

# SHEET SCAN COVER SHEET

March 17, 2005

DOCUMENT: Mixmaster manual

PAGES: Does NOT Include Recipes

How to get the most out of your

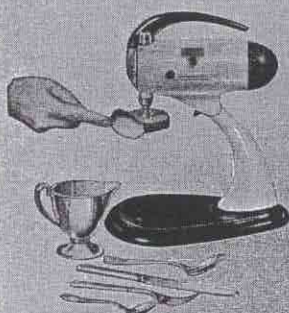
*Sunbeam*

**MIXMASTER**

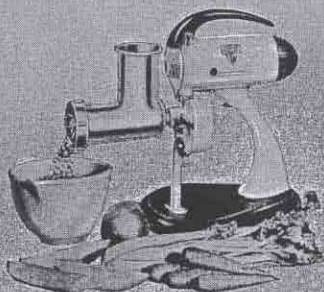
All recipes in this book  
tested and approved  
by GOOD HOUSE-  
KEEPING INSTITUTE.

Tested and Approved  
1935  
Good Housekeeping  
Institute  
Good Housekeeping Magazine

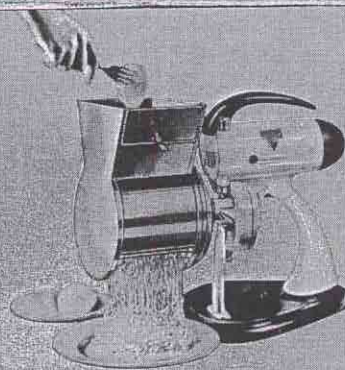




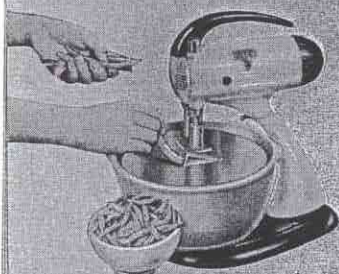
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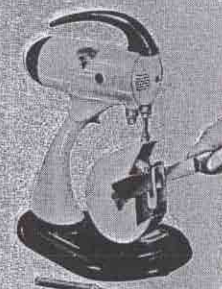
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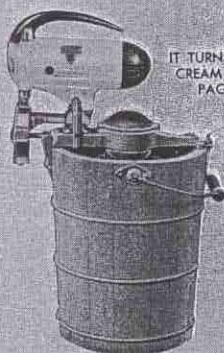
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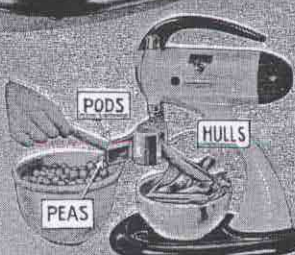
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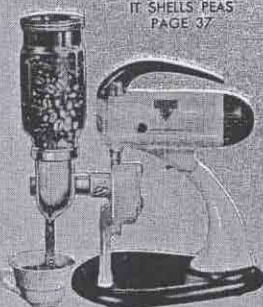
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*Now that you have your*  
**Sunbeam**  
**MIXMASTER**

**M**AKE Mixmaster save you all the tiring arm-work and time and give you *all* of its marvelous results. Be sure you get all the good out of it you can, because you can't overwork the Automatic Mixmaster.

Women who own the Mixmaster tell us the more they use it the more helpful it becomes, and the more they enjoy it. They say that scarcely a week passes but what they find some *new* way to make cooking, baking and getting the meals easier and better.

#### **HOW TO ENLARGE MIXMASTER'S USEFULNESS**

Do not limit the usefulness of the sturdy, powerful Mixmaster to just your mixing and beating tasks. Especially when at such small cost you can make it take over *more and more* of the disagreeable part of your kitchen work—leaving you just the fun and pleasure. You can do this by adding the attachments illustrated on pages 23 through 37 of this book. Each one makes short work of some hard or tiresome home task. All of them are practical and safe and substantial. They do their work much easier and quicker and better than it ever could be done by hand.

You can get Mixmaster attachments from the dealer who sold you the Mixmaster. He will be glad to show them to you and tell you about them. So why not plan to add one attachment at a time until you have them all. With them you'll get the most out of your Sunbeam Mixmaster and be truly happy with it.

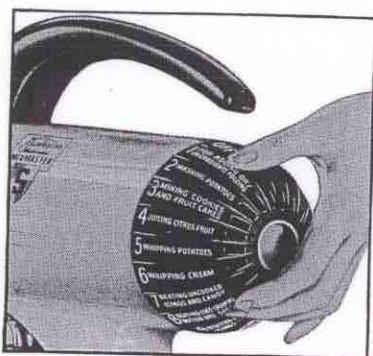
# Suggestions

FOR THE USE OF

## Sunbeam MIXMASTER

### ONE THING TO BEAR IN MIND

You'll find that the Mixmaster not only beats much more *evenly* than by hand, but also *faster*. For that reason it is well not to mix for such a long period of time with the Mixmaster as you would by hand. Mixing too long has a tendency to make the mixture tough. Do not overbeat.



THE

Mix Finder

TRADE MARK

In the recipes in this book you will find the correct mixing speed for each operation in the preparing of each recipe. On the Mix-Finder dial itself are given both the speed numbers and the principal use for which speed is best suited. You simply dial the Mixmaster to the correct mixing speed for any mixing job you have at hand. Whether it's creaming the butter and sugar for a cake, blending your favorite salad dressing or whipping creamy-fluff mashed potatoes—you have the perfect mixing speed at your finger-tips . . . instantly. You don't guess. It's all plainly indicated on the Mix-Finder dial—easy-to-see, easy-to-set and scientifically right. GOOD HOUSEKEEPING INSTITUTE tested and approved each speed for the ten everyday mixing needs. And home economists agree that PROPER MIXING, at the correct, uniform speed, is the "success secret" of many a recipe—and of cake making particularly. The Mix-Finder is an exclusive Mixmaster feature.

# *Creaming* BUTTER AND SUGAR

This is given on eighth speed in this recipe book and on the Mix-Finder. Leading domestic science authorities all agree that this high speed for creaming is best to dissolve the sugar and obtain the creamiest, lightest texture. It is recommended that butter be at room temperature. Some home economists start the creaming operation at No. 1 or 2 speed until the butter has been broken up and partially mixed with the sugar, and then move the Mix-Finder up to 8th speed. If the butter is taken directly from the refrigerator use No. 1 speed, tilting the motor back and pressing the beaters into the lumps to break them up. A rubber spatula may be used throughout the creaming operation.

## THE CARE AND OPERATION OF MODEL 7B AUTOMATIC MIXMASTER

(See model number stamped on bottom of MOTOR and on bottom of Mixmaster BASE.)

Use only on current of the *voltage* stamped on bottom of motor and on bottom of Mixmaster base. Either direct or alternating current (any cycle) may be used.

### GENERAL INFORMATION

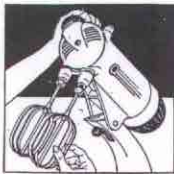
#### TO PUT ON FULL-MIX BEATERS

The two Full-Mix beaters are exactly alike. Insert the beaters, one at a time, up into the sockets with a *slight twisting motion* until they click into place.

Give both beaters a slight pull to be sure both are firmly in place before using.

The small screw and lock nut fitted on the top of pedestal under the motor regulates space between whippers and bowl. This screw is adjusted at factory so whippers will always rest close to bottom of bowl and mix all ingredients thoroughly.

*Do not change adjustment of screw*, except that if you should purchase new bowl, and whippers should rub on bowl, screw may be turned *up* slightly which will hold motor and whippers higher. Turning screw *down* brings whippers closer to surface of bowl.

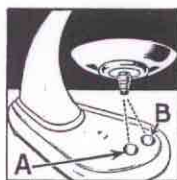


#### TO REMOVE BEATERS

You automatically eject the beaters by simply turning the handle down to the side of the motor. The beaters will partly slide out of their sockets so that all you do is slip them off. Swinging the handle *up* from the side will not eject the beaters. If the handle is swung to the side to allow the juicer to be placed on the motor and the beaters are to be used, then merely push them back up until they click in place. No need to touch the paddle-surfaces if they have batter on them.



## GENERAL INFORMATION



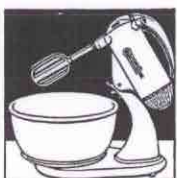
### BOWLS AND REVOLVING DISC

Two bowls are furnished, one large and one small. When in use the bowl stands on the revolving disc, the position of which should be changed in the base to fit the bowl being used. The hole nearest center of base (A) is for the revolving disc when using the small bowl. The hole to the right (B) is for the large bowl. Both beaters will then be on one side of hump on bottom of large bowl.



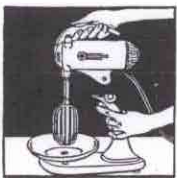
### TO START, STOP AND CONTROL SPEED

Use the Mix-Finder dial to start, stop and control the speed of the Mixmaster. There are ten speed indications on the Mix-Finder dial as well as OFF position. Turn the dial so that the black arrow on the top of the Mixmaster points to any one of these markings, or at any place in-between if variations of the standard speeds are desired.



### TILT MOTOR BACK

The frame is hinged so the motor can be tilted back to lift the beaters clear of the bowls, allowing them to drain into the bowls. The beaters should be stopped before motor is tilted back, to avoid splashing. Should any object drop between the beaters, switch off the motor at once before making any attempt to remove the object.



### TO DETACH MOTOR FROM BASE-PEDESTAL

Pull small black trigger down to lift off motor with beaters. When replacing, be sure trigger is up in place and motor locked in pedestal before starting motor.



### TO ATTACH JUICE EXTRACTOR

Just turn the handle to the side (remove beaters) and place the juicer bowl over the cone-shaped bowl support on the top of the mixer. Then place the reamer in the center of the juicer bowl, by inserting the spindle of the reamer down into the cone-shaped juicer bowl support. Place wire strainer on metal juicer spout.

When through juicing, lift the reamer out of the bowl and remove the bowl from the support. **DO NOT DASH WATER INTO THE JUICER BOWL WHILE BOWL IS ON THE MOTOR.**

### CLEANING OF BEATERS

The beaters are easily cleaned after removing them. They come out separately and there are no hard-to-get-at corners. Beaters should be clean and *thoroughly dried* before they are put back into the motor. *When desired, the motor, base, and revolving disc can be cleaned with a damp cloth.* **DO NOT PUT MOTOR OR REVOLVING DISC IN WATER OR LET WATER OR JUICE GET INTO ANY PART OF MOTOR.**

### CLEANING OF BOWLS

Clean the glass bowls just as you would any glass or chinaware. The same care should be exercised as with any glassware. *Do NOT use boiling water and do NOT chill or heat the bowls suddenly.* Sudden extreme chilling or heating will crack any glass or chinaware.

