COOK BOOK
AND
CHART
FOR
UNIVERSAL
Electric Ranges

RECIPES PREPARED AND TESTED
IN OUR HOUSEHOLD ECONOMICS
DEPARTMENT

LANDERS, FRARY & CLARK,
New Britain, Conn.
ELECTRIC COOKING

The use of such popular appliances as Percolators, Irons, Toasters, Table Stoves, etc., has created a demand by the housewife for an all-electric kitchen which makes for greater comfort, health and happiness in the home.

Electric Cooking is today recognized as the most scientific in point of food conservation, cleanliness and labor saving.

The "UNIVERSAL" Electric Range, like all "Universal" Electric Appliances, is acknowledged to be without a peer in mechanical construction, perfection of its appointments and economy in all its operations.

A single demonstration of the utility and efficiency of the "Universal" Range will convince the most critical housekeeper of its advantages over the old style method of cooking. It means less household drudgery and a more efficient working kitchen.

The "Universal" Range makes possible well-cooked food. The heat is so evenly distributed in the oven that there is no guess work as to the results obtained. Meats when cooked in the "Universal" Oven are richer, more nutritious and palatable. Bread is baked to that fine texture which makes it more appetizing. It remains moist and fresh for a longer period. Cakes, Pies, and Biscuits are beautifully browned. Success is assured since the same degree of heat is always obtainable by the switch control.

SPECIAL FEATURES OF "UNIVERSAL" ELECTRIC RANGES

Switch Panel

The "Universal" Switch Panel is designed to show the position of switches plainly from any part of the room. "Medium" heat is half of "Full" heat and "Low" heat is one-quarter of "Full" heat.

Thermometer

The "Universal" Thermometer (mercury) gives the correct degrees of heat (Fahrenheit) in the oven at all times.

Boiling Units

"Universal" Boiling Units are of the enclosed type—are easy to repair if ever necessary and so constructed that the boiling surface is grease and watertight—no drip pan beneath being necessary.

Oven

"Universal" Ovens are very economical, being heavily insulated and equipped with a damper which, when closed, makes the oven practically airtight so that meat basting with its attendant waste of heat is unnecessary in roasting operations, it has in fact all the virtues of a fireless cooker without its known disadvantages.

Warming Closet

The "Universal" Warming Closet is equipped with a heating unit of its own, which heats quickly and economically.
Baking

To pre-heat the oven but a few minutes is necessary—see chart pages 30, 31—dependent on local voltage conditions. When range has combination oven and broiler turn both the broiling and baking unit switches on “high” until proper temperature is shown on thermometer, when the broiling unit should be turned “off” and baking unit placed at “medium,” “low” or “off” as required to maintain the proper temperature.

“High” heat is necessary for a limited time only, since “medium” and frequently “low” heat will maintain the required temperature as indicated in the chart.

When baking on two shelves place them far enough apart with the utensils slightly away from the oven walls to allow a free circulation of heat. Do not open the oven door more than is necessary, closing it immediately in order to conserve the heat. Avoid overheating the oven, it only wastes the current. A number of dishes may be cooked at the same time without tainting or objectionable odors intermingling.

Broiling

Place drip pan about 4 inches below the broiling unit, turning the broiler switch on “high,” preheating for about 7 minutes, after which meat or fowl is placed on drip pan rack to broil from 4 to 8 minutes on either side, according to thickness of the broil. When small steaks, chops or toast are required turn the broiler switch at “Medium,” the center unit being aglow during this operation. The broiler drip pan should be removed from the oven when not broiling or toasting and is not to be used in roasting operations when baking unit is being used.

Roasting

In roasting meat it is not necessary to use a double roaster since meats roasted in the “Universal” Electric Oven do not burn or form a hard crust. Basting is unnecessary and very little or no water is required. A hot oven is desirable.

IMPORTANT

Care of Oven

Remove broiler and baking units, slide and side racks which can be cleaned in the sink. After cleaning lining of oven give it a treatment of nut or olive oil. This sanitary treatment should be given once a month—and preserves the lining.

“Universal” Range Ovens are pre-heated and burned out before leaving factory and are ready to use without the usual disagreeable odors and smoke, which invariably occurs with new ranges.

Never heat the oven above 550°—it is unnecessary and wasteful.

Use much less water in cooking vegetables than with gas or coal and keep them covered. After the boiling point is reached when using the 1500-watt plate—turn switch to “Low.” When using the 1000-watt plate turn to “Medium” or “Low” as needed and cooking will continue, consuming half the current or less. After baking or roasting leave the door open to keep the oven fresh and sweet.
"UNIVERSAL" ELECTRIC RANGES

All parts, including switches, heating units and ovens, are interchangeable: rear and side splasher boards are of white porcelain enamel and right and left-hand ovens, including models No. 90, 91, 92, 93, 94, 95, 96, 98 and 99.

Model No. 90

Has elevated broiling and baking oven with three boiling units on the top surface and simmering unit on the shelf, occupying 27" x 29" floor space.

Models No. 91 and 92

Are of the cabinet type with broiler compartment below the baking oven and equipped with utility shelf and four boiling units. No. 92 has a warming closet equipped with heating unit and occupying 27" x 43½" floor space.

Models No. 93 and 94

Are of the cabinet type, the ovens containing both broiler and baking units with three boiling units on the boiling surface. No. 94 has a warming closet equipped with heating unit, occupying 27" x 43½" floor space.

Models No. 95 and 96

Are of the cabinet type, the ovens containing both broiling and baking units with four boiling units on the boiling surface. No. 96 has a warming closet equipped with heating unit and occupying 27" x 43½" floor space.

Models No. 98 and 99

Has (No. 98) three boiling units (99) two boiling units, with oven placed beneath the boiling surface and equipped with rear porcelain enamel splasher board, occupying 27" x 23½" floor space.

TABLE OF MEASURES AND WEIGHTS

All measurements in this book are level measurements. A standard measuring cup holds one-half pint, and is divided into thirds and fourths.

Flour, meal, powdered and confectioners' sugar, and soda should be sifted before measuring.

Mustard, baking powder and salt should be freed from lumps.

To measure a cupful, put in the ingredients by spoonfuls, round slightly, and level with a case knife. Do not shake the cup.

To measure a spoonful, dip spoon in ingredient, fill, lift and level with the sharp edge of the knife toward tip of spoon.

Divide with knife lengthwise of spoon for a half-spoonful; divide halves crosswise for quarters, and quarters crosswise for eighths. Less than one-eighth is called a few grains.

A cupful of liquid is all that the cup will hold. A spoonful is all that the spoon will hold.

To measure butter, lard or other solid fat, pack firmly into cup or spoon and level with knife.
Soups

GENERAL INFORMATION

Clear soup, like consommé or bouilllon of either fish or meat, or vegetable soup with a clear meat stock foundation, are all suitable to serve at the beginning of a substantial luncheon or dinner. The juice of fish, poultry and meats, which is the foundation of many soups, is drawn out best in cold water, slowly heated to the boiling point; the cooking then continues at a gentle simmer.

The preparation of soups on the "Universal" Electric Range heating unit is usually a control of low heat used continuously up until the last thirty minutes, at which time the heating unit may be turned off and simmering then continued upon the retained heat. The rear and smaller heating units are usually the most convenient for cooking soup. Two to four hours are required to prepare beef stock, but it only requires twenty to thirty minutes to extract the flavor of vegetables. Two pounds of meat and bone to one pint of water gives a rich broth.

Consommé

Place in a pan or kettle about 4 lbs. shank bone of beef chopped into 3 or 4 pieces. Cover with 4 pints of cold water and 1 teaspoon salt. Place upon boiling unit—turn to "High" ten minutes, then to "Low" for 3 hours. After 2 hours boiling add, already cut into pieces, 2 turnips, 3 carrots, 2 onions (sliced), 3 or four pieces of celery. Continue the boiling the third hour. Drain through colander and put away to cool until the following day. When cold, remove the fat from the top, add pepper and additional salt to taste, a tablespoon of tomato catsup and a little grated nutmeg. Return to the boiling unit in a clean pan, add whites of 3 eggs well beaten. Let boil 5 minutes, set aside for a moment, then strain through a cloth. Heat as needed. Serve very hot.

Cream of Corn Soup

1 can kerneled corn
1 pt. milk
Few grains pepper
3 tablespoons flour
Few grains mace

Make a sauce of the milk thickened with the butter and flour rubbed together. Add corn to water and simmer 20 minutes, seasoning with the sugar, salt, pepper and mace. Add to the sauce, rub through a sieve, add the onion extract and serve with buttered toast.

Cream Tomato Soup

Heat half a can of tomatoes and half a cup of water; add ½ teaspoon soda. Place on heating unit on "Low." Blend 3 tablespoons flour with enough milk to make smooth paste; add to paste 1 tablespoon butter, salt, pepper to taste and 1 tablespoon catsup. Add 1 quart of fresh sweet milk to tomatoes (pour slowly); add paste and stir constantly until soup thickens. Strain at once. Serve very hot. Turn heating unit to "Off" several minutes before soup is finished.
Clam Chowder

1 quart clams
3 potatoes
1/2 pt. cream

Fry pork in kettle. Add sliced onion, clams, sliced or diced potatoes, and pepper. Add cold water to barely cover and cook until tender. When cooked add salt, cream or milk and 1 teaspoon of Worcestershire sauce.

Celery Soup

1/4 cup sliced onion
1 cup chopped celery
3 cups of water
1 tablespoon butter

Simmer onion and celery in water until tender—about an hour on heating unit on “Low”—then put through sieve; return to kettle; add seasoning; blend together the butter and flour; add liquid to make paste; combine and add cream. Turn heating unit to “Off” several minutes before ready to serve.

Cream of Veal Soup

3 cups veal or chicken stock
1 1/2 cups rich milk or evaporated milk
4 tablespoons tapioca
1 egg yolk

Soak tapioca ten minutes in water to cover, add to veal stock and cook gently half an hour. Make a sauce of the butter, flour, and milk; add to soup, season, and then pour onto a slightly beaten yolk; reheat, but do not boil, and add onion extract.

