PRACTICAL SUGGESTIONS

for making

ICE CREAM,
WATER ICES
and
SHERBETS

with

SNOW

CHICAGO, U.S.A.

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**ICE CREAM**

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## PART II.

**WATER ICES AND SHERBETS**

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Snow is a product used in ice cream to make it smooth, velvety and firm. Ice cream made with it does not shrink when packed for shipment, and retains its smooth, velvety finish after re-packing.

The ice cream made with it stands up and does not melt quickly when dished out and served.

It is a pleasure to make ice cream with snow, as it is so easily handled. No boiling or heating is required. It is used cold and saves heat, time and trouble.

**General Directions for Using Snow**

Snow is used by simply mixing it with the sugar to be used, then adding to the batch and stirring until thoroughly dissolved. It is advisable to always pour the milk and cream, after the mixed snow and sugar have been added, through a strainer or a piece of cheesecloth, so that in case there are lumps in it, they can be broken up.

We give a sliding scale in each formula, of the amount of snow to be used. The ice cream maker can start in by using the full amount of snow called for in each batch, and gradually decrease the amount of snow used according to the firmness of ice cream desired. The greater the amount of snow used to each batch, the stiffer and firmer the ice cream will be.
EXCLUSIVE WHOLESALE FACTORY FORMULA

A popular formula for making Ice Cream which is used by many of the large Wholesale Ice Cream Companies:—

- 4 gallons of 20 per cent butter fat cream,
- 1 gallon of 10 per cent butter fat condensed milk,
- 1 gallon of 4 per cent milk (or regular whole milk),
- 4 to 6 ounces of SNOW,
- 7 lbs. of granulated sugar,
- 3 ounces of XXXX Vanilla Extract.

First—Mix the snow into the sugar.
Second—Stir the snow and sugar into the cream until dissolved.
Third—Then add the condensed milk.
Fourth—Then mix.
Fifth—Pour through strainer and freeze at once.
Sixth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.

INVINCIBLE FORMULA

4½ gallons of cream,
1 gallon of condensed milk,
7 lbs. of granulated sugar,
6 to 10 ounces of SNOW,
3 ounces of XXX Vanilla Extract.

First—Mix the snow and sugar together thoroughly.
Second—Then add the snow and sugar to the cream, stirring constantly so as to dissolve.
Third—Stir in the condensed milk, flavor and strain.
This produces a very desirable, smooth, rich Ice Cream.
RECIPE NO. 3.

PICNIC ICE CREAM

6 gallons of fresh milk,
10 lbs. of granulated sugar,
12 to 16 ounces of SNOW,
4 ounces of cornstarch,
3 ounces of XX Vanilla Extract.

First—Place the cornstarch and SNOW in a double boiler and pour over this three gallons of milk, and heat until just below the boiling point.

Second—Stir until they are thoroughly dissolved, and stir constantly while scalding same. If the double boiler is very hot in the beginning, add a little milk at the same time that the cornstarch and SNOW are added, and mix it into a heavy paste; then pour in the balance of the milk.

Third—Add this mixture to the other three gallons of milk.

Fourth—Then add the sugar and Vanilla.

Fifth—Stir well, strain and place in an ice water bath to chill, at which time it will be very thick, about the consistency of pudding or clabber.

Sixth—When thoroughly chilled, it is ready to freeze and when frozen will produce a smooth, fine-grained Ice Cream, with much more character than regular milk Ice Cream made up in any other manner.

The Vanilla can be added just before the product is frozen with somewhat better results. (However this is optional with the Ice Cream maker.)

RECIPE NO. 4.

A POPULAR FORMULA

3 gallons of cream,
1½ gallons of condensed milk,
1 gallon of fresh milk,
6 to 10 ounces of SNOW,
3 ounces of XXX Vanilla Extract,
7 lbs. of granulated sugar.

First—Mix the snow and sugar together.

Second—Stir the sugar and snow into the cream until dissolved.

Third—Add the condensed milk.

Fourth—Then add the gallon of milk to the mix.

Fifth—Pour through strainer and freeze at once.

Sixth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.
RECIPE NO. 5

WESTERN PERFECTION FORMULA

3½ gallons of 18 per cent cream,
1 gallon of fresh milk,
1 gallon condensed milk,
7 lbs. of granulated sugar,
6 to 10 ounces of SNOW,
3 ounces of XXXX Vanilla Extract.