#### BOWL TURNS IN USE

Mixmaster bowl stands on the ball-bearing disc, which turns easily. When the mixture gets to a certain thickness the bowl turns by itself and carries all of the mixture INTO and THROUGH the beaters. If the bowl does not turn by itself you can turn it easily because it moves so freely on the ball-bearing platform. When handling such mixtures as candies, fruit cakes, meat loaf, etc., or breaking up and mashing potatoes on low speeds both bowl and beaters will turn at a speed which will not scatter the contents or throw them off-center in the bowl. In the Automatic Mixmaster with FULL POWER on any speed, the beaters can be set for the desired speed, and as the beaters are permanently FIXED in correct relation to the bowl, the bowl revolves at the right speed, and all the mixture goes into and through the beaters.

When mixing in the larger bowl, scrape the side of the bowl occasionally with a small rubber scraper. This is desirable with potatoes because, having starch in them, they have a tendency to stick to the sides.

When the batter in the small bowl is not heavy enough to make the bowl revolve, it is not necessary to turn the bowl as the beaters reach all portions of the ingredients in the bowl.

#### SEVERAL SPEEDS

The Automatic Mixmaster has 10 speeds and you get FULL POWER on every speed. Automatic Power Control has made possible constant slow "folding in" speeds for Angel Food cakes, etc.—perfect mixing speeds that do not "slow" as batter becomes heavier—correct whipping speeds that remain constant and uniform at all times.

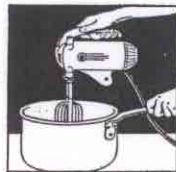
#### MIXMASTER MIXES MORE EVENLY—BETTER RESULTS

Use your Mixmaster for every beating operation because the electric mixer does a much more *even* and *thorough* job than can be done by hand. You will find that the finished cake, whipped potatoes or mayonnaise is more satisfactory. In cakes you will notice how much finer the grain, how much further the same ingredients go, how much lighter and fluffier the cake, and how you will do the entire job in one-third the time.

Sunbeam Mixmaster is much faster than mixing by hand and it is well not to mix as long with the Mixmaster as you would by hand. Do not over beat.

#### MIXMASTER IS ALWAYS READY FOR INSTANT USE

Mixmaster bowls are scientifically shaped and are placed in exact relation to beaters so that beaters reach all of the mixture and do a much more even job than can be done in any other way. The beaters always come right down to the same position in the bowl—right down to the very bottom—Mixmaster is always ready for instant use.



#### PORTABLE: USE BEATERS RIGHT AT THE STOVE IF YOU WISH

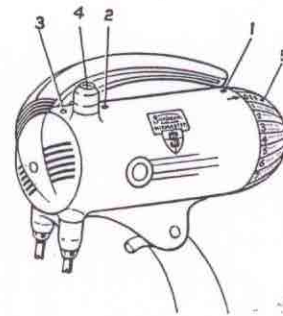
Mixmaster can be used either as a portable or a stationary mixer. In mashing potatoes or other hot foods you can either bring the vessel containing them to the mixer or carry the detachable motor and beaters right to the stove. Many women prefer to whip potatoes, beat boiled frostings, etc., at the stove, over the heat. To do this simply pull the little trigger under the motor and lift off. If you wish to bring hot food to the mixer take off the turn-table and Mixmaster will mix, mash, stir or beat in the original kettle or utensil in which food was cooked.



## BEFORE USING

It is important to follow these instructions about oiling and greasing to insure the most satisfaction from your Mixmaster.

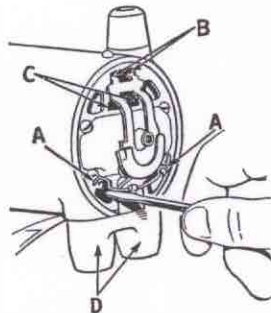
Before you use Mixmaster first time oil motor bearings 1 and 2. Use a good light machine oil. Put a few drops of oil in holes 1, 2, 3. DO NOT PUT MORE THAN ONE DROP OF OIL IN 4. Oil hole No. 5 is located on Mix-Finder dial. Be sure the dial is set at OFF (with OFF opposite the arrow) then put a few drops of oil in hole 5.



Under heavy usage these parts should be oiled once every two weeks. Under light usage, once a month. Do not overoil. Put a few drops of oil occasionally in the spindle of the bowl disc, directly under the disc.

About once a year with ordinary usage the supply of grease for the gears should be examined. If juices, oil, or other liquids have been permitted to get into the gear compartment the grease will thin out and is likely to run down the beater spindles, which means that the grease should be checked at once.

To open grease compartment simply follow these steps or take your Mixmaster to your service station.



1. Swing handle to side, remove beaters and take out the screw in center of cover and take front cover off.
2. Unhook ends of wire spring at points "A".
3. Pull down on beater sockets "D" until points "B" can be lifted out of notches at "C". Remove by pulling down a bit further and tilting out at top.
4. Remove four screws holding grease cover in place.

There should be about one tablespoonful of grease inside the gear compartment. When necessary put in some special Mixmaster Lubricant. Clean out all old grease (do this if water, or other liquids have been permitted to get into the gear compartment—see instructions on bottom of page six) and put in a tablespoonful of the new Mixmaster Lubricant. Do not pack compartment full of grease or use wrong kind of grease.

Reassemble by reversing operations given above. Make certain that points "B" slip into slots "C" before pushing beater sockets "D" up into place.

All electric motors get warm when running, and warmth will increase as load on motor is increased. The temperature rise causes no harm to mechanical or electrical parts.

Note: Always mention Model number when requesting service or parts for Mixmaster. See model number stamped on bottom of MOTOR and on bottom of BASE.

### SUNBEAM MIXMASTER PATENTS

1733291	2002333	RE19630	2113025	2182083
1759760	2013887	2070768	2144733	2274480
1926910	2019771	2098098	2161881	2293701
1975949	2029157	2099050	2165858	2293959

Design patents 83410, 87228, 87587, 102148, 120358, 120359

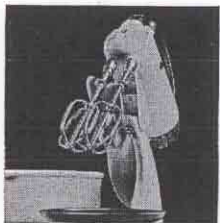
# THE NEW AUTOMATIC MIX-FINDER

Now, with the marvelous new Automatic MIX-FINDER, you simply dial the Mixmaster to the correct mixing speed for any mixing job you have at hand! Whether it's creaming the butter and sugar for a cake, blending your favorite salad dressing or whipping creamy-fluff mashed potatoes—you have the perfect mixing-speed at your finger-tips . . . instantly. You don't guess. You have nothing to remember or look up. It's all plainly indicated on the MIX-FINDER dial—easy-to-see, easy-to-set and *scientifically right*. You can't go wrong. Good

## LOOK AT THESE FEATURES



Mix-Finder



New Full-Mix Beaters



Most Efficient Juicer



Easier Portability

Housekeeping Institute tested and approved each speed for each of the ten every-day mixing needs. And home economists all agree that PROPER MIXING, at the correct, uniform speed, is the "success secret" of many a recipe—and of cake making particularly. Not only makes *good cooks better cooks*—but think of all the tiring arm-work it saves.

## FULL-MIX BEATERS

The new, large FULL-MIX beaters have greater contact surfaces that aerate more thoroughly for lighter, fluffier mashed potatoes, finer-textured batters of all kinds, more egg-white and whipped cream volume. Easier to remove—simply swing the handle to one side and out they slide—easier to replace. Rugged. No hard-to-get-at corners for cleaning.

## RUGGED, LASTING, SUBSTANTIAL

The entire base and upright is beautiful, streamlined. Finished in rich baked-on enamel, with metal parts chrome plated. Lovely mixing and juicer bowls. Mixmaster is styled to the minute—has outstanding eye appeal. Available in a choice of colors—ivory and green or black and white.

## LEAK-PROOF OILING SYSTEM for BEATER BEARINGS

Impossible for oil to leak down the beater shafts no matter how long the motor is run. Spiral grooves in the beater shafts carry the lubricant UPWARD from the sealed, one-piece oil cups.

## MOST EFFICIENT JUICER

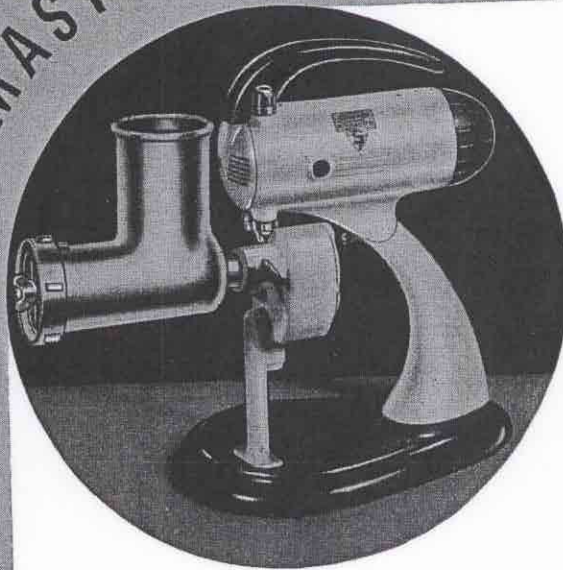
Juices oranges and lemons on convenient SLOW speeds. Press down as hard as needed—the reamer won't "slow" or stall because Automatic Full Power is behind it at all times.

## EASIER PORTABILITY

Another outstanding feature of the Automatic Mixmaster is the ease with which the beaters can be lifted from the stand and used portably. This is because it is so perfectly balanced, so quick to detach, so easy to replace.



## ATTACHMENTS



### USE MIXMASTER TO CHOP FOOD—GRIND MEAT

This double-purpose Meat Grinder and Food Chopper attachment has a knife for grinding raw meat and two other knives for chopping vegetables and cooked meat, one fine, one coarse. Grinds meat for hash, hamburger, loaf, spreads, etc. Works wonders with leftovers. Chops vegetables for salads, slaws, desserts. A big help at canning time.

for making chili sauce, preserves, etc. Does not crush or tear fibres. Nothing to hold or turn.

