

IDLE HOUR
Cook Book



HOW TO COOK WITH THE GAS TURNED

of

IDLE HOUR

Cook Book



Menus, recipes and helpful hints for operating a Chambers Range equipped with Thermowell, In-A-Top Broiler and Griddle, and Retained-Heat Oven with heat control.

FOR "B" MODEL RANGES

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Chambers

the original insulated gas range

COOKS WITH THE GAS TURNED

off

Cook as You Please . . . in a Chambers Range

"Easiest range in the world to use!" owners say. They can operate their Chambers Ranges just like any other cooking equipment if they choose, besides being able to cook with the gas turned off—on retained heat. Four different types of cooking unit are available: top burners, In-A-Top Broiler and Griddle, Oven and Thermowell.



The remarkable insulation and construction of Chambers Oven and Thermowell make it possible to turn off the gas entirely after the initial heating. Food finishes cooking on stored heat. It is done in the usual length of time, but meats, vegetables and many desserts can be left in these Retained-Heat units much longer. When you serve them several hours later, they still will be hot and delicious. You can cook from meal to meal, at your own convenience, for nothing can burn or scorch with the gas turned off.



THE OVEN

Because it is *completely* insulated on top, bottom, front, back and sides, the Chambers Oven heats quickly, bakes evenly, uses a minimum of gas, whether you cook on retained heat or not. You can follow standard heat control instructions. To take advantage, however, of all the Chambers Range features to make your meals more delicious, save you time, labor, fuel and even food itself, you will want to cook on retained heat morning, noon and night.

The usual practice in a Chambers Oven is to set the oven heat control at 500 for meats (including poultry and fish) and vegetables. Then you can preheat for 10 minutes, or not, just as you choose. We suggest preheating for all smaller cuts of meat. For your big (10 pounds or more) roasts, start from a cold oven if you wish.

Most meat cooking in ordinary ranges is done by starting the meat to brown and then reducing the heat to finish the cooking at a lower temperature. You do exactly the same thing in the Chambers Oven, except that, instead of reducing the temperature, you turn the gas off. If you stop to consider for a moment, you know that all the basting and turning and watching takes place during this "cooking till done" period. Because the Chambers Oven accomplishes this phase of cooking on stored heat, basting and turning and stirring are abolished.

If you wish to do low temperature cooking with the gas on all the time you can do that in a Chambers Range, too, but the juicy tenderness of retained-heat roasting is something you will prefer. Not only can you enjoy many hours of kitchen freedom but you also can produce more delicious food.

TIME, TEMPERATURE AND RETAINED-HEAT CHART FOR CHAMBERS OVEN—FOR ROASTING MEATS

Always turn the gas on full, because the Oven Heat Control automatically raises and lowers the gas flame to maintain required temperatures. Set the heat control to required temperature and light the gas.

*Burn Gas 10 Minutes Before Putting Food Into Oven for Every
Item Listed Below*

(This is called the "preheat")

FOOD	Heat Control Setting	Gas On with Food in Oven	Gas Off (Retained-Heat)
ROASTS			
1 to 2 pounds.....	500	15 minutes	1 to 1½ hours or longer
3 to 4 pounds			
Beef			
Rare.....	500	20 minutes	45 minutes
Medium.....	500	20 minutes	1¼ hours
Well Done.....	500	20 minutes	2 hours or longer
Fish.....	500	20 minutes	1 hour or longer
Game.....	500	20 minutes	30 minutes a pound or longer
Lamb			
Rare.....	500	20 minutes	15 minutes a pound
Well Done.....	500	20 minutes	30 minutes a pound or longer
Mutton.....	500	20 minutes	30 minutes a pound or longer
Pork.....	500	20 minutes	30 minutes a pound or longer
Poultry.....	500	20 minutes	20 minutes a pound or longer
Veal.....	500	20 minutes	30 minutes a pound or longer
LARGER ROASTS			
5 to 7 pounds			
Rare.....	500	30 minutes	12 minutes a pound
Medium.....	500	30 minutes	15 minutes a pound
Well Done.....	500	30 minutes	20 minutes a pound or longer
8 to 10 pounds.....	500	35 minutes	20 minutes a pound or longer
12 to 15 pounds.....	500	45 minutes	3 to 4 hours or longer
Over 15 pounds.....	500	45 minutes	4 hours or longer; relight gas and burn for 10 or 15 minutes: cook on retained heat 2 hours or longer.
BAKED POTATOES			
Small.....	500	15 minutes	20 minutes or longer
Medium.....	500	20 minutes	30 minutes or longer
Large.....	500	20 minutes	40 minutes or longer
CASSEROLE DISHES			
Casserole Uncooked Food	500	20 minutes	2 to 2½ hours or longer
Scalloped Dishes.....	450	15 minutes	1 hour or longer
Potatoes au Gratin.....	500	12 minutes	1 hour or longer

ROAST BEEF WITH VEGETABLES

4 pound rump roast	1/2 cup tomato juice
2 teaspoons salt	8 potatoes
1/4 teaspoon pepper	8 carrots
1 onion, sliced	Salt and pepper for vegetables

Rub meat with salt and pepper and place in roaster. Place in preheated Chambers Oven set at 500, uncovered. Burn gas 20 to 25 minutes, adding vegetables, seasonings and tomato juice, and covering roaster 10 minutes before turning off gas. Cook on retained heat 2 hours or as much longer as desired. Thicken drippings for delicious gravy.

YORKSHIRE PUDDING

1 cup flour	1/2 teaspoon salt
1 teaspoon baking powder	1 cup milk
2 eggs, beaten light	

Mix dry ingredients; add milk gradually to form smooth paste; add eggs; pour into piping hot, well-greased gem pans to about 1/2-inch depth; place into Oven with Roast Beef 5 minutes before turning off gas. Serve with meat and gravy.

Fry Chicken on Retained Heat

OVEN FRIED CHICKEN

Large young chicken, cut into individual servings	Flour
Salt and pepper	1/4 cup butter
Cold milk	1/4 cup lard or vegetable fat
	1/2 cup hot water

Season chicken with salt and pepper; let stand an hour if convenient; dip in milk and dredge in flour; fry slowly in hot fat until well browned. Add hot water; cover pan and put into Chambers Oven set at 500 and preheated 15 minutes; burn gas on chicken in Oven only 5 minutes; turn off gas and cook on retained heat 1 hour or as much longer as desired. This method can be used on much larger and older chickens than are ordinarily considered suitable for frying. If very crisp crust is desired, just before serving, while making delicious chicken gravy from drippings, toast cooked chicken pieces in Chambers In-A-Top Broiler for a few minutes.



*Cook with the
gas turned off*

Sunday Dinner _____ (Serves Six) _____

Cooks with the gas turned off while Mother goes to church. Gas savings of 2½ to 3 hours in a Chambers Range; time savings of 2½ hours to a half day.

ROAST STUFFED CHICKEN

GIBLET GRAVY

WHIPPED POTATOES BOILED ONIONS

BREAD AND BUTTER

APPLE SALAD

POACHED PEACHES TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

STUFFING

3 cups stale bread crumbs	1/8 teaspoon pepper
1 small onion, minced	1 egg
1/2 cup chopped celery	1/3 cup melted butter
1/4 cup chopped apple	or chicken fat
1/2 teaspoon salt	1/2 cup water

Mix together and use to stuff chicken.

ROAST STUFFED CHICKEN WITH GIBLET GRAVY

4 to 5 pound chicken	1/8 teaspoon pepper
(dressed weight)	1 tablespoon butter
2 teaspoons salt	or chicken fat
1/2 to 1 cup hot water	

Clean, stuff and truss chicken; rub with seasonings and place, breast up, in roaster. Put roaster into Chambers Oven set at 500 and preheated for 10 minutes. Then burn gas 20 to 30 minutes, depending upon age of chicken. Leave chicken uncovered about 15 minutes of this time to start browning; add water and coarsely chopped giblets when cover is put on roaster. Turn off gas and cook on retained heat 2½ to 3 hours or as much longer as desired. For delicious giblet gravy, dilute drippings with milk or water, and thicken.

WHIPPED POTATOES

8 medium-sized potatoes
1 cup water
Salt and pepper
Butter
Milk or cream

Peel and halve potatoes, and place with water in twin or triple Thermowell kettle (or other tightly covered utensil), and put into Oven with chicken 10 minutes before turning off gas. Remove with chicken; drain, mash, season. (Cook also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.)



BOILED ONIONS

12 medium to small
onions
2 tablespoons butter
1 teaspoon sugar
Salt and pepper
1/2 to 1 cup water

Peel onions and place with other ingredients in twin or triple Thermowell kettle (or other tightly covered utensil), and put into Oven with chicken 10 minutes before turning off gas. Remove with chicken and serve onions in their own juice. (Cook also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.)



POACHED PEACHES

Large can yellow cling
peach halves
Brown sugar
Cinnamon

Fill shallow pan with drained peach halves, cup side up. Fill centers with sugar and spice, and place into Oven with chicken 5 minutes before turning off gas. Remove with rest of meal and serve with whipped or ice cream. Or use as garnish for chicken, substituting another dessert.



BOILED SALAD DRESSING

2 tablespoons butter
3 tablespoons flour
1 cup milk
3 eggs
1/3 cup sugar
2/3 cup vinegar
1/3 cup water
2 teaspoons dry mustard
1 teaspoon salt

Melt butter; stir in flour; add milk, and cook on top burner until thick. Beat other ingredients together with rotary egg beater, and add to white sauce while hot, beating constantly; heat over very low top burner flame just long enough for mixture to thicken. Cool and use either plain or mixed with whipped cream.

Movie Dinner ————— (Serves Eight) —————

Sit through a double feature while you cook this dinner. Gas savings of 2½ to 3 hours in a Chambers Range; time savings of 2½ hours to a half day.

ONION BROTH WITH CHEESE CRACKERS

ROAST VEAL STEAMED YAMS

CANDIED TOMATOES

SALAD BREAD AND BUTTER

MAPLE APPLES TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

ONION BROTH

2 pounds of veal knuckle or bones from veal roast, cracked by butcher	1 tablespoon salt ¼ teaspoon pepper 2 tablespoons butter
2 stalks celery, diced	1 tablespoon A-1 or Wor- cestershire sauce
2 large onions, sliced	1¼ quarts (5 cups) cold water
2 bay leaves	

Place all ingredients in twin Thermowell kettle (or other tightly covered utensil) and put into Oven when gas is first lighted, before Oven is preheated for meat. Remove with rest of meal; serve broth with cheese crackers. A pinch of minced parsley in each boullion cup adds to appearance and flavor. (Cooks also in Thermowell with 25 minutes of gas and 2½ hours or longer of retained heat.)

ROAST VEAL

5 to 6 pound rolled roast of veal (leg, breast or shoulder)	½ teaspoon pepper 2 teaspoons paprika ½ teaspoon ginger
1 tablespoon salt	2 teaspoons sugar

Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 25 to 30 minutes on roast, leaving uncovered about 20 minutes to start browning; cover, and continue gas burning for total required time; turn off gas; cook on retained heat 2½ to 3 hours or as much longer as desired. Although no water is added, enough juice forms in roaster for delicious brown gravy.

STEAMED YAMS

4 large yams or sweet potatoes	1 cup water
Salt and pepper	Butter
	Cinnamon

Scrub yams and cut in inch thick slices. Place in twin or triple Thermowell kettle (or other tightly covered utensil) with salt and pepper and water. Put into Oven with meat 10 minutes before turning off gas. Remove with meat; serve around roast on platter, seasoning each slice with a dash of cinnamon and dot of butter. (Cook also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.)

CANDIED TOMATOES

4 tomatoes, not too ripe	Lemon juice
Salt and pepper	Brown sugar
	Butter

Wash and halve tomatoes crosswise, but do not peel. Place, cut side up, in shallow pan; on each half sprinkle few drops of lemon juice; add other seasonings, being very liberal with brown sugar. Put, uncovered, into Oven with meat 5 minutes before turning off gas. Remove with meat and serve on meat platter.

MAPLE APPLES

8 medium-sized cooking apples	1/2 teaspoon nutmeg
2 tablespoons butter	1/4 teaspoon salt
1/4 cup brown sugar	1 cup maple syrup
	1/4 cup raisins

Halve and core apples but do not peel. Place in twin or triple Thermowell kettle (or other tightly covered utensil); add other ingredients. Put into Oven with meat 5 minutes before turning off gas. Remove with rest of meal. Cool slightly and serve with whipped cream. (Cook also in Thermowell with 5 to 10 minutes of gas and 30 minutes or longer of retained heat.)

GINGER ALE SALAD

1 package gelatine	1 cup ginger ale
1/2 cup cold water	Juice of 1 lemon
1 cup boiling water	2 cups diced fruit: white grapes, crushed pineapple, sliced orange
2/3 cup sugar	Fruit salad dressing
1/2 teaspoon salt	Whipped cream
1 tablespoon crystallized ginger, minced	Chopped nuts

Soften gelatine in cold water for 5 minutes, dissolve in boiling water; add sugar, salt, crystallized ginger, lemon juice and ginger ale; cool; when it begins to thicken, add fruit; pour into pan or individual molds; let stand in refrigerator until firm; serve with fruit salad dressing, whipped cream and nuts. (Serves 8.)

Company Dinner _____ (Serves Eight) _____

Spend the afternoon sightseeing with guests while you cook this delicious dinner. Gas savings of 2 hours in a Chambers Range; time savings of 2 hours to a half day.



BAKED CANADIAN BACON
CREAMED NEW POTATOES BAKED CUCUMBERS
APPLE SAUCE
RAW CARROT STRIPS AND CELERY CURLS
BREAD AND BUTTER
PINEAPPLE SHERBET TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

BAKED CANADIAN BACON

2 to 3 pound section of Canadian bacon roll	1/2 teaspoon mustard 1/4 teaspoon ground clove
1/2 cup brown sugar	1 tablespoon vinegar
2 tablespoons flour	1 to 2 cups hot water

Mix stiff paste of all ingredients except bacon and hot water and spread over top and sides of bacon. Place in roaster and pour hot water around. Put into Chambers Oven set at 500 and preheated 10 minutes. Leave uncovered about 10 minutes, until sugar mixture begins to brown; cover; burn gas 10 minutes more, for total of 20 minutes; turn off gas and cook on retained heat 2 hours or as much longer as desired.



CREAMED NEW POTATOES

16 small new potatoes	Salt and pepper
1 cup water	2 cups medium white sauce

Peel or scrape potatoes and place with water in twin or triple Thermowell kettles (or other tightly covered utensil) into Oven with meat 10 minutes before turning off gas. Remove with meat, drain, season, cover with hot white sauce to serve. Chopped parsley and paprika add to flavor and appearance. (Cook also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.)