Pea Soup (Without Meat)

Add one quart of dried peas to five of water and boil four hours. Cut with the coarse cutter, three large onions, two heads of celery, one carrot and two turnips and add to the boiled peas and water. Season with salt and pepper. Boil two hours more, thinning with water if necessary. Strain and add a tablespoonful of butter. Serve hot with dice of toast.

Vegetable Soup

Cut one-eighth of a cabbage, one carrot, one potato, one-half turnip, one-half onion, and some celery with the coarse cutter. Put them in a saucepan with two or three quarts of water. Salt to taste and boil one and one-half hours. When ready to serve, add one glass of cream or milk, one tablespoonful of butter and toast squares.
Fish

GENERAL INFORMATION

Especial pains should be taken in the preparation of fish to be sure that it is scrupulously clean and fresh. Add lemon juice before cooking to improve the flavor. In boiling, the water should be bubbling so that the outside may be seared or sealed at once to prevent the escape of food juices. Fish should be wrapped in a cheese cloth, as otherwise it is liable to fall to pieces. Fish may also be seared by heating in the oven. After searing add salt.

Baked Fish (3 lbs.)

Clean fish and prepare for stuffing. Dry carefully inside and salt, then stuff and sew up the fish; rub with melted butter, salt and dredge with flour. Place on greased fish sheet in dripping pan. Place around fish small pieces of salt fat pork. Oven temperature should be 500° when placed in oven. Turn switch to “Medium” for 15 minutes, “Low” for 15 minutes, “Off” for 30 minutes. Total time, 1 hour.

Broiled Fish

When broiling or planking fish, use the upper heating unit, which is direct heat. In broiling it is impossible to turn a fish and it must be broiled upon a platter, pan or plank. The preparation and operation of the upper heating unit will be the same as planking, but served less elaborately.

Planked Whitefish

Planking is one of the very best ways of preparing fish and is excellent when broiled electrically. Wash and dry with a cloth, a 3 lb. whitefish and split in half. Let stand 2 hours in the juice of 1 lemon and 2 tablespoons of cooking oil. Pre-heat oven to 450°. Oil the oak fish plank and place fish on skin side down, leaving margin of 1 to 2 inches around the fish. Place plank under the upper heating unit. Leave upper unit “High,” lower unit “Off.” Continue about 15 minutes, then salt and turn upper unit to “Medium” for 10 minutes. Do not turn fish, as heat penetrates through to the plank. Garnish with mashed potato border forced through potato bag and add parsley and lemon.

Creamed Crab Meat

2 cups crab meat freed from
shell
2 tablespoons butter
2 tablespoons flour
2 cups milk
½ teaspoon salt
1 teaspoon minced parsley
¼ teaspoon white pepper
Few drops Worcestershire sauce
2 tablespoons pimentos, minced
1 hard cooked egg

Make a sauce of the butter, flour, milk and seasonings. Add parsley, crab meat, pimentos, and the egg chopped fine. Let stand to become very hot, and serve on buttered toast.
Fish Entree

Take a small can of tuna fish or salmon, break in small pieces and put in casserole; make a rich cream sauce with onion chopped fine and well seasoned; pour over fish and cover with biscuits; cut with small cutter. Bake in quick oven until biscuits are done.

Spiced Haddock

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
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<tbody>
<tr>
<td>2 lbs. haddock or cod</td>
<td>1/4 teaspoons beef extract</td>
</tr>
<tr>
<td>6 tablespoons beef drippings</td>
<td>1/4 cup vinegar and 1/4 cup water mixed</td>
</tr>
<tr>
<td>6 small onions</td>
<td>1/2 teaspoon sugar</td>
</tr>
<tr>
<td>1/4 cup flour</td>
<td>1/4 teaspoons pickling spice</td>
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<tr>
<td>1 teaspoon salt</td>
<td>1/8 teaspoon pepper</td>
</tr>
<tr>
<td>1 tablespoon lemon juice</td>
<td>1/2 teaspoon</td>
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<tr>
<td>1 1/4 cups boiling water</td>
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</tbody>
</table>

Slice fish and onions and fry together in drippings till fish is browned. Dissolve extract in boiling water and add sugar to vinegar and water. Sprinkle flour, seasonings, and spice over the fish, add stock and vinegar, and simmer 30 minutes. Add more seasoning if necessary and serve with escalloped spaghetti or macaroni.

Fried Smelts

<table>
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<th>Ingredients</th>
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<tbody>
<tr>
<td>Smelts (1/2 to a dozen)</td>
</tr>
<tr>
<td>Flour</td>
</tr>
<tr>
<td>1 Egg</td>
</tr>
<tr>
<td>Corn meal or bread crumbs</td>
</tr>
<tr>
<td>Lemon</td>
</tr>
<tr>
<td>2 even tablespoons butter</td>
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Clean the smelts, season with salt and pepper, roll in the bread crumbs and flour. When the butter is hot in the food pan on the direct heat, fry the smelts to a crisp brown. Serve with pieces of lemon and tartar sauce.

Creamed Lobster

<table>
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<th>Ingredients</th>
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<tbody>
<tr>
<td>1 medium size lobster</td>
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<tr>
<td>1 tablespoon cornstarch</td>
</tr>
<tr>
<td>1 tablespoon butter</td>
</tr>
<tr>
<td>A few grains cayenne pepper</td>
</tr>
<tr>
<td>1/4 teaspoonful salt</td>
</tr>
<tr>
<td>1/4 pint cream</td>
</tr>
<tr>
<td>1 egg</td>
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Stir the cornstarch into the melted butter in a saucepan or double boiler. Beat the eggs slightly into the cream and add gradually, together with the seasoning. When the sauce is sufficiently smooth and begins to thicken turn in the lobster, cut into small pieces, let it cook until very hot and serve. A spoonful lemon juice can be added if desired.

Cream Sauce for Fish

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 cup milk</td>
</tr>
<tr>
<td>1 cup hot water</td>
</tr>
<tr>
<td>1/2 cup cream</td>
</tr>
<tr>
<td>1 tablespoon butter—salt</td>
</tr>
<tr>
<td>1 tablespoon flour</td>
</tr>
<tr>
<td>1 lemon</td>
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</table>

Cook butter and flour together. Add hot water, milk and cream. When it boils, add lemon, salt. This is the foundation for fish sauces.

Meat and Fish Sauce

<table>
<thead>
<tr>
<th>Ingredients</th>
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<tbody>
<tr>
<td>1 cup strained tomatoes</td>
</tr>
<tr>
<td>1 tablespoon drippings</td>
</tr>
<tr>
<td>2 tablespoons flour</td>
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</table>

Melt fat and add flour. Blend well and add strained tomatoes. Stir well and cook five minutes.
In roasting and boiling in the electric oven high heat of 400°-500° is very essential. It should always be used at first to sear over the surface of the meat and keep the juices within. Then reduce the temperature to roasting heat. Lamb, pork and veal should always be served thoroughly cooked and so it requires a temperature of 400° later reduced to 300°. The time required to broil a porter house steak, 1 inch thick, is 10 minutes; 4-inch pork roast, one hour and a half to two hours; 4-inch beef roast, one hour. Use the oven roasting pan but do not add water to it. The great advantage of broiling and roasting in the "Universal" oven is in the saving of food; meats shrink very little as a result; flavor and nourishment is preserved in the meat. No basting is required.

**Roast Beef**

Place roast in dripping pan, salt and dredge meat with flour. Place in hot oven that the surface may be quickly seared. Oven temperature should be 500°. Leave switch on “High” for 15 minutes. Turn to “Medium” for 20 minutes. Turn switch to “Low” for 60 minutes, and “Off” for 10 minutes. The total time required is 1 hour 45 minutes for this 6-pound roast.

Beef roasted in an electrical oven shows less shrinkage than when roasted in other fuel ranges and retains more of the nutritive juices. Better results can be obtained by removing meats or fowl from the refrigerator 20 minutes or more before placing in the oven.

**Leg of Lamb**

Trim leg of lamb and wipe with a damp cloth. Lace through the lamb pieces of onions and carrots with a larding needle. Dust with flour, salt and pepper and cover with 2 tablespoons of oil or fat.

Pre-heat oven to 400°. Turn upper heating unit “Off,” use lower unit “High” 15 minutes, then “Medium” for 2 hours, then “Off” 40 minutes.

**Baked Steak**

Rub pan with butter. Rub steak with garlic, salt and pepper. Slice one onion over steak.

\[
\begin{align*}
&\frac{1}{2} \text{ cup tomato soup} \\
&\frac{1}{4} \text{ cup Worcestershire sauce} \\
&3 \text{ slices lemon}
\end{align*}
\]

Chunks of butter on top of steak and in pan. Cook in moderate oven 30 minutes. Have steak 1½ inches thick.

**Roast Pork with Raisins**

Select loin of small pig, about 5 lbs. Wipe the pork with damp cloth; cut 3 slashes in the loin and stuff with raisins; dredge with salt and pepper; place in dripping pan provided in your electric oven and dredge with flour. Pre-heat oven to 400°. Turn upper unit “Off” and use lower unit “High” for 30 minutes, then “Low” for 2 hours, then “Off” for 30 minutes to 1 hour. Serve with candied sweet potatoes and apple sauce.
Ham

Ham 1 inch thick. Put in frying pan and brown on one side. Turn and put 2 slices of pineapple on ham. Brown other side, then add ¾ cup water and about the same of pineapple juice. Cover frying pan and simmer slowly for 1 hour.

Ham Soufflé

½ cup bread crumbs
2 cups milk
2 tablespoons melted fat
¼ teaspoon salt
½ teaspoon pepper
1 cup cold finely chopped ham

Add bread crumbs to milk. Add fat seasoning and ham. Fold in 3 eggs beaten very light. Pour in baking dish and bake ½ hour. Serve with tomato sauce.

Prune Loaf

2 cups boiled rice
1 cup grated cheese
1 cup prune pulp
1 tablespoon salt
1 tablespoon Worcestershire sauce—pepper
1 egg
1 chopped onion
1 cup bread crumbs
2 tablespoons parsley

Mix in order given. Make into loaf and bake 1 hour. Serve with tomato sauce.

