

Cakes and Cookies

White Loaf Cake

- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 3/4 cup milk
- 2 cups flour (sifted before measuring)
- 2 t. baking powder
- 1/4 t. salt
- 1 t. vanilla

Cream sugar and butter. Add egg yolks and beat thoroughly. Add alternately 1 3/4 cups flour (sifted three times) and milk, to creamed mixture. Add flavoring. Fold in stiffly beaten egg whites. Now quickly fold in rest of flour, baking powder and salt (sifted three times).

Remove the three baking dishes and place trivet in enamel inset. Preheat roaster to 400 degrees, place cake in 2 8" pans on trivet and bake 30 minutes.

Devils Food Cake

- 1/4 cup butter
- 1 cup sugar
- 2 eggs
- 1 1/4 cups flour (sifted before measuring)
- 1 1/2 t. baking powder
- 1/2 cup sour milk
- 1/2 cup hot water
- 4 T. cocoa
- 1/2 t. soda
- 1/2 t. salt
- 1 t. vanilla

Mix cocoa and boiling water, then add soda. Cool before adding to the cake. Cream shortening very thoroughly, gradually add sugar and beat until it is fluffy. Add the beaten eggs and vanilla. Beat mixture vigorously. Add 1 1/4 cups of flour alternately with the sour milk, reserving 1/4 cup for the salt and baking powder. After beating the mixture, add the chocolate mixture and beat again. Mix in the 1/4 cup of flour, sifted with salt, and baking powder. Do not beat again.

Pour into well greased loaf pan. Preheat roaster to 400 degrees, place pan on trivet and bake 45 minutes.

Angel Food

- 1 cup egg whites
- 1 1/4 cups sugar
- 1 cup flour (sifted before measuring)
- 1 t. cream of tartar
- 1/4 t. salt
- 1 t. vanilla

Sift flour and sugar separately 4 times. Whip egg whites with wire whisk until light but not dry. Add salt, flavoring and cream of tartar when half beaten. Divide sugar into fourths. Fold in each fourth with ten careful strokes of the spatula. Divide flour into fourths and fold in each fourth with ten careful strokes of the spatula. Pour into an ungreased 3 quart tube pan.

Remove the three glass baking dishes and place trivet in the enamel inset. Preheat roaster to 350 degrees. When temperature is reached place cake pan on trivet and bake 1 1/4 hours.

Chocolate Cake

- 1/2 cup shortening
- 1 1/4 cups sugar
- 2 eggs
- 1 cup sour milk
- 2 cups pastry flour (sifted before measuring)
- 2 squares bitter chocolate
- 1 t. soda
- 1/4 t. salt
- 1 T. vinegar
- 1 t. vanilla

Cream butter and sugar until light, add eggs and beat until well mixed. Add the melted bitter chocolate, salt and flavoring. Add flour and milk alternately, beginning and ending with the flour. Lastly add the soda dissolved in the vinegar.

Remove the baking dishes and place the trivet in the enamel inset. Grease a loaf pan or deep 8" square pan and place the batter in it. Preheat the roaster to 400 degrees and place pan on trivet. Bake 45 minutes.

Pound Cake

- 1 lb. butter (2 cups)
- 1 lb. sugar (2 cups)
- 1 lb. flour (4 cups) sifted before measuring
- 1 lb. eggs (8 to 12)
- 1 t. each salt, almond, vanilla

Use rectangular inset pan. Cream butter until soft, gradually add sugar. Then add 1 whole egg at a time. Beat thoroughly between each addition. Stir in dry ingredients; beat hard for 10 minutes. (If by hand, beat for 10 minutes; if with a mixer, beat for 5 minutes).

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Remove the three baking dishes and place the trivet in the enamel inset. Preheat the roaster to 350 degrees, place pan on trivet and bake 1½ hours.

Sponge Cake

4 eggs. Beat yolks and whites separately. Stir into yolks 1 cup sugar, 2 teaspoons lemon juice, grated rind of ½ lemon, 2 tablespoons cold water. Beat whites until stiff and fold in one cup flour (sifted before measuring), 1 teaspoon baking powder (sifted three times). Combine yolk and white mixture lightly and quickly. Pour into an ungreased tube pan.

Remove the three baking dishes and place trivet in the enamel inset. Preheat roaster to 350 degrees. When temperature is reached place cake pan on trivet and bake 1 hour.

Measure Cake

- 1 cup butter
- 2 cups sugar
- 3 cups flour
- 4 eggs
- 4 tablespoons baking powder
- 1 cup milk
- Flavoring

Cream the shortening and sugar until light and fluffy, add the eggs, one at a time, beating between each addition. Mix and sift the flour and baking powder and add alternately with the milk. Flavor with vanilla or almond. Bake in a greased and floured 3 quart pan.

Remove baking dishes. Preheat to 375° with trivet in place. Place cake on trivet and bake 1½ hours.