First—Mix the snow and sugar together.
Second—Stir the sugar and snow into the cream until dissolved.
Third—Add the gallon of milk.
Fourth—Pour through strainer and freeze at once.
Fifth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.

RECIPE NO. 6

MILWAUKEE BOAT FORMULA

14 quarts of condensed milk,
10 quarts of fresh milk,
8 lbs. of granulated sugar,
8 to 12 ounces of SNOW,
4 ounces of XX Vanilla Extract.

First—Mix the snow and sugar together.
Second—Stir the sugar and snow into the milk until dissolved.
Third—Add the condensed milk.
Fourth—Pour through strainer and freeze at once.
Fifth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.
RECIPE NO. 7

IDEAL FORMULA

22 quarts of 20 per cent cream,
7 lbs. of sugar,
3 ounces of XXXX Vanilla Extract,
4 to 8 ounces of SNOW.

First—Mix the snow and sugar together.
Second—Add the snow and sugar to the cream, stirring until thoroughly dissolved.
Third—Pour through strainer and freeze at once.
Fourth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.

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RECIPE NO. 8

COMMERCIAL FORMULA

1½ gallons of cream,
2 gallons of fresh milk,
2 gallons of condensed milk,
6 to 12 ounces of SNOW,
8 lbs. of granulated sugar,
3 ounces of XX Vanilla Extract.

First—Mix the snow and sugar together.
Second—Stir the snow and sugar into the cream until dissolved.
Third—Add the condensed milk.
Fourth—Pour through strainer and freeze at once.
Fifth—The Vanilla Extract should be added just before finishing freezing. It can, however, be added before beginning to freeze if one prefers same.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze; then salt more heavily and finish freezing.
FANCY BRICK ICE CREAM

For making Brick Ice Cream use as a rule heavy-bodied cream and always use SNOW. Special care should be taken in filling the moulds. The moulds in every case should be filled perfectly full, so when the cover is put on the cream will be forced out at the edges. This forms a seal and prevents salt and foreign matter from becoming mixed with the cream. The overflow freezes immediately when it comes in contact with the ice and salt. In filling and covering the moulds, same should be handled as quickly as possible. The "slab brick" mould should be used where bricks are made in large lots. Four to eight quarts should be made at a time. After filling the moulds, they should be packed in ice and salt for at least an hour or two so as to harden perfectly and stand handling and wrapping. When the bricks become thoroughly set, remove same separately and dip in cold water. Take off cover and remove the sheet of wax paper. Wax paper is always used to prevent the contents of the mould from sticking to the cover. Place slab on a sheet of wax paper and cut same into quart bricks. Each brick should be wrapped separately in a sheet of paper. (Wax paper is used for this purpose,—sheets usually 10 x 14.) Place in paper boxes and pack in tanks or any other convenient packer, if you haven't a regular tank. Always pack in cross layers so as to allow free circulation of cool air.

A combination of colors are often used with a very pleasing effect such as Caramel, Vanilla, and Strawberry, or Caramel, Orange and Vanilla. Chocolate is also a very popular flavor for the bottom layer. Strawberry, Raspberry or any kind of Water Ice makes a pleasing effect if it is used for a center layer between Vanilla and Caramel and Chocolate. Many varieties of Flavors and Colors can be used, and by studying the trade conditions the Ice Cream maker can largely increase this branch of the business.

RECIPE No. 1, on page 4, makes an excellent high grade Brick Ice Cream. The Flavors, of course, must be varied for the different layers, using Crushed Fruits, Nuts, etc., to suit taste for each layer.

RECIPE No. 3, on page 5, is a very good formula for cheap trade to be sold to peddlers for Fair Grounds, Picnics, etc. Any flavor desired can be used, as above suggested.
A POPULAR WAY OF MAKING BISQUE ICE CREAM

Take 12 quarts of 20 per cent cream, 2 lbs. of granulated sugar, 2 ounces of XXXX Vanilla Extract, 1 ounce of Zanzibar Caramel Compound, 1 lb. of Lady Fingers, Sponge Cake and Macaroons, and 2 ounces of SNOW.

NOTICE—The Lady Fingers, Sponge Cake and Macaroons should be dry or stale before using. They can then easily run through a colander, so as to be broken up fine before using.

First—Dissolve the SNOW by pouring over it twelve quarts of cream, pouring same on slowly, first stirring it into a heavy paste, then pouring in the balance of the cream.

Second—Then add 2 lbs. of granulated sugar and the 1 ounce Zanzibar Caramel Compound, and stir to dissolve sugar.

