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Press Button Kitchen : Prepared by Good Housekeeping for Moulinex

Good Housekeeping

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Press button Kitchen

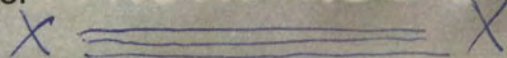
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Culinary History Pamphlets

D.I.T. CATHAL BRUGHA STREET, 11

Prepared by Good Housekeeping for

Moulinex



Moulinex

The monthly production of over a million articles of domestic appliances in their five factories in Normandy enables Moulinex to sell their equipment at astonishingly low prices combined with such excellent value for money. The acquisition of a Moulinex "press button kitchen" can considerably ease the chores of food preparation and cooking, helping you to become a real chef de cuisine by encouraging you to tackle more ambitious recipes to impress and delight your family and friends. In addition to kitchen appliances Moulinex produce a wide range of easy-to-use domestic appliances, all fully guaranteed for a year and for which Moulinex have a permanently established Service Centre at their United Kingdom Sole Distributors:

Andrews Houseware Manufacturers Ltd,
137 Kirkdale, London SE 26





Making the most of a mixer

ST. CATHAL BRUGHA STREET LIBRARY

Carefully read the instruction leaflet supplied with each Moulinex appliance for assembly, maintenance and cleaning after use

Key to the pictures opposite:

Top

Top shelf (from left to right) -

- Junior and Senior Grinders
- Automatic Grinder
- De Luxe Liquidizer Grinder
- Standard Liquidizer Grinder
- Robot Marinette Mixer

Bottom shelf -

- Major 3-speed Mixer
- Major and Minor Beaters
- Juice Extractor

Bottom left

Top shelf -

- Vegetable Peeler No. 1
- Vegetable Peeler No. 2
- Deep Fat Fryer

Centre shelf -

- Carving Knife and Multiple Slicer
- Jeannette Mincer/Grater

Bottom shelf -

- Rotissoire No. 1
- Rotissoire No. 2

Bottom right

Salon Model Hair Drier

Top shelf -

- Model No. 1 Hair Drier
- Model No. 5 Hair Drier
- Humidifier No. 1

Centre shelf -

- Car Vacuum Cleaner
- Petivac No. 1

Bottom shelf -

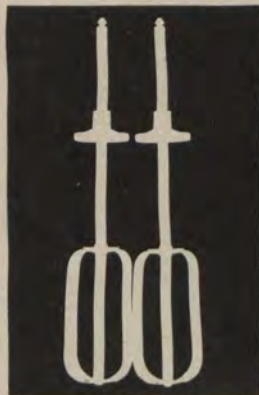
- Cylinder Vacuum Cleaner
- Humidifier No. 2

Home cooks, especially those whose families enjoy home baking and the dessert course, find an electric mixer invaluable. Moulinex have a mixer to suit all households. The Major 3-speed, with a bowl and stand, is an all-rounder, coping efficiently with small or large quantities. Known as the Major Beater, the same mixer comes without a stand and does all jobs thoroughly. A light, handy machine, the Minor Beater has one speed and is fine for smaller quantities but it will tackle the whole range of light mixing jobs. **You can make all recipes in this section with the Minor but disregard the speed settings given. See note, page 8.**

Do avoid over-running the motors - 7 mins at top speed is the maximum. This allows plenty of time to do the job properly with most mixtures. If not, switch off for 5 mins, then start again.

The Major 3-speed needs to be watched while working on the stand, otherwise the mixture does not get thoroughly creamed or whisked. Stop the motor and use a plastic or rubber spatula to scrape down, then start again. The head of the mixer takes off for use as a hand unit. Always start on low speed.

The straight-sided multi-purpose mixer bowl is quite adequate for small quantities. If a larger bowl is required, choose one of similar shape. A jug is effective for soft mixtures or very small quantities, e.g. mayonnaise or one egg white.



Beaters

Will cream fat and sugar

Will mash or cream potatoes

Will beat together eggs and sugar for cold soufflés and fatless sponge mixtures

Will make frostings - 7-minute or American or royal icing

Will make mayonnaise

Will remove lumps from sauces and batters



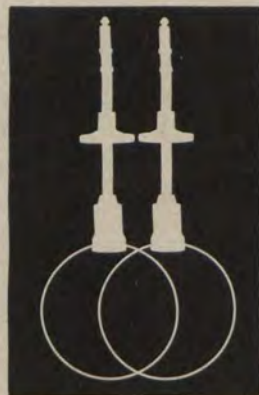
Hooks

Will rub fat into flour for shortcrust pastry, crumbles, some biscuit doughs and plain cake mixes

Will mix liquid into rubbed-in cake mixtures

Will make soft yeast doughs with a high proportion of liquid - baba, brioche and some continental yeast cakes

Will not give the results achieved by hand kneading for heavier bread doughs but can be used for light bun doughs



Whisks

Will whisk egg whites

Will whip double cream (watch consistency) and evaporated milk

Will make batters for pancakes, Yorkshire pudding, fritters, waffles

Will whisk whole eggs for omelettes

Will mix up powders with liquids

Will make French dressing




Opposite: Farmhouse Fruit Cake (page 6), Meringues (page 9), Top Hat Cake (page 5), Chocolate Layer Cake (page 7), Honey Coffee Crunchies (page 5), Lemon Crackles (page 5).

The Creaming Method


Times for creaming fat and sugar cannot be exact – they depend on the consistency of the fat, the quantity and whether the mixer is used on or off the stand; 4 mins is an average time. New users of electric mixers should judge consistency relative to hand creaming. If fat is firm cut it into pieces, place in the bowl, sit bowl in warm water to soften the fat. Unless weather is very hot, fats are best used at room temperature. Take eggs out of a refrigerator well in advance. Continued page 6.

Honey Coffee Crunchies

 4 oz. hazel-nuts / 4 oz. butter / 2½ oz. caster sugar / 5 oz. plain flour 2 level table-spoonfuls thick honey. Coffee glacé icing: 4 oz. icing sugar / 2 teaspoonfuls coffee essence / 3 teaspoonfuls water


Set oven at 350°F. (mark 4). Place nuts in a tin in the oven until skins loosen. Remove skins by rubbing nuts in a paper bag. Reserve 36 nuts. Grind remainder finely, about half at a time, in the grinder (see grinder facts, page 10). Cream the butter and sugar until light and creamy (see Top Hat Cake). Gradually stir in the nuts and flour, using dough hooks at speed 1. Leave in a cool place until of a rolling consistency. Roll out on a floured surface to about ¼-in. thickness. Cut out 24 rounds, using a 2½-in. plain cutter. Lift carefully on to greased baking sheets. Bake at 350°F. (mark 4) for 10-15 mins until lightly coloured. Cool. Sandwich in pairs with honey. Ice centres with coffee icing, top with 3 nuts and leave to set. Makes 12.

Grantham Gingerbreads


 4 oz. butter or margarine / 12 oz. caster sugar / 1 egg, beaten / 9 oz. self-raising flour / 1 level teaspoonful ground ginger

Using beaters, cream the fat for ½ min at speed 1. Add the sugar and continue to cream at speed 2 until light. Beat in the egg at speed 2. Stir in the sifted flour and ginger by hand, until a firm dough is obtained. Roll into 30 balls the size of a walnut. Put on baking sheets. Bake in the centre of the oven (or just above) at 300°F. (mark 2) for about 40 mins until crisp, puffed and lightly browned.

Coconut Tartlets

 ¼ lb. shortcrust pastry (4 oz. flour, etc.) / 1½ oz. butter / 2 oz. caster sugar / 1 large egg / 2 oz. desiccated coconut / apricot jam
Line 12 2½-by ½-in. patty tins with thinly rolled pastry. Using beaters, cream butter at speed 1. Add the sugar and beat until light and fluffy at speed 2. Beat in the egg at speed 2 and add the coconut at speed 1. Place a little jam in the base of each pastry case. Divide coconut mixture between cases. Spread evenly. Bake at 400°F. (mark 6) just above centre of oven, for about 15 mins. Cool on a wire rack. For Almond Tartlets use 2 oz. ground almonds in place of coconut. Makes 12.


Lemon Crackles

 4 oz. butter or margarine / 4 oz. caster sugar / 1 egg yolk / 1 level table-spoonful golden syrup / grated rind 1 lemon / 7 oz. plain flour / 1 level teaspoonful bicarbonate of soda / 1 level teaspoonful cream of tartar

Using beaters, cream the fat at speed 1 for ½ min. Add sugar and continue at speed 2 until light and fluffy. Beat in egg yolk and syrup at speed 1. Using hooks at speed 1 (or by hand) gradually add lemon rind and flour sifted with bicarbonate of soda and cream of tartar. Shape mixture into 36 balls. Place well apart on greased baking sheets. Bake at 325°F. (mark 3) at oven centre for about 15 mins. Cool for 1 or 2 mins before removing from tins. Makes 36.

NB. Wrapped in kitchen foil or placed in an airtight tin, lemon crackles will store well for up to a week.


Shortie Whirls

 4½ oz. butter / 1 oz. icing sugar, sifted / 5 oz. plain flour

Using beaters, cream butter at speed 1 till soft but not oily. Add sugar and mix in at speed 1. Fold in the flour at speed 1 or by hand. Place in a forcing bag with a large star vegetable nozzle, pipe in S shapes on to a greased baking sheet. Bake in the centre of the oven at 375°F. (mark 5) for 10-15 mins. Cool on a wire rack. Store in an airtight tin. Makes about 18.

NB. Alternatively pipe the mixture into 2-in. fingers with a small-star vegetable pipe. When cold, join in pairs with melted chocolate. Dust with sifted icing sugar.


Top Hat Cake

 4 oz. butter or margarine / 4 oz. caster sugar / 2 large eggs / 4 oz. self-raising flour / jam. Butter cream: 4 oz. butter / 6 oz. icing sugar. Decoration: 2 oz. halved walnuts / icing sugar

Grease and bottom line one 8-in. or two 7-in. sandwich tins. Using beaters, cream butter at speed 1 for ½ min. Add sugar and continue to cream at speed 2 until light and fluffy and pale in colour. Beat in the eggs, one at a time, at speed 2. Using dough hooks, add flour and beat at speed 1 for just long enough to incorporate flour. Turn into tin or tins. Level mixture. Bake in the centre of the oven at 350°F. (mark 4) – 8-in. cake for 35-40 mins and two 7-in. cakes 25-30 mins. Cool on wire rack. Split 8-in. cake in half. From one half or one layer of 7-in. cake stamp out 8 small rounds as illustra-


ted on page 4. Sandwich layers together with jam and some butter cream. Coat sides with butter cream and then with ground walnuts (see Grinder Facts, page 10). Dust cake top heavily with icing sugar also "top hats". Pipe butter cream into each hole, replace "top hats".

