General Instructions

COOK only in removable utensils or removable trivet, never in the stationary heating well. The large oval insert pan must be in roaster at all times when cooking.

COVERS for the end utensils may or may not be used according to the vegetables or foods being cooked in them.

ADD NO WATER when food is cooking. The vapor and prevents the loss of natural juices and flavors.

ADD VEGETABLES to the roast 1/2 to 1 hour before the roast is to be served.

FOOD taken directly from the refrigerator requires slightly longer cooking time.

A COOKIE SHEET and oven baking set to fit the roaster may be obtained for $1.00 (No. 428).

The Care of the Everhot
Automatic Roaster

Aluminum, the metal, does not become discolored. Appearance discoloration is due to the fact that a deposit has been made on the inside of the utensil by water or food. Such discoloration is perfectly harmless and will not taint food. It may be removed by boiling the rabbit or any green fish in the utensil or by using any well known aluminum cleaner. DO NOT use any sharp instrument, soda, lye, ammonia, washing powder or soap containing strong alkalies.

NEVER DIP ANY PART OF ROASTER BODY IN WATER.

Operating Instructions

USE ON AC CURRENT ONLY

PREHEATING—This recipe book is based on the preheating method of cooking. The roaster must first be PREHEATED before putting in food to be cooked. Preheat with cover on roaster.

CONNECT ROASTER. See diagram for preheating temperature required. Light will indicate that current is on. When temperature is reached, light will flash off and roaster is ready for use. Temperatures are indicated on the dial. Due to a variation in voltage preheating time will increase or decrease the time shown on the cooking chart. When the dial is read for cooking temperature the light will remain on until new temperature is attained.
Suggestions for Using the Buffet Server

The purpose of the Electric Buffet Server is to keep food hot and tasty after it has been cooked; also for warming up "left-overs" for the children's lunch or for keeping foods cool.

When not in use you can place the roaster on a tea cart or your buffet.

In daily use you can transfer food to the Buffet Server from the roaster, range or refrigerator after it has been cooked, and keep it hot and fresh or icy cool. In effect it is a substitute "lunch table" or small refrigerator.

PLEASE OBSERVE THESE SIMPLE INSTRUCTIONS:

1. Better results are obtained if a quart or two of water is placed in the roaster well, although no harm can be done to the roaster if no water is used.
2. It is not necessary to preheat roaster.
3. Simply turn thermostat to lowest temperature marked on the dial.
4. Do not cook in the Buffet Server.
5. The only time that the roaster cover should be used is when the current is disconnected.
6. The two roasting utensils, without the covers, may be used to cook various kinds of Casserole dishes in the roaster and later transferred to the Buffet Server and kept hot.
7. Shaved ice may be placed in the roaster well for keeping food in the Buffet Server cold. This is fine for salads, jello, casseroles and various food-stuffs.
8. Remove oval laurel pan when using Buffet as attachment.

When it is desired to keep food hot for about an hour, and the roaster has previously been in use and is still hot, it is not necessary to use any water; one can omit the current. In this case it is advisable to use the large oval cover.

Catalog No. 699 Buffet Server, $1.50. (California, $1.65.)

Outfit consists of chrome top deck equipped with two removable and food containers, each of ten quart capacity and each equipped with chrome covers. Shipping weight 194 pounds.
# Everhot Automatic Cooking Chart

## Roasting Temperatures

*Note—Brown roast to desired brownness. Fat meats require longer time.*

<table>
<thead>
<tr>
<th>FOOD</th>
<th>Temperature and Browning Time</th>
<th>Time</th>
<th>Rate</th>
<th>Ext.</th>
<th>Min. per lb</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef, rare</td>
<td>500°—55 Min.</td>
<td>20 Mins</td>
<td>325°</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>Beef, medium</td>
<td>560°—60 Min.</td>
<td>25 Mins</td>
<td>325°</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>Beef, well done</td>
<td>560°—65 Min.</td>
<td>30 Mins</td>
<td>325°</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Ham, cooked</td>
<td>330°—15 Min.</td>
<td>To suit</td>
<td>325°</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>Lamb, leg</td>
<td>560°—60 Min.</td>
<td>20 Mins</td>
<td>325°</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>Meat loaf</td>
<td>560°—65 Min.</td>
<td>25 Mins</td>
<td>325°</td>
<td>35</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td>560°—60 Min.</td>
<td>30 Mins</td>
<td>325°</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>Turkey</td>
<td>560°—65 Min.</td>
<td>20 Mins</td>
<td>325°</td>
<td>35</td>
<td>20</td>
</tr>
</tbody>
</table>