#### TOMATO MEAT BALLS IN RICE NESTS

- 1 lb. ground beef
- 1/4 lb. ground pork
- 1/4 cup cooked rice
- Dash black pepper
- 1/2 tsp. celery salt
- 1/2 tsp. onion salt
- 1 tbsp. prepared mustard
- 1 No. 2 can tomato puree
- 1 cup rice (cooked)

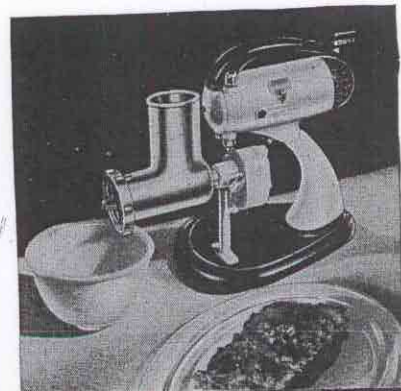
● Place Meat Grinder and Food Chopper Attachment on Mixmaster and grind beef and pork, using No. 10 speed. Mix ground meat with rice and seasoning. Shape into small balls. Dilute tomato puree with an equal quantity of water and heat in a saucepan. Drop meat balls in the tomato puree and simmer gently until done. Place spoonfuls of hot cooked rice on a hot serving platter, and place one meat ball in the center of each rice mold. Garnish with parsley or water cress.

#### MEAT LOAF

- 2 lbs. chuck beef
- 1/4 c. ground suet
- 2 small peeled onions
- 2 c. soft bread crumbs
- 3 tsp. salt
- 2 eggs
- 2 tbsp. bottled horseradish
- 1 tsp. dry mustard
- 1/4 c. catsup

● Place meat grinder and food chopper attachment of Mixmaster and grind beef at No. 10 speed. Mix all ingredients in large bowl of Mixmaster at No. 2 speed. Turn into a greased loaf pan or casserole and bake in a hot oven of 400°F. for 60 min. Serves 6.

*It's marvelous how quickly, deliciously the Meat Grinder and Food Chopper grinds the meat for loaf and meat balls. Ends the tedious hand turning.*



### CARROT GELATIN SALAD

1½ tbsp. plain un-flavored gelatin	¼ tsp. celery salt
¼ c. cold water	Dash onion salt,
1½ c. boiling water	white pepper, salt
5 tbsp. lemon juice (strained)	Yellow vegetable coloring
¾ c. granulated sugar	1 c. chopped raw carrots

• Soak gelatin in cold water for five min. Dissolve in boiling water and add lemon juice, sugar, and all seasonings. Tint desired color and pour into individual gelatin molds. Chill slightly. Place Meat Grinder and Food Chopper attachment on Mixmaster and run through raw carrots at No. 10 speed. Add to slightly thickened gelatin mixture. Pour into molds and chill until firm. When set, unmold on individual salad plates in lettuce nests. Serve with mayonnaise and garnish with a small cluster of water cress or parsley.

*No chopped vegetable salads seem as appetizing as those made with this Mixmaster attachment. The juices aren't crushed out as with ordinary methods.*



### DELICIOUS NUT CAKE

4 tbsp. butter or margarine	2 tsp. baking powder
1 c. granulated sugar	¼ tsp. salt
1 egg	1 c. chopped walnut meat
2 c. sifted cake flour	¾ c. milk
	1 tsp. vanilla extract

• Let butter or margarine stand at room temperature until rather soft, then cream it in large bowl of Mixmaster at No. 8 speed for 1 min. Add sugar with beater still at No. 8 speed. Scrape bowl and beat a min. longer. Add egg well beaten and beat for 1 min. still using No. 8 speed. Scrape bowl and beat a few seconds longer. Turn beater to No. 10 speed, add nuts, then sifted dry ingredients alternate with milk, to which vanilla has been added, as quickly as possible. Bake in a greased pan 8" x 8" x 2" in moderate oven of 350°F. for 50 min. or in a greased loaf pan 8" x 4½" x 3½" for 1¼ hrs.

*What croquettes and sandwich fillings you can make with this marvelous Attachment! And with leftovers it's simply amazing how deliciously they can be prepared. You'd never believe hash could taste so good.*



*Chop or grind raw carrots, apples, etc., for delicious salads, dessert. All in a jiffy, too.*

### STUFFED PORK CHOPS

5 Pork Chops (one inch thick)	¼ tsp. salt
1 c. bread crumbs	Dash pepper, celery salt,
1 cup milk	onion salt

• Slit pork chops from fat side through to bone and spread the inside surface of pork chops with prepared mustard. Place Meat Grinder and Food Chopper Attachment on Mixmaster and run through stale dry bread—sufficient to make one cup of bread crumbs. Mix with milk and seasonings. Fill pork chops with this dressing and fasten with tooth picks. Place in greased baking pan, add a small amount of hot water, and bake in a slow oven (300°F.) until very tender—approximately two hours.

*So fast—such marvelous results every time! And so EASY, does all the work itself.*



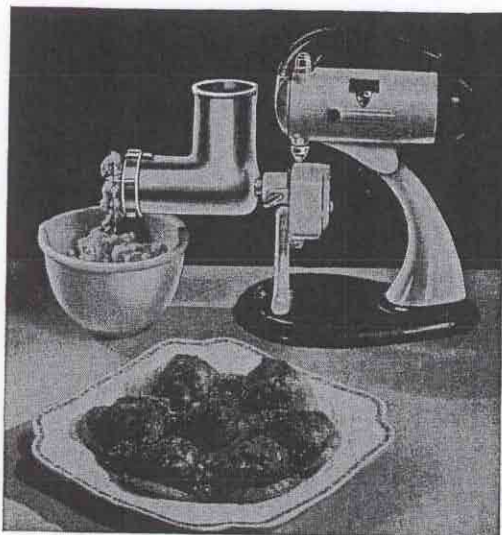
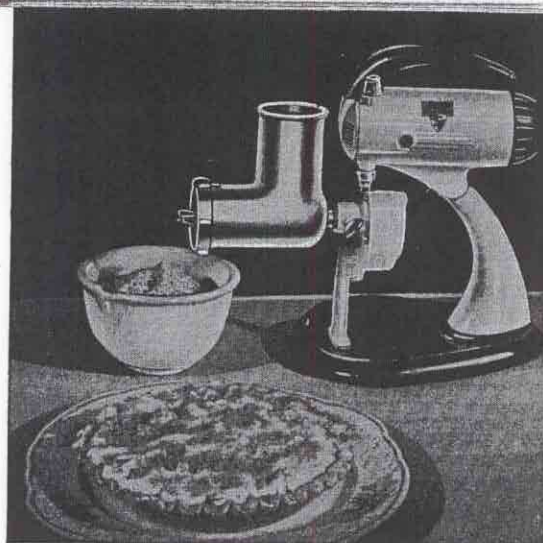


## BANANA VANILLA WAFER PIE

2 1/4 c. milk	1 tsp. vanilla extract
3/4 c. granulated sugar	1/4 tsp. lemon extract
1/2 c. flour	3 bananas
1/4 tsp. salt	1 tbsp. lemon juice
3/4 c. cold water	Whipped cream
2 egg yolks	6 vanilla wafers

• Scald milk. Mix sugar, flour and salt in small bowl of Mixmaster and add cold water slowly, using No. 1 speed. Add the beaten egg yolks and beat until blended. Slowly add the hot milk. Cook in a double boiler until thick, stirring constantly. Cool and add extracts. Slice bananas into a baked pastry shell and sprinkle with lemon juice. Cover with the cream mixture. Cool and top with whipped cream. Put 6 vanilla wafers through Meat Grinder and Food Chopper Attachment of Mixmaster, using No. 10 speed, and sprinkle over whipped cream as a garnish.

*There's no end to the every day usefulness of this double-purpose attachment. The easiest to use of all Meat Grinders and Food Choppers. The safest.*



*Grind wafers, etc., for delicious pastry garnishes with Meat Grinder and Food Chopper Attachment.*



*For stuffings, bread puddings, croquettes, etc., it's a marvel. Grinds and chops evenly, quickly, safely!*

## MEAT BALLS

Use the Meat Grinder and Food Chopper Attachment for grinding the beef and raw potatoes used in this appetizing dish.



*Grind nut meats of all kinds, for icings, confections, etc., quickly, evenly.*

## STUFFED TOMATOES

1 package macaroni	1/4 c. melted butter
1/2 gal. boiling water	Fresh tomatoes
1 tbsp. salt	Buttered bread crumbs
	Parsley

• Plunge contents of 1 package of macaroni in large saucepan containing 2 quarts boiling water. Add salt. Boil until macaroni is tender; then remove and drain. Place Meat Grinder and Food Chopper Attachment on Mixmaster and run through stale dry bread for bread crumbs. Mix macaroni with melted butter and use necessary amount to stuff tomatoes. Top with buttered bread crumbs and bake in moderate oven (350°F.) until tomatoes are tender. Caution: Do not overbake or tomatoes will not hold their shape. Place remaining buttered macaroni on hot platter and nestle stuffed tomatoes in the macaroni. Garnish platter with water cress or parsley. Serve very hot.

### DATE MUFFINS

2 c. sifted all-purpose flour	4 tbsp. granulated sugar
4 tsp. baking powder	1 c. milk
1 tsp. salt	2 eggs
4 tbsp. melted shortening	1 c. chopped dates

• Sift together the flour, baking powder, salt and sugar into the large bowl of Mixmaster. Put milk, eggs and shortening into the small bowl of Mixmaster and beat together at No. 1 speed. Add to the sifted dry ingredients and beat just enough to mix, still using No. 1 speed. Add chopped dates. Bake in greased muffin pans in a hot oven of 425°F. for 25 min. Makes about 14 muffins 2½" in diameter.

