

# HAMILTON BEACH

## FOOD MIXER

INSTRUCTIONS AND

*Tested Recipes*

PRICE

**25¢**



## Hints on Use of Mixer



The Hamilton Beach Food Mixer with its Bowl Control insures thorough mixing, blending or whipping of all ingredients. Do not stir with spoon or spatula while motor is on; do not scrape sides of bowl or beater while motor is on. When a spatula or rubber scraper is to be used to scrape bowl sides and beater, turn motor off. For greatest efficiency in beating, move Bowl Platform so beater nearly touches side of bowl. For mixing some foods it may be desirable to move Bowl Platform so beater is nearer center of mixture. During the mixing of many recipes, especially when the large bowl is in use, shift the Bowl Control back and forth several times.

For each recipe the very best speed for the time required, and the actual time required has been carefully worked out after many tests. Successful use of your Hamilton Beach Food Mixer depends upon accurate control of the speed and accurate timing of the operation.

Use a rubber plate scraper, or a small spatula to remove batters or doughs adhering to beater and bowl. Clean carefully for maximum yield from recipe, and to make washing of beater and bowl easier.

# CONTENTS

|  |   |
|--|---|
| What your Mixer and its attachments can do for You . . . | PAGES 6 TO 12   |
| Recipes for high altitudes . . .                         | PAGE 13   |
| Reminders . . .  | PAGE 14   |
| <b>Conventional Cake Mixes</b><br>. . .                  | PAGES 15 TO 20  |
|  | Spice Cake, Devil's Food Cake, Chocolate Cake, White Cake, Caramel Cake, Gold Cake, Lemon Cupcakes, Applesauce Cake, Banana Cake, Pound Cake, Chocolate Cupcakes, Plain Cake, Lemon Loaf Cake, Nut Cake   |
| <b>Quick Mix Cakes</b><br>. . .                          | PAGES 21 TO 24  |
|  | Chocolate Cake, Red Devil's Food Cake, Spice Cupcakes, Ambrosia Chiffon Cake, Creole Chiffon Cake, Plain Cake, White Cake, Orange Cupcakes  |
| <b>Sponge Cakes</b><br>. . .                             | PAGES 24 TO 26  |
|  | Jelly Roll, Angel Food Cake   |
| <b>All Purpose Oil Cakes</b><br>. . .                    | PAGE 26   |
|  | Spice Cake, Maple Pecan Cake  |
| <b>Frostings</b><br>. . .                                | PAGES 26 TO 28  |
|  | Angel Icing, Butterscotch Frosting, Bittersweet Chocolate Frosting, Orange Frosting, Raw Apple Icing, Cream Cheese Frosting, Fluffy Frosting, Mocha Frosting, Plain White Icing, Caramel Frosting   |
| <b>Cookies</b><br>. . .                                  | PAGES 28 TO 31  |
|  | Refrigerator Spice Cookies, Three-Way Cookies, Oatmeal Cookies, Chocolate Cookies, Soft Molasses Cookies, Brownies, Favorite Macaroons  |
| <b>Quick Breads</b><br>. . .                             | PAGES 31 TO 35  |
|  | Bran Muffins, Popovers, Gingerbread, Cinnamon Squares, Streusel Filled Coffee Cake, Banana Nut Bread, Corn Meal Muffins, Waffles, Orange Coffee Cake, Spoon Bread, Individual Coffee Cakes, Brown Bread, Pancakes   |
| <b>Salad Dressings</b><br>. . .                          | PAGE 36   |
|  | Cooked Salad Dressing, Thousand Island Dressing, Cottage Cheese Dressing, Mayonnaise, French Dressing, Russian Dressing   |
| <b>Pies</b><br>. . .                                     | PAGES 37 TO 38  |
|  | Pumpkin Chiffon Pie, Chocolate Chiffon Pie, Pastry, Graham Cracker Pie Crust, Angel Pie, Uncooked Lemon Pie Filling   |
| <b>Miscellaneous Desserts</b><br>. . .                   | PAGES 39 TO 42  |
|  | Vanilla Ice Cream, Apricot Ice Cream, Lemon Snow, French Chocolate Ice Cream, Lemon Fluff Pudding, Coffee Mousse, Coffee Mousse Pie, Maple Walnut Ice Cream, Strawberry Ice Cream, Soft Custard, Prune Whip, Pineapple Bavarian Cream, Lemon Milk Sherbet   |
| <b>Candy</b><br>. . .                                    | PAGES 42 TO 43  |
|  | Uncooked Chocolate Fudge, Chocolate Fudge, Seafoam, Fruit Confection  |
| <b>Miscellaneous</b><br>. . .                            | PAGES 43 TO 46  |
|  | Party Pastries, Meat Loaf, Meat Croquettes, Tasty Sandwich Spread, Cheese Souffle, Frozen Fruit Salad, Ham Loaf, Mixed Cheese Sandwich Spread, Egg and Olive Sandwich Spread, Whipped Potatoes, Whipped Potato Casserole, Vegetable Salad, Fresh Fried Potatoes, Shoestring Potatoes, 1-2-3 Marmalade |
| <b>Other Hamilton Beach Appl.</b><br>. . .               | PAGES 47 TO 51  |

