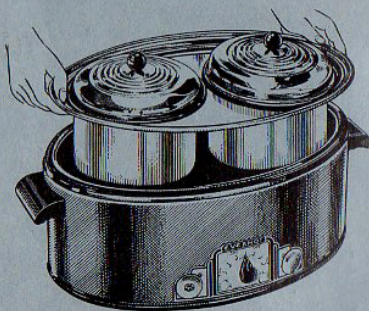


Model No. 656
Everhot Roaster and
Baker with Signal Light
and Thermometer.



Model No. 659
Everhot Buffetieria At-
tachment as applied to
the Everhot Roaster.
Buffetieria may be pur-
chased as an extra.

Manufactured by
The Swartzbaugh Manufacturing Co., Toledo, Ohio
Established 1884

General Instructions

COOK only in removable utensils or removable inset, never in the stationary heating well. The large oval inset 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 puddings cooked in them.

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

ADD VEGETABLES to the roast $\frac{3}{4}$ 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 cake baking set to fit the roaster may be obtained for \$1.00 (No. 658).

The Care of the Everhot Automatic Roaster

Aluminum, the metal, does not become discolored. Apparent 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 discolor food. It may be removed by boiling rhubarb or any green fruit in the utensil or by using any well known aluminum cleanser. DO NOT use any sharp instrument, soda, lye, ammonia, washing powder or soap containing strong alkalis.

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. Set thermostat 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 reset for cooking temperature the light will remain off until new temperature is attained.

The pilot light will flash off and on at intervals after the thermostat pointer has been reset for cooking. This is an indication that the current is automatically being turned on and off to maintain the even temperature required at all times for cooking.

The roaster is equipped with an oven indicator which gives an indication of the temperature on the inside of the roaster.

Suggestions for Using the Buffet Server

The purpose of the Everhot 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 cold.

When entertaining 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 cold. In effect it is a miniature "steam 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 round 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 Buffeteria utensils cold. This is fine for salads, jello, consommé and various food-stuffs.
8. Remove oval inset pan when using Buffeteria 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 nor connect the current. In this case it is advisable to use the large oval cover.

Catalog No. 659 Buffet Server, \$5.50. (Pacific Coast, \$6.00.)

Outfit consists of chromium top deck equipped with two removable red-lined vitreous enameled insets each of two-quart capacity and each equipped with chromium covers. Shipping weight 7½ pounds.

Everhot

Automatic Cooking Chart



ROASTING TEMPERATURES

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

| FOOD | Temperature and Preheating Time | Browning Time | Reset To | Min. per lb. |
|----------------------|---------------------------------|---------------|----------|--------------|
| Beef, rare..... | 500°—25 Min. | 20-25 Min. | 425° | 20 |
| Beef, medium..... | 500°—25 Min. | 20-25 Min. | 425° | 25 |
| Beef, well done..... | 500°—25 Min. | 25-30 Min. | 425° | 30 |
| Ham, baked..... | 350°—15 Min. | To suit | | 30 |
| Lamb, leg..... | 500°—25 Min. | 30 Min. | 425° | 25 |
| Meat Loaf..... | 500°—25 Min. | To suit | | 20 |
| Pork..... | 500°—25 Min. | 30-40 Min. | 425° | 30 |
| Veal..... | 500°—25 Min. | 20-30 Min. | 425° | 25 |
| Chicken..... | 500°—25 Min. | 40-50 Min. | 425° | 25 |
| Duck..... | 500°—25 Min. | 25 Min. | 425° | 20 |
| Turkey..... | 375°—15 Min. | To suit | | 20 |

BAKING TEMPERATURES

| FOOD | Temperature and Preheating Time | Bake | Reset To | Bake |
|---|---------------------------------|------------|----------|------------|
| Baked Beans..... | 500°—25 Min. | 30 Min. | 300° | 5-6 Hrs. |
| Baked Potatoes..... | 500°—25 Min. | | | 60 Min. |
| Biscuits..... | 500°—25 Min. | | | 15-20 Min. |
| Bread, white..... | 450°—20 Min. | 10-15 Min. | 350° | 45 Min. |
| Bread, orange..... | 350°—15 Min. | | | 60 Min. |
| Cake, angel..... | 425°—15 Min. | | | 45 Min. |
| Cake, 2 layer, butter..... | 500°—20 Min. | | | 15-20 Min. |
| Cake, loaf..... | 350°—15 Min. | | | 45 Min. |
| Cake, sponge..... | 325°—10 Min. | | | 60 Min. |
| Eclairs..... | 350°—15 Min. | | | 30 Min. |
| Muffins, plain..... | 500°—25 Min. | | | 25 Min. |
| Muffins, bran..... | 425°—15 Min. | | | 25 Min. |
| Pies, double crust, raw filling..... | 500°—25 Min. | 35 Min. | 450° | 15 Min. |
| Pies, single crust, cooked filling..... | 300°—10 Min. | | | 30-40 Min. |
| Pie Shell..... | 500°—25 Min. | | | 10-15 Min. |
| Rolls..... | 350°—15 Min. | | | 20-30 Min. |
| Tarts..... | 350°—15 Min. | | | 20-30 Min. |

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) ½-hour meals, (4) 3-hour meals, (5) Picnics.