BAKED CUCUMBERS

4 large cucumbers	2 tablespoons chopped green pepper
Salted cold water	
Salt and pepper	$\frac{3}{4}$ cup stale bread crumbs
1 teaspoon sugar	2 tablespoons melted butter
Lemon juice or vinegar	Salt and pepper for crumbs
1 small onion, chopped	$\frac{1}{2}$ to 1 cup hot water

Peel and halve cucumbers lengthwise; soak for at least 30 minutes in salted water (1 tablespoon salt to 1 quart water). Drain; scrape out seeds; place cup side up in uncovered baking pan and season with salt, pepper, sugar and lemon juice or vinegar; sprinkle with mixture of remaining ingredients, except hot water, which is poured into bottom of pan. Place into Oven 10 minutes before turning off gas for meat. Remove with meat and serve around meat on large platter.



APPLE SAUCE

8 large cooking apples	$\frac{1}{2}$ cup water
$\frac{1}{4}$ cup red cinnamon candies	Sugar

Peel, quarter and core apples; place with cinnamon candies and water into twin or triple Thermowell kettle (or other tightly covered utensil) into Oven 10 minutes before turning off gas for meat. Remove with meat; mash; add sugar to taste. (Cooks also in Thermowell with 10 minutes of gas and 20 minutes or longer of retained heat.)



ENDIVE SALAD

1 large head endive, broken into individual servings	$\frac{1}{8}$ teaspoon pepper
4 slices bacon, diced	2 tablespoons sugar
1 tablespoon flour	$\frac{1}{2}$ cup vinegar
	2 hard-boiled eggs, sliced
	$\frac{1}{2}$ teaspoon salt

Fry out bacon in frying pan on top burner; add flour, stirring until well blended; add sugar, salt and vinegar; let boil 3 minutes; pour over endive and cover with egg. Eggs can be cooked in Thermowell with 1 to 2 cups cold water, about 5 minutes of gas and 15 minutes or longer of retained heat. (Serves 4 to 6).



Cook with the
gas turned off

Baked Fish Dinner _____ (Serves Six) _____

Another complete meal that cooks with the gas turned off. Gas savings of 1 to 1½ hours in a Chambers Range; time savings of 1 hour to a half day.

BAKED STUFFED FISH
CASSEROLE POTATOES
SMOTHERED ONIONS AND PEPPERS
BREAD AND BUTTER
SLAW
CHERRY TAPIOCA PUDDING TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

CELERY STUFFING

1 cup chopped celery	¼ teaspoon pepper
1 tablespoon minced onion	1½ cups stale bread
2 tablespoons melted butter	crumbs
½ teaspoon salt	¼ cup water

Mix thoroughly and use to stuff fish.

BAKED STUFFED FISH

3 pound whole fish or section of larger fish	¼ teaspoon pepper
1½ teaspoons salt	2 tablespoons butter
	½ teaspoon paprika
1 cup hot water	

Clean and wipe fish. Rub inside and out with salt and pepper, and stuff, either tying or sewing opening firmly. Place in uncovered baking pan on piece of heavy greased paper cut to shape of fish, to facilitate removal of fish from pan. Top with butter and paprika. Add water, and put into Chambers Oven set at 500 and preheated for 10 minutes. Turn gas 20 minutes on fish; then turn off gas and cook on retained heat 1 to 1½ hours or as much longer as desired. Garnish with lemon slices and serve with or without Parsley Butter Sauce.

PARSLEY BUTTER SAUCE

¼ cup melted butter	2 teaspoons minced parsley
1½ tablespoons lemon juice	

Combine and pour over fish just before serving.

CASSEROLE POTATOES

6 potatoes, coarsely diced Salt and pepper
 1/3 cup melted butter

Place potatoes in buttered casserole; season; add butter; cover casserole. Put into Oven with fish 10 minutes before turning off gas. Remove with fish and serve in casserole.



SMOTHERED ONIONS AND PEPPERS

6 medium-sized onions, sliced 1 teaspoon paprika
 2 green peppers, sliced Salt and pepper
 2 tablespoons butter 1 teaspoon sugar

Mix together in twin or triple Thermowell kettle (or other tightly covered utensil), and put into Oven with fish 10 minutes before turning off gas. Remove with fish. (Cook also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat, adding 1/2 to 1 cup water.)



CHERRY TAPIOCA PUDDING

2 cups canned sour cherries, 1/2 teaspoon salt
 drained 1 tablespoon lemon juice
 2 cups cherry juice and water 1/4 teaspoon nutmeg
 1/2 cup quick-cooking tapioca 1/2 teaspoon cinnamon
 1 1/2 cups sugar 2 tablespoons melted butter

Combine in twin or triple Thermowell kettle (or other tightly covered utensil), and put into Oven with fish 10 minutes before turning off gas. Remove with fish; stir well; cool; serve with cream. (Cooks also in Thermowell with 10 minutes of gas and 30 minutes or longer of retained heat.)



NEVER FAIL MAYONNAISE

2 tablespoons salad oil 1/3 cup flour
 1 cup cold water

Mix all ingredients well in Thermowell kettle. Bring to boil in Thermowell (about 3 to 5 minutes); turn off gas and cook on retained heat 15 minutes or longer. Then prepare as follows:

2 egg yolks 2 tablespoons lemon juice
 1 teaspoon salt 2 tablespoons vinegar
 1/4 teaspoon paprika 1 cup salad oil
 1/2 teaspoon mustard 1 teaspoon sugar

Beat egg with seasonings with rotary beater; slowly add lemon juice and vinegar, continuing to beat; pour oil over mixture but do not stir; pour hot mixture from Thermowell over this, and beat until thick with rotary beater.

Oven Dinner with Pie (Serves Six)

Cooks with the gas turned off—can be left for several hours. Gas savings of 45 minutes in a Chambers Range; time savings of 45 minutes to a half day.

MEAT PATTIES
BAKED POTATOES BUTTERED BEETS
BREAD AND BUTTER
SALAD
PUMPKIN PIE TEA OR COFFEE

Set heat control to 450 and preheat oven 10 minutes

MEAT PATTIES

1/2 pound ground beef	1/2 cup condensed tomato soup
1/2 pound ground veal	1/2 cup bread crumbs
1/2 pound ground pork	1 teaspoon salt
1/2 onion, minced	1/4 teaspoon pepper
1 egg	6 strips bacon

Mix and form into six thick patties; wrap with bacon and fasten with skewers or toothpicks. Place in shallow baking pan, and put into Chambers Oven set at 450 and preheated for 10 minutes. Cook with pie which requires 20 to 25 minutes of gas and 45 minutes or as much longer as desired of retained heat cooking. If patties are baked alone, raise Oven setting to 500; burn gas on patties only 15 minutes; cook on retained heat 45 minutes or longer. Or this same recipe is excellent for broiling.

BAKED POTATOES

6 medium-sized baking potatoes Fat

Scrub potatoes and grease, preferably with vegetable fat. Put into Oven when meat and pie go in. Remove with entire meal. Roll in clean towel immediately when taken from Oven, to fluff up insides.

BUTTERED BEETS

6 large beets	Salt and pepper
1 cup water	Butter

Trim off tops and scrub beets well. Place in twin or triple Thermowell kettle (or other tightly covered utensil) with water. Put into Oven when rest of meal

goes in. Remove with rest of meal; peel; slice or quarter; season. (Cook also in Thermowell with 12 to 15 minutes of gas and 1 hour or longer of retained heat.)



PUMPKIN PIE

Make single 9-inch crust from recipe on Page 37, or as follows:

1 cup sifted cake flour	1/3 cup cold shortening
1/4 teaspoon salt	3 tablespoons cold water

Cut shortening coarsely into sifted dry ingredients; add water; mix with fork only until dough gathers together and leaves bowl. Either chill first or roll out at once, and bake with following filling:

1 1/2 cups cooked or canned pumpkin	2 eggs, beaten
3/4 cup brown sugar	1/2 teaspoon cinnamon
1/2 cup milk	1/2 teaspoon nutmeg
1/4 cup cream	1/4 teaspoon salt

Mix together until smooth; pour into uncooked pie shell. Put into Chambers Oven set at 450 and preheated for 10 minutes. Burn gas 20 to 25 minutes, or until filling "sets" and crust begins to brown lightly. Turn off gas and cook on retained heat 45 minutes or as much longer as desired.

IMPORTANT: Be sure to arrange pans in the Oven so that there is circulation of air all around pie, and above and below it. Pies are satisfactory when included in Oven meals of this type, but are slightly crisper when baked alone.



LEMON PIE

1 baked pie shell	2 egg yolks, beaten
1 cup sugar	1 tablespoon butter
1/3 cup cornstarch	1 large lemon (juice and grated rind)
1/4 teaspoon salt	

Mix dry ingredients and add boiling water. Boil 1 minute, stirring constantly; place over hot water and add egg yolks and butter; cook until thick. Add lemon juice and rind and pour into baked pie shell; cover with meringue and brown in Oven or Broiler. To brown in Oven, bake approximately 15 minutes in preheated Oven set at 350.



MERINGUE

2 egg whites	1/8 teaspoon salt
2 tablespoons sugar	1/4 teaspoon vanilla

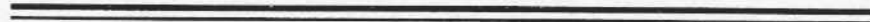
Beat whites and salt until stiff but not dry; add other ingredients; spread on top of pie, being sure it touches crust all around. Bake as explained in Lemon Pie.

Club Day Dinner _____ (*Serves Six*) _____

This delicious dinner cooks while you are away for the afternoon. Gas savings of 2 hours in a Chambers Range; time savings of 2 hours to a half day.



PORK ROAST
BROWNED POTATOES PARSNIPS CARROTS
BREAD AND BUTTER
LETTUCE AND TOMATO SALAD
BAKED APPLE AND PINEAPPLE
TEA OR COFFEE



Set heat control to 500 and preheat oven 10 minutes

PORK ROAST

3 to 4 pound fresh pork roast 2 teaspoons salt
(loin, ham or butt) 1/4 teaspoon pepper
1 garlic clove (optional)

Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 20 to 25 minutes on meat, leaving roaster uncovered about 15 minutes to start browning; cover, but leave roaster vents open or put cover on loosely, and continue burning gas for required time; turn off gas and cook on retained heat 2 hours or as much longer as desired. Just before serving, thicken drippings for delicious gravy, skimming off excess fat if necessary.



BROWNED POTATOES — PARSNIPS — CARROTS

6 potatoes, peeled 3 carrots, scraped
6 parsnips, scraped Salt and pepper

Place into roaster around meat before putting meat into Oven, for browner crust; or vegetables can be put into roaster around meat 10 minutes before turning off gas. Remove with meat and serve around meat on large platter.

BAKED APPLE AND PINEAPPLE

6 medium-sized cooking apples	Cinnamon
Brown sugar	1/2 to 1 cup pineapple
6 slices canned pineapple, drained	juice or water

Halve and core apples, but do not peel. Place, cut side up, in shallow baking pan; fill each center with brown sugar; lay half a slice of pineapple on each, and sprinkle with cinnamon; pour liquid into pan bottom; place into Oven with meat 5 minutes before turning off gas. Remove with rest of meal and serve, either as dessert or with the pork roast.



OVEN-COOKED PUMPKIN

Scrub pumpkin thoroughly and cut in half. Remove seeds, leaving as much fibre as possible. Place cup side down in roasting pan. If possible to cover tightly, only 1 to 2 cups of water are necessary; if cooking uncovered, pour about 1/4 inch water in pan bottom. Place in cold Oven; set heat control at 500 and light gas. Burn gas 25 to 35 minutes, depending upon size of pumpkin. Cook on retained heat 3 to 4 hours or as much longer as you may desire. Cooked pulp, ready for pies, will scrape out of skin easily.



FRUIT SALAD DRESSING

3 tablespoons flour	1 tablespoon butter
1/3 cup sugar	3/4 cup pineapple juice
1/4 teaspoon salt	2 tablespoons lemon juice
1/3 cup cold water	1/2 cup whipping cream,
2 egg yolks, beaten	stiffly beaten

Mix flour, sugar and salt; add cold water; add beaten egg yolks and butter; cook 10 minutes over hot water on top burner; add pineapple juice; remove from burner; add lemon juice, cool, and fold in whipped cream.



CABBAGE AND PINEAPPLE SALAD

2 cups shredded cabbage	Mayonnaise or boiled salad
1 cup shredded pineapple, drained	dressing
Celery salt	Lettuce leaves
Salt and pepper	Paprika

Mix cabbage and pineapple; season to taste and bind with dressing; serve on crisp lettuce with spoonful of dressing and dash of paprika on top.

Golf Dinner _____ (Serves Six) _____

Play golf while this tempting meal cooks with the gas turned off. Gas savings of 2 to 2½ hours in a Chambers Range; time savings of 2 hours to a half day.



LEG OF LAMB
BROWN GRAVY MINT SAUCE
BROWNE D POTATOES ASPARAGUS AU GRATIN
BREAD AND BUTTER
GREEN SALAD
PEACH BETTY TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

LEG OF LAMB

4 to 5 pound leg of lamb	2 teaspoons sugar
2 teaspoons salt	½ teaspoon paprika or
¼ teaspoon pepper	or chili powder

Have butcher remove shank bone and tuck in shank meat. Rub meat with seasonings and place in roaster. Put into Chambers Oven set at 500 and preheated for 10 minutes. Burn gas 20 to 25 minutes, leaving meat uncovered 15 to 20 minutes of this time to start browning. Cover, but leave roaster vents open or set lid on loosely, if crisp crust on meat is desired. Burn gas 5 minutes more until total gas-on time of 20 to 25 minutes has been reached. Then turn off gas and cook on retained heat 2 to 2½ hours or as much longer as desired. When serving roast, thicken drippings for delicious gravy, skimming off excess fat if necessary.



BROWNE D POTATOES

6 medium-sized potatoes, peeled and halved	Salt and pepper Butter
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Place potatoes into roaster around meat 10 minutes before turning off gas. Or, for crusty, browne d potatoes, peel but leave whole and rub with butter and seasonings and place in roaster around meat when meat is first put into Oven. Remove with meat, and serve on meat platter.

ASPARAGUS AU GRATIN

2 cups asparagus, cut in 1-inch pieces	1½ cups medium white sauce
Salt and pepper	½ cup grated cheese
	Paprika

Place half the asparagus in buttered casserole; season; add half the white sauce and cheese; repeat, adding dashes of paprika over top. Put, uncovered, into Oven with meat 5 minutes before turning off gas. Remove with meat.