# WHAT YOUR HAMILTON BEACH FOOD MIXER And its Attachments can do for You

Your Hamilton Beach Food Mixer can mean more than an extra pair of hands in your kitchen! It can lighten your labors, save you time and perform many tasks with ease and efficiency . . . IF you use it often and let it work for you! The Hamilton Beach Food Mixer is designed to be used for many jobs. It will:

**BEAT** egg whites for meringues, frostings, and desserts.

**BLEND** ingredients together smoothly and quickly.

**CREAM** fats, sugars, and eggs for fine cakes, or fats and cheese for sandwich fillings.

**CHOP** and cream hard cooked eggs, stuffed olives, and cheese; chop walnuts or pecans.

**CUT** raisins or pitted dates.

**MASH** and whip potatoes to a delicate fluffiness; mash fruits or vegetables for purées.

**MIX** batters and doughs easily and smoothly.

**WHIP** cream or chilled evaporated milk.

All these, and more, your Hamilton Beach Food Mixer does with maximum ease, convenience, and safety.

**SPECIAL ATTACHMENTS** are designed to perform other chores quickly and easily. They will grind meats, cut up ingredients for pickles or marmalades, slice potatoes and other vegetables, shred vegetables for salads or relishes.

**YOU** have invested in a good appliance. Get your money's worth by letting it work for you every day.

## MIXGUIDE SPEED INDEX

|                    |                     |                       |
|--------------------|---------------------|-----------------------|
| <b>Off</b>         | <b>4 Juicing</b>    | <b>8 Eggs—Candy</b>   |
| <b>1 Slow Mix</b>  | <b>5 Creaming</b>   | <b>9 Hot Icings</b>   |
| <b>2 Heavy Mix</b> | <b>6 Whip Cream</b> | <b>10 Attachments</b> |
| <b>3 Pre Mix</b>   | <b>7 Potatoes</b>   |                       |

To use your Hamilton Beach Food Mixer with recipes other than those in this booklet, where recipe directions may call for "low," "medium" or "high" speeds, use:

Speed 1—for "low" speed    Speed 5—for "medium" speed    Speed 9—for "high" speed

