

**PHILCO**  
*Electric*  
**Recipe Book**

PRICE FIFTY CENTS



WITH A PHILCO ELECTRIC KITCHEN

# Anyone Can Be a Good Cook



Today, cooking is more than the use of a range. A good cook skillfully plans her meals for the greatest economy of food and energy. Her PHILCO Electric Range, PHILCO Refrigerator and PHILCO Home Freezer each play an important role in the planning and preparation of appetizing, nutritious meals for her family. With these marvelous units she has the ways and means to handle her food problems more wisely and more economically than ever before.

In this book you will find exciting new recipes and some of your old favorites... with a new twist. Each tempting dish has been tested and selected by the PHILCO Home

Economics Department to demonstrate the wonderful simplicity, economy and versatility of the PHILCO Electric Kitchen. In using these recipes and tips to better, easier cooking or in developing your own variations you will be amazed and delighted with your ability to bring a thrilling new satisfaction to your family meals.

PHILCO is proud of the leadership in research and production that brings you greater efficiency and enjoyment in your home. We feel sure that you will be proud, too, of the service and dependability you will find in all PHILCO products... *famous for quality the world over.*

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# Top of the Range Cooking



Philco surface units give Top-Of-Range cooking a flexibility you have never before experienced. Different heats, automatically and exactly controlled, make it easy to prepare each dish speedily and perfectly. Try these Philco recipes, or your own old favorites, and taste the difference when meats retain their juice and tenderness, and vegetables hold their full, natural flavor. Enjoy a new experience in fast, comfortable cooking on your PHILCO Electric Range!

## R E C I P E S

### THIN

1 tbsp. shortening  
1 tbsp. flour  
½ tsp. salt  
dash pepper  
1 cup milk

### WHITE SAUCE

#### MEDIUM

2 tbsp. shortening  
2 tbsp. flour  
½ tsp. salt  
dash pepper  
1 cup milk

#### THICK

3 tbsp. shortening  
4 tbsp. flour  
½ tsp. salt  
dash pepper  
1 cup milk

Place saucepan on small unit. Turn to High, melt shortening. Turn switch to Low, stir in flour, add seasoning. Add milk gradually stirring constantly until smooth. For cheese sauce add grated sharp cheese to sauce. The amount depends upon sharpness of cheese.

### CUSTARD SAUCE

2 cups milk  
¾ cups sugar  
3 tbsp. flour  
¼ tsp. salt  
2 egg yolks

Scald milk in saucepan on small unit with switch on High. Mix together sugar, flour and salt. Add scalded milk to dry ingredients. Turn switch to Low. Cover. Cook for 20 minutes, stirring frequently. Beat egg yolks, gradually add milk mixture, stirring constantly. Return to unit and cook on Simmer for about 3 minutes.

on High. When steaming, stir and replace cover. Turn switch off, cook on retained heat.

### GRIDDLE CAKES

(Basic recipe)

Time 2 to 3 mins.

1¼ cups sifted all purpose flour  
2½ tsp. baking powder  
2 tsp. granulated sugar  
¾ tsp. salt  
1 egg  
¾ cup milk  
3 tbsp. melted shortening

Measure and sift flour, baking powder, sugar and salt. Break egg into bowl, add milk and shortening. Beat well. Slowly add egg mixture to flour and mix until all ingredients are wet. Do not beat. Pour into a pitcher.

Place skillet on large surface unit, heat on High until 2 or 3 drops of water form beads on skillet. Brush with shortening. Pour in batter. Turn switch to Medium or if too hot turn to Medium Low. Add ¼ to ½ cup more milk for thinner cakes.

Fruits may be added for variety. Other flours such as corn meal or buckwheat may be substituted for ½ cup all purpose flour.

### WELSH RAREBIT

Time 8 to 10 mins.

2 tbsp. shortening  
2 tbsp. flour  
1 cup milk  
2 eggs  
2 cups cubed cheese  
½ tsp. dry mustard  
1 tbsp. Worcester-shire sauce  
⅛ tsp. cayenne

Place skillet on large unit. Turn switch to High, melt shortening, add flour, mix. Turn switch to Low, add milk slowly, stirring constantly. Beat eggs and pour mixture over. Return to skillet, add cheese and seasoning. Stir until cheese melts and thickens. Serve on melba toast or crackers.

### STEAMED RICE

Time 30 mins.

1 cup rice  
2 cups water  
1 tsp. salt  
1 tsp. butter

Put rice in a sieve, run cold water over it, shaking sieve to wash all of starch off rice.

Put rice, water, salt and butter in saucepan, cover. Place on small unit, switch

### CARROT ROLLS

Time 1-1¼ hrs.

1½ lb. round steak  
cut thin  
salt and pepper  
6 small carrots  
flour  
shortening  
1 small can mushrooms with liquid  
6 peeled potatoes  
½ cup water

Cut steak into pieces large enough to wrap around carrot once. Season meat, wrap each carrot and fasten with a



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toothpick. Roll in flour. Place skillet on large unit, switch on High. Melt shortening. Turn switch to Medium Low. Brown rolls. Add mushrooms, liquid, water and potatoes. Cover skillet when steaming, turn switch to Low until done.

### ITALIAN MEAT BALLS WITH SPAGHETTI

*Time 1 hour*

½ lb. ground beef	¼ cup shortening
½ lb. ground veal	1 onion cut fine
salt and pepper	1 green pepper sliced
½ cup bread crumbs	1 cup celery chopped
½ cup milk	½ of 8 oz. box spaghetti
1 tbsp. grated Parmesan cheese	3 cups tomatoes
1 tsp. grated onion	2 tbsp. Worcestershire sauce
1 clove garlic grated	

Mix together meat, salt and pepper, bread crumbs, milk, cheese, grated onion and garlic. Form into small balls. Place skillet on large unit, turn switch to High and melt shortening. Turn switch to Medium Low and brown meat balls. Add finely cut onions, green pepper and celery. Put broken spaghetti over top. Pour over tomatoes and Worcestershire sauce. Cover, turn switch to High and when steaming turn to Low until finished cooking.

### SPANISH STYLE CHICKEN

*Time 1-1¼ hours*

flour	4 medium tomatoes quartered
salt and pepper	5 medium potatoes quartered
2 quartered fryer chickens	2 cups fresh peas
shortening	8 small onions

Add salt and pepper to flour. Roll cleaned, cut chicken in flour. Place skillet on large unit. Add shortening and melt on High heat. Turn switch to Medium Low. Brown chicken, add vegetables, cover. Turn switch back to High, when steaming, turn to Low. If frozen peas are used, add at end of 45 minutes of cooking time.

### MACARONI & LIVER

*Time 1 hour*

¾ tbsp. shortening	3 cups tomato juice
1 lb. white onions peeled and sliced	1 cup tomato catsup
1 green pepper diced	½ tsp. salt
1 lb. beef or pork liver cut in small pieces	dash pepper
	2 cups uncooked macaroni

Place skillet on large unit. Turn switch on High and melt shortening, add onions, green pepper and liver. Brown, add other ingredients. Stir in macaroni so juice covers it. Place cover on skillet; when steaming freely, turn switch to Low. Cook until macaroni is tender.

### ONE DISH PORK CHOP MEAL

*Time 1 hour*

6 thick pork chops	12 cloves
salt	12 large prunes
3 large sweet potatoes cut in half or (6 small)	1 pkg. frozen apricots
lemon juice	

Place skillet on large unit, turn switch to Medium Low, add pork chops and brown slowly. Season with salt. Peel sweet potatoes and rub with lemon juice. Place on top of chops. Insert cloves in prunes. Sprinkle over top. Break frozen apricots in three or four pieces. Place on top. Cover. Turn switch to Medium until steaming then to Low to cook.

### TALLERENI

*Time 40 mins.*

2 tbsp. olive oil or other shortening	cayenne pepper
1 small onion	2 tsp. salt
1 green pepper	¼ lb. dry noodles
1 lb. hamburger	3 cups tomatoes
1 clove garlic	½ lb. American cheese

Place skillet on large surface unit. Turn switch to High, add shortening, when hot, add chopped onion, hamburger, chopped green pepper and garlic. Cook until brown, stirring constantly. Season, put in noodles, tomatoes and grated cheese. Cover. When steaming freely, turn switch to Low and cook for 30 minutes.

### VEAL PARTY DISH

*Time 40 mins.*

2 lbs. veal	½ tsp. pepper
½ cup flour	1 onion
¼ cup shortening	1 pound fresh mushrooms
1 tbsp. paprika	1 cup cream
1 tsp. salt	

Cube veal. Dredge with flour. Place skillet on large surface unit. Turn switch on High. Melt fat, add veal and seasoning and brown. Add onion and sliced mushrooms. Brown, stirring constantly. Pour over cream. Cover. When steaming freely, turn switch to Low and cook for 40 minutes. Serve with steamed rice.

### LOBSTER NEWBURG

*1 lobster 1 to 1½ lb. ½ cup butter*

Boil lobster for 15 to 18 minutes. Cool then remove from shell and cut in inch size pieces. Melt butter and saute lobster for a few minutes.

### SAUCE

¼ cup butter	¼ tsp. pepper
1 tbsp. flour	¼ tsp. nutmeg
1 pt. cream	2 oz. sherry wine
½ tsp. salt	

Melt butter, add and blend flour. Add cream, stir and cook on Low until smooth and creamy. Add seasonings. Add lobster and just before serving, the wine.