PEACH BETTY

3 cups canned sliced peaches, drained	¼ teaspoon clove
1½ cups moist bread crumbs	¼ teaspoon salt
1 teaspoon nutmeg	¾ cup sugar
	3 tablespoons butter
	½ cup peach juice

Place half the peaches in greased casserole or deep pie dish. Combine crumbs, salt and spices, and sprinkle half the mixture on peaches; dot with half the butter; repeat with remaining ingredients, pouring on peach juice last. Put, uncovered, into Oven with meat 5 minutes before turning off gas. Remove with meat. Serve with cream or Hard Sauce.



MINT SAUCE

¼ cup young mint leaves, minced	2 tablespoons sugar
¼ cup boiling water	⅓ cup vinegar
	Salt and pepper

Pour boiling water over minced mint; add sugar; cover; let steep for at least 30 minutes. Add other ingredients; chill; serve with lamb.



OVEN BARBECUED LAMB

Leg or shoulder of lamb	½ cup chili sauce
Salt and pepper	½ cup Worcestershire or A-1 sauce
	½ to 1 cup water

Slash meat crosswise two or three times; rub in seasonings and place in roaster; mix sauces and pour over meat, keeping as much as possible on top and in slashes; add water. Place into preheated Oven set at 500 and leave uncovered 10 to 15 minutes to start browning; cover; cook with gas on and retained heat specified on time chart, Page 3, according to poundage of lamb.

A Gardener's Meal _____ (Serves Six) _____

No pot-watching interferes with flower cultivation while you cook this meal; Gas savings in a Chambers Range of $1\frac{1}{2}$ hours; time savings of $1\frac{1}{2}$ hours to a half day.

FRUITED BAKED HAM
BAKED YAMS VEGETABLE SALAD
BREAD AND BUTTER
RASPBERRY COBBLER TEA OR COFFEE

Set heat control to 450 and preheat oven 10 minutes

FRUITED BAKED HAM

2 center slices cured ham, 1 No. 2 can fruit cocktail,
each $\frac{3}{4}$ inch thick drained
 $\frac{2}{3}$ cup brown sugar

Score edges of ham and place one slice in baking dish. Cover with half the fruit cocktail and half the sugar; repeat with second ham slice and remaining fruit and sugar; cover baking dish. Put into Chambers Oven set at 450 and preheated for 10 minutes. Burn gas 20 minutes on ham. Turn off gas and cook on retained heat $1\frac{1}{2}$ hours or as much longer as desired. If country ham is used, soak slices in water for several hours before cooking.

BAKED YAMS

6 medium-sized yams or sweet potatoes Fat

Scrub yams and grease lightly, preferably with a vegetable fat. Put into Oven when ham goes in; remove with ham.

RASPBERRY COBBLER

2 cups sifted flour 1 tablespoon sugar
4 teaspoons baking powder $\frac{1}{3}$ cup shortening
1 teaspoon salt $\frac{3}{4}$ cup milk

Mix into soft, rich biscuit dough. Then into well-greased baking pan place:

2 cups fresh or drained canned berries	$\frac{1}{4}$ cup fruit juice or water
2 tablespoons flour	$\frac{1}{2}$ to 1 cup sugar, depending on sourness of berries

Cover fruit mixture with dough. Put into preheated Oven set at 450 and bake with 15 minutes of gas and 40 minutes or longer on retained heat. This can cook with ham and remain in Oven for several hours longer. Serve with cream.

ROAST STUFFED TURKEY

15 pound dressed turkey	$\frac{1}{4}$ teaspoon pepper
2 tablespoons salt	3 tablespoons butter
$\frac{1}{2}$ to 1 cup water	

Clean, stuff and truss turkey. Rub well with seasonings. Place in roaster breast up, add water; cover; roast in Chambers Oven set at 500 and preheated for 10 minutes, with approximately 40 minutes of gas and 3 hours or as much longer as desired of retained-heat cooking. If turkey is not young and tender, burn gas 45 minutes instead of 40.

STUFFING

8 cups stale bread crumbs	$1\frac{1}{2}$ cups English walnut meats, chopped
$\frac{3}{4}$ cup melted butter	Salt and pepper
$1\frac{1}{2}$ cups seedless raisins	2 cups hot water

Mix and stuff neck and body of turkey. Fasten with skewers or toothpicks, or sew with cord if necessary. Be sure that stuffing does not fall into bottom of pan, otherwise it absorbs juices that form in cooking, out of which delicious gravy should be made.

TURKEY GIBLET GRAVY

Juice from roast turkey	8 tablespoons flour mixed with
Equal amount of water	8 tablespoons cold water (for
Salt and pepper	3 cups drippings and water)
Chopped cooked giblets	

Pour in pan liquid in which turkey has been roasted; dilute with water. To three cups of this liquid add mixture of flour and cold water; cook 10 minutes on top burner; season with salt and pepper; chop giblets which have been cooked in roaster with turkey and add to gravy.

Shopping Dinner _____ (Serves Six) _____

Hunt the best bargains in town while this meal cooks with the gas turned off. Gas savings of 1 hour in a Chambers Range; time savings of 1 hour to a half day.



SWISS STEAK WITH POTATOES
GREEN BEANS BREAD AND BUTTER
SALAD
PINEAPPLE PUDDING TEA OR COFFEE

Set heat control to 425 and preheat oven 10 minutes

SWISS STEAK WITH POTATOES

2 pounds round steak $\frac{1}{4}$ teaspoon pepper
2 teaspoons salt $\frac{1}{2}$ cup flour
3 tablespoons fat

Pound seasonings and flour into meat and brown in fat in baking pan on top burner. Add:

1 small onion, sliced 3 tablespoons flour
6 or 8 potatoes, halved 1 teaspoon sugar
1 teaspoon salt $\frac{1}{8}$ teaspoon pepper
1 cup water

Lay potatoes on meat; sprinkle with seasonings and flour; add water and cover baking pan. Put into Chambers Oven set at 425 and preheated for 10 minutes. Burn gas 20 minutes on meat; turn off gas and cook on retained heat 1 hour or as much longer as desired.



GREEN BEANS

3 cups fresh or canned green 2 teaspoons salt
string beans $\frac{1}{8}$ teaspoon pepper
2 strips bacon, cut small 2 tablespoons brown sugar
 $\frac{1}{2}$ to 1 cup water

Place all ingredients together in twin or triple Thermowell kettle (or other tightly covered utensil). Put into Oven when meat goes in; remove with meat. If you wish, just before serving, move bean kettle from Oven to top burner; remove lid and let simmer for a few minutes to reduce liquid and heighten flavor. (Cook also in Thermowell with 15 to 20 minutes of gas and 1 to 2 hours of retained heat.)

PINEAPPLE PUDDING

1/4 cup shortening	1/4 teaspoon salt
1/2 cup sugar	3/4 cup milk
1 egg, beaten	1 1/2 cups canned crushed pineapple, drained
1 teaspoon vanilla	1/3 cup powdered sugar
2 cups sifted flour	1 teaspoon cinnamon
3 teaspoons baking powder	1/2 cup chopped nuts

Cream shortening and sugar; add egg and vanilla; sift flour, baking powder and salt together and add to creamed mixture alternately with milk. Spread pineapple on bottom of greased 9-inch square cake pan; cover with batter, drawing it up around sides; sprinkle with mixture of remaining ingredients. Bake in Chambers Oven at 425 with 15 minutes of gas and 45 minutes or longer on retained heat. Bake with rest of meal, leaving in Oven as long as desired. Serve with Vanilla Pudding Sauce.

VANILLA PUDDING SAUCE

1 cup sugar	1/3 cup butter
1 egg	1/3 cup water
1/8 teaspoon salt	1 teaspoon vanilla

Mix all ingredients except vanilla and cook over hot water for 10 minutes; flavor; serve hot or cold.

CHEESE SALAD

1 cup grated American, Philadelphia cream or dry cottage cheese	2 pimientoes, chopped
2 cups celery, chopped	1/2 cup nuts, chopped
Salt and pepper	6 sweet pickles, chopped
	1 cup mayonnaise or boiled salad dressing

Mix all ingredients except mayonnaise well; lightly fold in mayonnaise; serve on lettuce leaves. (Serves 6.)

TOMATO JUICE COCKTAIL

2 cups tomato juice	1 teaspoon lemon juice
1 tablespoon minced onion	1/4 teaspoon Worcestershire or A-1 sauce
2 teaspoons sugar	1/2 teaspoon salt

Mix, chill, strain and serve.

Bridge Dinner _____ (*Serves Eight*) _____

Play bridge while this appetizing meal cooks with the gas turned off. Gas savings of 2 hours in a Chambers Range; time savings of 2 hours to a half day.



SMOTHERED STEAK WITH VEGETABLES
STEAMED RICE
BREAD AND BUTTER
LETTUCE WITH FRENCH DRESSING
CRUSTLESS APPLE PIE TEA OR COFFEE

Set heat control to 500 and preheat oven 10 minutes

SMOTHERED STEAK WITH VEGETABLES

3 to 4 pound slice of round steak, cut thick	2 onions, sliced
Flour	1 No. 2 can tomatoes
1½ tablespoons salt	1 No. 2 can peas, drained
½ teaspoon pepper	8 carrots, scraped
3 tablespoons fat	2 tablespoons sugar
	2 tablespoons butter

While Chambers Oven, set at 500, is preheating for 10 minutes, rub round steak with half the salt and pepper, dredge in flour; brown well in fat in roaster on top burner. Add layer of onion, then tomatoes seasoned with sugar, peas dotted with butter, and carrots. Sprinkle remaining salt and pepper on vegetables. Cover roaster and put into preheated Oven; burn gas 20 minutes on casserole steak; turn off gas and cook on retained heat 2 hours or as much longer as desired. Serve on large platter. Thicken juice for marvelously rich gravy.



STEAMED RICE

1½ cups rice	2 teaspoons salt
	3 cups cold water

Wash rice and place with other ingredients in twin or triple Thermowell kettle (or other tightly covered utensil). Put into Oven with meat 10 minutes before turning off gas. Remove with meat and serve in mounds arranged around edge of meat platter. (Cooks also in Thermowell with 10 minutes of gas and 20 minutes or longer of retained heat.)

CRUSTLESS APPLE PIE

8 large cooking apples	1/4 teaspoon nutmeg
1 1/2 cups brown sugar	1/4 teaspoon salt
1 cup flour	1/2 cup butter
1/4 teaspoon cinnamon	1/2 cup chopped nuts

Peel and slice apples and mix with half the sugar and a little of the flour. Place in buttered baking pan and cover with crumbly mixture of remaining ingredients. Put, uncovered, into Oven with meat 5 minutes before turning off gas. Remove with meat. Nuts can be omitted.



FRENCH DRESSING NO. 1

2 cups sugar	1 1/4 cups salad oil
1/2 teaspoon dry mustard	Juice of two lemons
2 teaspoons paprika	1 1/4 cups vinegar
1 teaspoon salt	1/2 cup water

Mix dry ingredients; add oil, then vinegar enough to mix well. Beat with rotary egg beater, add rest of liquid and heat well. Then pour into quart jar and set in cool place.



FRENCH DRESSING NO. 2

3/4 cup sugar	1/2 cup Tarragon or cider vinegar
1 teaspoon salt	1 garlic clove, halved
1 tablespoon paprika	1 tablespoon Worcestershire sauce
1 teaspoon mustard	
2 cups salad oil	

1 tablespoon A-1 Sauce

Mix all ingredients together by beating for several minutes with rotary egg beater. Pour into quart jar and set in cool place.



APPLE CREAM PIE

Single Pie Crust Recipe	3 tablespoons flour
1 1/2 cups chopped apple	1/4 teaspoon salt
1 tablespoon lemon juice	2/3 cup sugar
Grated rind of 1/2 lemon	1 tablespoon butter
1/2 cup rich milk or cream	1/4 teaspoon nutmeg

Mix all ingredients except butter and nutmeg; line pie pan with uncooked crust and fill with apple mixture; dot over with butter and sprinkle with nutmeg. Bake in preheated Oven set at 450 with approximately 15 minutes of gas and 20 minutes or longer of retained heat.

Quick Oven Meal _____ (Serves Six) _____

Not only can you cook from meal to meal in a Chambers Range; but you also can cook just as fast as by any other ordinary method. Here's an example:

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BREADED PORK CHOPS
ESCALLOPED TOMATOES APPLE BUTTER
ASSORTED BREADS AND BUTTER
CELERY PICKLES
COOKIES TEA OR COFFEE

Set heat control to 500 and preheat oven 15 minutes

BREADED PORK CHOPS

6 thick pork chops	1 egg, well beaten
1½ teaspoons salt	6 tablespoons fat
¼ teaspoon pepper	Cracker or fine bread crumbs
½ cup hot water	

Add salt and pepper to beaten egg; dip each chop into mixture, then into crumbs; brown thoroughly in hot fat on top burner; pour off half the fat and add ½ cup hot water. Cover utensil and put into Chambers Oven set at 500 and preheated 15 minutes; burn gas only 5 minutes on chops; turn off gas and cook on retained heat 45 minutes or as much longer as desired.

ESCALLOPED TOMATOES

1 No. 2 can (2½ cups) solid pack tomatoes, drained	4 tablespoons (¼ cup) sugar
1 onion, sliced	1½ cups stale bread or cracker crumbs
2 teaspoons salt	4 tablespoons (¼ cup) butter
⅛ teaspoon pepper	

Place half of each of above ingredients, in order listed, into greased casserole, dotting butter on top; repeat, with remaining ingredients. Put into Oven with meat 5 minutes before turning off gas. Remove with meat, whether meal is to be served immediately when done or several hours later.

BAKED HAM NO. 1

12 to 14 pound cured ham	1/2 teaspoon ground cloves
1 cup brown sugar	2 or 3 tablespoons cold water
1/4 cup flour	1 quart (4 cups) grape juice
1 teaspoon dry mustard	3 cups hot water

Have butcher skin ham completely and saw off 3 inches of bony hock end. (Save this to cook with beans). If cure is strong, soak ham at least 8 hours in cold water. Place ham, fat side up, in roaster and cover top with paste made of dry ingredients and cold water. Preheat Chambers Oven set at 500 for 10 minutes; put in ham, uncovered, for 5 to 10 minutes to set paste; add grape juice and water; cover; burn gas 30 or 35 minutes longer until ham has had a total of 40 to 45 minutes of gas; cook on retained heat 4 hours or as much longer as you may desire.

If you are using a porcelain or granite roaster, you will prefer not to leave off lid at all, but add liquid and lid before placing ham in Oven.