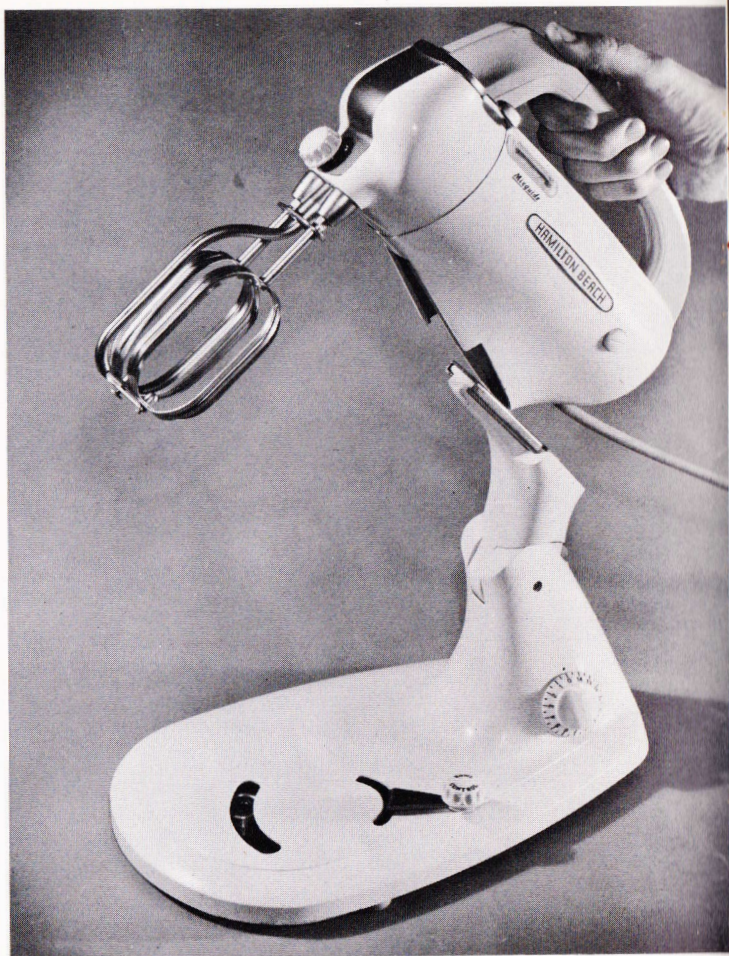




**Beaters**



**1 Qt. Mixing Bowl**



**Motor and Stand**



**3 Qt. Mixing Bowl**



**Turntable**

## The Beaters

- These one-piece guarded beaters are extra strong and durable. They may even be used for chopping nuts and for mixing heavy fruit cake batters without putting undue strain on the beater or any part of the mixer.

Beaters are attached to the motor very easily.

Set control to OFF position.

Tilt motor back on stand.

Hold beater guide with thumb and first two fingers.

Insert guide in the hole just to the right of the knob.

With the third or fourth finger move the beater blades so the square tops will line up with square holes.

Push up as far as possible and tighten knob.

To remove beaters, simply loosen the knob and slide beaters out.



## Bowl Control

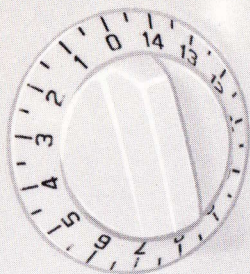
- The exclusive *Bowl Control* is a most important part of the successful use of the Hamilton Beach Mixer. The *Bowl Control* makes it easy to use either the large or the small bowl furnished with the Hamilton Beach Mixer.

When you place either bowl on the platform, have the platform in position so the beaters will be in the center of the bowl. Then when the large bowl is used, adjust the platform so the beaters nearly touch the side of the bowl. This position causes the bowl to revolve and in opposite direction to the beaters, assuring a thorough mix.

During the mixing of any mixture it is desirable to shift the *Bowl Control* back and forth several times. As the bowl revolves there is a tendency for the mixture to pile up in the center of the side of the bowl. Shifting the bowl will bring the unmixed part back into the beaters.

The *Bowl Control* should be shifted so that the beaters are in the center of the small bowl when the small bowl is used.





## Mix-Timer

- Takes the guesswork out of recipes calling for precise timing in the beating or whipping. The graduations on the easily-adjusted dial allow pre-setting for any mixing time up to fifteen minutes. Just turn the dial to the specified reading and switch on the beaters; the chime alarm signals when to stop.

## Speed Control

- The Hamilton Beach Food Mixer operates over a wide range of speed with steady full power at all speeds. It can be set at the exact speed required for each and every mixing job. To help you in selecting the correct speed, each recipe in this book specifies the speed at which the mixer should run for each step. Each recipe will specify what ingredients to add to the mixing bowl before starting the motor. Push the speed control slowly to the recommended speed. With beaters properly set and with motor at proper speed there will be no splashing. Off the stand the speed control can be regulated by the one hand that you use to hold the mixer. A flick of the thumb controls the speed.

