

DIRECTIONS

for using NEW PERFECTION
Oil Cook Stoves and Ranges
with SUPERFEX Burners



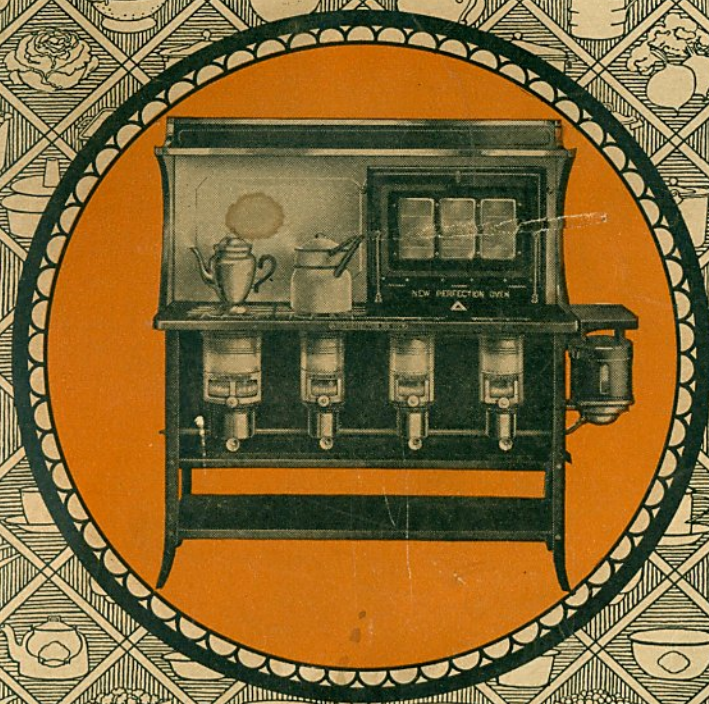
LUCE
STUDIO

and

COOK BOOK

DIRECTIONS

for using NEW PERFECTION
Oil Cook Stoves and Ranges
with SUPERFEX Burners



and

COOK BOOK

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Miles Stair's
Wick
By Hattersley

Shop
Quality Wicks
Made in England

OF SPECIAL IMPORTANCE

Use the Wick Cleaner every day and be sure to wipe all oil, char, boiled over food and dirt from the inside and outside of the wick tubes and other burner parts. When not in use, be sure to hang the cleaners on the hangers attached inside the right panel of the stove. If the burner becomes badly gummed from any cause, it should be taken off the stove, the wicks removed, and the burner boiled in a solution of washing soda in water.

For complete directions, see Pages 8, 9 and 10.

Automatic Wick Stop

The automatic wick stop is to prevent turning the wick up against the flame spreader. The height of the flame used for cooking should be determined by the appearance. See illustration on page No. 5 and instructions on page No. 6.

Addendum Page 2—Direction No. 5

Remove wires which hold flame spreaders to burner place chimneys on burners, etc.

SUPER-FEATURES of the NEW RANGE

BURNER FEATURES

1. Cooking speed of the Giant gas burner—in the Giant Superflex burner.
2. Cooking speed of the standard gas burner—in the standard size Superflex burner.
3. Clean, odorless cooking heat.
4. Greater operating convenience—easier to light, clean and rewick.
5. Absolutely reliable.
6. Wider range of flame adjustment and control.
7. Greater economy with oil.
8. Flame is always visible.
9. Automatic wick stop.
10. Brass Burners.

CONSTRUCTION FEATURES

1. Plain, straight sturdy lines.
2. Porcelain enameled cooking top—Aladdin quality.
3. New, rigid top extension over the reservoir.
4. Strong, full back construction.
5. White porcelain enameled warming cabinet — Aladdin quality.
6. Square grates—full top length, provides roomy cooking surface.
7. Strong full width base shelf.
8. Legs won't scratch floor or cut linoleum.
9. Pleasing color scheme.
10. Patented reversible glass oil reservoir.

Made



By

THE
CLEVELAND METAL PRODUCTS COMPANY
CLEVELAND, OHIO, U. S. A.

Other Famous Quality Products are
Aladdin Aluminum and Enameled Steel Utensils, Perfection
Oil Heaters, New Perfection and Puritan Oil Cook Stoves and
New Perfection Kerosene Water Heaters

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THE CLEVELAND METAL PRODUCTS COMPANY

Important Do not attempt to operate stove until you have read all the following directions:

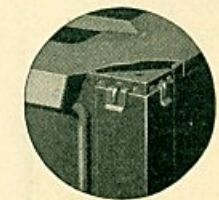
To Assemble Stove—

1. Remove stove from crate. Unwire legs from bottom of crate. All bolts are in a package attached to legs. Unwire and remove the grates, chimneys and base shelf from stove. Now turn stove upside down carefully and be sure to rest the top, which is porcelain enameled, on the strawboard pad, which is found on top of stove when unwrapped. It is important to do this to protect the top against chipping. **DO NOT** unpack or unwire glass oil reservoir and carriage at this time.



This shows stove equipped with New Perfection Warming Cabinet — Made of Porcelain Enameled Steel—Aladdin quality.

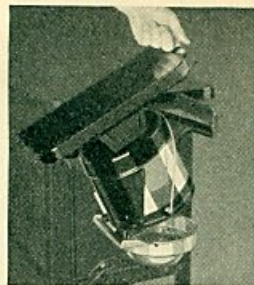
Attach Legs as Follows:



2. Place legs in position, one at a time. There are two small clips or ears directly under the stove top at each corner. These clips hold the top of the leg in position. Be sure to slide top of leg **UNDER** these clips, as in illustration at left. Then bolt legs **loosely** to stove base.
3. Bolt the Base Shelf between the legs as in above illustration. Turn stove right side up and place where it will stand perfectly level. Now tighten all the bolts.
4. Unwire and unpack glass reservoir, being sure to remove all of cardboard packing from reservoir carriage.
5. Now place chimneys on burners by tipping each one forward slightly so that the bottom flange of chimney hooks under the clip on collar. Before operating stove, be sure that the chimneys are in correct position with mica window and handle at the bottom (see above illustration).

To Fill Glass Reservoir

1. Reverse glass reservoir carriage to position shown in illustration below by inserting finger through ring handle at the end of the shelf (see illustration at right).
2. Lift Glass Reservoir from carriage using reservoir bail (see illustration below).



Reversing Glass Reservoir Carriage

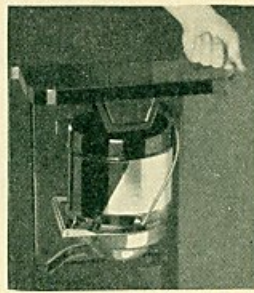


Reservoir Reversed for removing

3. Unscrew Valve Cap at top of glass reservoir and fill with good grade kerosene.
4. After filling, replace valve cap tightly and set reservoir back into carriage. **BE SURE TO DROP THE BAIL DOWN OVER THE HOOK** on steel band of the carriage (see dotted line in illustration at left).
5. Close carriage by tipping to position as shown in illustration at right.

DO NOT TOUCH RESERVOIR BAIL when reversing or closing carriage. **ALWAYS HOLD CARRIAGE BY RING HANDLE** (see illustration at right).

6. Allow wicks to saturate for 5 minutes after filling. Stove will then be ready for first lighting.

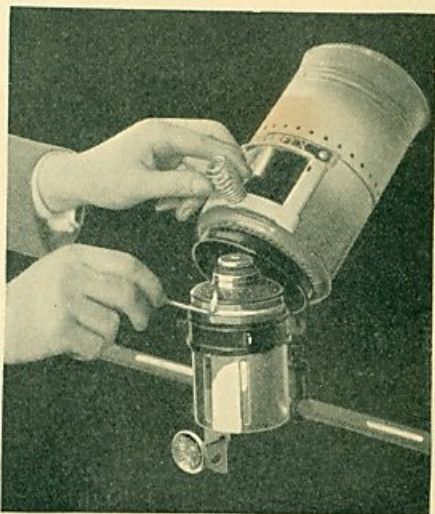


Glass Reservoir tipped back to operating position

CAUTION: Do not use any Chemical, vinegar or "Dope" to increase the efficiency of Kerosene. It will ruin the metal parts which come in contact with the Kerosene.

To Light Burners

Both the Giant Super-fex and the Standard Super-fex burners on this stove are operated in the same manner.



IMPORTANT — Each time before lighting, be sure that handwheel is turned to left as far as it will go. This adjusts the wick control. Then proceed to light as follows:

1. Turn the wick all the way up.
2. Tip chimney back slightly as shown in illustration.
3. Light wick in several places and turn it down to low flame.
4. Close chimney gently and adjust to desired flame height after the flame has completely encircled the wick.
5. Do not turn wick to highest flame until burners are well warmed up as you are liable to cause a break in the flame. When the flame has a break or gap at the wick the burner will give off bad odors and will cause oil seepage on inside of wick tubes.

Before attempting to use stove, study flame chart on next page.

To Extinguish Flame

Turn wick all the way down.

If wick catches slightly while being turned down, give the handwheel a quick sharp turn to the left and you will then be able to turn wick all the way down.

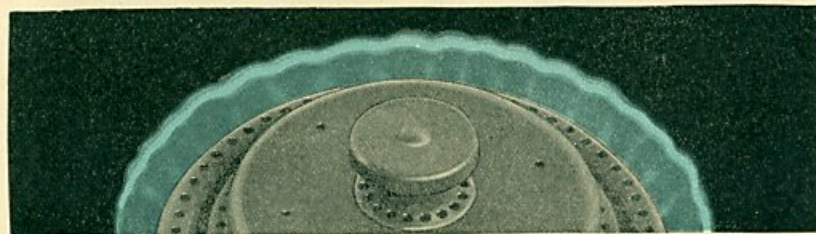
NOTE: Every time wick is turned all the way down, the automatic wick control resets the wick, giving it the proper adjustment for the next lighting.

Never leave flame spreader resting on wick.

DIFFERENT FLAME HEIGHTS On standard size SUPERFEX Burner

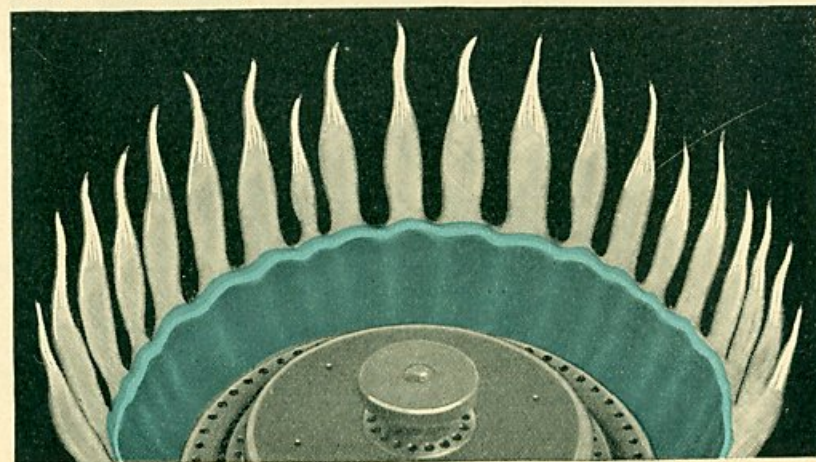


Low Heat



Medium Heat

CAUTION: If flame burns low and yellow with insufficient heat, wick needs cleaning.



Full Heat

Character of Flame

When full heat is desired, turn the wick up until white tips about 1 or 1¼ inches high appear above the blue body of the flame. A distinct blue line will divide the white tips from the blue body of the flame.

The automatic wick control stops wick at the maximum flame height. However, there is often a vari-

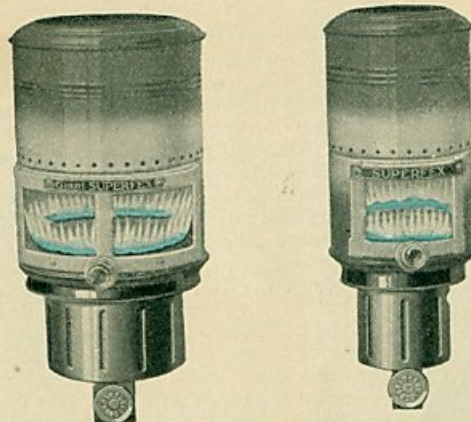
ation in flame heights because of the different kinds or grades of kerosene used. The wick should, therefore, NEVER be turned so high as to lose the distinct blue line between the blue body of the flame and the high white tips. If turned too high, the whole flame will become yellow and smoky.

The best guide for determining the height of the flame is the eye, and only a short experience is necessary to enable you to distinguish the different flame heights.



Looking through Mica Window of Giant Superfex Chimney at High White Tip Flame.

When to Use Different Flame Heights



The above illustration shows the high white tipped flame as seen through the mica windows on both the Giant and Standard size Superfex burners. This is the fastest cooking flame of the Superfex burner.

Giant Superfex

The Giant Superfex burner equals the cooking speed of the Giant gas burner and should therefore be used when extra fast cooking or boiling is desired, or when large utensils are used.

After food has been brought to the boiling point, it is not necessary to use the high flame illustrated above to keep it boiling. The low flame will keep the food at the boiling point economically without wasting heat.

TO REPLACE MICA: If the mica in chimney becomes broken or torn, it should be replaced, as stove will not burn properly if mica is broken or removed. To do so, it is not necessary to unscrew or unfasten the mica window frame. Simply slide the new piece of mica in between the chimney and the frame. As the Giant Superfex chimney has a double paneled mica window frame, the mica can be replaced from either side according to whichever panel is torn or broken.

Standard Size Superfex

The Standard size Superfex burners are unusually efficient for ordinary fast cooking. They are as fast as the standard size gas burner.

For moderate or slow cooking, a medium to low flame height is desirable. The Standard size is just as efficient as the Giant, their only difference being in size.

A short experience with the stove will soon determine for you the best burner to use for the various cooking and boiling operations.

Cleaning Wicks



Removing
Flame Spreader

CLEAN WICKS DAILY

It is necessary that wicks be perfectly clean and smooth to get best and most satisfactory flame.

TO CLEAN, tip chimney all the way back to "rest" position. Turn wick up as far as it will go and remove flame spreader (see illustration at left). Now insert wick cleaner as shown in illustration below. There are two wick cleaners furnished with each stove; a large one for Giant Superflex burner and a small one for the Standard size Superflex burners. After placing cleaner in position, give it two or three turns to the right and left. This cuts off all char and smoothes down the wick perfectly. (Should there be any loose threads on wick, remove carefully with scissors, otherwise never use scissors on wick). Then remove cleaner and turn wick down as far as it will go, then thoroughly wipe inside and outside of wick tubes in order to remove char and oil seepage. Replace flame spreader and burner is ready for lighting.

NOTE: The amount of carbon char on wick depends on grade of oil used; the best grades of kerosene leave very little char.

Do not allow stove to burn dry, as this unnecessarily consumes the wick.

Form the habit of filling the glass reservoir and cleaning the wick each morning. With proper care a wick will last for months.