Criss-cross top with knife and stick whole cloves in center of each diamond section before serving. Garnish with broiled peaches.



BROILED PEACHES

1 can yellow cling peach halves	Brown sugar Marshmallows
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Drain peaches and place, cup side up, in Broiler. Sprinkle a little brown sugar on each half and brown lightly. Place marshmallow in center of each and leave under flame just long enough to lightly brown marshmallows. Then remove and use around ham, with parsley.



BAKED HAM NO. 2

Cured ham in original packing house wrapper	2 or 3 cups water
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Open end of ham to make sure there is no mold. (If there is, remove paper and cook with 1 cup water.) Fasten wrapper back in place and put into roaster; moisten paper with water and put 1 cup water in bottom of roaster. Cover roaster and bake in preheated Oven set at 500 per time chart, Page 3, according to poundage. When done, remove paper and skin and serve. If you wish, cover fat of cooked ham with mixture of brown sugar and fruit juice and return to hot Oven for a few minutes to glaze ham.

High Altitude Cooking

The instructions given in this book have been developed for use at sea level and require no change up to 3,000 feet. For correction of baking recipes for your altitude, consult local authorities (home economics instructors, flour mills, et cetera), or write to Colorado State College, Fort Collins, Colorado, where detailed information on high altitude cooking can be obtained.

For meats and vegetables, however, you can use this book by increasing the cooking time 10 per cent for each 1,000 feet above 3,000 feet. For instance, if you live between 5,000 and 6,000 feet above sea level, increase all meat and vegetable timing by about 30 per cent. Meats that require 20 minutes of gas at sea level, should be cooked with about 25 minutes of gas at your altitude. And retained heat time can be increased similarly.

Or, since cooking is a product of time and temperature, use the same length of time given herein for gas on and retained heat, but increase the heat control setting from 500 to 550.

The 10 per cent increased cooking time for each 1,000 feet above 3,000 is also applicable to the Thermowell instructions that follow. If a vegetable requires 10 minutes of gas at sea level it will require about 13 minutes of gas at an altitude of 5,000 to 6,000 feet. Similarly increase the retained-heat time.



BREADS, CAKES, COOKIES, PASTRIES

Since you have a fine heat control on your Chambers Oven, you can bake your favorite recipes just as you always have done. Notice, however, on the chart (opposite page) that such foods as pop-overs, cream puffs and custard pie should be finished on retained heat. The complete insulation holds heat so well that you can turn off the gas instead of resetting the heat control to a lower temperature, as is ordinarily done.

When breads and cakes have risen and begun to brown lightly, when pies have just begun to brown, you can turn off the gas and finish on retained heat if you wish. These foods should be removed from the oven approximately when done, whether baked on retained heat or not. Most pies, however, when finished with the gas turned off, can be left in the oven as long as desired.

Arrange pans in the oven to avoid "blanketing" one pie or cake by placing another immediately over it. Arrange oven racks so that there is circulation above, below and between pans.

**TIME, TEMPERATURE AND RETAINED-HEAT
CHART FOR PASTRY BAKING**

Anything you have always started in a cold oven in other equipment, can be started in a cold Chambers Oven. This is particularly applicable to Angel and sponge cakes, and to some fruit cakes. But do as you choose.

The following instructions, however, are based on preheating.

*Set Heat Control as Specified and Preheat Oven for 10 Minutes
Before Putting in Food*

FOOD	Heat Control Setting	Gas On with Food in Oven	Retained Heat (Gas Off)
BREAD, BISCUIT, ETC.			
Bread, Yeast.....	350°	45 to 60 minutes	
Baking Powder Biscuit.....	450°	12 to 15 minutes	
Yeast Biscuit.....	400°	20 minutes	
Muffins.....	400°	25 minutes	
Pop-Overs.....	475°	20 minutes	15 minutes
COOKIES, ETC.			
Corn Cake.....	400°	20 to 25 minutes	
Ginger Bread.....	350°	35 minutes	
Vanilla Cookies.....	400°	10 minutes	
Drop Bran Cookies.....	400°	12 minutes	
Molasses Cookies.....	375°	15 minutes	
CAKES			
Plain Cake (Sheet or Cup)....	375°	30 minutes	
Loaf Cake.....	350°	45 to 60 minutes	
Layer Cake.....	375°	20 to 30 minutes	
Fruit Cake (1 to 2 lb.).....	325°	45 minutes	1 hour or longer
Fruit Cake (3½ to 5 lb.).....	325°	1 hour	2 hours or longer
Sponge Cake.....	325°	1 to 1¼ hours	
Angel Food Cake.....	300°	1 to 1¼ hours	
PIES			
Pastry Shell.....	425°	15 minutes	
Apple Pie.....	425°	35 to 45 minutes	
Rhubarb Pie.....	425°	35 to 45 minutes	
Gooseberry Pie.....	425°	35 to 45 minutes	
Cherry Pie.....	425°	35 to 45 minutes	
Open Cross Pie.....	425°	20 minutes	
Pumpkin Pie.....	450°	25 minutes	30 min. or longer
Custard Pie.....	450°	20 minutes	30 minutes
CUSTARDS, ETC.			
Meringue.....	350°	15 minutes	
Puff Paste (Cream Puffs)....	475°	15 minutes	20 minutes
Individual Custards.....	325°	40 minutes	
Large 1-Quart Custards.....	350°	30 minutes	25 minutes

Set custard pans in pan of warm water.

YEAST BREAD

(Quick Method)

2 tablespoons sugar	6 to 7 cups sifted flour
2 tablespoons shortening	1 cup boiling water
2½ teaspoons salt	1 cake compressed yeast dissolved in
1 cup milk, scalded	¼ cup lukewarm water

Place sugar, shortening and salt in bowl. Pour on hot liquid; cool until lukewarm; then add yeast and 4 cups flour. Beat very hard 2 minutes. Add remaining flour or enough to make stiff dough; mix well; turn out on floured board and knead until air bubbles form (10 minutes hand-kneading). Return to washed and greased bowl, brushing top with melted shortening; put in warm place to rise until double in bulk. Put on board; divide into two loaves, knead and shape; place in greased pans half filling them. Cover; let rise again until double in bulk. Bake 45 to 60 minutes in preheated Chambers Oven set at 350. The last 15 to 30 minutes can be cooked on retained heat, if you wish.

REFRIGERATOR ROLLS

½ cup unseasoned mashed potatoes	2 cups milk, scalded
½ cup sugar	1 teaspoon baking powder
½ cup shortening	½ teaspoon soda
2 teaspoons salt	4 to 5 cups sifted flour
	1 cake compressed yeast dissolved in
	¼ cup lukewarm water

Mix potatoes, sugar, shortening and salt thoroughly; add hot milk; let cool till lukewarm; add flour with baking powder and soda sifted in, to make thin batter; add yeast, beat well. Place in well-greased bowl. Grease top well; cover; let rise until double in bulk. Knead down; grease well; cover; place in refrigerator until double in bulk. Shape and bake approximately 20 minutes in preheated Chambers Oven set at 425. Last 5 to 10 minutes can be cooked on retained heat, if you prefer.

BAKING POWDER BISCUITS

2 cups sifted flour	2 teaspoons sugar (optional)
4 teaspoons baking powder	¼ cup shortening
½ teaspoon salt	¾ to 1 cup milk

Sift dry ingredients together; cut in shortening; add milk gradually, mixing lightly to soft dough; turn out on floured board and pat lightly to half thickness desired in baked biscuit; cut; place on baking sheet and bake in Chambers Oven preheated to 450 or 500, depending upon size of biscuit (the smaller the biscuit, the hotter the oven), 10 to 15 minutes. Last few minutes can be finished on retained heat. (Makes about 14 medium biscuits.)

QUICK PECAN ROLLS

1 recipe Baking Powder Biscuits 1/3 cup butter
1/2 cup chopped pecans 1/3 cup brown sugar

Roll biscuit dough into oblong piece 1/4-inch thick; spread with mixture of butter and brown sugar well creamed together. Sprinkle chopped pecans over butter-sugar mixture and roll as for jelly-roll. Cut in 1-inch slices and place in greased pan or muffin pans. Bake at 400-425 for 15 to 20 minutes. After rolls rise and begin to brown, they may be finished with the gas turned off. (Makes about 10 rolls.)



CHEESE ROLLS

1 recipe Baking Powder Biscuits Grated cheese

Follow Quick Pecan Roll directions, except use grated cheese instead of butter-sugar-nut mixture.



ORANGE BISCUITS

1 recipe Baking Powder Biscuits, substituting Orange juice
orange juice for half the milk Small cube sugar

Mix Baking Powder Biscuits with above variation; cut; place on greased baking sheet; quickly dip small cube sugar into orange juice and press into center of each biscuit. Bake at 425 to 450.



SODA BISCUITS

2 cups sifted flour 1/2 teaspoon soda
3 teaspoons baking powder 1/4 cup shortening
1 teaspoon salt 3/4 cup buttermilk or thick,
sour milk

Mix and bake according to directions for Baking Powder Biscuits.



SHORTCAKE NO. 1

Mix 1 recipe of Baking Powder Biscuits, but double the sugar and double the shortening. Pat into 1/2-inch thick round and bake in greased pie pan at 425, 15 to 20 minutes. Split and butter while hot; serve with sweetened fruit between layers and on top. Or cut into individual shortcakes and bake at 450.



SHORTCAKE NO. 2

1 recipe Soda Biscuits, with 1 tablespoon sugar
shortening doubled

Add sugar to dry ingredients and mix and bake as for Shortcake No. 1.

MUFFINS

2 cups sifted flour	1 cup milk
$\frac{3}{4}$ teaspoon salt	1 egg, beaten
4 teaspoons baking powder	3 tablespoons shortening, melted
3 tablespoons sugar	

Sift dry ingredients together; add milk, egg and shortening all at once, and stir only until mixed. Fill greased muffin pans $\frac{2}{3}$ full. Bake in preheated Oven at 400 or 425, depending upon size of muffins (the larger the muffins, the lower the temperature) 20 to 30 minutes. Last 10 or 15 minutes can be cooked on retained heat.



BLUEBERRY MUFFINS

Reduce milk in 1 recipe Muffins to $\frac{3}{4}$ cup and add $\frac{3}{4}$ cup fresh blueberries to sifted, dry ingredients.



ANGEL FOOD CAKE

$1\frac{1}{4}$ cups egg whites	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ teaspoon lemon extract
1 teaspoon cream of tartar	1 cup sifted cake flour
$1\frac{1}{3}$ cups sifted granulated sugar	1 teaspoon baking powder

Beat egg whites with salt until frothy; add cream of tartar and beat until stiff but not dry; slowly fold in sugar; add flavoring; fold in flour sifted with baking powder five times, very slowly. Line ungreased angel food pan with paper cut to fit pan bottom; rinse pan and paper with cold water, shaking out drops that cling; pour in batter. Bake in Chambers Oven one of these three ways:

1. Preheat oven to 300 and bake at same temperature for about 1 to $1\frac{1}{4}$ hours, or
2. Preheat oven to 250, bake at 250 to 300 for about 30 minutes and then raise temperature to 350 to brown off cake that has risen at slow heat, or
3. Place into cold oven set at 350 and in about 25 to 35 minutes, when cake has risen and begun to brown, turn off gas and cook on retained heat (gas off) for 1 hour.

After removing from oven, invert and let cool 1 to 2 hours before removing from pan. Loosen from sides and tube with spatula, tap, cake will fall out.



CHOCOLATE ANGEL FOOD

Substitute 4 tablespoons ($\frac{1}{4}$ cup) cocoa for an equal amount of flour in Angel Food Cake recipe.

SUNSHINE CAKE

6 eggs, separated	1 teaspoon flavoring (orange, lemon or vanilla)
1/4 teaspoon salt	1 cup sifted cake flour
1 teaspoon cream of tartar	1 teaspoon baking powder
1 1/4 cups sifted sugar	

Add salt to egg whites and beat until frothy; add cream of tartar and beat until stiff but not dry; slowly fold in sugar. Beat yolks until thick and lemon-colored; slowly fold into first mixture; add flavoring. Sift flour and baking powder together five times and fold into egg mixture very slowly. Line bottom of ungreased tube cake pan with paper; rinse paper and pan with cold water, shaking out drops that cling; pour in cake mixture. Bake in either of the following ways:

1. Set into preheated Chambers Oven and bake at 325 until done, about an hour, or
2. Set into cold Chambers Oven set at 350 and burn gas 25 to 30 minutes, until cake has risen and begun to brown lightly. Turn off gas and cook on retained heat 45 minutes.

When cake is removed from oven, invert pan and let cake hang until cool. Loosen from sides and tube with spatula, tap, cake will fall out.



CREOLE SPONGE

Substitute 4 tablespoons (1/4 cup) cocoa for an equal amount of flour in Sunshine Cake.



TWO-EGG CAKE

1/2 cup butter	2 cups sifted cake flour
1 cup sugar	2 1/2 teaspoons baking powder
2 eggs	1/4 teaspoon salt
1 teaspoon vanilla	2/3 cup milk

Cream shortening; add sugar; cream together. Separate eggs and add beaten yolk and flavoring to creamed mixture. Sift flour, baking powder and salt together and add alternately with milk to creamed mixture. Fold in stiffly beaten egg whites, and pour into greased and floured pan or pans. Bake layer cakes about 25 minutes at 375 degrees in preheated Chambers Oven; loaf cake about 50 minutes at 350. Gas can be turned off after cake has risen and begun to brown.

If using an electric mixer, it is not necessary to separate eggs; simply add to creamed shortening and sugar, but be careful not to overbeat.



SIMPLE CHOCOLATE CAKE

Use Two-Egg Cake recipe, except use 1/2 cup cocoa and 1 1/2 cups flour instead of 2 cups flour.

SAUSAGE CAKE

3 cups brown sugar, firmly packed	3 teaspoons baking powder
1 pound pork sausage	2 teaspoons cinnamon
1 egg, beaten	1 teaspoon nutmeg
3 $\frac{1}{4}$ cups sifted general purpose flour	1 cup strong coffee
$\frac{1}{4}$ teaspoon salt	2 teaspoons vanilla
2 teaspoons soda	1 cup raisins
	$\frac{1}{2}$ cup nuts

Mix sugar with sausage; add egg. Mix and sift dry ingredients together; add to sausage mixture alternately with coffee; add vanilla and beat well; add nuts and raisins; pour into well greased tube cake pan. Place in cold Chambers Oven set at 350 and light gas; burn gas approximately 45 minutes; cook on retained heat 1 hour or longer. Large cake: to divide, cut all ingredients in half, except use 1 egg and 1 $\frac{3}{4}$ cups flour; turn off gas in about 35 minutes.