## Portability

- The easy portability of the mixer with its flick of the thumb, one hand operation of the speed control makes mixing or beating easy in any bowl, dish or pan. Perfectly balanced on the handle, the Hamilton Beach Mixer is light. It is easily lifted from the stand with one hand. You may use it anywhere, over the stove, at the sink, or on the table—for mashing potatoes in the pan in which they were cooked or for making cake icing in the top of the double boiler on the top of the stove. It is easily lifted from its stand with nothing to detach, as easy to pick up as your telephone.



## MIX, BAKE AND STORE IN PYREX WARE BOWLS

Follow these simple rules for a lifetime of service from the Pyrex Ware mixing bowls that come with your Hamilton Beach Food Mixer:

1. Use it in the oven, not on top of the stove or next to flame.
2. When the dish is hot, handle with a dry cloth.
3. Do not pour water into hot dish.
4. Do not place hot dish on a wet table top, sink, or in water.

**CLEANING** • If food scorches in the dish, use 3 tablespoons of baking soda to a quart of warm water, let soak for half hour or longer, then wash with soap and hot water. Avoid using any gritty cleaning powders or pads.

**GREASING** • Pyrex dishes should be generously greased as this lessens dish scrubbing. Put a little water or grease in the dish before adding other foods as this shortens the time required for washing.

**REPLACEMENT OFFER** • Any dish or part of Pyrex brand Ovenware which breaks from oven-heat within two years from date of purchase, may be replaced *in exchange* for the broken pieces.

## TO ADJUST BEATERS TO THE BOWL

On the back of the base there is an adjustment screw. This screw raises or lowers the beaters in the bowl. It is properly adjusted at the factory for the set of bowls packed with your Mixer. A new bowl needs adjustment if it doesn't revolve during the mixing or if motor or beaters vibrate while beating a batter. The necessary adjustment is very simple. Place the large bowl on turntable with bowl control lever at forward position. This will bring the beaters near the side of the bowl. Turn on the motor and set to Speed 10. Turn the adjustment screw very slowly, until bowl just starts to turn or vibration ceases.

## TO OIL

A little care will add years of life to your Mixer. Two drops of oil a month in the places shown by the arrows are enough if the Mixer is used an hour a day or less. Do not over-oil. When used in restaurants or soda fountains, oil weekly. Use light sewing machine oil.

To oil turntable bearings, put 5 drops of oil in narrow opening around center hole in bearing. Turn base upside down to oil bottom bearing. Oil bearings twice a year.





## Juice Extractor

Suggestions for **PUTTING ON:** Place the Extractor bearing in position as illustrated, twist shaft "B" back and forth slightly until the bearing is down as far as it will go. Place bowl in position. Place strainer in bowl and put on the reamer. Slip on the metal spout which guides the juice into a glass.

Use speeds 1 to 4 for extracting.

Press down as hard as you wish; the motor has plenty of power and the reamer has no sharp edges to nick fingers. If you like pulp, press down hard. For juice without pulp, press down lightly.

Use for oranges, lemons, limes and grapefruit.

## WHIPPING

Cream or chilled evaporated milk: start at Speed 1, slowly bring up to Speed 6 and whip at this speed.

Potatoes: beat at Speed 2 until potatoes are cut up fine, then increase to Speed 7 to whip potatoes.

Mayonnaise: Speed 5

Egg Whites: Speed 8

## TO KEEP CLEAN

Never Put Motor in Water—*To clean, wipe it with a damp cloth, and dry before replacing on the base.*

Do not put extractor bearing in water.

Wash the extractor bowl in warm water. It is glass and hot water will cause it to break as it will any other glass bowl.