## Baking Temperatures

<table>
<thead>
<tr>
<th>FOOD</th>
<th>Temperature and Baking Time</th>
<th>Bake</th>
<th>Rate</th>
<th>Ext.</th>
<th>Bake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Beans</td>
<td>500°—25 Min.</td>
<td>30 Min</td>
<td>300°</td>
<td>50</td>
<td>Min.</td>
</tr>
<tr>
<td>Baked Potatoes</td>
<td>500°—20 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>60</td>
<td>Min.</td>
</tr>
<tr>
<td>Bread, white</td>
<td>500°—15 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Bread, orange</td>
<td>500°—15 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Cake, angel</td>
<td>500°—15 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Cake, 2 layers, butter</td>
<td>500°—20 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Cake, 3 layers, butter</td>
<td>500°—25 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Cake, sponge</td>
<td>500°—15 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Cobblers</td>
<td>500°—25 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Muffins, plain</td>
<td>500°—25 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Muffins, filled</td>
<td>500°—30 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Pastry, crust</td>
<td>500°—30 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Pie, apple</td>
<td>500°—30 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Pie, apple, sharp filling</td>
<td>500°—35 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Pie, apple, double filling</td>
<td>500°—40 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Pastry, mixed</td>
<td>500°—25 Min.</td>
<td>30 Min</td>
<td>325°</td>
<td>70</td>
<td>Min.</td>
</tr>
<tr>
<td>Rolls</td>
<td>350°—15 Min.</td>
<td>20 Mins</td>
<td>325°</td>
<td>30</td>
<td>Min.</td>
</tr>
<tr>
<td>Tarts</td>
<td>350°—15 Min.</td>
<td>20 Mins</td>
<td>325°</td>
<td>30</td>
<td>Min.</td>
</tr>
</tbody>
</table>
Easy Electric Roaster Menus

Below are a few of the many “Complete Meal” Menus that may be cooked in the Everhot Roaster. For your convenience we have classified them as follows: (1) Meat dishes, (2) Meatless meals, (3) 1/2-hour meals, (4) 1-hour meals, (5) Pies, etc.

Beef Pot Roast (4 lbs.)

Preheat to 500°—25 Min.
Melt 2 tablespoons fat in roaster pan. Brown meat and one well on both sides. Season with salt and pepper. Add 2 small peeled onions. Reduce temperature to 475° for 14 hours. Place washed and cleaned medium-sized beets in one end pan. Cover with 1/4 cup hot water. Date pudding in other end pan. Cook 5 hours. Place peeled potatoes around roast. Continue cooking 1 hour. When beets are taken from roaster remove sides and serve with the following sauce.

Harvard Sauce
Mix 1/2 cup sugar and 1/2 tablespoon of cornstarch. Add 3/4 cup vinegar and let boil 5 minutes, stirring frequently. Remove from fire and stir in 1 tablespoon butter.

Date Pudding
1 cup mashed date
1 cup warm water
1 egg
2 tablespoons brown sugar
5 T. butter
Mix all together. Pour into well-buttered end pan.

Veal Roast Stuffed (5 lbs.)

Preheat to 400°—25 Min.
Have shoulder of veal boned. Wipe with damp cloth and stuff with poultry stuffing. Season with salt and pepper. Place in center pan with 2 tablespoons butter. Reduce temperature to 0° and cook 1 hour. Place peeled potatoes in one end pan, cover with 1/4 cup hot salted water. Combine whole carrots in other end pan, cover with 1/4 cup hot salted water. Cook 45 minutes. Four minutes after carrots are done, add 1/4 cup hot salted water. Cover with 1/4 cup hot salted water. Cook 15 minutes longer.

Mint Glass Sauce
1/2 cup butter
1/2 cup evaporated milk
1/2 cup flour
Melt butter, add sugar and milk. When sugar is dissolved pour sauce over cooked carrots.
Baked Ham Casserole with Sweet Potatoes

Doswell Sauce

Preheat to 375°—15 min.

One pie of sass 1 inch thick cut into one-

four even pieces. Place slice of pears

apple on each piece of ham. Stuff four

large cooked pieces with stuffed slices

thick stuffing. Place apples on top.