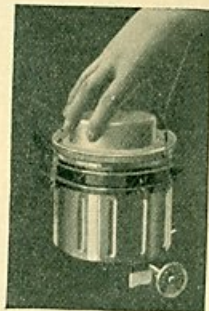
New wicks ready for inserting are for sale at most all dealers. Ask for No. 331 or No. 441 Giant size Wicks for New Perfection Stoves. The No. 331 Wick fits the standard size Superflex burner. The No. 441 Wick fits the Giant Superflex burner. If your dealer does not have them, write us.

NOTE: All wicks are burned off at the factory so as to be ready for use, and should not be mistaken for used wicks.

To Correct Uneven Wick

Should the wick become so uneven that it cannot be smoothed by the ordinary method, reverse the glass reservoir to position as shown in second illustration on page 3; light burner, adjust wick for lowest flame, and allow to burn dry. Wait until the fire and red char are "dead out." This smooths up wick perfectly, leaving a fine dust char on top. Now tip back chimney, turn wick up as far as it will go, remove flame spreader and clean with wick cleaner as directed above. After cleaning wick, turn it all the way down, replace flame spreader, tip glass reservoir back into operating position and allow wick to saturate with oil for five minutes—then relight burner. A perfect flame will result.

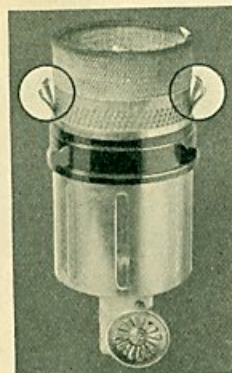
NOTE: The burning dry can be hastened by removing cap at left end of feed pipe and draining stove of all surplus oil, then lighting wicks and allowing to burn dry as above.



Cleaning wick
with wick cleaner

When New Wick Is Needed

If with oil in the reservoir the flame "dies down" after burning a short time, it is an indication that the wick needs replacing, having burned too short to reach down to the oil. Sometimes, however, a clogged feed pipe or tubes will cause the flame to "die down." In this case follow directions on page 9 for "Draining and Cleaning Feed Pipe and Burner Elbows."



Wick turned all the way
up ready to be removed

Rewicking

To remove old wick, tip back chimney to "rest" position, TURN WICK ALL THE WAY DOWN and remove flame spreader. Then turn wick all the way up out of wick tubes, as in illustration at left. Remove the old wick with carrier and throw both away, replacing with a new No. 331 Wick with Carrier for the Standard size Superflex, or a No. 441 Wick with Carrier for the Giant Superflex burner.

TO INSERT NEW WICK, see that the arm-like grips engage wick over top of metal wick carrier (see circle in illustration below). These grips pull wick down into wick tube. Push down hard on top of metal wick carrier and at the same time lower the wick by means of handwheel to bottom of wick tube. (See illustration below), then replace flame spreader, and allow wick to saturate with oil for about five minutes before lighting.

The new wick should be adjusted to come level with the top of the outside brass burner tubes; but in case it does not come perfectly level all around, the wick can be removed and turned partly around in order to find the best position for perfect burning. If the wick will not properly level up with the burner tubes in any position, it should be burned off, as per instructions on page 7.

New wicks are supplied by dealers at a nominal cost. Be sure that you get genuine No. 331 and No. 441 Wicks for New Perfection Stoves. Good results can only be secured when these are used.

Leaks

To guard against leaks, every stove is tested with air pressure and also filled with oil and operated before leaving the factory.

Sometimes excessive jarring and vibration in transit may loosen the burner joints or pipe cap and cause a slight leak at one of these points. For leak at burner joint, simply tighten the setscrew in the clamp which holds the burner to the feed pipe (see large circle in illustration on page 9). Holes have been provided in the heads of the setscrews so that a nail of suitable size can be used as a wrench for this purpose. Should a leak appear at the end of the feed pipe, the feed pipe cap should be tightened in the same manner.

Users of stoves frequently think the burners are leaking when they discover drops of oil on sides or bottom of wick tubes. This oil may have seeped over top of wick tubes while burners were in operation. To prevent this seepage, wipe all dirt and oil from wick tubes every morning when wicks are being cleaned.

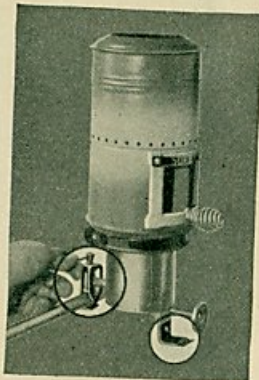


Inserting new wick

To Correct Burners Off Center

Occasionally these stoves receive a great amount of abuse in shipping. In case this abuse causes the burner drums to be off center with the grate hole, the burner can be easily straightened by slightly loosening the support bolt (see small circle in illustration), and the burner clamp setscrew (see large circle in illustration), and forcing the burner into position after which, while holding the burner in place, tighten the setscrew and support bolt securely.

The soft lead seat under the burner connection will re-form to suit the new position of the burner. A wrench, steel rod or large nail can be used to loosen and tighten the clamp setscrew (see illustration).



Tightening or Loosening
Clamp Setscrew

Draining and Cleaning Feed Pipe and Burner Elbows

The feed pipe of stove should be drained every three months so as to wash out any sediment that may gather. To drain, remove glass reservoir and unscrew cap from the end of the feed pipe. Tip up reservoir end of stove and allow all the oil to run out into some convenient receptacle. This oil should be thrown away. Next thrust a long flexible wire through the feed pipe to loosen the sediment. Rinse with clean oil.

To secure best results the burners should be removed occasionally and boiled in a strong solution of washing soda and water. Before boiling the burners, remove wicks and clean out dirt or sediment from between wick tubes and from elbow openings. To remove burner, remove support bolt (see small circle in above illustration) and loosen setscrew (see large circle in illustration).

See that oil flows freely through the openings in the burner elbows before replacing burners.

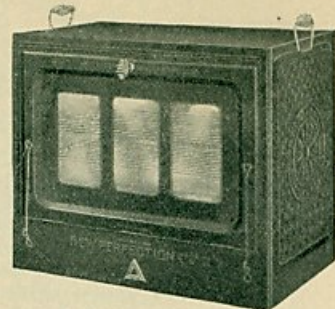
Water in Oil

If by any chance water gets into the oil reservoir, feed pipe or burners, a sputtering flame results, and frequently the flame will refuse to burn around the entire wick. To correct this trouble, the oil must be drained from the feed pipe, as explained under "Draining and Cleaning Feed Pipe and Burner Elbows," and, furthermore, the reservoir end of the stove must be raised at least a foot from the floor to allow the water to drain from the bottom of the wick tubes.

If the water has been in the feed pipe and burners for some time, it is well to rinse out the entire pipe, including the wick tubes, with clean kerosene oil. The wicks should also be removed and water allowed to dry out before replacing.

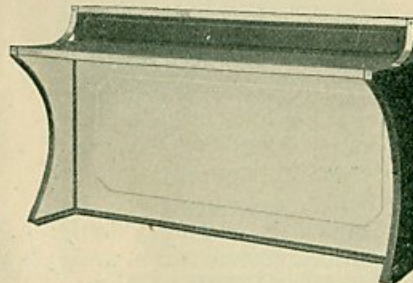
New Perfection Ovens

The New Perfection Oven bakes perfectly—from the most delicate sponge cake to the large roast for the big family. Like New Perfection Stoves, these ovens have many built-in features which give them distinctive advantages and make them superior to the ordinary portable ovens.



Here are some of the special New Perfection Oven features:

1. Scientific heat circulation provides a constant uniform flow of heat throughout the oven. All steam and moisture carried away quickly.
2. Three-point locking device on two burner ovens (patented). Only one door handle is required. Tightest closure ever devised for an oven door. No heat wasted.
3. A special heat-resisting finish is used which prevents rust and corrosion.
4. Glass Doors—will not steam nor break from heat.
5. Baking always in sight.
6. The top, back, or any other part can be easily replaced should it ever become necessary. With the ordinary portable oven having all parts permanently locked together, an entire new oven must be purchased if any part becomes damaged or worn out.



NEW PERFECTION WARMING CABINETS

Every New Perfection Stove should be equipped with a warming cabinet. Made of Porcelain Enameled Steel of the same durable, long-wearing qualities as that used in Aladdin Enameled Steel Utensils, they add greatly to the appearance of the stove.

Here are their outstanding advantages:

1. Protect the kitchen wall from spattering grease.
2. Provide a convenient warming shelf.
3. Porcelain Enameled—Easy to keep clean and sanitary—always look spick and span.
4. Strongly and sturdily built.
5. Prevent drafts of air from effecting the heat during cooking.
6. Gives your stove that range-like appearance.

PERFECTION OIL HEATER

"Heat by the Roomful"

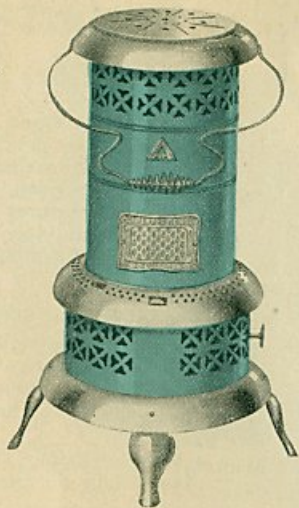
You will enjoy the cozy comfort of a Perfection Oil Heater in every room in your home. Light and portable, they are easy to move about.

The uses of the Perfection, however, are manifold. It is being used to warm shaving water, dry clothes indoors, in summer camps, and in fact, literally thousands of ways.

Lights at the touch of a match and burns about ten hours on a gallon of kerosene.

Because of its many mechanical advantages, you are assured of a clean, odorless heat at all times.

Costing little, it is soon paid for by the other fuel it saves.



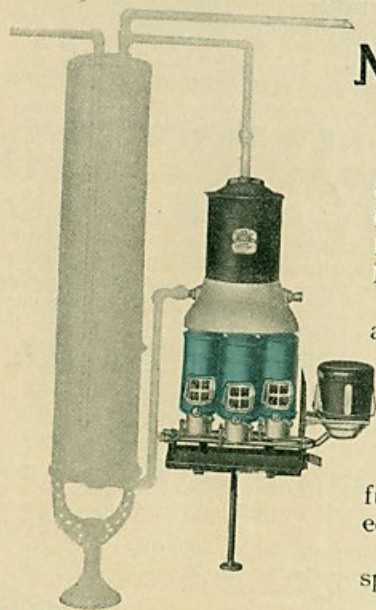
NEW PERFECTION

Kerosene Water Heater

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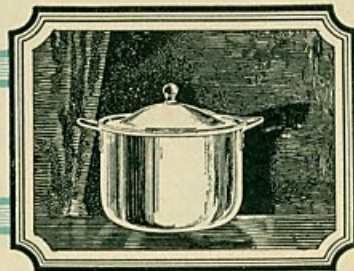
You'll find a few of the many designs in both Aluminum and Enameled Steel illustrated on this and the following pages. Look for the big red Aladdin Label on Enameled Steel Utensils and the Aladdin quality mark stamped on the bottom of Aluminum Utensils.

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Cleveland, Ohio, U. S. A.

ALADDIN Utensils



NEW PERFECTION RECIPES

The following recipes have been prepared and carefully tested by Nellie Louise McCann, of Gorham, Maine, a specialist on Household Cookery.

HOW TO MEASURE

In measuring liquids, take all the cup or spoon will hold; measuring dry ingredients, have the cup measures level with the rim, and with a knife level the spoon measures.

Use measuring cups with the fractional divisions marked upon them; tablespoons and teaspoons of regulation size.

Flour should be sifted before measuring. In recipes calling for baking soda and cream of tartar, if it is desired to substitute baking powder, note the amount of cream of tartar recommended and use double that amount of the baking powder.

Aladdin Utensils are tested by government measure.

Actual Capacities Guaranteed



WEIGHTS AND MEASURES

- | | |
|---------------------------|---------------------------------|
| 3 teaspoons: 1 tablespoon | 2 pints: 1 quart |
| 16 tablespoons: 1 cup | 4 quarts: 1 gallon |
| 2 cups: 1 pint | 1 cup: 8 ounces (approximately) |

Equal measures of different materials vary somewhat in weight.

Approximate Measures of 8 ounces ($\frac{1}{2}$ lb.)

- | | |
|--|--|
| 1 cup milk, butter, granulated sugar, chopped meat or fish | $2\frac{1}{4}$ cups Graham flour |
| $1\frac{1}{2}$ cups powdered sugar or brown sugar | $1\frac{1}{2}$ cups granulated corn meal |
| 2 cups white flour (sifted) or entire wheat flour | 3 cups rolled oats |
| 4 or 5 eggs according to size | 1 scant cup rice |
| | $1\frac{1}{4}$ cups dried beans or peas |
| | 2 cups coffee (slightly rounding) |

HOW TO SET THE TABLE

Doilies, runners, or small luncheon cloth may be used for other meals but a tablecloth is preferable for use at dinner. When small pieces are used, take pains to lay them evenly.

If a tablecloth is to be used, select a size that will hang the same distance from the floor on all sides. Place a thick silence cloth on the table and over that the tablecloth, laying both smoothly with the crease of the cloth exactly in the middle of the table.

Arrange places or "covers" an even distance apart around the table. Place plate at center of cover one inch from edge of table, the silver evenly, also an inch from the table-edge, knife at right of plate with cutting edge toward plate and spoons bowl up, the first to be used the farthest from the plate. At the left of the plate, set the forks, tines up, the one to be used first farthest from the plate, napkin at left of forks.

When there is a maid, the silver for the dessert should be set in place after the table is cleared for that course. When there is no maid, the spoons for the final course may be placed horizontally above the plate with handles toward the right.

Place glass for water at point of knife, bread and butter plate at left of cover in line with glass, with butter spreader lying across top of plate, handle toward right and cutting edge toward center of plate.

Make sure that all serving spoons, knives and forks are on the table or are put on when dishes are to be served, also the plates necessary for serving each course.

If possible, have a few flowers in center of table. A low arrangement which does not obstruct the view is best.



GENERAL DIRECTIONS FOR COOKING VARIOUS FOODS

FISH

To Bake: Clean fish and bake on a greased tray in the dripping pan of an **Aladdin Double Roaster**.

Time Table

Thick cuts (3 to 4 lbs.)	45 to 60 minutes
Small fish	20 to 30 minutes

To Boil: Small haddock, cod or cusk are cooked whole in boiling salted water, to which is added a little lemon juice or vinegar to keep the fish white. A frying basket is useful to place fish in, in the kettle. Large fish like salmon or halibut are cut in thick pieces and tied in a piece of cheesecloth before being placed in the kettle. If skin is not removed before serving, scald and scrape off the dark part. Cook until fish leaves the bone.

Time Table

Lobster	25 to 30 minutes
Cod and haddock (3 to 5 pounds)	20 to 30 minutes
Bass or bluefish (4 to 5 pounds)	40 to 45 minutes
Halibut (2 to 3 pounds)	30 to 45 minutes
Salmon (2 to 3 pounds)	30 to 35 minutes

MEATS

To Roast: Wipe meat, put on rack in dripping pan of an **Aladdin Double Roaster**, skin side down, in a very hot oven, without salt or water; let it remain until seared over, then remove pan, season meat with salt, dredge meat and pan with flour and return it to the oven. When flour in pan is browned, reduce heat and put on the **self-basting cover** of the roaster. If necessary, a small amount of water may be added. When about half cooked turn meat over and dredge with flour for final browning.