Gingerbread


 8 oz. plain flour | $\frac{1}{2}$ level tablespoonful ground ginger | $\frac{1}{2}$ level tablespoonful baking powder | $\frac{1}{2}$ level tablespoonful bicarbonate of soda | 4 oz. demerara sugar | 3 oz. butter | 3 oz. black treacle | 3 oz. golden syrup | $\frac{1}{2}$ pint milk | small egg
Grease and line a 7-in. square cake tin. Sift together the dry ingredients into a bowl. Warm the sugar, butter, treacle and syrup in a saucepan. Do not boil. Using a dough hook at speed 1, gradually mix in the contents of the pan, together with milk and egg. Beat at speed 2 until smooth. Pour into the tin. Bake in the centre of the oven at 350° F. (mark 4) for about 1 hr. Cool on a wire rack. If wished, coat with glacé icing and decorate with stem ginger.



Date Tea Bread

 4 oz. margarine or butter | 8 oz. plain flour | 4 oz. sugar | 8 oz. stoned dates, roughly chopped | 2 oz. walnuts, chopped | 1 level teaspoonful baking powder | 1 level teaspoonful bicarbonate of soda | 6 tablespoonfuls milk, approx.
Grease a loaf-tin (top measurement 8 $\frac{1}{2}$ by 4 $\frac{1}{2}$ -in.). Rub the margarine into the flour using dough hooks at speed 1. Still at speed 1, mix in the sugar, fruit and nuts. Add the baking powder and bicarbonate of soda blended with milk. Turn into the prepared tin and bake in the centre of the oven at 350° F. (mark 4) for about 1 $\frac{1}{4}$ hrs.

Toffee Bars


 4 oz. luxury margarine | 2 oz. caster sugar | 2 oz. brown sugar | $\frac{1}{2}$ level teaspoonful salt | 1 teaspoonful vanilla essence | 1 egg | 4 oz. self-raising flour | 1 $\frac{1}{2}$ oz. rolled oats | 2 oz. plain chocolate | 2 oz. chopped nuts

In a deep bowl place margarine, sugars, salt, essence, egg, flour and

Remember that some margarines and whipped up fats may need less creaming time. Generally speaking, cream the fat for $\frac{1}{2}$ min. at speed 1, add sugar, continue at speed 2 or 3. As a hand-held unit, work the mixture so that the beaters cover the whole area. A deep bowl is better than a wide shallow one. Use a small bowl for small quantities. Add eggs one at a time at speed 2, make sure every drop is incorporated before adding the next. Flour added by hand often gives better results, especially with light mixtures. By machine use speed 1.

oats. Using beaters mix these ingredients at speed 1 for $\frac{1}{2}$ min. Continue at speed 3 for 1 $\frac{1}{2}$ mins. Spread mixture in a greased and lined 8-in. by 8-in. shallow tin. Bake in the centre of the oven at 350° F. (mark 4) for about 30 mins. Cool in the tin. Cover with melted chocolate and nuts. When set cut into bars. Makes 18.

Farmhouse Fruit Cake


 8 oz. luxury margarine | 8 oz. caster sugar | 3 eggs (large) | 3 tablespoonfuls milk | 12 oz. self-raising flour | 1 level teaspoonful mixed spice | grated rind 1 lemon or orange | 12-oz. pkt mixed dried fruit | 4 oz. glacé cherries, halved | demerara sugar and halved glacé cherries for decoration

Grease and line an 8-in. round cake tin. In a large deep bowl place margarine, sugar, eggs, milk, flour, spice and rind. Use Major Mixer with beaters fitted as a hand-held unit. Stir ingredients first without switching on. Switch to speed 1 until ingredients are mixed, then change to speed 2 for 2 mins. Stir in mixed fruit and cherries, using dough hook at speed 1. Turn into prepared tin. Smooth the top. Dredge with sugar and place a few halved cherries on top. Bake on the centre shelf of the oven at 350° F. (mark 4) for about 2 hrs. Leave in the tin for a few mins before turning out. Cool on a wire rack.

If wished exchange mixed fruit for sultanas, seedless raisins or currants. Use flaked almonds instead of sugar and glacé cherries.

NB. When using the Minor Beater fold in the fruit by hand.

Chocolate Layer Cake

 8 oz. butter or margarine / 8 oz. caster sugar / 4 large eggs / 4 level tablespoonfuls cocoa / 3 tablespoonfuls water / 8 oz. self-raising flour / sieved apricot jam / walnut halves

Chocolate butter cream: 6 oz. butter / 9 oz. icing sugar, sifted / 2 oz. chocolate, melted, or 1½ level tablespoonfuls cocoa. Chocolate glacé icing: 1½ oz. plain chocolate / 2½ tablespoonfuls water / 4-6 oz. icing sugar


Grease two 8-in. or 9-in. straight-sided sandwich tins, line the base and sides. Using beaters, cream fat on speed 1. Add sugar and cream at speed 2 until light, fluffy and pale in colour. Beat in the eggs, one at a time at speed 2 until blended. In a small bowl blend cocoa to a paste with water. Beat into mixture at speed 2. Using dough hooks, add flour at speed 1 until evenly mixed and smooth. Divide between the tins. Spread evenly. Bake at 350°F. (mark 4) at oven centre (or just above) for 35-40 mins until risen and spongy to the touch. Cool on a wire rack. Split layers in half. Sandwich together with a little chocolate butter cream, reserving some for sides. Coat sides with butter cream. Decorate with icing comb. Brush top with sieved apricot jam. Coat with chocolate glacé icing, ease gently to edge. Leave to set. Decorate with piped butter cream and walnut halves.

Chocolate butter cream: Beat butter at speed 1. Gradually add icing sugar, beat until creamy. Add melted chocolate or cocoa.


Chocolate glacé icing: Melt chocolate in water. Work in icing sugar to give a coating consistency.



Syrup Tart

 4 oz. plain flour / 2 oz. butter or margarine / 2 oz. lard / water / 6-7 tablespoonfuls golden syrup / thinly pared rind ½ lemon / 2 oz. fresh white bread-crumbs (see page 10) Place flour in a bowl. Add fat cut into pieces. Using dough hook at speed 1, rub in the fat until like fine bread-crumbs (about 2-4 mins). Add about 8 teaspoonfuls water, continue at speed 1 until pastry knits together. Roll out the pastry and line a 7-8-in. pie plate. Mix together the syrup, lemon and bread-crumbs. Spread over the pastry. Cook towards the top of the oven for about 20 mins. Serve warm or cold. NB. Chop the lemon rind at the same time as making the bread-crumbs in the grinder. Small syrup tartlets can be made in a similar way.

Cranberry Nut Bread

 8 oz. plain flour / 1½ level teaspoonfuls baking powder / ½ level teaspoonful bicarbonate of soda / 1 level teaspoonful salt / 2 oz. butter / 6 oz. sugar / ¼ pint orange juice / 1 level tablespoonful grated orange rind /

Mixer Quantities

The Major Mixer if hand-held will cream a minimum of 2 oz. each of fat and sugar; and on the stand 4 oz. each. When hand-held it will cream a maximum of 1 lb. each of fat and sugar; and on the stand 8 oz. each. The Minor Beater will cream a minimum of 1 oz. each of fat and sugar and a maximum of 8 oz. each. Pastry: The mixer bowl will take up to 12 oz. flour and 6 oz. fat.


1 egg, beaten / 3 oz. halved walnuts, chopped / 4 oz. cranberries, chopped Grease a loaf tin (top measurement 8½ by 4½-in.) and line with a strip of greased greaseproof paper. Sift first 4 ingredients into a bowl. Rub in the fat, using dough hook, at speed 1. Add sugar, still at speed 1. Mix in juice, rind and egg at speed 1. Fold in the nuts and cranberries, still at speed 1. Turn into the tin. Bake in the centre of the oven at 350°F. (mark 4) for about 1 hr. Cool on a wire rack. Serve thickly sliced and buttered.

Swiss Roll

Make as for fatless sponge cake (see page 9), using a 3-egg mixture. Pour into a lined 9-in. by 12-in. Swiss-roll tin, allowing it to run over the whole surface. Bake at 425°F. (mark 7) near the top of the oven for 7-9 mins until golden. Meanwhile have ready a sheet of greaseproof or non-stick paper sprinkled with caster sugar. Place paper over a damp tea-towel. Turn sponge out on to paper, trim off crusty edges. Spread with warm jam. Roll up with aid of paper, making first turn firmly. Dredge with sugar and cool on wire rack.




Fruit Crumble

 1½ lb. raw fruit (apples, gooseberries, plums, etc.) | 3 oz. butter or margarine | 6 oz. plain flour | 3 oz. caster sugar

Prepare the fruit as for stewing and put in an ovenproof dish. Place the butter and flour in the mixer bowl and, using the hooks at speed 1, mix until the texture of fine crumbs. Add the sugar and mix for a further 1 min. Sprinkle over the fruit, press lightly and bake at 400° F. (mark 6) for 20-30 mins.

Lemon Soufflé

 (For this recipe the mixer must be used as a hand unit)


2 level teaspoonfuls gelatine | 2 tablespoonfuls water | 3 eggs, separated | 3 oz. caster sugar | grated rind of 2 lemons | 4 tablespoonfuls lemon juice | ¼ pint double cream | finely chopped nuts, lemon slices and whipped cream for decoration

Prepare a 5-in. soufflé dish by tying a band of greaseproof paper round the top so that the paper extends about 3 in. above the top. Place the gelatine and water in a small bowl in a saucepan of hot water and heat until the gelatine is dissolved. Allow to cool slightly. Put the egg yolks, sugar, rind and juice of the lemons in a large mixing bowl and place over a saucepan of hot water. Using the beaters at speed 3, beat until thick, pale and very creamy. Remove the bowl from the saucepan and continue to beat, adding the gelatine in a steady stream. Leave mixture to cool slightly. Place cream in mixer bowl and, using clean whisks at speed 1, whisk until thick. Stir evenly

into the lemon mixture, using a plastic spatula. Wash and dry the whisks and bowl. Place the egg whites in the bowl and whisk at speed 3 until stiff. Fold into the lemon mixture and turn into the prepared dish. Leave in the refrigerator to set.

To serve: Remove the paper with a knife dipped in hot water. Decorate the sides with the nuts and the top with the lemon slices and whipped cream.

Fudge Gâteau


 8 oz. butter or margarine | 8 oz. soft dark brown sugar | 4 large eggs | 4 teaspoonfuls coffee

essence | 8 oz. self-raising flour | 2 oz. chopped walnuts | icing sugar
Grease and line an 8-in. round cake tin. Using beaters, cream butter at speed 1. Add sugar and beat at speed 2 until light, fluffy and pale in colour. Beat in the eggs, one at a time, at speed 2 until blended. Using dough hooks, either add the coffee essence and flour at speed 1 until just folded in, or fold in by hand. Turn into cake tin, level mixture. Bake in centre of oven at 375° F. (mark 5) for about 50 mins. Turn out and cool on a wire rack. Spread sides with a little chocolate butter icing and roll in finely chopped walnuts. Dredge the top heavily with icing sugar. Mark in eight sections with the back of a knife. Put remaining icing in a forcing bag and, with a small star nozzle, use to decorate.
Chocolate butter icing: Using beaters, cream 4 oz. butter at speed 1. Gradually add 4 oz. icing sugar, sifted, at speed 1. Add 4 level tablespoonfuls cocoa, mix at speed 1, gradually add 4-6 tablespoonfuls of milk to give a piping consistency.

