Recipes & Instructions for
Homemade Ice Cream
and other frozen desserts

Made in your new RCW freezer.
Thank you for buying this RCW Yum-Yum Machine. RCW freezers are the nation's most popular because they make the freezin' fun!

Whether you've just purchased an "old fashioned" hand cranked model, or an effortless electric model, the results will be the same . . . delicious homemade ice cream of unequaled texture and flavor.

This booklet tells you how to operate your RCW freezer and also gives you some delicious tried and proven recipes. So get ready for a treat, . . . from basic vanilla to whatever your imagination can create, with an RCW "Yum-Yum" machine, making it is half the fun.

PLEASE, PLEASE, READ THIS BOOKLET THOROUGHLY BEFORE STARTING TO MAKE ICE CREAM.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:
1. Read all instructions.
2. To protect against risk of electrical shock do not put electric motor 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. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to Freezer Parts Supply, P.O. Box 3388, Darville, Va. 24543, for examination, repair or adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

SAVE THESE INSTRUCTIONS
Your ice cream freezer and its parts.

CARE OF FREEZER WHEN NOT IN USE.

After using your freezer, wash and dry can, can top and beater thoroughly. Be sure can is dry before replacing can top. Do not put plastic parts in dishwasher. Wipe motor or crank and pail with a dry cloth after each use. Do not immerse electric motor in water. Store freezer in a cool dry place. Take care of your freezer and it will give you many years of trouble-free service.
HOW TO USE YOUR FREEZER

Read all instructions before starting to make ice cream.

To make and pack up to 4 quarts of cream, you will need about 15 pounds of crushed ice and either 4 cups of table salt or 6 cups of rock salt.

<table>
<thead>
<tr>
<th>Size of Freezer</th>
<th>Ice for Making Ice Cream</th>
<th>Ice for Hardening and Ripening Ice Cream</th>
<th>Rock Salt for Making Ice Cream</th>
<th>Rock Salt for Making Ice Cream</th>
<th>Table salt for Making Ice Cream</th>
<th>Table salt for Making Ice Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 qts.</td>
<td>15 lbs. crushed ice</td>
<td>5 lbs. crushed ice</td>
<td>3 cups</td>
<td>2 cups</td>
<td>2 cups</td>
<td>2 cups</td>
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<tr>
<td>5 qts.</td>
<td>15 lbs. crushed ice</td>
<td>5 lbs. crushed ice</td>
<td>2½ cups</td>
<td>1½ cups</td>
<td>1½ cups</td>
<td>1½ cups</td>
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<tr>
<td>6 qts.</td>
<td>20 lbs. crushed ice</td>
<td>5 lbs. crushed ice</td>
<td>3½ cups</td>
<td>2½ cups</td>
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<td>2½ cups</td>
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1. Wash the beater, top and cream can well before using. Let the parts cool before using, as you will get much faster freezing of your cream if parts are cold.

NOTE: For proper care of the cream can, please allow the can to completely dry before storing, and then wipe it thoroughly with cooking oil or mineral oil. After cleaning, always wash the cream can thoroughly before using.

2. Put beater in can, making sure it is set well in bottom of can. Pour in mixture to be frozen, made from your favorite recipe or one of the delicious recipes shown in this booklet. The mixture should be cool before pouring in can for faster, more even freezing. Fill the can only two-thirds full (up to fill line stamped on can) to allow for expansion!

NOTE: The beater is not made to turn. It stays still, and the can turns around it.

3. Put top on can and place can in tub, making sure that can is centered on can rest in bottom of tub.

4. Attach motor (cranking mechanism if hand operated) making sure beater is still set properly in can and can is still on bottom rest in tub. Latch down well by pushing thumb lock over prong on frame.

5. Plug motor in on electric model before packing ice and salt. (Step 6). The can will begin to turn steadily to the right. On hand operated model, you start cranking as soon as tub is packed. Turn crank steadily to the right (avoid turning left), not too fast.

NOTE: The motor should run for 20-30 minutes or until the cream is the consistency of mush (See Hints for Making Better Ice Cream on Page 5). At no time while the motor is plugged in should this appliance be left unattended. The motor should be unplugged immediately after halting or stopping. The motor has an automatic reset switch which should prevent motor damage when it stops. However, the motor should always be unplugged as soon as the motor stalls or stops.

6. Packing Ice and Salt—Use either crushed ice cubes or crushed store-bought ice. The finer the ice is crushed, the better it is, as the freezer is made to operate with crushed ice.

Also, finely crushed ice will melt more evenly and will, therefore, give you a smoother textured ice cream.

A. In packing, put about three inches of ice in tub all around can, and sprinkle about 3 oz. of table salt, or 5 oz. of rock salt, evenly over ice (dry measure).

B. Continue adding ice and salt (in the above proportions) layer by layer, until tub is filled up to, but not over, top of can.

C. When tub is full, (approx. 2 layers of ice and salt) pour one cup of cold water over the ice and salt mixture. This will help the ice to melt and settle, which will shorten freezing time, and will help keep ice from jamming and causing stops. After tub is filled, pour another cup of cold water over the ice and salt.