### GREEN BEANS & MUSHROOMS

2 pkg. frozen green beans  
3 tbsp. butter  
1 pkg. frozen mushrooms or ½ lb. fresh mushrooms  
salt and pepper

Cook beans with butter according to chart for frozen vegetables, add mushrooms, salt and pepper and heat. If fresh mushrooms are used, slice and sauté in butter for 2-3 minutes before adding to beans.

### DEVILED POTATOES

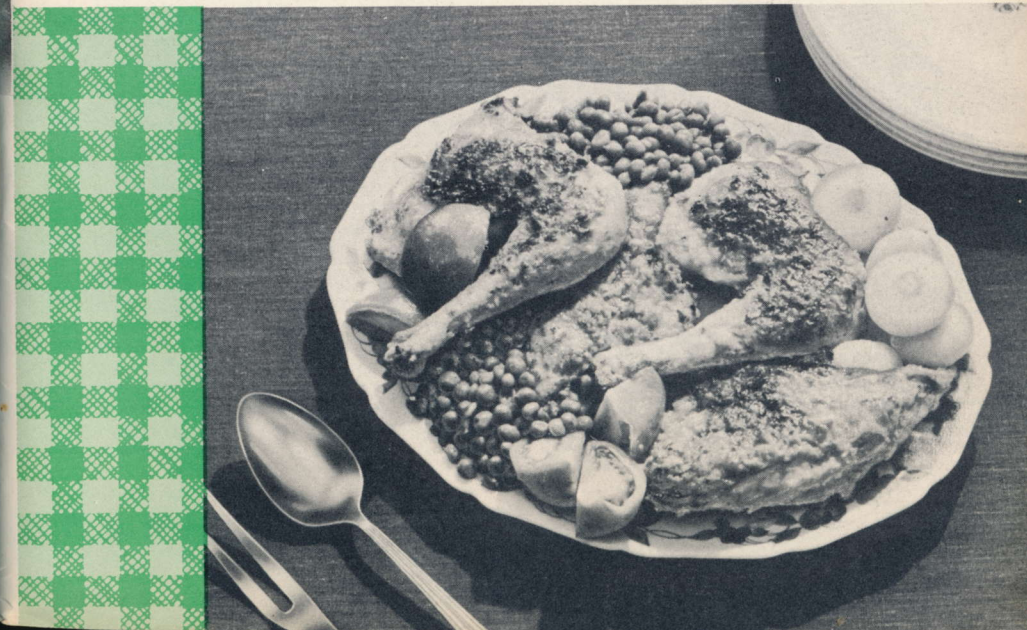
*6 medium sized potatoes ½ cup water  
1 tsp. salt*

Cut potatoes in ½ inch cubes, add salt and water. Cover tightly. Bring to steaming on High heat. Turn switch off and steam 25 to 30 minutes.

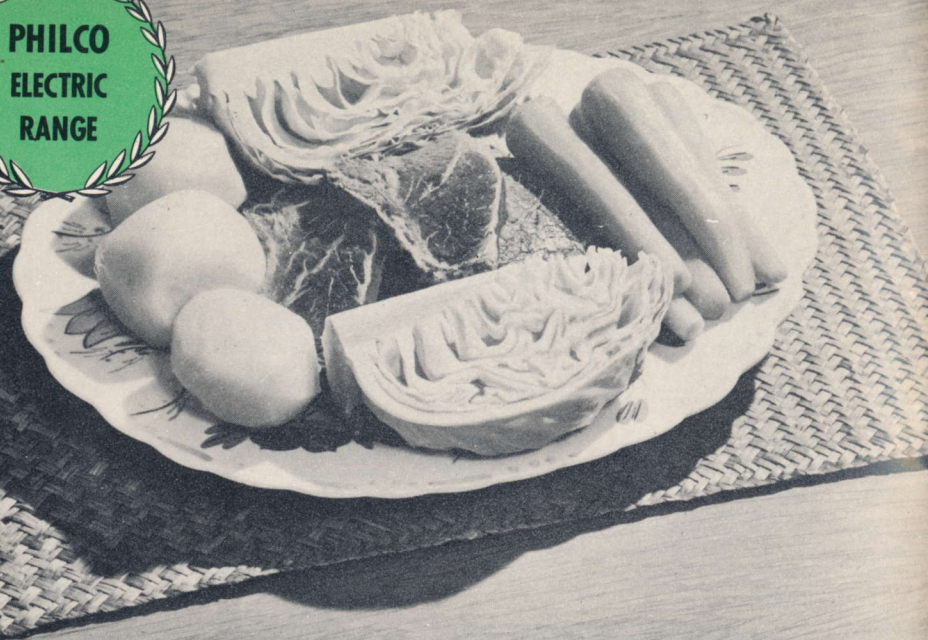
### SAUCE

2 tbsp. shortening	1 tsp. onion, minced
1 tbsp. flour	¼ cup vinegar
½ tsp. salt	1 egg
2 tsp. prepared mustard	

Melt shortening in saucepan, add flour, salt, mustard and onion. Stir until smooth, add vinegar. Beat egg and pour mixture over it. Stir and return to saucepan. Cook on Low 3 minutes. Place cold potatoes in hot skillet with melted shortening. Fry until brown, pour hot sauce over them. Serve immediately.



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# Deep Well Cooking



A savory pot-roast, a delicious, tender New England boiled dinner, steaming soups, rich stews . . . a host of wonderful, tasty foods, all from your PHILCO Electric Range Deep Well Cooker! With the adjustable trivet you can cook, with less work, a complete meal at one time that will have everyone clamoring for more. Enjoy this new experience in fast, comfortable cooking on your PHILCO!

## RECIPES

### VEGETABLE SOUP

*Time 5 hours*

- |  |                                |
|--|--------------------------------|
| 3 lb. shin beef with bone or roast bones | 1 cup diced celery             |
| 2 tbsp. salt                             | 1 cup diced carrots            |
| ½ bay leaf                               | 1 no. 2 can tomatoes (2½ cups) |
| 3½ qt. water to cover bones              | ¾ cup shelled peas             |
| 1 cup cut-up green beans                 | 4 onions cut fine              |

Place bones and shin beef in Deep Well Cooker. Add salt, bay leaf and water. Turn switch to Medium Low. When steaming, turn to Low for 4 hours. Remove bones and strain. Cut off meat and return to kettle. Add vegetables. Turn switch to High and when steaming turn to Low. Cook for 1 hour.

Plan to freeze some of the soup in the Home Freezer for use weeks later. Always chill the soup quickly, package in freezer cartons or freezer jars.

Frozen vegetables may be used in place of fresh vegetables.

### VICHYSOISE

*Time 30 mins.*

- |                        |                        |
|------------------------|------------------------|
| 4 leeks                | 2 tsp. salt            |
| 4 tbsp. butter         | ¼ tsp. white pepper    |
| 1 cup boiling water    | paprika                |
| 2½ cups diced potatoes | 2 tbsp. chopped chives |
| 2 cups chicken broth   | 1 cup whipping cream   |
| 2 cups light cream     |                        |

Peel and cut leeks. Turn switch to High. Melt butter. Add leeks and brown. Add boiling water and potatoes. Cook until tender. Press through fine sieve. Return to cooker kettle. Add chicken broth, cream, salt and pepper. Cook on Low for 5 minutes. Just before serving whip heavy cream and fold into soup. Serve hot with dash of paprika and sprinkle of chives, or chill in refrigerator and serve cold. ½ cup of rum added just before serving gives an excellent flavor.

### SPLIT PEA SOUP

*Time 3¼ hours*

- |                         |                |
|-------------------------|----------------|
| 2 cups dried split peas | 3 tbsp. butter |
| 3 qt. cold water        | 1 tbsp. sugar  |
| ½ lb. salt pork         | 1 tsp. salt    |
| 1 cup diced celery      | ¼ tsp. pepper  |
| 1 cup diced onion       |                |

Combine peas, water, diced salt pork, diced celery and onions in cooker kettle. Turn switch to High until steaming then to Low for 3 hours. Add butter, sugar and seasoning, cook 15 minutes. This soup can be cooled, put into freezer cartons and stored in the Home Freezer for several weeks.

### CHILI

*Time 1 hour*

- |                       |                         |
|-----------------------|-------------------------|
| ½ lb. salt pork       | 2 cans red kidney beans |
| 2 cups chopped onions | chili powder to taste   |
| 3 lbs. ground beef    |                         |
| 5 cups tomatoes       | salt and pepper         |

Cut salt pork into tiny pieces. Place in cooker kettle. Turn switch to High. Cook until nearly crisp, add onion and brown, stirring frequently. Add tomatoes and seasoning. Use chili powder sparingly. When steaming, turn switch to Low for 30 minutes. Add kidney beans. Turn to High until steaming then Low for about 30 minutes.

### BAKED BEANS

*Time 8 to 10 hours*

- |                         |                        |
|-------------------------|------------------------|
| 2 lbs. dried navy beans | 1 tsp. mustard         |
| ½ cup brown sugar       | 1 medium onion         |
| ¼ cup molasses          | 1 lb. sliced salt pork |
|                         | 6 cups cold water      |

Wash beans, put into cooker kettle. Add other ingredients. Cover, Turn switch to Low and cook all day or all night. These baked beans are delicious. Beans may be reheated in oven which will brown the pork slices. Make this large



recipe, cool and freeze remaining beans for use weeks later. Steamed brown bread may be placed on trivet over beans.

