

CLEANING THE BROILER-GRID

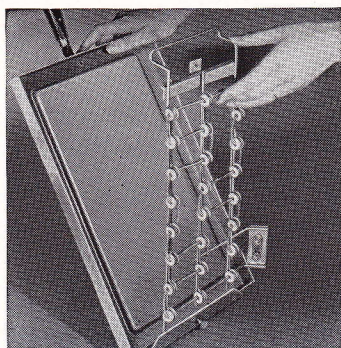


Figure 1.



Figure 2.

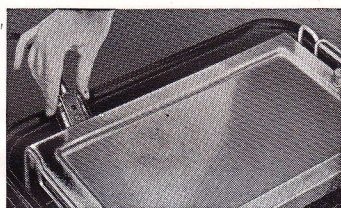
The Broiler-Grid should always be thoroughly cleaned immediately after using, whether the Broiler-Grid was used for frying or broiling.

ALWAYS REMOVE THE HEATING COIL BEFORE WASHING.

Remove the metal reflector as for broiling, then loosen the screw at the handle until heating coil is disengaged, (Figure 1).

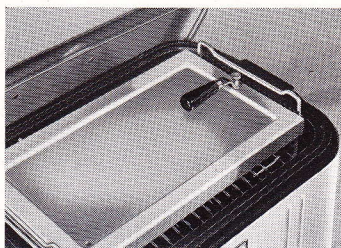
Wash the aluminum cooking surface in warm soapy water, (Figure 2). If particles stick to the cooking surface, use a mild scouring powder or scouring pad. The heating coil must never be washed, as it is self cleaning. After grid is washed, replace the heating coil on the grid.

HOW TO PLUG IN THE BROILER-GRID



Lower the Broiler-Grid and attach the cord to the Broiler-Grid outlet, first, and then to any electrical wall outlet. The heating coil will heat instantly. The broiler unit is not controlled by the heat control. **NEVER PLUG IN THE BROILER AND ROASTER-OVEN AT THE SAME TIME.**

STORING THE BROILER-GRID



To prevent the Broiler-Grid from becoming dusty and to keep it conveniently out of the way when not in use, it may be stored in the Roaster-Oven. Turn the handle in so it is over the cooking surface. Cover with Roaster-Oven cover.

GENERAL COOKING HINTS and care of the ROASTER-OVEN

Preheating the Roaster-Oven . . .

All baked foods require that Roaster-Oven be preheated. Just set the heat control dial at the proper temperature given in the cooking instructions, and wait until the signal light shuts off. When light goes out, place food in Roaster-Oven.

Cooking From a Cold Roaster-Oven

. . . this convenient method may be used for roasting meat and large fowl—and for certain meal combinations. Place food in Roaster-Oven, and set dial to desired temperature.

Seldom Remove Roaster-Oven Lid

. . . it is desirable not to remove the lid of the Roaster-Oven while foods are cooking. It not only slows the cooking operation by causing loss of heat, but retards browning. Insert or remove dishes quickly.

Be Sure Voltage is Correct . . . low voltage at the Roaster-Oven outlet will slow the preheating and lengthen the cooking period. A long extension cord will have the same effect.

To Save Time . . . start the Roaster-Oven preheating as soon as you begin the preparation of the food.

To Receive Best Results . . . do not connect other appliances to the same circuit while cooking in Roaster-Oven.

To Warm Dinner Rolls . . . place rolls in Roaster-Oven and turn heat control dial to 150°, or warm on stored heat after removing the food.

If Preparing Large Cuts of Meat . . .

place meat in any large shallow pan before placing in the Roaster-Oven. This eliminates any smoking of fat, and saves washing the inset pan.

Keep Delayed Meals Warm . . .

without overcooking or drying them out by setting the heat control dial at 150°. The Roaster-Oven will keep food hot for 4 to 6 hours after it is disconnected if wrapped in a heavy blanket. This makes it especially nice for carrying hot food on picnics or to church suppers.

CARE OF ROASTER-OVEN

Exterior May Be Kept Bright and Shiny . . .

by wiping it with a damp cloth and then with a soft, dry cloth. Never immerse the body of the Roaster-Oven in water.