D. As the ice melts and settles, you will need to add more ice and salt to keep it up to a but not over, top of can.

E. Before the cream is finished, the ice will melt enough to cause water to flow from the drain hole. Never let this drain hole become stopped up with ice. (The cork supplied is not for the drain hole. It is for the can top, as described in step 9.)

CAUTION: Do not allow ice, salt, or water to get in air holes at base or top of motor housing, as this will cause the motor to rust.

7. ELECTRIC—The motor should run for 20-30 minutes or until the cream is the consistency of mush (See Hints for Making Better Ice Cream on Page 5). At no time while the motor is plugged in should this appliance be left unattended. The motor should be unplugged immediately after halting or stopping. The motor has an automatic reset switch which should prevent motor damage when it stops. However, the motor should always be unplugged as soon as the motor stalls or stops.

9. Ripening and Hardening Ice Cream—After the cream has been packed down, place the cork in can top and put can top back on freezer. Repack freezer (allowing water to remain in tub up to the fill line stamped on can) with more ice and salt (approximately 3 oz. of table salt or 5 oz. of rock salt, to every double handfuls of ice), until can and top are completely covered. Cover freezer with heavy toweling or newspaper and set away in a cool place until time to serve. The cream will now freeze hard. If you wish to hold the cream for more than an hour before using, add more ice and salt (in above proportions) to keep the can and top covered.
HINTS FOR MAKING BETTER ICE CREAM

Consistency of ice cream may vary from batch to batch. Several factors that affect the firmness or consistency of ice cream are: recipe used, outside temperatures, size of ice, temperature of salt water and temperature of mixture before it is churned.

TOO SOFT
If after 20 minutes of steady churning on hand-operated model you feel no drag or tightening, or if motor on electric model continues to run freely after 30 minutes, then the salt water is not cold enough, therefore the cream is not hardening. You should now add another 3 oz. of table salt or 5 oz. rock salt. This will begin to reduce the salt water temperature and cause the cream to harden. As the ice melts, you may have to continue to add salt as outlined in our instructions until the cream is the consistency of mush.

TOO GRANULY, ICY OR HARD
If churning mechanism becomes too hard to turn in less than 20 minutes on hand-operated model, or if motor stalls in less than 20 minutes on electric model, resulting in coarse or an inconsistent texture of ice cream the salt water became too cold too fast. In this case, you used too much salt and the cream froze too fast on the edge of the can, and/or you failed to use crushed ice.

RECIPE HINTS
Preparing the ice cream mixture the day before makes smoother ice cream and increases the yield.

MAKING LESS THAN CAPACITY OF FREEZER
When making less ice cream than the capacity of the freezer, the motor probably will not start or stop. Therefore, you will have to check the mixture periodically to see when it has reached the consistency of mush. Always unplug the motor before checking the mixture. The freezing times should be approximately 6-7 minutes per quart of ice cream.

RCW RECIPES
The following recipes should be increased or decreased proportionately if you want to make more or less than the recipe calls for:

EXAMPLE—To make 5 qts. from a 4 qt. recipe increase all ingredients by 1/4—To make 5 qts. from a 2 qt. recipe increase all ingredients by 21/2 times.

For making 2 qts. from a 4 qt. recipe decrease all ingredients by 1/3.

LOW CALORIE VANILLA ICE CREAM
5 eggs 61/2 cups half and half 5 1/4 Tablespoons cream
12 Saccharin tablets 4 Tablespoons vanilla or 1 Tablespoon vanilla
1/4 tsp. liquid diet sugar
Add a dash of salt and 1/4 tsp. cranberry juice. Mix well. Chill thoroughly in refrigerator for 2 or 3 hours. Pour in can and freeze. Makes approx. 4 qts.

VANILLA ICE CREAM (No Cooking)
4 eggs 2 cups condensed milk ( evaporated milk)
2 Tablespoons vanilla
1/4 tsp. salt
Scald milk. Add sugar and salt to the milk and stir until both are thoroughly dissolved. Add the cream. Stir well and chill in the freezer. Makes approx. 2 qts.

VANILLA ICE CREAM (Philadelphia)
1 Tablespoon vanilla
1 quart cream
1/4 cup sugar
1/4 tsp. salt
Thoroughly mix all ingredients, then freeze. Makes approx. 1 1/2 qts.

COUNTRY STYLE VANILLA
4 eggs 21/2 cups sugar
Approx. 5 cups milk 4 cups whipping cream
2 Tablespoons vanilla 1/4 tsp. salt
Add milk to a large mixing bowl beat eggs until frothy. Gradually add sugar; beat until thickened. Add cream, vanilla and salt and mix thoroughly. Pour into can. Add milk to fill line on can and stir well. Freeze as directed. Makes approx. 4 qts.

COFFEE ICE CREAM
Combine 1 cup powdered instant coffee with the sugar in the basic vanilla recipe. Prepare and freeze per recipe.

CHOCOLATE CHIP ICE CREAM
Grate or chop semi-sweet chocolate to make 1/2 cup chocolate. Add to vanilla ice cream recipe after it has frozen until it is mushy (about 15 minutes of freezing). Continue freezing as directed. Makes approx. 2 qts.