### NEW ENGLAND BOILED DINNER

*Time 4 hours*

- |                             |                   |
|-----------------------------|-------------------|
| 4-5 lb. corned beef         | 1 stalk celery    |
| 1 onion sliced thin         | 1 pared carrot    |
| 6 peppercorns               | sprig parsley     |
| 1 bay leaf                  | 6 carrots         |
| 1 or 2 peeled garlic cloves | 6 potatoes (med.) |
| 2 green pepper rings        | 6 white turnips   |
|                             | 1 head cabbage    |

Place corned beef in cooker kettle, cover with cold water. Add next eight ingredients. Turn switch to High until boiling. Remove any scum. Cook until nearly tender about 3½ hours, turning switch to Low. Add pared carrots, potatoes, turnips. Turn switch to High until steaming, then to Low for 15 minutes. Wash and cut 1 medium head green cabbage in 6 pieces. Put on top of vegetables. Turn switch to High, when steaming freely turn switch to Low. Cook until vegetables are tender but still crisp. This should be about 15 minutes longer. The corned beef can be cooked on Low heat all night if desired and vegetables added in the morning. Serve with horseradish and chili sauce.

### ENGLISH PLUM PUDDING *Time 6-8 hours*

- |                         |                        |
|-------------------------|------------------------|
| ¼ lb. finely cut citron | 1 tsp. cloves          |
| ½ lb. finely cut figs   | 1 tsp. cinnamon        |
| 2 cups currants         | 2 tsp. cream of tartar |
| 1 lb. raisins           | 7 eggs                 |
| 2 cups ground suet      | 1 cup whiskey or wine  |
| 2 cups sugar            | 1 cup milk             |
| 1 cup sifted flour      | 1 tsp. soda            |
| 4 cups bread crumbs     |                        |

Combine fruit, suet, and all dry ingredients except soda. Beat and add eggs and whiskey or wine. Allow to stand over night. In morning add milk and soda. Pour into well greased molds. Add 2 cups water to Deep Well Cooker. Place molds on trivet. Turn switch to High until steaming freely, then turn switch to Low. Steam for 6 to 8 hours. Serve with hard sauce.

### HARD SAUCE

- |                             |  |
|-----------------------------|--|
| 2 cups confectioners' sugar | 1 tsp. vanilla, brandy, rum, sherry or lemon juice |
| ½ cup butter                |  |

Cream sugar and butter, preferably with electric mixer, add flavoring. (This may be stored in a closed jar in refrigerator.)

### NEW ENGLAND CLAM CHOWDER

*Time 15 mins.*

- |                         |   |
|-------------------------|---|
| ½ lb. salt pork, ground | ½ tsp. pepper                                   |
| 3 small onions, minced  | 1 qt. fresh clams minced or 2 cans minced clams |
| 3 cups boiling water    | 3 cups milk                                     |
| 3 cups diced potatoes   | 6 pilot crackers                                |
| 2 tsp. salt             |   |

Put salt pork through food chopper. Turn switch to High and place salt pork in cooker. Fry out fat. Remove pork, leaving only fat; add onions, turn switch to Low and sauté slowly until tender. Add boiling water, potatoes and seasonings, and boil about 15 minutes. Heat clams and clam liquor to the boiling point; add with the milk to the soup mixture. Turn switch to High and bring to boil. Crumble crackers in bowl and pour chowder over.

### FRICASSEE OF CHICKEN *Time 1½ hours*

- |                             |                |
|-----------------------------|----------------|
| 4 or 5 lb. chicken (cut up) | top milk flour |
| salt and pepper             | 1 cup broth    |
| 6 tablespoons shortening    |                |

Cut chicken into servings. Dip in top milk then in flour. Season with salt and pepper. Place skillet on large unit. Add shortening and brown chicken on High or Medium. Turn switch off and remove chicken to Cooker Kettle. Add 1 cup broth. Cover. Turn switch to High until steaming, then to Low to finish cooking.

Variations: May use Veal, Lamb, Rabbit, etc.

### COMPANY SAUERKRAUT *Time 1½ hours*

- |                    |                                  |
|--------------------|----------------------------------|
| 1 lb. veal         | 3 green peppers, chopped         |
| 1 lb. pork         | 4 fresh tomatoes, peeled         |
| 2 tbsp. shortening | 1 large can or 1½ lb. sauerkraut |
| salt               | 1 pt. thick sour cream           |
| pepper             |                                  |
| 4 onions, chopped  |                                  |

Cut meat into cubes. Turn switch to High. Melt shortening and brown meat. Season, add fresh vegetables then sauerkraut and cream. When steaming freely, turn to Low.

### STEAMED FRUIT PUDDING

*Time 1¾ hours*

- |                           |                            |
|---------------------------|----------------------------|
| 1 cup sifted flour        | 1 cup ground suet          |
| 1 tsp. soda               | 1 cup brown sugar          |
| 2 tsp. cinnamon           | 2 cups soft bread crumbs   |
| 1 tsp. cloves             | 2 eggs                     |
| ½ tsp. salt               | 1 cup milk                 |
| 2 cups raisins            | 1 tsp. vanilla             |
| 1 cup chopped dates       | ¼ cup orange juice or wine |
| ½ cup assorted fruit peel |                            |

### ½ cup chopped nuts

Sift all dry ingredients together. Mix all fruit and nuts, suet, sugar, and bread crumbs. Combine with dry ingredients. Beat eggs, add milk and vanilla and fruit juice. Combine all, mix well. Pour into 3 well greased No. 2 tin cans or 2 large cans. Cover with aluminum foil or waxed paper. Add 1 cup water to Deep Well Cooker. Place cans on trivet. Turn switch to High until steaming freely, then turn to Low. Serve with hard sauce or butter sauce.

### BUTTER SAUCE

- |              |             |
|--------------|-------------|
| ½ cup butter | ¾ cup cream |
| 1 cup sugar  |             |

Melt butter, add sugar and cream. Bring to a boil on High heat. Turn unit off and allow to stand on unit for 10 minutes to complete cooking. (May also be made with brown sugar.)



### POPPING CORN

- |                              |
|------------------------------|
| ¾ cup popcorn                |
| 4 tbsp. vegetable shortening |

Put corn in a sieve and run cold water through it. Shake well to remove excess moisture. Place shortening in cooker kettle. Turn switch to High heat. Heat until 1 kernel pops very quickly when dropped into hot shortening. Drop corn in, stir and cover. When popping is well started, turn switch to Medium heat. Stir once during popping.







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# Deep Fat Frying

## RECIPES

### DOUGHNUTS

Temp. 370°—Time 2 to 5 mins.

- |                           |                    |
|---------------------------|--------------------|
| 3½ cups all-purpose flour | 3 tbsp. shortening |
| 4½ tsp. baking powder     | 1 cup sugar        |
| ½ tsp. cinnamon           | 2 eggs             |
| ½ tsp. nutmeg             | ¾ cup milk         |
| ½ tsp. mace               | 2 lb. fat or oil   |
| 1 tsp. salt               |                    |

Sift and measure flour, add baking powder, spices, salt and sift together. Cream shortening, add sugar and cream until light, add eggs and beat well. Add flour mixture alternately with milk. Place in refrigerator on chiller tray about 1 hour to cool. Sprinkle pastry cloth lightly with flour.

Roll dough out ½ inch thickness, cut with doughnut cutter. Place fat or oil in cooker kettle. Heat to 370° F. using deep fat thermometer or until cube of day old bread browns in one minute.

Drop only two or three doughnuts in at one time so they can float. Turn at once. Cook until golden brown, turn and cook second side. Drain, place on brown paper. Roll in confectioners' or granulated sugar.

### FRITTER BATTER—BASIC RECIPE

Temp. 365°-375°—Time 2 to 5 mins.

- |                       |                   |
|-----------------------|-------------------|
| 1½ cups flour         | ½ cup milk        |
| 1½ tsp. baking powder | 1 egg well beaten |
| ¼ tsp. salt           |                   |

Sift together flour, baking powder and salt. Blend milk and egg. Add gradually to dry ingredients. This batter may be used with fruits, vegetables, meat or sea food. Drop into deep hot fat in deep well cooker. Drain on absorbent paper.

### FRENCH FRIED ONIONS

Temp. 385°—Time 2 to 3 mins.

- |             |                 |
|-------------|-----------------|
| 4 onions    | Salt and pepper |
| 1 cup milk  | Shortening      |
| 1 cup flour |                 |

Peel and cut onions in ¼ inch slices. Separate into rings. Soak in milk a few minutes. Drain, then dip in flour seasoned with salt and pepper. Fry onions in hot fat until golden brown. Drain on absorbent paper.



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# Oven Cooking



The spacious oven in every PHILCO Electric Range is an oven you will love to cook with. Heavy, all-around glass-wool insulation not only keeps moisture in and cooks without drying-out, it also holds the heat, leaving your kitchen always cool and comfortable. Oven cooking with PHILCO is a revelation :

**BAKING** is easier . . . results are uniform with automatically maintained constant temperatures.

**ROASTING** is evenly done . . . meat holds its own natural juices and flavor.

**OVEN MEALS** cooked while you are away from home will be ready as you

like them, when you want them.