Minor Beater


Although all the recipes in this section can be made with the Minor, one or two provisos should be made, especially when using other recipes. When creaming more than 4 oz. fat and sugar add the sugar 2 oz. at a time. Stop the machine and scrape down from time to time. Do not use fats straight from the refrigerator. Fold in the flour and fruit for large cakes by hand.

Pep-o-Lime

 1-pint lime jelly tablet | water | small can evaporated milk | peppermint essence | green colouring | 1 oz. chocolate, grated | single cream

Place jelly in a 1-pint measure. Pour on ½ pint hot water, stir to dissolve jelly. Make up to ¾ pint with cold water. Pour into mixer bowl. Chill the jelly until it is of the consistency of unbeaten egg white - on the point of setting. Add the evaporated milk, using whisks at speed 1; whisk until all is incorporated. Whisk at speed 2 until the mixture is light and fluffy. Add essence and colouring, reduce speed to 1 and add most of the chocolate. Turn into serving dish and leave to set. Decorate with reserved chocolate and serve with cream.

Canary Pudding

 4 oz. margarine or butter | 4 oz. caster sugar | 2 eggs | 2 tablespoonfuls milk | vanilla essence or grated rind of 1 lemon

Grease a 1½-pint basin. Using beaters, cream the fat in mixer bowl for ½ min. at speed 1. Add sugar and continue to cream at speed 2 until light, fluffy and pale in colour. At speed 1 beat in the eggs a little at a time. Using dough hooks at speed 1, beat in the flour, 2 tablespoonfuls milk, and vanilla essence or lemon rind until just smooth. Turn into basin, level top, cover with foil or buttered paper and steam for about 2 hrs.


NB. If wished, put a little jam at the base of the pudding basin.

Other mixer points

● It's worth remembering that electric appliances do not call for special recipes: you simply adapt the ones you like best ● A practical advantage of portable mixers is that they whip up hot potatoes and beat lumps out of sauces in the saucepan ● To tell the degree of beating it's more accurate, when using the whisks, to judge consistency with a metal spoon, the loops of the whisks being so slim that the mixture falls away ● When adding icing sugar for royal icing, it's wise to cover the machine head and your hand with a cloth to avoid sugar dust flying about ● Don't mix in flour by machine if there is only one speed; you can do it quickly and easily with a spoon or spatula ● Immediately after using lemon juice, wash blades to avoid discoloration.




Sponge Flan Case

 2 large eggs / 2 oz. caster sugar / 2 oz. plain flour

Well grease an 8-8½-in. diameter sponge flan tin (a disc of greased greaseproof paper on the raised area prevents turning out problems). Place the eggs and sugar in the mixer bowl and, using the beaters at speed 3, beat until the mixture leaves a heavy trail when beaters are lifted away. Remove beaters and fold in sifted flour with a metal spoon or spatula. Turn the mixture into the tin, bake above the oven centre at 400° F. (mark 6) for about 25 mins, until golden and spongy to the touch. Turn out and cool on a wire rack. Fill as desired.


Fatless sponge cake: Use 3 eggs, 3 oz. sugar and 3 oz. plain flour in the same method as above. Divide mixture between two 7-in. round sandwich tins greased and floured. Bake at 375° F. (mark 5), 20-25 mins.

Rum Baba

 1 level teaspoonful caster sugar / 4 tablespoonfuls warm milk / 1½ level teaspoonfuls dried yeast / 4 oz. plain flour / ½ level teaspoonful salt / 2½ oz. softened butter / 2 eggs / currants

Dissolve the sugar in the milk and stir in the yeast. Leave for 10 mins in a warm place. Meanwhile sift the flour and salt into bowl and, using hooks, rub in butter at speed 1. Continue on speed 1 to beat in the yeast mixture and the eggs, one at a time, until a smooth batter is obtained. Grease four 4½-in. ring moulds and arrange a few currants in the base of each. Divide the mixture between them. Leave in a warm place until risen. Bake in the oven at 425° F. (mark 7) for 20-25 mins, until golden. Turn out on to a shallow dish and pour over a rum-flavoured sugar syrup. Decorate each with a whirl of cream and a glacé cherry.

Meringues

 2 standard egg whites / 4 oz. caster sugar

Put whites into mixer bowl. Using whisks at speed 3, whisk until the whites look like cotton wool; the mixture should hold its shape. At speed 2 whisk in half the sugar until mixture is stiff, close and firm. Do not overwhisk after adding sugar, for this causes stickiness. Using a metal spoon, fold in the remaining sugar. Place in spoonfuls or pipe the meringue on to a baking sheet lined with non-stick (silicone-treated) paper. Dry in a cool oven - the lowest setting on most cookers. The shells will take about 3 hrs to dry out. Cool. Makes about 12 2-in. meringues. NB. Use fresh eggs but not under 2 days old. When separating, don't let any yolk slip into white. Don't let the meringue stand. Equipment must be spotlessly clean.

Using your liquidizer grinder



De Luxe Liquidizer Grinder. A super appliance with a working capacity of 1 pint (goblet) and 2 oz. beans (grinder). Use the goblet to make the liquidizer recipes on pages 11-15 and the grinder for dry ingredients and coffee. A slender spatula is useful for scraping down the sides of any goblet.



Liquidizer Grinder. A small but equally efficient machine that has a similar grinder capacity to the De Luxe model, but a working goblet capacity of $\frac{1}{2}$ pint. Can be used in the same way as the De Luxe model but be careful not to put too much mixture in the goblet at a time. Does

the jobs listed on the right. Do not run the motor for more than 45 secs at a time.

The **Senior Grinder** is similar but without the goblet.



Automatic Grinder. A neat grinder that is operated by simply pressing down the transparent cover. Will take any of the foods in the grinder list on the right.



Junior Grinder. A small-size grinder that will cope with all the foods in the grinder list on the right. Do not put more than 1 $\frac{1}{2}$ -oz. beans in the grinder bowl at a time.

Your liquidizer will:

Purée fruits (remove any stones first) and cooked vegetables.

Blend batters, dips, spreads and sauces.

Make mayonnaise and other dressings. Beware: do not over-run a French-type dressing as it emulsifies quickly.

Rescue lumpy sauces. Don't over-run the machine as the sauce may thin down.

Froth up coffee if you like it that way.

Cream spinach with egg, cream and nutmeg superbly.

Whisk up drinks in no time. Use as a shaker when called for.

NOT beat egg whites, mash potatoes, chop raw meat, tackle stiff mixtures or absolutely dry ones.

Your grinder will:

Grind coffee beans, nuts, chocolate to any degree of fineness.

Make light work of bread-crumbs (even if bread is freshly baked), cornflakes and biscuits for toppings and coatings.

Crush peppercorns for Steak Poivre.

Finely chop thinly-pared lemon or orange rind.

Powder sugar when needed and take the lumps out of icing sugar.

Chop crisp cooked bacon pieces or ham at the same time as a small amount of bread for a stuffing.

Chop fresh herbs together with bread to make bread-crumbs.

NOT chop any item into bite-sized pieces, shred suet or crush ice.

For sweet recipes

Coffee Froth

$\frac{1}{4}$ pint water | 2 level teaspoonfuls gelatine | 4 tablespoonfuls coffee essence | 2 oz. soft brown sugar | 1 tablespoonful coffee liqueur, optional | 2 small cans evaporated milk | grated chocolate

Pour $\frac{1}{4}$ pint hot, not boiling, water into liquidizer goblet. Sprinkle gelatine over. Switch on until gelatine has dissolved. Add essence, sugar, liqueur and contents from 1 can evaporated milk. Switch on/off for 2 mins. Pour into a basin. Add remaining can of milk. Stir. Return half to goblet. Switch on for 30 secs. Pour into 2 sundae glasses. Repeat with remainder. Chill. When set, cover with a layer of grated chocolate. Serves 4.

Banana Whip

$1\frac{1}{2}$ lb. bananas | 1 carton plain yoghurt | 2 oz. chocolate digestive biscuits | lemon juice | angelica for decoration

Peel all but one banana. Cut peeled bananas into 4 and place with yoghurt in liquidizer goblet. Switch on for 30 secs. Divide between 4 glasses. Crumb biscuits in the grinder. Layer on top of banana. Chill. Peel and slice remaining banana. Dip slices in lemon juice and use with angelica to decorate the whips. Serves 4.

Peach Pompon

15-oz. can sliced peaches | juice of 1 lemon | 2 level teaspoonfuls gelatine | small can evaporated milk | whipped cream for decoration | glacé cherries, halved

Turn contents of can into liquidizer goblet, switch on for 30 secs until

Do not overfill your liquidizer goblet or grinder bowl. It is better and safer to liquidize or grind ingredients in two or three sessions. Suggested working capacities are included under appliance descriptions. Do not switch on the appliance for longer than the recommended time. It is better to switch on for two or three short bursts of 20 secs. **Do not run any appliance empty.** Do not put wet items in the grinder bowl. Do not put boiling liquids in the goblet — cool any foods slightly before pouring into the goblet. A slim spatula is handy for scraping the goblet down; switch off first. A small brush such as an old tooth brush is useful to remove particles from grinder before wiping with a dry cloth. Always place lid in position before switching on.

mixture is smooth. Place lemon juice in a cup or small bowl, sprinkle gelatine over, stand cup in a pan in about 1 in. water, heat until gelatine is dissolved. Add to goblet, switch on/off to blend. Add evaporated milk and switch on/off to blend. Turn into a serving bowl. When set, decorate with cream pompons and glacé cherries. Serves 4.

Apple Snow

1 large orange | 3 oz. sugar | $1\frac{1}{4}$ lb. Bramley cooking apples | 4 tablespoonfuls water | 5-fl.-oz. carton soured cream | 2 egg whites | demerara or soft brown sugar | twists of orange peel for decoration

Pare rind from orange, free of any white pith. Place with 1 oz. sugar in the grinder, switch on/off until rind is finely chopped. Peel, core and roughly slice apples. Cook (uncovered) with water, juice from orange and all the sugar, until just soft. When cold place in liquidizer goblet with half the soured cream. Switch on for about 30 secs until smooth. Turn into a bowl, fold in stiffly beaten egg whites. Divide between 4 glasses. Chill. Top with remainder of cream, demerara sugar and an orange twist. Serves 4.

Strawberry Bavarian Cream

8-oz. pkt frozen strawberries, thawed | juice of 1 lemon | juice of 1 orange | 1 level tablespoonful gelatine | 4 tablespoonfuls milk | 3 level tablespoonfuls caster sugar | 2 egg yolks | $\frac{1}{2}$ pint double cream | 5 ice cubes, crushed | strawberries and icing sugar
Drain juice from fruit. Bring strawberry, lemon and orange juice almost to the boil. Pour into liquidizer goblet. Add gelatine and milk.

Switch on/off for 1 min. Add sugar, strawberries and egg yolks. Switch on for a few secs. Add cream and ice. Switch on for a few secs. Turn into a $1\frac{1}{2}$ -pint mould. Chill. Unmould and decorate with sugar-dusted strawberries. Serves 6.