Hashed Mutton Croquettes

Cut with the finest cutter, cold roast mutton and mix the same with a like quantity of boiled potatoes; to this add a little butter and yolks of eggs, to give strength to the hash; salt and pepper to taste, and shape into small balls of any desired shape; dip them into beaten egg and afterwards roll in bread crumbs; place them then in a hot spider and fry until they assume the proper color.

Veal Loaf

Use three pounds of raw veal, chopped with the medium cutter. Mix it with four crackers, put through the same cutter, butter the size of an egg, three eggs, three tablespoonfuls of milk, the eggs and milk mixed together, one teaspoonful of black pepper, one large tablespoonful of salt and one of sage. Mix all well together and form into a loaf. Bake two and one-half hours, basting with butter and water occasionally. Good either hot or cold.

Broiled Lamb Chops

Wipe chops, trim off superfluous fat. Rub some of the fat on the wire rack in broiler pan. Place chops on rack and put in oven under broiler unit which has been pre-heated about two minutes. Turn chops several times to sear. Will take from 7 to 10 minutes according to thickness of meat. Broiler unit on high heat.
Poultry
(For General Information See Meats)

Roast Chicken

Dress, clean, stuff, and truss a chicken. Place on its back on rack in a dripping pan, rub entire surface with salt, and spread breast and legs with three tablespoons butter, rubbed until creamy and mixed with two tablespoons flour. Dredge bottom of pan with flour. Place in an oven 475°. Turn switch to “Medium” for 60 minutes, “Off” for 15 minutes. Total time 1 hour 15 minutes for 3½ lb. chicken.

Stuffing

| 1 cup cracker crumbs | ½ cup boiling water |
| ½ cup butter | Salt and pepper |
| Powdered sage, summer savory or marjoram |

Melt butter in water, and pour over crackers, to which seasonings have been added.

Roast Turkey

Dress, clean, stuff, and truss a 10-lb. turkey. Place on its side on rack in a dripping pan, rub entire surface with salt, and spread breast, legs, and wings with ½ cup butter, rubbed until creamy and mixed with ¼ cup flour. Dredge bottom of pan with flour. Place in oven 500°. Turn switch to “Medium” for 30 minutes, to “Low” heat for 60 minutes, “Off” or stored heat 110 minutes. Total time required, 3 hours 20 minutes. One-half cup of butter melted in ½ cup boiling water should be poured over the turkey after it begins to brown. During cooking turkey may be turned two or three times. Follow general directions for garnishing and serving. For stuffing use double the quantities given in recipe for roast chicken or any desired variation.

Fried Chicken

Prepare chicken, separating at joints and cutting into pieces; dip into cold milk, drain, sprinkle with salt, pepper and dredge with flour. Turn medium sized surface heating unit to “High” and place pan or skillet containing 1 pound of fat; when about heated, turn heating unit to “Medium.” Fat is heated when a bread crumb will become browned in 40 seconds. Cook chicken in the fat until well browned and tender. Turn heating unit “Off” several minutes before frying is complete. Serve with cream sauce.

Creamed Chicken

| 1½ cups cold cooked chicken | 1½ teaspoons flour |
| 2 teaspoons butter | 1 cup milk |
| Few grains pepper | ¼ teaspoon salt |
| ½ cup thick chicken gravy |

Stir the flour into the melted butter in a sauce pan until smooth. Add the milk gradually, the chicken stock and seasoning. When quite smooth turn in the diced chicken and continue to cook for about three minutes. Creamed tongue, dried beef, cold fish, etc., can be made in the same way as above by substituting for chicken and omitting the chicken stock.
Eggs

GENERAL INFORMATION

Always cook eggs, in whatever form, at a low temperature on the electric range or in the electric oven. In the soft egg mixtures bake at a temperature not exceeding 350°; even lower in some cases.

Scrambled Eggs with Tomatoes

Place 1 teaspoon of fat in frying pan on surface unit on “High” heat. When hot, drop in 1 slice of onion and when it is brown put in 3 tomatoes sliced or the equivalent in cooked tomatoes. When cooked soft, drop in 3 eggs and scramble together. Season highly with paprika and ½ teaspoon of salt. Turn unit “Off” when the eggs are dropped into frying pan, as there will be sufficient heat in the unit to finish.

Egg Croquettes

12 croquettes require 6 eggs. When eggs are hard cooked, let stand in cold water until cold, peel and chop fine. Salt, pepper to taste, and add 1 cup thick white sauce; add bread crumbs to make firm paste. Shape in small rolls, dip in milk and bread crumbs. Fry to a pretty brown on surface heating unit, “Medium” heat.

Hominy Omelet

1 cup warm boiled hominy 1 teaspoon salt
1 teaspoon pepper 4 eggs

Separate eggs, beat whites stiff and the yolks till lemon colored; add salt and hominy to the egg yolks, fold into the beaten whites, turn into an omelet pan containing two tablespoons of melted butter or bacon fat and cook as usual. Before folding spread over a thick sauce made by stewing down a pint of canned tomatoes with two cloves till reduced one-half, thickening with a tablespoon of cornstarch wet with a little cold water and seasoning with a half teaspoon onion salt.

Scrambled Eggs and Bacon

½ lb. bacon Salt
4 eggs Pepper
¼ cup milk Dry bread cut into cubes

Fry the bacon and stir in the bread, then stir in the eggs, milk and seasonings well beaten together.

Shirred Eggs for Four Persons in Ramequins

½ cup cracker crumbs 4 eggs
½ cup chopped chicken Salt and pepper
¼ cup cream 2 tablespoons butter

Mix the melted butter, cream and cracker crumbs together, season to taste. Put about a tablespoonful in each Ramequin. Drop an egg in each and put the rest of the buttered crumbs on top of the egg and bake in a moderate oven.
Cheese Dishes

Cheese with Tomato and Corn

1 tablespoon fat  
$1\frac{1}{2}$ tablespoons flour  
1 teaspoon salt  
$\frac{1}{2}$ teaspoon paprika

$\frac{1}{2}$ cup tomato puree  
$\frac{3}{4}$ cups corn  
1 pimento  
2 cups grated cheese

Melt fat, add flour, salt and paprika. When a smooth paste add the heated tomato puree. Add corn and when mixture is thick and hot, add the grated cheese and pimento. When well blended, serve on hot toasted bread.

Welsh Rarebit

Turn medium sized surface heating unit to “High,” and place pan containing 2 cups of milk upon it; when milk is hot, turn unit to “Low” and add $\frac{1}{2}$ lb. of cheese cut fine, $\frac{1}{2}$ teaspoon of salt, $\frac{1}{4}$ teaspoon paprika, 1 tablespoon butter. When cheese is melted, add 2 eggs beaten well, and if desired, 2 tablespoons of tomato catsup. Turn unit “Off.” Remove, when eggs have thickened. Serve hot on crackers or toast.

Macaroni and Cheese

$\frac{3}{4}$ cup macaroni  
2 quarts boiling salted water  
1 tablespoon salt

Break macaroni in inch pieces. Cook in boiling salted water twenty minutes, drain in strainer and pour over it cold water to prevent macaroni sticking together. Make a white sauce of one and a half cups scalded milk, two tablespoons butter and one and a half tablespoons of flour mixed into the butter; season with salt. Put layer of boiled macaroni in buttered baking dish; sprinkle with grated cheese. Repeat and pour over the white sauce, cover with crumbs and grated cheese and bake in oven with temperature 375° until well browned.

Asparagus and Cheese

1 bunch asparagus  
2 tablespoons butter  
2 tablespoons flour  
2 cups hot milk  
$\frac{1}{2}$ cup grated cheese

Pepper and salt  
1 cup grated soft bread  
$\frac{3}{4}$ cup buttered bread crumbs  
4 eggs

Make a cream sauce of the butter, flour, milk and seasonings and stir in the crumbs and the eggs, boiled hard and chopped. Boil the asparagus, drain and cut into pieces. Put in the baking dish in alternate layers, first asparagus and the sauce, cover with the cheese and bread crumbs and bake until the bread crumbs are well browned.

Eggs and Cheese

2 tablespoons butter  
2 tablespoons flour  
1 cup milk  
Salt and pepper  
2 tablespoons grated cheese  
3 eggs

Make cream sauce of butter and flour in the shirred egg dish, add seasoning. Break in the eggs and dip some of the sauce over the eggs; cover with the grated cheese and bake 5 or 6 minutes.
Vegetables

GENERAL INFORMATION

Start the surface units on “High” and reduce to “Low” after boiling point is reached. All green vegetables should be placed over the heating unit in boiling salted water and boiled only until tender. Potatoes and rice, and such starchy vegetables, go into boiling un-salted water; very little water is needed. Starchy vegetables are cooked in covered vessels until tender. Green vegetables in covered vessels also until boiling point is reached; then uncover to prevent toughening, due to boiling too hard.

Luncheon Peppers

Take as many hot peppers as needed for number served, put in oven for just a moment or two until the outside skin rubs off. Cut peppers and remove seeds; put inside each pepper a piece of cheese about \(\frac{1}{4}\) inch thick, roll noodle dough very thin, put pepper and cheese inside, pinch edges together, place in baking dish, cover with tomato sauce and bake about 20 or 30 minutes in moderate oven.

Lima Beans and Tomato Sauce

Soak beans over night, then drain and parboil with the soda. Drain again, add fresh boiling water, and simmer about an hour and a quarter till tender but not broken. Then melt the bacon fat, add flour, and gradually the tomato; let boil up once, season and pour over the beans. If there is any left over ham or beef in the house, it can be minced and added to this with good results.

Asparagus Viniagretté

Rinse asparagus thoroughly with cold water and drain well. Mix the other ingredients together till well blended, pour over the asparagus, and let stand thirty minutes in a cold place before serving.

Creamed Spinach with Eggs

Make a white sauce of the butter, flour, milk and seasonings, add spinach, pour into a buttered baking dish and slip on carefully six eggs. Place in oven and cook until eggs are set—about twelve minutes.
Salads and Salad Dressings

GENERAL INFORMATION

Use only crisp and well-dried vegetables. Serve chilled. Always arrange artistically.

Hollywood Special

Place a leaf of lettuce on a plate, then one sliced pineapple and a slice of fresh ripe tomato. Serve with Thousand Island Dressing.

Pea Salad

Combine cooked peas, American cheese and sweet pickle cut in small dice and serve with mayonnaise.