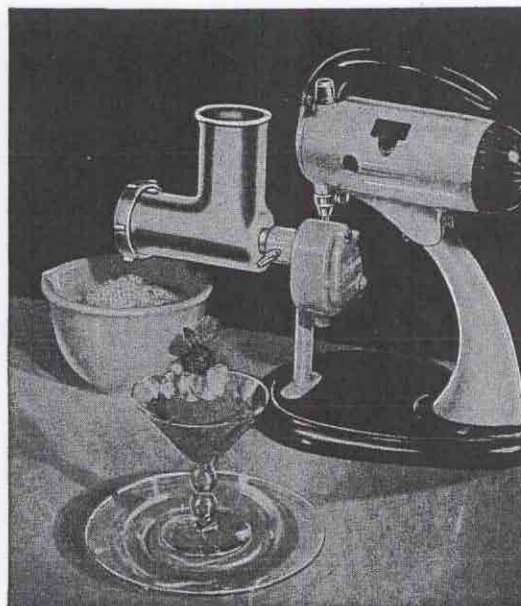
*For grinding dates, figs, etc., there's nothing that will do the job quite so quickly or so well as this splendid attachment. No work at all.*

### ICE CREAM WITH MACAROON GARNISH

Place an ice cream ball in sherbet dish and top with a dessert spoon full of whipped cream. Place Meat Grinder and Food Chopper Attachment on Mixmaster and run through stale macaroons. Sprinkle these on whipped cream and garnish with a slice of fresh mint.

*On these pages are shown just a few of the countless uses of the Meat Grinder and Food Chopper Attachment. You will probably enjoy it most of all in making your own favorite recipes BETTER and EASIER!*

*Use the Meat Grinder Food Chopper Attachment for grinding macaroons, etc., for deliciously different ice cream and dessert garnishments.*



### MACARONI CREOLE LOAF

½ package macaroni	1 tbsp. granulated sugar
1 small onion (chopped)	1 tsp. salt
2 tbsp. butter	½ lb. country sausage
1 green pepper (chopped)	¼ cup soft buttered bread crumbs
1 No. 2 can tomatoes	

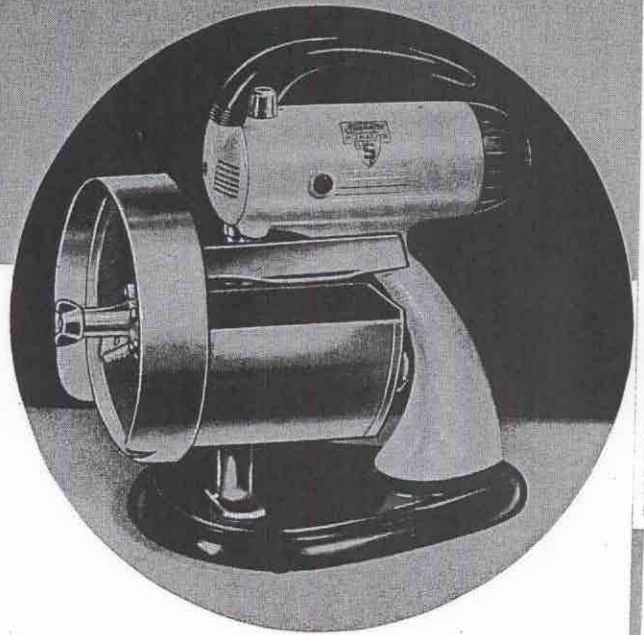
• Run onion, green pepper and stale dry bread through the Meat Grinder and Food Chopper Attachment. Brown chopped onion in melted butter and add chopped green pepper and tomatoes. Add sugar and salt and cook until green pepper is tender. Make sausage into small flat cakes. In a buttered casserole place one layer of boiled macaroni, then a layer of sausage, then a layer of macaroni. Pour tomato, green pepper and onion mixture on top. Sprinkle with buttered bread crumbs and bake in oven (350°F.) for about 45 minutes.

*Use the Meat Grinder-Food Chopper Attachment for grinding onions, green peppers, etc.,—and there'll be no tears in the eyes with this method.*





## USE MIXMASTER TO SLICE, SHRED, GRATE AND CRUSH ICE



This safe, practical *Slicer and Shredder Attachment* takes all the tiresome slicing and shredding off your hands—and does it so *perfectly* and so quickly it's a revelation. Turns out marvelous escalloped dishes, potato chips, etc. Shreds vegetables for soups, slaws, salads, etc. Cuts perfect, straight, even slices—not diagonal like some. There's a disc for slicing and a disc for shredding that slip on in a jiffy, no trouble at all. You can also get a grater disc for grating cheese, chocolate, etc. And an ice crusher disc for crushing ice for fruit or seafood cocktails, the ice cream freezer, cooling drinks, etc. *And you cannot injure yourself no matter how you use it*—the only safe attachment of its kind. This attachment will not operate until the hopper lid is closed.

### PERCH—CUCUMBER RING GARNISH

Place Slicer and Shredder Attachment on Mixmaster using slicer disc and slice cucumber. Drop slices in ice cold, salted water to crisp. Dip perch in salted milk and then roll in hard bread crumbs, coating fish thoroughly. Place in well oiled baking pan and brush with melted butter or cooking oil. Place fish in very hot preheated oven (550°F.) and bake approximately 10 minutes. Remove to hot serving platter and garnish with sliced cucumber rings and parsley.

27

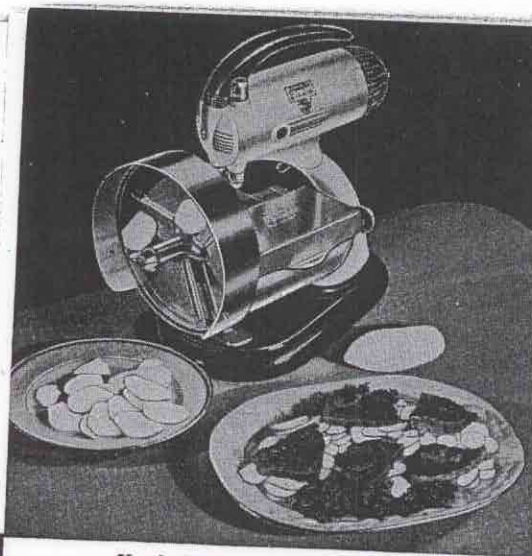
### POTATO CHIPS

Place Slicer and Shredder Attachment on Mixmaster using the slicer disc. Slice potatoes and drop in cold water to crisp. Heat deep fat to 370°F. Drop in small quantity of potato slices at a time and fry until golden brown in color. Remove from fat and drain on absorbent paper. Salt and serve.

*Never before such potato chips as these—made right at home with this convenient attachment. The slices are uniform, even, just right for perfect results.*





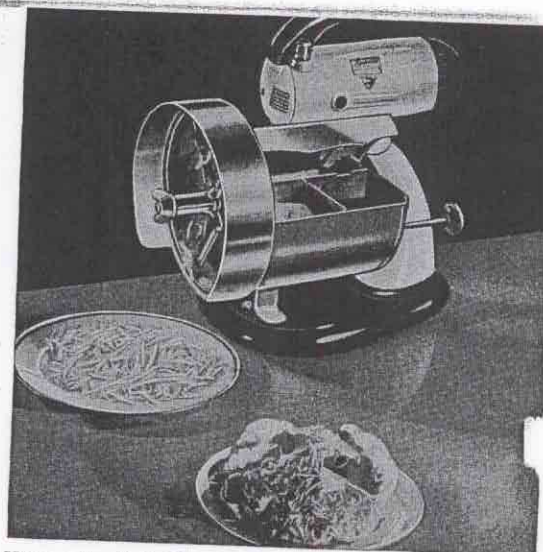


*Use the Slicer and Shredder Attachment for slicing potatoes for escalloping.*

### ESCALLOPED POTATOES WITH HAM

Place Potato Peeler Attachment on Mixmaster and pare potatoes. Then place Slicer and Shredder Attachment on Mixmaster and slice potatoes. Put sliced potatoes into oven casserole or baking pan layer by layer. Add a light sprinkle of salt, pepper, and flour to each layer and dot with butter. Top with a slice of ham about one-half inch thick. Add sufficient quantity of milk to just reach upper surface of potatoes. Bake in moderate oven (350°F.) for one to one and one-half hours or until potatoes and ham are tender. Exact length of baking time will depend on thickness of ham slice.

*These illustrations of the Slicer and Shredder Attachment show but a few of the countless uses for it. Every day you will find ways to use it with both old or new recipes that make them better and save work.*



*You can slice the half head of cabbage and shred the carrots for this salad in a jiffy with the Slicer and Shredder Attachment.*

### CABBAGE-CARROT SALAD

$\frac{1}{2}$ head cabbage—sliced	1 No. 2 can shredded
3 medium sized raw	pineapple
carrots—shredded	Mayonnaise
	Lettuce

• Place Slicer and Shredder Attachment on Mixmaster, using slicer disc and slice one-half head cabbage. Replace Slicer disc with Shredder disc and shred carrots. Mix sliced cabbage with shredded pineapple and mayonnaise. Place individual servings on lettuce cups on salad plates and sprinkle shredded carrot over salad. Serve very cold.



### VEGETABLE RICE RING

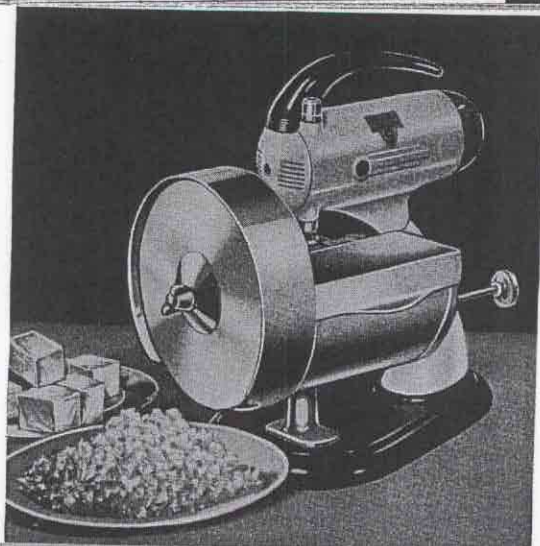
Boil  $1\frac{1}{2}$  cups of rice in large quantity of boiling salted water until rice is tender. Then pack into ring mold and place in slow oven (300°F.) for about 20 minutes. Place Slicer and Shredder Attachment on Mixmaster using slicer disc and slice 2 cups of cooked beets. Unmold rice ring. Heat beet rings and 2 cups of peas separately. Place peas in center of rice ring and arrange beet slices attractively on the rice ring. Garnish with parsley. Serve very hot.