**BROIL-UNDER-GLASS** and marvel at the exciting taste of steaks and chops broiled in their own vapor . . . *only PHILCO has it!*

Enjoy this new experience in fast, comfortable cooking in your PHILCO !



# Baking



Success in baking is three things: a good recipe, careful preparation, and proper baking. If you follow these recipes carefully your PHILCO Electric Range will bake them as they should be baked . . . Soft, fluffy cakes, lip-smacking pies, light, softly browned bread and biscuits . . . all baking can be done in your PHILCO oven with equal success every time.

In planning your baking, remember that for greater convenience and economy, bread and biscuits can be safely frozen and stored in your PHILCO Home Freezer for future use.

Enjoy this new experience in fast, comfortable cooking in your PHILCO!

## CAKE RECIPES

### STANDARD TWO EGG CAKE

*Temp. 375°—Time 25-30 mins.*

- |                           |                       |
|---------------------------|-----------------------|
| ½ cup shortening          | 2¼ tsp. baking powder |
| 1 cup sugar               | ¼ tsp. salt           |
| 2 eggs                    | ¾ cup milk            |
| 2¼ cups sifted cake flour | 1 tsp. vanilla        |

Cream shortening and sugar. Add eggs one at a time and beat well. Sift dry ingredients together, add alternately with milk and vanilla. Pour into two well greased 8" pans.

### ONE BOWL CHOCOLATE CAKE

*Temp. 350°—Time 30-35 mins.*

- |                           |                  |
|---------------------------|------------------|
| 1½ cups sifted cake flour | ½ tsp. soda      |
| 1¼ cups sugar             | 1 tsp. salt      |
| ½ cup cocoa               | ¾ cup shortening |
| 1½ tsp. baking powder     | 1 cup milk       |
|                           | 1 tsp. vanilla   |
|                           | 2 eggs unbeaten  |

Sift all dry ingredients together into mixing bowl. Drop in shortening, add ⅓ of milk, then vanilla. Beat with electric mixer on slow or medium speed for 2 minutes. Scrape bowl and beaters. Add eggs and remaining milk and beat 2 minutes on slow or medium speed. Scrape bowl and beaters, stir once around bowl with spoon. Pour into two well greased 8" pans.

### RED DEVILS FOOD CAKE

*Temp. 350°—Time 1 hour*

- |                  |                           |
|------------------|---------------------------|
| ½ cup water      | 2½ cups sifted cake flour |
| 1½ tsp. soda     | ½ tsp. salt               |
| ½ cup cocoa      | ¾ cup sour milk           |
| ⅓ cup shortening | 1 tsp. vanilla            |
| 1¾ cups sugar    |                           |
| 2 eggs           |                           |

Mix together the water, soda and cocoa and allow to stand. Cream shortening with sugar. Add eggs one at a time, beat well. Add cocoa mixture, beat well. Add flour and salt alternately with the milk and vanilla, pour into well greased pan. Bake 45 minutes then remove and spread with frosting (page 22), bake 15 more minutes. Use 10" x 15" x 2" pan. NOTE: 1 tablespoon vinegar added to sweet milk may be used in place of sour milk.

### PINEAPPLE MERINGUE CAKE

*Temp. 350°—Time 20-30 mins.*

- |                  |                      |
|------------------|----------------------|
| ½ cup shortening | 2 tsp. baking powder |
| ½ cup sugar      | ⅓ tsp. salt          |
| 4 egg yolks      | 1 tsp. vanilla       |
| 1 cup cake flour | 5 tsp. milk          |

Cream shortening and sugar together, separate the eggs, add yolks and mix thoroughly. Add the cake flour, which



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has been sifted with the baking powder and salt, alternately with the vanilla and milk. Pour into two 8 inch round layer cake pans and add:

**MERINGUE TOPPING**

- 4 egg whites      ¾ cup chopped  
1 cup sugar        nut meats  
1 tsp. vanilla

Beat egg whites stiff; then add a light sifting of sugar, continue beating and adding until all has been added. Add vanilla and spread meringue on each cake. Sprinkle with nut meats. Bake in oven 20-30 minutes at 350°. Allow to cool, then remove from pans and fill with:

**PINEAPPLE FILLING**

- 1 cup whipping cream    1½ tsp. powdered  
1 cup drained crushed    sugar  
pineapple                  ¼ tsp. vanilla

Place one layer meringue side down on cake plate. Combine filling and spread on cake. Place second layer on top of filling with meringue side up. Serve.

**BANANA CAKE**

*Temp. 350°—Time 1 hour*

- ½ cup shortening    ¼ tsp. soda  
1 cup sugar            1 cup mashed  
2 eggs                  bananas  
2¼ cups cake flour    (about 2 bananas)  
2 tsp. baking        ¼ cup milk  
powder

Cream the shortening and sugar. Add eggs and beat thoroughly. Sift flour and measure. Add baking powder, salt and soda, sift together.

Mash bananas until smooth and almost liquid. Add dry ingredients alternately with bananas and milk. Pour in greased pan (9" x 9" x 2") and bake.

**ANGEL FOOD CAKE**

*Temp. 350°—Time 40-50 mins.*

- 1 cup sifted                  ½ tsp. almond  
cake flour                  extract  
1½ cups sifted sugar      ½ tsp. lemon  
1½ cups egg whites        extract  
1½ tsp. cream of tartar    ½ tsp. vanilla  
½ tsp. salt

Sift flour and ½ cup of sugar together three times. Beat egg whites until frothy in a large bowl. Sprinkle salt, and cream of tartar over whites. Beat until peaks are formed. Add rest of sugar (1 cup) two tablespoons at a time, beat slightly after each addition. Add flavorings. Fold

sugar-flour mixture into meringue in 4 portions using a wire whisk. Pour into ungreased tube pan. Pass a knife through batter circling pan twice. Bake. Test by touching surface lightly with finger. Cake is done if no print is left. Invert pan and cool cake at least 1 hour before removing.

**CHOCOLATE ANGEL FOOD**

- ¾ cup sifted cake flour    ¼ cup cocoa

Sift cake flour and cocoa together three times. Use same mixing procedure as for angel food cake.

**SUNSHINE CAKE**

*Temp. 350°—Time 40-50 mins.*

- 9 eggs, separated        ½ tsp. lemon  
1 tsp. cream              extract  
of tartar                  ½ tsp. vanilla  
1½ cups sugar            1½ cups sifted  
½ tsp. salt                cake flour  
½ tsp. orange extract

Beat egg whites until foamy, add cream of tartar and beat until stiff. Fold in sugar. Add flavoring and salt to egg yolks, beat until very thick then fold into egg whites. Add sifted flour a little at a time and fold in. Bake in ungreased tube pan. Invert pan to cool.

**FRUIT CAKE** *Temp. 275°—Time 3-4 hours*

- ¼ lb. candied lemon      ¼ cup flour  
peel                        1 cup shortening  
¼ lb. candied orange    ½ cup sugar  
peel                        ½ cup honey  
½ lb. candied            5 beaten eggs  
cherries                  1½ cups flour  
1 cup walnut meats    1 tsp. salt  
1 cup pecan meats     1 tsp. baking  
½ lb. pitted dates      powder  
¼ lb. candied            1 tsp. allspice  
pineapple                ½ tsp. nutmeg  
¼ lb. preserved         ½ tsp. cloves  
citron                    ¼ cup orange or  
½ lb. seeded raisins    grape juice

Shred fruit peels; halve cherries, nut meats, and dates; cut pineapple and citron the size of almonds. Dredge fruits in ¼ cup flour. Cream shortening and sugar; add honey, then eggs, and beat well. Add flour sifted with dry ingredients alternately with fruit juice; beat thoroughly. Pour batter over floured fruits and mix well. Line greased 4 x 8 inch loaf pans with waxed paper, allowing ½ inch to extend above all sides of pan. Pour batter into pans; do not flatten. Bake. Makes about 5 pounds.

**JELLY ROLL** *Temp. 425°—Time 12-15 mins.*

- 3 eggs                      2 tsp. baking powder  
¼ cup cold water        ¼ tsp. salt  
1 cup sugar                1 tsp. vanilla  
1 cup sifted                confectioners' sugar  
cake flour                 1 glass jelly or jam

Beat eggs thoroughly. Add water and sugar and continue beating. Sift dry ingredients and add to egg mixture. Mix well, add vanilla. Bake in sheet pan lined with greased wrapping paper. Place tea towel on table; cover with waxed paper. Sprinkle with confectioners' sugar.

Turn hot jelly roll onto waxed paper and spread with one glass jelly or jam. Hold paper and tea towel firmly with thumb and first finger. Lift up and roll. Cool and unwrap. Sprinkle with confectioner's sugar.