PRIZE WHITE CAKE

$\frac{2}{3}$ cup butter	3 cups sifted cake flour
2 cups sugar	5 teaspoons baking powder
1 $\frac{1}{4}$ cups water	4 egg whites
$\frac{1}{4}$ teaspoon salt	$\frac{1}{4}$ teaspoon lemon extract
	$\frac{1}{2}$ teaspoon vanilla

Cream butter and sugar. Save out 1 teaspoon baking powder and sift rest of dry ingredients three times. Add to creamed mixture alternately with water, beating well; add flavoring. Beat egg whites to froth; add 1 teaspoon baking powder; beat stiff; fold into batter; pour into greased layer or loaf pan. If baking in two 9-inch layers, place into preheated Chambers Oven set at 375 and bake about 30 minutes. If baking as loaf, set heat control at 350, preheat, and bake 45 to 60 minutes. After cake has risen and begun to brown, you can finish on retained heat, if you choose.



DEVIL'S FOOD CAKE

$\frac{1}{2}$ cup shortening	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ cup cold water
2 eggs, beaten	1 teaspoon vanilla
2 cups sifted cake flour	5 tablespoons cocoa
3 teaspoons baking powder	6 tablespoons boiling water
	1 teaspoon soda

Cream shortening and sugar; add eggs; beat 2 minutes. Sift flour, baking powder and salt together three times and add alternately with cold water; add flavoring. Mix boiling water, cocoa and soda and add to batter while still very hot; beat quickly; pour into well greased layer pans. Place into preheated Chambers Oven set at 375 and bake 30 to 40 minutes.

HOT MILK CAKE

2 eggs, beaten	1 teaspoon baking powder
1 cup sugar	1/2 teaspoon vanilla
1 cup sifted cake flour	1/2 cup milk
1/4 teaspoon salt	2 tablespoons butter

Beat eggs until thick and creamy; add sugar gradually, beating until light; add vanilla; sift flour, salt and baking powder together and add to first mixture. Heat milk and butter together until butter is melted, but do not boil; add to first mixture and stir only enough to mix. Pour into greased and floured tube pan and bake in preheated Chambers Oven set at 325 for about 35 to 40 minutes. Bake in layers at 350 for about 25 to 30 minutes. Batter is very thin.



CHOCOLATE CAKE

1/2 cup butter	2 cups sifted cake flour
1 1/3 cups sugar	3/4 teaspoon soda
3 eggs	1 teaspoon baking powder
3 squares bitter chocolate, melted	1/4 teaspoon salt
1 teaspoon vanilla	3/4 cup sour milk or buttermilk

Cream butter; add sugar and cream together; add eggs, one at a time, beating thoroughly after each; add chocolate and flavoring and mix. Sift flour, soda, baking powder and salt together three times and add to first mixture alternately with milk; beat smooth. Bake in greased layer pans in preheated Chambers Oven set at 350, for 25 to 30 minutes. After cake has risen and begun to crust over, it can be finished on retained heat, if you wish.



CUP CAKES

Use any previous butter cake recipe as cup cakes. Bake in greased, large cup cake pans at same temperature as layer cakes; or raise temperature 25 degrees for small cup cakes.



MOCHA FROSTING

1/4 cup sweetened, condensed milk	2 1/4 cups confectioners'
1 1/2 tablespoons strong black coffee	XXXX sugar
1 teaspoon vanilla	2 teaspoons cocoa
	1/8 teaspoon salt

Blend condensed milk, coffee and vanilla. Add sugar, cocoa and salt, sifted together. Blend thoroughly and spread on cake.

SEVEN MINUTE FROSTING

2 egg whites	1 3/4 cups sugar
6 tablespoons cold water	1 teaspoon vanilla

Cook all ingredients except vanilla together over hot water, beating constantly with egg beater until thick (about 7 minutes); flavor; beat until thick and creamy; spread on cake.

BROWN SUGAR FROSTING

2 egg whites	1/4 teaspoon salt
2 cups brown sugar	1 teaspoon vanilla
5 tablespoons cold water	Confectioners' XXXX sugar (optional)

Place all ingredients except flavoring in double boiler and cook over boiling water, beating constantly with rotary egg beater, until mixture is smooth and thick (about 10 minutes). Remove from Chambers Range and add flavoring, beating occasionally until sufficiently cool and thick to spread and hold shape. Thickening process can be hastened by addition of small amount of confectioners' sugar.

PEANUT BUTTER COOKIES

1 cup shortening	2 eggs
1 cup peanut butter	3 cups sifted flour
1 cup brown sugar, firmly packed	2 teaspoons soda
1 cup granulated sugar	1/4 teaspoon salt
	2 teaspoons vanilla

Cream shortening, peanut butter and sugars together; add eggs and beat; beat in dry ingredients sifted together; add flavoring. Either mold into rolls and store in refrigerator in waxed paper, or bake at once, pinching off pieces the size of a walnut and flattening them down with a fork on baking sheets. Bake in preheated Oven set at 375 for 10 to 15 minutes.

LEMON NUT REFRIGERATOR COOKIES

1 cup shortening	1 tablespoon grated lemon rind
1/2 cup brown sugar, firmly packed	2 cups sifted flour
1/2 cup granulated sugar	1/4 teaspoon soda
1 egg	1/4 teaspoon salt
2 tablespoons lemon juice	1/2 cup finely chopped nuts (preferably walnuts)

Cream shortening and sugar; beat in other ingredients; form roll about 2 inches in diameter in waxed paper; chill; cut in 1/4-inch slices and bake in preheated Oven set at 400 for 10 to 12 minutes.

RASPBERRY TARTS

1/2 cup dry cottage cheese	1 cup flour
1/2 cup shortening	Thick raspberry jam
1/2 teaspoon salt	Powdered sugar

Mix cheese, shortening, salt and flour into soft dough and chill. Roll out on well-floured board; cut into triangles; put spoonful of jam in the center of each triangle and fold up corners, pinching to prevent jam from leaking; place on baking sheet. Bake in preheated Chambers Oven set at 400 for 20 to 30 minutes. Last 10 minutes can be baked on retained heat, after tarts have begun to brown. Dust with powdered sugar.

PIE CRUST

2 1/2 cups sifted flour	1/2 teaspoon baking powder
3/4 teaspoon salt	3/4 cup shortening
1 teaspoon sugar	1/3 cup cold water (about)

Mix and sift dry ingredients together; cut in shortening; mix in water quickly and lightly; either chill or roll out on floured board at once and cut to fit pan. Makes 1 two-crust 9-inch pie.

BERRY PIE

3 cups fresh or drained canned berries	2 tablespoons flour
3/4 to 1 cup sugar	1/4 teaspoon salt
	1 tablespoon butter

Blend dry ingredients; line pie pan with unbaked crust; sprinkle on little of the dry mixture and fill with berries; sprinkle remaining dry ingredients on top; dot with butter and cover with top crust. Bake in preheated Chambers Oven set at 450 with 20 to 25 minutes of gas and 30 minutes or longer of retained heat. Or bake at 425 with gas on continuously.

FRESH FRUIT PIE

Use same method and quantities of ingredients as for Berry Pie, except use sliced, fresh fruit instead of berries, increase sugar to 1 to 1 1/4 cups; and mix dry ingredients with fruit thoroughly.

APPLE CRUMB PIE

1/2 Pie Crust Recipe	3/4 cup flour
1 Fresh Fruit Pie filling, using apples	1/2 teaspoon nutmeg
3/4 cup brown sugar	1/2 cup butter

Combine sugar, flour, spice and butter into coarse, crumbly mixture and put over apple pie instead of top crust. Bake in preheated Oven set at 450 with 15 to 20 minutes of gas and 30 minutes or longer of retained heat.

The Thermowell

This exclusive feature of Chambers Ranges is a remarkable gas and labor saver. Like the Chambers Oven, it is completely insulated on all sides. Very little gas is consumed during the short gas-burning periods. Foods will cook in the Thermowell in the same length of time required on the top of the range, but they need not be removed when done.

Especially where the family is small, does this unit become indispensable, as many complete meals of meat, vegetables and dessert can be prepared in it.

DO NOT PREHEAT THERMOWELL

Be sure that the Thermowell lid is down in place while the Thermowell is in use. If you want to look in at any time, simply relight the gas for a minute or two to rebuild temperature.

Bring foods to a brisk boil, and boil some of the longer-cooking ones for a while, and then turn off the gas and cook on retained heat. Steam should be coming out around lid, or from vent, when the gas is turned off.

Three kettles of food can be cooked at once in the Thermowell. When cooking foods requiring different cooking times, together in the Thermowell, either increase the liquid on the short-cooking food and put it in with the longer-cooking item, or else start the longer-cooking food and then open the Thermowell and put in the short-cooking food its required number of minutes before turning off the gas. The short-cooking food can then remain until the longer-cooking item is done, or both can be left in still longer.

Certain green foods, such as new peas, Brussels sprouts and cauliflower, have better color if removed either when done or shortly thereafter. Some people prefer to cover cauliflower with boiling water, rather than to cook it in the $\frac{1}{2}$ inch or 1 cup of water.

HEIGHT OF GAS FLAME IMPORTANT

The blue cones of your Thermowell gas flame should be only $\frac{3}{8}$ inch high. If your flame is higher than this, turn it down to $\frac{3}{8}$ inch before starting to cook.

When foods have a tendency to boil over in the Thermowell, either use larger kettles or turn gas down very low and burn it a few minutes longer.

TIME CHART FOR EXCLUSIVE CHAMBERS THERMOWELL

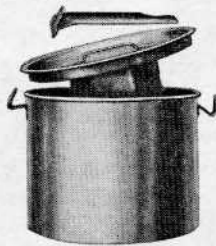
FOOD	GAS ON FULL	RETAINED HEAT		
FRESH MEATS	(Food must be brought to good brisk boil)	(Gas turned off completely)		
Beef.....	In ½ inch water. 15 to 25 minutes	2 to 4 hours or longer		
Mutton.....				
Pork.....				
Veal.....				
Lamb.....				
Chicken.....				
Irish Stew.....				
SMOKED MEATS	In 2 inches water. 20 to 30 minutes	3 to 5 hours or longer		
Ham.....	In ½ inch water. Approximately 10 minutes	30 minutes or longer		
Tongue.....				
Corned Beef.....				
VEGETABLES (Green)				
Potatoes.....				
Kale.....				
Peas.....				
Cabbage.....				
Carrots.....				
Brussels Sprouts.....				
Squash.....				
Okra.....				
Onions.....				
Beets.....				
Parsnips.....				
Turnips.....				
Spinach.....	In ½ inch water. Approximately 10 minutes	15 to 30 minutes or longer		
Cauliflower.....				
Asparagus.....				
Tomatoes, etc.....				
Corn.....	In ½ inch water. Approximately 10 minutes 10 to 20 minutes	10 minutes or longer 1 hour or longer		
String Beans.....				
VEGETABLES (Dried)	Approximately 30 minutes 3 times as much water as food	2 hours or longer		
CEREALS	Approximately 10 minutes Use amount of water specified on package	30 minutes or longer		
Oatmeal.....				
Cream of Wheat.....				
Farina.....				
Ralston.....				
Wheatena.....				
Many Baby Foods.....				
Rice.....			Approximately 10 minutes 3 times as much cold water as food. For dry boiled rice, reduce water ½	
Hominy.....				
SOUPS			Approximately 30 minutes 15 to 20 minutes	2 hours or longer 30 minutes or longer
Meat Stocks.....				
Fresh Vegetable.....	In ½ inch water Approximately 10 minutes	30 minutes or longer		
FRUITS (Fresh)				
FRUITS (Dried)			10 to 15 minutes 2 to 3 times as much water as food Not necessary to soak	1½ hours or longer
PUDDINGS	Use Thermowell Double Boiler Gas on 30 minutes For large quantities use oven same way	2½ hours or longer		
Fruit Puddings.....				
Suet Pudding.....				
Indian Pudding.....				
Boston Brown Bread.....				

KETTLES FOR THERMOWELL

Any kettle with a tight-fitting lid that will fit in the Thermowell and permit tight closing of lid, may be used. The following convenient types can be secured from any Chambers Range dealer:



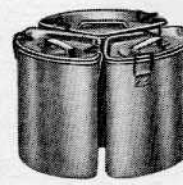
THE SINGLE
Holds 7 quarts



DOUBLE BOILER
Single plus
1½ quart insert



THE DOUBLE
Each Section
holds 3 quarts



THE TRIPLE
Each Section
holds 2 quarts

NUMEROUS THERMOWELL USES

Even if you are cooking vegetables that will be done in 20 minutes, use your Thermowell. You save gas and labor, and if the meal is delayed, food will remain hot. Less water is required, and Thermowell cooking is more appetizing and healthful than ordinary methods.

Use as a warming closet. Without its lid, use the Thermowell for deep fat frying. If baking only 2 or 3 potatoes, grease them and lay on small pie pan in Thermowell; turn gas down low and burn it about 20 minutes; cook on retained heat as in the Oven.

CEREALS

Use the amount of liquid specified on the package when cooking cereal in the Thermowell, but you can start coarse cereals such as oatmeal, grits and cracked wheat, in cold water or milk. Then you do not have to stir. Fine-grained cereals must be started in boiling water on a top burner. They then require only about 3 minutes of gas to start the boiling again in the Thermowell. Or cook them in the insert of the double boiler with an inch of hot water below, and burn gas 5 to 10 minutes.

DELICIOUS MUSH

2 cups cornmeal

2 teaspoons salt

6 cups boiling water

Stir meal into salted boiling water in single Thermowell kettle; place in Thermowell and burn gas only 3 to 5 minutes; cook on retained heat for 2 hours or as much longer as you wish. Put on at night and serve hot for breakfast. Or chill, slice and fry on the Chambers Griddle.

COTTAGE HAM WITH GREEN BEANS

2 to 3 pound smoked cottage ham roll	1 onion, sliced
2 pounds fresh string beans, cut in 2-inch pieces	Salt and pepper
	Water

Cover ham with cold water in large, single or twin Thermowell kettle and bring to boil in Thermowell with 10 to 15 minutes of gas; turn off gas and cook on retained heat for 1 to 1½ hours or longer. Pour off liquid and add 1 inch of fresh boiling water and beans, onion and seasonings. Put kettle back into Thermowell and cook with gas on for 20 minutes and gas off (retained heat) for 2 to 3 hours or longer.

If ham is tenderized, omit the first step entirely. Also, if you prefer beans with less ham flavor cooked into them, start ham in Thermowell with water, according to above directions, and add beans, onion and seasonings just 10 minutes before turning off gas for ham. (Serves 4 to 6.)