Swedish Apple Cake

4 oz. butter | 8 oz. fresh white bread-crumbs (see *Grinder Facts*) | 2 lb. cooking apples | $\frac{1}{2}$ lb. red jam | $\frac{1}{4}$ pint double cream

To prepare buttered crumbs, melt butter in a frying-pan, add bread-crumbs and fry slowly until evenly browned, stirring. Cool. Peel apples, core and slice. Cook in a minimum amount of water, sweeten to taste. Purée as in Apple Snow. When cold, layer buttered crumbs, apple and jam, then repeat, reserving 3 tablespoonfuls crumbs. Chill. Serve topped with whipped cream and reserved crumbs. Serves 6.

NB. The addition of a little cinnamon and sugar to buttered crumbs makes a topping for other dishes.

Chocolate Brandy Creams

$\frac{1}{2}$ pint single cream | 6 oz. Menier chocolat | 2 egg yolks | 2 tablespoonfuls brandy | whipped cream and toasted, flaked almonds for decoration

Scald the cream. Place broken chocolate in liquidizer goblet. Pour on warm cream and add egg yolks. Switch on/off until chocolate is melted and the whole smooth. Add brandy and switch on/off for few secs. Turn into 4 small glasses or dishes ($\frac{1}{4}$ pint). Chill thoroughly in a refrigerator for several hrs. Serve decorated with a small whirl of cream and a few flaked almonds. Serves 4.

Opposite: Apple Snow, Coffee Froth, Buttered Crumbs, Strawberry Bavarian Cream, Banana Whip, Peach Pompon. Recipes on page 11.



Coffee Corner

Establish a reputation for good coffee; there is rarely anything else which is remembered more than the fragrant aroma and smooth mellow flavour of a well made cup. Grind the beans yourself and experiment by shopping around for different roasts and a wide variety of coffees. Any of the Moulinex grinders will grind coffee beans perfectly. Choose freshly roasted beans and grind to the right degree: *fine* (about 15 secs) for filter, drip and espresso; *medium* (about 10 secs) for jug, percolator and cona coffee.

After roasting, a coffee bean's life may be as long as one month. After grinding, it loses its aroma and its flavour more rapidly, so grind beans as you need them. A good coffee buyer will be only too willing to help you choose a coffee for, say, breakfast, after dinner or an all-rounder for any time of the day.

Golden rules for success: fresh coffee and sufficient coffee - you'll miss out on flavour if you cut down. Measure it accurately. If you enjoy white coffee, do not boil the milk. Don't mix fresh coffee with old.

Allow 1½ oz. to 1 pint when serving ⅔ coffee and ⅓ milk, or black coffee. The best way to measure is by weight, though a handy measure is 2 rounded tablespoonfuls medium ground coffee to 1 pint. You can save on finely ground coffee, for filter, drip or espresso method; use just 1 oz. per pint.



Refrigerator Cheese Cake

Crumb Topping: 8 oz. *digestive biscuits* / 1 level tablespoonful *caster sugar* / 3 oz. *butter, melted*
 Filling: 1 *lemon* / 6 level tablespoonfuls *caster sugar* / 1 level tablespoonful *gelatine* / 1 *egg separated* / ¼ *pint milk* / 12 oz. *plain cottage cheese* / ¼ *pint double cream* / 15-oz. *can black cherries (optional)*

Crush biscuits in grinder. Turn into bowl, add sugar and stir in melted butter. Turn half into a deep 8-in. sandwich tin lined with kitchen foil. Press evenly. Thinly pare rind from lemon, free of white pith. Place with 1 tablespoonful sugar in grinder. Switch on/off until rind is finely grated. In liquidizer goblet place all sugar (except 1 level tablespoonful), lemon rind, gelatine, egg yolk and milk. Switch on for 30 secs. Turn into saucepan. Bring almost to boiling point, stirring. Remove from heat, add juice of lemon. When cool but not set pour into goblet, add cheese. Switch on/off for 1 min. till smooth. Whisk egg white until stiff. Add remaining sugar and whisk again. Add to rest of mixture along with whipped cream. Turn into tin. Cover with drained, stoned cherries and



lastly the remainder of crumbs. Chill. Turn out, remove foil, decorate with lemon slices. Serves 8.

Apricot Pancakes

Filling: 15½-oz. *can apricot halves* / 2 *tablespoonfuls water* / 2 *tablespoonfuls Cointreau* / 2 oz. *butter*
 Batter: 4 oz. *flour* / *pinch salt* / 1 *egg* / ½ *pint milk*

Glaze: *melted butter* / *icing sugar*
 Purée the contents of the can in the liquidizer goblet. Turn into pan. Rinse out goblet with the water and Cointreau and add to pan with butter. Simmer for 5-10 mins. Keep warm. Put all the batter ingredients in goblet. Switch on/off for 1 min. Heat a knob of lard in a 6½-7-in. frying-pan. Pour in enough batter (about 3 tablespoonfuls) to thinly cover the base of the pan. Cook quickly until golden underneath, keep warm and make seven more pancakes. Spread a little apricot mixture over each pancake. Roll up. Place side by side on a flameproof dish. Brush with melted butter and dust heavily with icing sugar. Glaze to a caramel under the grill. Pour remainder of hot sauce down the centre. Serves 4.



For savouries



Blue Cheese Dip

5-oz. carton soured cream / 6 oz. blue cheese, cubed / $\frac{1}{2}$ small onion, peeled and grated / 2 oz. Cheddar cheese, crumbled / black pepper
Put cream into liquidizer goblet. Add blue cheese piece by piece, switching on for about 10 secs per piece. Add onion and switch on for 20 secs, twice. Finally add Cheddar cheese and switch on for 20 secs, twice. Season with pepper.

Mayonnaise

2 egg yolks / $\frac{1}{4}$ level teaspoonful salt / $\frac{1}{8}$ level teaspoonful pepper / $\frac{1}{4}$ level teaspoonful sugar / $\frac{1}{2}$ level teaspoonful dry mustard / $\frac{1}{2}$ pint oil / 1-2 table-spoonfuls lemon juice or vinegar

Put egg yolks, salt, pepper, sugar and dry mustard in liquidizer goblet. Switch on for 20 secs with lid in position. Fill drip cap in lid with oil and switch on for 10 secs, repeat 2 or 3 times. Continue until all the oil has been added. Add lemon juice or vinegar and switch on for 10 secs. NB. If mixture curdles, turn out contents, add another yolk and seasoning to goblet, slowly add curdled mixture, switching on as above.



Cream of Vegetable Soup

1 lb. vegetables, see below / 2 oz. butter / $\frac{1}{2}$ pint stock / 1 pint milk / 1 oz. flour / salt and pepper

Prepare vegetables according to type. Roughly slice. Fry in butter for 5 mins. Add stock, bring to the boil, simmer 15 mins. Cool. Pour into liquidizer goblet, switch on for 30 secs. Pour into pan. Put $\frac{1}{2}$ pint milk and flour in goblet, switch on for 10 secs. Add to vegetables with $\frac{1}{4}$ pint milk. Check seasoning and simmer for 5 mins.

Suitable vegetables: tomatoes (skinned), celery, leeks, potatoes, onions, frozen peas or a blend of these vegetables.

Tongue & Mushroom Mousse

6 oz. mushrooms, sliced / $\frac{1}{2}$ pint beef stock, made with cube / $\frac{1}{2}$ oz. gelatine / $\frac{1}{2}$ pint aspic jelly / $\frac{1}{2}$ lb. sliced cooked tongue, cubed / a piece of onion / 3 sprigs parsley / 1 level teaspoonful made mustard / 2 table-spoonfuls lemon juice / $\frac{1}{4}$ pint double cream / seasoning

Poach mushrooms in beef stock for about 5 mins. Remove about one-third mushrooms for decoration.



Forcemeat Balls

2 rashers lean streaky bacon, rinded / 4 oz. white bread / few sprigs parsley / thinly pared rind $\frac{1}{2}$ lemon / pinch of mixed herbs / 2 oz. shredded suet / salt and pepper / egg to mix

Crisp-fry the bacon, cool, cut each rasher into 4. Crumb bread in grinder in three parts - to each add either parsley, lemon rind or bacon. In a bowl mix together crumbed ingredients, herbs, suet and seasoning. Bind with egg. Shape into balls. Fry in melted fat for about 10 mins, or use to stuff a 3-3 $\frac{1}{2}$ -lb. chicken.

For drinks



Liver Pâté

1 oz. butter / 1 onion, peeled and chopped / 4 oz. pig's liver / 8 oz. chicken livers / 1 clove garlic, peeled / $\frac{1}{2}$ pint stock / 2 tablespoonfuls sherry / lemon juice / salt and pepper

Melt butter, sauté onion for a few mins. Slice pig's liver and add with chicken livers, garlic and stock. Simmer covered for 1 hr. Cool. Transfer half to liquidizer goblet and switch on for 20 secs, repeat 2 or 3 times until smooth. Turn out and repeat with remainder. Mix with sherry and a little lemon juice. Season and place in a greased 5-in. round ovenproof dish. Cover and cook at 350° F. (mark 4) for 1 hr. Weigh down until cold.

Celery and Date Dip

1 stick celery / 8-oz. carton cottage cheese / 2 oz. stoned dates / 3 tablespoonfuls single cream / salt and pepper

Roughly slice celery. Place in liquidizer goblet with cheese, dates and cream. Switch on/off, scraping down between operating until dip is smooth. Adjust seasoning to taste.

Iced Coffee

Chill freshly made black coffee (after straining) using 2½ oz. to 1 pint water. Sweeten to taste before or after chilling. To serve, add an equal quantity of chilled milk; a little single cream; top with lightly whipped cream and grated chocolate; float balls or cubes of ice-cream.

Pussyfoot

$\frac{1}{2}$ pint fresh orange juice / $\frac{1}{2}$ pint lemon juice / 1 egg white / sugar syrup / ice cubes / mint

Place juices, egg white and sugar syrup (to sweeten) in liquidizer goblet. Switch on for 30 secs. Serve in goblet with ice cubes and mint sprigs. Serves 4.

Sherry Flip

1 egg / 1 level tablespoonful caster sugar / 4 tablespoonfuls dry sherry

Place ingredients in liquidizer goblet. Switch on for 10 secs. Serves 1.

Grasshopper

3 fl. oz. cream / 4 fl. oz. white crème de cacao / 4 fl. oz. green crème de menthe / crushed ice

Place all ingredients in liquidizer goblet. Switch on for 10 secs. Strain into 4 glasses and serve with straws. Serves 4.

Mint Frost

3 tablespoonfuls gin / 1 tablespoonful lime juice cordial / 1 tablespoonful crème de menthe / 1 egg white / 8 ice cubes, crushed / 2 level tablespoonfuls caster sugar



Put all ingredients in liquidizer goblet. Switch on for 10 secs. Serve in glasses. Serves 2.

Raspberry Shake

15-oz. can raspberries / 2 teaspoonfuls lemon juice / $\frac{3}{4}$ pint chilled milk / 2 tablespoonfuls cream

Put ingredients, about half at a time, in liquidizer goblet. Strain. Serve in tall glasses. Serves 4.

Fruit Drinks

Place two sliced lemons in the liquidizer goblet and cover with water. Switch on for 20 secs, then strain into a glass. The liquidizer will pulverize the pulp of the fruit but not the bitter skin. Sweeten with icing sugar.