**UPSIDE DOWN SKILLET CAKE**

*Temp. 350°—Time 1 hour*

- 2 tbsp. butter or        ½ cup maraschino  
margarine                cherries  
1 cup brown sugar      ½ cup shortening  
½ No. 2 can              1 cup sugar  
drained apricots        2 cups cake flour  
½ No. 2 can              2 tsp. baking powder  
drained peaches        ¼ tsp. salt  
1 small can              2 eggs  
pineapple spears        1 cup milk

Put 2 tablespoons butter in skillet with brown sugar. Let the butter and sugar melt, but do not boil. Arrange fruit over melted sugar. Cream shortening and add sugar. Mix sifted flour with baking powder and salt. Beat eggs and add milk. Add dry ingredients alternately with milk and egg mixture. *Pour mixture over fruit in skillet.* Turn out upside down on plate after baked. Remove handle on skillet before placing it in oven.

**CREAM PUFFS**

*Temp. 400°—Time 50-60 mins.*

- 1 cup boiling water      1 cup bread flour  
½ cup shortening        4 eggs

Add shortening to boiling water. Reduce heat and add flour, stirring constantly until ball forms in center of pan. Remove from heat, add 1 egg at a time beating constantly. Spoon out onto a greased cookie sheet.

May be stored in the freezer unfilled or filled with ice cream. May be made smaller for appetizers filled with pineapple and cream or cottage cheese and frozen.





**CREAM PUFF FILLING** *Time 10-15 mins.*

- |             |                     |
|-------------|---------------------|
| ½ cup flour | 2 cups scalded milk |
| ⅔ cup sugar | 1 tsp. vanilla or   |
| ½ tsp. salt | 2 tbsp. rum         |
| 2 eggs      |                     |

Mix together flour, sugar, salt and eggs in saucepan. Add scalded milk. Cook until mixture thickens, stirring constantly. Cool and add flavoring.

**ORANGE CREAM FROSTING**

- |                    |                      |
|--------------------|----------------------|
| ½ cup orange juice | ½ cup sugar          |
| 2 egg yolks        | 1 cup whipping cream |
| 2 tbsp. flour      |                      |

Mix together in a saucepan, the orange juice, egg yolks, flour and sugar. Cook over Low heat until thick, cool.

Whip cream until stiff. Fold in cold orange mixture. Spread on cake.

**BUTTER CREAM ICING**

*Time 3-5 mins.*

- |                                |                |
|--------------------------------|----------------|
| 1 box confectioners' sugar     | 1 egg white    |
| ¼ cup soft butter or margarine | ¼ tsp. salt    |
|                                | ¼ cup top milk |
|                                | 1 tsp. vanilla |

Sift confectioner's sugar into large mixer bowl. Add butter, egg white and salt. Beat well. Add milk and beat well until fluffy. Add vanilla.

**BAKED FROSTING**

- |                      |                        |
|----------------------|------------------------|
| 2 egg whites         | 1 cup brown sugar      |
| ½ tsp. baking powder | ½ cup cut walnut meats |

Beat egg whites, add baking powder and sugar, beat again and spread over cake, sprinkle with nuts. Bake 15 minutes.



**P I E R E C I P E S**

**PLAIN PASTRY**

*Temp. 475°—Time 10-15 mins.*

- |                     |                    |
|---------------------|--------------------|
| 2 cups flour sifted | ¾ cup shortening   |
| 1 tsp. salt         | 6 to 8 tbsp. water |

Sift flour and salt into bowl. Add shortening. Cut in with pastry blender or knives. Stir water in with fork, use only enough to hold dough together. Roll on floured board or pastry cloth. (Makes

two 9 inch shells or one 9 inch double crust pie.) Prick sides and bottom of pie shell before baking.

**LEMON MERINGUE PIE**

- |                           |                       |
|---------------------------|-----------------------|
| 1 cup sugar               | 2½ cups boiling water |
| ½ cup all-purpose flour   | 3 egg yolks           |
| 2 tbsp. cornstarch        | ½ cup sugar           |
| ½ tsp. salt               | 6 tbsp. lemon juice   |
| 3 tbsp. grated lemon rind |                       |

Combine sugar, flour, cornstarch and salt in saucepan, add boiling water, stirring constantly. Cook on Low for 15 minutes. Beat egg yolks with sugar. Pour hot mixture over while stirring. Return to saucepan and cook 5 minutes longer. Add lemon juice and rind, mix well. Cool and pour into 9 inch baked pie shell.



**MERINGUE**

- |              |                      |
|--------------|----------------------|
| 3 egg whites | 6 tbsp. sugar        |
|              | ¼ tsp. baking powder |

Beat egg whites until stiff. Fold in sugar mixed with baking powder. Spread on pie and bake 5 minutes at 450°.

**MERINGUE RHUBARB PIE**

*Temp. 350°—Time 45 mins.*

- |                |               |
|----------------|---------------|
| boiling water  | 1 cup sugar   |
| 3 cups rhubarb | 2 tbsp. flour |
| 3 egg yolks    | ¼ tsp. salt   |

Pour boiling water over rhubarb and drain. Beat egg yolks, sugar, flour and salt. Add rhubarb and mix.

Pour into unbaked pie shell, bake. Cover with meringue.

**MERINGUE**

- |                    |               |
|--------------------|---------------|
| ½ tsp. lemon juice | 6 tbsp. sugar |
| 3 egg whites       |               |

Add lemon juice to egg whites and beat until stiff. Add sugar and beat. Spread over pie and bake at 450° for 5 minutes.

**CUSTARD PIE**

*Temp. 400°—Time 35-45 mins.*

Line an 8 inch pie pan with pastry, crimp edges, chill in refrigerator.

- |                  |             |
|------------------|-------------|
| 3 eggs           | dash nutmeg |
| ⅓ to ½ cup sugar | 2 cups milk |
| ½ tsp. salt      |             |

Beat egg slightly, add remaining ingredients, mix well. Pour into pie shell and bake. Remove from oven 5 minutes before center of filling is solid. It will finish cooking after removing.

For coconut custard, add ½ cup cocoanut.

**PUMPKIN PIE**

*Temp. 400°—Time 35-45 mins.*

- |                       |                       |
|-----------------------|-----------------------|
| 1 cup brown sugar     | 1¾ cups pumpkin       |
| ½ cup white sugar     | 2 eggs                |
| ½ tsp. cinnamon       | 1¼ cups milk          |
| ½ tsp. ginger         | ¼ cup cream           |
| ½ tsp. salt           | 1 tbsp. melted butter |
| 1 tsp. pumpkin spices | 2 tbsp. molasses      |

Mix sugar and spices. Add to pumpkin. Beat eggs and add milk, cream, melted butter and molasses to pumpkin. Pour into unbaked pie shell.

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## COOKIES RECIPES

### CHOCOLATE REFRIGERATOR COOKIES

*Temp. 375°—Time 15 mins.*

½ cup shortening	2 cups sifted all-purpose flour
1 cup sugar	1 tsp. baking powder
1 egg	¼ tsp. salt
2 squares (2 oz.) chocolate, melted	3 tbsp. milk
½ cup walnuts, chopped	

Cream shortening thoroughly, add sugar gradually, and cream until light and fluffy. Add egg and beat well. Blend in melted chocolate and walnuts. Add sifted dry ingredients alternately with milk to creamed mixture, mixing well after each addition. Shape in 2 rolls, 1½ inches in diameter, and roll in waxed paper. Chill in refrigerator 5 to 6 hours, or overnight. Just before baking cut in slices 1/6 inch thick. Place on an ungreased baking sheet and bake.

### BROWNIES

*Temp. 350°—Time 25-30 mins.*

½ cup shortening	2 squares chocolate (melted)
1 cup sugar	1 cup broken walnut meats
2 eggs	1 tsp. vanilla
¾ cup sifted flour	
¼ tsp. salt	
½ tsp. baking powder	

Cream together shortening and sugar. Add eggs and beat thoroughly. Sift dry ingredients, add to creamed mixture. Mix well, add melted chocolate, nuts and vanilla. Mix and pour into well greased (8" x 8" x 2") pan. Bake, cut into squares while still warm.



### MOLASSES COOKIES

*Temp. 375°—Time 8-10 mins.*

¼ cup shortening	½ tsp. cinnamon
1 egg, beaten	½ tsp. cloves
½ cup dark molasses	¼ tsp. salt
1½ cups sifted, all-purpose flour	¼ cup sour milk or buttermilk
¼ tsp. baking soda	½ cup raisins, chopped
1½ tsp. baking powder	

Cream shortening, then stir in egg and molasses. Mix and sift dry ingredients; add alternately with sour milk to first mixture, beating well after each addition. Stir in raisins. Drop by rounded teaspoonfuls on greased baking sheet.

### SPICED ALMOND REFRIGERATOR COOKIES

*Temp. 400°—Time 8-10 mins.*

2 cups flour, sifted twice	1 cup shortening
2 tsp. baking powder	1 cup shelled almonds, ground
1 cup sugar	2 egg whites
1 tsp. nutmeg	1 egg yolk
1 tsp. cinnamon	

Sift the flour and baking powder, sugar and spices. Cut in the shortening as for pie crust. Add the ground almonds and last the unbeaten egg whites. With the hands, work the dough to a pliable, smooth mass. Form into a roll, wrap in waxed paper and store in electric refrigerator. When ready to use, slice cookies thin. Brush each cookie with beaten egg yolk. Bake.

### SAND TARTS

*Temp. 350°—Time 7-9 mins.*

½ cup shortening	2 tsp. baking powder
1 cup sugar	cinnamon
1 egg	nuts or raisins
1¾ cups sifted all-purpose flour	

Cream shortening, add sugar slowly, then unbeaten egg. Add sifted flour and baking powder and mix to make a stiff dough. (Add more flour if needed.) Roll out very thin. Cut with fancy cookie cutters. Sprinkle with cinnamon or decorate, as desired.