Salad de Luxe

Combine cooked peas, American cheese and sweet pickle cut in small dice and serve with mayonnaise.

Colonial Salad

Cook macaroni in small pieces, cut sweet pickle and American cheese in small dice, toss together and serve with good mayonnaise.

Thousand Island Dressing

To a cup of mayonnaise, add 1 tablespoon each: Chopped chives, pimentos, green peppers; the sifted yolk of one hard boiled egg; one teaspoon each paprika, walnut catsup, tarragon vinegar, three or four tablespoons of chili sauce.

Russian Salad Dressing

Mix with a mayonnaise half a teaspoon of paprika, half a cup of chili sauce, four chopped olives, a pinch of salt and three additional tablespoonsful of oil. Beat the dressing well before using. This is delicious with all green salads.

Highly Seasoned Pink Salad Dressing

Mix 10 drops of tabasco sauce, 1/4 teaspoonful of salt, mustard and paprika, 2 tablespoonsful of chili sauce, 2 tablespoonsful of finely chopped pimentos, 10 drops of onion juice, 1/2 teaspoon of cider vinegar; when evenly blended, add a generous tablespoonful of mayonnaise and beat all smoothly.

Mint Sauce

Two tablespoons green mint, chopped fine; 1 tablespoon sugar, 1/2 cup cider vinegar. Mix well together. Let stand in cold place 15 minutes.
Bread, Rolls and Muffins

GENERAL INFORMATION

When baking bread in the electric oven the time of current consumption is about one-half of the baking time, “off” into “fireless baking” the last half of the time. The oven is usually heated to 400° or more, depending upon the quantity of bread to be baked. The upper burner is used only in pre-heating—not in actual baking. Leave the vent one-half open to maintain a normal air condition. Place the baking rack 2½ to 3 inches above the lower heating unit. A great saving is obtained when baking electrically. For the various time required for the different classes of baking, the chart will give you full instructions. Follow carefully to obtain superior results.

BREAD

1 cup scalded milk 1 tablespoon sugar
1 cup boiling water 1 tablespoon lard
2 teaspoons salt 1 cake Compressed Yeast
6 cups flour

Put liquid, salt, sugar and lard into a bowl. When lukewarm add yeast cake that has been dissolved in ¼ cup warm water. Stir in half the flour and mix thoroughly. Then add remaining flour and knead dough until smooth and elastic. Put in bowl, cover and let rise in a warm place. When double its bulk, cut down and form into loaves, place in well greased pans and set to rise again, covering with a clean cloth. Let rise to double its bulk and bake in hot oven or according to temperature directions given in the “Universal” Chart.

In the making of bread the “Universal” Bread Mixer is a wonderful help as it mixes the dough more evenly and quickly than is possible to do by hand kneading and is more sanitary.

Bread baked in the “Universal” Electric Range as indicated on chart will continue to rise and begin to brown during the first fifteen minutes and will finish on lowered temperature and stored heat for the next thirty-five minutes. Loaves will be evenly brown and of fine texture.

Parker House Rolls

2 cups scalded milk 2 teaspoons salt
3 tablespoons butter 1 Yeast Cake dissolved in ¼ cup
2 tablespoons sugar lukewarm water

Add butter, sugar and salt to milk. When lukewarm add dissolved yeast cake and three cups of flour. Beat thoroughly, cover and let rise until light. Add flour enough to knead (about 2½ cups for this). Let rise again. When risen to double its bulk, knead once more and roll to ½ inch thickness. Cut out with biscuit cutter dipped in flour. Then make crease through center of each with floured handle of case knife. Brush over one-half of each piece with melted butter, fold over and press edges together. Place in greased pan ½ inch apart and let rise until light. Bake in oven which has been heated to 475°. Turn switch to “Medium” for 5 minutes, then “Off” for 15 minutes. Total time, 20 minutes.
Boston Brown Bread

Two cups sour milk or (1 cup sour evaporated milk and 1 cup water may be used); ¼ cup cooking molasses, ¾ cup water, 1 cup seedless raisins. Add 1 rounding (not heaping) teaspoon soda to above and let foam. This raises the fruit so it will be evenly distributed through the bread. To this add: ½ cup sugar, 1 teaspoon salt, 1½ cups white flour, 1 cup of whole wheat or graham, 1 cup corn meal, 2 teaspoons baking powder. Beat well and add 5 tablespoons melted shortening. Steam in greased pan for 3 hours or bake in oven at 250° heat for 2½ hours.

Golden Corn Bread

1 cup corn meal
1 cup flour
¼ cup sugar
5 teaspoons baking powder

Mix and sift dry ingredients. Add milk, egg well-beaten and butter. Bake in a shallow buttered pan with oven temperature 500°. Turn switch to “Low,” bake for 20 minutes.

Baking Powder Biscuit

2 cups flour
5 level teaspoons baking powder

Mix and sift dry ingredients. Rub lard through with finger tips until well mixed. Add milk gradually, using knife to mix, until you have a soft dough. Toss on floured board and roll lightly to ½ inch thickness. Cut out with floured biscuit cutter and bake in hot oven 12 minutes. (See chart).

Popovers

1 cup flour
⅛ teaspoon salt
2 eggs

Mix salt and flour. Add milk gradually. Then add the beaten eggs, then melted butter. Beat with Dover Egg Beater for 2 minutes. Pour into hot buttered stone cups or gem pans, have two-thirds full. Place in oven when temperature is 550°. (See chart).

One-Egg Muffins

3½ cups flour
6 teaspoons baking powder
1 teaspoon salt
4 tablespoons sugar

Mix and sift dry ingredients; add gradually milk, egg well beaten and melted butter. Bake in buttered gem pans 25 minutes. This recipe makes 30 muffins. Use half the proportions given and a small egg, if half the number is required. See chart for temperature and time required.
Cinnamon Muffins

1 cup milk
1/2 cup sugar
1 tablespoon cinnamon
1 egg

Mix dry ingredients, add to sugar and shortening previously creamed. Then add the beaten egg, then the milk in which soda has been dissolved. Bake in well greased muffin tin, about 25 minutes.

Blueberry Muffins

1/2 cup butter
1/2 cup sugar
1 egg
1 1/2 cups flour

Cream the butter; gradually add sugar and egg well beaten; mix and sift flour, baking powder, and salt, reserving 1/4 cup flour to be mixed with berries and added last; the remainder alternately with milk. Fill muffin tins two-thirds full with mixture and bake in oven with temperature 450° for 25 minutes. Turn switch to “Low” as soon as muffins are put in oven for 15 minutes, then “Off.”

Luncheon Rolls

2 1/2 cups flour
2 teaspoons sugar
3 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup milk

Sift together dry ingredients, work in butter with finger tips, then add the egg and milk, and pat to 1/4 inch thickness on a floured board. Cut in rounds, brush each one with melted butter, and crease each round with a case knife. Fold over and bake fifteen minutes in a quick oven.

Scotch Scones

1 cup flour
1 teaspoon cream tartar
1/2 teaspoon soda
4 tablespoons shortening
2 tablespoons sugar
1 egg
1/2 cup raisins (seedless) or currants
1/2 cup buttermilk
1 teaspoonful salt

Mix dry ingredients, then add others as in biscuits, roll, cut in triangle shape. Bake same as biscuits.

Apple Muffins

3 tablespoons butter
1/2 cup sugar
1/2 teaspoon salt
1 egg

Cream butter, add sugar gradually, then the egg well beaten. Sift together dry ingredients and add apple. Add alternately with milk to muffin mixture and bake 25 minutes in well oiled gem pans in a moderate oven.
Krummel Torte

2 eggs beaten very light  1 teaspoon baking powder
1 cup sugar added gradually  1 cup chopped nuts
½ cup bread crumbs, very fine  1 cup chopped dates

Mix very well and bake about ¼ hour in shallow pan. Cut into squares and serve with whipped cream.

Cream Puffs

Bring to a boil 1 cup water, ½ cup butter. Add 1 cup flour and beat well. Cook until it leaves the sides of the pan and forms a mass on the spoon. Cool, and add four eggs, one at a time, beating well each time. Drop 1 tablespoon at a time on a well buttered tin. Bake in a very hot oven for the first 10 minutes, reduce heat until they have been in the oven 45 minutes.

Snow Ball Fluffs

Two egg whites beaten very stiff, salt-pinched in whites and sifted over whites; 2 tablespoons corn starch and fold it in. Then fold in 1 cup cooked corn meal mush (white corn meal). Drop on greased pan and bake about 25 minutes with oven temperature 425°.

Famous Cookies

One cup sugar creamed with ½ cup butter, 2 eggs well beaten, 5 tablespoonsful clabbered cream, 1 teaspoon each nutmeg and cinnamon, 1 cup rolled oats, ¼ teaspoon soda, 2 teaspoons baking powder, 2 cups flour, ½ cup raisins, ½ cup nuts. Drop. Delicious.

Soft Ginger Bread

3/4 cup molasses  3 cups flour
1 cup brown sugar  1 teaspoon ginger
½ cup butter  1 teaspoon cinnamon
1 cup sour milk  1 teaspoon soda
3 eggs

Cream butter and sugar. Add molasses, then eggs, one at a time. Beat thoroughly. Dissolve soda in sour milk. Sift flour and spices and add flour and sour milk alternately to original mixture. Bake in gem tins or cake pans. Have oven temperature 425°. Turn switch to “Low” for 15 minutes, “Off” for 10 minutes. Time required 25 minutes. This makes a nice dessert served with whipped cream.

Waffles

A splendid waffle recipe for the “Universal” Waffle Iron. It makes delicious waffles.

2 cups of flour  1 teaspoonful of salt
2 cups of milk  3 teaspoonfuls of baking powder
2 eggs, beaten separately  4 tablespoonfuls of melted butter

Add beaten yolks to milk, flour, baking powder, salt and butter. Add stiffly beaten whites last. This recipe makes 24 waffles. Connect cord to range “Convenience Outlet.”
Pastry

GENERAL INFORMATION

Plain pastry is baked in the electric oven at 400°-450°. Puff pastry at 500°. For example, soft crust apple pie requires about 30 minutes at 400°; pastry shell alone should be baked 7—8 minutes at 500°, and as in other baking, the latter half of the time heat control is “Off.” Handle pastry very little and as cold as possible. Fat used will determine the texture of the crust. Lard makes soft crusts; butter crisp crusts. High temperature perfects the finish.