NB. For oranges, peel and slice.

Rose Hip Shake

$\frac{1}{2}$ pint chilled milk / 1 tablespoonful rose-hip syrup

Place ingredients together in liquidizer goblet. Switch on for 20 secs. Serve immediately. Serves 1.

Care-free cooking

Keep in step with up-to-date cooking aids a saving what adds up to hours of hard work. mincer, power-driven carving knife, amongs considered an extravagance. Let Moulinex e

Children approve of Plantation Pie served piping hot. Experienced cooks prefer to choose a cut of meat and then mince it themselves to the degree of fineness required.

Crisp and colourful, a salad wheel is an attractive and nutritional centre piece for everyday and party meals. Moulinex knives ensure a professional finish.

The right dressing for salads – mayonnaise and vinaigrette (see pages 10 and 14).



and let your appliance take over, so
An electric mixer, liquidizer grinder,
others, need no longer be
equipment be a kitchen friend, kept

permanently in the place where it operates – at the ready to perform. There are
many of us who forget a machine exists if it has to be taken out of the cupboard
and then set up. With modern science at your fingertips there is more time to
create dishes of infinite variety. Cooking is then a real joy, no longer a burden.

Appetizing dips to serve with crisps
and crackers are blue cheese or date
and celery. Vegetable tit-bits –
cauliflower florets, carrot sticks,
radishes and olives – make good
dunkers, too.

Mixer pastry, golden and short, tops
our pie-filling of chicken and ham in
a creamy sauce with a subtle flavour
of herbs. A winner with leftovers.

Hot, savoury, home-made tomato
soup has a hint of onion and spice.
A liquidizer grinder makes velvet-
smooth soups and the crispness of
parsley-topped croutons is a perfect
complement.



The Robot Marinette mixer

New to our way of food preparation, the Moulinex Robot Marinette, a firmly established friend of the continental home-maker, is certain to win favour with you, too. Fast running and designed for mixing quickly and smoothly the robot happily tackles jobs like batter-making, blending cake mixes, puréeing soups, producing lump-free sauces, whisking up delicious drinks and foos. Start with these special recipes then adapt the family favourites to the robot way. The very fine filter will hold back even the smallest pip or seed, invaluable for the preparation of baby and invalid dishes. Just remember that if you are not using the goblet provided, other containers should be deep and straight-sided to avoid splashing.



Mayonnaise

1 whole egg | pinch of dry mustard | pinch of salt | pinch of pepper | pinch of sugar | $\frac{1}{2}$ pint oil (approx.) | 1 tablespoonful white vinegar or 1 tablespoonful lemon juice

Place the egg, mustard, salt, pepper, sugar and oil in the goblet. Place the mixer in the goblet with the foot touching the bottom and beat for about 20 secs until blended. Add the vinegar or lemon juice and blend for a few secs.

NB. The normal method of making mayonnaise with egg yolk only takes a good deal longer when using the Moulinex Robot Marinette.



Sandwich Cake

4 oz. luxury margarine | 4 oz. caster sugar | 4 oz. self-raising flour | 1 level teaspoonful baking powder | 2 eggs

Grease and line two 7-in. sandwich tins. Place all the ingredients in a deep mixing bowl. Place the head of the mixer into the eggs and gradually work in the dry ingredients. Continue beating for a further 2-3 mins until smooth. Place in cake tins and bake at the centre of the oven, 325° F. (mark 3), for 25-30 mins. Turn out and cool on a wire rack.

NB. Other one-stage recipes can be made up in a similar way.

When making packet cake mixes, using the robot, place the dry ingredients in a deep bowl followed by the required amount of liquid. Place the head of the mixer into the liquid and mix into the dry ingredients.

Duchesse Potatoes

1 lb. potatoes, boiled and drained | 2 oz. butter | 1 egg | salt and pepper
To the pan of potatoes add butter and egg. With the masher/creamer

attachment fitted, mash until soft and creamy. Season to taste. Pipe potato in rosettes on to a greased baking sheet. Bake near the top of the oven at 400° F. (mark 6) for about 25 mins until golden brown.

Lemonade

1½ lemons | 2 oz. caster sugar (or to taste) | $\frac{1}{2}$ pint water

Fit the filter in the goblet. Cut the lemons into eighths and place in the filter together with the sugar and water. Carefully place the mixer in the goblet allowing it to rest on the top of the lemons, operate for a few mins.

NB. For orangeade use 1 orange and $\frac{1}{2}$ lemon to replace the lemons.

Fresh Tomato Juice

1½ lb. tomatoes, quartered | 1 small onion, skinned and quartered | 4 tablespoonfuls water | a squeeze of lemon juice | a dash of Worcestershire sauce | salt and pepper

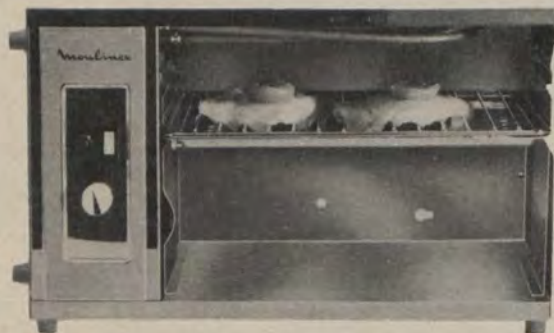
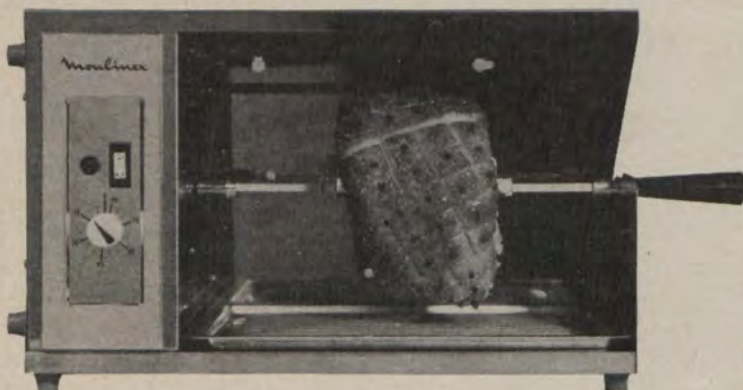
Place the filter in a deep jug and, with a third of the ingredients, slowly blend using the mixer. Repeat with the remainder. Chill. Serves 4.

Cooking with a Rotisserie

The Moulinex Rotisserie can be used for cooking on a spit, grilling or kebab cookery. The larger model is particularly suited to family entertaining or whenever you need more cooking space in the kitchen.

Cooking Times

Weight of joint	Setting	Beef	Lamb	Pork	Chicken
2 lb.	Mins on high	45	45	45	45
	Mins on low	15	25	35	10
3 lb.	Mins on high	45	45	45	45
	Mins on low	45	45	75	30
4 lb.	Mins on high	45	45	45	45
	Mins on low	75	75	115	55
5 lb.	Mins on high	45	45	45	45
	Mins on low	105	105	145	75

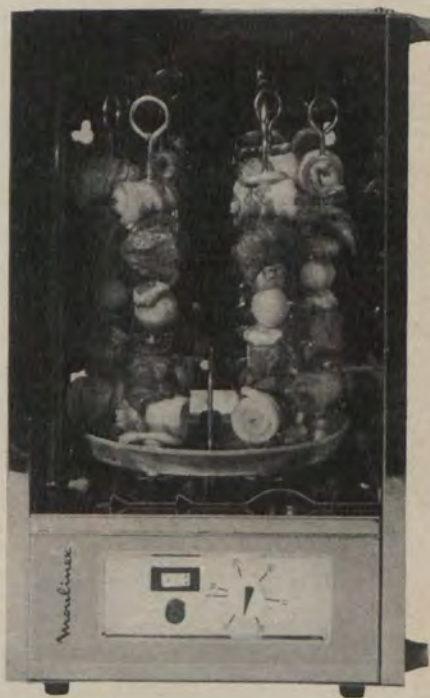


In the Horizontal Position. The Rotisserie can be used with the spit attachment for cooking poultry and joints or with the grill rack in position for straight-forward grilling. Meat (rolled and boned joints), particularly suited to this method, is impaled on the spit; joints under 2 lb. have cut sides running parallel with heat and the prongs can be adjusted so that the joint is held firmly in a central position. Poultry, especially chickens and small turkeys, are best impaled on the spit by piercing at the base of the parsons nose and through the centre of the neck skin. Secure fork prongs against

bone area. Position on spit, then truss. To truss, use a long piece of fine string (doubled); place under the bird bringing the two ends round the thighs and tie over the breast to flatten it. Keep wings and legs neatly against body. Bring string down between legs, turn bird over and tie wings securely to the back. With another piece of string, tie leg tips and parsons nose together.

Do not pre-heat Rotisserie. Place the spit in position, switch on and cook, using the times and settings recommended in the tables. If the joint slips, stop the motor and readjust

In the Vertical Position. The Rotisserie can be used even with the pronged tray to cook even-shaped joints with a bone, like a leg of lamb. Place the joint in position between prongs and arrange the tray on the drive of the spit. Use the times and settings recommended, but allow 10 mins per lb. extra cooking on low setting. With the skewers in position, kebab cooking can be carried out. The foods impaled on the skewers will cook evenly as the skewers rotate singly.



the forks. Add on extra cooking time for stoppage. Remember to place drip tray and detachable shield in position during cooking.



Cooking Times. The times given are approximate and can, of course, be altered to suit your taste. In some cases the shape of a joint of meat will also mean adapting the cooking time. Season lamb and poultry before cooking. Lean joints and poultry can be brushed with oil or melted fat. For crisp pork crackling, well rub the deeply scored rind with salt and oil before cooking.

Glazed Bacon Joint

Soak joint (2-5 lb. boned and rolled) for 2-3 hrs or overnight in cold water, then drain. Place in a large saucepan and simmer, allowing 15 mins per lb. Cool in the water. Drain and remove the skin. Score the fat into diamonds and impale the joint on the spit. Coat well with one of the following glazes. Place in position on the Rotissoire. Cook 2-3 lb. joints on high for 10 mins, then low for 20 mins. Cook 4-5 lb. joints for 30 mins. Baste at intervals during cooking.

Cranberry Glaze

8-oz. can whole cranberry sauce | 2 oz. demerara sugar | 1 tablespoonful lemon juice

Mix all ingredients together in a small pan, bring to the boil. Brush generously over the joint.

Sweet Mustard Glaze

3 oz. demerara sugar | 1 level tablespoonful dry mustard | cloves

Mix sugar and mustard together and sprinkle over the fat, pressing well in. Stud each diamond with a clove.

Honey Glaze

Brush the scored fat generously with clear honey and sprinkle with black pepper before setting on the Rotissoire. Brush again with honey during cooking.

Herb & Prune Stuffing

Use to stuff both ends of a 4-6 lb. duck or chicken.