Gingerbread

- ½ cup butter
- ½ cup sugar
- 1 cup baking molasses
- 1 t. ginger
- 1 t. cinnamon
- 3 cups cake or pastry flour (sifted before measuring)
- 2 t. soda
- 1 cup boiling water
- 2 eggs

Grease well the bottom of a loaf pan. Dust thoroughly with flour. Shake out surplus. Cream butter, add sugar, then beat until light and fluffy. Stir in molasses. Sift together flour, soda, cinnamon and ginger. Add this to creamed mixture — mix thoroughly.

Add boiling water, then beat hard. Last of all, add the beaten eggs. Pour this batter, which is very thin, into the pan.

Preheat roaster to 350 degrees, place loaf pan containing batter on trivet and bake 30 to 40 minutes.

Sour Milk Fruit Drops

- ¾ cup shortening
- 1 cup brown sugar
- ½ cup white sugar
- 2 eggs
- ½ cup sour milk
- 3 cups flour
- 1 t. soda
- 1 t. cinnamon
- ½ t. cloves
- ½ t. ginger
- ½ t. allspice
- 1 cup dates (cut fine)
- 1 cup nuts (cut fine)

Cream shortening and sugar. Add eggs, then sour milk. Sift flour, soda and spices. Add to mixture and stir lightly. Sprinkle in dates and nuts and mix thoroughly. Drop on greased baking sheet, 10x14".

Remove the baking dishes and place trivet in enamel inset. Preheat roaster to 450 degrees. Place sheet on trivet and bake 15 to 25 minutes.

Sugar Cookies

- ½ cup butter
- 1 cup sugar
- 2 eggs
- 1 T. cream
- 2½ cups cake flour (sifted before measuring)
- 2 t. baking powder
- 1 t. flavoring

Use well-greased cookie sheets for baking. Cream butter, add sugar, then beat until light. Add the eggs one at a time, beating well after each addition. Sift the flour, and baking powder together, then add. Add flavoring. Chill dough, roll thin, cut into shapes as desired. (While still hot re-cut to give more uniform cookies).

Remove the glass dishes and place the trivet in the enamel inset. Preheat roaster to 425 degrees and bake 10 to 15 minutes (depending on size).

Chocolate Drop Cookies

- 1 cup brown sugar
- ½ cup butter
- 1 egg
- ½ cup sour milk
- ¼ t. soda
- 2 squares chocolate (melted)
- 1½ cups cake flour (sifted before measuring)

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- 1 cup chopped English Walnuts
- $\frac{1}{4}$ t. baking powder

Cream butter and sugar well, add the beaten egg and sour milk. Sift together the flour, soda and baking powder and add. Add also the melted chocolate and nuts. Drop from teaspoon on greased cookie sheet. Place about $1\frac{1}{2}$ inches apart.

Remove the glass dishes and place the trivet in enamel inset. Preheat roaster to 425 degrees, place baking sheet on trivet and bake 10 to 15 minutes.

Peanut Cookies

- 1 cup butter
- 2 cups brown sugar
- 2 eggs
- 1 cup chopped peanuts
- 3 cups cake or pastry flour (sifted before measuring)
- 1 t. soda
- 1 t. cream of tartar

Cream butter, add sugar, then mix well. Add beaten eggs, sift flour, soda and cream of tartar together, then add. Mix thoroughly again. Add chopped peanuts. Chill dough. Then form in rolls size of small tumbler. Chill again until firm. Slice, then bake on greased cookie sheet. Remove the glass dishes and place the trivet in enamel inset. Preheat roaster to 425 degrees, place cookie sheet on trivet and bake 8 to 12 minutes.

Oatmeal Cookies

- $1\frac{1}{2}$ cups oatmeal
- $\frac{1}{3}$ cup sour milk
- $\frac{3}{4}$ cup shortening
- 2 cups brown sugar
- 2 eggs
- 1 t. vanilla
- $2\frac{1}{2}$ cups pastry flour (sifted before measuring)
- 1 t. baking powder
- 1 t. cloves
- 1 t. cinnamon
- 1 t. nutmeg

- 1 cup seeded, chopped dates
- 1 cup chopped nut meats
- 1 t. soda
- 1 t. salt

Sprinkle the oatmeal in a large shallow pan. Then brown lightly under the broiler unit of your Westinghouse Electric Range, at 350 degrees. Remove from oven, place in a bowl, add sour milk, then let stand for 5 minutes. Cream the fat and sugar until smooth. Add the eggs and vanilla. Then beat thoroughly. Add the soaked oatmeal, then stir in the flour sifted with the baking powder, soda, salt and spices. Mix until smooth. Then add the dates and nut meats. Drop from a teaspoon on greased baking sheets, 10×14 ". Remove the three glass baking dishes and place the trivet in the enamel inset. Preheat roaster to 425 degrees and bake 12 to 15 minutes.