*Cucumbers, beets, potatoes, carrots, etc., have a new appetizing deliciousness when prepared with this fast, safe attachment. It's FUN to use the slicer and shredder because it's so EASY and the results so marvelous every time.*

*Use the Slicer and Shredder Attachment for slicing the beets in this marvelous vegetable rice ring. Ever see anything more appetizing?*







### FOR CRUSHING ICE

Here is another use for the *Slicer and Shredder Attachment*—an ice crusher disc that makes it the perfect ice crusher. Turns out crushed ice *fast* for the ice cream freezer, for seafood, fruit and other cocktails, for drinks, ice-packs and countless other uses.

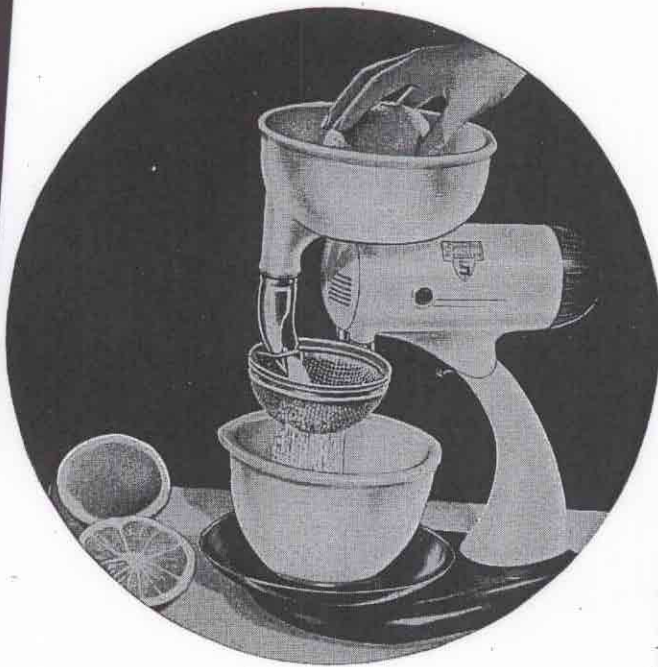
*The ice crushing outfit for the Slicer and Shredder includes both the ice crushing disc and the baffle plate. The latter keeps the ice from flying around and can also be used with the slicer, shredder and grater discs if desired. (Ice crusher comes complete with baffle plate.)*

## USE MIXMASTER TO SLICE BEANS

FASTER, EASIER, AND DOES A PERFECT JOB

This new attachment for Mixmaster works magic with green beans. Slices them in no time at all—perfectly—ready for cooking in a mere fraction of the time required the old hand way. Simply feed the beans into the opening in the top of the disc—that's all there is to it. When the last one has gone through lift the disc and your sliced beans are ready. No matter how tough or tender the beans, or what kind, this attachment does a perfect job. Attaches to Mixmaster in a jiffy and has its own self-contained power unit.





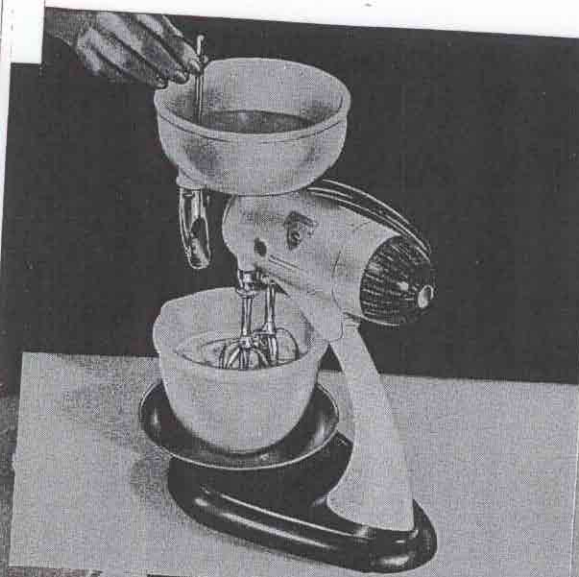
### USE MIXMASTER TO JUICE ORANGES, LEMONS, GRAPEFRUIT AND TO STRAIN THE JUICE

The Mixmaster juice extractor is the *complete* one. You don't attach it—just set it on. It not only juices oranges, lemons, etc., but strains the juice as well. The strainer slips into place easily, can be cleaned quickly and strains better because it is large, roomy. Just what you need for the breakfast orange juice, or for refreshing fruit drinks without laborious hand squeezing or reaming. And you get every last drop of juice, too.

### USE MIXMASTER FOR MAKING SALAD DRESSINGS

Another splendid feature is the automatic mayonnaise oil-dropper attachment for making salad dressings. It allows the salad oil to drip into the mixture below at any speed you regulate. Leaves your hands free. Makes even, smooth, doubly delicious dressings, easy, quick. Also convenient for evenly feeding the "simple syrup" of sugar and water into icings, etc., being beaten in the bowl below.

30



### MIXMASTER MAYONNAISE

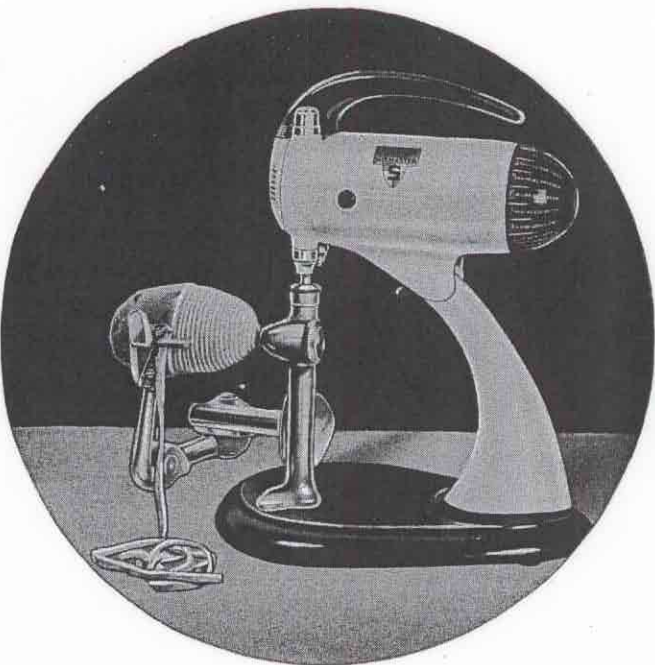
- |                    |                     |
|--------------------|---------------------|
| 1 tsp. dry mustard | 1 whole egg or 2    |
| 1 tsp. salt        | egg yolks           |
| 1 tsp. sugar       | 1½—2 c. salad oil   |
| ½ tsp. paprika     | 1—2 tbsp. vinegar   |
|                    | 1 tbsp. lemon juice |

• Place seasonings in small Mixmaster mixing bowl. Add egg or egg yolks and mix thoroughly, using No. 3 speed. Place salad oil dropper in spout of Mixmaster Juicer Bowl, place oil in bowl (not more than 6 oz. at a time) and allow to drip slowly at first into the egg mixture while beating constantly on No. 1 speed. When oil and egg begin to emulsify, oil may be allowed to run in more rapidly. When oil has all been added, beat in vinegar and lemon juice. Blend thoroughly and store in a cold place.



## USE MIXMASTER TO PEEL YOUR POTATOES, APPLES, ETC.

You have to see this remarkable attachment in action to realize what a *finished expert* it is at peeling potatoes, firm apples, etc. It's almost human! Goes over the bumps—into the hollows. Women who have this remarkable attachment say they never had any idea an automatic peeler could be so *efficient* until they actually used it. Removes the peel in one long strip with no waste at all. No mess, no water, no more chapped hands. Makes marvelous shoestring potatoes, fancy bows and garnishes.



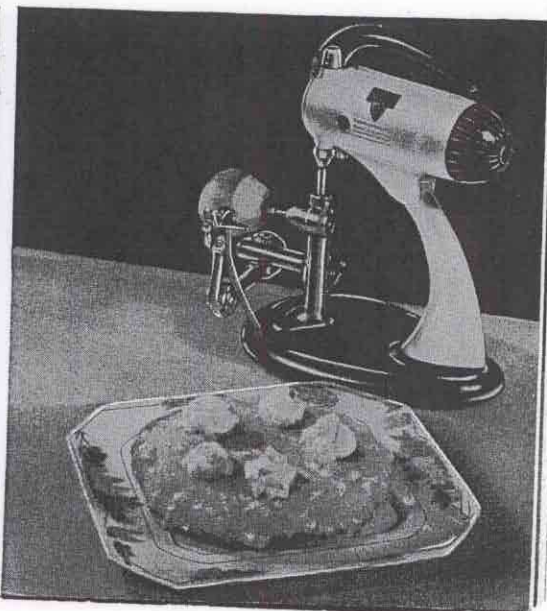
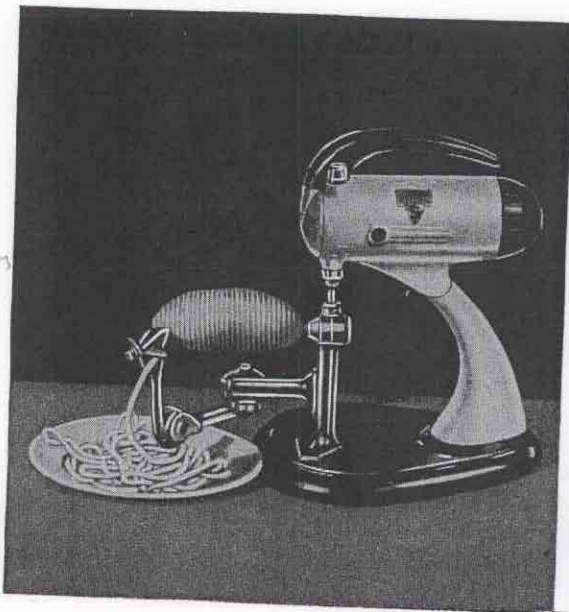
### SHOESTRING POTATOES

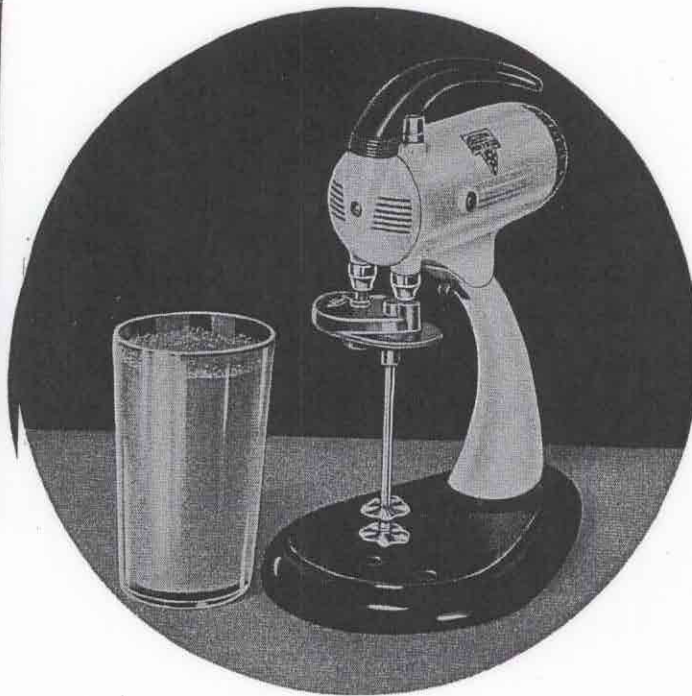
The illustration below shows the potato peeler attachment making *real* shoestring potatoes. First, place the potato on the spindle and remove the peeling. Then let the knife go over the potato again removing an even, uniform, unbroken "shoestring" of crisp, white potato. Fry in butter.