The Inset Pan and Dishes . . .

are washed the same as any other glass or aluminum utensils.

Stains Can Be Removed From Aluminum Cover . . .

by washing it in warm water, using 1 tablespoon vinegar or cream of tartar to a quart of water. Brillo or S.O.S. are also excellent for removing stains.



ROASTER • OVEN

Combinations and Menus

Roaster-Oven Meal Combinations refers to preparation of a whole meal at one time. It means economy of electricity and release of time. Meals prepared by this method will never be a burden.

For these meals no special recipes or equipment are required, but thought must be given to planning the menu. Choose foods that will cook at the same temperature.

We hope you will prepare many of your own meal combinations following the suggestions on the next pages.

1. Use an uncovered pan for roasting meat.
2. Use covered utensils for vegetables and some puddings. (See recipes).
3. Add only $\frac{1}{4}$ cup water to green vegetables and $\frac{1}{2}$ cup water to starchy vegetables.
4. Estimate length of time necessary to cook the meal by the weight of the meat. If meat requires a longer cooking time than other foods, place vegetables and dessert in the roaster with the meat the last hour or hour and one-half of the roasting period.
5. It is not necessary to remove the cover while food is cooking. The automatic heat control dial maintains the heat.
6. Meals may be started from a cold or preheated Roaster-Oven. If started from a cold roaster, add 20 minutes to the cooking time. If you prefer meat quite brown start from a preheated roaster.

Meal Combinations

We suggest below complete Meal Combinations, and you will find recipes on pages listed.

MEAL NO. 1

***Baked Ham with Raisin Sauce (Pg. 18)**

***Baked Sweet Potatoes (Pg. 31)**

***String Beans (Pg. 30)**

Cabbage & Pineapple Salad

Hot Biscuits (Pg. 34)

Lemon Pie (Pg. 37)

Place ham, sweet potatoes and string beans in cold Roaster-Oven. Temperature 375 degrees; baking time 1½ hours. To bake hot biscuits turn control to 475 degrees last 20 minutes meal is cooking. Place biscuits in Roaster-Oven as soon as meal is taken out. Pie may be baked before meal is cooked.

MEAL NO. 2

***Barbecue Veal (Pg. 19)**

***Buttered Peas (Pg. 30)**

***Steamed Rice (Pg. 31)**

Head Lettuce Salad

Hard Rolls

Fresh Fruit

Place Barbecue Veal in cold Roaster-Oven. Cook at 375° for 1 hour and 45 minutes then add peas and rice and continue cooking for 1½ hours.

MEAL NO. 3

***Baked Stuffed Fish (Pg. 22)**

***Scalloped Potatoes (Pg. 31)**

Combination Vegetable Salad

***Gingerbread (Pg. 41)**

Place fish, potatoes and gingerbread in cold Roaster-Oven. Temperature 375°; baking time 1½ hours.

MEAL NO. 4

***New England Boiled Dinner (Pg. 19)**

Corn Bread (Pg. 34)

Sliced Tomatoes

Berry Pie

Follow directions for New England Boiled Dinner on Page 20. Corn Bread may be baked in advance, then reheated. Berry Pie may also be baked in advance.

**May be prepared in Roaster-Oven at same time.*

MEAL NO. 5

- *Stuffed Breast of Lamb (Pg. 19)
- *Scalloped Potatoes (Pg. 31)
- *Fresh Peas and Turnips (Pg. 31)
- Orange & Mint Salad
- Clover Leaf Rolls
- Magic Self Iced Cake (Pg. 42)

Place lamb in a cold Roaster-Oven at 375°. Roast for 1 hour. Then add vegetables and continue cooking for 1½ hours. Cake may be baked previously.

MEAL NO. 6

- *Meat Loaf (Pg. 18)
- *Potatoes and Onions
- Cabbage & Carrot Salad
- Honey Bran Muffins (Pg. 34)
- *Butterscotch Pudding (Pg. 38)

Place meat loaf in Roaster-Oven preheated to 350° and cook for ½ hour. The add vegetables, potatoes in the bottom of the dish with onions on top, and pudding and cook for 1½ hours longer. Bake muffins after meal is out of roaster.