Date Bars

- 5 egg yolks
- 1 t. baking powder
- 1 cup sugar
- 1 cup cake flour (sifted before measuring)
- 5 egg whites
- 1 pound chopped dates
- $1\frac{1}{2}$ cups chopped English Walnut meats
- $\frac{1}{8}$ t. salt

Beat egg yolks until light, add sugar and salt; mix thoroughly. Sift flour and baking powder. Add dates and nuts to the flour so as to separate them. Add to the egg mixture. Mix well. Fold in the stiffly beaten egg whites. When baked, let stand in pan until cool. Cut in bars 1×3 inches, then roll in powdered sugar.

Remove the glass dishes. Place the trivet in the enamel inset. Preheat roaster to 425 degrees, place pan on trivet and bake 25 to 35 minutes.

Quick Breads

Nut Bread

- 2 eggs
- 1 cup milk
- $\frac{1}{2}$ t. salt
- 1 cup sugar
- 2 T. melted shortening
- 1 cup chopped nuts
- $3\frac{1}{2}$ cups flour (sifted before measuring)
- $3\frac{1}{2}$ t. baking powder

Beat eggs and sugar until light, combine milk and melted shortening. Add salt and nuts. Then mix well. Fold in the flour which has been sifted with baking powder. Pour into greased loaf pan and let stand 20 minutes.

Remove the baking dishes. Place

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trivet in enamel inset. Preheat the roaster to 400 degrees, place loaf pan on trivet and bake 1 hour.

Fruit Bread

- 1 egg
- 1 cup milk
- 1 cup sugar
- 2 T. butter
- 1 T. baking powder
- $\frac{1}{2}$ t. salt
- $\frac{3}{4}$ cup sour cherries and crushed pineapple plus
- $\frac{1}{4}$ t. black walnut flavoring
- 3 cups pastry flour (sifted before measuring)

Mix and sift all dry ingredients. Beat whole egg until light. Add to it alternately the milk and dry ingredients. Mix thoroughly, then add the melter butter and fruit. When mixed well, pour into the loaf pan which has been well-greased and floured.

Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 400 degrees, place loaf pan on trivet and bake one hour.

Peanut Butter Bread

- 2 cups flour (sifted before measuring)
- 4 t. baking powder
- $\frac{1}{2}$ cup sugar
- $1\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup peanut butter
- 1 t. salt

Sift flour, baking powder, salt and sugar. Cut in peanut butter as for biscuits. Add milk and beat only enough until mixture blended. Pour into a well greased and floured loaf pan. Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 400 degrees, place loaf pan on trivet and bake 1 hour.

Baking Powder Biscuits

- 2 cups pastry flour (sifted before measuring)
- 4 t. baking powder
- 1 t. salt
- 4 T. shortening
- $\frac{3}{8}$ cup milk

Sift flour, baking powder, and salt. Cut in shortening until mixture has the appearance of coarse corn meal. Add milk, working only enough to combine ingredients. Turn out on thickly floured board; knead until smooth. Pat or roll out $\frac{1}{2}$ inch thick and cut, using biscuit cutter. Place on slightly greased baking sheet 10x14".

Remove the baking dishes. Place

trivet in enamel inset. Preheat roaster to 475 degrees and place baking sheet on trivet. Bake 18 minutes.

Cheese Biscuits

Add $\frac{1}{2}$ cup grated cheese to baking powder biscuit recipe while cutting shortening in with flour.

Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 475 degrees and place baking sheet on trivet. Bake 18 minutes.

Orange Biscuits

Dip a cube of sugar into orange juice and press in the center of each baking powder biscuit.

Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 475 degrees and place baking sheet on trivet. Bake 18 minutes.

Plain Muffins

- 2 cups pastry flour (sifted before measuring)
- 1 cup milk
- 2 t. baking powder
- $\frac{3}{8}$ t. salt
- 2 T. sugar
- 2 eggs
- 2 T. melted fat

Sift together dry ingredients. Mix beaten eggs, milk and melted fat together. Add the wet mixture to the dry ingredients and stir only until all dry ingredients are dampened. Turn into well buttered muffin pans.

Remove the glass baking dishes. Place trivet in enamel inset. Preheat roaster to 425 degrees and place muffin pans on trivet. Bake 25 to 30 minutes.

Honey Bran Muffins

- 2 cups pastry flour (sifted before measuring)
- $1\frac{1}{2}$ t. baking powder
- 1 t. soda
- 2 cups All-Bran
- 1 t. salt
- 1 egg (well beaten)
- $\frac{1}{8}$ cup honey
- $1\frac{1}{4}$ cups sour milk or buttermilk
- 3 T. melted shortening
- $\frac{1}{8}$ cup chopped nuts (optional)

Sift flour, baking powder, soda and salt together. Stir in All-Bran. Mix egg, honey, sour milk and melted shortening together and then add gradually to the first mixture. Do not beat, but stir only enough to combine. If nuts are used, add to dry ingredients.

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Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 425 degrees, place muffin pan on trivet and bake 25 to 30 minutes.