Duck			Turkey		
	Mins on high	45		Mins on high	45
4 lb.	Mins on low	60	6 lb.	Mins on low	105
	Mins on high	45		Mins on high	45
5 lb.	Mins on low	75	7 lb.	Mins on low	120
	Mins on high	45			
6 lb.	Mins on low	90			

1 pkt sage and onion stuffing | salt and black pepper | little grated orange rind and juice | 15-oz. can prunes | water to mix

Mix stuffing with seasoning and orange rind. Drain prunes, make prune and orange juice up to $\frac{1}{2}$ pint with water. Bring to the boil and mix into the stuffing. Stone prunes and chop roughly. Add to the stuffing. Divide stuffing between both ends of the bird. Impale on the spit. Brush with melted fat. Sprinkle bird with salt. Cook, following the times on the chart.

Apricot Stuffing

Use to stuff a 4-6 lb. chicken or one end of a 6-7 lb. turkey.

15-oz. can apricots, drained and chopped | 3 oz. fresh white bread-crumbs (see page 10) | $\frac{1}{2}$ medium onion, peeled and chopped | squeeze of lemon juice | 1 oz. butter, melted | salt and black pepper | 2 oz. walnut halves, chopped roughly

Combine all the ingredients and mix well together. Use to stuff both ends of the bird. Impale on the spit. Truss very securely with string. Brush with melted fat. Sprinkle with salt. Cook, following the times on the chart.

Cheese & Rosemary Stuffing

Use to stuff a 4-5 lb. boned loin or shoulder of lamb.

4 oz. fresh white bread-crumbs (see page 10) | 4 oz. onion, peeled and chopped | salt and pepper | 2 oz. Cheddar cheese, grated | 2 tomatoes, peeled and chopped | 1 level teaspoonful dried rosemary | 1 oz. butter, melted

Combine all ingredients and mix

well together. Spread over the boned meat, tie securely with string. Impale on the spit. Cook, following times on the chart.

Chestnut Stuffing

Use to stuff one end of a 6-7 lb. turkey.

2 oz. bacon rashers, rinded | 4 oz. fresh white bread-crumbs (see page 10) | $\frac{1}{2}$ level teaspoonful dried parsley | rind of $\frac{1}{2}$ lemon | 11-oz. can whole chestnuts, unsweetened | salt and black pepper | 1 oz. butter, melted | 1 egg

Fry bacon till crisp then chop into bowl with the bread-crumbs, parsley and lemon rind. Put half contents of can of chestnuts, including half the liquid, in the liquidizer goblet and blend for 30 secs till nearly smooth. Add to stuffing and repeat with the remainder. Season well and bind together with butter and egg. Stuff the bird. Impale on the spit (page 19). Truss very securely with string. Brush with melted fat. Sprinkle with salt. Cook, following the times on the chart.

Kebabs

Trim and cube a 1 $\frac{1}{2}$ lb. piece of lean lamb and marinade for 2-3 hrs in 3 tablespoonfuls oil mixed with 1 tablespoonful red wine, seasoned with crushed garlic. Rind and roll up 12 rashers of streaky bacon. Blanch 1 green pepper, 6 pickling onions and 12 button mushrooms in boiling water for 5 mins. Deseed and cube pepper. Drain meat and arrange all ingredients on kebab skewers. Place in position and cook on the high setting for 35 mins. Brush with any remaining marinade occasionally.

Sliced with precision

A Moulinex Electric Carving Knife is a powerful modern appliance that will make light work of any cutting job. It is especially useful for large families and for parties and receptions where lots of boneless joints need to be sliced. Also invaluable where numbers of sandwiches are required. The knife will slice bread and cheese to any thickness, wafer-slice cucumber and even quickly portion butter. Cakes of every sort take kindly to its sharp blades, from delicate sponges to iced birthday mixtures. An 8-in. bladed accessory for multiple slicing will quickly, efficiently and evenly slice small items like hard-boiled eggs, lemons, oranges, bananas, tomatoes, beetroots, cooked potatoes and other root vegetables.

Carving Corner

To partner your Moulinex Carving Knife you will also need a fork. The correct carving fork has two sharp prongs so that it enters the meat easily; it should, for safety, have a guard. Choose a serving dish large enough for the joint and keep the garnish small. Meat is almost always carved across the grain: it will then eat more tenderly. The one exception is saddle of lamb. Beef is usually cut thin, but that's a matter of choice. Mutton and lamb are best sliced fairly thick, pork and veal just slightly thicker. Before tackling a joint or poultry with an electric carving knife, get to know the anatomy of the joint or bird concerned.



To use the carving knife: Place the food to be sliced on a wooden board (a metal or other dish might damage the blades) and operate the knife by depressing the button on the front of the handle. Guide the blades through the food to give you the desired thickness. Do not use a sawing action – the knife cuts easily at any angle with very little effort. The knife slices: Meat of every

sort – particularly boned and rolled joints and delicatessen meats like salami. Poultry and joints with a bone can be carved but require a little experience. Use the tips of the blades to cut close to bones, being careful not to cut through a bone as this can damage the blades. Do not try to cut up frozen items or to sharpen the blades.

To use the Moulinex Multiple Slicer:

Place the food (size is important, each item to be sliced must fit into the slot on the slicing pad) in position, followed by the knife. Switch on and, with a gentle downward movement, guide the knife through the food item. Do not force the blades.

NB. Potato chips can be made by cutting potatoes in slices almost to the base, then giving a half turn to the potato and cutting in the opposite direction.



Tomato Salad

Evenly slice 1 lb. tomatoes, lay overlapping in a shallow dish. Chill. Coat with a dressing made from 1 tablespoonful lemon juice, $\frac{1}{2}$ tea-

spoonful oil, pinch of salt and 1 level teaspoonful sugar. Garnish with finely grated lemon rind.

Bermuda Salad

Alternate slices of peeled orange with rings of thinly sliced onion. Garnish with sprigs of watercress or chopped fresh mint.

When you want juice

The Moulinex Juice Extractor is a wonderful labour-saving machine for all juice lovers. It will extract every drop of juice from a wide range of fruit and vegetables to give you and your family health-giving and tasty juices – so much easier than trying to squeeze lots of fruit on hand-operated squeezers. Try fruit or vegetable juices as a starter, particularly refreshing for breakfast, serving a different juice for every meal. Keep a jug of juice in the fridge for the family to tuck into during the day.

Use the juice extractor, too, when a recipe calls for fruit juice – e.g. in a mousse, soufflé or jelly.

To use the Juice Extractor:

Assemble the extractor as described in the instructions, being careful to secure the lid with the wire handle. Cut up the fruit, etc., into even-sized pieces, about 1 in. square; stone fruits with hard stones. Place a jug under the outlet and switch on. Feed in the fruit, using the plunger, and out will come lovely clear juice. Do not press the plunger too hard or feed too much in at any one time. Do not use your fingers for pressing down the fruit. Unplug the machine before cleaning.

Try these in your Moulinex Juice Extractor:

Tomatoes: Choose ripe tomatoes. Season the juice with salt, pepper and Worcestershire sauce or lemon juice.

Citrus fruits: Any citrus fruit gives beautiful juice. Try orange with grapefruit, lemon with orange or all three.

Very thick-skinned fruits tend to give a pulpy juice, so remove some of the peel and pith with a sharp knife before juicing.

Grapes: Use either black or white.

There is no need to remove pips.

Apples: Both eating and cooking apples give a delicious juice – green skinned apples are particularly pleasant.

Pears: Try alone or with grape juice. Sharpen with lemon.

Other fruits: Soft fruits like black currants are also suitable. Use fresh fruit in season, but try frozen (thawed) or canned fruit too.

Vegetables: Carrots give the most tasty juice, but an unusual drink can be made by combining a selection of vegetables, e.g. celery, carrots, parsley and tomatoes.



Sherry Refresher

Squeeze the juice from 3 fresh grapefruit. Add 6 tablespoonfuls sweet sherry and chill. Just before serving add soda water to taste. Serves 4-6.

Breakfast Vitalizer

Squeeze the juice from 2 oranges and beat in 1 egg yolk and 1 teaspoonful of honey. For a really smooth drink, blend in the Moulinex liquidizer grinder. Serves 1.

Fruit Cocktail

Squeeze the juice from 6 oranges, 1 lemon and 1 grapefruit. Sweeten to taste, then chill. Serve in sugar-rimmed glasses. Serves 6.

Mincing, shredding, grating



To mince

Fit the mincer with the appropriate cutter and cut the food into long strips. Switch on and feed the food through the funnel, using the push piece. Use the *fine* cutter for cooked meats and good quality raw meat, e.g. rump steak for Steak Tartare, and the *coarse* cutter for ordinary raw meats, fruit and vegetables. NB. If you want finely minced raw meat, put the meat through the mincer twice.

To use grating section

Fit in the chosen cone and adjust grating unit in position. Switch on and feed in the vegetables etc., with push piece. Use the disc-cut grater for cutting fruits and vegetables, like cucumber and carrots, into discs and for shredding citrus peel, cabbage and onions; the large-hole grater for celery, carrots and beetroot; the small-hole grater for soft cheeses and fine carrots, hard cheeses, nuts, chocolate and bread for crumbs.

Cole Slaw

$\frac{1}{2}$ firm cabbage (about 1 lb.) | $\frac{1}{2}$ lb. carrots, peeled or scraped | 2 tablespoonfuls lemon juice | 1 level tablespoonful caster sugar | salt and black pepper | 1 small green pepper | 2 slices peeled onion | $\frac{1}{4}$ pint mayonnaise (page 14) | celery seed

Remove and discard coarse stem from cabbage, cut into wedges and put through disc-cut grater. Put carrots through the large-hole grater. In a bowl toss together with cabbage, lemon juice, sugar, salt and freshly ground pepper. Leave for $\frac{1}{2}$ hr. Drain. Add green pepper and onion after putting through the small-hole grater. Fold in the mayonnaise. Dust with a sprinkling of celery seed. Serves 4-6. NB. If wished, use half mayonnaise and half soured cream.

Meat Loaf

1 lb. lean chuck steak | 4 oz. lean streaky bacon, rinded | 1 large onion, peeled | 2 carrots, peeled | 2 oz. white bread | 1 egg | 1 table-spoonful

Worcestershire sauce | 1 level table-spoonful concentrated tomato paste | salt and pepper

Put steak, bacon, onion, 1 carrot and bread through mincer fitted with coarse cutter. Blend well with egg, sauce, tomato paste and seasoning to taste. Grease an 8 $\frac{1}{2}$ by 4 $\frac{1}{2}$ -in. (top measurement) loaf tin and arrange a row of sliced carrot down the centre. Fill with meat mixture. Cover with foil. Bake at 350° F. (mark 4) for about 1 $\frac{1}{2}$ hrs. Turn out and serve hot or cold.

Hamburgers

12 oz. lean chuck steak, trimmed | 8 oz. lean bacon | small onion, peeled | 1 level teaspoonful salt | $\frac{1}{4}$ level teaspoonful pepper | 2 oz. fresh white bread-crumbs (page 10)

Put steak, bacon and onion through the mincer, fitted with coarse cutter. Blend well with salt, pepper and bread-crumbs. Shape into hamburgers using the special hamburger mould. Coat with flour. Fry in hot fat for 4-5 mins on each side. Makes 8.