SAUERKRAUT WITH PORK

1 No. 3 can (4 cups) sauerkraut, including liquid in can	1½ to 2 pounds fresh lean shoulder pork
Salt and pepper	1 cup water

Place all ingredients together in large, single or twin Thermowell kettle and cook in Thermowell with gas on for 20 minutes and gas off (retained heat) for 2 to 4 hours or longer. For those who like milder, whiter kraut, start pork, seasonings and water in Thermowell and add kraut just 10 minutes before turning off gas. (Serves 4 to 6.)



FRANKFURTERS WITH CABBAGE AND POTATOES

8 large frankfurters	6 or 8 potatoes
1 head cabbage, quartered	Salt and pepper
	1 cup water

Place all ingredients together in large, single Thermowell kettle, with frankfurters on top; cook in Thermowell with gas on for 10 to 12 minutes and gas off (retained heat) for 45 minutes or longer. For best color in cabbage, remove this meal approximately when done. Frankfurters will have less tendency to split if dropped into kettle about 2 minutes before turning off gas. Also skinless frankfurters are preferable. (Serves 4.)



*Cook with the
gas turned off*

Beauty Special _____ (Serves Six) _____

Get that new permanent wave while you cook this tasty meal. Gas savings of 1 hour in a Chambers Range; time savings of one hour to an entire day.

MOCK CHICKEN WITH NOODLES
BUTTERED CARROTS
ROLLS AND BUTTER MARMALADE
ASPARAGUS SALAD
TAPIOCA PRUNE PUDDING
TEA OR COFFEE

Use Thermowell Triple Kettles

NOODLES

1 egg or 2 yolks
1/4 teaspoon salt

1 cup flour
1/2 teaspoon baking powder

Beat egg; add other ingredients mixed together to make stiff dough; roll out thin; dust with flour; roll up and cut; spread out and dry.

MOCK CHICKEN

1 1/2 pounds pork back strap or
veal roll, cut in 6 pieces
1 teaspoon salt

1/8 teaspoon pepper
3 cups water
4 hard-cooked eggs, chopped

Place meat, seasoning and water together in triple kettle. Cook in Thermowell with gas on for 20 minutes, and gas off (retained heat) for 1 hour or as much longer as desired. Just 5 minutes before turning off the gas, open up kettle and add eggs and noodles.

BUTTERED CARROTS

10 or 12 carrots, sliced
1 teaspoon salt
1/8 teaspoon pepper

1 tablespoon minced onion
3 tablespoons butter
2 tablespoons sugar

1/2 to 1 cup water

Place together in triple kettle. Cook in Thermowell with gas on for 10 minutes and gas off (retained heat) for 30 minutes or as much longer as desired. This kettle can go into the Thermowell with meat kettle 10 minutes after meat is put in to cook.

TAPIOCA PRUNE PUDDING

1/2 pound prunes	1/3 cup sugar
1/2 cup quick-cooking tapioca	Juice of 1 lemon
1/2 teaspoon salt	2 cups water

Place in triple kettle and cook in Thermowell with gas on for 10 minutes and gas off for 45 minutes or as much longer as desired. This kettle goes into the Thermowell when the carrots are put in to cook. Turn pudding out into sherbet glasses to cool before serving with cream.

CREOLE SAUCE FOR MEAT AND FISH

1 tablespoon butter	8 mushrooms
1 tablespoon lard	6 large tomatoes
2 dry onions	Salt and pepper
3 green peppers	1 tablespoon sugar
1/2 cup water	

Dice vegetables. Heat butter and lard in Thermowell kettle on top burner; and lightly brown onions, peppers and mushrooms in the hot fat. Add remaining ingredients and place in Thermowell. Burn gas 10 minutes and turn off gas. Cook on retained heat 30 minutes or as much longer as you may desire. Canned mushrooms and tomatoes may be substituted for fresh.

SPICED TONGUE

3 to 4 pound smoked tongue	1 teaspoon dry mustard
Water—2 inches cold water in Thermowell kettle	1/2 teaspoon ground cloves
1/2 cup dark brown sugar	1 dry onion, halved
	2 tablespoons vinegar

Soak tongue in water if smoke is heavy. Then place with other ingredients in Chambers Thermowell. Burn gas 30 minutes; cook on retained heat 3 hours or longer.

ITALIAN STEAK

1 1/4 pounds hamburger	1 teaspoon paprika
4 tablespoons flour	1 tablespoon minced onion
1 1/2 teaspoons salt	3 tablespoons cold water
1/4 teaspoon pepper	1/2 clove garlic, minced

Mix and mold into balls. Dredge in flour and brown in fat on top burner in single or twin Thermowell kettle. Then add:

1 1/2 cups spaghetti broken into 2-inch lengths	2 tablespoons minced onion
3 cups tomato	1 tablespoon sugar
	2 teaspoons salt
1 cup hot water	

Place in Thermowell and burn gas 15 minutes; cook on retained heat for 1 hour or as much longer as you may desire.

single kettle, pushing beans to the outside. Cook with beans with 25 to 30 minutes of gas and 3 hours or longer on retained heat. If not cooking with beans, put 2 inches of hot water in bottom of large kettle.



SPANISH RICE

1 cup rice	1 tablespoon sugar
2½ cups tomato juice	1 large dry onion, chopped
1½ teaspoon salt	1 green pepper, chopped
1 tablespoon butter	3 celery stalks, chopped

Mix all together in Thermowell kettle. Burn gas 10 minutes in Thermowell; open up and stir mixture; burn gas another 2 minutes; cook on retained heat 45 minutes or as much longer as you may desire.



CHOCOLATE PUDDING

2 tablespoons shortening	3 teaspoons baking powder
½ cup sugar	¼ teaspoon salt
1 egg	3 tablespoons cocoa
¾ cup milk	1 teaspoon vanilla
1¾ cups flour	½ cup chopped nuts

Cream fat and sugar together; add egg and cream again. Sift dry ingredients together and add alternately with milk to creamed mixture. Flavor. Dust nuts with flour and add. Grease insert to Thermowell double boiler, and line bottom with paper; pour in mixture. Steam with gas on in Thermowell 20 minutes; gas off entirely 2 hours or as much longer as you may desire. Is delicious when sliced and served with vanilla ice cream on top.



EGGLESS PLUM PUDDING

1 cup bread crumbs	2 cups flour
1 cup suet, chopped fine	1 teaspoon soda
1 cup molasses	1 teaspoon salt
1 cup raisins	½ teaspoon ground clove
1 cup sweet milk	1 teaspoon cinnamon

Mix ingredients together and steam in Thermowell double boiler with 30 minutes of gas and 3 hours or longer of retained heat.



HARD SAUCE

1 cup sugar	2 teaspoons butter, softened
Juice of 1 lemon	1 egg white

Rub to a cream and add a little boiling water.

Business Woman's Dinner _____ (Serves Four) _____

Can be started with breakfast—cooks while you work all day. Gas savings of 1 hour in a Chambers Range; time savings of 1 hour to an entire day.

HAM WITH POTATOES
SPANISH GREEN BEANS BREAD AND BUTTER
FRUIT SALAD
RICE PUDDING TEA OR COFFEE

Use Thermowell Triple Kettles

HAM WITH POTATOES

1 pound slice cured ham	1 cup water
3 tablespoons brown sugar	1 onion, sliced
1/8 teaspoon pepper	4 medium or large potatoes

Cut ham into 2-inch pieces and brown lightly on top burner. Place in triple kettle with other ingredients, potatoes (scrubbed but not peeled) on top. Cook in Thermowell with 15 minutes of gas, and 1 hour or longer of retained heat.

SPANISH GREEN BEANS

2 1/2 cups cooked green string beans or 1 No. 2 can	1 teaspoon mustard
1/4 teaspoon pepper	1 tablespoon sugar
1 teaspoon salt	1 cup tomato puree
	2 slices bacon

1/2 cup grated cheese

Place all ingredients except cheese together in triple kettle. Cook in Thermowell with 10 to 15 minutes of gas, and 1 hour or longer of retained heat. Add cheese just before serving, and melt it into bean mixture, either in Thermowell or on top burner.

RICE PUDDING

1/2 cup rice	1 tablespoon butter
2 cups water	1/2 cup seedless raisins
1/2 teaspoon salt	1/4 cup sugar

Place all ingredients except sugar together in triple kettle. Cook in Thermowell with 10 minutes of gas and 1 hour of retained heat or as much longer as desired. Add sugar and serve either hot or cold with cream.

SPARERIBS WITH SAUERKRAUT AND TOMATOES

3 pounds spareribs, cut in individual servings	1 onion, sliced
1 No. 3 can (4 cups) sauerkraut, including liquid in can	3 tablespoons brown sugar
1 No. 1 can (2 cups) tomatoes	1 tablespoon salt
	$\frac{1}{4}$ teaspoon pepper
	$\frac{1}{4}$ teaspoon clove

Place all ingredients together in large, single Thermowell kettle and cook in Thermowell with gas on for 25 minutes, and gas off (retained heat) for 3 to 5 hours or longer. (Serves 6 to 8.)

MEATLESS VEGETABLE SOUP

$\frac{1}{3}$ cup chopped carrots	5 tablespoons butter
$\frac{1}{3}$ cup chopped turnips	1 tablespoon chopped parsley
$\frac{1}{2}$ cup chopped celery	1 tablespoon salt
1 cup potato, diced	$\frac{1}{4}$ teaspoon pepper
1 cup tomato	1 quart (4 cups) cold water
1 large onion, sliced	2 tablespoons sugar
1 tablespoon A-1 or Worcestershire sauce	

Cook ingredients in Chambers Thermowell with 15 to 20 minutes of gas; cook on retained heat 1 hour or as much longer as you may desire. Put on in the morning for the evening meal, if you wish.

Luncheon soup can be prepared while oatmeal is cooking all night long with the gas turned off, for breakfast. Use twin kettles, and, if the soup requires more minutes of "gas on" time than the breakfast dish, simply open up the Thermowell 5 to 10 minutes before turning off the gas on the soup (in the evening) and drop in the kettle containing the oatmeal. Leave the soup in the Thermowell when you serve breakfast food. (Serves 6.)

ENGLISH STYLE BROTH

2 pounds beef soup meat with bone	Stalk of celery
2 pounds veal knuckle	1 bay leaf
Cleaned feet and neck of chicken or other fowl	4 cloves
2 tablespoons drippings or butter	Small sprig parsley
2 carrots	2 tablespoons salt
2 onions	$\frac{1}{4}$ teaspoon pepper
1 turnip	$2\frac{1}{2}$ quarts (10 cups) cold water

Have butcher crack bones. Cut off as much meat as possible and cut into 1-inch cubes. Brown meat and bones in drippings or butter. Add other ingredients and place in Chambers Thermowell. Burn gas for 30 minutes; cook on retained heat for 4 hours or as much longer as you may desire, the longer the better. For clear broth, drain off broth while hot, cool, skim off all fat. Reheat to serve.

Friday Luncheon Special _____ (Serves Six) _____

This delicious meal can be left in all day. Gas savings of 45 minutes in a Chambers Range; time savings of 45 minutes to an entire day.



STEAMED SALMON ROLL
RICE MUSHROOM SAUCE
HOT BISCUITS AND BUTTER
VEGETABLE SALAD
FRUIT TEA OR COFFEE

Use Thermowell Double Boiler

STEAMED SALMON ROLL

1 pound can (2 cups) salmon	4 eggs
3 tablespoons butter	$\frac{3}{4}$ teaspoon celery salt
$1\frac{1}{2}$ cups moist bread crumbs	$\frac{1}{8}$ teaspoon pepper
2 teaspoons minced parsley	

Flake salmon but do not drain. Add other ingredients and mix well. Grease insert to Thermowell double boiler and line bottom with waxed paper; then fill with salmon mixture and clamp insert into lid of large single kettle. Either place 1 inch of water in bottom of large kettle or cook rice mixture there. Cook salmon roll in Thermowell with 15 minutes of gas, and 45 minutes or longer of retained heat.



RICE

$1\frac{1}{2}$ cups rice	4 to $4\frac{1}{2}$ cups cold water
1 tablespoon butter (optional)	2 teaspoons salt

Place in bottom of Thermowell double boiler (large single kettle), pushing rice away from center to prevent rice sticking under bottom of insert, as it expands. Cook with salmon roll, using 15 minutes of gas. Will be done with 15 minutes of retained heat but can be left in all day. Serve on salmon platter, piled attractively around salmon roll. If rice is cooked alone use only 10 minutes of gas, 20 minutes or longer of retained heat, and only twice as much cold water as rice.

MUSHROOM SAUCE

1 small can mushroom pieces and stems 1/4 cup (4 tablespoons) grated cheese (optional)
2 cups medium white sauce 1 teaspoon paprika (optional)

Pour contents of mushroom can, including liquid, into white sauce; add cheese and paprika if desired, or paprika alone; pour hot over salmon roll and rice. A few dashes of paprika and parsley add to appearance.



HOLLANDAISE SAUCE

2 egg yolks 1/4 teaspoon salt
1 tablespoon lemon juice or vinegar 1/4 teaspoon paprika
1/3 cup butter, melted 1/8 teaspoon pepper

Beat egg yolks and lemon or vinegar until light; melt butter and gradually pour hot butter onto eggs, beating constantly; season and serve hot. If not thick enough cook over boiling water a few minutes. If it curdles add 2 tablespoons heavy cream.



ONION SOUP WITH CHEESE

4 medium-sized onions, sliced 1/4 cup (4 tablespoons) butter
1 1/4 quarts (5 cups) meat broth 6 slices American cheese
6 slices stale bread, toasted Grated American cheese

Cook onions in Thermowell with broth; gas on 10 minutes; retained heat of 30 minutes or longer. Toast bread in In-A-Top Broiler; lay slice of cheese on each piece and put back into Broiler to melt cheese. Place slice of toast in each soup plate and pour in soup to which butter and salt and pepper if necessary, have been added. Sprinkle grated cheese on the top of each serving. (Serves 6.)



LENTIL SOUP

2 cups dry lentils 1/2 garlic clove
1 onion 1 tablespoon salt
6 cups cold water

Cook in Thermowell with gas on for 25 minutes; cook on retained heat for 3 hours or longer. Thin with milk or meat stock before serving, if you wish. (Serves 6.)



SPLIT PEA SOUP

Same as Lentil Soup, except that only 20 minutes of gas and 2 hours of retained heat usually suffice.

Gadabout Dinner _____ (Serves Four) _____

The meat and vegetables cook while the cook's away. Gas savings of 1½ hours in a Chambers Range. Time savings of 1½ hours to an entire day.