Blueberry Muffins

2 cups flour (sifted before measuring)
¼ cup sugar
¼ cup melted butter
4 t. baking powder
1 egg, well beaten
1 cup milk
½ t. salt
1 cup blueberries

Combine sifted dry ingredients. Beat egg, add milk and melted butter. Add the liquid to dry ingredients, mixing only enough to dampen flour. Add the blueberries. Fill muffin pans 2-3 full.

Remove the baking dishes. Place trivet in enamel inset. Preheat

roaster to 425 degrees, place muffin pan on trivet and bake 25 to 30 minutes. Makes 12 muffins.

Date Muffins

Add ½ cup chopped dates to the plain muffin recipe.

Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 425 degrees, place pan on trivet and bake 25 to 30 minutes.

Pineapple Muffins

Add ½ cup of drained, crushed pineapple to the wet ingredients of the plain muffin recipe.

Remove the baking dishes. Place trivet in enamel inset. Preheat roaster to 425 degrees, place muffin pan on trivet and bake 25 to 30 minutes.

Yeast Breads

Refrigerator Rolls

8 cups bread flour—sift before measuring
2 cups lukewarm water
½ cup sugar
1 t. sugar
1 t. salt
2 beaten eggs
2 T. shortening, melted
2 compressed yeast cakes
¼ cup lukewarm water

Add the 1 teaspoon of sugar to the yeast and stir until liquified. Add the ¼ cup of lukewarm water. Mix 2 cups water, sugar, salt and shortening. To yeast mixture, add eggs, 4 cups flour, then beat thoroughly. Stir in 4 cups flour (add more flour if dough is sticky). Mix well but do not knead. Cover and put in your Westinghouse refrigerator to have on hand. Three loaves of bread or any of the following rolls may be made from this recipe. Remove the baking dishes and place the trivet in enamel inset. Preheat roaster to 450 degrees and place pans of bread on trivet. Bake at 450 degrees for 15 minutes; reset to 400 degrees and bake for an additional 45 minutes.

Parkerhouse Rolls

Turn dough out on board. Roll out ¼ inch thick. Brush over lightly with melted butter. Cut with a small biscuit cutter. Dip handle of knife in flour, and with it make a deep crease.

Do not crease through the middle, crease about 1-3 of the way across. Brush the smaller portion with melted butter. Fold the larger portion over the smaller one. (The rolls will have a better shape if this method is used). Press edges together. Place in a shallow greased pan. Allow to rise until light (about 25 minutes). Remove the baking dishes and place the trivet in enamel inset. Preheat roaster to 450 degrees. Place pan of rolls on trivet and bake 25 to 30 minutes.

Pecan Rolls

Pat dough flat. Let stand 5 minutes. Roll out ¼ inch thick, spread with melted butter, sprinkle with brown sugar and cinnamon which has been mixed together, (½ teaspoon cinnamon to 2 tablespoons sugar). Roll up as for Jelly Roll. Press edges firmly together. Cut in pieces ½ inch to ¾ inch thick. Place cut surfaces down in a pan in which there is a thin layer of melted butter, a ¼ inch layer of brown sugar and pecans. Let rise until very light.

Remove the baking dishes. Place the trivet in enamel inset. Preheat roaster to 450 degrees. Place pan on trivet and bake 25 to 30 minutes. Invert on platter or waxed paper immediately.

Pies

Plain Pastry

2 cups pastry flour—sift before measuring
10 T. lard (scant $\frac{2}{3}$ cup)
 $\frac{3}{4}$ t. salt
 $\frac{5}{8}$ T. cold water

Sift the flour with the salt. Cut in the lard. Do not cut in finely. There should be pieces of fat as large as 5 cent pieces uncombined. Add the water all at once, then mix with a fork, cutting through the mixture with each stroke. When all gathers together so that bowl is left clean, dough may be chilled or rolled out at once. Roll out pastry using plenty of flour on board and on rolling pin. Notes:

1. The pastry given above will make two 8" shells or 1 double crust 8" pie.
2. If all-purpose flour is used, 6 tablespoons of water are required.
3. If bread flour is used, 10 tablespoons of water are required.
4. If a fine cake flour is used, 4 tablespoons of water are required.

Pie Shells

Pie shells are subject to shrinkage. Avoid this by using method described below.

Roll out pie pastry about 2 inches wider than the diameter of the pie pan.

Roll pastry up on rolling pin, then roll off on pie pan. Fit pastry into pie pan, being careful not to stretch. Trim edges so that about 1 inch of pastry overlaps the edge of the pan. Turn this overlapping edge under, then flute the rim. Prick bottom and sides with fork.

Take a second pie pan, the same size as the first and place it carefully on top of the pastry. Press gently so that the fluted edge of the pastry shows very slightly, beyond the rim on the second pie pan.

Remove the three glass dishes and place the trivet in the enamel inset. Preheat roaster to 500 degrees.

Place pie pan on trivet. Bake 8 minutes—remove the inside pie pan and continue baking for 10 minutes.