To start from a cold roaster, set temperature at 400°—total cooking time 2 hours.

MEAL NO. 7

- *Davis Casserole (Pg. 19)
- *Tomatoes Boherne (Pg. 31)
- Prune & Orange Salad
- Parker House Rolls (Pg. 35)
- *Steamed Cherry Pudding (Pg. 38)

Place Davis Casserole, Tomatoes Boheme and Cherry Pudding in Roaster-Oven. Temperature—350°-375°. Baking time 1½ to 2 hours.

MEAL NO. 8

- *Ham Loaf (Pg. 18)
- *Baked Potatoes (Pg. 31)
- Apple Celery and Nut Salad
- Corn Bread (Pg. 34)
- *Cottage Pudding with Caramel Sauce (Pg. 39)

Place ham loaf, potatoes and pudding in Roaster-Oven. Temperature 400°; baking time 1½ to 2 hours.

**May be prepared in Roaster-Oven at same time.*

MEAL NO. 9

Beef Pot Roast (Pg. 18)
*Scalloped Cabbage (Pg. 31)
Hearts of Lettuce with Roquefort Dressing
*Baked Carrot Pudding (Pg. 39)

Roast meat at 350° for 2 hours, then place cabbage and carrot pudding in Roaster-Oven and continue cooking for 1½ hours.

MEAL NO. 10

*Salmon Loaf (Pg. 23)
*Scalloped Corn (Pg. 31) *Tomatoes Boheme (Pg. 31)
Asparagus Salad Hard Rolls
Fresh or Canned Fruit

Place salmon loaf, Tomatoes Boheme and scalloped corn in cold Roaster-Oven set at 350°. Bake for 1 to 1½ hours.

MEAL NO. 11

City Chicken Legs (Pg. 19)
*Baked Potatoes (Pg. 31) Rye Bread
Crisp Carrot Sticks
*Apple Crisp Delight (Pg. 39)

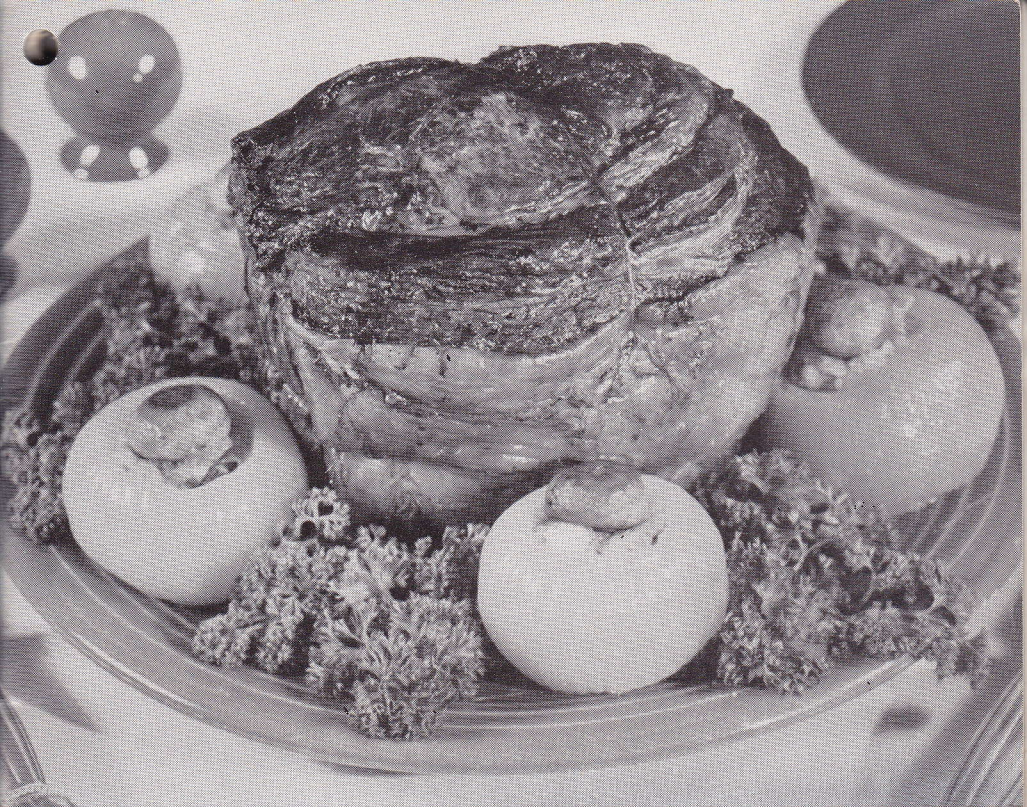
Place city chicken legs, potatoes and apple crisp delight in cold Roaster-Oven set at 400°. Bake for 1½ hours.