Time Table

Beef, sirloin or rib, rare, 5 lbs.	1 hour 5 minutes
Beef, sirloin or rib, rare, 10 lbs.	1 hour 30 minutes
Beef, sirloin or rib, well done, 5 lbs.	1 hour 20 minutes
Beef, sirloin or rib, well done, 10 lbs.	1 hour 50 minutes
Beef, rump, rare, 10 lbs.	1 hour 35 minutes
Beef, rump, well done, 10 lbs.	1 hour 55 minutes

Lamb, leg	1¼ to 1¾ hours
Lamb, forequarter	1 to 1¼ hours
Mutton, saddle	1¼ to 1½ hours
Veal, leg	3½ to 4 hours
Veal, loin	2 to 3 hours
Pork, sparerib	2 to 3½ hours
Chicken, 3 to 4 lbs.	1 to 1½ hours
Turkey, 8 to 9 lbs.	2½ to 3 hours
Duck	1 to 1¼ hours
Duck, wild	20 to 30 minutes
Goose, 8 to 9 lbs.	2 hours

To Boil: Wipe meat, remove superfluous fat, sear surface of meat quickly to retain juices in meat, cover with boiling water, add seasonings as desired and cook slowly in covered **Aladdin Kettle** until meat is tender and leaves bone.

Time Table

Corned beef	3 to 4 hours	Mutton, leg	2 to 3 hours
Tongue	3 to 4 hours	Fowl, 4 to 5 lbs.	2 to 3 hours
Ham, 12 lbs.	4 to 5 hours		

VEGETABLES

To Boil: Wash in cold water, using vegetable brush if necessary and cook in boiling salted water in an **Aladdin Kettle** or **Saucepan**.

Time Table

White potatoes	20 to 35 minutes	Cabbage	40 to 60 minutes
Sweet potatoes	15 to 25 minutes	Turnips	30 to 45 minutes
Peas	20 to 60 minutes	Onions	40 to 60 minutes
String beans	1 to 2½ hours	Spinach	25 to 30 minutes
Shell beans	1 to 1½ hours	Green corn	12 to 15 minutes
Asparagus	20 to 30 minutes	Parsnips	30 to 45 minutes
Young beets	45 to 55 minutes	Cauliflower	20 to 25 minutes
Old beets	3 to 4 hours	Brussels sprouts	15 to 20 minutes

DIRECTIONS FOR DEEP FRYING

Test fat by dropping in a cube of bread. If it browns in 40 seconds, temperature is right for fish and for cooked articles as croquettes; in 60 seconds for uncooked articles, as doughnuts. Foods will not soak fat if:

1. Fat is hot enough.
2. Cooked articles are well coated with egg and crumbs.
3. Mixture contains little baking powder and fat.

ANGEL CAKE

Whites of 8 eggs
1 cup sugar
1 teaspoon cream tartar

$\frac{3}{4}$ cup flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{3}{4}$ teaspoon vanilla

Beat egg whites until they are frothy, then add cream tartar and beat until they are stiff. Add sugar gradually, continuing the beating. Mix flour and salt and sift four times; then fold it into the eggs and sugar and add vanilla. Bake in an unbuttered **Aladdin Angel Cake Pan**. Yolks of eggs may be used for salad dressing, custards or **Gold Cake**.



Place Angel and Sponge Cakes in Cold Oven; light burners and keep flame as low as possible throughout baking. Bake 45 to 50 minutes.

Three handy projections are provided that raise the pan when it is inverted, allowing air and moisture to circulate beneath the cake so that it can drop out after cooling.

SPONGE CAKE

4 eggs
 $\frac{2}{3}$ cup sugar
 $\frac{3}{8}$ cup flour

$\frac{2}{3}$ tablespoon lemon juice
Grated rind of $\frac{1}{2}$ lemon
 $\frac{1}{4}$ teaspoon salt

Beat yolks of eggs until thick and creamy and add sugar a little at a time, beating with an egg-beater. Add lemon juice and grated rind, then the whites of the eggs beaten until stiff. When the whites are partly mixed with the yolks and sugar, add flour mixed and sifted with salt, cutting and folding it into the mixture. Bake one hour over a low flame, using a deep, narrow pan.

ICED TEA
WITH FRESH MINT

4 teaspoons tea 2 cups boiling water

Scald an **Aladdin Teapot**. Fill glasses $\frac{1}{2}$ full of cracked ice, adding three crushed mint leaves to each glass. Strain hot infusion into glasses. Sweeten to taste and serve a slice of lemon with each glass.

ICED COFFEE

Add sugar and cream to cold coffee and chill.

SUNDAY NIGHT SUPPER

CREAMED CHICKEN OR ENGLISH MONKEY

LITTLE CUCUMBER PICKLES (see page 42)

COCOA (see page 60) **CODDLED APPLES** **GOLD CAKE**

CREAMED CHICKEN

2 cups white sauce (see page 32) $\frac{1}{2}$ teaspoon celery salt.
2 cups minced chicken

Cook in **Aladdin Double Boiler**. Serve on hot crackers or toast.

ENGLISH MONKEY

1 cup stale bread crumbs $\frac{2}{3}$ cup soft mild cheese cut up
1 cup milk 1 egg
1 tablespoon butter Few grains cayenne
 $\frac{1}{2}$ teaspoon salt

Soak in milk 15 minutes. Melt butter, add cheese and when cheese has melted, add crumbs and milk, egg beaten slightly and seasonings. Cook 3 minutes. Serve on toasted crackers.

CODDLED APPLES

Wash and core but do not peel, 6 tart apples preferably with red skins. Dissolve in an **Aladdin Saucepan** 1 cup sugar in 2 cups hot water; place apples in pan; cover and cook very slowly until tender; remove apples from syrup and set in oven to dry a little; boil syrup until thick; pour syrup around apples and serve with or without cream.

GOLD CAKE

1 cup sugar 2 teaspoons baking powder
 $\frac{1}{2}$ cup butter 2 cups flour
Yolks of 4 eggs $\frac{3}{4}$ teaspoon vanilla
 $\frac{1}{2}$ cup milk

Cream butter, add sugar, eggs well beaten, milk, flour sifted with baking powder and vanilla. Bake in **Aladdin Pan**.

FLUFFY FROSTING

Make Boiled Frosting (see page 49) using 2 egg whites instead of one.

THANKSGIVING DINNER

ALADDIN CANNED TOMATO SOUP (see page 41)
 CRISP CRACKERS CELERY SALTED NUTS
 ROAST TURKEY OR CHICKEN, GIBLET GRAVY
 CRANBERRY JELLY SOUTHERN SWEET POTATOES
 ONIONS IN CREAM SQUASH (see page 23)
 RED AND WHITE CABBAGE SALAD, FRENCH DRESSING (see page 45)
 NEW ENGLAND PLUM PUDDING, HARD SAUCE
 MINCE, APPLE AND PUMPKIN PIE
 VANILLA ICE CREAM RAISINS NUTS CANDIES
 HALF CUPS OF COFFEE (see page 32)

The sweet course as given is too heavy. Selection should be made to suit family taste. Many serve pies at Thanksgiving and plum pudding at Christmas but not both at either time.

SELECTION AND PREPARATION OF POULTRY

To determine the age of poultry, examine the feet and the cartilage at the end of the breastbone. If both are soft it is a chicken; if hard, a fowl.

To prepare a bird for cooking, singe it by holding over a flame and turning it until hairs are removed. Remove pin feathers. Cut the skin around the leg an inch and a half below the leg joint, taking care not to cut the tendons, then place leg at that point over the edge of a board or table and snap the bone; then pull off foot and tendons. In a fowl tendons may have to be pulled one at a time. Make a cut below the breastbone and remove the entrails, heart, gizzard and liver. Remove gall bladder from liver. Remove the lungs from either side of backbone and the kidneys, which lie near the hollow. Remove windpipe from neck and crop. Cut off the neck close to the body, leaving the skin. Remove oil bag. Wash outside carefully and run water through the inside to cleanse it. The heart, liver and gizzard are called giblets. Remove veins and blood from heart and fat, and membrane from gizzard. Cut through the thick part of gizzard and remove the part inside. Wash giblets and neck, and cook together in a little water.

ROAST CHICKEN

Having dressed a chicken, stuff it. Truss it by crossing the drumsticks, tying them with a long string and then tying to the tail. Fasten the wings close to the body with a skewer, draw the skin at the neck under the back and pin with another skewer. Then turn the bird on its breast and draw string which is fastened to tail around skewers, fasten it and cut it. Rub chicken with salt and rub breast and legs with butter and flour worked together.

Place in dripping pan of an Aladdin Double Roaster and sprinkle bottom of pan with flour; place in Perfection Oven; when flour is browned, baste once, using butter half the size of an egg melted in $\frac{1}{2}$ cup hot water; then put on self basting cover of roaster. Remove cover to turn bird that it may brown alike on all sides. Cook until breast meat is tender, which will be about $1\frac{1}{2}$ hours for a 4 lb. chicken. Remove strings and skewers and serve.

During last half hour of baking open air vents in cover that bird may brown well. The extra handles on the Aladdin Aluminum Double Roaster make it easy to handle and save the cook many a burn.

GRAVY

Brown four tablespoons of flour in four tablespoons of fat from pan in which chicken was roasted; add two cups stock in which giblets and neck have been cooked. Boil five minutes; season with salt and pepper, strain and serve. Sometimes giblets are chopped and added to gravy.

CRACKER STUFFING

1 cup cracker crumbs	1 cup scalded milk
$\frac{1}{4}$ cup melted butter	Salt
Sage or poultry seasoning	Pepper

Melt butter in water and pour over cracker crumbs, to which seasonings have been added. If stuffing is to be served cold, add 1 egg.

OLD-FASHIONED STUFFING

2 cups hot mashed potatoes	$\frac{1}{3}$ cup butter
$1\frac{1}{4}$ cups soft bread crumbs	1 egg
$\frac{1}{4}$ cup chopped fat salt pork	$1\frac{1}{2}$ teaspoons salt
1 finely chopped onion	1 teaspoon sage

ROAST TURKEY

Proceed as with Roast Chicken, using twice as much stuffing. A turkey weighing ten pounds will cook in about three hours.

CRANBERRY JELLY

4 cups cranberries	2 cups sugar
2 cups boiling water	

Pick over and wash cranberries; cook in water for 20 minutes; rub through sieve, add sugar and cook 5 minutes.

SOUTHERN SWEET POTATOES

Peel and slice boiled sweet potatoes lengthwise and place in a covered pan in layers with butter, sugar, a little cinnamon and one or two tablespoons of water and bake until browned.

ONIONS IN CREAM

Peel onions under water; cook in boiling salted water until soft but not broken, changing water twice during boiling; drain and cover with cream or thin White Sauce.

BAKED SQUASH

Wash and dry a squash; saw into halves, then into quarters and remove seeds. Put pieces in Aladdin Baking Pans skin side down and bake about an hour. Scoop out squash, and season with butter, salt and pepper.

NEW ENGLAND PLUM PUDDING

- | | |
|-------------------------------------|---------------------------------|
| 4 cups milk | $\frac{3}{4}$ cup brown sugar |
| $1\frac{1}{4}$ cups rolled crackers | $\frac{1}{2}$ cup melted butter |
| $\frac{1}{2}$ cup molasses | 4 eggs |
| 1 teaspoon salt | 1 teaspoon cinnamon |
| $\frac{1}{2}$ grated nutmeg | $\frac{1}{2}$ teaspoon clove |
| 1 cup raisins, seeded | |



Mix, turn into buttered Aladdin Bread Pan, put in pan of hot water, cover and bake in a slow oven, or cook in Aladdin Steam Cooker.

HARD SAUCE

- | | |
|--------------------------|--------------------------------------|
| 1 cup powdered sugar | $\frac{2}{3}$ teaspoon vanilla |
| $\frac{1}{4}$ cup butter | $\frac{1}{8}$ teaspoon lemon extract |
| 1 tablespoon cream | |

Cream butter, add cream, sugar and flavoring.

MINCE PIE

Bake mince pies with two crusts, using the following rule for mince meat:

OLD-FASHIONED MINCE MEAT

- | | |
|-------------------------------------|--|
| 2 quarts chopped apples | 1 cup sugar |
| 1 quart meat (beef) | 2 lbs. suet, chopped fine |
| $1\frac{1}{2}$ cups molasses | 1 quart water in which beef was cooked |
| 1 pint cider (or juice of 2 lemons) | Salt |
| 1 lb. raisins | $\frac{1}{4}$ lb. citron, chopped fine |
| 1 lb. currants | |

Mix, heat gradually and cook slowly 2 hours. Add spices when making pies.

PUMPKIN PIE

- | | |
|---|-----------------------------|
| $\frac{2}{3}$ cup brown sugar | 1 teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon ginger | $\frac{1}{2}$ teaspoon salt |
| 1 $\frac{1}{2}$ cups steamed and strained pumpkin | |
| 2 eggs, or 1 egg and 1 tablespoon flour | |
| 2 cups milk, or 1 $\frac{1}{2}$ cups milk and $\frac{1}{2}$ cup cream | |

Mix thoroughly and bake in one crust. (For paste, see page 30)

APPLE PIE (see page 53)

VANILLA ICE CREAM (see page 50)

CHRISTMAS DINNER

- | | | | |
|---|-------------|--|--------|
| CONSOMME | CROUTONS | OLIVES | CELERY |
| SALTED NUTS | ROAST GOOSE | CURRANT JELLY | |
| POTATOES IN HALF SHELLS | | | |
| ONIONS SUPREME | | TURNIP SOUFFLE | |
| WALDORF SALAD IN RED APPLE SHELLS (see page 26) | | | |
| ENGLISH PLUM PUDDING | | HARD SAUCE (see page 24) | |
| RASPBERRY ICE CREAM (see page 26) HOLLY CAKES | | | |
| BONBONS | | HALF CUPS ALADDIN COFFEE (see page 32) | |

ROAST GOOSE

A goose is prepared for cooking as a chicken but trussed differently on account of its short legs. After inserting skewers as for a chicken, wind a string twice around one leg bone, then twice around the other, leaving an inch space between them; carry the ends of string crossed under back drawing legs close to body and fasten to skewers.

Dress a goose, washing and scrubbing it with a brush and hot soap suds. Wash in cold water and dry. Stuff with Old-Fashioned Stuffing, sprinkle with salt and pepper and lay five or six thin strips of fat salt pork on the breast. Bake over a medium flame two hours, basting often with fat in the pan. Remove the pork before goose is done. Serve with apple sauce.

POTATOES IN HALF SHELLS

Select smooth potatoes of good size; wash and bake; cut slice from top; scoop out center without breaking skins, mash, season with butter, and salt, add stiffly beaten white of 1 egg and return to potato shells, heaping them with the fluffy mixture; sprinkle paprika over top and reheat in oven before serving.