Apple Pie

$3\frac{1}{2}$ cups fresh apples
 $1\frac{1}{4}$ cups sugar
4 T. flour
1 T. butter

Peel the apples, core, then cut in eighths. The pieces of apple should be at least $\frac{1}{2}$ inch thick. Apples should not be sliced thin as this makes the pie very juicy.

Combine 1-3 cup of sugar with flour. Spread this evenly over the bottom of a pastry-lined pie pan. Add the apples, then pour remaining sugar over them. Add the butter in small bits; also a few dashes of cinnamon or nutmeg. Moisten edge of bottom crust with water, then place top crust over. Trim off top pastry 1 inch from edge of pan. Tuck top pastry under bottom pastry, press edges together, then flute. Brush the top of pie with cream—with the exception of the outside edge of crust

Remove the three baking dishes and place the trivet in enamel inset. Preheat roaster to 450-475 degrees, place pie on trivet and bake 45 minutes.

Cherry Pie

1 No. 2 can cherries
4 T. flour
1 cup sugar

Drain the juice from the cherries, mix the sugar and flour together. Then mix with the cherries. Place between crust and bake.

Remove the baking dishes and place the trivet in enamel inset. Preheat roaster to 450-475 degrees, place pie pan on trivet and bake 45 minutes.

Lemon Pie

1 cup sugar
 $1\frac{1}{2}$ cups boiling water
3 T. cornstarch
3 T. flour
 $\frac{1}{2}$ t. salt
Grated rind of lemon
 $\frac{1}{4}$ cup lemon juice
3 egg yolks

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Mix dry ingredients. Add boiling water. Cook over "low" heat on range until thick. Add beaten egg yolks, then cook two minutes longer. Add lemon juice and rind. Cool, then pour into baked pie shell. Cover top with meringue. Bake as for meringue.

Meringue

3 egg whites
6 T. sugar

Beat the whites until stiff and dry, add sugar gradually, then beat until the consistency of marshmallows. Pile on top of pie, then brown.

Remove the baking dishes and place trivet in enamel inset. Preheat roaster to 325 degrees, place pie pan on trivet and bake 15 to 20 minutes.

Cocoanut Cream Pie

$\frac{1}{2}$ cup sugar
5 T. flour
 $\frac{1}{4}$ cup milk
 $\frac{1}{8}$ t. salt
3 egg yolks
 $1\frac{1}{2}$ cups scalded milk
1 t. vanilla
1 cup shredded coconut

Blend sugar, flour, and salt with $\frac{1}{4}$ cup cold milk. Add to scalded milk, cook over "low" heat on your range. Add beaten yolks and cook two minutes longer. Remove from range, add vanilla and coconut. Cool, then pour, into baked pie shell. Cover top with meringue, and bake.

Remove the baking dishes and place trivet in enamel inset. Preheat roaster to 325 degrees, place pie pan on trivet and bake 15 to 20 minutes.

Butterscotch Pie

$1\frac{1}{2}$ cups brown sugar
 $1\frac{1}{2}$ cups water
4 T. flour
4 T. cornstarch
 $\frac{1}{8}$ t. salt
3 egg yolks
2 T. butter
1 t. vanilla

Heat the brown sugar and $1\frac{1}{4}$ cups water to the boiling point. Mix together flour, cornstarch, and salt with

$\frac{1}{4}$ cup water, then pour the syrup over this slowly, stirring constantly. Cook over "low" heat on your range until thick. Add the beaten egg yolks, butter and vanilla. Then cook 2 minutes longer. Cool, then pour into a baked shell. Cover top with meringue. Bake.

Remove the baking dishes from roaster, and place trivet in enamel inset. Preheat roaster to 325 degrees, place pie pan on trivet and bake 15 to 20 minutes.

Open-Face Mince Pie

$1\frac{1}{2}$ cups cold water
1 9 oz. package mincemeat
3 T. sugar
3 large tart apples
 $\frac{1}{2}$ cup brown sugar
2 T. flour

Boil together until thick, the mincemeat, granulated sugar, and cold water. Cool. Place in uncooked pie shell. Arrange sliced apples over mincemeat in any pattern desired. Sprinkle with brown sugar and flour mixture. Dot with butter; add nutmeg.

Remove the baking dishes and place the trivet in enamel inset. Preheat roaster to 450 degrees, place pie pan on trivet and bake 45 minutes.

Chocolate Chiffon Pie

$\frac{1}{4}$ cup cold water
 $\frac{1}{2}$ cup boiling water
4 eggs
6 T. cocoa or 2 squares chocolate
1 envelope gelatine
1 cup sugar
 $\frac{1}{4}$ t. salt
1 t. vanilla

Soften gelatine in $\frac{1}{4}$ cup cold water. Mix boiling water and cocoa until smooth. Add softened gelatine to hot mixture, then stir until dissolved. Add egg yolks, slightly beaten, $\frac{1}{2}$ cup sugar, salt, and vanilla. Cool. When it begins to stiffen, add beaten egg whites to which other $\frac{1}{2}$ cup sugar has been added. Place in baked pastry shell. Top with whipped cream.

