeze as directed.

PEPPERMINT CANDY ICE CREAM

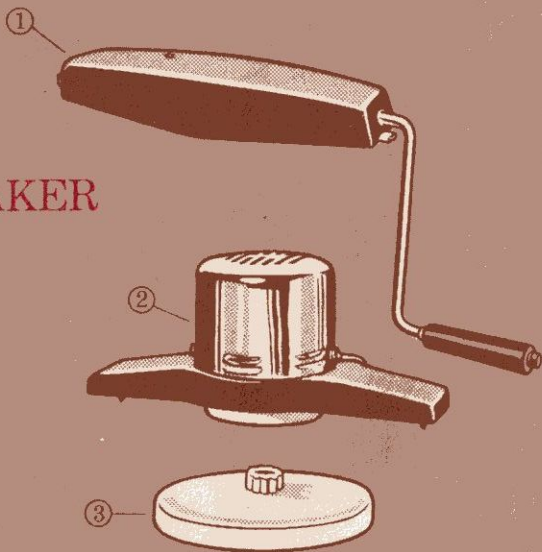
Prepare any vanilla ice cream recipe. Churn for about 15 minutes or until the ice cream has frozen to a mushy consistency. Add $1\frac{1}{2}$ cups crushed peppermint stick candy and continue freezing as directed.

NUT BRITTLE ICE CREAM

Prepare any vanilla ice cream recipe. Churn for about 15 minutes or until the ice cream has frozen to a mushy consistency. Add 2 cups crushed nut brittle and continue freezing as directed.



YOUR ICE CREAM MAKER AND ITS COMPONENT PARTS



① HAND CRANK UNIT

(Depending on model you have purchased your Ice Cream Maker will have either the Hand Crank Unit or the Motor Drive Unit).

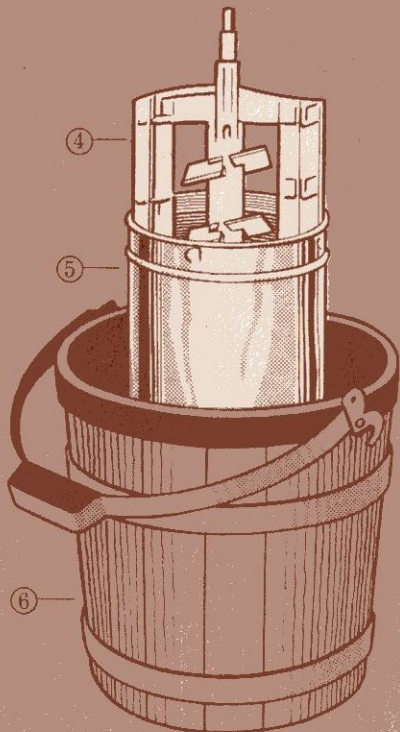
② MOTOR DRIVE UNIT

③ COVER

④ DASHER

⑤ CAN

⑥ BUCKET



MONTGOMERY WARD ICE CREAM MAKERS

ELECTRIC AND HAND OPERATED

**FOR OLD-FASHIONED
FULL FLAVORED HOME MADE ICE CREAM
THE NEW MODERN WAY**

GUARANTEE

IMMEDIATE REPLACEMENT GUARANTEE

Ward's will replace the basic components **FREE** if they fail within one year of purchase. Simply return it to any Ward's location. Failure due to accident or abuse is not covered.