Lemon Pie

Make crust same as directions for Apple Pie and line pie plate with same. Use filling made as follows:

\[
\begin{align*}
&\frac{3}{4} \text{ cup sugar} & \quad 2 \text{ egg yolks} \\
&\frac{3}{4} \text{ cup boiling water} & \quad 3 \text{ tablespoons lemon juice} \\
&2 \text{ tablespoons Corn Starch} & \quad \text{Grated rind 1 lemon} \\
&2 \text{ tablespoons flour} & \quad 1 \text{ teaspoon butter}
\end{align*}
\]

Mix corn starch, flour and sugar, add boiling water, stirring constantly. Cook two minutes, add butter, egg yolks, and rind and juice of lemon. Turn in mixture which has been cooled, and bake until pastry is well browned. Cool slightly, and cover with meringue made as follows:

Beat stiffly the whites of two eggs, add gradually two tablespoons of powdered sugar and one-half teaspoonful of lemon juice. Spread lightly on pie which has slightly cooled, return to oven and bake for 15 minutes in slow oven. The stored heat should be sufficient.

Apple Pie

A recipe for any good pie crust may be used. The following made with boiling water is exceptionally good:

\[
\begin{align*}
&3 \text{ cups flour} & \quad 1 \text{ teaspoon baking powder} \\
&1 \text{ cup lard} & \quad 1 \text{ tablespoon lemon juice} \\
&1 \text{ teaspoon sugar} & \quad \frac{1}{2} \text{ cup boiling water} \\
&1 \text{ teaspoon salt} & \\
\end{align*}
\]

Mix and sift the dry ingredients. Melt lard in water, add lemon juice, and add to first mixture. Cool and roll out.

Filling

\[
\begin{align*}
&5 \text{ tart apples} & \quad \frac{1}{4} \text{ teaspoon cinnamon} \\
&\frac{3}{4} \text{ cup sugar} & \quad 1 \text{ teaspoon lemon juice} \\
&1 \text{ tablespoon butter} & \quad \text{Few gratings lemon rind} \\
&\text{Pinch of salt} & \\
\end{align*}
\]

Line pie plate with crust, fill with sliced apples, cover with sugar, dot with butter, sprinkle cinnamon and cover with upper crust. Place in oven, temperature 500°. Turn to “Low” immediately for 15 minutes, “Off” for 25. Total time required, 40 minutes.
**Universal**

**Pumpkin Pie**

\[
\begin{align*}
\frac{1}{2} \text{ cup pumpkin pulp} & \quad 2 \text{ well beaten eggs} \\
\frac{3}{4} \text{ cup brown sugar} & \quad 2 \text{ cups milk—the richer the better} \\
1 \text{ teaspoon cinnamon} & \quad \text{Piece butter—melted} \\
\frac{1}{2} \text{ teaspoon ginger—salt} & \\
\end{align*}
\]

Bake slowly in pie tin lined with pastry.

**Chess Pie**

\[
\begin{align*}
1\frac{1}{2} \text{ cups sugar} & \quad \text{cook to thread} \\
\frac{1}{2} \text{ cup water} & \\
\text{Yolks of 4 eggs} & \\
\end{align*}
\]

\[
\begin{align*}
\frac{1}{4} \text{ lb. butter} & \\
\frac{1}{2} \text{ lb. walnuts} & \\
\end{align*}
\]

Fill patty shells and bake. Cover with meringue and brown.

**Cocoanut Custard Pie**

\[
\begin{align*}
2 \text{ cups milk} & \quad 3 \text{ tablespoons powdered sugar} \\
6 \text{ tablespoons sugar} & \quad 3 \text{ eggs} \\
\frac{1}{2} \text{ teaspoon vanilla} & \quad 1 \text{ teaspoon melted butter} \\
\frac{1}{4} \text{ cup cocoanut} & \\
\end{align*}
\]

Beat egg yolks with sugar, butter and vanilla; add milk and cocoanut; line a deep pie plate with pastry, pour in the mixture and bake in a moderate oven. When nearly done spread over a meringue made of the egg whites and three tablespoons of powdered sugar, and bake 10 minutes longer in a very slow oven.

**Chocolate Pie**

\[
\begin{align*}
2 \text{ cups sweet milk} & \quad \text{Yolks of two or three eggs} \\
3 \text{ tablespoons grated chocolate} & \quad 2 \text{ tablespoons flour} \\
\frac{1}{4} \text{ cup sugar} & \quad 1 \text{ teaspoon vanilla} \\
\end{align*}
\]

Heat milk and chocolate together, then add sugar, yolks and flour beaten to a cream. Save whites for the top and brown.

**Cherry Pie**

Line a pie pan with pastry; fill with stoned cherries; add juice, 3/4 cup of sugar and 2 tablespoons flour. Dot over with 2 teaspoons butter. Brush edge of pastry with cold water and add the upper crust. Press the edges close together. Pre-heat oven to 425°. Put pie in the oven and use lower unit “Medium” 20 minutes, “Low” 10 minutes, and “Off” 10 minutes.

**Rhubarb Pie**

Skin the stalks and cut with the coarse cutter. Line the plate with pie crust and fill with the fruit. Sprinkle thickly with sugar. A few seeded raisins also chopped may be added if liked. Cover with crust and bake three-quarters of an hour.
Cakes and Cake Icings

GENERAL INFORMATION

Cake baking in a "Universal" oven is done at a given and continuous temperature.

Schedule:

Bake small tea cakes ..................450°—500°
Layer Cake ..............................—425°
Fruit and Loaf Cake ..................300°—350°

Angel Food Cake should be placed in cold oven and should expand with the heat, not exceeding 300°—350°. Expansion of cake batter should be complete beginning to brown when the first half of the baking time has been consumed.

White Layer Cake

2½ cups cake or pastry flour 1 cup sugar
2 slightly rounded teaspoons 2 eggs
baking powder 1 cup milk
½ cup butter 1 teaspoon vanilla

Cream butter and sugar. Sift flour and baking powder together three times. Break two eggs into creamed butter and sugar and beat thoroughly. Add milk and sifted flour alternately. Use any desired flavor. Bake in two well greased layer pans. Oven temperature 425°. Turn switch to "Low" 10 minutes, "Off" for 10 minutes. Total time, 20 minutes.

Boiled Icing for the above:

1 cup granulated sugar White 1 egg
½ cup cold water ½ teaspoon vanilla

Put sugar and water in saucepan and stir to prevent sugar from adhering to saucepan; heat gradually to boiling point, and boil without stirring until syrup will thread when dropped from tip of spoon or tines of silver fork. Pour syrup gradually on beaten white of egg, beating mixture constantly and continue beating until of right consistency to spread.

Fruit Cake

½ lb. fat pork ½ teaspoon soda
½ pint strong coffee on pork ½ cup water
1 cup brown sugar 1½ lbs. raisins
½ cup molasses 1 lb. currants
½ teaspoon lemon ½ lb. citron
½ teaspoon vanilla ½ lb. cherries
Spices to taste—½ cinna-
mon—¼ nutmeg ½ lb. orange and lemon peel

Mix, chop pork, pour strong hot coffee, put in sugar and molasses, add spices, then add flour to make soft dough. Add chopped nuts and the rest of flour with 1 teaspoon baking powder. Bake in slow oven.
**Walnut Mocha Cake**

- ½ cup butter
- 1 cup sugar
- ½ cup coffee infusion
- 1½ cups flour
- 2½ teaspoons baking powder
- Whites 3 eggs
- ¾ cup walnut meats broken in pieces

**Chocolate Mocha Cake**

- 1½ squares Baker’s chocolate
- Piece of butter, size of egg, melted together
- 2 cups pastry or cake flour
- 1 cup sugar
- Beat all thoroughly. Add melted chocolate and butter. Mix well, add 1 teaspoon vanilla. Bake in layer pans. Cake may be put in oven at from 350° to 400° and switch turned at once to “Low” for 15 minutes, then “Off” for 5 minutes.

**Crumb Cake**

Sift together 1 cup sugar, 2 cups flour. Add ½ cup butter and mix with hands as pie crust. Set aside ⅔ cups of this and sprinkle over cake just before placing in the oven.

To the rest of the mixture add:

- 1 well beaten egg
- 1 cup raisins—chopped
- 1 cup nuts
- ⅔ cup ground chocolate
- 1 teaspoon vanilla
- 1 teaspoon cinnamon

Bake like ginger bread.

**Cocoa Cake**

- 1 cup granulated sugar
- ½ cup cocoa
- 1½ cups flour
- 1 rounding teaspoon baking powder
- Pinch salt

Mix drys and wets and lastly add 5 tablespoons butter (measure butter before melting). Bake in two layers in a medium oven 40 minutes.

Frosting—Powdered sugar, butter, coffee and vanilla.

**Shortcake**

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- About ¾ cup of milk

Mix and sift the dry ingredients. Work in lard with tips of fingers. Add milk, mixing with knife to make a soft dough. Divide dough into two equal parts, roll or pat into shape for layer pan. Spread one-half with butter, place other layer on top of this and bake in hot oven for 15 minutes with temperature 500°. Split layers and fill with fruit. Use strawberries, peaches or any other desired fruit.
**Apple Sauce Cake**

2½ cups flour  
Pinch of salt  
1 teaspoon baking powder  
2 teaspoons mixed spices  
sifted together  
1½ cups sugar  
½ cup butter  
2 eggs  
1 cup apple sauce—must be very dry  
½ cup raisins  
¼ cup chopped nuts

Cream butter and sugar. Add eggs unbeaten one at a time and beat well. Then add ½ cup of apple sauce and dry ingredients. Beat well, and when cake is all ready (pans, oven and all) add last ½ cup apple sauce with 1 teaspoon soda beaten into effervescence. Bake in two layers.

Filling for Above—1 egg white in cup. Fill with creamed butter and powdered sugar. Flavor to taste with vanilla and nutmeg.