Moulinex make two useful mincers that any housewife would find a boon in her kitchen. The HV Mincer has a fine and coarse cutter that will mince meat, suet, fruit for marmalade and vegetables for chutney. The Jeannette Mincer/Grater – a luxury appliance – exactly like the HV Mincer – with the addition of grating, slicing and shredding cones opens up new horizons, especially in the salad field. Amongst other cooking jobs the Jeannette will grate raw beetroot for bortsch, horseradish for sauce or cream, and you need never be without freshly grated Parmesan, so important to Italian dishes. Juicy home-made hamburgers topped with thinly sliced raw onion and served in soft rolls start life in the specially designed hamburger mould.

Moulinette (shown right)

Chopping and mincing jobs can be done even more quickly with the Moulinette, which tackles fish, meat, onions, parsley, dry cheese, raw vegetables and bread in seconds. This revolutionary appliance is interchangeable with the mincer but will not do the slicing and shredding tasks undertaken by the Jeannette. Put the food into the Moulinette in fairly small pieces. Operate on and off to the desired fineness. Do not use for liquids.



Cheese & Onion Flan

6 oz. Cheddar cheese | 2 onions, peeled | 1 oz. butter | 8-in. unbaked pastry case | 2 eggs | ½ pint milk | salt and pepper

Grate cheese and onions using the small-hole and large-hole grater respectively. Sauté the onion in butter for 10 mins. Fill the pastry case with cheese and onion. Beat eggs and milk with seasoning, pour over the cheese. Bake at 400° F. (mark 6) for about 15 mins and reduce heat to 350° F. (mark 4) for a further 30 mins until filling and pastry are set. Serve warm or cold. Serves 4.

Year Round Marmalade

2 grapefruit | 4 lemons | 2 sweet oranges | 5 pints water | 6 lb. sugar

Weigh grapefruit and lemons and make up to 3 lb. with oranges. Scrub the fruit, cut in half and squeeze out the juice, remove pips and any extra thick white pith and membrane from the grapefruit. Either put the peel

through the mincer coarse cutter or through the Jeannette disc-cut grater. Put peel and the juice in a large pan with the water and the pips and grapefruit pith tied in a muslin bag. Cook gently for 3 hrs or until peel is quite soft and liquid reduced. Remove bag of pips after squeezing. Add sugar, stir until dissolved, boil quickly until setting point is reached. Pot and cover. Yield 10 lb.

Green Tomato Chutney

3 lb. green tomatoes, halved | 2 lb. apples, quartered and cored | ½ lb. stoned raisins or sultanas | 1 ½ lb. shallots, peeled | 8 red chillies | ½ oz. dried root ginger | 1 lb. demerara sugar | ½ oz. salt | 1 pint malt vinegar

Put tomatoes, apples, raisins and shallots through mincer fitted with coarse cutter. Tie chillies and ginger in a muslin bag. Place all ingredients together in a saucepan. Bring to the boil. Reduce heat and simmer uncovered until of the desired consistency, there should be no loose liquid. Remove muslin bag. Pot and cover with vinegar-proof lids.

Plantation Pie

1 ½ lb. old potatoes | 1 oz. lard | small onion, thinly sliced | 1 ¼ lb. lean chuck steak | 1 pkt mushroom sauce mix | 8-oz. can peeled tomatoes | 7-oz. can sweet corn kernel | salt and pepper | small pkt frozen peas | 12 button mushrooms

Cook the potatoes; cream in the usual way. A Moulinex Mixer fitted with beaters will give light fluffy potatoes. Meanwhile, melt the lard, add onion and cook slowly till tender. Put meat through mincer fitted with coarse grater. Add the meat, stir to separate, cook for about 10 mins. Drain off surplus fat. Sprinkle the sauce mix over the meat. Mix well, stir in the tomatoes and corn. Bring to the boil and simmer 10 mins. Check seasoning. Turn into a shallow dish. Top with potato, leaving a "window" to take the peas later. Brown potatoes in the oven at 450° F. (mark 8) or under the grill if preferred. Fill centre with freshly cooked peas and baked or grilled mushrooms. Serves 4.

Chicken & Ham Pie

4 oz. cooked ham or bacon | 1 small onion, peeled | 12 oz. cooked chicken free of bone | ¾ pint thick white sauce | small pkt mixed frozen vegetables, thawed | seasoning | 8 oz. shortcrust pastry

Mince together the ham and onion using the coarse cutter. Stir into the sauce with the chicken, cut in largish pieces, and frozen vegetables. Season well. Turn into a 2-pint pie dish. Cool before covering with a lid of shortcrust pastry. Decorate with thinly rolled pastry trimmings. Bake at 400° F. (mark 6) for about 40 mins. NB. Use ½ chicken stock and ½ milk for the sauce.

Off with the skin

Moulinex make three efficient vegetable peelers that are particularly helpful in the kitchen for peeling potatoes and carrots. There are three sizes: No. 1 peels up to 2 lb. vegetables in 2-3 mins and is suitable for a small family. No. 2 and No. 3 peel more quickly and have a larger capacity - 4 lb. and 6 lb. respectively. For best results choose even sized vegetables. After peeling remove "eyes" by hand.



Scalloped Potatoes

Peel 1½ lb. potatoes and slice thinly. Butter two 12-in. squares of foil. Layer potatoes in the centre of each piece of foil with 3 oz. butter divided between the two. Season well and add 1 tablespoonful of milk to each pile of potatoes. Shape foil into parcels. Bake on a baking sheet at 400° F. (mark 6) for 50-60 mins. Turn potatoes into a hot serving dish. Sprinkle with chopped parsley. Serves 4.

Glazed Carrots

Peel 1 lb. carrots which should be short and plump. Cover with ½ pint chicken stock, add a large knob of butter, freshly ground pepper and 2 level teaspoonfuls sugar. Cover the pan and cook gently for about 20

mins, until carrots are tender and stock absorbed (keep a special eye on this towards the end of cooking time). Garnish with chopped mint.

Galette Lyonnaise

Boil 1 lb. peeled potatoes and then cream them with butter and milk until quite fluffy. Peel, chop, then sauté 1 lb. onions in 2 oz. butter until tender, without browning. Stir onions into creamed potatoes and add a little grated nutmeg. Check seasoning. Turn into a shallow ovenproof dish. Smooth over the top. Dot with 1 oz. butter and brown in the oven at 375° F. (mark 5) for about 20 mins. Serve cut into wedges. Serves 4.

Frying Facts

Coat foods evenly, pat bread-crumbs well into the surface and leave to set for up to an hour before frying.

Dust fish fillets, steak and prawns with seasoned flour before coating.

Add a little food at a time to the hot fat so as not to cool it down too much.

Keep fat clean - the fryer will hold 4½ pints oil or 7 lb. lard or other white cooking fats.

Do not use margarine or butter for deep frying.

If necessary, turn food for even results.

Drain fried foods in the basket and then on absorbent kitchen paper.

Ideal cooking temperature for most food items is 375° F. (red setting) unless otherwise stated.

Rendered beef fat (dripping) is suitable for less delicate foods.

Oil, such as corn oil, is the best cooking medium for any foods that are to be eaten cold.

After use it is wise to strain cooled oil through muslin, especially if there are any deposits of coating, etc., left behind.

Fresh oil should be added as the level of used oil drops.

The temperature of any fat or oil is of prime importance when frying and for this reason alone a controlled Moulinex Fat Fryer is the answer. At too high a temperature the outer coating becomes charred before the inside is cooked and at too low a temperature the fat penetrates, spoiling the flavour and appearance. Set at the correct heat the fryer gives consistently even results.

Perfect deep-fat frying



Cheese, Bacon & Potato Balls

1 lb. potatoes, peeled and boiled / 4 oz. streaky bacon, rinded / 2 oz. Cheddar cheese, grated / salt and pepper / 1 egg, beaten / 4 oz. fresh white bread-crumbs (page 10)

Drain and sieve the potatoes. Grill the bacon until crisp. Chop finely. Add to potatoes with cheese, season to taste. Form into 14 balls. Brush each with beaten egg, then toss in bread-crumbs. Pat crumbs well in. Heat the oil to the orange setting. Place four balls in the basket. Fry for 4 mins approx. until golden brown. Drain and keep hot. Fry remaining balls.

Chips

For four people peel 2 lb. potatoes and cut into sticks (2 in. long by 1/2 in. square). Dry on absorbent

kitchen paper. Heat the oil to the red setting. When the light goes off place half the chips in the cooking basket and carefully lower into hot oil. Cook for 3-4 mins, then remove basket. Re-heat the oil until the red light goes off. Return the basket to the fryer and fry for a further 1-2 mins, until chips are golden brown. Drain on absorbent kitchen paper. Sprinkle with salt. Fry rest of potatoes.

Apple Fritters

3 oz. plain flour / pinch of salt / 5-6 tablespoonfuls tepid water / 3 teaspoonfuls oil / 1 large egg, separated / 1/2 lb. cooking apples, peeled / caster sugar

Into the sifted flour and salt stir the water and oil. Beat until smooth. Fold in stiffly beaten egg white. Cut apples into 1/4-in. slices, remove cores. Heat the fat to the red setting.

Dip two apple slices in batter. Allow excess batter to drain off, then lower into the hot oil (the cooking basket is not used when making fritters). Fry the fritters for 4 mins, turning occasionally. Drain on absorbent kitchen paper then toss in caster sugar. Repeat with remaining apple rings. Serve at once. Serves 4.

Fried Haddock

1 lb. haddock fillet / 1 oz. seasoned flour / 1 egg, beaten / 2 oz. fresh white bread-crumbs (page 10)

Divide haddock fillet into 4 pieces, toss in seasoned flour then brush with egg and coat in bread-crumbs. Pat crumbs well in. Heat the oil to the red setting. Place two pieces of fish in cooking basket and lower carefully into the fat, fry for 5 mins, until crisp and golden brown. Drain on absorbent kitchen paper. Fry rest of fish. Serves 4.

Scotch Eggs

6 hard-boiled eggs, shelled / 1 oz. seasoned flour / 12 oz. sausage meat / 1 egg, beaten / 2 oz. fresh white bread-crumbs (page 10)

Toss eggs in flour. Divide sausage meat into 2-oz. portions and on a lightly floured surface roll each piece into a circle large enough to cover an egg. Place egg in centre and shape sausage meat round. Seal any joins with beaten egg. Brush each egg with beaten egg and toss in bread-crumbs. Press crumbs well in. Heat oil to the red setting. Place 2 eggs in the cooking basket and carefully lower into the hot oil. Fry for 5 mins until crisp and golden brown. Drain on absorbent kitchen paper. Fry remaining eggs and serve.

Moulinex produce a range of vacuum cleaners for all types of use. They are lightweight, efficient and extremely cheap. All are guaranteed for a year and are backed by after-sales service.

Keeping the place clean



Cylinder Model

This model - the No. 350 - is a powerful but lightweight cleaner suitable for any home. Whether it is used for cleaning floors, carpets, upholstery, pelmets, walls, stairs, cornices or radiators - you aim it and this 350-watt model does the rest. It is supplied with a long flexible hose, extension tubes, two suction feet and a crevice tool. It is a cylinder model which can be used as a hand model (as in the picture above) if preferred. Fully suppressed, it is finished in grey and maroon, and is illustrated in the picture on the facing page.