## RECIPE CHANGES FOR HIGH ALTITUDES

Cake recipes for sea level probably need no changes for altitudes up to 2,500 feet. Beyond this altitude, however, some changes may be necessary because cake batters rise more rapidly as the air pressure becomes less. This may cause cakes to rise too quickly and too high, then fall, batters to overflow pans, and sometimes crumbly and porous products. Therefore, at altitudes beyond 2,500 feet it is often necessary to make slight but important changes in the proportions of some ingredients in order to reduce the speed of rising. However, these adjustments vary from recipe to recipe, and there is no definite rule to guide changes for all recipes. Adjustments in quantities of baking powder, baking soda, and fats may be required to a greater or lesser degree depending upon the amounts of and relationships between these ingredients and others in the original recipe.

### **From 3000 feet to 5000 feet**

Use one tablespoon less shortening and  $1\frac{1}{2}$  tablespoons less sugar.

### **From 5000 feet to 7000 feet**

Use 2 tablespoons less shortening and 3 tablespoons less sugar, and reduce baking powder approximately  $\frac{1}{4}$ .

### **Over 8000 feet**

Use 3 tablespoons less shortening, 4 tablespoons less sugar, reduce baking powder approximately  $\frac{1}{2}$  and increase oven temperature by  $25^{\circ}$  F.

For more detailed information regarding recipe changes for high altitudes, we refer you to the following sources.

“Mile High Cakes,” Bulletin 404-A, published by the Colorado Extension Service, Colorado A. and M. College, Fort Collins, Colorado; (15¢).

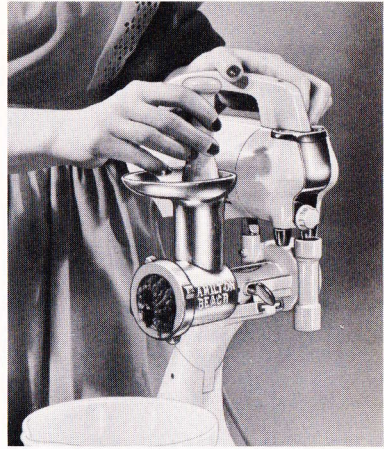
“Handbook of Food Preparation,” published by the American Home Economics Association, 1600 Twentieth Street, N.W., Washington 9, D. C.; (50¢).

## CONVENIENT TIME-SAVING ATTACHMENTS



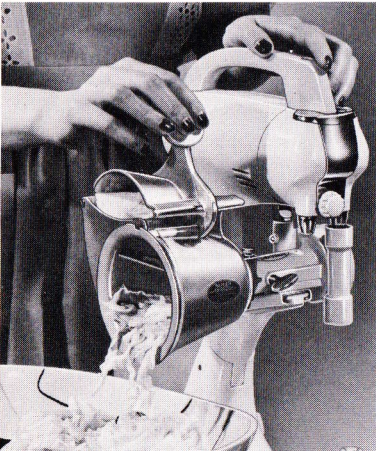
### COFFEE GRINDER

Grinds coarse or medium for percolating; pulverizes for drip or vacuum coffee makers.



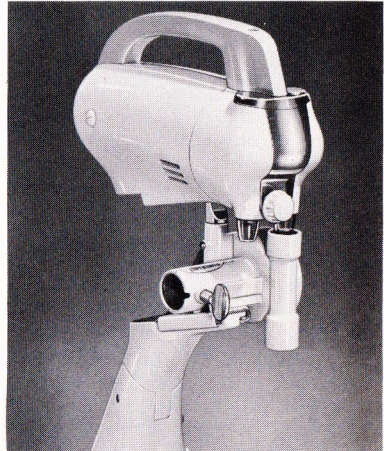
### MEAT GRINDER

Grinds meats, makes bread crumbs, chops fruits and vegetables. (Must be used with Power Unit.)