ONIONS SUPREME

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|---|-----------------------------|
| 6 medium sized onions or 2 Spanish onions | 2 egg yolks |
| 2 tablespoons butter | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons flour | Dash of pepper |
| 4 tablespoons cream | |

Peel onions and cut in slices $\frac{1}{2}$ inch thick; throw into a kettle of boiling water and cook without covering for 30 minutes; drain, saving water. Rub together butter and flour, add $\frac{1}{2}$ pint of water in which onions were boiled; stir until boiling and add salt and pepper. Take from stove and add yolks of eggs beaten with cream. Stir over stove just a moment. Be very careful or it will curdle. Dish onions and pour over the sauce. Garnish with triangular pieces of toast.

TURNIP SOUFFLE

To $\frac{1}{2}$ cup thick White Sauce (see page 32) add 1 cup mashed turnip and yolks of 2 eggs well beaten. Season with salt and pepper and cool. Cut and fold in the stiffly beaten whites of the 2 eggs, turn into an Aladdin Baking Dish (buttered) and bake slowly 40 minutes or until firm. If oven is hot, set baking dish in a pan of hot water.

WALDORF SALAD

- 2 cups chopped apples 1 cup diced celery
1 cup chopped or broken nut meats

Mix with any preferred dressing. May be served in red apple shells or on lettuce.

ENGLISH PLUM PUDDING

- 2 1/2 cups stale bread crumbs scalded with 1 cup milk
1/2 lb. beef suet chopped and worked until creamy with the hand
1/2 cup sugar
1/2 cup maple syrup
4 well beaten eggs
1/2 lb. raisins stoned and cut in pieces
1/2 lb. citron cut in thin strips
1/2 lb. currants dredged with 3 tablespoons flour and 2 teaspoons baking powder sifted together
1/3 cup brandy (substitute lemon juice)

Mix well, turn into a buttered mold, cover and steam 24 hours. It may be steamed 12 hours one day and then 12 hours the next day. Reheat for 1 1/4 hours to serve. Pudding may be molded in small molds instead of all in one. Use **Aladdin Steamer** in **Aladdin Sauce Pot** or the **Sauce Pot**, **Colander** and **Inverted Bake Pan** of **Aladdin Combination Cooker**.



RASPBERRY ICE CREAM

- 1 pint milk 3/4 cup sugar (scant)
2 eggs 1 cup heavy cream
1 teaspoon vanilla Juice from pint jar of raspberries

Beat eggs and add them to sugar. Heat milk in **Aladdin Double Boiler**. Add eggs and sugar to milk, also strained fruit juice and cook until mixture coats the spoon. Cool, add cream and freeze, using 1 part salt to 3 parts ice. This amount will serve six or eight people.

HOLLY CAKES

Frost small cakes with Confectioner's Frosting. While frosting is still soft, arrange on top of each cake a sprig of holly, using tiny red candies for berries, angelica shaped with scissors for stems and leaves. If angelica is not obtainable, color thin slices of citron with Burnett's leaf green coloring and use that.

THE CANDY PARTY

Since the days of the old-time "candy-pull," girls and boys have always enjoyed a candy party. These pages are for them. In the list of recipes will be found old favorites with perhaps a few "new wrinkles"—and, Girls and Boys, let me give you a hint—**Aladdin Aluminum** kettles wash easier than any others. Don't use strong soap



or washing powder. It will hurt the aluminum and Mother won't let you use her nice kettles. Fill the sticky kettles with water and place on the stove to heat while you "wash up" the other things. When you get to the kettles, all stickiness will have dissolved—real **Aladdin** kettles they are!

Candy making is more successful on a clear day, as a damp atmosphere affects the boiling of sugar.



DIVINITY FUDGE

- 2 1/2 cups sugar Whites of 2 eggs
1/2 cup Karo corn syrup 1 cup broken walnuts
1/2 cup water

Mix sugar, syrup and water, and boil until when dropped in cold water mixture will form a firm ball between the fingers. Beat the eggs stiff. Pour half the boiling mixture over the eggs, beating constantly. Return the remaining half of mixture to stove and boil until when dropped in cold water it forms a hard ball. Then remove from stove and pour slowly into the first half, beating constantly. Add walnuts and vanilla, pour into a buttered pan, and cut in squares.

MAPLE DREAMS

- 2 scant cups powdered sugar 1 cup maple syrup
1/2 cup cream 2 cups broken nut meats

Boil sugar, syrup and cream until, when tried in cold water, a soft ball may be shaped. Remove from stove and beat until creamy. Add nuts and drop from spoon in little heaps on buttered or oiled paper.

SOUR CREAM CANDY

- 3 cups brown sugar 1 cup sour cream

Cook until it just forms when dropped in cold water. Add butter size of walnut, remove from stove and add 1/2 lb. nuts (weighed before shelling) chopped and 1 teaspoon vanilla. Beat vigorously until it thickens. Turn in **Aladdin pan** and crease when sufficiently cool.

COCOANUT MACAROONS

- | | |
|-------------------------------------|--------------|
| 1 heaping cup Corn Flakes | 2 egg whites |
| $\frac{1}{2}$ cup sugar | Salt |
| $\frac{1}{2}$ cup shredded cocoanut | |

Beat egg whites stiff; mix other ingredients and beat into egg whites; drop from spoon on an Aladdin pan lined with buttered paper.

PEANUT BUTTER FUDGE

- | | |
|------------------------|-------------------------------------|
| 2 cups powdered sugar | 2 heaping tablespoons peanut butter |
| $\frac{1}{2}$ cup milk | |

Mix ingredients and place over flame. When it begins to boil vigorously, cook five minutes. Beat, pour in buttered pan, and cut in squares.

PORCH PARTY

The menu given may be simplified by omitting either salad or ice, or varied by substituting hot for cool drinks. Any kind of sandwich or cake may be served. Thin slices of **Brown Bread** steamed in pound baking powder cans and put together with only butter between them are nice with fruit salad.

- | | | |
|---|-----------------------|---------------|
| FRUIT SALAD | SANDWICHES | OLIVES |
| | ICE CREAM CAKE | NUTS |
| ICED TEA (see page 20) OR GINGER ALE PUNCH | | |

FRUIT SALAD

- | | | |
|------------------------|-----------|----------|
| 1 can sliced pineapple | 2 bananas | 3 apples |
|------------------------|-----------|----------|

Cut pineapple and bananas in small slices; dice apples; serve very cold with the following dressing on crisp lettuce leaves.

Dressing:

- | | |
|--|--|
| 1 cup pineapple juice (from can) | 2 eggs (beaten) |
| $\frac{1}{2}$ cup sugar (mixed with $1\frac{1}{2}$ tea-spoons flour) | Butter size of a walnut
Juice of 2 lemons |

Cook in Aladdin Double Boiler until fairly thick; cool and when ready to serve, add 1 cup stiffly whipped cream.

This recipe for fruit salad will serve 10 people.

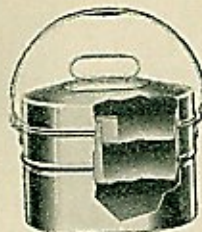
GINGER ALE PUNCH

Squeeze juice of 2 lemons into a large bowl. Add 1 small cup freshly brewed cold tea and sugar to taste. Stir until sugar is dissolved. Chill on ice. When ready to serve, add 1 small sliced orange, one pint cracked ice and pour in from a height 1 quart of ice cold ginger ale. Turn into a tall crystal pitcher, add a few fresh mint leaves or place them in the glasses, and serve.

Equal quantities of ginger ale and grape juice with a little lemon juice added also makes a good punch.

THE WORKMAN'S DINNER PAIL

When, at midday, the workman opens his Aladdin Dinner Bucket, removes the pie tray containing a thick, golden custard pie (larger than any two pieces the folks at home are getting) and sugary doughnuts peeping through their waxed paper wrappings; when he finds the food tray with its supply of daintily wrapped sandwiches, oddly shaped packets suggesting stuffed eggs or cheese, or little closed jars which pique curiosity; when he lifts these trays to find below a thermos bottle of hot coffee and maybe more little packets tucked in corners, does he envy the folks that are having a hot dinner? Not he!



SANDWICH FILLINGS FOR WORKMAN'S DINNER

Thin slices of meat or minced meats mixed with salad dressing; eggs chopped and mixed with dressing; cheese fondue (see page 45). Instead of making baked bean sandwiches, put the beans in a closed jar to be eaten with a spoon or fork.

STUFFED EGGS

To cook eggs (see page 47). Remove a slice from large end of hard boiled egg. Remove yolk, mash and season with salt, pepper, a little mustard and stuffed olives, cut fine. Refill whites and wrap in waxed paper or mix egg yolk with salad dressing.

CHEESE

Vary the cheese, using different kinds of commercial cheese and occasionally little balls of cottage cheese (see page 49).

Fill Screw Top Jars with preserves or soft puddings, or salad.

CAKE

Use cakes that will carry well without getting messy. Avoid soft frostings. Cookies and small cakes are better than pieces of cake. Cream Cakes (see page 61) go well in a lunch.

CRULLERS

- | | |
|-----------------------------|--|
| $\frac{1}{4}$ cup butter | 4 cups flour |
| 1 cup sugar | $\frac{1}{4}$ teaspoon grated nutmeg |
| Yolks 2 eggs | $3\frac{1}{2}$ teaspoons baking powder |
| Whites 2 eggs | 1 cup milk |
| Powdered sugar and cinnamon | |

Mix as cake, adding stiffly beaten whites of eggs last. Roll thin; cut in pieces 3 inches long by 2 inches wide; make 4 1-inch gashes crosswise equal distance apart. Lift by running finger in and out of gashes and lower into hot fat. (See Deep Frying, page 17)

Drain and roll in sugar and cinnamon.

PIES

Bake pies on plates of size to go in pie tray and almost any pie will travel safely. In addition to pies listed in index, try these (Quantities are for pies of family size):

PLAIN PASTE

- | | |
|---|-----------------------------|
| $1\frac{1}{2}$ cups flour | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup lard or lard and butter
in equal parts | Cold water |

Mix flour and salt. Reserve one and one-quarter tablespoons lard and work remainder into flour, using a knife or the finger tips. With cold water moisten to a dough. Toss on a floured board, pat and roll out. Spread with one tablespoon lard, dredge with flour, roll, pat and roll out; roll up again and cut from end of roll a piece large enough to line a pie plate. Roll this piece out, keeping it as nearly circular as possible. Use the remainder of the lard, or lard and butter, to dot over the top crust of pie before putting it in the oven, to give the pie a flaky appearance. This amount of paste will make two pies with one crust or one pie with two crusts and a few puffs.

CUSTARD PIE

For a large deep pie, take 5 eggs, beat slightly, add $\frac{1}{3}$ to $\frac{1}{2}$ cup sugar, according to taste, a dash of salt and few grains nutmeg, and enough milk to fill the pie shell. Bake in quick oven at first to set the rim of crust, then decrease heat, for eggs and milk in combination must cook slowly or they will "separate." Cook until custard will not stick to a thin knife. This recipe may well be named **PERFECTION**.

CUP CUSTARDS

Break 3 eggs into an **Aladdin quart measure**, beat slightly, add sugar to taste (about $\frac{1}{2}$ cup) $\frac{1}{8}$ teaspoon salt and milk to fill quart measure. Strain into buttered custard cups, sprinkle a few grains of nutmeg over top and bake, setting cups in a pan of hot water. Test with silver knife. If knife comes out clean, custards are done. If cooked too long, they will whey.

EVERY DAY MENUS FOR SPRING

Spring is a trying season for the housewife, particularly the one who lives at a distance from a city market. Spring menus may be varied by serving common foods in new ways and by using vegetables and fruits canned in the summer. Eggs are cheapest at this time and may be used freely.

BREAKFAST

- OATMEAL WITH DATES
- SUGAR AND CREAM
- POACHED EGGS
- RICE MUFFINS
- ALADDIN COFFEE

DINNER

- ALADDIN TOMATO SOUP (see page 41)
- CORN ROAST WITH CREAM SAUCE
- BAKED POTATOES
- ALADDIN CANNED PEAS
- CHOCOLATE SOUFFLE

LUNCHEON OR SUPPER

- LEFT-OVER MEAT SCALLOPED WITH EGGS
- MUSTARD PICKLES (see page 43)
- PERFECTION ENTIRE WHEAT BREAD
- ALADDIN CANNED PEACHES
- SOUR CREAM DROP CAKES
- TEA

TO COOK CEREAL

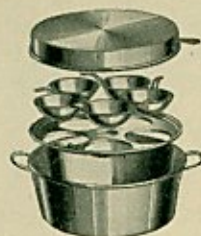
Use **Aladdin Double Boiler**. Into upper part put 2 cups of hot water, add $\frac{1}{2}$ teaspoon salt and place directly over a hot flame. When water is boiling stir in slowly $\frac{3}{4}$ cup of rolled oats or other cereal. Let boil a few minutes, stirring occasionally, then set into lower part of double boiler over hot water and cook for at least an hour. Long cooking improves cereal, particularly oatmeal. Cereal may be cooked at night and reheated over hot water in morning.

Wash and stone 8 dates, cut in pieces and add to cereal when dishing it to serve.

POACHED EGGS

Grease the bottom of a frying pan, partly fill with boiling water, add a little salt or vinegar to help preserve shape of eggs, and gently slip the eggs one at a time into the water. It is best to break the eggs into a saucer. Keep the water just below boiling point and let eggs remain in it until cooked as desired. Remove with a skimmer and serve on toast.

Cooked in an **Aladdin Egg Poacher** in buttered shallow cups set over boiling water, eggs come to the table perfect in shape and done **just right**.



RICE MUFFINS

- | | |
|------------------------------|--------------------|
| 1½ cups scalded milk | ½ yeast cake |
| 1 cup boiled rice | 3 cups bread flour |
| 1½ tablespoons melted butter | 1 teaspoon salt |
| 1½ tablespoons sugar | |



Mix first five ingredients. When lukewarm, add yeast and flour. Let rise over night. In morning, fill **Aladdin muffin pans** half full and let rise until double in bulk, then bake. Makes 12 muffins.

ALADDIN BOILED COFFEE

Allow one tablespoon of coffee for each person to be served and one for the pot. Moisten with the white of an egg and sufficient water to make a thick paste. Add as many cups of boiling water as spoonfuls of coffee used. Boil three minutes. Pour a little to free the spout of grounds and return it to the pot. Let stand on stove where it will keep hot, but not boil, ten minutes before serving. For after-dinner coffee, use more coffee to the same amount of liquid.

ALADDIN FILTERED COFFEE

- 1 cup finely ground coffee, 6 cups boiling water.



Put coffee in coffee basket of percolator, pour on water and allow it to percolate until of right strength.

Serve at once with cut sugar and cream.

Aladdin Aluminum percolators "make good coffee best," that's why they sell better than the rest.

LEFT-OVER MEAT SCALLOPED WITH EGGS

- | | |
|----------------------------|-------------------------------|
| 6 hard-boiled eggs | ¾ cup buttered cracker crumbs |
| ¾ cup chopped meat or fish | 1 pint white sauce |

Sprinkle the bottom of buttered baking dish with crumbs; cover with one-half the eggs chopped finely. Cover the eggs with sauce and the sauce with meat; then repeat and cover the top with crumbs. Place in oven and bake over medium flame until the crumbs are brown. Ham, chicken, sausages, veal or fish may be used.