Puddings

Chocolate Nut Pudding

2 T. butter
 $\frac{3}{4}$ cup sugar

1 egg, beaten
1 t. vanilla
 $1\frac{1}{4}$ cups dry bread crumbs
1 cup flour
4 t. baking powder

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- $\frac{1}{4}$ t. salt
- 1 cup milk
- 3 squares chocolate
- 1 cup chopped Brazil nuts

Cream butter and sugar together and stir in beaten eggs and vanilla. Mix flour, bread crumbs, baking powder and salt and add alternately with the milk to the first mixture. Blend in melted chocolate. Add brazil nuts. Put in buttered mold.

Remove baking dishes, place trivet in enamel inset. Preheat to 350°. Place pudding on trivet, bake 1½ hours.

Butterscotch and Nut Pudding

- $\frac{1}{2}$ cup minute tapioca
- $\frac{1}{2}$ t. salt
- 3 cups hot water
- 4 T. butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{3}{4}$ t. vanilla
- 1½ cups dates, cut in pieces
- 1½ cups nut meats, cut in pieces

Combine tapioca, salt, and hot water, then cook about 15 minutes or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar, then stir until melted. Add to tapioca mixture, then vanilla, dates; pour into buttered pan. After removing pud-

ding from roaster, stir in the nuts. Serve in sherbet glasses topped with whipped cream.

Remove the baking dishes from roaster and place trivet on the enamel inset. Preheat roaster to 350 degrees, place the pudding on the trivet and bake 45 to 60 minutes.

Apple Crisp Pudding

Peel and core 6 or 8 apples and cut in slices $\frac{1}{2}$ inch thick to make 4 cups apples

- 1 t. cinnamon
- 7 T. butter
- $\frac{1}{2}$ cup water
- 1 cup sugar
- $\frac{3}{4}$ cup flour (Pastry or Cake)

Butter a pan, add apples, then pour over the water. Work together sugar, cinnamon, flour and butter with finger tips until crumbly. Spread over the apple mixture, then bake uncovered. Serve while warm with whipped cream.

Remove the baking dishes from roaster and place trivet on the enamel inset. Preheat roaster to 375 degrees, place pudding on trivet and bake 45 to 60 minutes.



Vegetables

Vegetables should be cooked with as small amount of water as possible with the exception of a few. Example: Corn on the Cob. Consult the vegetable chart for amount of water, temperature and time.

NOTICE:—Vegetables to be cooked around a roast should not be added until the last 45 minutes or 1 hour of the cooking time and no water is added.

VEGETABLE CHART

Vegetable	Time when starting in roaster preheated to 500 degrees	Additional time necessary when starting from cold roaster—setting temperature at 500 degrees	Amount of hot, salted water
Asparagus	20-30 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Beans—string	40-60 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Beans—wax	40-60 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Beets	45-60 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Broccoli	15-20 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Brussels Sprouts.....	15-20 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Cauliflower	20-25 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Corn on Cob	15-20 min.	Add approximately $\frac{1}{2}$ hour	Boiling water to cover.
Carrots	45-60 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Kale	10-15 min.	Add approximately $\frac{1}{2}$ hour	No water except what clings from washing.
Onions	30-45 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Parsnips	30-40 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Peas	35-45 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Potatoes—white	30-40 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Potatoes—sweet	30-40 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Squash—summer	45-60 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup
Spinach	10-15 min.	Add approximately $\frac{1}{2}$ hour	No water except what clings from washing.
Tomatoes	20-30 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{4}$ cup
Turnips	30-40 min.	Add approximately $\frac{1}{2}$ hour	$\frac{1}{2}$ cup

The age of the vegetables influences the time of cooking. The above times are for young, tender vegetables. Strong flavored vegetables may be cooked with water to cover if desired.

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Scalloped Potatoes

Wash, pare and cut potatoes in $\frac{1}{2}$ inch cubes or $\frac{1}{4}$ inch slices. Place a layer in buttered open glass dish. Sprinkle with salt, pepper and flour; dot over with small bits of butter. Repeat layers until all the potatoes are used. Add hot milk until it can be seen through top layer. Place in the cold roaster, set temperature control at 350 degrees and bake $1\frac{1}{2}$ hours.

Baked Potatoes

Wash potatoes and grease outside lightly. Place potatoes on trivet of a cold roaster. Set temperature control at 500 degrees and bake one hour.