### SLICER-SHREDDER

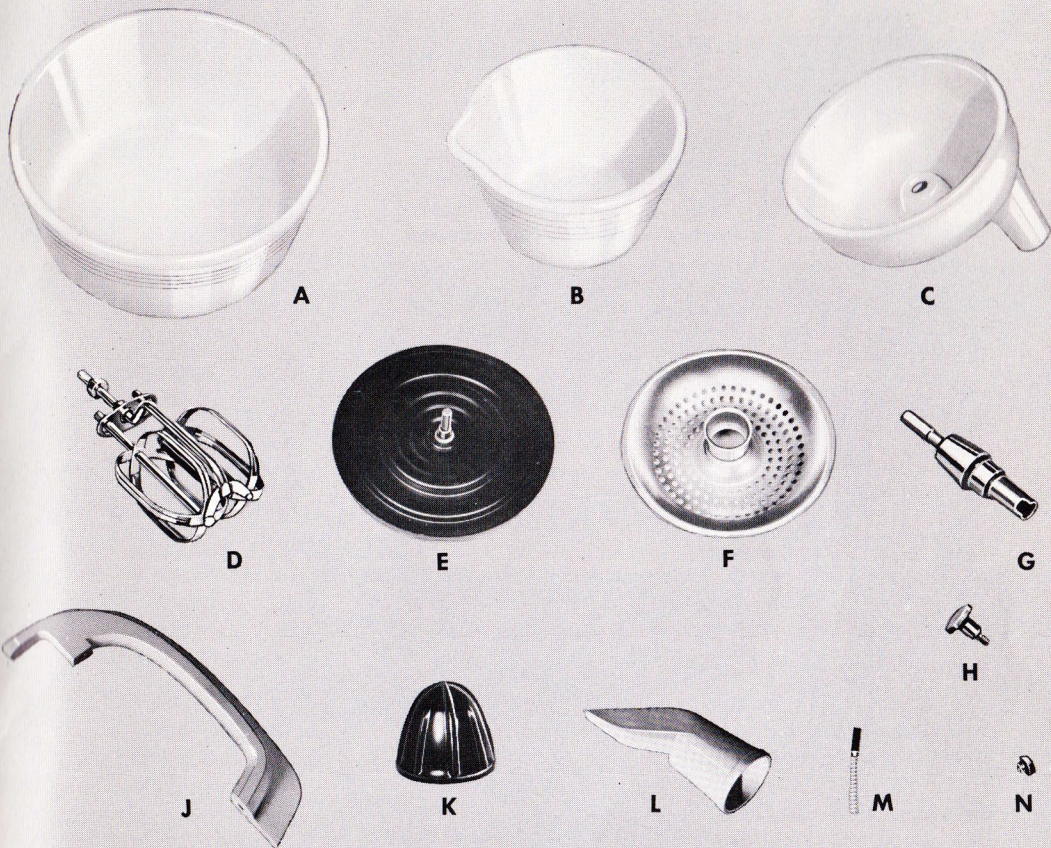
Slices, shreds practically every fruit and vegetable. (Must be used with Power Unit.)



### POWER UNIT

For use with Meat Grinder and Slicer-Shredder. Provides proper power and speed.

# PARTS LIST—HAMILTON BEACH FOOD MIXER MODEL H



|                           |                            |
|---------------------------|----------------------------|
| A—WM 140R . . . . .       | Large Pyrex Ware Bowl      |
| B—WM 141R . . . . .       | Small Pyrex Ware Bowl      |
| A and B—WMC 120 . . . . . | Set of Pyrex Ware Bowls    |
| C—8FMC 166 . . . . .      | Extractor Bowl             |
| D—8FMC 190R . . . . .     | Double Beater              |
| E—WM 144 . . . . .        | Turntable                  |
| F—RMC 172 . . . . .       | Strainer                   |
| G—8FMC 189 . . . . .      | Driving Unit               |
| H—8FMC 85 . . . . .       | Beater Retaining Screw     |
| J—8FM 81 . . . . .        | Handle                     |
| K—RM 170 . . . . .        | Reamer                     |
| L—8FM 164 . . . . .       | Spout                      |
| M—KMC 60 . . . . .        | Carbon Brush and Springs   |
| N—KMC 64 . . . . .        | Carbon Brush Screw (Black) |
| N—JMC 64 . . . . .        | Carbon Brush Screw (White) |