31 Fast, easy and oh so delicious.

### FOR DELICIOUS APPLE DISHES

For peeling *firm* apples, such as Jonathans, Snows, Northern Spys, etc., the potato peeler does a perfect job. Quick and convenient for making applesauce, apple shortcake, etc. Removes the peel in thin, even strip. No water—no mess. Economical, safe. A marvel of efficiency.





## USE MIXMASTER TO MIX DRINKS

If you like such nourishing and refreshing drinks as malted milks, milk shakes, eggnogs, you'll like them even better once you begin making them at home, to suit your own particular taste, *quickly* and *easily*, with the drink mixer attachment for your Mixmaster. It's the complete answer to that "mix or beat well" line that ends most of the good beverage recipes.

If you have babies or children in the house you can make for them all those healthful drinks that are so highly recommended

these days. This is a high-speed drink mixer, just like the fountain mixers, and is many times faster than the Mixmaster itself. Gives the complete, thorough blending that makes them so good. Complete with large glass mixing vessel.

## USE MIXMASTER TO GRIND COFFEE

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(Also grinds cereals, wheat, rice, etc.)

There is nothing like *fresh* coffee for the *full* flavor of the bean. Cooking authorities and coffee lovers both agree to this. But for *fresh* coffee you need a convenient, easy-to-use grinder that you can use right at home.

The coffee-grinder attachment for your Mixmaster answers that need. There is no effort or bother to it. It holds a full pound of coffee, so that you need not be refilling the container but can grind it as you need it—fresh for each serving. And you can set it for any fineness you want—pot, percolator or French drip. Whatever method of coffee-making you use, you can set this attachment so that it gives it just the right cut, coarse, medium-fine or pulverized. And it is vastly improved in flavor because science has proved that freshly ground coffee is best.

Grind cereals with it too, wheat, rice, oats, barley, etc. Then you know they are pure and wholesome. Nothing to hold or turn—no hand work at all.

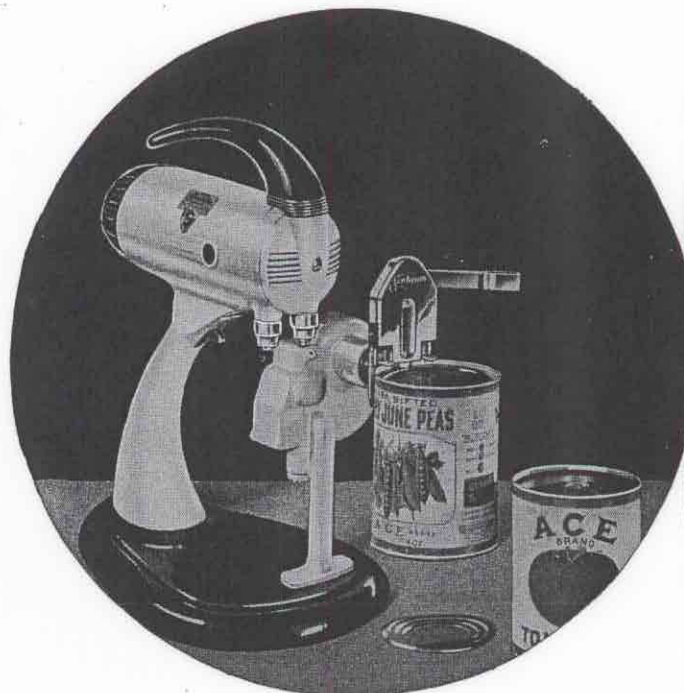




## USE MIXMASTER TO OPEN CANS

Opening cans is one kitchen job most women ask someone else to do for them. Unfortunately the "someone else" isn't always around but the can has to be opened just the same.

With the can-opener attachment for your Mixmaster the problem is forever solved. It removes the top of the can completely. Turns the can around and opens it, and then holds it in position until you're ready to take it away. There's nothing for you to do. The can opener is especially useful for opening cans in which the contents have been heated before the can is opened. Many canned soups, beans, corn, etc., are best heated in the can. Plum puddings are usually heated this way and so are cooked meats. Opens any size round can.



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## USE MIXMASTER TO SHARPEN KNIVES



If there is one item that has long been needed in the home it is a *really good* knife sharpener. There is nothing so nettlesome as dull cutlery. Isn't that so? By a *good* sharpener we mean a sharpener that puts a "professional" edge on blades—keen and even. A sharpener that is sure and fast and easy to use. From carving a roast to cutting bread the sharpness of the knife you use often means the difference between a good job and a poor one. And what is more useless than a dull paring knife.

The sharpener attachment for your Mixmaster fills this definite need, and fills it *well*. It is everything that a good sharpener should be. It sharpens your knives in less time than it takes to tell it. You can have every blade in the house sharp and shining in short order. There's a guide for holding the blade in the right position, so you can't fail to do a perfect, *even* job every time. And it runs at the scientifically correct speed.



## Use MIXMASTER

### To POLISH and BUFF YOUR SILVERWARE

A soft, high-speed polisher and buffer that gives a beautiful bright luster to all your silver pieces. And where is there a woman who has not found this task one of the most tedious and tiresome and lengthy in the home.

Let the polisher attachment for your Mixmaster do the work.

Then you will be proud to display your silver instead of keeping it shut up somewhere until you "get time to polish it."

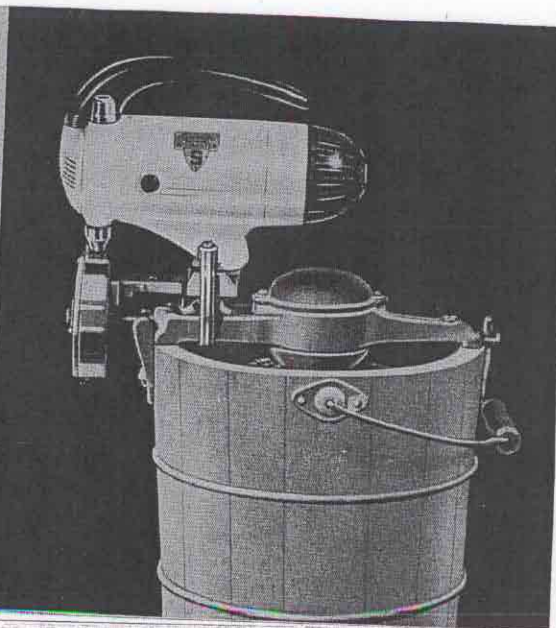
Flat silver can be polished until it has that richness and brilliance that makes you love to touch it. Marvelous for large or small pieces. Comes complete with a generous supply of the polishing compound that jewelers use to keep their stock attractive and shining.

### USE MIXMASTER TO TURN YOUR ICE CREAM FREEZER

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Does away with the one disagreeable part of making ice cream at home—the tedious, tiresome hand-turning. And after all, home-made ice cream is so much *richer and more delicious* than "factory" ice cream that it's doubly worth the small amount of time it takes to make it. Especially when you have this Mixmaster attachment to make the job *easy*. No need to get a new freezer. Put this Ice Cream Freezer Attachment right on your old one and your Mixmaster will do all the work. It turns the freezer until the ice cream is done—makes the job so easy you'll really enjoy it. The attachment fits most any make of freezer, old or new, up to 3 quarts capacity. Keep this attachment permanently in place on your freezer and then see how often you will enjoy delicious home made ice cream and ices.

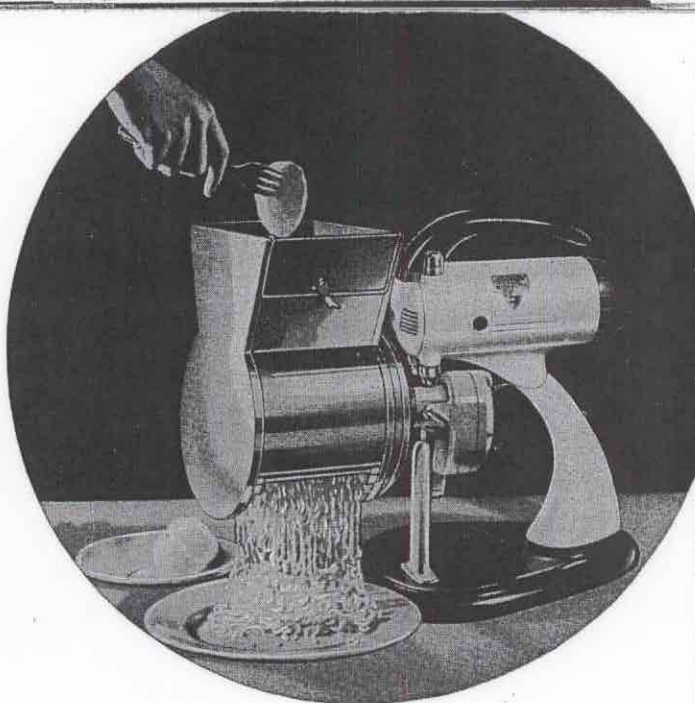
See Page 20 for GOOD HOUSEKEEPING Ice Cream recipe





# Use MIXMASTER

**To Rice Potatoes; Pureé Peas, Tomatoes, Beans, Spinach, Prunes, Apricots, etc.; To Cream Bananas; For Raspberries, etc., cooked or fresh; For Jellies, etc.**