**Hot Water Sponge Cake**

2 eggs  
1 cup sugar  
Salt and flavoring  
1½ cups flour  
½ cup hot water  
1 round teaspoon baking powder

Sift flour, salt and baking powder together. Beat the yolks and sugar; add the flour and water alternately. Flavor to taste. Lastly fold in the whites of the eggs beaten stiff. Bake in small loaf pan. Place in oven with temperature 375°. Turn switch to “Low” for 10 minutes, “Off” for 40 minutes. Total time in oven, 50 minutes.

**Potato Flour Sponge Cake**

4 large eggs  
1 cup granulated sugar  
¾ cup potato flour  
¼ teaspoon cream tartar in flour  
2 teaspoons lemon extract

Bake 40 minutes in slow oven.

**Golden Gate Cake**

1 cup sugar  
½ cup butter, scant  
Yolks of 8 eggs  
¾ cups flour  
½ cup sweet milk  
2 teaspoons baking powder  
1 teaspoon flavoring

Cream butter and sugar. Add well beaten yolks, then add other ingredients.

**Snow Flake Cake**

2 cups powdered sugar  
½ cup butter  
5 egg whites  
1 cup milk, scant  
1½ cups rice flour  
1½ cups wheat flour  
1 rounding teaspoon cream tartar  
½ teaspoon soda

Cream butter and sugar. Add 2 egg whites unbeaten, and beat until creamy. Alternate flour and milk. Add soda and cream of tartar to last of flour. Add flavoring. Fold in well beaten egg whites.
Portland Rose Cake

\[
\begin{align*}
\frac{1}{2} \text{ cup butter} & \quad \frac{1}{2} \text{ cup thin milk} \\
\frac{3}{4} \text{ cups granulated sugar} & \quad 2 \text{ teaspoons baking powder} \\
5 \text{ egg whites} & \quad 2 \text{ cups sifted flour} \\
\text{1 teaspoon flavoring} & \quad \text{1 teaspoon flavoring}
\end{align*}
\]

Cream butter and sugar. Add 2 unbeaten egg whites one at a time and beat hard. Alternate flour and milk. Add flavoring, rose and vanilla. Add baking powder in last of flour, and lastly fold in 3 well beaten whites.

Angel Food Cake

\[
\begin{align*}
1 \text{ cupful egg whites} & \quad 1 \text{ cup pastry flour} \\
\text{Pinch of salt} & \quad 1 \text{ teaspoon cream of tartar} \\
\frac{3}{4} \text{ cups granulated sugar} & \quad 1 \text{ teaspoon extract}
\end{align*}
\]

Beat egg whites and salt to a foam. Add cream of tartar and whip until very stiff. Add sugar and fold in, then flavor and fold flour in.

Chocolate Fudge Cake

\[
\begin{align*}
\text{Chocolate Mixture—} & \quad 1 \text{ cup sugar } \{ \text{ creamed} \\n\frac{1}{2} \text{ cup grated chocolate} & \quad \frac{1}{2} \text{ cup butter} \\
\frac{1}{2} \text{ cup sweet milk} & \quad 2 \text{ well beaten eggs} \\
\frac{1}{2} \text{ cup sugar} & \quad \frac{1}{2} \text{ cup milk} \\
\text{Melt over hot water and cool} & \quad \frac{1}{2} \text{ teaspoon vanilla}
\end{align*}
\]

Into this stir the above chocolate mixture. Add 2 cups pastry flour with which has been sifted 2 level teaspoons baking powder. Bake two large layers.

Sunshine Cake

\[
\begin{align*}
\text{Whites of 7 eggs} & \quad 1 \text{ teaspoon lemon extract} \\
\text{Yolks of 5 eggs} & \quad 1 \text{ teaspoon cream of tartar} \\
\frac{3}{4} \text{ cups sugar} \text{ (some powdered)} & \quad 1 \text{ cup flour (pastry)}
\end{align*}
\]

Beat whites of eggs until dry. Add sugar gradually. Add egg yolks beaten until light, then the extract. Sift cream of tartar with the flour and cut and fold into mixture. Bake 45 minutes in a moderate oven.

Sour Cream Cake

\[
\begin{align*}
\text{Break 2 eggs in a cup} & \quad \frac{1}{2} \text{ teaspoon soda dissolved in a} \\
\text{Fill cup level with sour cream} & \quad \text{small amount of boiling water} \\
1 \text{ cup sugar} & \quad 2 \text{ level teaspoons baking powder}
\end{align*}
\]

Place all ingredients in mixing bowl without heating and then beat whole mixture well. Heat aluminum pan slightly before adding batter.

Spanish Frosting

Beat whites of 2 eggs and add 1 cup brown sugar and spices to taste. Put on top of cake before baking and bake in slow oven.

Old-Fashioned Boiled Frosting

One cup granulated sugar, 4 tablespoons cold water. Boil together until it threads. Then beat it slowly into the beaten white of 1 egg. Add 1 teaspoon of flavoring.

To vary the above: Add dropped raisins, nuts, cherries, figs, dates, etc. Makes an excellent filling.
Mocha Frosting

2 cups confectioner's sugar  1 tablespoon butter
2 teaspoons cocoa  1 teaspoon vanilla

Enough hot coffee to mix so that it will spread
Put between layers and on top of cake.

Chocolate Cream Filling

Five tablespoons of chocolate. Add enough cream to wet; 1 cup sugar, 1 egg, 1 teaspoon vanilla. Stir ingredients over fire until thoroughly mixed. Beat the egg well before adding. Add flavoring.

Fig Filling

\[
\begin{align*}
\frac{1}{2} \text{ cup figs finely chopped} & \quad \frac{1}{2} \text{ cup boiling water} \\
\frac{1}{2} \text{ cup sugar} & \quad 1 \text{ tablespoon lemon juice}
\end{align*}
\]
Mix in order given and cook in double boiler until thin enough to spread.

Goody Goody Cake Filling

One heaping cup powdered sugar, scant \(\frac{1}{2}\) cup butter, beaten to a cream; 6 tablespoons flour starch made very thick, few drops coloring, 1 teaspoon vanilla.

Peanut Brittle Filling

One cup peanut brittle chopped fine, 1 cup whipped cream. Fold together lightly and put between layers.

Mocha Filling

One-quarter pound sweet butter, cream well with 1 cup of powdered sugar. Add beaten yolks of 2 eggs. Beat well. Into this mixture add \(\frac{1}{4}\) cup strong coffee. Beat well.

Fluff Icing

One cup granulated sugar, 3 tablespoons cold water, 1 egg white. Stir together in double boiler and put over boiling water. Beat with egg beater for 7 minutes. Add 1 teaspoon flavoring.

Icing

Confectioner's sugar and cream to make a paste. One teaspoon flavoring. Beat together until smooth and spread.
Puddings

GENERAL INFORMATION

Eggs and milk in puddings require a low temperature, either on surface or in oven—protect from high temperatures. Oven 300° or less; surface unit “Low.” Don’t over-cook.

**Mrs. Miller’s Suet Pudding**

- 1 cup molasses
- 1 cup sweet milk
- 1 cup suet (chopped fine)
- 1 cup raisins
- ½ cup currants
- 2½ cups flour
- ½ teaspoon soda, salt and allspice

Steam 2 hours. You can put this in a pan in a steamer.

**French Rice Pudding**

- 1½ cups cooked rice
- 2 cups milk
- 2 eggs
- 1 teaspoon flavoring
- ½ cup raisins

Cook slowly for about 45 minutes when set, and brown. Spread raspberry jam over the top, and then a meringue, and brown.

**Date Pudding**

- 1 pkg. dates (chop or grind)
- 1 cup hot water
- 1 teaspoon Lemon juice
- 1 cup English walnuts
- Mix the above and let cool
- 1 egg
- 1 tablespoon butter
- 1½ cups flour

Bake in two undivided bread pans, slice and serve with whipped cream.

**Plum Pudding**

- 3 cups flour
- ½ cup butter
- 1 cup sugar
- 1 teaspoon salt
- 1 nutmeg
- 2 teaspoons baking powder
- 2 cups raisins
- 2 cups currants
- 2 eggs
- Milk enough to wet flour

Divide into 3 puddings, tie in cloth and boil 2 hours.

**Cup Custard (Caramel)**

- 4 cups scalded milk
- 5 eggs
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup sugar

Put sugar in saucepan, stir constantly over boiling unit 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. As soon as sugar is melted in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain into buttered cup moulds. Place cups in oven with temperature 425°. Turn switch at once to “Low” for 20 minutes, “Off” for 10 minutes. Total time, 30 minutes. Bake as custard. Chill, and serve with Caramel Sauce.
Rhubarb Pudding

Chop enough rhubarb to nearly fill your baking dish, using the coarse cutter, and sprinkle sugar over it. Mix in another dish one cup of sour milk, two eggs, butter the size of an egg, one-half teaspoonful of soda and flour to make a batter as for cake. Spread over the rhubarb and bake until done. Turn out on the platter upside down and serve with cream and sugar.

Snow Pudding With Nuts

Dissolve one-fourth of a box of gelatine in one teacupful of warm water. Squeeze two lemons and put a cupful of sugar with it into the dissolved gelatine. Let it come to a boil and strain. Cool and add the beaten whites of two eggs. Beat three-quarters of an hour with an egg beater. Chop up the desired quantity of nuts, using the medium cutter, and mix with the pudding. Drop a candied cherry or a small spoonful of jelly into the bottom of a punch cup or small glass and cover with the pudding to within one-half inch of the top of the glass. Set away to get cold and stiff. When ready to serve, fill the glass with whipped cream and put a candied cherry or the jelly on the top.

Apple Pudding

Cream two tablespoons of butter and one-half cup of sugar, add the well-beaten yolks of four eggs and the juice of one lemon. Grate the rind of the lemon and six tart apples, using the fine cutter. Mix with the beaten whites of the four eggs and season with cinnamon or nutmeg, pulverized with the same cutter, and bake. To be eaten cold with cream or the pudding sauce where given.

Brown Betty

To one-third of a tumbler of bread crumbs, add two-thirds of apples, both chopped with the coarse cutter, after having soaked the bread in three cups of milk until soft. Add one-half tumbler of sugar, one egg broken into the mixture, one teaspoonful of butter and a little nutmeg grated with the fine cutter. Stir thoroughly and bake like a custard. Bread pudding can be made by omitting the apples and putting in a full tumbler of bread.