WHITE SAUCE

- | | |
|----------------------|-----------------|
| 2 tablespoons butter | 1 cup milk |
| 2 tablespoons flour | Salt and pepper |

Melt butter in saucepan; add flour and stir until it bubbles; add milk and seasoning and stir until sauce thickens. Double this recipe for 1 pint sauce

SOUR CREAM DROP CAKES

- | | |
|----------------------------|--------------------|
| 1½ cups sugar | 3 cups flour |
| 1 cup sour cream | ½ teaspoon vanilla |
| 1 teaspoon soda | 2 eggs |
| 1 teaspoon cream of tartar | ½ teaspoon lemon |

Sift soda and cream of tartar with flour. Combine ingredients, beating thoroughly and drop by teaspoonfuls on a greased pan. Bake in a quick oven. For dark cakes, add spices and chopped raisins.

CORN ROAST

- | | |
|-----------------------------|------------------------------|
| 1 cup corn | 2 beaten eggs |
| 1 cup bread crumbs | 1 tablespoon chopped parsley |
| ½ cup chopped cooked carrot | 2 tablespoons melted fat |

Canned corn may be used or freshly cooked corn cut from the cob. Mix the ingredients in the order named, omitting 1 tablespoon of the fat. Shape into a loaf on a greased **Aladdin Pan**, brush over with remaining fat and bake 25 minutes in a moderate oven. Serve with White Sauce. A canned pimento chopped may be substituted for the parsley if desired.

BAKED POTATOES

Scrub potatoes, put in Aladdin pan and bake 40 minutes in a hot oven. If a small dish of water be placed in the oven, the steam from it will keep the skin of potatoes from baking too hard.

CHOCOLATE SOUFFLE

- | | |
|----------------------|--------------------|
| 1½ squares chocolate | 4 eggs |
| 1 cup sugar | 1 teaspoon vanilla |

Melt chocolate over hot water; beat yolks of eggs very light, beat whites stiff. To yolks add chocolate gradually, sugar and vanilla, beating constantly. Fold in whites. Bake ½ hour in buttered Aladdin baking dish set in pan of hot water. Serve at once with whipped cream.

TEA

Scald an **Aladdin White Enamelled Teapot**. Put in tea (3 teaspoons to 2 cups water) and pour on boiling water. Let stand where it will keep hot but not boil for five minutes. Strain and serve at once, adding hot water if it is too strong for individual taste.

The flavor may be varied by sticking a clove in each lemon slice or by occasionally substituting thin slices of orange for those of lemon.



SECOND SUGGESTION FOR SPRING MENU

BREAKFAST

- STEWED PRUNES
- OATMEAL TIMBALES
- WHITE SAUCE
- ALADDIN CORN CAKE
- ALADDIN COFFEE
- (see page 32)

DINNER

- CASSEROLE HAM
- SPICED GRAPE JELLY (see page 42)
- JELLIED STRING BEAN SALAD
- BOILED DRESSING
- SNOW BALLS
- CHOCOLATE SAUCE

LUNCHEON OR SUPPER

- TUNA FISH SOUFFLE
- UNCOOKED PICKLE
- PERFECTION BREAD
- ALADDIN CANNED RASPBERRIES
- BROWN SUGAR COOKIES
- TEA (see page 33)

STEWED PRUNES

Cover with cold water and soak two hours. Cook until soft in same water. When nearly done, add sugar and lemon juice if desired.

OATMEAL TIMBALES

Mold left-over oatmeal in timbale cups. When cold, scoop out centers and fill with seasoned chopped meat, put a bit of butter on top and brown in oven. Serve with White Sauce (see page 32).

ALADDIN CORN CAKE

- | | |
|-----------------------------|---------------------------|
| $\frac{3}{4}$ cup corn meal | 4 teaspoons baking powder |
| $1\frac{1}{4}$ cups flour | 1 cup milk |
| $\frac{1}{4}$ cup sugar | 1 egg |
| $\frac{1}{2}$ teaspoon salt | 1 tablespoon butter |

Mix and sift dry ingredients; add milk, egg well beaten and melted butter. Bake in Aladdin Corn Cake Pans 20 minutes in hot oven.



TUNA FISH SOUFFLE

- | | |
|----------------------------|------------------------------------|
| 1 can tuna fish | 3 tablespoons butter |
| 1 cup milk | 3 eggs |
| $\frac{1}{2}$ cup flour | $\frac{1}{2}$ teaspoon onion juice |
| 1 teaspoon chopped parsley | Salt, pepper |



Pour hot water on fish, drain and mince fine. Make a thick white sauce of butter, flour and milk, remove from stove, add egg yolks beaten until thick and whites beaten stiff. Put layer of sauce in buttered Aladdin baking dish, the fish, then rest of mixture. Bake about 20 minutes. If oven is very hot, set dish in pan of hot water. If baked in too hot an oven or not long enough, a souffle will fall.

BROWN SUGAR COOKIES

- | | |
|--|-----------------------------|
| 2 eggs | 2 teaspoons cream tartar |
| $1\frac{1}{2}$ cups brown sugar | 1 teaspoon soda |
| $\frac{2}{3}$ cup butter and lard in equal parts | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon vanilla | 3 rounding cups flour |



Aladdin Cookie Pan

In measuring sugar, pack solidly in cup. Combine sugar, butter and eggs well beaten. Add flour, soda, cream tartar and salt, mixed and sifted together, and vanilla. Roll thin and shape with a small cutter. Aladdin cookies bake evenly and slip from pan without breaking.

PERFECTION BREAD

- | | |
|----------------------------------|---|
| 1 cup milk | $\frac{1}{2}$ yeast cake for long process |
| 1 cup water | 1 yeast cake for short process |
| 2 tablespoons shortening | 6 cups sifted bread flour; or 1 |
| 1 tablespoon sugar | cup white flour and enough |
| 2 teaspoons salt | entire wheat flour to knead; |
| $\frac{1}{4}$ cup lukewarm water | or half white flour and half |
| | Graham flour (sifted to remove bran) |

When Graham flour is used, substitute $\frac{1}{3}$ cup molasses for sugar.

Shortening may be lard, vegetable shortening, or half lard, half butter.

Put shortening, sugar and salt in bread mixer or large bowl; heat liquid to boiling point and add; let cool lukewarm and add yeast dissolved in $\frac{1}{4}$ cup lukewarm water; add enough flour to make a batter that will drop from spoon (about 5 cups) and mix thoroughly. To this point the processes are alike.

Long Process: Add remaining flour to the above batter, and turn on a floured board. (It should leave a clean bowl. If it sticks, add a little more flour.) Knead until smooth, elastic to the touch and showing bubbles under the surface. Return to bowl, cover with a clean cloth and an Aladdin cover or the cover of the bread mixer. Let rise over night in a temperature of 65 degrees F. In the morning cut down with a knife; let rise again; toss on a floured board and knead using as little flour as possible. Shape into loaves or biscuits; place in greased Aladdin pans having pans nearly half full; cover and let rise again until double in bulk, then bake in hot oven 45 to 60 minutes.



Seamless Bread Pan

Bread should continue rising for first 15 minutes, when it should begin to brown and continue browning for 20 minutes. The last 15 minutes it should finish baking, during which time heat may be reduced.

Graham bread will bake in less time than white bread.

Short Process: For this use a whole yeast cake; mix in the morning and let rise in a uniform temperature of about 68 degrees F. One way is to place bowl containing dough in a pan of water keeping water at a temperature of from 95 to 100 degrees F.

When risen, proceed as in the long process.

Bread may be mixed, raised and baked in 5 hours with 1 yeast cake and in shorter time if 2 yeast cakes are used.

CASSEROLE HAM

- 1 slice of ham cut $1\frac{1}{4}$ inches thick (about $1\frac{1}{2}$ pounds) 4 Medium-sized potatoes
Milk

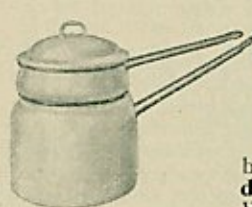
Parboil ham for ten or fifteen minutes. Remove bone and superfluous fat. Place ham in casserole, slice potatoes thin and place them on top of ham. Pour over milk until it can be seen through top layer of potatoes. Cover and bake until potatoes are done.

JELLIED STRING BEAN SALAD

- 2 tablespoons gelatine $1\frac{1}{2}$ cups boiling water
2 bouillon cubes 1 cup drained canned string beans
1 chopped canned pimento Salt, Pepper

Dissolve softened gelatine and bouillon cubes in boiling water (or liquid from can) and add other ingredients. Mould as desired.

BOILED DRESSING



- $\frac{1}{4}$ tablespoon salt $1\frac{1}{2}$ tablespoons flour
 $1\frac{1}{2}$ tablespoons sugar 2 egg yolks
1 teaspoon mustard $1\frac{1}{2}$ tablespoons melted butter
Cayenne $\frac{1}{4}$ cup vinegar
 $\frac{3}{4}$ cup milk

Mix dry ingredients, add egg yolks beaten slightly, butter, milk and vinegar very slowly. Cook in Aladdin double boiler until it thickens. Strain and cool. Whipped cream may be added if desired.

SQUASH MUFFINS

- 1 egg $\frac{1}{2}$ cup sifted squash
 $\frac{1}{2}$ cup sugar 1 teaspoon salt
1 cup milk 2 cups flour
2 teaspoons baking powder 1 tablespoon butter (unless left-over buttered squash is used)

Mix and bake as other muffins.

SNOW BALLS

- 1 cup sugar 2 cups flour
 $\frac{1}{2}$ cup butter $2\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ cup milk Whites four eggs

Mix as cake, turn into buttered cups or round bottomed jelly glasses and steam 35 minutes. Serve with fruit sauce or chocolate sauce.

THE INVALID'S TRAY

Its lightness and the fact that it can be sterilized without injury makes the Aladdin Aluminum Tray a wise choice for the sickroom. Its attractiveness, too, is in its favor. Kept well polished, aluminum has a sheen not unlike pewter or old silver.

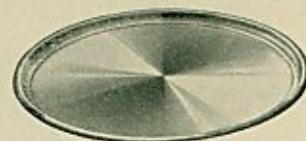


Select then an Aladdin tray, cover it with a snowy napkin and, if possible, lay beside the plate a fresh flower or a sprig of green. Serve small portions in the prettiest dishes available, have the silver shining and contrive to make even the simplest foods attractive. Serve toast, for instance, in a different shape

at successive meals, in slender strips at one time, in circles, diamonds or hearts at another. It is a simple matter to shape thin slices with a cookie cutter before toasting.

Do not let the patient know what is coming on his tray. The element of surprise often stimulates a flagging appetite. Within the limits of a prescribed diet, try to select foods the patient likes.

Below is a suggestive menu followed by a list of recipes of use in the sickroom. These may be supplemented by soups, meats, desserts and jellies, recipes for which may be found in the index.



CHICKEN OR MUTTON BROTH

A SMALL PIECE OF BREAST OF CHICKEN BAKED POTATO

BIT OF APPLE JELLY

TINY MOLD OF SEA MOSS BLANC-MANGE OR SPANISH CREAM

(see page 38)

Clean and dry a chicken or wipe mutton with a damp cloth. Cut in pieces, place in kettle with the bones and cover with cold water. Heat gradually to boiling point; skim and add salt and pepper. Cook slowly until meat is tender; then strain and remove fat. Heat again, add washed rice and cook until rice is soft. There should be about 3 pints of stock from 1 chicken and to that amount, add 2 tablespoons rice. A little of the meat may be served with the mutton broth.

BEEF TEA

Secure one pound steak from top of round; wipe, cut in small pieces, removing fat, and soak fifteen minutes in one pint of cold water. Put meat and water in a glass fruit jar and cover jar. Place on a trivet in a kettle of cold water, allow water to heat slowly, then cook for three hours. Strain, season and heat again before serving.

OATMEAL GRUEL

Add one-half cup coarse oatmeal and a little salt to three cups of boiling water. Cook in a double boiler three hours. If rolled oats be substituted for

oatmeal, a little shorter time will be sufficient. Put through a strainer; add sufficient milk or cream to make it of the desired consistency, and heat and strain again.

CORNMEAL GRUEL

Mix two tablespoons cornmeal with one tablespoon flour and a little salt; add enough water to make a thin mixture and stir into one and one-half pints of boiling water. Let it boil slowly one hour if directly over the flame, and dilute with milk; or it may be made with milk and cooked in a double boiler for three and one-quarter hours.

ARROWROOT GRUEL

Use one teaspoon arrowroot to each half cup of boiling water. Mix with cold water to make a thin paste, adding a bit of salt; then add boiling water and cook ten minutes. Cream or milk may be added if desired.

OATMEAL WATER

Boil two quarts water and cool it; add one cup of oatmeal (not rolled oats) and let stand in a warm place (about 80° F.) one and one-half hours; then strain and cool.

IRISH MOSS BLANG-MANGE

$\frac{1}{3}$ cup Irish moss
4 cups milk

$\frac{1}{4}$ teaspoon salt
 $1\frac{1}{2}$ teaspoons vanilla

Soak moss 15 minutes in cold water to cover, drain, pick over and add to milk. Cook in double boiler 30 minutes (the milk will not seem much thicker than at first but will thicken as it cools). Add salt, strain, flavor, strain again and fill individual molds that have been dipped in cold water. Chill. Serve with sugar and cream. Many prefer to omit vanilla as they like the sea flavor.

SPANISH CREAM

1 tablespoon granulated gelatine
3 cups milk
3 egg whites
1 teaspoon vanilla

3 egg yolks
 $\frac{1}{2}$ cup sugar (scant)
 $\frac{1}{4}$ teaspoon salt

Scald milk with gelatine in **Aladdin Double Boiler**; add sugar to egg yolks slightly beaten; pour first mixture on second very slowly; return to double boiler and cook until thickened, stirring constantly; remove from stove, add salt flavoring and whites of eggs beaten stiff. Turn into individual mold first dipped in cold water, and chill. If large molds are used, a little more gelatine should be used. Serve with cream.

COLD PACK CANNING IN ALADDIN ROASTER WITH CANNING RACK

The convenience of this combination for canning is quickly appreciated by the busy house-keeper. The illustration shows how the jars, placed on roaster



tray, are easily placed in and removed from the roaster by the rack ends, without danger to the jars, as the rack holds them apart. The extra handles on the sides of the roaster make it easy to use in any position.



METHODS

1. Prepare the product by washing. Cut when necessary into required portions.
2. Scald or blanch. Place in cheese cloth and dip, first in boiling water, then in cold.
3. Pack closely into jars.
4. Add boiling water or syrup.
5. Put on cover but not tight.
6. Place in roaster to sterilize according to directions following.
7. Fill **Aladdin Roaster Pan** $\frac{3}{4}$ full of water. Fit cover closely and close air vents.
8. Seal tightly at once when done.
9. Cool quickly, sheltered from drafts.