The Minor No. 2

This 210-watt medium-sized cleaner has push-fit accessories to cope with all household tasks, two long and a short extension tube, two suction feet, two brushes and a crevice tool. The dust container is easily unclipped for emptying. Finished in grey with maroon handle.



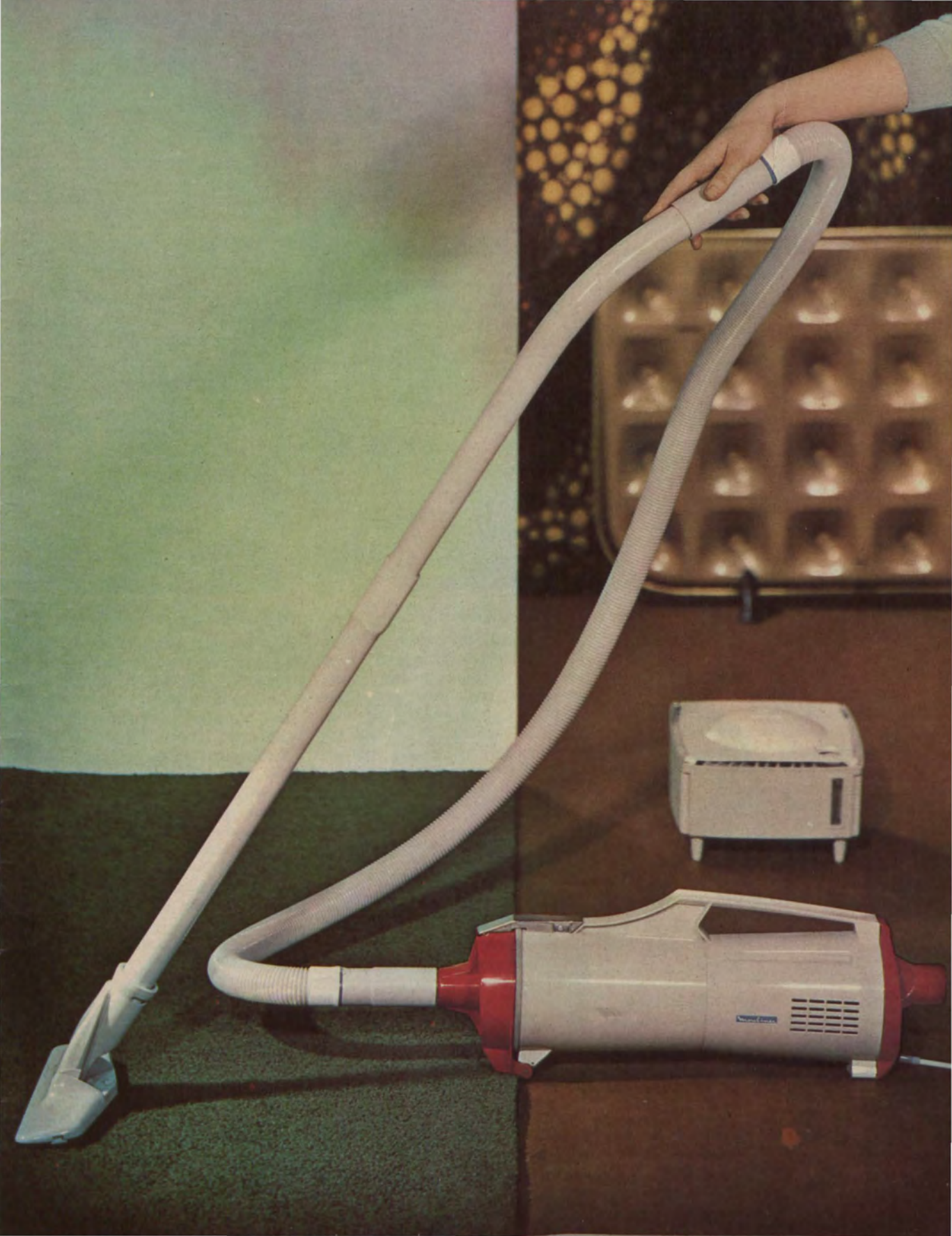
The Petivac

This model, shown above, is a perfect second cleaner for the larger household and is entirely adequate on its own for a flatlet or bed-sitter. The Petivac weighs only 2½ lb. Complete with accessories - two long and short extension tubes, suction foot, two brushes and a crevice tool - it makes light work of pelmets, upholstery and other not so accessible situations, and is ideal as a "second" cleaner for stairs. Fully suppressed, it consumes 150 watts and comes in dawn grey with maroon handle.



Car Cleaner

The ideal cleaner for the motorist, caravanner, holidaymaker - it works off a 12-volt battery. It will lift dust and gravel from those difficult nooks and crannies found in cars, caravans and beach huts. The accessories include a good long lead - 18 feet - with spring clips for easy connection to car battery terminals, and there is a special adaptor which inflates (or deflates) rubber and plastic mattresses, dinghies, beach toys, pools and the like. It can, of course, also be used as a blower to dry out condensation on the car engine! It is illustrated above.



Choose your hair drier



The salon model

All the luxury of a relaxed session at the hairdressing salon is brought to your home with this model consisting of a helmet and detachable, simply assembled, transparent visor and free-standing floor tripod. The model has a two-heat control - 300 and 400 watts - automatic re-setting safety cut-out and a near-at-hand on/off switch in the mains lead. It is economical, too - with the fan motor it uses a maximum of only 440 watts. For the best results use plastic rollers with a hair net. The drier is shown above.

Hand or stand drier

Shown in the picture above right, this is the Moulinex lightweight for hand drying or it can be used with a steel table stand and a drier hood - fitted on a spring spiral connecting tube for comfort. The model has on/off and hot/cold controls, automatic re-setting safety cut out and the induction motor is almost noiseless. It consumes only 340 watts.



The portable one-hand model

This lightweight hand model is illustrated below. It is ideal for use anywhere in the home and compact enough to pack with your things when you go on holiday. It has a blow-wave nozzle, on/off and hot/cold controls and burns only 400 watts of current.



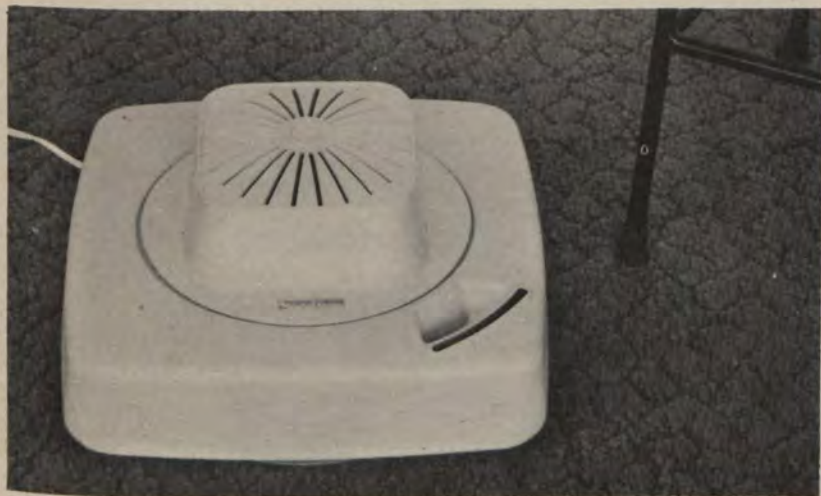
The problem of air humidity

The use of modern heating systems introduces a new problem - the reduction of air humidity. Dry throats, drowsiness and eye irritation can result. Distortion of furniture and woodwork, detuning of pianos, and damage to valuable paintings and antiques can all be caused, while accelerated wear of 'dried out' carpets and fabrics creates dust in the atmosphere. Indoor plants, which absorb moisture from the air, die from want of humidity. All in all an unfortunate chain reaction, but Moulinex have the answer.

The home humidifier

The compact Humidifier No. 1 (see picture above) replaces moisture in the air at the rate of one pint every six hours. Suitable for rooms of average size, it has a capacity of 4 pints, a transparent indicator showing the water level, and is quite simple to refill.

Central heating and a healthy home



The Humidifier is operated by a 20-watt electric induction motor, which drives a fan blowing air through evaporation vanes having a total surface area of 700 square inches. Moisture is absorbed and carried into the atmosphere by the moving air. Chemical air purifiers and germicides can be added to the water to cleanse and perfume the air. It is recommended that in hard water areas distilled or cooled, boiled water should be used to remove the hardness which can clog the evaporation vanes. The vanes can be replaced each season - the set of 40 costs only 10s.

The appliance measures only 9½ inches square by 6½ inches high. And its cost to run? Less than 1d. for a 24-hour day.

For large rooms

The Humidifier No. 2 (shown above) uses atomization of water to provide a higher degree of moisture/air saturation for larger areas, offices, commercial premises, hospitals and the like.

The water container holds 9½ pints. The output is one pint in about three hours. The 20-watt induction motor draws water up a rotation central tube and throws it against a circular grill so that tiny droplets are carried on a current of air through the aperture in the top of the water container. It is better not to situate the unit close to a wall or a window because of the amount of moisture supplied by it.

As with the smaller humidifier, distilled or cool, boiled water should be used in hard water areas. Maintenance is almost non-existent. Simply clean the central tube once every six months by soaking it for 24 hours in a solution of three parts vinegar to one of water.

Price list

Recommended retail prices of Moulinex appliances, January 1968

	£	s	d
Minor Beater without bowl	4	17	6
Major Beater 3-speed, with bowl	6	15	6
Major Mixer 3-speed, with bowl and stand	8	19	6
Stand for Major Beater	2	7	6
Robot Marinette Mixer	7	15	6
Junior Grinder	2	9	6
Senior Grinder	3	15	0
Liquidizer attachment	1	10	6
Automatic Grinder	3	15	0
Liquidizer/Grinder (Coffret No. 2)	4	19	6
De Luxe Liquidizer/Grinder (Coffret No. 3)	6	19	6
Juice Extractor	13	13	0
Electric Carving Knife	7	14	6
Knife with Multiple Slicer	10	12	6
H.V. Mincer	6	5	6
Jeannette Mincer/Grater	7	19	6
Moulinette	9	15	0
Deep Fat Fryer	13	13	0
Rotissoire No. 1	14	14	0
Rotissoire No. 2	17	17	0
Hair Drier No. 1	2	19	6
Hair Drier No. 5	5	5	0
Salon Hair Drier with Tripod	9	9	0
Petivac Cleaner	5	19	6
Minor Cleaner	8	9	6
350 Cylinder Cleaner	11	9	6
12 Volt Car Cleaner	5	15	0
Vegetable Peeler No. 1 (2 lb.)	9	19	6
Vegetable Peeler No. 2 (4 lb.)	10	17	0
Vegetable Peeler No. 3 (6 lb.)	12	19	6
Humidifier No. 1	5	9	6
Set of 40 replacement vanes	10	0	0
Humidifier No. 2	6	9	6

The illustrations in this booklet include a selection of glassware from the General Trading Co. (Mayfair) Ltd., 144 Sloane Street, London SW 1, and from Harvey Nichols & Co. Ltd., Knightsbridge, London SW 1, also a selection of china from Gered Wedgwood & Spode, 134 Regent Street, London W 1.

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