Fort and cut into small squares. 3

sweet potatoes. Place around ham.

Cover and cook over low heat until

mufin and cover with 3 medium hot

muffin. Place overhead the sweet potatoes.

Foil creases with warm water. Add

1 cup pineapple juice, 1/4 cup brown

sugar and fruit preserves. Cover and cook

1 hour and 15 minutes.

Savory Corn

in end turn on with 1/4 cup hot salted

water. Cover and cook 1 hour.

Savory Corn

1 cup corn

1 cup milk

Mix well and place in a bowl.

Place vegetables in prepared and

mufin on top. Cook 1 hour and

15 minutes.

Beef Rump Roast with Dressing

Browned Onions

Preheat to 500°—25 Min.

Onions

1/2 cup brown sugar

3 tbsp. vinegar

2 tbsp. water

Preheat dressing by mixing crumbs

with remaining ingredients. Mix with

mufin. Salt and pepper. (When ready

to use, place the meat on the bed

of crumb. Mix until well combined.

Make two parallel pockets in the roast,

two of the pockets. Place meat in

mufin pan to which has been added 1 tablespoon

mufin. Cover meat with

Browned Onions

Green Beans

Cook sugar, water and cinnamon

candy in a saucepan. Cook

Green Beans

Cinnamon Apples

3 cups sugar

1 cup water

1/2 cup cinnamon

1 cup water

Cook sugar, water and cinnamon

candy in a saucepan. Cook

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Cinnamon Apples

3 cups sugar

1 cup water

1/2 cup cinnamon

1 cup water

Cook sugar, water and cinnamon

candy in a saucepan. Cook

Green Beans

Cinnamon Apples

3 cups sugar

1 cup water

1/2 cup cinnamon

1 cup water

Cook sugar, water and cinnamon

cand
Casserole of Chicken with Carrots

**Chicken**

Preheat to 450°—15 Min.

1 1/2 lb. cooking chicken

Salt, pepper and paprika

Place

Cut chicken into serving pieces. Arrange chicken into baking dish and pour chicken broth over. Cover. Bake 40 minutes. Make gravy with pan juices and water. Add additional water if necessary. Cover. Bake another 1/2 hour. Add slices of onion if desired. Serve over boiled potatoes or rice.

**Steamed Potatoes**

2 lbs. white potatoes

Peel

Place peeled potatoes in a casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

**Steamed Beets**

2 lbs. beets

Peel

Place peeled beets in a casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

Fork Roast with Onions and Browned Potatoes

**Apples with Minced Meat**

Preheat to 500°—10 Min.

Place 4 tbls. pork meat in center of pan. Brown about 20 minutes on one side and turn meat. Season with salt and pepper. Place meat on sides of pan and pour browned potatoes around meat. Wash and core apples. Stuff with minced meat. Place 1 tbls. on each.

**Wax Beans**

2 lbs. wax beans

Wash

Place wax beans in casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

**Boiled Carrots**

2 lbs. carrots

Peel

Place peeled carrots in casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

Porcupine Balls

**Porcupine Balls**

Preheat to 400°—15 Min.

1 1/2 lb. ground beef

1 1/4 cups bread crumbs

2 T. chopped green pepper

1/4 cup milk

1/2 cup each:

Green pepper

1/2 cup each:

Green pepper

Heat tomato juice in saucepan.

Mix other ingredients and shape into balls. Place in hot tomato juice. Cover and simmer for 20 minutes. Serve with rice. Place in pan and roll in flour. Place in hot tomato juice. Cover and cook 20 minutes. Add 1/2 cup hot water. Cover and cook 20 minutes.

**Mashed Potatoes**

2 lbs. potatoes

Peel

Place peeled potatoes in casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

**Turnips**

2 lbs. turnips

Peel

Place peeled turnips in casserole dish and pour chicken broth over. Cover. Bake 40 minutes.

**Fresh Peas**

2 lbs. fresh peas

Boil

Place fresh peas in casserole dish and pour chicken broth over. Cover. Bake 40 minutes.
Noodle Ring with Creamed Mushrooms and Pimentos

**Diced Carrots and Peas**

1 package noodles (dry)
1/2 cup milk
1/2 cup oil
2 cups cooked carrots
2 cups cooked peas
1/2 cup trek milk
1/2 cup cream
1 envelope dry mustard
1 cup grated cheese

Make a white sauce with milk, oil and flour, stirring until thick. Add mustard, cheese and cream. Boil about 5 minutes in hot salted water. Drain. Add carrots and peas and add to white sauce. Pour into well buttered noodle ring which has Bits of butter (short and) in bottom of ring. Cook 1 hour at 350°, on rover.