“PEACH-APRICOT DELIGHT”
2 large cans evaporated milk 3 cups sugar
1 small can apricot nectar (12 oz.) 4 cups fresh peaches
4 or 5 fresh soft peaches mashed (or 1 large can peaches) 1/2 cup orange juice
Dairy milk to fill up to two thirds of cream can. Combine all ingredients and freeze according to regular freezing instructions. Makes approx. 4 qts.

HAWAIIAN FREEZE
3 eggs 1/4 cup sugar
1 cup light cream or half and half 2 cups whipping cream
1 1/2 cups orange juice 1 can (8 oz.) crushed pineapple in unsweetened juice
1/4 cup toasted flaked coconut 2 teaspoons vanilla extract
Combine eggs, cream, sugar, salt and vanilla in bowl and mix thoroughly with mixer. Pour into can, add condensed milk and stir well. Add dairy milk to fill line on can and stir well. Makes approx. 4 qts.

BASIC VANILLA FROZEN YOGURT
20 oz. plain yogurt 1/3 cup sugar
1/4 cup evaporated milk 1 envelope unflavored gelatin
2 teaspoons vanilla 1/4 cup water
Scald evaporated milk over low heat stirring occasionally to avoid the “skin” formation over the top of the milk. Add sugar, sugar and softened gelatin. Stir until thoroughly dissolved and mixture is completely smooth. Chill, add yogurt and vanilla. Mix well. Chill thoroughly in refrigerator for 2 hours or longer. Pour into can and freeze. Makes approx. 2 qts.

VANILLA ICE CREAM (Low Cholesterol)
2 cups skim milk 1/4 cup sugar
2 cups evaporated milk 1 envelope Knox gelatin
1/4 tsp. salt 1/4 teaspoon vanilla
Heat milk just to scalding, do not boil. Remove from heat, stir in gelatin and sugar. Stir until completely dissolved. Pour in blender and when for 3-5 minutes. Pour into can and freeze thoroughly in refrigerator for 2 or more hours. Stir in vanilla. Put mixture in can and freeze as directed. Makes approx. 2 qts.

CHOCOLATE ICE CREAM (Low Cholesterol)
Add 6 Tablespoons unsweetened cocoa and 1/4 to 1/2 teaspoon cinnamon to vanilla recipe.

ROCKY ROAD ICE CREAM (Low Cholesterol)
Prepare chocolate ice cream. After freezing add 1/4 cup miniature marshmallows.

LEMON SHERBET
2 cups sugar 1 quart milk
1 quart light or table cream juice of 6 lemons 2 cups sugar
1 quart light cream 4 cups whites
Chill the lemon and orange juice and sugar in the freezer. When milk and cream are frozen in the softly beaten egg whites. Freeze. Makes approx. 3 qts.

LIME SHERBET
1 1/2 cups sugar 4 cups light or table cream
1 1/2 cups water 1 cup lime juice
1 teaspoon salt 1 teaspoon vanilla
Boil the sugar and water together until it forms a thick syrup. Add the salt. Allow the mixture to cool. Add lime juice and vanilla. Freeze. Makes approx. 3 qts.

ORANGE ICE
4 cups water 2 cups sugar
2 cups grated rind of 2 oranges 1 cup orange juice
2 cups sugar 1/4 cup lemon juice
Boil sugar and water. 5 minutes. Add fruit juices and rind. Cool, strain and freeze. Makes approx. 2 qts.

COFFEE PARFAIT
2 Tablespoons cornstarch 2 Tablespoons milk
1/4 cup sugar 1 egg yolks
2 egg yolks 1 teaspoon salt

FRUIT ICE CREAM
Vanilla recipes may be varied with the addition of either good ripe peaches, bananas, strawberries, or any other fruits or flavors one may desire. We suggest one cup of preserved fruit per quart of ice cream.

USING RCW’S ICE CREAM BASE
For your convenience, RCW distributes an ice cream base which is packaged in 8 oz. pouches and makes 2 quarts of good home style ice cream when mixed with 2 pints of Half & Half. You simply add frozen or fresh fruit to your taste. Complete recipes and instructions are included on each package. This is available at many retail outlets.

USING HONEY
Honey may be substituted for sugar in most all recipes contained in this booklet. Experiment until you find the flavor you like best. Substitute 3/4 cup of honey for 1 cup of sugar and follow regular directions. When using honey, it takes a little longer for the cream to freeze. Therefore, you will need to use a slightly greater proportion of salt to ice to freeze the cream.
We hope you enjoy your

ice cream freezer!

Richmond Cedar pioneered in the manufacture of home Ice Cream Freezers in 1868, and today's models are a fine product of experience and modern technology. You can be assured of years of dependable, care-free service.

It has been carefully finished for permanent "good looks". All workmanship, materials, and parts are of highest quality. If you do enjoy it as much as we believe you will, won't you tell your friends about it, and where you bought it? Your enthusiastic recommendation is our best advertising. We will appreciate this important favor. Thank you.

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