TIME TABLE FOR BLANCHING AND PROCESSING

VEGETABLES AND GREENS

Product	Blanche	Process
Beans	5 minutes	3 hours
Beets	6 "	$1\frac{1}{2}$ "
Carrots	5 "	$1\frac{1}{2}$ "
Corn	5-10 "	4 "
Greens	10 "	2 "
Pumpkin or Squash	5 "	2 "
Succotash	(as for corn and beans)	2 "
Sweet Peppers	5-10 minutes	2 "

TIME TABLE FOR SCALDING AND STERILIZING FRUITS

Product	Scald	Process
Peaches	$\frac{1}{2}$ minutes	16 minutes
Plums	$\frac{1}{2}$ "	16 "
Quinces	2 "	30 "
Pineapples	5 "	30 "
Crab apples	$\frac{1}{2}$ "	20 "
Apples, whole	2 "	16 "
Apples, sliced	2 "	12 "
Fruit without Sugar Syrup		30 "
Blackberries		16 "
Blueberries		16 "
Cherries		16 "
Currants		16 "
Dewberries		16 "
Grapes (Grape Juice)		16 "
Gooseberries		16 "
Huckleberries		16 "
Pears		20 "
Raspberries		16 "
Rhubarb		15 "
Strawberries		16 "

TO MAKE THE SYRUP

The fruit for making the syrup is three quarts of water to two quarts of sugar, boil to a thin, medium-thin, medium-thick or thick syrup.

THIN SYRUP is sugar and water boiled sufficiently to dissolve the sugar, but is not sticky.

Thin syrups are used for all sweet fruits, such as cherries, peaches, apples, etc., that are not too delicate in texture and color.

MEDIUM-THIN SYRUP is that which has begun to thicken and becomes sticky when cooled on the finger tip or spoon.

Medium-thin syrups are used in canning the medium-sweet fruits, such as blackberries, currants, dewberries, huckleberries, raspberries, etc.

MEDIUM-THICK SYRUP is that which has thickened enough to roll or pile up over the edge of the spoon when it is poured out.

Medium-thick syrups are used in the canning of all sour fruits, such as gooseberries, apricots, sour apples, etc., and delicately colored fruits such as strawberries and red raspberries.

THICK SYRUP is that which has become so thick that it is difficult to pour out of a spoon or container, but is not sugared.

Thick syrup is used in preserving and making all kinds of sun-cooked preserves.

DIRECTIONS FOR CANNING

Fruit for canning should be fresh, perfect and not over-ripe. Allow one-third its weight in sugar and two and one-half or three cups of water to each



pound of sugar. Make a thin syrup; then cook a small quantity of the fruit at a time in the syrup, that the fruit may keep its shape. When filling the jars, if there is not enough syrup, add boiling water, as the jars must be filled to overflowing. Heat the jars gradually by rolling them in warm water, then set them in a pan of warm water and pour boiling water into them. Turn out water, place rubbers,



which have been dipped in hot water, and fill immediately, letting the jars stand in the pan of water, or on a cloth wrung from hot water while being filled. Insert a spoon between fruit and jar, that air bubbles may rise to the top. Place covers, which have been standing in hot water, and fasten tightly. Use new rubbers each season.



TOMATO SOUP

- | | |
|------------------------------------|------------------------------------|
| 7 quarts sliced ripe tomatoes | 1 bay leaf |
| 7 small stalks celery | 5 cloves |
| 7 sprigs parsley | $7\frac{1}{2}$ tablespoons butter |
| $3\frac{1}{2}$ medium sized onions | 9 rounding tablespoons bread flour |
| $1\frac{1}{2}$ teaspoons pepper | 1 tablespoon salt |
| 17 rounding teaspoons sugar | |

Put together tomatoes, bay leaf, celery, parsley, sugar, cloves and pepper and boil until soft. Melt butter and cook onions in it slowly until soft, add flour and cook, stirring until smooth. Add gradually the hot tomato mixture. Let all boil together a few minutes. Put through strainer. Add salt last. Can while hot. Makes 7 pints.

Add a bit of soda to soup, when heating to serve, and thin with hot water or hot milk.

APPLE JELLY

Sour crabapples, porters, gravensteins and greenings all make good jelly. Wipe apples; remove stems and blossom ends, and cut in quarters, save in the case of crabapples, which may be kept whole. Put in preserving kettle and add water until it comes nearly to the top of the apples. Cover and cook slowly until apples are soft; then mash and drain through a coarse wire strainer or a sieve, but do not squeeze them. Let the juice drip through a double thickness of cheesecloth. Boil strained juice twenty minutes, then measure

and add an equal measure of heated sugar. Boil five minutes, skim and test by putting a teaspoonful in a saucer, setting it in a cold place for a minute and then scraping it with a spoon. If the surface has partly jellied turn the jelly at once into glasses which have been rolled in hot water. In case liquid does not begin to jelly under the test, boil longer. Seal the glasses with melted Parowax after jelly has stiffened and stood twenty-four hours—preferably in a sunny window.

SPICED GRAPE JELLY

- | | |
|-----------------|------------------------------------|
| 1 peck grapes | 2 tablespoons each of whole cloves |
| 1 quart vinegar | and broken stick cinnamon |
| 6 pounds sugar | |

Proceed as for Apple Jelly

ORANGE MARMALADE

- | | |
|-----------------|--------------|
| 3 large oranges | 1 lemon |
| 11 cups water | 4 lbs. sugar |

Slice fruit thin; discard center pith, saving seeds; soak seeds over night in 1 cup of water; add 10 cups water to fruit and let stand over night. Next morning, strain seeds out of water and add the water to the fruit (the gelatine in the seeds helps to jell the marmalade). Cook gently until the rind is tender (about 1½ hours) and set aside until the next day, then cook until it jells. This is a southern recipe and is very nice.

CORN RELISH

Chop one head of cabbage, sprinkle with salt and let stand one hour. Boil twelve small ears of corn and cut the corn from the cob. To the corn add four large onions, one large or two small red peppers, and chop all together; add chopped cabbage and cover with a dressing made of one and one-half quarts vinegar, one tablespoon mustard, two teaspoons salt, one tablespoon celery seed, one cup sugar. Let all come to a boil; then add one tablespoon flour and one small teaspoon turmeric mixed together. Cook a few minutes.

CUCUMBER PICKLES

Fill jars with small green cucumbers and pour over them one gallon strong cider vinegar, with which has been mixed one cup mustard and one cup salt and one cup sugar.

OLIVE OIL PICKLES

- | | |
|--|-----------------------------------|
| 24 medium sized cucumbers sliced | 3 small onions skinned and sliced |
| Mix, sprinkle with 6 tablespoons salt, cover, let stand 4 hours, then drain. | |
| $\frac{3}{4}$ cup white mustard seed | 1½ teaspoons celery seed |
| $\frac{1}{2}$ cup black mustard seed | 2 quarts vinegar |
| $\frac{3}{4}$ cup olive oil | |

Mix well and pour over vegetables, stirring with a wooden spoon. Stir thoroughly 3 successive mornings. Cover and keep in a cool cellar in covered crock or glass jars.

UNCOOKED RIPE TOMATO PICKLE

- | | |
|---|------------------------------------|
| 16 ripe tomatoes (put through coarse grinder) | 4 green bell peppers, chopped fine |
| | 4 onions, chopped fine |

Mix and drain until quite dry.

Mix and add to drained vegetables, 1 cup sugar, 1 cup vinegar, 2 rounding tablespoons salt. Put in glass jars and keep in a cool place.

MUSTARD PICKLES

- | | |
|---|---|
| 1 quart green tomatoes, cut fine | 4 green peppers, chopped |
| 2 quarts tiny green cucumbers or larger ones cut fine | 1 large cauliflower |
| | 1 quart small onions (tiny button onions) |

Mix all together and cover with a brine made of 1 cup salt and 1 gallon water. Let stand over night. In the morning bring to a boil, cook a little and drain. Make a dressing of:

- | | |
|-----------------------|-----------------------|
| 6 tablespoons mustard | 1 tablespoon turmeric |
| 1 cup flour | 1 cup sugar |
| 2 quarts vinegar | |

Heat vinegar and sugar. Mix other ingredients with a little water to make a smooth paste and add to vinegar. Cook until it thickens a little. Pour dressing, while hot, over vegetables and can.

PERFECTION PICKLE

- | | |
|--|--------------------------------|
| 3 heads cabbage | 1 tablespoon black pepper seed |
| $\frac{1}{2}$ peck ripe tomatoes | 2 pounds brown sugar |
| $\frac{1}{4}$ peck green tomatoes | 1 teacup grated horseradish |
| 1½ dozen onions | 1 ounce turmeric |
| 1½ dozen red and green peppers (seeds removed) | 1 ounce celery seed |
| | 1 tablespoon ground mustard |

Chop all finely; add one pint of fine salt and let stand over night; then put in a wire basket to drain, after which put in kettle with spice; cover with vinegar and boil a few minutes.

CROWN ROAST OF LAMB

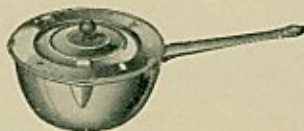
Select parts from 2 loins containing ribs; scrape flesh from bone between ribs as far down as lean meat and trim off backbone. Keeping ribs on outside, shape each piece in a semi-circle and sew together to form a crown. Trim ends of bones evenly and do not leave them too long. Cover the end of each with a small cube of salt pork or wrap each in a strip of bacon to prevent the bone from burning. Place in **Aladdin Round Roaster** and bake until tender throughout (1 1/4 hours or more). Remove cubes of fat before serving. Fill center of crown with seasoned green peas.



PEAS

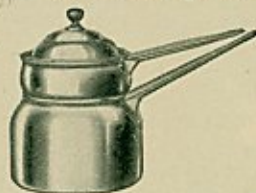
Shell peas, cover with cold water and let stand 1/2 hour. Skim off undeveloped peas which rise to top and drain the rest. Cook until soft in small quantity of water, adding salt the last 15 minutes of cooking. Drain peas and season with butter, salt and pepper.

Cook peas in **Aladdin Saucepan** with **Aladdin Strainer Cover**.



COFFEE SOUFFLE

- | | |
|----------------------------------|----------------------|
| 1 1/2 cups coffee infusion | 1/4 teaspoon salt |
| 1/2 cup milk | 3 eggs |
| 1/2 cup sugar | 1/2 teaspoon vanilla |
| 1 tablespoon granulated gelatine | |



Mix coffee infusion, milk, 1/2 sugar and gelatine in top of **Aladdin Double Boiler** and heat. Add remaining sugar, salt, and yolks of eggs slightly beaten; cook until mixture thickens, remove from stove, add whites of eggs beaten stiff and vanilla. Mold, chill and serve with cream.

PEANUT COOKIES

- | | |
|--------------------------|--------------------------|
| 2 tablespoons butter | 2 tablespoons milk |
| 1/4 cup sugar | 1/2 cup chopped peanuts |
| 1 egg | 1/2 teaspoon lemon juice |
| 1 teaspoon baking powder | 1/4 teaspoon salt |
| 1/2 cup flour | |

Cream butter, add sugar and well-beaten egg. Mix and sift flour, baking powder and salt; add to first mixture, then add milk, nuts and lemon juice. Drop from teaspoon on a buttered **Aladdin Cookie Pan** far enough apart to allow for spreading. Bake twelve to fifteen minutes.

SECOND SUGGESTION FOR SUMMER MENU

BREAKFAST

- PUFFED WHEAT SUGAR AND CREAM**
SOFT COOKED EGGS
BLUEBERRY MUFFINS
ALADDIN COFFEE (see page 32)

DINNER

- BROILED BEEFSTEAK**
RADISHES POTATO PUFF
CORN ON THE COB
SLICED CUCUMBERS
VANILLA ICE CREAM
COFFEE SAUCE
SPONGE DROPS

LUNCHEON OR SUPPER

- VEGETABLE SALAD**
COTTAGE CHEESE
CINNAMON BUNS
CHOCOLATE CAKE

SOFT COOKED EGGS



Put boiling water (1 quart for 4 eggs) in hot **Aladdin** saucepan, carefully lower eggs into it and let stand covered where heat will remain the same for 8 to 10 minutes. When cold eggs are put into boiling water, the temperature lowers to 175 to 180 degrees which is right for cooking eggs. Cooked at higher temperature, the whites become hard or tough.

Aladdin Aluminum Utensils heat evenly and stay hot a long time.

BLUEBERRY MUFFINS

- | | |
|---------------------------|--------------------|
| 1 cup sugar | 1 egg |
| 2 1/2 cups flour | 2 cups blueberries |
| 4 teaspoons baking powder | 1/4 cup butter |
| 1/2 cup milk | |

Mix 1/2 cup flour with blueberries. Mix like other muffins, adding berries last. Bake in **Aladdin Muffin Pans**.

CINNAMON BUNS

- | | |
|-----------------------|--|
| 1/4 cup sugar | 1 cup warm water |
| 1 cup mashed potatoes | 1/2 yeast cake dissolved in a little tepid water |

Set at night; in morning early add to sponge:—

- | | |
|---------------------|--------------------------------------|
| 2 beaten eggs | 1 quart flour |
| 1/2 tablespoon salt | 1/2 cup shortening rubbed into flour |

Let rise.

Roll out dough a piece at a time and spread with following mixture:—

- | | |
|------------------|-----------------------|
| 1/2 cup butter | 1 rounding tablespoon |
| 1 1/2 cups sugar | cinnamon |

Roll up like jelly roll, cut in inch slices and let rise again. Bake in **Aladdin** pan.

VEGETABLE SALAD

Left-over vegetables or freshly cooked ones may be diced and served on lettuce leaves with any preferred dressing. The flavor is improved if vegetables are mixed with a little French Dressing (see page 45) an hour or more before serving. Add Mayonnaise or other dressing just before serving.

The following combinations are desirable:

2 cups riced potatoes 1 cup broken pecan meats.

Serve on lettuce or watercress. Garnish with sliced tomatoes.

1 1/2 cups diced potatoes 3 finely chopped hard boiled eggs
1 1/2 tablespoons finely chopped red peppers
1/2 tablespoon chopped chives.

Serve on lettuce.

1 cup diced beets 3 hard boiled eggs
1 cup diced potatoes A little onion juice

Serve on lettuce.



Double Boiler Inset For Teakettle

Diced celery

Arranged in a mound on lettuce with half peeled radishes placed around it.

1 1/2 cups lima beans or string beans 1/2 sweet pepper chopped very fine
1 teaspoon grated onion 1 tablespoon finely chopped parsley

BOILED DRESSING WITH OIL

4 egg yolks 1 tablespoon lemon juice
1/2 cup olive oil 1 1/2 teaspoons salt
4 tablespoons vinegar 3 teaspoons powdered sugar
2 cups whipped cream

Beat egg yolks a little; add gradually 1/2 oil and lemon juice; cook in **Aladdin Double Boiler** until mixture thickens; chill and add remaining oil a little at a time, salt and sugar. Add cream just before serving.