## BREAD RECIPES

### BAKING POWDER BISCUITS

*Temp. 450°—Time 12-15 mins.*

2 cups all-purpose flour	1 tsp. salt
4 tsp. baking powder	6 tbsp. shortening
	about ¾ cup milk

Sift and measure flour, add baking powder and salt. Sift together. Add shortening. Cut in with pastry blender or two knives until like coarse meal. Add

milk and mix in with a fork. Mix a little as possible. Turn dough on a lightly floured pastry cloth or board. Knead slightly. Roll ½ inch thick. Cut with biscuit cutter. Place on pan to bake.

### DROP BISCUITS

Drop baking powder biscuit dough on cookie sheet and bake.





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**PINWHEEL BISCUITS**

Roll baking powder biscuit dough rectangular  $\frac{1}{4}$  inch thick. Spread with 6 tablespoons melted shortening,  $\frac{3}{4}$  cup brown sugar,  $\frac{1}{2}$  cup nuts, roll. Slice into  $\frac{1}{2}$  inch slices. Place cut side down on greased pan.

**CHEESE BISCUITS**

Add 1 cup grated American cheese to baking powder biscuit dough.

**BUTTERMILK BISCUITS**

*Temp. 450°—Time 12-15 mins.*

- |                         |                              |
|-------------------------|------------------------------|
| 2 cups sifted flour     | $\frac{1}{4}$ tsp. soda      |
| 2 tsp. baking powder    | 4 tbsp. shortening           |
| $\frac{1}{2}$ tsp. salt | $\frac{3}{4}$ cup buttermilk |

Sift together all dry ingredients. Cut shortening in with fork or pastry blender. Add buttermilk all at once. Stir only until dough forms a ball. Turn out on floured board. Knead lightly. Roll  $\frac{3}{8}$  inch thick. Brush with melted butter, fold over and cut double biscuits.

**PLAIN MUFFINS**

*Temp. 425°—Time 20-25 mins.*

- |                          |                                     |
|--------------------------|-------------------------------------|
| 2 cups all-purpose flour | 1 egg                               |
| 3 tsp. baking powder     | 1 cup milk                          |
| $\frac{1}{2}$ tsp. salt  | $\frac{1}{4}$ cup melted shortening |
| 2 tbsp. sugar            |                                     |

Sift and measure flour, add baking powder, salt and sugar. Sift together. Beat egg, add milk and melted shortening. Mix well. Pour all of milk mixture into flour mixture. Stir lightly (don't beat) until mixed but still lumpy. Fill greased muffin pans  $\frac{3}{4}$  full. For variety, place a lump of sugar soaked in orange juice on top of each muffin before baking.

**POPOVERS**

*Temp. 375°—Time 45-50 mins.*

- |                         |                          |
|-------------------------|--------------------------|
| 3 eggs                  | 2 tsp. melted shortening |
| 1 cup milk              |                          |
| $\frac{1}{2}$ tsp. salt | 1 cup flour              |

Beat eggs, add milk, salt, melted shortening, and flour. Beat thoroughly about 1 minute. Pour into greased cups or popover pans. Fill  $\frac{3}{4}$  full. Bake. Serve at once.

**CORN BREAD**

*Temp. 375-400°—Time 30 mins.*

- |                               |                         |
|-------------------------------|-------------------------|
| 1 egg                         | 1 cup flour (sifted)    |
| 2 cups sour milk              | $\frac{3}{4}$ tsp. soda |
| 2 tbsp. melted shortening     | 2 tsp. baking powder    |
| $1\frac{1}{2}$ cups corn meal | 1 tsp. salt             |

Beat egg, add milk and shortening. Sift together all dry ingredients. Add and mix lightly. Turn into greased shallow pan and bake.

**BANANA NUT BREAD**

*Temp. 350°—Time 1 hour*

- |                              |                          |
|------------------------------|--------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups all-purpose flour |
| 1 cup sugar                  |                          |
| 2 eggs                       | 1 tsp. soda              |
| 2 large bananas              | $\frac{1}{2}$ tsp. salt  |
| $\frac{1}{4}$ cup nut meats  |                          |

Cream shortening and sugar. Add 1 egg at a time and continue to beat. In a separate bowl, crush bananas, add nut meats and add to above mixture. Sift and measure flour, add soda and salt. Sift together. Add and mix. Turn into greased pan. Bake. You may wish to double recipe. Cool second loaf, wrap in aluminum foil or freezer wrapping. Freeze for later use.

**REFRIGERATOR ROLLS**

*Temp. 375°—Time 25-30 mins.*

- |  |                                      |
|--|--------------------------------------|
| 1 tsp. sugar   | $\frac{1}{2}$ cup sugar              |
| 2 compressed yeast cakes or 2 pkgs. granulated yeast | 1 tbsp. salt                         |
| $\frac{1}{2}$ cup lukewarm water                     | 2 tbsp. melted shortening            |
| 2 cups lukewarm water                                | 2 eggs                               |
|  | 7 to 8 cups all-purpose sifted flour |

Grease bowl slightly, add yeast, 1 teaspoon sugar and  $\frac{1}{2}$  cup lukewarm water. Stir until dissolved.

Mix water, sugar, salt and shortening. Add yeast mixture. Beat eggs, add 4 cups sifted flour. Beat well. Add remaining flour. Mix well, do not knead. Put in bowl, cover and place in refrigerator until ready to use. Shape into any desired rolls such as cloverleaf, pan rolls or parkerhouse. Brush with shortening, let rise until double in bulk. This will take about 2 to 2 $\frac{1}{2}$  hours. Bake.

# Roasting





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Roasting in the oven of your PHILCO Electric Range is done with controlled, moist heat, which means you get tender, juicy, rich brown roasts with the flavor cooked in . . . roasting done to a turn.

Follow the few, simple suggestions we have listed, and . . . enjoy this new experience in fast, comfortable cooking in your PHILCO!



## **I M P O R T A N T**



### **SEARING MEAT**

It is not necessary to sear meat. With the modern PHILCO Electric Range the meat is cooked at low temperatures and shrinkage is far less. Meat is juicier.



### **BASTING MEAT**

The basting of meats with drippings or liquid is not necessary. The electric oven has moist heat, and there will be no drying of foods.



### **DON'T PEEK**

Frequent opening of the oven door prolongs cooking time. Roasts should be placed in the pan, fat side up; then, as the meat cooks, the fat melts into the roast and does the basting.



# *Complete Oven Meal*



## SUGGESTIONS FOR PLANNING OVEN MEALS

There are three types of oven meals:

1. Combination of foods which take the same length of time and temperature.
2. Combination of foods which take the same temperature but different lengths of time. For example, a large roast may take two to three hours, vegetables and dessert one hour.
3. Combination of foods which will be cooked using the automatic timer. Foods should be selected which can stand at room temperature in the oven for a few hours before cooking without spoilage or discoloration.

Meals which are going to stand any length of time in the oven should be thoroughly chilled in the refrigerator over night. It is better to have meat frozen. Milk and egg dishes should not be used for these meals.

### UTENSILS TO USE FOR OVEN MEALS

Use casserole dishes with tight fitting covers for vegetables, rice, dried fruits. Use uncovered pan for roasts or roasting chicken. The less tender cuts of meat such as pot roasts, swiss steak and foods which require moisture such as tomato juice or liquid should be covered.

When a roast with browned potatoes is being prepared, steam potatoes on the surface of the range in a small amount of water for 5 minutes. Place potatoes around roast and allow to cook for about 1 to 1½ hours depending upon temperature of oven and size of potatoes.

Frozen vegetables cook very well with an oven meal. Most frozen vegetables can be cooked in covered casseroles with ¼ cup of water and butter or margarine for about 1 hour. They take longer to cook in the oven and so are very conveniently used in oven meals.

### ARRANGEMENT OF FOODS IN THE OVEN

Where two racks of foods are to be cooked in the oven, always place the meat or meat substitute dish and vegetables on the bottom rack. Place foods which need to brown such as gingerbread, popovers, cream puffs, nut breads and desserts on the top rack.

### ARRANGEMENT OF RACKS

The straight rack is usually placed on the second rack position near the bottom. Fit in the dishes and pans to be used and arrange adjustable rack above it. It may be placed with the offset up or down. This makes for greater adjustability for various heights of casseroles.

Arrange utensils in oven so they do not touch each other or the oven walls. Always allow space for heat to circulate around the foods.