~

DEILED CHUCK STEAK
HOT BISCUITS WITH GRAVY BUTTERED BEETS
GREEN SALAD
APPLE PIE TEA OR COFFEE

Use Thermowell Twin Kettles

DEILED CHUCK STEAK

2 pounds chuck roast, cut into individual servings	1/8 teaspoon pepper
Flour	1 tablespoon brown sugar
2 tablespoons drippings	1 teaspoon dry mustard
1 teaspoon paprika	1/4 cup vinegar
1 teaspoon salt	1/2 cup water
	4 large, dry onions

Dredge meat in flour and brown in drippings in twin Thermowell kettle on top burner. Add seasonings, liquid and onions on top. Cook in Thermowell with 15 minutes of gas and 1½ hours or longer on retained heat. Potatoes may be substituted for 3 onions. Thicken juice remaining when meat is served, for delicious gravy.

BUTTERED BEETS

8 medium or large beets, well scrubbed	Salt and pepper
1 cup water	Sugar
	Butter

Cook beets and water in remaining twin kettle at same time meat is cooked. Remove with meat, peel, slice or dice, season. Small whole beets, or beets that have been peeled and sliced, require only 10 minutes of gas and 30 to 45 minutes or longer of retained heat.

FAMILY SOUP

In Chambers In-A-Top Broiler, toast 1 slice stale bread for each serving. Place in bottom of each soup plate and pour on English Style Broth, with chopped vegetables and small pieces of meat put back into broth.

POT ROAST WITH VEGETABLES

3 to 4 pound chuck or rump roast	1 cup water
3 tablespoons fat	6 or 8 carrots
Salt and pepper	6 or 8 potatoes
	6 or 8 onions

Brown meat in fat in bottom of large single Thermowell kettle, on top burner; add salt, pepper and water. Cook in Thermowell with gas on for 20 to 25 minutes, and gas off (retained heat) 2 to 3 hours or longer. Put vegetables into kettle with meat just 10 minutes before turning off gas; or, after the meat has been cooking with the gas on for 10 to 15 minutes. When given only 10 minutes of gas, these vegetables will remain delicious, even though left with the pot roast in the Thermowell for many hours. (Serves 6 to 8.)



OXTAIL SOUP

1 oxtail, diced	1 tablespoon salt
2 strips bacon, diced	2 teaspoons sugar
1 onion, sliced	1/4 teaspoon pepper
1/2 cup chopped celery	3 cloves
1/2 cup chopped carrots	1 tablespoon Worcestershire or A-1 sauce
3 tablespoons barley or rice	
2 quarts (8 cups) cold water	

Brown bacon, onion and oxtail in Thermowell kettle on top burner. Place with other ingredients in Thermowell and burn gas 25 minutes; cook on retained heat for 3 hours or as much longer as you may desire. (Serves 8 to 12.)



CREAM OF TOMATO SOUP

2 cups canned or fresh tomatoes	4 tablespoons butter
1 teaspoon salt	4 tablespoons flour
1 small, dry onion, sliced	1 1/2 cups milk
1/3 bay leaf	1 cup cream
2 cloves	1 teaspoon sugar

Cook tomatoes, onion and seasonings (except butter and sugar) in Thermowell. If using canned tomatoes, only about 5 minutes of gas are required to bring to boil. If using fresh tomatoes, burn gas for 10 minutes. Cook on retained heat for 15 minutes or as much longer as you desire. Melt butter in double boiler, add flour, and blend to a paste. Add milk and cream to make milk sauce; cook 5 to 10 minutes on top burner, stirring well. Put tomato mixture through sieve and gradually add to milk mixture. Add sugar and serve. (Serves 6.)

Another "Absentee" Dinner ————— (Serves Six) —————

This savory meal can be left in the Thermowell for hours. Gas savings of 2 hours in a Chambers Range; time savings of 2 hours to an entire day.

LAMB RAGOUT WITH BROWN GRAVY
POTATOES MASHED TURNIPS OR RUTABAGAS
BREAD AND BUTTER
GREEN SALAD
DESSERT COFFEE

Use Thermowell Twin Kettles

LAMB RAGOUT

3 pounds lamb shoulder cut in 1½ inch cubes as for stewing	1½ teaspoons salt
2 tablespoons drippings	¼ teaspoon pepper
½ cup catsup	1 clove garlic, minced
	½ cup water

Brown meat lightly in drippings in twin Thermowell kettle on top burner. Add other ingredients; place in Thermowell, giving meat 20 minutes of gas in the Thermowell and 2 hours of retained heat-cooking or as much longer as you may desire. When serving, remove meat and thicken remaining juice for delicious brown gravy. If too rich, drain off some of the fat before thickening.

POTATOES

6 boiling potatoes

Place potatoes in kettle with meat 10 minutes before turning off gas for retained-heat cooking. Remove with meat. An attractive platter can be arranged with meat in center surrounded by potatoes, and garnished with parsley and red radish roses.

MASHED TURNIPS OR RUTABAGAS

2 pounds turnips or rutabagas	2 cups water
1 tablespoon sugar	Butter
Salt and pepper	Cream

Place peeled (and quartered, if large) vegetables in twin Thermowell kettle with salt, pepper, sugar and water. Cook with 10 minutes of gas in Thermowell and

30 minutes or longer of retained heat. Kettle can be put in when potatoes are added to meat. Drain, mash and season with cream and butter. Additional salt, pepper and sugar may need to be added just before serving. More water than usual is used here because vegetable may be strong. If you wish, only 1 cup water can be used.



IRISH POTATO SOUP

8 large potatoes, diced	$\frac{1}{8}$ teaspoon pepper
2 large onions, sliced	1 to 2 pints (2 to 4 cups)
1 tablespoon salt	milk and cream
2 cups cold water	2 tablespoons butter
1 tablespoon minced parsley	

Cook potatoes and onions with water and salt in Thermowell. Gas on for 10 minutes; cook on retained heat for 30 minutes or as much longer as desired. Save cooking water and mash potatoes. Add butter and parsley to mashed mixture; combine with original liquid; add milk and cream to dilute to proper serving consistency. Boil up on top burner to heat milk. (Serves 8 to 10.)



NAVY BEAN SOUP

2 cups dry navy beans	$\frac{1}{8}$ teaspoon pepper
$\frac{1}{4}$ pound salt pork, diced	6 cups cold water
1 onion, sliced	$\frac{1}{2}$ to $1\frac{1}{2}$ cups rich milk
1 tablespoon salt	or cream

Place all ingredients except milk into Thermowell. Not necessary to soak beans, but if beans are very hard and shriveled, add pinch of soda. Burn gas for 30 minutes; cook on retained heat for 3 hours or longer. If beans are hard variety, use more retained heat, at least 5 hours. Thin with milk to serve. Additional salt may need to be added before serving. (Serves 6.)



*Cook with the
gas turned off*

New England Boiled Dinner — (Serves Eight) —

Easiest kind of cooking imaginable—cooks with the gas turned off. Gas savings of 4 hours in a Chambers Range; time savings of 4 hours to an entire day.



CORNED BEEF WITH VEGETABLES
BREAD AND BUTTER
CELERY PICKLES
PIE TEA OR COFFEE

Use Thermowell Single Kettle

CORNED BEEF WITH VEGETABLES

4 pound solid piece of corned beef Cold water
(brisket, flank, neck)

Wash meat thoroughly, and, if not already tied in round shape, tie securely. Place into large single Thermowell kettle and pour 2 inches of cold water around meat. Cook in Thermowell with 20 to 25 minutes of gas and 3 to 4 hours or longer of retained heat. Any time from 40 minutes to 1½ hours before meal-time pour off half the liquid and add the following:

8 potatoes	8 white turnips or 1 large rutabaga,
8 onions	cut in 8 pieces (optional)
8 carrots	1 green cabbage, cut in 8 pieces

Burn gas 10 minutes after vegetables are put into kettle, and then finish with 30 minutes to 1½ hours of retained heat. Keep potatoes out of liquid for best appearance. Serve on large platter, meat surrounded with vegetables. Mustard or horseradish and mustard sauce may be served with corned beef.

If corned beef is to be cooked alone, burn gas 30 minutes at the beginning, and cook on retained heat 4 to 5 hours or longer. All but 1 cup liquid can be poured off and vegetables can be added 10 minutes before turning off gas, but most people today prefer cabbage cooked as explained above. Potatoes, carrots and onions, if given only 10 minutes of gas, can be left in the Thermowell with meat indefinitely.

The Broiler and Griddle

The patented In-A-Top Broiler, another exclusive Chambers feature, with broiling flame directed down on the food, is a remarkably convenient and efficient separate unit. Up where a broiler should be—no stooping—this unit is actually smokeless.

Use it for steaks and chops of course, but remember too that broiler toast is delicious. Vegetables, fruits and many desserts can be broiled temptingly. You can use your Broiler to bake meringues on pie, for open toasted sandwiches, for any quick-browning process.

The Griddle is another amazingly useful cooking unit. Griddle cakes, bacon, eggs, hamburgers, French toast, grilled fruits and vegetables—these are a few of the many foods cooked deliciously on the Chambers Griddle. It can be used as extra top burner space too.



BROILED BACON

Lay strips of bacon on Sizzling Platter; light Broiler burner and move Platter up until bacon is about 1 inch from flame. Broil for about 3 to 5 minutes, or until top is browned; turn bacon and brown other side—just a few minutes more of cooking.

Or bacon can be put into Broiler, preheated for 5 minutes, and not turned at all. Or it can be broiled down from the flame, slowly, while griddle cakes are being cooked on the Griddle which forms the top of the In-A-Top Broiler. Excess bacon grease drains to front of Platter and can be saved.



BROILED BEEFSTEAK

The secret of a delicious sizzling steak is, first and foremost, to have a tender piece of meat, preferably not less than 1 inch thick, and second, to put it into a very hot broiler. Seek your butcher's cooperation in obtaining meat suitable for broiling, and for the second necessary item, rely upon the In-A-Top Broiler of your Chambers Range. If you are in doubt about the tenderness of meat to be broiled, marinate (soak) it in French Dressing or a mixture of $\frac{1}{3}$ cup vinegar or lemon juice, $\frac{1}{3}$ cup salad oil and 1 tablespoon Worcestershire sauce for at least an hour before cooking.

An excellent family steak is porterhouse cut $1\frac{1}{2}$ to 2 inches thick, to be cut into individual servings at the table. One big thick steak is usually superior to several small ones.

Preheat the In-A-Top Broiler 5 to 10 minutes with gas on full and Sizzling Platter up as close as possible to flame. Place meat in Broiler and lower Platter so that steak is about 1 inch from flame. Sear top, turn, season and cook second side at same height or lower, depending upon whether meat is desired rare,

medium or well done—the more doneness desired, the slower should be the final cooking. Cooking time varies from 7 minutes to about 20.

If you do not wish to turn the steak, it is not necessary as the hot Platter sears the lower side of the meat as soon as it goes into the Broiler.

Because the In-A-Top Broiler is smokeless, it is not necessary to cut off all the good fat that adds flavor and tenderness to steak. As the fat cooks out it drains to the front of the Sizzling Platter and can be spooned back onto the meat occasionally. Nor is the usual liberal portion of butter necessary when steak cooks with its own natural fat. If, however, you desire something extra in butter sauces, a recipe follows.

Serve steaks and chops cooked in the Chambers Broiler right on the Sizzling Platter. Vegetables from the Thermowell or fruits and vegetables grilled with the meat in the Broiler make a marvelously delicious garnish for broiled meat.

STEAK SAUCE

1/2 clove garlic, minced	1/4 cup butter
2 teaspoons chopped parsley	Salt and pepper, paprika

Heat together on top burner and pour over steak just before removing from Broiler.

BROILED CALF'S LIVER AND BACON

8 slices calf's liver, 1/2 inch thick	8 strips of bacon, cut in half Salt and pepper
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Preheat Broiler 5 minutes, with gas on full and Platter up close to flame. Lay 8 pieces of bacon on Platter and place slice of liver rubbed with fat on each piece; put remaining bacon on top of liver. Broil with meat about 1 1/2 inches from flame; either turn meat or not, as you prefer; season; total broiling time about 5 minutes. (Serves 4.)

BROILED CHICKEN

Clean and halve very young, tender chickens, and grease them well; rub with salt and pepper. Preheat Broiler 5 to 10 minutes with Platter up close to the full flame. Put in chicken, skin side down, and move Platter until chicken is about 1 1/2 inches from flame; sear top; turn, or not, as you please, but finish farther from flame, even turning down gas if necessary. To cook until tender requires 20 to 30 minutes.

BROILED FRYING CHICKEN

Clean large frying chicken and cut into individual pieces. Place in Thermowell with 1 cup water and salt and pepper; steam with about 5 minutes of gas and 30 minutes or longer of retained heat. Remove from Thermowell; broil according to above instructions for young broilers.

BROILED CHOPS

Thick chops are preferable for broiling, though this is not necessary. Simply preheat the Broiler for 5 to 10 minutes with gas on full and Sizzling Platter as close as possible to flame. Then put in chops and sear quickly, turning meat or not as you desire. Season, and finish with the Platter up close or moved down from flame depending upon whether rare, medium, or well-done meat is desired. Pork and veal chops, of course, must be well done. Ordinary chops usually require 5 to 15 minutes; double thick, 10 to 20 minutes.



BROILED FISH

Kind of fish available for broiling depends upon your own locality. Fish should not be too dry, nor should it be left whole for best broiling results. Smaller fish should be split and spread out flat, or cut into fillets; larger fish should be cut in $\frac{1}{2}$ to $\frac{3}{4}$ inch thick steaks. Frozen fish should be thawed just before broiling.

Preheat In-A-Top Broiler for 5 to 10 minutes with gas on full and Sizzling Platter up to flame close as possible. Grease portion of hot Platter on which fish is to be placed and put in fish. Lower fish to about 2 inches from flame. Unless fish is of oily variety, dot over with butter in addition to seasonings after about 5 minutes of broiling. Cook until done, moving still farther down from flame if necessary; turn or not, as you desire. As fish can be served on Sizzling Platter, turning is unnecessary. Pour melted butter or sauce over fish to serve. Garnish with lemon slices.

Some cooks like to broil fish, skin side down, and then turn before done to crisp up skin. Where a 2-pound fish has been cleaned, boned and cut into 2 fillets, one fillet can be cooked skin side up and the other skin side down, without turning. This makes an attractive platter, but fish must be kept far enough from flame to prevent skin from blistering. Or flame can be turned down somewhat.