MEAL NO. 12

Barbecue Veal Roast (Pg. 19)
Buttered Onions (Pg. 30) Spring Salad
Butterscotch Pudding (Pg. 38)

Prepare barbecue veal and place in large roaster dish. Temperature 350° for 2 hours. Then add onions and butterscotch pudding and continue cooking 1 hour longer.

May be prepared in Roaster-Oven at same time.



Meats

Because of the difference in the quality of meats as well as individual tastes we cannot give exact length of time for cooking meats. Approximate temperatures and cooking times on the chart are given simply as a guide. These may be varied to suit your requirements. You may prefer searing or broiler method for very brown roast.

Cold Oven Method

Place the roast or fowl in the cold roaster. Set the thermostat at 350° for the entire roasting period. Allow 20 minutes additional for the cold roaster.

Broiler Method

Place the roast in the roaster. Place broiler attachment over the roast and brown roast on all sides. When roast is brown, remove broiler attachment, cover meat with roaster lid, set thermostat at 350 degrees. Connect the roaster and continue roasting for required time.

Salt, pepper and flour meat before placing it in the roaster.

Searing Method

Preheat the roaster to 450 degrees. Place the roast or fowl in the roaster. After 30 to 40 minutes, reduce the temperature to 350 degrees and continue roasting the required time.

FIVE POUND ROLLED RIB ROAST OF BEEF

Salt and pepper roast. Place in a shallow pan and calculate the time by the meat roasting chart. Place in roaster. Set control at 375°. Roast 30 to 35 minutes per pound for well-done roast. Pork, veal or lamb are prepared in the same manner.

Use leftovers in cold meat platter or in scalloped meat.

BEEF POT ROAST

4 pound rump of beef, rolled and tied
or chuck roast
1 teaspoon salt

1 small onion, chopped
 $\frac{1}{4}$ cup raisins
 $\frac{1}{2}$ cup water

6 medium potatoes

Rub meat with salt. Brown under broiler or in frying pan. Place in Roaster-Oven with raisins, chopped onion, and water. Cook at 325° to 350° for 2 hours, then add potatoes and cook $1\frac{1}{2}$ hours longer.

SPAGHETTI AND MEAT

$\frac{1}{2}$ pound ground beef
1 cup catsup
 $1\frac{1}{2}$ cups tomato juice
1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

1 cup broken uncooked spaghetti
1 small onion, finely chopped
2 tablespoons lard

Melt the lard in the pan, then add the meat. Break it up so that it covers the bottom of the dish. Add the remaining ingredients in any order. Stir to blend. Place in roaster. Set control at 400°. Cook for $1\frac{1}{2}$ hours.

BAKED HAM SLICE WITH RAISIN SAUCE

Purchase a slice of smoked ham 1-inch thick. Place in large baking dish and pour raisin sauce over, or sprinkle with brown sugar and pineapple juice. Temperature 375°. Baking time $1\frac{1}{2}$ hours.

SAUCE

1 cup seeded raisins, finely chopped

2 cups cold water
 $\frac{1}{2}$ cup sugar

$1\frac{1}{2}$ tablespoons lemon juice

Add raisins to water and simmer until soft. Add sugar, cook 15 minutes longer. Add lemon juice.