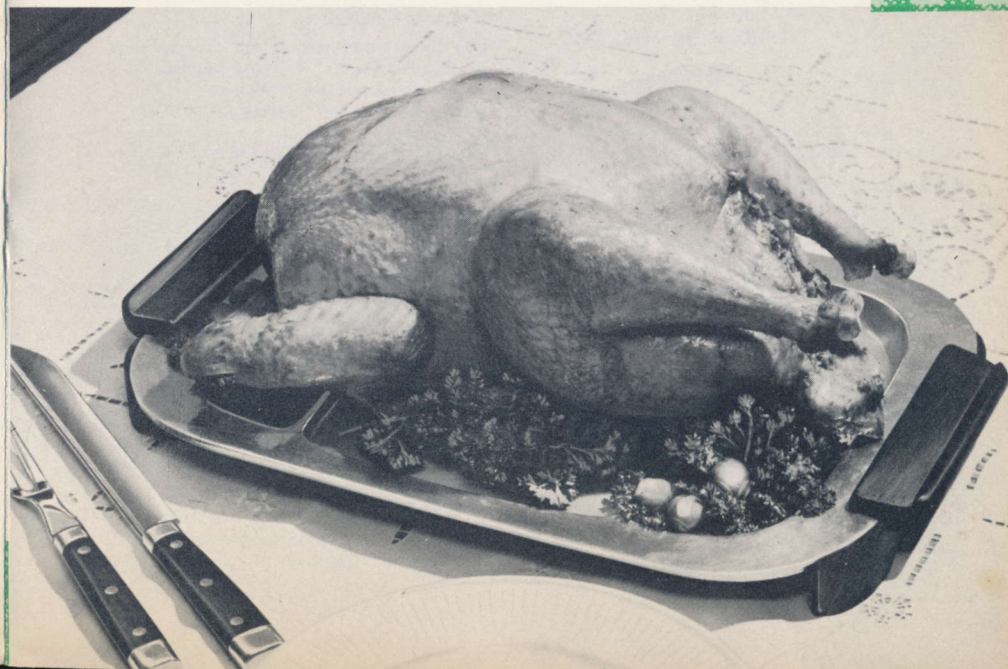
When only one rack of food is to be cooked, place the rack in the center of the oven.

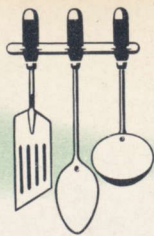
### PREHEATING OVEN FOR OVEN MEALS

For foods which are to be cooked at once, turn the oven switch to "Broil" then directly to the desired temperature. When the red signal light goes off, the oven is up to temperature. Place the food on racks to cook.

When the automatic timer is being used, do not turn the switch to "Broil." Turn it directly to the temperature desired. Set the automatic timer (directions are found in your range instruction book).

*Important*—after removing the oven meal be sure that the automatic oven cooking control is returned to *manual* position. Turn off oven switch.





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**MENU:**

- BEEF AND APPLE PATTIES
- SWEET POTATOES WITH HONEY PEAS
- PEACH FLAKE CRUNCH

**BEEF AND APPLE PATTIES**

*Temp. 375°—Time 40 mins.*

- ½ lb. ground beef 1 egg
- 1 lb. ground pork or veal ¼ tsp. salt
- 6 apple slices ¼ inch thick

Combine meat, egg and salt. Shape into 12 patties. Place apple slices between 2 patties. Arrange in baking dish.

**SWEET POTATOES WITH HONEY**

- 1 No. 2 can sweet potatoes ¼ cup orange juice
- ¼ cup honey ¼ tsp. salt

Cut potatoes lengthwise into ¼ inch slices. Arrange in greased baking dish. Mix together honey, orange juice and salt. Pour over potatoes. Cover.

**PEAS**

- 2 pkg. frozen peas 3 tbsp. butter or margarine

Place peas and butter or margarine in casserole. Season to taste. Cover.

**PEACH FLAKE CRUNCH**

- 1 No. 2½ can sliced peaches 3 tbsp. butter
- ¼ cup peach juice 1 cup corn flakes
- ½ cup orange juice ½ cup flour
- ½ cup brown sugar ½ tsp. nutmeg
- 1 tsp. orange rind

Drain juice from peaches. Arrange slices in deep greased baking dish. Pour the ¼ cup of peach juice and half of orange juice over peaches. Blend together brown sugar and 2 tablespoons of butter. To this add corn flakes, flour, nutmeg and orange rind, mix until crumbly. Spread over peaches. Sprinkle remaining orange juice over top and dot with 1 tablespoon butter. Serve with cream if desired.

**MENU:**

- BAKED HAM SLICES WITH WALNUT STUFFING
- BUTTERED BROCCOLI
- BAKED CORN ON COB
- SPICE CAKE SPECIAL

**BAKED HAM SLICES WITH WALNUT STUFFING**

*Temp. 350°—Time 1 hour*

- 2—1 inch slices tenderized ham ¾ cup broken walnut meats
- 4 cups bread crumbs ½ tsp. celery seed
- 2 tbsp. melted shortening 1 tsp. poultry seasoning
- ¼ cup chopped onion ½ tsp. black pepper
- 1 cup finely chopped celery 1 egg

Combine all ingredients for stuffing. Score ham, place one slice in baking dish, cover with walnut stuffing. Place second slice of ham on top. Hold in place with toothpicks.

**BUTTERED BROCCOLI**

- 2 pkg. frozen broccoli 4 tbsp. butter or 1 tsp. salt margarine

Place broccoli in casserole, add remaining ingredients, cover.

**BAKED CORN ON COB**

Roll in melted butter, 4 to 6 ears frozen corn on cob. Place in pan, sprinkle with salt and pepper. Do not cover.

**SPICE CAKE SPECIAL**

- 1 box gingerbread mix ½ cup chopped nuts
- 1 cup diluted frozen orange juice or 1 cup fresh orange juice ½ cup seedless raisins
- 1 egg

Mix, place in 8 x 8 x 2 inch greased cake pan. Place in oven 15 minutes after oven meal starts.

**MENU:**

- TUNA LOAF
- SCALLOPED CORN AND TOMATOES
- BAKED POTATOES
- FROZEN RHUBARB SURPRISE

**TUNA LOAF**

*Temp. 350°—Time 1 hour*

- 2 cups tuna ¾ cup milk
- 1 cup cold cooked rice 1 tsp. salt
- 1 whole egg and white of another ½ tsp. paprika
- ¼ cup buttered bread crumbs few grains nutmeg

Turn tuna into a strainer and pour cold water quickly through it. Mince tuna

and mix with rice and eggs, add remaining ingredients. Turn into buttered loaf pan and top with buttered crumbs. Serve with 1½ cups medium white sauce (page 7).

**SCALLOPED CORN & TOMATOES**

- 1 pkg. frozen corn or 1½ cups canned corn 1 tsp. salt
- 1½ cups canned tomatoes ½ cup buttered crumbs (for topping)
- 2 tbsp. butter

Arrange in uncovered casserole in alternate layers and cover with buttered crumbs.

**BAKED POTATOES**

Scrub baking potatoes, rub with fat.

**FROZEN RHUBARB SURPRISE**

Cover bottom of buttered casserole with rhubarb, thawed sufficiently to separate, sprinkle generously with sugar, then buttered bread crumbs. Add alternately in layers to top of dish finishing with crumbs. Dot generously with butter. Serve hot with whipped cream. (Fresh rhubarb may be used.)

**MENU:**

- SWISS STEAK
- YALE BEETS
- SURPRISE POTATOES
- BANANA NUT BREAD
- OPEN PEACH PIE

**SWISS STEAK** *Temp. 375°—Time 1¼ hours*

- 1½ lb. shoulder steak 1 green pepper, sliced
- 1¼ inches thick 3 onions, sliced
- ½ cup all-purpose flour 3 cups tomato juice
- salt and pepper 2 tsp. sugar
- shortening 1 tsp. chili powder

Pound flour into steak, sprinkle with salt and pepper. Brown in hot shortening in skillet. Place in oven casserole and cover with sliced onions and peppers, mix tomato juice, sugar and chili powder and pour over meat. Cover and bake.

**YALE BEETS**

- 8 medium sized beets ½ cup orange juice
- ¼ cup sugar 1 tsp. lemon juice
- 2 tbsp. flour 2 tbsp. melted butter
- ½ tsp. salt

Scrub beets, peel and slice, mix the sugar, flour and salt and blend with juices and butter. Pour over beets. Cover and bake.

**SURPRISE POTATOES**

Pare medium sized potatoes. Roll in melted butter, then cracker crumbs or crushed corn flakes, sprinkle with paprika and salt. Place in covered casserole and bake.

**BANANA NUT BREAD**

Recipe on page 26.

**OPEN PEACH PIE**

Line 8 inch pie pan with pastry (page 22). Crumb together 1 cup sugar, ½ cup flour, ¼ cup butter. Sprinkle half over pastry, then fill with fresh peach halves, rounded side up, over crumbs. Sprinkle with remaining crumbs. (Apple halves may be used in place of peaches.) Bake with oven meal.

**FOR AUTOMATIC TIMER**

**MENU:**

- NUTCRUST HAM
- GREEN BEANS
- SPECIAL CARROTS
- PINEAPPLE SURPRISE

**NUTCRUST HAM**

*Temp. 350°—Time 1 hour*

- 1 thick slice tenderized ham 3 tbsp. pineapple juice
- ½ cup brown sugar ¼ tsp. cloves
- ¼ cup peanut butter

Place ham in shallow baking pan and spread with mixture of remaining ingredients.

**FROZEN GREEN BEANS**

Place 2 packages frozen green beans in casserole, add 3 tablespoons butter and 1 teaspoon salt. Cover.

**SPECIAL CARROTS**

- 2 cups sliced carrots 1 tbsp. sugar
- ¼ tsp. nutmeg ¼ cup water
- ½ tsp. salt 3 tbsp. butter

Place carrots in casserole, mix dry ingredients, sprinkle over carrots, add water and dot with butter. Cover.