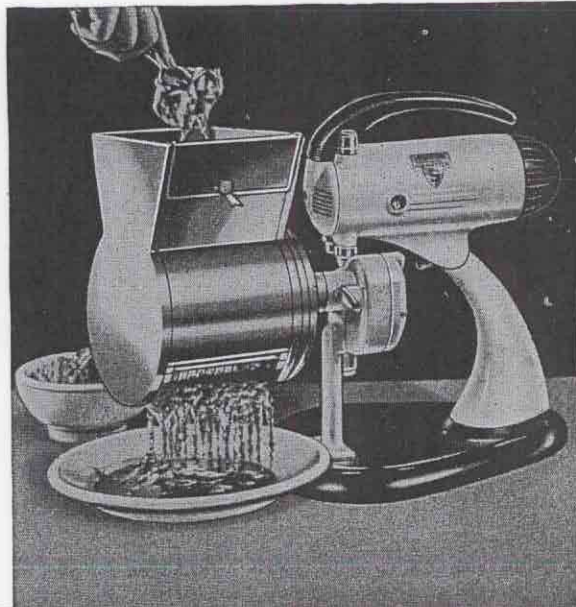
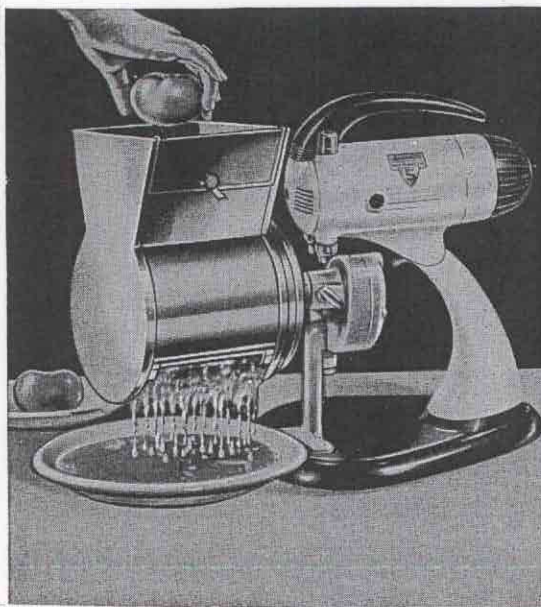


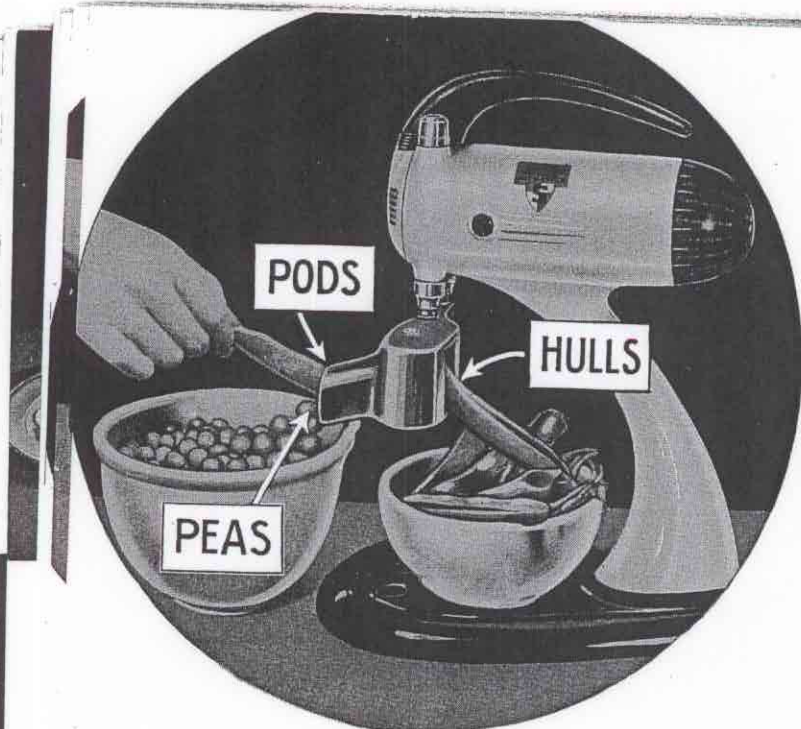
For delicious purees of all kinds, for tomato juice, jellies, banana pies and cake fillings, cream of vegetable soups, riced potatoes, fresh or cooked berries, velvet-smooth apple sauce, etc., etc., this marvelous *Colander* attachment for your Mixmaster has no equal at any price. It takes no end of tiresome difficult work off your hands. *The complete answer to the doctor's recommended way to prepare those highly necessary vegetables—spinach, peas, etc.—for babies and small children.* Saves tedious, painstaking hand-straining. Saves buying specially prepared canned vegetables for the little ones in expensive half-pint tins. It's simple to operate—and FAST. Drop vegetables or fruit into the big, generous-sized hopper and touch the switch. All done in a jiffy with results beyond comparison with hand or other methods. Quickly attached, easy-to-use, strong, sturdy, substantial.

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*For cream of tomato soup, tomato juice cocktails either spiced or plain, for tomato puree the Colander attachment is a real time and labor saver.*

*Marvelous for puree of spinach, spinach sauce, children's dishes, etc.*





## USE MIXMASTER TO SHELL PEAS TWICE AS FAST *much Easier*

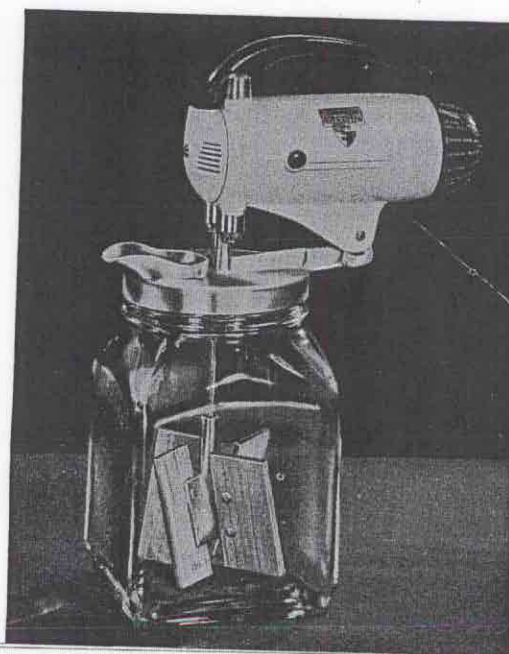
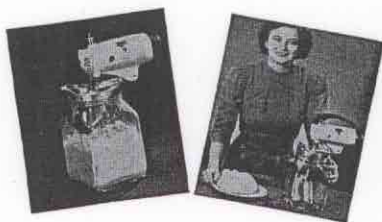
Until you see the way this marvelous *Pea-Sheller* attachment pops the peas out of the pods, twice as fast and much easier than ever possible by hand, you have no idea how simple this task can be. All you do is feed the fresh peas into the sheller. The empty hulls drop out on the other side — the peas **DROP INTO THE BOWL**. Big pods or small it

makes no difference. This marvel shells all sizes and shapes and never misses a pea. And **FAST!** — it shells peas just as fast as you pick them up, singly or two at a time. Saves time. Saves your fingers. Causes no muss. In fact, it beats any other way of shelling peas all hollow. It sure does a **BIG** job quickly and *well*. Goes on your Mixmaster in a jiffy.

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## USE MIXMASTER TO CHURN BUTTER

With this new, fast and efficient **MIXMASTER BUTTER CHURN** attachment, Mixmaster does the arm-work of butter making for you. Saves time, too. Enables you to make your own butter, either salted or unsalted to suit your taste, easily and quickly. Same procedure as usual *less the work*. Built to last with stainless steel, rust-proof inside parts, wood paddles, sturdy 4-quart crystal glass churning jar.

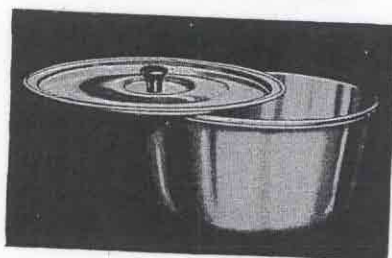




## MIXMASTER ACCESSORIES

SPECIAL 3-QUART ALUMINUM  
BOWL AND COVER FOR YOUR

**MIXMASTER**



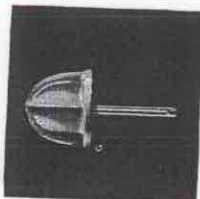
Same size and shape as large white glass bowl with special, non-tarnishing hard surface. You can boil your potatoes, frostings, etc., in it and then transfer it directly from the stove to your Mixmaster. Bowl only, 77M, or bowl and cover complete, C39N.

VISIBLE PROTECTION FOR  
YOUR MIXMASTER

*Pliofilm* COVER  
for  
*Sunbeam* MIXMASTER



Keep it clean and free from dust, ready for instant use with this durable, transparent PLIOFILM Cover. PLIOFILM is the best material for a food mixer cover because it will not get brittle, crack or stick together. To clean, merely wipe with a damp cloth. Cat. No. 858W.



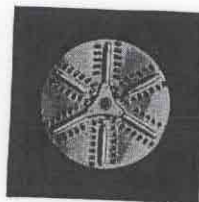
**GRAPEFRUIT REAMER**

For grapefruit and other large fruits. Fits in the juicer bowl just as the standard size reamer supplied with the MIXMASTER. Complete with permanently fastened shaft for motor connection.



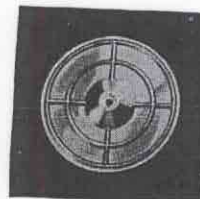
**ICE CRUSHER DISC**

Used on the Slicer-Shredder Attachment. Crushes ice for fruit and seafood cocktails, the freezer ice packs, etc. Fast, easy. Includes both the crusher disc and deflector plate.



**GRATER DISC**

For grating and fine shredding. Used on Slicer-Shredder Attachment. Grates chocolate, cheese of all kinds, etc. Amazingly fast and efficient. Standard disc comes with Slicer-Shredder Attachment.



**DEFLECTOR PLATE**

Deflector such as supplied with ice crusher disc, also excellent for use in front of the slicer, shredder or grater discs on the Slicer and Shredder Attachment.