Beef Pot Roast (4 lbs.)

Browned Potatoes Harvard Beets Date Pudding

Preheat to 500°—25 Min.

Melt 2 tablespoons fat in center pan. Enter roast and sear well on both sides. Season with salt and pepper. Add 2 small peeled onions. Reduce temperature to 475° for ½ hour. Place washed and cleaned medium sized beets in one end pan. Cover with ½ cup hot water. Date pudding in other end pan. Cook ½ hour. Place peeled potatoes around roast. Continue cooking 1 hour. When beets are taken from roaster remove skins and cover with the following sauce.

Harvard Sauce

Mix ½ cup sugar and ½ tablespoon of cornstarch. Add ½ cup vinegar and let boil 5 minutes, stirring frequently. Remove from fire and stir in 2 tablespoons butter.

Date Pudding

1 cup chopped dates
½ cup chopped suit meats
½ cup white sugar
1 egg, well beaten
1 cup sweet milk
1 t. baking powder
1 T. flour

Mix all together. Pour into well buttered end pan.

Veal Roast Stuffed (5 lbs.)

Steamed Potatoes Carrots with Mint Glaze Sauce

Preheat to 500°—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. Brown at 500°, 15 minutes on each side. Reduce temperature to 425° and cook 1 hour. Place peeled potatoes in one end pan, cover with ½ cup hot salted water. Cleaned whole carrots in other end pan, cover with ½ cup

hot salted water. Cook 45 minutes. Pour mint sauce over carrots and cook 15 minutes longer.

Mint Glaze Sauce

4 T. butter
4 T. granulated sugar
1 T. chopped mint

Melt butter; add sugar and mint. When sugar is dissolved pour sauce over cooked carrots.

Baked Ham Casserole with Sweet Potatoes

Brussell Sprouts

Preheat to 375°—15 min.

One slice of ham 1 inch thick cut into four even pieces. Place slice of pineapple on each piece of ham. Stuff four large cooked prunes with stuffed olives and place in pineapple center.

Peel and cut into lengthwise halves, 3 sweet potatoes, place around ham. Core and cut crosswise 3 medium red apples. Place over the sweet potatoes. Fill centers with washed raisins. Add 1 cup pineapple juice, $\frac{1}{2}$ cup brown sugar and four tablespoons butter.

Wash and prepare sprouts and put

Scalloped Corn

in end utensil with $\frac{1}{2}$ cup hot salted water. Cover utensil.

Escalloped Corn

3 cups corn
 $\frac{1}{2}$ cup bread crumbs
2 T. butter
1 egg
 $\frac{1}{2}$ cup milk

Mix all together well and place in end utensil.

Place vegetables in covered end utensil in roaster. Cook 1 hour and 15 minutes.

Beef Rump Roast with Dressing

Buttered Onions Browned Potatoes Green Beans Cinnamon Apples

Preheat to 500°—25 Min.

$2\frac{1}{2}$ -lb. rump roast of beef
2 T. flour
 $\frac{1}{4}$ t. salt
 $\frac{1}{4}$ t. pepper
3 slices onion
2 T. meat

Dressing

2 cups soft bread crumbs
1 t. salt
 $\frac{1}{4}$ t. pepper
2 t. minced onion
1 T. melted butter

Prepare dressing by mixing crumbs with other ingredients; moisten slightly if necessary. Dredge roast with mixture of flour, salt and pepper. (When juices of meat cook out, they mix with these and form a delicious, rich gravy). Make two parallel pockets in the roast; fill these pockets with the dressing. Place meat in rectangular roaster pan to which has been added 1 tablespoon melted butter. Brown the meat about $\frac{1}{2}$ hour, turn roast over. Reduce temperature to 425° for 1 hour. Place peeled medium whole potatoes around roast in pan and cook 1 hour longer.

Green Beans

String and wash beans. Cut in halves. Put in end utensil. Add $\frac{1}{2}$ cup hot salted water. Put in roaster when temperature is turned to 425°. Cover utensil. Cook entire time with the meat.

Cinnamon Apples

2 cups sugar
 $\frac{1}{2}$ cup red cinnamon candy
1 cup water
6 apples

Cook sugar, water and cinnamon candy to a syrupy consistency. Core apples and remove peeling from top half of each apple. Pour syrup in end utensil of roaster. Place apples, peeled side down in the hot syrup and cook in roaster until tender, about 30 minutes. Remove when done. Wash utensil and add carrots.