Caramel Sauce

\[
\text{\( \frac{1}{2} \) cup sugar} \quad \text{\( \frac{1}{2} \) cup boiling water}
\]

Melt sugar as for Caramel Custard, add water, and boil 10 minutes. Cool before serving.

Pudding Sauce

Heaping tablespoon butter—soften and cream it with \( \frac{3}{4} \) cup of powdered sugar. When thoroughly creamed, add 1 well beaten egg yolk and just before serving add 1 well beaten egg white and 1 teaspoon flavoring (brandy).

American Rich Sauce

Two eggs—beat yolks and whites separately—then put together; \( \frac{3}{4} \) cup powdered sugar and \( \frac{1}{4} \) melted butter; pinch salt, 1 teaspoon flavoring.

Page 28
Pickles and Relishes

Mixed Pickles

Small silver skin onions, 1 qt.  
Small green tomatoes, 1 qt.  
Cauliflower, 1 hd.  
String beans, 1 qt.  
Small cucumbers, 1 qt.  
Salt, 1 cup  
Red peppers, 3  
White vinegar, 2 qts.  
Corn syrup, 2 cups  
Whole mixed spices, 2 tablespoons

Cut all vegetables except the beans into good sized pieces; sprinkle with salt and allow to stand overnight covered with water. Drain. Cook the beans in water with a little salt until tender. Drain. Mix the vinegar, syrup and spices together and bring to the boiling point. Add the vegetables and let cook ten minutes. Pack in jars; fill to overflowing with hot vinegar mixture. Seal. Yield, 2 qts., 1 pint.

Picalilli

2 qts. green tomatoes  
2 qts. cabbage or celery  
1 qt. onions  
2 green peppers  
3 red sweet peppers  
1 cup salt  
5 cups dark corn syrup  
1 teaspoon pepper  
2 tablespoons mustard seed or  
2 teaspoons ground mustard  
1½ teaspoons paprika  
2 qts. vinegar

Chop the vegetables. Sprinkle them with salt and let stand over night. Drain and press out as much liquid as possible. Pour on the vinegar, add syrup and spices. Cook 1 hour. Put into sterilized jars. Mixture may be boiled 2 hours without sprinkling with salt and standing over night.

Chili Sauce

9 ripe tomatoes  
2 green peppers  
2 large onions  
2 cups vinegar  
3 tablespoons dark corn syrup  
1 tablespoon salt  
1 tablespoon mustard  
1 teaspoon cloves  
1 teaspoon ginger  
1 teaspoon nutmeg  
1 tablespoon celery seed  
½ teaspoon cinnamon

Cut vegetables fine, add seasonings and cook about 1½ hours. Put in sterilized bottles or jars and seal.

Spiced Gooseberries

1¾ quarts gooseberries  
3 cups sugar  
½ cup vinegar  
1 teaspoon cinnamon  
½ teaspoon cloves

Make a syrup of sugar and vinegar and spices. Heat to boiling and cook to the consistency of jam.
BALANCED RATIONS

Health and efficiency depend not merely on plenty of well cooked food, but mainly on balanced rations. Meals should contain food elements in correct proportions to provide for the growth, heat, energy and repair of the body. According to the various needs of the body, food is thus classified:

1. PROTEIN OR MUSCLE BUILDERS.
   Meat, fowl, eggs, fish, milk, cheese, nuts, dried peas, beans and lentils.

2. CARBOHYDRATES OR FUELS YIELD HEAT AND ENERGY.
   (a) SUGARS—Candy, syrups, honey, cakes, preserves, etc.
   (b) STARCHES—Potatoes, cereals, breads, crackers, macaroni, cocoa, cornstarch, bananas, etc.
   (c) VEGETABLE FIBRE OR CELLULOSE—Gives bulk to food and aids in proper elimination. Bran, coarse breads, unpared fruits, vegetables with woody fibre, etc.

3. FATS. FOR STORING HEAT AND ENERGY.
   Cream, butter, lard, oil, fat meat, chocolate, fried foods, etc.

4. MINERAL MATTER. AIDS IN FORMING BONES AND TEETH. IS NECESSARY FOR PROPER FUNCTIONING.
   Green vegetables, fresh and dried fruits, whole grain cereals, etc.

5. WATER—UNIVERSAL SOLVENT. NECESSARY TO LIFE.
   Found in fruits and vegetables, in addition to which one should drink from three to five pints daily.

6. VITAMINES. THE SPARK OF LIFE.
   Not thoroughly understood, but necessary for health. Found in butter, animal fat, margarines, eggs, milk, meats, nuts, vegetables and the outer coverings of grains.

DIRECTIONS FOR COLD PACK CANNING
IN “UNIVERSAL” RANGE OVEN

Wash, prepare and blanch in live steam the vegetable product to be canned. Plunge in cold water. Pack tightly in hot sterilized jars. Fill with boiling water. Add level teaspoon salt for each quart. Place rubbers and caps of jars in position, half clamp and place in oven which has been brought to a temperature of 300°. Cook for period of time required for each product being canned. The following chart was used in successful tests of Cold Pack Canning:

Jars should be placed in rack at third notch in oven and time for sterilization allowed from time indicator reaches 300°.

<table>
<thead>
<tr>
<th></th>
<th>Oven rack at</th>
<th>Raise oven tempera-</th>
<th>Switch High</th>
<th>Switch Med.</th>
<th>Switch Low</th>
<th>Total time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrots</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td>90 min.</td>
<td>90 min.</td>
</tr>
<tr>
<td>Asparagus</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td>90 min.</td>
<td>90 min.</td>
</tr>
<tr>
<td>Beets</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peas</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td>120 min.</td>
<td>180 min.</td>
</tr>
<tr>
<td>Corn</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td>120 min.</td>
<td>120 min.</td>
</tr>
<tr>
<td>Spinach</td>
<td>3rd notch</td>
<td>300°</td>
<td></td>
<td></td>
<td>90 min.</td>
<td>90 min.</td>
</tr>
</tbody>
</table>

In canning small fruits, follow general directions given in any good Cold Pack Canning Book.
Cooking Chart showing Pre-Heating temperatures, position of baking switch, duration (in time) total Baking time for operations as shown.

<table>
<thead>
<tr>
<th>Food Product</th>
<th>Preheat Oven</th>
<th>HIGH</th>
<th>Turn Oven Switch to MEDIUM</th>
<th>Turn Oven Switch to LOW</th>
<th>Turn Oven Switch to OFF</th>
<th>Total Time in Oven</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bread</td>
<td>450°</td>
<td>15 min.</td>
<td>15 min.</td>
<td>20 min.</td>
<td>50 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Parker House Rolls</td>
<td>475°</td>
<td>5 min.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baking Powder Biscuit</td>
<td>500°</td>
<td>12 min.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Short Cake</td>
<td>500°</td>
<td>15 min.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pop Overs</td>
<td>550°</td>
<td>15 min.</td>
<td>20 min.</td>
<td></td>
<td>35 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>425°</td>
<td>5 min.</td>
<td>20 min.</td>
<td></td>
<td>25 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corn Bread</td>
<td>500°</td>
<td>5 min.</td>
<td>10 min.</td>
<td></td>
<td>20 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ginger Bread</td>
<td>425°</td>
<td>15 min.</td>
<td>10 min.</td>
<td></td>
<td>25 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Layer Cake</td>
<td>425°</td>
<td>10 min.</td>
<td>10 min.</td>
<td></td>
<td>20 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sponge Cake</td>
<td>375°</td>
<td>10 min.</td>
<td>40 min.</td>
<td></td>
<td>50 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple Pie</td>
<td>500°</td>
<td>15 min.</td>
<td>25 min.</td>
<td></td>
<td>40 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon Pie</td>
<td>450°</td>
<td>5 min.</td>
<td>20 min.</td>
<td></td>
<td>35 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cup Custard</td>
<td>425°</td>
<td>20 min.</td>
<td>10 min.</td>
<td></td>
<td>30 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roast Beef (6 lbs.)</td>
<td>400°</td>
<td>15 min.</td>
<td>20 min.</td>
<td>60 min.</td>
<td>10 min.</td>
<td>105 min.</td>
<td></td>
</tr>
<tr>
<td>Roast Pork (6 lbs.)</td>
<td>500°</td>
<td>135 min.</td>
<td></td>
<td></td>
<td>15 min.</td>
<td>150 min.</td>
<td></td>
</tr>
<tr>
<td>R'st Chicken (3½ lbs.)</td>
<td>475°</td>
<td>60 min.</td>
<td></td>
<td></td>
<td>15 min.</td>
<td>75 min.</td>
<td></td>
</tr>
<tr>
<td>Roast Turkey (10 lbs.)</td>
<td>500°</td>
<td>30 min.</td>
<td>60 min.</td>
<td>110 min.</td>
<td>200 min.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked Fish</td>
<td>500°</td>
<td>15 min.</td>
<td>15 min.</td>
<td>30 min.</td>
<td>60 min.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Have damper open to first notch for bread, cake and pastry.
Fully opened for broiling operations.
Closed for roasting meats.

NOTE: The Pre-Heating tables of temperatures shown on chart require from 8 to 10 minutes for oven in models No. 93, 94, 95, 96, 98, 99, and 990 using both "Baking" and "Broiling" units, and from 14 to 16 minutes for models No. 91 and 92 using "Baking" unit only.
“UNIVERSAL” ELECTRIC RANGES
Cabinet Model   Combination Oven and Broiler

Warming Closet
No. E94R  Right Hand Oven
No. E94L  Left Hand Oven

Dimensions
Floor space  27” x 43½”
Height over all, No. E94  51”
Height over all, No. E93  40”
Height from floor to cooking top  30”
Size of cooking top  24” x 24”
Weight crated, No. E94  360 lbs.
Weight crated, No. E93  345 lbs.

Without Warming Closet
No. E93R  Right Hand Oven
No. E93L  Left Hand Oven

3 Hot Plates (Enclosed Type)
Each 8⅞” diameter

Wattages
Location  Low  Med.  High
Front Right  250  500  1000
Front Left  375  750  1500
Rear  250  500  1000

Oven

14” x 14” x 19” (inside measurement)
Heating Unit (Baking) easily removable  500  1000  2000
Heating Unit (Broiling) easily removable  375  750  1500
Equipped with Enameled Broiler Pan and Nickeled Racks.