**Mushrooms and Pimentos**

1 large can button mushrooms, drained of juice. Can pineapple stuffed green chilies. Make a white sauce of medium thickness. Add the mushrooms and green chilies to the sauce. Place mushroom ring (which has been baked, turn out on large deep platter and put the mushrooms and pimentos and white sauce in center of ring.

**Carrots and Peas**


**Meatless Meals**

**Spaghetti Casserole**

**Sneaked Cauliflower**

**Parsley Potatoes**

**Cauliflower**

Can the leeks from a head of cauliflower. Place cauliflower in glass bowl and cover with water. Cook 1 hour. Drain. Add 1/2 cup hot salted water. Cover. Put in roaster and cook 35 minutes.

**Parsley Potatoes**

Peel potatoes. Dice into 1/2-inch pieces. Put in roasting pan. 1 teaspoon salt, 1/4 teaspoon pepper, and bits of chopped parsley. Cover. Put in roaster and cook 35 minutes.
Medley of Vegetables

Apple Poly  Beets, Piquante  Baked Potatoes

Preheat to 500°—25 Min.

Apple Poly
1 cup flour
1 cup sugar
2 cups milk
1/4 cup butter
1/4 cup molasses
1 tsp. vanilla
1/2 tsp. salt
1/2 tsp. nutmeg

Beets, Piquante

Baked Potatoes

One-half-Hour Meal

Fish Fillet  Asparagus  Delmonico Potatoes

Preheat to 350°—25 Min.

Fish Fillet
2 lbs. fillets

Asparagus
1 lb. asparagus

Delmonico Potatoes
1 lb. potatoes

Cut fillets in serving portions and arrange them on a platter. Sprinkle with salt and pepper. Place in a shallow pan. Bake at 350° for 20 minutes.

Asparagus
2 lb. asparagus

Delmonico Potatoes
1 lb. potatoes

Mix the potatoes and asparagus thoroughly. Place in a baking dish. Bake at 350° for 30 minutes. Season with salt and pepper.

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Eight-Hour Meals

**Lima Beans**

Preheat 350°—10 Min.

Soak 1 pound dry lima beans over-night in cold water. In the evening place beans in a roaster pan with the lima beans that

**Smoked Ham Shank (3 lbs.)**

have been washed. Add 2 cups hot water. Cook 8 hours at 350°.

Cut tips from 10 medium beets, wash well and put in a roaster pan of water. Cover. Cook 8 hours at 350°.

**Boots**

Fig Pudding

Pot Roast of Beef with Vegetables

Green Beans

**Fig Pudding**

8 or 10 cups

1/2 cup sugar

1/2 cup pulps

1/2 cup milk

1/2 cup water

Cream Celery and sugar, add bread crumbs and mixed milk. Mix well.

Cook. Add butter, eggs, 3/4 cup flour, baking powder, salt and spices together, and mix with lard and raisins. Add the first mixture and mix well.

Fill greased pudding mold with flour. Cover. Put in roaster after temperature has been raised to 350°. Cook 8 hours.

**Green Beans**

Preheat 350°—10 Min.

4 pounds green beans

1/2 cup water

1 cup milk

1 tablespoon water

Cut tips from 10 medium beets, wash well and put in a roaster pan of water. Cover. Cook 8 hours at 350°.

**Boots**

Preheat 350°—10 Min.

1 1/2 cups milk

2/3 cup flour

1/4 cup pulps

1/4 cup milk

1/4 cup water

Cream Celery and sugar, add bread crumbs and mixed milk. Mix well.

Cook. Add butter, eggs, 3/4 cup flour, baking powder, salt and spices together, and mix with lard and raisins. Add the first mixture and mix well.

Fill greased pudding mold with flour. Cover. Put in roaster after temperature has been raised to 350°. Cook 8 hours.

**Green Beans**

Preheat 350°—10 Min.

4 pounds green beans

1/2 cup water

1 cup milk

1 tablespoon water

Cut tips from 10 medium beets, wash well and put in a roaster pan of water. Cover. Cook 8 hours at 350°.