Third—Then strain through cheese cloth into the freezer. Then freeze in the usual manner.

Fourth—When the batch is almost frozen, add the 2 ounces XXXX Vanilla Extract and the Cake and Macaroons that have been powdered, allowing same to be mixed thoroughly through the batch in a uniform manner. This produces a most delicious cream.

PERFECTION CHOCOLATE FORMULA

10 quarts of 22 per cent butter fat cream,
10 quarts of whole milk,
6 to 8 ounces of SNOW,
8 lbs. of sugar,
2½ lbs. of Powdered Cocoa,
3 quarts of water.

First—Mix the sugar and cocoa together, also add a large pinch of ground cinnamon.

Second—Then add the water to the sugar and cocoa, stirring and heating it into a syrup.

Third—Then add the SNOW to the syrup, stirring until same is thoroughly incorporated.

Fourth—Then add this mixture to the milk.

Fifth—Then add the cream, and mix thoroughly.

Sixth—Then pour through strainer into freezer and proceed to freeze in the usual manner.

Do not salt very heavy at first, but allow the cream to become well whipped, making the gain in bulk before it has fairly begun to freeze, then salt more heavily and finish freezing.
PART II.

RECIPE NO. 1

PRACTICAL SUGGESTIONS FOR MAKING

WATER ICES AND SHERBETS

For all kinds of Fruit Ices, Sherbets, etc., care should be taken never to use anything else but earthenware or porcelain lined vessels for mixing same, as fruits contain more or less acid. Twenty-two degrees on the syrup gauge is required as the standard for Water Ice. Use the gauge when all the ingredients are thoroughly mixed. By using a gauge the product is always uniform and no guessing is necessary. Sometimes a higher quality only registers twenty degrees, but twenty-two degrees is considered an average.

WATER ICE

When speaking of Water Ice we mean the juice of fruit diluted to the proper strength, sweetened and frozen in the same manner as Ice Cream is frozen.

SHERBET

Sherbet is a mock Ice Cream and requires egg whites or SNOW in making up same. It is also frozen in the same manner as Ice Cream. The French term for Sherbet is “Sorbet.”

GRANITES

Granites can be made from the same mixture as Water Ice, with the exception that it is only half frozen and has a rough ice texture. In making Granites, freeze in the same manner as you would Ice Cream, stirring as little as possible.

STOCK SYRUP

The following Syrup can be made up and kept in stock and used in all forms of Water Ices and Fruit Juices; thereby saving time and the trouble of making up syrup for each batch of Water Ice.

First—Place 14 lbs. of granulated sugar in a clean vessel.
Second—Pour over this one gallon of water.
Third—Add one-half an ounce of Cream of Tartar.
Fourth—Bring this to the boiling point, stirring often. Do not stir after it has come to the boiling point, but stir often before it comes to a boil, so as to prevent the sugar from burning in the bottom of the pan.
RECIPE NO. 2

ORANGE ICE FORMULA

To prepare the juice for Orange Water Ice, handle same in the following general manner:

FIRST—Grate about twenty oranges in an earthenware jar. Grate only the yellow part of the orange peel. Be careful to avoid the white inside, as it is bitter.

SECOND—Add to this fourteen lbs. of granulated sugar.

THIRD—Rub the sugar thoroughly into the grated orange peel.

FOURTH—Squeeze the juice of twelve lemons, also the juice and pulp of the oranges, strain and pour over the sugar and the grated orange peel.

FIFTH—Then add ten quarts of water and stir this mixture well until the sugar is thoroughly dissolved.

The above produces an Orange Juice with a fine color and an exquisite flavor. This can be frozen in any quantity desired in the same manner as you would freeze Ice Cream. This produces a delicious Orange Water Ice.

RECIPE NO. 3

FORMULA FOR STRAWBERRY ICE

A stone jar or enameled vessel should always be used for mixing the following ingredients:

FIRST—Place three quarts of the stock Sugar Syrup in a clean vessel.

SECOND—Pour over this three pints of Strawberry Juice, four ounces of Lemon Juice, three and one-half quarts of water.

THIRD—Mix thoroughly and freeze the same as you would Ice Cream.

RECIPE NO. 4

FORMULA FOR PEACH ICE

A stone jar or enameled vessel should always be used for mixing the following ingredients:

FIRST—Place three quarts of Sugar Syrup in a clean vessel.

SECOND—Pour over this three pints of Peach Juice, six ounces of Lemon Juice and three pints of water.