Baked Beans

Pick over one quart of navy beans or pea beans, wash, cover with cold water and soak over night. In the morning drain. Scald rind of $\frac{3}{4}$ lb. salt pork, score and put in the bottom of the open glass baking dish along with two slices of onion. Mix together 1 cup of water, $\frac{1}{2}$ cup of chilli sauce, $\frac{1}{2}$ teaspoon mustard, 1 tablespoon salt, 1-3 teaspoon pepper and 1-3 cup of molasses and pour over beans. Add water to a point $\frac{1}{2}$ inch above the beans. Place baking dish on bottom of enamel inset. Start from cold roaster. Set temperature control at 350 degrees and bake 5 to 6 hours.

For all Chowders and Soups, we advise the use of a 4-quart vessel set directly on bottom of enamel inset.

Vegetable Soup

- 1 small piece suet or 2 T. lard
- 2 pounds hamburger
- 2 quarts hot water
- 2 cups diced potato
- 1 cup diced celery
- 1 cup diced carrot
- $\frac{1}{2}$ head cabbage (shredded)
- 2 onions, diced
- 1 No. 2 can tomatoes
- 1 small can vacuum pack corn
- $\frac{1}{4}$ t. pepper
- $\frac{1}{4}$ cup rice or barley
- $1\frac{1}{2}$ T. salt

Preheat the roaster to 500° with the vessel in place. Melt the suet or lard and brown the meat. Add the water, allow the mixture to come to a full rolling boil, add vegetables. Allow to come to a boil again. Add rice and seasonings. Reset temperature to 350° and cook $1\frac{1}{2}$ hours. This soup is a meal in itself.

Mulligatawny Soup

- 1 cup uncooked chicken, diced
- 1 small onion, sliced
- $\frac{1}{2}$ cup diced carrot
- $\frac{1}{2}$ cup diced celery
- $\frac{1}{2}$ cup minced green pepper
- 1 apple, sliced thin
- $\frac{1}{4}$ cup fat
- $\frac{1}{4}$ cup flour
- 2 T. minced parsley
- 1 t. curry powder
- 1 blade mace
- 4 cloves
- 1 cup tomato pulp
- 1 quart white stock
- 1 t. salt
- $\frac{1}{2}$ t. pepper
- 1 cup cooked rice

Preheat the roaster to 500° with the vessel in place. Brown the chicken, apple and vegetables (except parsley and tomato) in the fat. Add remaining ingredients. Reset temperature control to 350° and cook 1 hour. Strain, reserving chicken. Rub vegetables through a sieve. Add chicken, season.

Navy Bean Soup

- 2 cups navy beans
- $1\frac{1}{4}$ pounds salt pork
- 1 onion
- 1 stalk celery
- 1 carrot, cut in quarters
- $\frac{1}{2}$ cup cream

Cover the beans with cold water, soak overnight. In the morning add enough water to cover. Add the salt pork. Cut the salt pork in 3 or 4 large cubes. Add the onion, celery and carrot. Place the vessel of soup in the cold roaster, set the temperature control at 400°. Cook 3 hours. Remove pieces of onion, celery, carrot and salt pork. Season with suet and pepper. Add $\frac{1}{2}$ cup cream.

Cream of Celery Soup

- 2 cups milk
- 2 cups celery water
- 4 T. flour
- 4 T. butter
- Dash paprika
- Speck pepper
- 1 t. grated onion
- 1 cup cooked celery diced
- $1\frac{1}{2}$ t. salt

• DELUXE ADJUSTOMATIC •

Preheat roaster to 500 degrees with the vessel in place. Melt butter in this and stir in the flour and seasonings. Add cold milk. When thickened, add celery and celery water. Cook 35 minutes.

Corn Chowder

- 1 quart boiling water
- 1 quart milk
- 3 cups potatoes diced
- 2 thin slices salt pork
- 2 small onions
- 1 T. butter

- 1 can corn or two cups fresh corn
- 2 T. flour
- 1 t. salt
- ½ t. pepper
- Paprika

Preheat roaster to 400 degrees with the vessel in place. Cube pork and fry in the kettle until crisp. Add onions and brown. Add potatoes, boiling water and cook until potatoes are tender. About 30 minutes. Add corn, scalded milk and seasonings. Thicken with paste made of melted butter and flour moistened with water or milk.

Grilling

Chops

Preheat roaster to 500 degrees. Salt and pepper chops; dip in egg and dredge in flour or bread crumbs if desired. Melt 5 tablespoons of lard in the bottom of the enamel inset pan and brown chops on both sides. Reset the temperature to 350 degrees; add ½ cup of water and cook until done.

Cube Steaks

Preheat roaster to 500 degrees. Melt 4 tablespoons of butter in the enamel inset pan. Salt and pepper the steaks and place a few at a time in the sizzling butter. Brown on both sides. Allow about 8 minutes for a well done steak.

Hamburger

Preheat roaster to 500 degrees. Shape hamburger into patties ½ inch thick. Brown on both sides. Grill until done—about 3 minutes on one side and 5 minutes on other side.

Fish

Preheat the roaster to 500 degrees.

Melt 5 tablespoons fat in the enamel inset pan. Season fish and dredge in flour or cornmeal. Brown on both sides. Reset the temperature at 350 degrees and cook until done.