## PARTS FOR MODEL 7B AUTOMATIC MIXMASTER

Note: Always mention Model number when requesting service or parts for Mixmaster. See Model number stamped on bottom of MOTOR and on bottom of Mixmaster BASE.

- C3BF Mixing Whipper
- C4BG Revolving Platform (Black finish)
- C56BE Mayonnaise Oil Dropper
- C3Y Juice Extractor Reamer
- C39BD Juice Strainer
- 87BA Juice Spout
- P21255 Polishing Compound for Polisher and Buffer Attachment (not shown)



- P20846 Special Mixmaster Lubricant (used in gear compartment) tube.
- 83BA White Glass Juice Extractor Bowl.
- P20782-1 White Glass Mixing Bowl—Small.
- P20775-2 White Glass Mixing Bowl—Large.

Repairs involving the above parts are simple and easy to make. Other repairs are more complicated, and to insure their being made properly, the Mixmaster should be returned, transportation charges prepaid, to the nearest authorized Sunbeam Service Agency, or to the factory or dealer from whom it was purchased.

Prices subject to change without notice.

*The  
NEW*

# Sunbeam

MAKES 4 GOOD SIZED WAFFLES  
...80 SQ. INCHES

*Automatically*



Now a new automatic waffle-maker by Sunbeam with a grid that turns out 4 delicious waffles at once—the only waffle iron with an 80-inch overall baking area! Makes perfect waffles—every time—without guesswork.

The Sunbeam is fully automatic. It has an Automatic Indicator light that tells when the current is on—when the grids are at the correct non-stick heat to put in the batter—and when the waffle is perfectly baked. And you can set the Sunbeam for light, medium or dark waffles.

This new Sunbeam also has a new-type overflow shield built right into

the lower grid that prevents batter from running over the sides. Even if you put in 50% more batter than is required for a perfect waffle, it will prevent over-flow.



throughout, this new waffle-maker is sturdily constructed and will give that lasting service that has made the name Sunbeam famous. Cat. No. W1.

And for eye-appeal the Sunbeam is rich and striking. Styled by a foremost American designer, it stands out in any company. Lustrous chrome plate finish with jet black handles, control knob and feet. Sunbeam engineered



THE  
NEW

# Sunbeam TOASTER

*Either  
"POPS UP" THE  
TOAST  
or KEEPS IT WARM  
IN THE TOASTER-OVEN  
as you choose!*

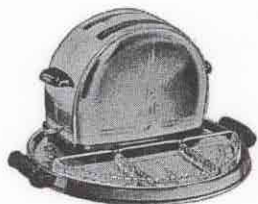


How do you like your toast, madam? Like it to "pop up" when it's done . . . or like it to be kept warm in the toaster-oven 'til you're ready to butter and serve it. Whichever way you like, *you get it* in the new Sunbeam Automatic. A touch of the switch sets it to operate either way.

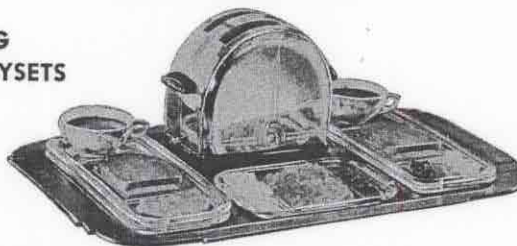
And in either event you simply drop in two slices of bread, press the lever—and

forget it. The Sunbeam toasts faster and its patented Double-Thermostatic control tends to everything. The thermostats respond *fast* when the toaster is cold, and *speed up* as the toaster *warms up* with successive toasting. Every slice the identical shade of the one before it, no matter how many you toast. Also has the hinged crumb tray that drops down for easy cleaning. And *beauty!* The Sunbeam speaks for itself.

## STUNNING TRAYSETS



New Sunbeam Toaster Trayset. Lovely circular chrome-plated Tray with satin finish center, rich bakelite handles, and 3-compartment crystal appetizer dish. A stunning combination. Complete set includes Toaster. No. T14.



What could be smarter for buffet luncheons and suppers, spur-of-the-moment evening snacks, all informal entertaining than this lovely Sunbeam buffet set. Has four of the smart new lap-trays of genuine Intaglio Crystal, large 3-compartment appetizer dish. Each piece of glassware has a soft, white, etched center design of unusual distinction. Large, roomy walnut tray. Complete Buffet Set includes Toaster. No. T10.



# Sunbeam

AUTOMATIC

## COFFEEMASTER



### ALL LUSTROUS CHROME PLATED — UNBREAKABLE

Remove the brew-top when the coffee is made and you have the most beautiful of servers for all occasions. The server with the Sunbeam patented built-in table stove that sets itself to keep the coffee hot, indefinitely, at perfect serving temperature.

### SERVICE SET

The rich Coffeemaster service set is ideal for every coffee making and serving occasion. Each unit has a matched design, finished in lustrous chrome-plate with jet black handles. The tray has a satin finish center that will not scratch or mar. Coffeemaster Service Set, including the Coffeemaster itself and tray, with matched sugar and creamer set, Cat. No. C21.



*The same delicious  
coffee 365 days in the year  
AUTOMATICALLY —  
without watching*

Now — a vacuum coffee maker that makes the same delicious coffee every time — *because it's 100% Automatic.*

Heretofore coffee making has always required watching, regulation, timing. Coffeemaster entirely eliminates all that.

You simply put water in the lower vessel and coffee in the upper vessel — *and forget it.* You can go on about your business — come back at any time, even hours later — delicious, clear, full-bodied coffee will be waiting in the lower vessel — all perfectly brewed and kept piping hot, ready to pour!

### ENTIRELY NEW PATENTED INVENTION

A new invention called Sunbeam patented Thermo-timing makes possible Coffeemaster's marvelous fully automatic performance. This patented thermostatic control automatically governs the rise of the water to the brew-top at the correct fixed temperature — agitates the coffee for the correct brewing period — automatically times the return of the coffee to the server below — even changes the heat to keep the coffee hot after it's made — *all with unerring accuracy...* all AUTOMATICALLY. Complete with 8-cup server with built-in automatic table stove, brew-top, filter. No. C20.



THE NEW *Sunbeam*  
DOUBLE AUTOMATIC  
**IRONMASTER**

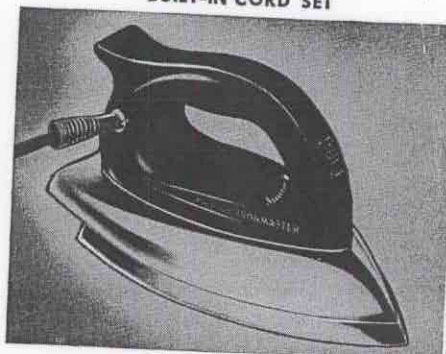


**THE FINEST, FASTEST  
IRON EVER MADE!**

Start ironing rayons in 30 seconds after you connect this famous iron. It reaches full, high heat for heavy damp linen in 2½ minutes, starting cold. The fastest-heating iron made. And the **ONLY** one with the Thumb-tip heat regulator up in the handle where it is always cool and easy set. Conveniently marked for Artificial Silks, Silks, Wool, Cotton, Linen. Has the larger soleplate area — fewer strokes to do more work. It is light weight and perfectly balanced — ends tired arms and shoulders. This newly designed Ironmaster has the same patented Double-Automatic Heat control that has made Ironmaster famous. In addition it has new streamlined beauty and the new handle, now completely of bakelite, the coolest, most comfortable handle for automatic irons ever made. Sunbeam Double-Automatic Ironmaster No. A4...3¾ lbs.

Beautifully streamlined with permanently attached Sunbeam cord set, all out-of-the-way-of-the-wrist.

**PERMANENTLY ATTACHED  
BUILT-IN CORD SET**



**THUMB-TIP HEAT REGULATOR  
UP IN THE HANDLE**



Cool... easy to set ... conveniently marked for all types of fabrics from Artificial silks to Linens. Simply dial the one to be ironed.

**FASTER, CLOSER** Because of  
Its Exclusive  
Shaving Head



**Sunbeam**  
**SHAVEMASTER**

ONLY the Sunbeam Shavemaster uses the patented Sunbeam shaving principle. It is this principle that makes Shavemaster stand out above and beyond all other shavers. A lightning-fast, double-edge oscillating cutter is pressed tight against the inner surface of the screened comb, gets whiskers CLOSER and FASTER without skin irritation.

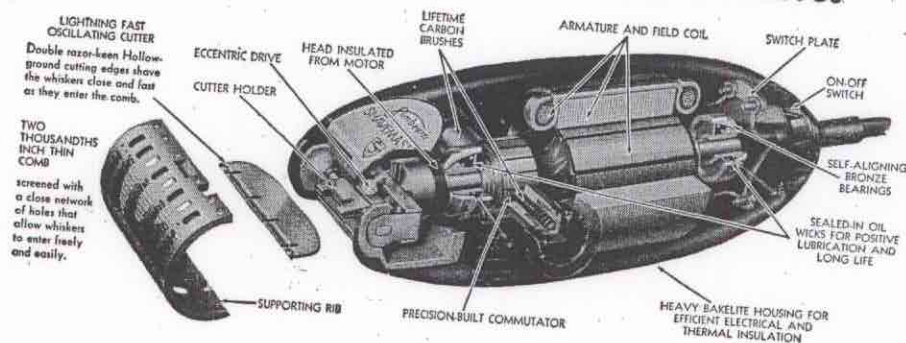
The 2-thousandths inch thin oval shaving head, shaped to fit every contour of the face, is screened with a close network of 18-thousandths inch holes. The holes are so close together the whiskers enter freely and instantly whether tough or fine, curly or straight. That's why men who have shared and compared all makes of electric shavers say, "For my money, it's Sunbeam Shavemaster."

It's the shaver with the powerful series-wound, brush-type motor that delivers plenty of power

and stands the gaff. This exclusive Universal AC-DC motor *plus* the exclusive Sunbeam shaving head is the combination that makes Sunbeam Shavemaster TOPS. The only shaver made with this unbeatable combination. That's why no other shaver gives you the kind of smooth, close, comfortable shaves you get when Shavemaster greets you in the morning. See it! Try it! There's none other like it! On sale wherever good electric appliances are sold. No. RG

## THE "INSIDE STORY" of SUNBEAM SHAVEMASTER

Why it gives closer, faster, comfort-shaves





*The perfect*  
**GIFTS**  
*for all*  
**occasions**



PRINTED IN UNITED STATES OF AMERICA