TOTAL MAXIMUM WATTAGE—7 K. W.
A fine Range for general service.
There is a standard attachment plug receptacle on the hot-plate side of this range.
For heating Warming Closet or for smaller appliances such as Irons.
"UNIVERSAL" ELECTRIC RANGES

Four Hot Plates Cabinet Model  Combination Oven and Broiler

Without Warming Closet
No. E95R Right Hand Oven
No. E95L Left Hand Oven

Dimensions

<table>
<thead>
<tr>
<th></th>
<th>Floor space</th>
<th>Height over all, No. E96</th>
<th>Height over all, No. E95</th>
<th>Height from floor to cooking top</th>
<th>Size of cooking top</th>
<th>Weight, crated, No. E96</th>
<th>Weight crated, No. E95</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>27&quot; x 43½&quot;</td>
<td>51&quot;</td>
<td>49&quot;</td>
<td>39&quot;</td>
<td>24&quot; x 24&quot;</td>
<td>365 lbs.</td>
<td>350 lbs.</td>
</tr>
</tbody>
</table>

Warming Closet with Heating Unit
No. E96R Right Hand Oven
No. E96L Left Hand Oven

4 Hot Plates (Enclosed Type)

<table>
<thead>
<tr>
<th></th>
<th>Three 8¾&quot; diameter</th>
<th>One 6¾&quot; diameter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Low</td>
<td>Med.</td>
</tr>
<tr>
<td>Front Right</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>Front Left</td>
<td>375</td>
<td>750</td>
</tr>
<tr>
<td>Rear Left</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>Rear Right</td>
<td>165</td>
<td>330</td>
</tr>
</tbody>
</table>

Oven

<table>
<thead>
<tr>
<th></th>
<th>Wattages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Location</td>
<td>Low Med. High</td>
</tr>
<tr>
<td>Heating Unit (Baking) easily removable</td>
<td>500 1000 2000</td>
</tr>
<tr>
<td>Heating Unit (Broiling) easily removable</td>
<td>375 750 1500</td>
</tr>
</tbody>
</table>

Equipped with Enameled Broiler Pan and Nickeled Racks.
No. E96 Warming Closet has 550-Watt Heating Element Installed.

TOTAL MAXIMUM WATTAGE OF No. E96R and No. E95L—8210
TOTAL MAXIMUM WATTAGE OF No. E95R and No. E95L—7660

A fine Range for general service.
There is a standard attachment plug receptacle on the hot-plate side of this range.
For heating Warming Closet or for smaller appliances such as Irons.
### Dimensions

<table>
<thead>
<tr>
<th>Feature</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Floor Space</td>
<td>27&quot; x 23 1/4&quot;</td>
</tr>
<tr>
<td>Height over all</td>
<td>38 1/4&quot;</td>
</tr>
<tr>
<td>Height from floor to cooking top</td>
<td>33 3/4&quot;</td>
</tr>
<tr>
<td>Size of cooking top</td>
<td>23 1/2&quot; x 21 1/2&quot;</td>
</tr>
<tr>
<td>Weight crated, No. E98</td>
<td>273 lbs.</td>
</tr>
<tr>
<td>Weight crated, No. E99</td>
<td>263 lbs.</td>
</tr>
</tbody>
</table>

### 3 Hot Plates

<table>
<thead>
<tr>
<th>Location</th>
<th>Low</th>
<th>Med.</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Right</td>
<td>250</td>
<td>500</td>
<td>1000</td>
</tr>
<tr>
<td>Front Left</td>
<td>375</td>
<td>750</td>
<td>1500</td>
</tr>
<tr>
<td>Rear 6 1/2&quot; diam. on</td>
<td>115</td>
<td>330</td>
<td>660</td>
</tr>
</tbody>
</table>

#### Oven Wattages

- **Heating Unit (Baking) easily removable**
  - Low: 500
  - Med.: 1000
  - High: 2000

- **Heating Unit (Broiling) easily removable**
  - Low: 375
  - Med.: 750
  - High: 1500

**Equipped with Enameled Broiler Pan and Nickeled Racks.**

### TOTAL MAXIMUM WATTAGE

- **No. E98—6660**
- **No. E99—6 K.W.**

For small kitchens, the modern apartment house or wherever economy of floor space is necessary. Meets every demand of the average family.

No. E98 for use where a third plate is desired.

There is a standard attachment plug receptacle on the left hand side of this range. For heating Warming Closet or for smaller appliances such as Irons.
UNIVERSAL ALUMINUM WARE
FOR ELECTRIC COOKING

UNIVERSAL Aluminum Utensils are heavy in construction, light to handle, extremely durable, and above all—sanitary.

The bodies of UNIVERSAL Pots, Pans, Kettles and Cups are seamless—made in one piece from thick, hard sheet aluminum. There are no cracks to collect grease and grime, no crevices to house a riff-raff of germs, no sharp corners to scrape, scrub or polish. All rims have strong, tightly rolled beads, all surfaces and corners are rounded. This ware is easily kept clean and bright as dirt cannot hide from the cleaner’s sight.

UNIVERSAL Aluminum Utensils have superior cooking qualities owing to quick absorption and even distribution of heat. They are handsome in design and finish, cleanest for the cooking and the cook. Above all, they are made to wear.
"UNIVERSAL" VACUUM CLEANER

The "Universal" Cleaner has a more powerful motor and greater suction than any other cleaner, with a patented nozzle having thread catchers on both sides of the mouth of the nozzle with air spaces between so that the air is powerfully whirled in from both sides, as well as up through the carpet and blows thread, lint, etc., off the thread catchers up into the bag with whatever dust and dirt is on the surface or in the carpet. The ends have arched openings which permit cleaning to be done close to baseboards and in all the nooks and corners. Nozzle has a rubber buffer to prevent marring furniture.

The mouth of the nozzle can be raised or lowered by a simple and positive adjustment to suit conditions of the surface to be cleaned and the nozzle can be easily removed for attaching the hose for using the various attachments.

Dust Bag is easily detached for emptying.

There is a latch which, when dropped, engages a button for tipping up the front or back of the cleaner.

Pistol grip handle is easily and firmly held without cramping the finger and the switch is conveniently located to give perfect control of motor. Handle will stay in upright position when not in use.

All wear and strain on connections is eliminated by the "Universal" method of hinged terminal connections.

The oiling system of the "Universal" is very simple and positive.

ATTACHMENTS

With the attachments, bookcases, radiators, picture frames, mouldings and wall hangings are quickly and thoroughly cleaned. They capture dust and dirt in all hard-to-get-at places where the broom, brush and dust-cloth cannot reach.

1 8 ft. Web Covered Hose 1¼ in. Diameter
2 30 inch Extension Tube
3 7 inch Drapery Nozzle
4 Hollow Clothing Brush
5 Blower Nozzle
6 Connector Tube
"UNIVERSAL" ELECTRIC WASHER

There is no more work to washing with the Universal than to put the clothes in and take them out and it banishes forever the dread and drudgery of washday.

The Universal Washer has the combined advantages of both oscillating and revolving washers with many special features which are patented and exclusive Universal Features.

Cylinder revolves twice in one direction, then reverses, making 18 complete revolutions a minute washing heavy blankets, greasy overalls or the daintiest lingerie safely and cleanly.

It is simple in construction and every part is rigidly and substantially built to last a lifetime.

All parts are enclosed in cabinet and there is nothing to bother with or even think about. Two handy levers control both washer and wringer. Cylinder can only be started by shifting the lever to its correct position. Quick release stops cylinder by a simple stroke of the hand.

Wringer wrings in both directions and has a double drain board that locks in position. Wringer cannot be moved to a new position while wringing. Tension on the wringer rolls can be instantly released by a stroke of the hand.

The "Universal" Safety Release Clutch automatically cuts off the power should the motor become overloaded due to clothing clogging. When wringer rolls are reversed and clogging removed, the washer will immediately start again. This clutch is positive in action and eliminates all possibility of damage to motor.

Handsome Blue Gray Enamel Finish.

Capacity 6 sheets.

Floor Space 24x30 inches.


Cost of operating 2 cents per hour on a 10 cent lighting rate.
ELECTRIC COFFEE URN SET

This handsome Colonial Loving Cup Pattern electric urn serves every day in a practical way to adorn the home table and produce delicious coffee.

Urn sold separately if desired.

THREE-HEAT ELECTRIC TABLE STOVE

If you have never experienced the delight of cooking at the table, you certainly should try it with this Table Stove.

Will broil, fry, stew or roast, cooking both above and below the coils at the same time.

Equipped with rack and four egg poaching pans and 3-heat snap-switch.

REVERSIBLE ELECTRIC TOASTER

A turn of the racks reverses the bread for toasting on both sides. The "Universal" toasts to a turn and turns the toast without the slightest danger of burning the fingers.

A slice a minute—right at the table and served piping hot—ten slices for 1 cent.

THE WRINKLE PROOF IRON

The "Universal" Roundheel Iron moves forward, backward and sideways—doing best work with greatest ease. The Roundheel cannot catch and wrinkle the fabric on the backward stroke as do other irons which undo the work done by the forward stroke.

Costs 5 cents an hour to operate, if used continually. Stored up heat, however, permits iron to be used much of the time without electricity.
Cold Pack Can Electrically

Use your Electric Oven for your cold pack canning this season instead of the old fashioned boiler method.

Prepare your berries, fruits or vegetables in the usual manner. Pack your jars firmly, but carefully, and cover with boiling syrup or water as the case may be.

Pre-heat oven to 250 degrees. Turn upper heating unit “off,” lower unit to “medium.” Heat must not exceed 300 degrees and jars must not touch one another. Screw lids on lightly. Use grate on the third runner above the lower unit. Set jars in shallow pan. DO NOT use top unit.

Full canning instructions will be found on pages 90 and 91 of Hot Point Recipe Book. If these are followed closely perfect results are assured.

Or if you wish, we will have a representative call and help you personally.

Sheridan County Electric Co.
54 So. Main.
Phone 128

“This Is The Electrical Age”