HAM LOAF

1 pound ground ham
 $1\frac{1}{2}$ pounds ground veal
2 eggs
1 cup milk

1 cup cracker crumbs
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
6 slices pineapple

10 maraschino cherries

SAUCE

$\frac{3}{4}$ cup brown sugar

$\frac{1}{4}$ cup vinegar

1 teaspoon dry mustard

Mix together the meat, slightly beaten eggs, cracker crumbs, milk, salt and pepper. Grease the large dish generously. Place the six slices of pineapple with a maraschino cherry in the center and between each slice. Over this spread the meat, packing into place. Spread $\frac{1}{2}$ sauce over pineapple and spread rest of sauce over the top of the loaf.

Bake in roaster at 400 degrees for an hour and a half to two hours.

Turn out on a platter and serve with potatoes. Serves 10.

MEAT LOAF

$1\frac{1}{2}$ lbs. beef
 $\frac{1}{4}$ lb. veal
 $\frac{1}{4}$ lb. pork
2 eggs beaten

} ground together
 $\frac{1}{2}$ cup milk
6 tablespoons cracker crumbs
2 tablespoons onion, chopped
 $1\frac{1}{2}$ teaspoons salt
 $\frac{1}{4}$ teaspoon pepper

Combine all ingredients. Form into a loaf. Place in uncovered baking dish which has been well greased with butter or drippings. Place in cold Roaster-Oven—Temperature 350° to 400°. Time about $1\frac{1}{2}$ hours.

SCALLOPED MEAT AND POTATOES

2½ cups diced cooked meat
2½ cups leftover mashed
potatoes

1 small onion, cut fine
buttered bread crumbs

Place a layer of diced cooked meat in the bottom of buttered dish. Cover with a layer of mashed potatoes. Over this half of the onion, add a layer of bread crumbs. Repeat this until the dish is filled, having for the top layer buttered crumbs. Pour over all 1 cup stock or gravy. Bake uncovered. Temperature 400°. Baking time 45 minutes to 1 hour.

DAVIS CASSEROLE

Into the bottom of a casserole, arrange balls of hamburger steak (using 2 pounds of hamburger), seasoning with sage, salt and pepper. Over this place a generous layer of fried onions. Melt 4 tablespoons fat, add 3 tablespoons flour, then mix well. Add 2 cups unstrained tomatoes; cook until thickened. Pour over onions. Cover with buttered crumbs. Bake uncovered. Place in cold Roaster-Oven. Temperature 350°—375°; baking time 1½ hours. Or, if you prefer, place in Roaster-Oven heated to temperature 375°; baking time 1 hour.

NEW ENGLAND BOILED DINNER

4 pounds corned beef
1 small cabbage
3 large carrots

2 small turnips

6 small onions
6 small parsnips
6 small potatoes

Wash meat in cold water. If very salty, soak half an hour in cold water or let come to a boil and drain. Place meat in enamel pan in the cold roaster with one quart water. Set temperature at 375 degrees and allow to cook 3 hours or until tender. One hour before serving add all the vegetables. Serve on a large platter with the meat in the center and the vegetables around it.

BARBECUE VEAL ROAST

4 lb. Rolled Shoulder of Veal
¾ cup tomato catsup
½ cup water
1 tablespoon Worcestershire
sauce

2 tablespoons vinegar
1 teaspoon celery seed
1 tablespoon sugar
1½ teaspoons dry mustard
Dash of cayenne pepper

Rub roast with salt and pepper. Put in large dish of Roaster-Oven. Combine remaining ingredients and pour over roast. Place meat in cold roaster. Set heat control at 350°. Baking time about 3 hours.

CITY CHICKEN LEGS

1 slice fresh ham, ¾ in. thick
1 slice veal steak, ¾ in. thick

2 eggs beaten
Finely rolled cracker crumbs

Trim off the fat from the ham and cut the meat in pieces 1½ inches square. Cut the veal in pieces 1½ inches square. Place 4 pieces of the meat squares on a wooden meat skewer (the pointed end of the skewer run through the center of square) beginning with a piece of pork first, then veal, pork and veal again. The last piece of veal should come to the pointed end of the skewer. Press the pieces firmly together using the palm of your hand. Salt and pepper the chicken legs, roll in cracker crumbs, dip in the beaten eggs, and roll in crumbs again. Brown under broiler. Place in large uncovered dish with ½ cup water. Temperature 375°. Time 1½ hours.