Buttered Onions

Peel whole medium size onions. Place in end utensil. Add 1 tablespoon butter. Cover. Cook last hour of meal.

Casserole of Chicken with Carrots

Steamed Potatoes

Savory Beets

Chicken

Preheat to 400°—15 Min.

2½ lb. roasting chicken
4 T. minced onion
Salt, pepper and paprika
Flour
8 medium whole carrots
Cut chicken into serving pieces.
Sprinkle with seasoning, and then roll
in flour. Put chicken in center utensil
to which 4 T. butter has been added.
Brown chicken 15 minutes on one side

and turn. Add minced onion. Place
carrots around chicken. Add ½ cup
hot water.

Place peeled whole potatoes in end
utensil and add ½ cup hot salted water.
Cover utensil.

Peel and place diced beets in end
utensil. Add ½ cup hot salted water,
2 T. butter and 1 t. vinegar. Cover
utensil.

Place end utensils with vegetables in
roaster. Cook 1 hour 15 minutes.

Pork Roast with Onions and Browned Potatoes

Apples with Mince Meat

Wax Beans

Whole Carrots

Preheat to 500°—20 Min.

Place 4-lb. pork roast in center uten-
sil. Brown about 20 minutes on one
side and turn meat. Season with salt
and pepper. Place medium sized
onions and peeled medium potatoes
around roast.

Wash and core apples. Stuff with
mince meat. Place in one end utensil.

Add 2 Tablespoons of water. Cover
utensil.

Fill end utensil half full with wax
beans and place small whole carrots
on top. Add ½ cup hot salted water.
Cover utensil.

Place apples and vegetables in
covered end utensils in roaster. Turn
temperature to 425 degrees for 1½
hours.

Porcupine Balls

Baked Irish Potatoes

Turnips

Fresh Peas

Porcupine Balls

Preheat to 425°—15 Min.

2½ lbs. ground beef
1 can tomato juice
2 T. chopped green pepper
½ cup rice
Salt
Pepper
2 T. minced onion
1 egg

Heat tomato juice in center utensil.

Mix other ingredients and shape into
balls. Place in hot tomato juice.

Scrub and grease medium size pota-
tocs. Spear with fork. Place in end
utensil. Cover.

Put peas in bottom of end utensil
and place peeled and halved turnips
on top. Add ½ cup hot salted water.
Cover.

Place vegetables in covered end
utensils in roaster. Cook 1 hour 15
minutes.

Noodle Ring with Creamed Mushrooms and Pimentos

Diced Carrots and Peas

Preheat 250°—10 Min.

1 package noodles (fine)
1½ T. flour
1½ T. butter
1½ cups milk
2 eggs
½ t. dry mustard
1 t. Worcestershire sauce
¼ cup grated cheese

Make a white sauce with melted butter, flour and milk, stirring well until thick. Add mustard, cheese and Worcestershire Sauce. Cook noodles about 5 minutes in hot salted water. Drain. Add beaten eggs to noodles and add to white sauce. Pour into well buttered noodle ring which has bits of butter (about six) in bottom of ring. Cook 1 hour at 250°, on trivet.

Mushrooms and Pimentos

1 large can button mushrooms, drained of juice. Can pimentos diced fine. Make a white sauce of medium thickness. Add the mushrooms and pimentos to sauce. When noodle ring has been cooked, turn out on large chop platter and put the mushrooms with pimentos and white sauce in center of ring.

Carrots and Peas

Scrape and dice fine, 3 large carrots. Put in end utensil of roaster. Add 2 pounds of fresh peas. Put ½ cup hot salted water and 1 tablespoon butter in utensil. Cover. Place in roaster with noodle ring and cook 1 hour at 250°.

Meatless Meals

Spaghetti Casserole

Steamed Cauliflower Parsley Potatoes

Preheat 350°—12 Min.

4 T. butter
4 T. flour
2 cups milk
1½ t. salt
½ t. pepper
¼ cup pimento
¼ cup stuffed olives
½ cup young American cheese
3 hard boiled eggs
¼ cup sweet green peppers, chopped
4 cups cooked spaghetti
1 t. grated onion

Melt butter, add flour and gradually the milk. Cook 10 minutes stirring constantly. Remove from heat. Season with salt and pepper. Add cheese, pimentos, peppers, onion and eggs. Stir into spaghetti. Pour into rectangular roaster utensil that has been well buttered. Bake at 350°—35 minutes.

Cauliflower

Cut the leaves from a head of cauliflower. Soak cauliflower in cold water an hour. Break cauliflower into flowerettes, put in end utensil of roaster. Add ½ cup hot salted water. Cover. Put in roaster and cook 35 minutes.