MAYONNAISE DRESSING

1 teaspoon mustard Yolks 2 eggs
1 teaspoon salt 2 tablespoons lemon juice
1 teaspoon powdered sugar 2 tablespoons vinegar
1/2 teaspoon paprika (or a dash of cayenne) 2 tablespoons vinegar
1 1/2 cups olive oil

MAYONNAISE DRESSING—Continued

Add egg yolks to dry ingredients, and when well mixed, add one-half teaspoon vinegar. Add the oil, drop by drop at first, and stir constantly. As dressing thickens, thin with vinegar or lemon juice until all is used. If oil is added too rapidly the dressing will look curdled. Should this occur, add slowly to yolk of another egg to restore to smoothness. The oil should be cold and it is well to set bowl into a larger one of cracked ice while mixing dressing. A teaspoon of peanut butter, thoroughly mixed with mayonnaise, adds to the flavor.



COTTAGE CHEESE

Heat 1 quart sour milk to 100 degrees F., and turn into an **Aladdin Colander** lined with cheesecloth. Pour over 1 quart hot water; as soon as water has drained through pour over another quart; then repeat. Gather cheesecloth around curd to form a bag and let hang until curd is free from whey. Moisten with melted butter and cream and add salt to taste. Shape cheese into small balls.



CHOCOLATE CAKE

3 tablespoons cocoa 1 1/4 cups flour
4 tablespoons butter (1/4 cup) 1 teaspoon soda
1 egg yolk 1 teaspoon vanilla
1 cup milk



Dissolve cocoa in melted butter; add yolk of egg and sugar, beating well; add part of milk, flour sifted with soda, then the rest of the milk. Bake in **Aladdin Pan**.

BOILED FROSTING

1 cup sugar White of 1 egg
1/2 teaspoon cream tartar Flavor with lemon

Beat the white of egg stiff; add one tablespoon of the sugar and the cream tartar. Put the rest of the sugar with a little water on stove and boil until the syrup threads from the spoon. Then pour syrup on egg and beat until it is ready to spread on cake. Flavor. Broken nut meats may be added if desired.

PAN-BROILED STEAK

Heat an **Aladdin Skillet** over hottest flame. Brush over with fat (only enough to keep meat from sticking to pan) and when "smoking hot" sear steak quickly on both sides and cook until done.

BROILED BEEFSTEAK



Sirloin, porterhouse, cross-cut of rump and top of round are all good cuts of steak. Steak should be cut at least 1 inch thick. Wipe with cloth wrung out of cold water and remove superfluous fat. Place on grill of **New Perfection Broiler** and set broiler with the hood projecting over one burner of stove (broiler itself is not placed directly over flame). Use hottest flame. Allow a little more time than if broiling over coals. Remove steak to hot platter and add butter, salt and pepper.

POTATO PUFF

- | | |
|------------------------------------|----------------------------|
| 1 $\frac{1}{2}$ cups potato, riced | 1 egg |
| 2 tablespoons cream | Salt |
| 1 tablespoon butter | 4 tablespoons bread crumbs |

Mash potato with cream and salt and add egg well beaten. Put in buttered **Aladdin Baking Dish**, cover with crumbs mixed with butter and bake.

VANILLA ICE CREAM

- | | |
|--------------|-------------------------------------|
| 1 pint cream | 2 scant tablespoons flour |
| 1 pint milk | $\frac{1}{8}$ teaspoon salt |
| 2 eggs | 1 $\frac{1}{2}$ tablespoons vanilla |
| 1 cup sugar | |

Mix sugar, flour and salt. Beat eggs until light; add one-quarter cup milk and combine with first mixture. Heat remainder of milk to boiling point and add to mixture. Cook in **Aladdin Double Boiler** twenty minutes, stirring constantly until smooth. Strain, cool, add cream and flavoring and freeze, using one part salt to three parts ice. This amount will serve six persons.

COFFEE SAUCE

- | | |
|---------------------------------|-------------------------------------|
| 1 $\frac{1}{2}$ cups milk | $\frac{1}{8}$ cup sugar |
| $\frac{1}{2}$ cup ground coffee | $\frac{3}{4}$ tablespoon cornstarch |
| Dash of salt | |

Scald milk with coffee and let stand 20 minutes. Mix other ingredients and pour on gradually the hot coffee infusion after straining it. Cook 5 minutes and serve hot on ice cream.

SPONGE DROPS

- | | |
|----------------------------|---------------------------|
| 3 eggs | 2 teaspoons baking powder |
| 1 cup sugar | Lemon extract |
| 1 $\frac{1}{2}$ cups flour | |

Beat eggs to a foam; add sugar, then flour mixed and sifted with baking powder. Flavor with lemon. Drop in teaspoonfuls, 3 inches apart, on **Aladdin Cookie Pan** and bake 5 minutes in a hot oven.

CAMP MENUS

There are camps and camps—and there is a **New Perfection Oil Cook Stove** for every one, from the little one burner for the shack in the woods to the five burner range with built-in oven, for the up-to-date seaside or mountain cottage.

The question of camp stove settled, next comes the problem of dishes—cooking dishes that will not be covered with rust when camp is opened next year—table dishes that are not brittle. What shall we buy? **Aladdin!**

LUNCHEON FROM CANS

- | | | |
|----------------------|--------------------|---------------|
| PEANUT PUREE | CRACKERS | |
| MOLDED SALMON | CANNED PEAS | OLIVES |
| GRIDDLE CAKES | MAPLE SYRUP | |

PEANUT PUREE

- | | |
|------------------------|--------------|
| 1 cup peanut butter | 1 quart milk |
| 1 teaspoon onion juice | 1 bay leaf |
| Salt and pepper | 1 blade mace |

Mix and cook until well blended and hot. If milk is not at hand, use condensed milk diluted with water and omit bay leaf and mace if necessary. Beating with an egg beater helps to blend the peanut butter with the milk.

MOLDED SALMON

- | | |
|--|-----------------------------|
| 1 can salmon | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon flour | 1 teaspoon mustard |
| 1 tablespoon sugar | Dash of pepper and cayenne |
| $\frac{1}{4}$ cup vinegar | $\frac{3}{4}$ cup milk |
| 1 $\frac{1}{2}$ tablespoons butter | Yolks of 2 eggs |
| 1 tablespoon gelatine soaked in 2 tablespoons cold water | |

Mix dry ingredients, add to well-beaten yolks, the other ingredients excepting gelatine. Cook in double boiler until thick; add salmon and soaked gelatin. Pour into paper lined mold and set on ice. Mince salmon before using. (Use whites of eggs to make Divinity Fudge.)

SOUR MILK GRIDDLE CAKES



- | |
|--------------------------------|
| 2 $\frac{1}{2}$ cups flour |
| $\frac{1}{2}$ teaspoon salt |
| 2 cups sour milk |
| 1 $\frac{1}{4}$ teaspoons soda |
| 1 egg |

Mix and sift dry ingredients; add sour milk and egg well beaten.

EVERY DAY MENUS FOR AUTUMN

Autumn is the season of the open kettle. The cold-pack canning has been done in the summer with the **Aladdin** combination roaster and canner. Now we get out our **Aladdin** preserving kettles and take well-worn recipe books containing Grandmother's rules for jellies, preserves, pickles and old-fashioned mince-meat. We make our candies and confections for Hallowe'en and Thanksgiving, plum puddings and fruit cakes to lay aside to ripen for Christmas. For the daily menus there is the abundance of the harvest to draw upon.

BREAKFAST

MUSK MELONS HONEYCOMB TRIPE CREAMED POTATOES
ORANGE AND CRABAPPLE MARMALADE (see page 42)
RYE MUFFINS (see Bran Muffins, page 54)
ALADDIN COFFEE (see page 32)

DINNER

PERFECTION BAKED HAM POTATOES AU GRATIN
CREAMED CAULIFLOWER SPICED GRAPE JELLY (see page 42)
SLICED TOMATOES ALADDIN APPLE PIE CHEESE

LUNCHEON OR SUPPER

CREAM OF CELERY SOUP CROUTON
DATE AND APPLE SALAD
BAKING POWDER BISCUIT HONEY

HONEYCOMB TRIPE

Cooked in batter: Beat 2 eggs, add $\frac{1}{2}$ cup milk, 1 tablespoon melted butter and 1 cup flour sifted with $\frac{1}{4}$ teaspoon salt and 2 teaspoons sugar; beat until smooth. Cut tripe in pieces of size to serve and boil in equal parts of milk and water until tender ($\frac{1}{2}$ hour). Dry pieces, dip in batter, draining off as much as possible and fry in deep fat.

Broiled: cook until tender as above, dry, brush over with melted butter and Pan-Broil.

CREAMED POTATOES

Slice cooked potatoes or dice them and heat in White Sauce (see page 32).

PERFECTION BAKED HAM



Wipe a ham or a piece of ham with a damp cloth and parboil, allowing 10 minutes for each lb. Drain, remove to **Aladdin Roaster**, rub over entire surface with brown sugar, and stick whole cloves into surface all over. Bake in New Perfection Oven until tender, allowing about 20 minutes per lb.

POTATOES AU GRATIN

Rice potatoes and mix with White Sauce. Put in buttered baking dish, sprinkle with grated cheese, cover with buttered crumbs and bake in **Aladdin Dish**.

CREAMED CAULIFLOWER

Separate a cauliflower into sections, wash thoroughly and cook in boiling salted water until tender (about $\frac{1}{2}$ hour). Drain and cover with white sauce (See page 32).

ALADDIN APPLE PIE

4 or 5 sour apples	$\frac{1}{8}$ teaspoon salt
$\frac{1}{3}$ cup sugar	1 teaspoon butter
$\frac{1}{4}$ teaspoon grated nutmeg or cinnamon	1 teaspoon lemon juice

Pare, core and cut apples in thin slices. Line a pie plate with paste. Put a row of slices of apple around the plate one-half inch from the edge, and work toward the center until plate is covered; then pile on the rest. Mix sugar, spice, salt and lemon juice and sprinkle over apples, then put butter in small pieces over the top. Wet the edges of the under crust with water, cover with upper crust and press edges together. Cut a few perforations in upper crust to allow steam to escape. The lemon juice may be omitted.

Some cooks think a few grains of cayenne improves the flavor. Bake forty-five minutes in **Aladdin Pie Plate**.



DATE AND APPLE SALAD

Use 6 dates to each apple. Wash dates, stone and cut in pieces; pare apples and cut in cubes; mix, cover with salad dressing (see page 28) and serve. A little diced celery improves this salad.

BAKING POWDER BISCUIT

2 cups flour	1 tablespoon butter
1 teaspoon salt	1 tablespoon lard
4 teaspoons baking powder	$\frac{3}{4}$ cup equal parts milk and water

Mix flour, salt and baking powder and sift twice. Work in butter and lard with finger tips; add milk and water gradually, mixing with knife. When just stiff enough to be handled, turn on a well-floured board and toss till well floured, but do not knead the dough. Pat with the pin until dough is of one-half inch thickness. Shape with small biscuit cutter. Bake in **Aladdin Seamless Biscuit Pan**.



SECOND SUGGESTION FOR AUTUMN MENU

BREAKFAST

SLICED PEACHES

PERFECTION BACON

LYONNAISE POTATOES

BRAN MUFFINS

MARMALADE

(see page 42)

ALADDIN COFFEE (see page 32)

DINNER

CREAM OF TOMATO SOUP

BAKED STUFFED FISH
(haddock, bluefish or cod)

HOLLANDAISE SAUCE

FRENCH FRIED POTATOES

COLE SLAW

CAMEL CUSTARD OR
CAMEL CUSTARD PIE

LUNCHEON OR SUPPER

SCALLOPED SALMON AND SPAGHETTI

OLIVE OIL PICKLES (see page 43)

PERFECTION GRAHAM BREAD (see Perfection Bread, page 35)

BAKED SWEET APPLES WITH CREAM SPONGE CAKE (see page 20)

PERFECTION BACON

The best way to cook bacon is to broil it. Cut the bacon in the thinnest possible slices, rejecting the rind. Lay the pieces close together on grill of a New Perfection Broiler. Place broiler with hood projecting over the flame (broiler itself is not placed directly over the flame); see instructions on each broiler. Use highest flame. The fat which falls into the pan may be used for frying potatoes. Drain the bacon on brown paper.

To serve calf's liver with bacon, sprinkle the liver with salt and pepper, roll it in flour and fry brown in the bacon drippings.

LYONNAISE POTATOES

Slice cold boiled potatoes into neat rounds; cut a medium-sized onion into thin slices, cook with a tablespoon of bacon fat, in an Aladdin Skillet; when onion is colored, add potatoes (about 2 cups) and stir about until they are a light brown color. Garnish with chopped parsley.

BRAN MUFFINS

1 $\frac{1}{4}$ cups bran

1 cup flour

1 egg well beaten

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

2 rounding teaspoons baking powder

 $\frac{1}{2}$ teaspoon salt

1 cup milk

Mix and sift white flour, baking powder and salt. Add bran, egg, molasses and milk. Bake in previously heated and buttered Aladdin Muffin Pans.

BAKED STUFFED FISH

About 4 lbs. is a good size to bake. Clean fish and sprinkle with salt, stuff and sew. Cut four or five slits each side of backbone and insert narrow strips of fat salt pork. Place on fish sheet or strips of cloth in an Aladdin dripping pan. Sprinkle with a few grains of pepper and brush over with melted butter. Dredge with flour and place around fish small bits of pork. Bake 1 hour, basting as necessary and adding a bit of water if pan gets dry.

BREAD STUFFING

1 cup bread and cracker crumbs $\frac{1}{4}$ teaspoon salt
 $\frac{1}{4}$ cup melted butter $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{4}$ cup hot water Onion juice

Mix ingredients, using only a few drops of onion juice.

HOLLANDAISE SAUCE

$\frac{1}{2}$ cup butter $\frac{1}{4}$ teaspoon salt
 2 egg yolks Few grains cayenne
 1 tablespoon lemon juice $\frac{1}{3}$ cup boiling water

Wash butter with cold water and divide in three parts. Put first piece in saucepan with egg yolks and lemon juice; place this pan in a larger saucepan containing boiling water and stir with a wire whisk until butter is melted; add second piece of butter and, as it thickens, the third. Add water, cook one minute and add salt and cayenne.

SCALLOPED SALMON AND SPAGHETTI

Break $\frac{1}{2}$ cup spaghetti into small pieces and cook in salted water 20 minutes. Remove bones and skin from 1 can of salmon and place alternate layers of salmon and spaghetti in a buttered Aladdin Baking Dish. Pour over 1 cup thin White Sauce (see page 32) season with salt, pepper and 1 tablespoon lemon juice. Cover with buttered crumbs and bake 20 minutes.

BAKED SWEET APPLES

Wash apples and bake in an Aladdin pan with a little water to keep them from "catching on" but no sugar.

CREAM OF TOMATO SOUP

$\frac{1}{2}$ can tomatoes 1 slice onion
 1 small tablespoon sugar 4 tablespoons flour
 $\frac{1}{4}$ teaspoon soda 1 teaspoon salt
 $\frac{1}{4}$ cup butter $\frac{1}{8}$ teaspoon pepper
 1 quart milk

Scald milk with onion; remove onion and thicken with flour mixed with cold water until smooth enough to pour. Cook twenty minutes, stirring constantly at first. Cook tomatoes and sugar fifteen minutes; add soda and rub through a strainer. Combine mixtures and strain into a heated dish over butter, salt and pepper.