THIRD—Mix thoroughly and freeze the same as you would Ice Cream.

Other Fruit Ices are made in the same manner—simply vary your proportions according to the kind of fruit used.
RECIPE NO. 5.

**ORANGE SHERBET**

A stone jar or enameled vessel should always be used for mixing the following ingredients:

**FIRST**—Place two ounces of **SNOW** in a clean vessel.
**SECOND**—Pour over this three quarts of water. Pour the water in slowly at first, mixing it into a heavy paste; then add the balance of the water.
**THIRD**—Then pour this solution into the container that the batch is to be mixed in.
**FOURTH**—Then add the juice and pulp of eighteen oranges.
**FIFTH**—Add one and a half pounds of sugar.
**SIXTH**—Stir this mixture until the sugar is thoroughly dissolved, then strain through cheese cloth into a freezer.
**SEVENTH**—Proceed to freeze in the usual way as when freezing Ice Cream.

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RECIPE NO. 6.

**FORMULA FOR LEMON SHERBET**

A stone jar or enameled vessel should always be used for mixing the following ingredients:

**FIRST**—Place two ounces of **SNOW** in a clean vessel.
**SECOND**—Pour over this four quarts of water. Pour the water in slowly at first, mixing it into a heavy paste; then add the balance of the water.
**THIRD**—Then pour this solution into the container that the batch is to be mixed in.
**FOURTH**—Then add the juice of two dozen lemons.
**FIFTH**—Add four lbs. of granulated sugar.
**SIXTH**—Stir this mixture until the sugar is thoroughly dissolved, then strain through cheese cloth into the freezer.
**SEVENTH**—Proceed to freeze in the usual way as when freezing Ice Cream.
SNOW

PRICE LIST

SNOW IS PUT UP IN ONE-POUND PACKAGES AND PACKED AS FOLLOWS:

PRICES NET—NO DISCOUNT

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<td>350 lb. barrels</td>
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We are heavy direct Importers of Vanilla Beans, all kinds and all materials from which Extracts are made, thus enabling us to produce at minimum cost the very finest extracts. Our Laboratories are also furnished with scientific arrangements to carry all our extracts under proper climatic conditions, to carefully age, ripen and blend them after they are made. This gives us much superior products than it is possible to procure where the extracts are shipped out immediately after they are made. The prices on our extracts are graded according to the quality of material, age, etc., and we do not hesitate to say that any of our grades will be found to be superior in every respect to any other extract on the market at similar prices.

**XXXX PURE VANILLA EXTRACT**

This is our very best quality Extract and is fully aged. Single gallon lots, per gal. $10.00

**XXX PURE VANILLA EXTRACT**

This is our second quality Extract and is made from prime and selected beans. Single gallon lots, per gal. $9.00

**XX PURE VANILLA EXTRACT**

Our third quality Extract is made from very fine beans. Single gallon lots, per gal. $8.00

**X PURE VANILLA EXTRACT**

While the price is very low, it is made from good quality, sound and well matured beans. Single gal. lots, per gal. $7.00

**"BAKERS’ FRIEND"**

This is an exceptionally fine artificial Vanilla Extract. We absolutely guarantee the strength and purity of this Extract. Quality and Strength considered, it is the cheapest artificial Vanilla Flavor on the market. Single gallon lots, per gal. $4.00

(Discounts on Quantity Orders)
ZANZIBAR-BRAND
COMBINED COLORING AND FLAVORING CREAMS

Zanzibar-Brand Combined Coloring and Flavoring Creams are so proportioned that they produce a perfect color and flavor at one operation. They are the finest products ever produced for the convenience of the Ice Cream Maker. When the right shade is secured the flavor will always be of the proper strength. They save time and expense, are easily handled and mix readily with any food products. Are guaranteed to be prepared with extreme care as to cleanliness and comply with all the requirements of the Pure Food Laws.

ZANZIBAR-BRAND
COMBINED COLORING AND FLAVORING CREAMS

(Manufactured from harmless vegetable and animal substances)

Caramel Compound, True Anise,
True Orange, True Coffee,
True Lemon, Maple, (Imitation)
True Vanilla, Raspberry,
True Bitter Almond, Strawberry,
True Rose, Red, Maraschino,
True Rose, White, Pistachio,
True Wintergreen, Honeysuckle,
True Peppermint, Violet.

The colors entering these Creams are made from vegetable and animal substances, while the flavors are not wholly so, but are guaranteed to be wholesome and harmless.

PRICES NET.—NO DISCOUNT

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