Parsley Potatoes

Peel potatoes. Dice into ¾-inch pieces. Put in end utensil. Add 3 T. butter, 1 teaspoon salt, ¼ teaspoon pepper and bit 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.

1½ cup onions, sliced
2 cups celery, cut in strips
1½ cups mushrooms, sliced
2 cups string beans, cut in strips
¾ cup green pepper, cut in strips
2 cups canned tomatoes
4 T. butter
2½ t. salt
¼ t. pepper
3 T. minute tapioca

Cut vegetables in strips ¼ x 1¼ inches. Melt butter in rectangular roaster pan. Add onion, celery, carrots and string beans. Cover and cook 15 minutes. Add remaining vegetables, mushrooms, salt, pepper and tapioca. Cook 45 minutes. Turn thermostat to 425° and cook 1 hour.

Beets, Piquante

Peel and slice beets. Put in end utensil. Add 3 tablespoons butter, 1 teaspoon vinegar, ½ teaspoon salt and 1 teaspoon sugar. Cover. Put in roaster and cook for 1 hour.

Apple Poly

1 cup flour
2 t. baking powder
¼ t. salt
2½ T. lard
4 tart apples, sliced
½ t. cinnamon
¼ t. nutmeg
¼ cup sugar
¼ cup milk
1 T. butter

Mix and sift flour, baking powder and salt. Rub in lard with finger tips. Add milk and mix to a soft dough. Turn out on floured board and pat into oblong shape. Spread with softened butter. Cover with apples, thinly sliced, and sprinkle with cinnamon, nutmeg and sugar. Pinch ends together and put into buttered end utensil. Put in roaster and bake the first 45 minutes of the meal. Remove from roaster and turn out. Wash utensil.

Potatoes

Wash and wipe dry potatoes. Spear with fork. Put in end utensil. Cover. Bake 1 hour.

One-half-Hour Meal

Fish Fillet Asparagus Delmonico Potatoes

Preheat to 500°—25 Min.

2 lbs. fish fillets
4 T. butter
2 T. lemon juice
Parchment paper
1 t. salt
½ t. pepper
1 T. finely minced parsley

Cut fillets in serving portions allowing three to the pound. Line bottom and sides of center pan with parchment paper, placing fillets in bottom one layer deep. Season with salt, pepper and lemon juice. Dot with butter on top. Pull parchment paper together and twist to keep in juices. Place

potatoes in one end pan. Asparagus (tips up) in other end pan. Bake at 500°—15 minutes. Reduce temperature to 300° for 15 minutes. Sprinkle fish with parsley.

Delmonico Potatoes

2 cups halved potatoes, cold, (diced)
¾ t. salt
¾ cup cream or top milk
Dash paprika

Mix thoroughly, place in end pan, cover with ½ cup grated cheese (American or Pimento best).

Eight-Hour Meals

Lima Beans Smoked Ham Shank (3 lbs.) Beets

Preheat 300°—10 Min.

Soak 1 pound dry lima beans overnight in cold water. In the morning put the ham shank in rectangular roaster pan with the lima beans that

have been washed. Add 3 cups hot water. Cook 8 hours at 300°. Cut tops from 10 medium beets, wash and put in end utensil of roaster. Add 1 cup water. Cover. Cook 8 hours at 300°.

Fig Pudding Pot Roast of Beef with Vegetables Green Beans

Pot Roast

Preheat 500°—25 Min.

4 pounds beef (round)
1 t. salt
½ t. pepper
2 T. flour
2 T. lard
3 whole carrots
Small stalk celery, cut in pieces
1 whole turnip
½ bay leaf
Sprig of parsley

Wipe meat with clean damp cloth. Sprinkle with salt, pepper and flour. Melt lard in rectangular roaster pan and brown meat well on both sides. Put in vegetables and bay leaf and parsley. Add boiling water to half cover the meat. Turn thermostat to 300° and cook for 8 hours.

Green Beans

String and wash beans. Leave whole. Put in end utensil and add 1 cup water. Cover.

Fig Pudding

½ cup Crisco
½ cup sugar
2 cups bread crumbs
1½ cups scalded milk
3 eggs
½ cup flour
1 t. baking powder
½ t. salt
¼ t. cinnamon
¼ t. ground cloves
¼ t. nutmeg
½ cup chopped raisins
½ cup chopped figs

Cream Crisco and sugar, add bread crumbs and scalded milk. Mix well. Cool. Add beaten eggs. Sift flour, baking powder, salt and spices together, and mix with figs and raisins. Add to the first mixture and stir well. Fill greased pudding mold ¾ full. Cover. Put in roaster after temperature has been turned to 300°. Cook 8 hours.

Picnics

The roaster is exceptionally useful for picnics at the beach.

Any meal combination can be first cooked at home in the roaster and carried to your favorite picnic place where it can later be served hot. Fill the roaster to capacity.

The heat will be retained longer.