Ham and Eggs

Preheat the roaster to 500 degrees. Grill the ham in the enamel inset pan. Grill eggs in the ham grease.

Bacon and Eggs

Use the directions as for ham and eggs.

Sausage and French Toast

Preheat the roaster to 500 degrees. Grill the sausage in the enamel inset pan. Dip 4 slices of stale bread into an egg mixture consisting of 1 egg, 1 tablespoon sugar, ½ teaspoon salt and ¼ cup of milk. Push sausage aside and grill the bread in the sausage grease; 3 minutes on one side, turn, and grill 5 minutes on the other side.

Grilled Sandwiches

To grill any kind of sandwich, preheat the roaster to 500 degrees. Butter the outside of the sandwich on both sides generously and place in the enamel inset pan. Grill one side for 2 minutes, turn and grill 3 minutes on the other side. Fine idea for a party.

General Directions for Canning

1. Select firm foods that are gathered the day they are canned.
2. Wash and pare, or blanch.
3. Pack foods firmly in clean hot sterilized jars.
4. Fill jars with boiling syrup or boiling water to within one inch of top of jar.
5. Place new rubber on each jar and partially seal. If using screw top jar, tighten lid just until it touches rubber. If using glass top jar, pull upper clamp over glass lid, but do not clamp bottom wire.
6. Place jars on rack about $\frac{1}{2}$ inch apart.
7. Process required time as given on chart.
8. Remove jars, seal tightly.

Table of Syrups for Canning Fruits.

- I. Thin syrup - 3 cups water to 1 cup sugar: Bring to a boil.
- II. Medium syrup - 2 cups water to 1 cup sugar: Bring to a boil.
- III. Thick syrup - 1 cup water to 1 cup sugar: Bring to a boil.

CHART

Product Fruits	Preparation	Syrup (Fill within 1 inch of top)	Process 275° Start- ing from cold roaster
Apples	Pare, cut into pieces.	II Medium Syrup	1¼ hours
Apricot	Scald 1 min., dip in cold water. Peel, pit.	II Medium Syrup	1½ hours
Berries	Wash, fill jar.	II Medium Syrup	1¼ hours
Cherries	Wash, pit.	II Medium Syrup (Sweet Cherries)	1¼ hours
		III Thick Syrup (Sour Cherries)	
Currants	Wash.	I Thin Syrup	1¼ hours
Fruit Juices		1 cup sugar to 1 gallon juice	1¼ hours
Peaches	Scald 1 min., dip in cold water. Peel, remove pits.	II Medium Syrup	1¼ hours
Pears	Wash, pare. If hard var- iety, cook 10 min. in syrup.	II Medium Syrup	1¼ hours
Pineapple	Peel, slice, remove core.	I Thin Syrup	1½ hours
Plums	Wash, prick.	II Medium Syrup	1¼ hours
Quinces	Wash, pare, boil in syrup 10 min. Pack hot.	I Thin Syrup	1 hour
Rhubarb	Wash, cut in pieces, blanch pack tightly.	II Medium Syrup	1¼ hours

• DELUXE ADJUSTOMATIC •

CHART (Continued)

Vegetables The Government only recommends home canning of vegetables, except tomatoes, in steam pressure cooker. However, if you have been canning vegetables without a pressure cooker and wish to continue, follow given chart carefully.

Product	Preparation	Syrup (Fill within 1 inch of top)	Process 275° Start- ing from cold roaster
Asparagus	Select tender fresh tips. Cook 3 min. Pack.	Add 1 teaspoon salt. Fill jar with boiling water.	3½ hours
Beans, String..	Wash, string. Cook 3 min. in boiling water. Pack while hot.	Add 1 teaspoon salt. Fill jar with boiling water.	3½ hours
Beans, Lima ..	Select fresh tender beans. Shell. Cook in boiling water 3 minutes.	Add 1 teaspoon salt. Fill jar with boiling water.	3½ hours
Beets	Cook in boiling water 15 min. Skin, pack.	Add 1 teaspoon salt. Fill jar with boiling water.	3 hours
Corn	Use only young milky corn. Cut from cob and pack immediately, very loosely, in jars.	Fill with boiling water.	4 hours
Greens, Spinach, etc....	Boil 3 minutes.	Fill with boiling water. Add 1 teaspoon salt. Pack loosely.	3½ hours
Peas	Can only young fresh peas. Shell and cover at once with boiling water.	Pack. Add 1 teaspoon salt to quart. Cover with boiling water.	3½ hours
Tomatoes	Scald 1 min., dip in cold water. Peel.	Add 1 teaspoon salt to quart. Add boiling water to within 1 inch of top.	1¼ hours
Tomato Juice..	Add 1 teaspoon salt to quart.	Fill to within 1 inch of top of jar.	1¼ hours
Tomato Puree	Cook tomatoes until soft. Press through sieve.	Fill jar to within 1 inch of top.	1¼ hours

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