FRENCH FRIED POTATOES

Wash and pare small potatoes, cut in eighths lengthwise, and soak 1 hour in cold water. Take from water, dry between towels, and fry in deep fat. Drain on brown paper and sprinkle with salt. Care must be taken that fat is not too hot, as potatoes must be cooked as well as browned.

The even temperature required for deep frying can best be maintained in an **Aladdin Aluminum Kettle**.

COLE SLAW

Chop cabbage fine and mix with French Dressing (see page 45).

CARAMEL CUSTARD

- 4 cups scalded milk
- 5 eggs
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla

Put sugar in **Aladdin Skillet**, stir constantly over hot flame until melted to a syrup of light brown color. Add gradually to milk, being careful that milk does not bubble up and go over, as is liable on account of high temperature of sugar. When sugar is melted in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain into buttered **Aladdin Pudding Dish**. Set dish in pan of hot water and bake until firm. Chill and serve with Caramel Sauce.

CARAMEL SAUCE

- 1/2 cup sugar
- 1/2 cup boiling water

Melt sugar as for Caramel Custard, add water, and boil 10 minutes. Serve cold.

CARAMEL CUSTARD PIE

- 2 tablespoons sugar (rounding)
- 2 eggs
- 1/2 cup sugar
- 1 cup scalded milk
- 1 tablespoon cornstarch (scant)

Caramelize sugar and add milk as for Caramel Custard (first amount of sugar). Mix beaten eggs with 1/2 cup sugar to which cornstarch has been added. Pour first mixture over second. Flavor slightly with vanilla and bake in an **Aladdin Pie Plate** lined with Plain Paste.



Aladdin Aluminum Easy-Out Pie Plates

EVERY DAY MENUS FOR WINTER

To the fortunate possessor of a kitchen garden, we offer these suggestions:

Each year plant at least one new variety of vegetable to give interest to the winter table.

Pay especial attention to the succulent vegetables, valuable for mineral salts and the cellulose which furnishes the bulk so necessary for the upkeep of the body: cabbage, celery, lettuce, endive, Swiss chard, spinach, kale, artichoke, asparagus, cauliflower, kohlrabi, green peas, stringless beans, young sweet corn, etc.

Grow a few simple herbs for seasoning: thyme, sweet marjoram, summer savory, sage, etc. Judicious seasoning helps to make a choice dish of a cheap cut of meat.

Place a parsley plant from your garden in a sunny window. It will furnish fresh sprigs for the table all winter.

BREAKFAST

- ICED GRAPE FRUIT JUICE
- COUNTRY SAUSAGE CAKE
- PERFECTION WAFFLES
- MAPLE SYRUP
- ALADDIN COFFEE (see page 32)

DINNER

- BOUILLON
- BRAISED LAMB OR MUTTON
- MASHED POTATOES
- SPICED GOOSEBERRIES
- TOMATO JELLY SALAD
- ENGLISH APPLE PIE
- ROQUEFORT CHEESE

LUNCHEON OR SUPPER

- CHICKEN CROQUETTES
- ALADDIN MELTING POTATOES (see page 59)
- ORANGE LAYER CAKE
- PERFECTION PICKLE (see page 43)
- COCOA

ICED GRAPE FRUIT JUICE

Serve strained juice of ripe grape fruit in glasses 1/4 full of cracked ice.

MOCK MAPLE SYRUP

- 1 cup brown sugar
- 1/2 cup water
- 1 teaspoon butter
- 1/4 teaspoon salt

Boil 5 minutes. Cool slightly and add 1/2 teaspoon vanilla.

SPICED GOOSEBERRIES

- 3 quarts gooseberries
- 2 teaspoons cinnamon
- Water as needed (about one cup)
- 4 pounds sugar
- 1 teaspoon cloves

Simmer 3 hours

WAFFLES

- | | |
|-------------------------------|----------------------------|
| 1 $\frac{3}{4}$ cups flour | 1 cup milk |
| 3 teaspoons baking powder | Yolks 2 eggs |
| 1 $\frac{1}{2}$ teaspoon salt | Whites 2 eggs |
| | 1 tablespoon melted butter |

Mix and sift dry ingredients; add milk gradually, yolks of eggs well beaten, butter, and whites of eggs beaten stiff; cook on a greased hot waffle iron. Serve with maple syrup.

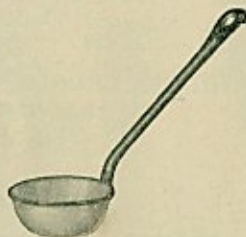
A waffle-iron should fit closely on range, be heated on one side, turned, heated on other side, and thoroughly greased before iron is filled. In filling, put a tablespoon of mixture in each compartment near center of iron, cover, and mixture will spread to just fill iron. If sufficiently heated, it should be turned almost as soon as filled and covered. In using a new iron, special care must be taken in greasing, or waffles will stick.



BOUILLON

- | | |
|---|--|
| 4 pounds lean beef from the middle of the round | 1 $\frac{1}{2}$ cup each of carrot, turnip, onion and celery cut in dice |
| 2 pounds bone | 1 tablespoon salt |
| 2 quarts cold water | 4 cloves |

Wipe and cut meat and bone into small pieces; add the water and heat slowly; simmer five hours over a low flame; add seasoning and vegetables and boil one hour. Boil down to three pints, strain, remove fat, and clear. Serve in cups.



BRAISED LAMB OR MUTTON

Bone a shoulder of lamb, leave knuckle and fill cavity with a stuffing. Place in a deep pan. Cook five minutes in one-fourth cup butter, a slice each of onion, carrot and turnip cut in small pieces, one-half bay leaf, a sprig of thyme and one of parsley. Add three cups hot water, salt and twelve pepper-corns; pour over lamb. Cover closely and cook over a low flame for three hours, uncovering for the last half-hour. Remove to hot platter. Strain liquid in pan and thicken with four tablespoons flour browned with three tablespoons butter. There should be one and three-fourths cups of the sauce.

The Covered Baker of Aladdin Combination Cooker Set is the very thing in which to braise lamb.

MASHED POTATOES

To 5 riced potatoes, add 3 tablespoons butter, 1 teaspoon salt, a bit of pepper, and $\frac{1}{3}$ cup hot milk; beat until creamy, reheat and pile lightly in a heated dish.

TOMATO JELLY SALAD

Cook $\frac{1}{2}$ can tomatoes, 2 slices onion, 4 cloves (or a pinch of ground cloves), $\frac{1}{2}$ teaspoon salt, 1 tablespoon sugar, and a dash of paprika for 15 minutes. Strain and add $\frac{1}{2}$ teaspoon Worcestershire sauce and 1 tablespoon gelatin which has been soaked in $\frac{1}{4}$ cup cold water. Strain into wet molds and serve on lettuce with mayonnaise. May be garnished with asparagus tips. Serves 5 people.

ENGLISH APPLE PIE

Butter a shallow Aladdin dish. Select one that is deeper than a pie plate. Slice apples into the dish to fill it. Sprinkle on about a cup of sugar, half a teaspoon of salt and a grating of nutmeg or lemon rind. Put on 2 teaspoonfuls of butter in bits, here and there, add 2 or 3 tablespoons cold water. Cover with plain paste. Bake about 40 minutes. Serve with or without cream.

CROQUETTES

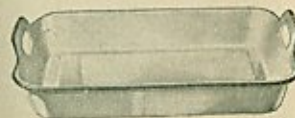
Croquettes may be made of any kind of cold cooked meat or fish.

Chop fine. If quantity be insufficient, add mashed potatoes or rice. Season with salt and pepper and add onion juice or lemon juice, if liked. Mix with White Sauce (see page 32). Chill and make into rolls.

Break an egg into a shallow plate and beat with a silver fork to blend yolk and white; add one or two tablespoons of water. Roll croquettes in sifted bread crumbs, then in egg, then in crumbs again and fry in a basket in deep fat. Fry only four at a time. Serve with White Sauce.

ALADDIN MELTING POTATOES

Select potatoes of nearly same size; cook in boiling salted water; when done, sprinkle each potato with salt and cover with a towel to absorb moisture; press each slightly in towel to give it a round shape and place in buttered Aladdin Baking Dish; turn in rich milk or milk and cream to surround potatoes to one-half times their height; place on top of each a piece of butter and bake until liquid is absorbed and potatoes slightly browned (15 or 20 minutes).



ORANGE LAYER CAKE

- | | |
|--|---|
| 5 eggs (leave out 1 white for filling) | 2 $\frac{1}{4}$ cups flour |
| 2 cups sugar | 2 $\frac{1}{2}$ teaspoons baking powder |
| $\frac{1}{2}$ cup cold water | 1 orange, juice and grated rind |



Beat yolks and whites of eggs separately. Add yolks to sugar and beat; then add whites followed by orange juice and rind, and water. Last add flour into which baking powder has been sifted twice. Bake in two Aladdin Layer Cake Pans. Filling: Juice and rind of 1 orange, white of 1 egg, 1 cup powdered sugar.

COCOA

- | | |
|-----------------------------------|----------------------|
| 1 $\frac{1}{2}$ tablespoons cocoa | 2 cups milk |
| 2 tablespoons sugar | 2 cups boiling water |

Add sugar and a few grains of salt to cocoa, mix with one-half cup boiling water and stir to a smooth paste; add the remaining water and boil one minute. Add scalding milk and beat with an egg-beater to prevent scum forming.

SECOND SUGGESTION FOR WINTER MENU

BREAKFAST

- COOKED CEREAL (see page 31)
 BROILED LIVER WITH BACON (see page 54)
 SPIDER CORN CAKE APPLE SAUCE
 ALADDIN COFFEE (see page 32)

DINNER

- MACARONI SOUP
 CASSEROLE BIRDS BAKED POTATOES
 ALADDIN CANNED SWISS CHARD
 APPLE ROLL

LUNCHEON OR SUPPER

- SCALLOPED OYSTERS CUCUMBER PICKLES (see page 42)
 OATMEAL BREAD AND BUTTER
 PERFECTION CREAM CAKES

APPLE SAUCE

Pare, quarter and core 6 tart apples; add $\frac{1}{2}$ cup water and cook until tender; add a few grains of salt, sweeten to taste, and cook slowly until sauce is slightly pink in color

SPIDER CORN CAKE

- | | |
|--------------------------------|----------------------|
| 1 $\frac{1}{4}$ cups corn meal | 1 teaspoon salt |
| 2 cups sour milk | 2 eggs |
| 1 teaspoon soda | 2 tablespoons butter |

Mix soda, salt and corn meal; add eggs gradually, well beaten, and milk. Heat Aladdin skillet, grease sides and bottom with butter, turn in the mixture, place on middle grate in hot oven and cook 20 minutes.

SCALLOPED OYSTERS

- | | |
|--------------------------------|---------------------------------|
| 1 pint oysters | Salt and pepper |
| 4 tablespoons oyster liquor | $\frac{1}{2}$ cup melted butter |
| 4 tablespoons milk or cream | 1 cup cracker crumbs |
| $\frac{1}{2}$ cup bread crumbs | |

Brown the crumbs slightly and mix them with melted butter. Sprinkle a thin layer of crumbs on bottom of shallow buttered baking dish; cover with oysters, sprinkle with salt and pepper; add half of oyster liquor and half of milk; repeat and cover top with remainder of crumbs. Bake thirty minutes.

If bread crumbs are very dry, add more milk.

OATMEAL BREAD

- | | |
|----------------------------------|----------------------------|
| 1 cup rolled oats | 1 tablespoon lard |
| 2 cups boiling water | 1 yeast cake |
| Heaping teaspoon salt | 1 quart sifted bread flour |
| Scant $\frac{1}{2}$ cup molasses | |

Pour boiling water on oats, add molasses, salt and shortening. Let mixture stand until cool. Add one-half yeast cake dissolved in a little luke-warm water and flour. Knead, let it rise over night, make into loaves; let rise again and bake as directed under Perfection Bread. (See page 35).

PERFECTION CREAM CAKES

- | | |
|--------------------------|----------------------------------|
| $\frac{1}{2}$ cup butter | 4 eggs |
| 1 cup boiling water | 1 slightly rounding cup of flour |

Put butter and water in a saucepan and place on stove. As soon as it comes to boiling point add flour all at once, stirring vigorously until mixture is smooth. Remove from stove and add unbeaten eggs one at a time, thoroughly beating each one into the mixture before adding the next.

Drop from a spoon on a buttered Aladdin Biscuit Pan $\frac{1}{2}$ inches apart or into Aladdin Tea Biscuit Pans, piling mixture slightly in center and shaping as nearly round as possible. Bake 30 minutes in a moderate oven. When cakes appear to be done, remove one. If it does not fall, it is proof they are done. When cool, make a cut in each cake and fill with cream filling.

BROWN SOUP STOCK

- Shin bone or neck of beef (6 lbs.)
- 3 quarts cold water
- 6 cloves
- 6 peppercorns
- 1 bay leaf
- 2 sprigs thyme
- 1 tablespoon salt
- 1 sprig marjoram
- 2 sprigs parsley
- $\frac{1}{2}$ cup diced turnip
- $\frac{1}{2}$ cup diced carrot
- $\frac{1}{2}$ cup diced onion
- $\frac{1}{2}$ cup diced celery



Cut the lean meat into inch cubes and brown a few of them in a frying pan in marrow from the bone. Put the rest of the meat with bone and fat into kettle, add cold water and let stand for thirty minutes. Place over low flame, add browned meat and heat slowly to boiling point. Remove scum as it rises. Cover and cook very slowly (below boiling point) for six hours. Add seasonings and vegetables and cook one and one-half hours. Strain and cool. Some of the seasonings given may be omitted if desired. When cold, remove fat.

CASSEROLE BIRDS

- 1 pound beefsteak from round, cut thin
- Bacon, sliced thin
- Seasoning
- Browned flour

Cut steak in pieces about three inches square. In the middle of each square place a small piece of bacon and a sprinkling of onion seasoning. Fold over the edges, making little rolls of the meat, and pin with toothpicks or tie in place. Brown in a little butter or pork fat. Sprinkle two tablespoons browned flour over birds, add salt, pepper and two or three bay leaves, pour over two cups of water, cover and cook.

CREAM FILLING

- $\frac{3}{4}$ cup sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{8}$ teaspoon salt
- 1 pint milk
- 1 teaspoon vanilla or $\frac{1}{2}$ teaspoon lemon flavoring
- 2 eggs

MACARONI SOUP

- 1 quart brown soup stock
- $\frac{1}{2}$ cup macaroni broken in $\frac{1}{2}$ inch pieces
- Salt and pepper

Cook macaroni in boiling salted water until soft; drain and add to stock, heated to boiling point. Season with salt and pepper.

APPLE ROLL

Make a biscuit dough, place on top four or five sour apples, chopped finely. Roll and place in a buttered pan or a casserole. Make a syrup by boiling together for five minutes one cup of sugar, one-half cup water, one-half teaspoon cinnamon or nutmeg. Pour half over roll, saving remainder to serve as sauce. Bake one-half hour in an uncovered pan, basting with syrup.

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