If you insist upon turning fish, heavy brown paper, well greased and cut to fit fish can be put into hot Broiler under fish, to facilitate turning. Usually, however, a large pancake turner does the trick easily.

Broiling time varies from about 8 minutes for some frozen fillets to 25 or 30 minutes for large, thick fish. Remember, put fish into a hot Broiler, but cook them more slowly than steaks and chops. Do this either by moving the Platter away from the flame or by turning down the flame, or both.



BROILED HAM STEAK

Score edges of center slice of mild, cured ham. Preheat Broiler 5 minutes with gas on full and Platter up close as possible to flame. Put in ham and move Platter down until ham is about $1\frac{1}{2}$ inches from flame; broil until top side browns, then turn or not as you please, and continue cooking with Platter moved down still

farther from flame until ham is cooked through. Cooking time from 10 to 20 minutes, depending upon thickness of ham slice. Country cured ham should be sliced about $\frac{3}{4}$ inch thick and soaked in cold water before broiling. Slices of tenderized ham $\frac{3}{4}$ inch thick are excellent for broiling.

BROILED HAMBURG STEAK

1½ pounds ground, lean beef	1 teaspoon salt
2 tablespoons tomato juice	¼ teaspoon pepper
1 tablespoon minced onion	1 tablespoon butter, melted

Mix everything except butter together, and mold into steak about 1½ inches thick. Can be stored in waxed paper in refrigerator, if made up early. Preheat Broiler 5 to 10 minutes with Platter up close to full gas flame. Grease Platter on spot where meat is to be laid; put in meat and broil about 1 inch from flame. Turn meat or not, as you choose, but after about 3 to 5 minutes for browning top, move Platter down from flame if well done meat is desired. Cooking time, 6 to 12 minutes. Pour melted butter over meat just before serving. If serving on Sizzling Platter, surround meat with 2 or 3 vegetables cooked in Thermowell with only 10 minutes of gas. Carrots, potatoes and spinach look attractive when so combined with meat on Sizzling Platter.

BROILED ITALIAN LAMB CHOPS

6 lamb chops	½ cup cracker meal or fine crumbs
1 egg, beaten	1 tablespoon grated Parmesan cheese
½ teaspoon salt	
¼ teaspoon pepper	

Dip chops in egg seasoned with salt and pepper, and then roll in mixture of crumbs and cheese. Preheat Broiler 5 minutes with gas on full and Platter up close to flame. Grease Platter lightly and put in chops. Move Platter down until chops are about 1½ to 2 inches from flame. When tops are browned, turn or not as you wish (hot Platter cooks bottom), baste with lamb fat gathered at front of Platter; finish broiling either in same position or with Platter moved still farther down from flame. Ordinary lamb chops require about 10 minutes; double thick, 15 to 20 minutes. (Serves 6.)

BROILED MUSHROOMS

Wash and skin fresh mushrooms 1½ to 2 inches in diameter. Preheat Broiler 5 minutes with gas on full and Platter up close to flame. Grease Platter and put in mushroom caps, tops up; brush with melted butter or oil, season with salt and pepper. Broil with mushrooms 2 to 3 inches from flame, with total cooking time of 8 to 10 minutes. It is not necessary to turn mushrooms. Serve on buttered toast and garnish with parsley.

Mushrooms can be broiled around a steak during the last 8 or 10 minutes of steak broiling time.

BROILED OYSTERS

12 large oysters, shelled	1/2 teaspoon A-1 or Worcestershire sauce
1 egg, beaten	Cracker meal or fine cracker crumbs
1/2 teaspoon salt	3 tablespoons butter, melted
1/8 teaspoon pepper	4 slices buttered toast (optional)
1 teaspoon lemon juice	

Dip drained oysters in egg seasoned with salt, pepper, lemon juice and A-1 sauce, and roll in crumbs or meal. Preheat Broiler 5 minutes with gas on full and Platter close as possible to flame. Grease portion of hot Platter on which oysters are to be placed and then place them on Platter. Adjust Platter so oysters are about 1 1/2 inches from flame; pour on butter and cook 2 to 5 minutes, turning after 1 or 2 minutes if you wish, though this is unnecessary.

Serve on hot buttered toast, or without toast on Sizzling Platter, surrounded with 2 or 3 vegetables from the Thermowell, such as mashed potatoes, beets and broccoli. (Serves 4.)



BROILED SAUSAGE

Follow broiled bacon recipe, except must be cooked longer and a little slower.



BROILER TOAST

6 to 8 slices bread	Butter (optional)
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Fill Sizzling Platter with sliced bread and light Broiler, lifting Platter until bread is about 1 inch from full gas flame. If Broiler gas flame exceeds 5/8-inch turn gas down to 5/8-inch height. In about 3 minutes, toast can be turned; and about 2 more minutes finish the job. Butter the slices and serve at once, or pile them on a small pie pan in Thermowell to keep hot. Do not light Thermowell burner unless your Thermowell does not have a pilot light; in which case, burn gas in Thermowell 1 or 2 minutes before putting in toast; no gas on after toast goes into Thermowell.



CINNAMON TOAST

1/2 pound (1 cup) butter	Cinnamon
1 cup sugar	1/2 teaspoon vanilla
Salt	12 to 16 slices of bread

Cream butter and sugar together; add salt and vanilla and enough cinnamon to bring mixture to color of peanut butter. Cream again and use at once or store in refrigerator. Toast bread on both sides in Broiler; spread one side with cinnamon mixture and return to Broiler for about 1 minute for mixture to melt and brown lightly.

Cool Weather Menu _____ (Serves Four) _____

This meal cooks in 15 minutes on one burner—can be prepared and served in only 30 minutes. Only a Chambers Range has this In-A-Top Broiler and Griddle.

~

CORN CAKES	GRILLED PORK CHOPS	BROILED SWEET POTATOES
	BREAD AND BUTTER	
DESSERT	FRUIT SALAD	BEVERAGE

Use In-A-Top Broiler and Griddle

GRILLED PORK CHOPS

4 pork chops	1 teaspoon sugar
1 teaspoon salt	1/8 teaspoon pepper

Mix salt, sugar and pepper and sprinkle over chops. Preheat Griddle until drop of water dances on it; turn gas down more than halfway; grease Griddle; cook chops not too fast until well browned on both sides. Time, about 15 minutes.

~

CORN CAKES

1 cup drained canned corn	1/8 teaspoon pepper
1 tablespoon butter, melted	1 egg
3 tablespoons sugar	1/4 cup milk
1 teaspoon salt	6 tablespoons flour

Mix together and shape into round cakes; cook on both sides until light brown, on greased Griddle, preheated until drop of water dances on it; with gas turned down. These can be cooked on the Griddle at the same time as pork chops, but should not be put on until pork chops have been turned, as the corn cakes cook more quickly than chops.

~

BROILED SWEET POTATOES

4 large cooked sweet potatoes, sliced	Butter
1 1/2 inches thick	Salt and pepper
Cinnamon	Brown sugar

Place sweet potatoes on greased Sizzling Platter and brown top while Griddle is preheating. Turn with pancake turner and lower Platter; season at this point. Broil second side slowly, away from flame, while chops and corn cakes are cooking on Griddle. Serve meat, corn cakes and sweet potatoes on Sizzling Platter.

GRIDDLECAKES

3 cups sifted flour	2 tablespoons sugar
5 teaspoons baking powder	2 eggs, beaten
1 teaspoon salt	2 $\frac{1}{4}$ cups milk
3 tablespoons shortening, melted	

Mix and sift dry ingredients; mix egg and milk; add flour mixture and beat smooth; add shortening. Preheat Chambers Griddle until drop of water dances on it (1 or 2 minutes of full flame). Turn down gas. Grease with unsalted vegetable shortening and bake griddle cakes on it, turning cakes once.

HOT TUNA FISH SANDWICHES

1 pound canned tuna, drained and mashed fine	1 cup mayonnaise
1 teaspoon minced onion	16 slices bread
$\frac{1}{2}$ teaspoon celery salt	$\frac{1}{2}$ cup milk
Salt and pepper	1 teaspoon salt
	2 eggs

Mix first five ingredients and spread on bread, making 8 covered sandwiches. Mix last three ingredients into batter, into which dip sandwiches. Sauté until golden brown on both sides on Chambers Griddle, preheated 1 or 2 minutes until drop of water dances on it, the gas then turned down, and Griddle well greased.

HOT HAM SANDWICHES

Use Hot Tuna Fish Sandwich recipe, but substitute 2 cups minced, cooked cured ham for tuna and omit celery salt and salt in first mixture.

BATTER FOR GRILLED COOKED VEGETABLES

1 cup flour	1 teaspoon sugar
$\frac{1}{4}$ cup water	1 tablespoon melted butter
$\frac{1}{4}$ teaspoon salt	2 egg whites

Mix all ingredients smooth except egg whites which are beaten stiff before being added to rest of batter. Dip cooked vegetables such as 3-inch pieces of celery, carrot or cauliflower slices into batter and cook until light brown on greased Griddle, preheated 1 or 2 minutes until drop of water dances on it, the gas then turned down. A delicious way to use left-over vegetables.

To Use Griddle

Be sure temperature is not too hot. If a drop of water dances on Griddle, the temperature is proper for griddlecakes, sandwiches, and practically all grilled foods. If water vanishes in steam when dropped on it, Griddle is too hot and should be cooled before using. Turn gas down. Grease Griddle lightly.

Scrub Griddle just as you would a separate skillet. Take it out and soak it, if food has stuck. Finest grade steel wool soap pads can be used, but usually a non-abrasive scouring powder is sufficient. The shine comes off, but proper care preserves its appearance.

Freezing in the Thermowell

Any mixture that can be frozen without stirring can be frozen in your Chambers Thermowell. Turn out Thermowell Pilot Light. Pour mixture into insert of Thermowell double boiler; tie several layers of waxed paper over the top; pack in large single Thermowell kettle with three parts small cracked ice to one part ice cream salt packed solidly around insert. Clamp on kettle lid and place in Thermowell with a layer of paper on burner rack for protection, and Thermowell lid down in place. Mixture freezes in four hours. All other units on your Chambers Range can be used for cooking while freezing is being done in the Thermowell.

How to Care for Your Chambers Range

Wash any soiled parts of your Chambers Range with mild soap suds after each using, just as you do your cooking utensils. If necessary, scour with any of the popular non-abrasive scouring powders. This applies alike to porcelain enamel, plated and polished metal parts of your range. Scrub Thermowell and Broiler linings frequently to keep them like new. Don't wash porcelain while it is hot.

Oven Canning on Retained Heat

A canning chart is sent out in every Chambers Range. Follow it carefully for easy, economical oven canning. Only 15 to 35 minutes of gas are sufficient for any canning in the Chambers Oven, if you avail yourself of retained heat.



*Cook with the
gas turned off*

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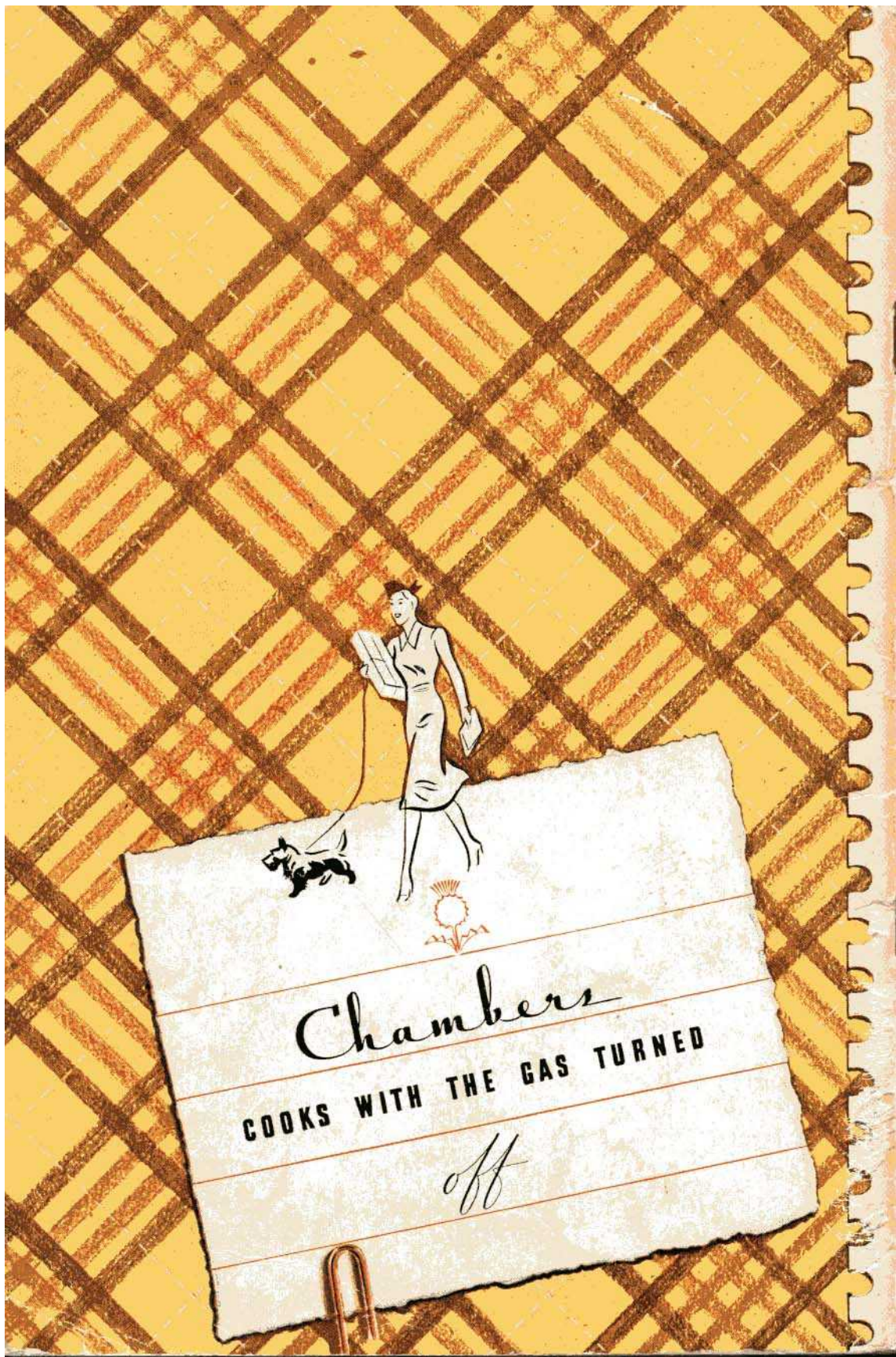
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Chambers

COOKS WITH THE GAS TURNED

off