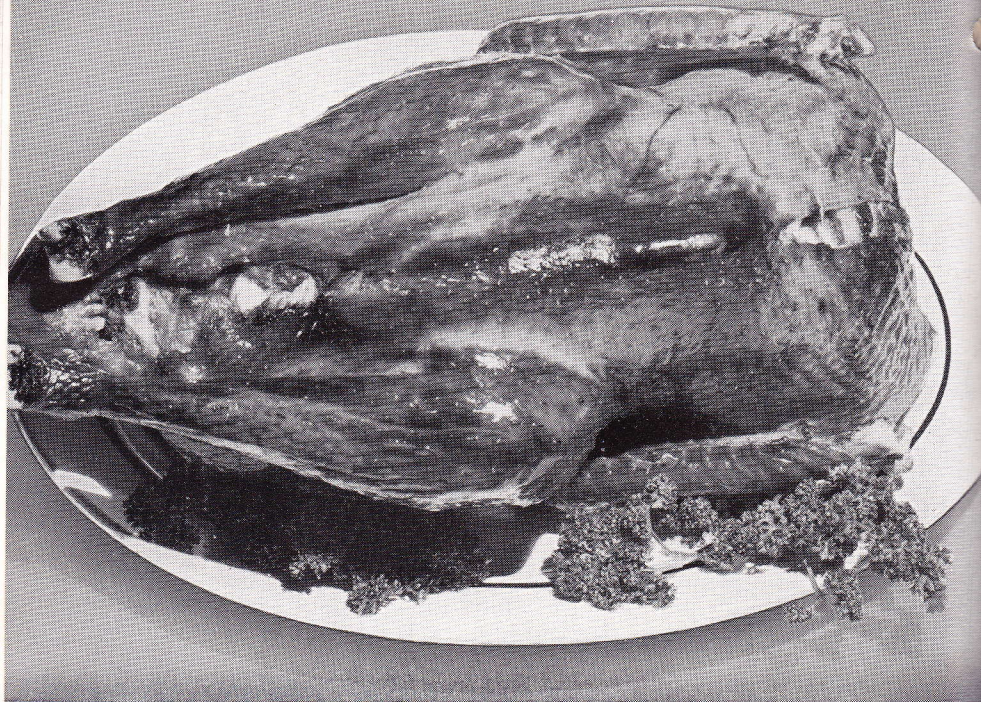
STUFFED BREAST OF LAMB

Have a pocket cut in a 2 to 3 pound breast of lamb from the end and stuff with the following:

4 cups stale bread
3 tablespoons chopped onions
4 tablespoons melted butter
4 tablespoons chopped celery

½ teaspoon sage
1 teaspoon salt
¼ teaspoon pepper
1 cup water

Place in the open baking dish. Place in cold Roaster-Oven. Set dial at 375°. Time 2½ hours.



Fowl

ROAST CHICKEN OR DUCK

Clean and stuff with your favorite stuffing. If duck is stuffed, sage and onion stuffing, apple stuffing or orange stuffing are especially nice. Place chicken or duck in uncovered pan. Place in Roaster-Oven. Set control at 350 degrees, allow 30 minutes per pound. Weigh chicken after it has been stuffed.

STANDARD DRESSING

Allow 1 cup dressing for each pound of bird.

4 cups bread crumbs
4 tablespoons butter
2 chopped onions

$\frac{3}{4}$ teaspoon salt
Pepper
Moisten with water

1 teaspoon sage

Variations:

Add chopped celery, nut meats, mushrooms, oysters or sausage. Brown the bread crumbs and onions in butter. Combine all ingredients.

ROAST TURKEY

Clean and stuff turkey using favorite dressing recipe. Place turkey on rack in large inset pan. Roast turkey in a 325 degree roaster for the entire time allowing 15 to 20 minutes per pound. A large turkey may be roasted on its side or placed in a shallow pan and roasted in the roaster well, using the inverted inset pan as a cover. CAUTION—do not immerse roaster body in water when cleaning the well.