**PINEAPPLE SURPRISE**

- 5 medium apples 3 tbsp. cornstarch
- 1 small can crushed pineapple ½ tsp. salt
- 1 cup brown sugar ¼ tsp. cinnamon
- 2 tbsp. butter

Peel, core and slice apples, place in buttered baking dish in layers with pineapple. Mix sugar, cornstarch, salt and cinnamon and sprinkle over apples. Dot with butter.

**PHILCO  
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## FOR AUTOMATIC TIMER

### MENU:

LAMB WITH VEGETABLES  
STEWED PRUNES  
RICE PUDDING

### LAMB WITH VEGETABLES

*Temp. 325°—Time 3 hours*

1½ lb. lamb shoulder cut in 4 pieces	1½ cups whole canned tomatoes
1½ lb. yellow turnips	1 tsp. salt
1 lb. small white onions	¼ tsp. pepper
1½ tsp. salt	2 tsp. sugar

Place lamb in casserole. Pare turnips, cut in ½ inch strips, place around lamb, add remaining ingredients, cover.

### STEWED PRUNES

1 lb. dried prunes      4 cups cold water

Wash prunes, place in casserole, add water, cover. Sweeten to taste when removed from oven. (These may be

served with meal or cool, place in refrigerator for breakfast.)

### RICE PUDDING

3 tbsp. washed rice	1 qt. cold milk
½ cup granulated sugar	½ cup seedless raisins
1 tsp. vanilla	¼ tsp. salt
	½ tsp. nutmeg

Mix all ingredients in 2 qt. casserole, bake uncovered.

NOTE: This meal can stand in oven two hours before baking.

### CHEESE SOUFFLE

*Temp. 325°—Time 1-1¼ hours*

1 cup milk	3 eggs, separated
3 tbsp. butter	1 cup grated cheese
3 tbsp. flour	tomato sauce
½ tsp. salt	

Make white sauce of milk, butter, flour and salt. Add 3 beaten egg yolks and cheese. Cook until cheese melts, cool slightly. Beat egg whites until stiff. Fold

into cheese mixture. Pour into buttered casserole. Serve with tomato sauce.

### MACARONI AND CHEESE

*Temp. 375°—Time 45 mins.*

1—8 oz. pkg. macaroni	2 cups milk
3 tbsp. butter	½ tsp. salt
3 tbsp. flour	½ lb. grated cheese
	½ cup buttered crumbs

Cook macaroni in boiling salted water, drain, rinse. Make white sauce of butter, flour, milk and salt. Add ¾ of the grated cheese to white sauce. Place cooked macaroni in casserole, pour white sauce over it. Sprinkle with remainder of cheese and cover with the bread crumbs.

### BAKED WHITE FISH

*Temp. 350°—Time 1 hour*

2½ lb. white fish	1 medium onion
flour, salt, pepper	1 small green pepper
butter	1 can tomato soup

Sprinkle white fish lightly with flour. Place on buttered baking sheet or plank. Dot with butter and season with salt and pepper.

Chop onion and pepper and sprinkle on top of fish. Pour tomato soup over fish. (Lake trout or haddock may be used in place of white fish.)

### MOCK CHICKEN CASSEROLE

*Temp. 350°—Time 30 mins.*

4 tbsp. shortening	1 can tuna (large can)
4 tbsp. flour	½ cup mushrooms
¼ tsp. pepper	1—3 oz. pkg. potato
2¼ cups milk	chips

Make a white sauce of the first four ingredients. Flake tuna, slice mushrooms and crush potato chips. Combine tuna, mushrooms and three quarters of the chips with the first mixture. Pour into buttered casserole, sprinkle with remaining chips and bake.

### NEW ORLEANS HOT SHRIMP

*Temp. 400-500°*

Clean shrimp allowing 6 large shrimp to a serving. Shake shrimp in a bag of bread crumbs, which have been seasoned with salt, pepper and paprika. Place shrimp on sea shell baking dishes

or in pottery ramekins, dot generously with garlic butter, place in a hot oven until crumbs are brown. Serve immediately. (Garlic butter is made by creaming butter and adding garlic to taste.)

### MEAT LOAF

*Temp. 375°—Time 1¼ hours*

1 lb. ground beef	1 cup soft bread crumbs
½ lb. ground pork	¼ cup butter
½ lb. ground veal	½ cup minced onion
2 tsp. salt	½ cup minced celery
½ tsp. pepper	½ cup milk
1 egg beaten	

Mix meat, seasonings and bread crumbs. Brown onion and celery in butter. Add to meat mixture then add milk and egg and mix. Pack in loaf pan or form into a loaf in flat pan.

### MEAT PIE

*Temp. 350°—Time 1½ hours*

2 lb. beef, lamb or veal	2 potatoes diced
3 tbsp. flour	½ tsp. pepper
¼ cup shortening	1½ tsp. salt
2 onions sliced	¼ tsp. thyme
2 carrots diced	1½ cups water

Cut meat into cubes, dip in flour and brown in the shortening. Add all remaining ingredients in order given. Cover and bake one hour. Remove from oven and cover with pastry or baking powder biscuits. Return to oven and bake ½ hour.

### OVEN BARBECUED SPARERIBS

*Temp. 450° for 45 mins. then  
350° for 1-1½ hours*

2 strips or sheets of spareribs (4-5 lb.)	1 tsp. chili powder
1 tsp. salt	1 tsp. celery seed
½ tsp. pepper	¼ cup vinegar
1 sliced lemon	¼ cup Worcestershire sauce
1 large onion (chopped fine)	1 cup catsup
	2 cups water

few drops of tabasco sauce (may be omitted)

Cut ribs into serving size pieces. Place meaty side up, in large shallow baking pan. Sprinkle with salt and pepper, place slice of lemon on each piece. Spread chopped onion over all. Put into hot oven, uncovered for 45 minutes. Make barbecue sauce of remaining



ingredients by mixing and bringing to a boil. After the 45 minutes are up, pour sauce over the ribs, reduce heat to 350° to complete barbecuing.

**SCALLOPED SWEET POTATOES AND PINEAPPLE**

*Temp. 375°—Time 1 hour*

- 6 medium sweet potatoes (cooked)
- 3/4 cup pineapple juice
- 1/2 cup brown sugar
- 1 can sliced pineapple
- 1/4 cup butter

Cut sweet potatoes into 1/4 inch slices and arrange in casserole in layers with pineapple cut into small pieces. Sprinkle with sugar, add juice, dot with butter, cover and bake.

(Variation: 4 to 6 apples cut into eighths may be substituted for pineapple.) (Time and temperature may be varied to cook with an oven meal.)

**VEGETABLES AU GRATIN**

*Temp. 350°—Time 1 hour*

- 1 pkg. frozen corn
- 2 cups grated cheese
- 1 pkg. frozen lima beans
- 1 tsp. salt
- 1 can tomatoes
- 1/4 tsp. pepper
- 2 cups bread crumbs
- chili powder

Arrange in layers in buttered casserole finishing with cheese and crumbs.

(Note: can be used with an oven meal)

**CARROT LOAF**

*Temp. 350°—Time 1 hour*

- 6 carrots
- 2 eggs, separated
- 1 onion, chopped
- 1 cup cracker crumbs
- 1 cup milk
- 2 tsp. butter
- Salt and pepper

Cook carrots and mash. Add onion, milk, egg yolks, cracker crumbs, butter and salt and pepper. Whip whites of eggs and fold in last. Pour into buttered casserole or loaf pan.

**AU GRATIN POTATOES**

*Temp. 350°—Time 2 hours*

- 1/2 cup butter or margarine
- 3/4 lb. American cheese, grated
- 1/4 cup flour
- 1 cup milk
- 1 cup cream
- salt
- pepper
- paprika
- 10 potatoes

Melt butter in saucepan, blend in flour, then add milk and cream. Stir until sauce thickens on Low heat. Add 2/3 of cheese and seasoning. Slice potatoes thin, arrange potatoes and sauce in buttered casserole. After one hour baking, sprinkle remaining grated cheese and paprika over top and continue baking.

**CRANBERRY BAKED BEANS**

*Temp. 350°—Time 30 mins.*

- 1/2 cup sugar
- 1/4 tsp. allspice
- 1/2 cup water
- 1 tsp. prepared mustard
- 1 cup fresh or frozen cranberries
- 1 large can baked beans
- 1/4 cup dark molasses

Boil sugar and water 5 minutes, add cranberries and cook until skins pop, cool. Mix molasses, allspice and mustard and add to cranberries.

Put layer of baked beans in casserole, cover with half cranberry mixture. Add remainder of beans, top with cranberry mixture.



*Broil*

*Under Glass*

**PHILCO  
ELECTRIC  
RANGE**

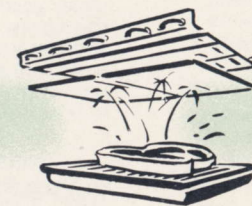


Perfection in broiling! In your PHILCO Electric Range foods are broiled in their own vapors . . . they hold all their natural juices and flavor. Broil-under-glass is clean, no smoke, no soot, no stain, and economical. . . *only PHILCO has it!*

Check with the handy guide on broiling in your PHILCO Electric Range operating manual.

Enjoy this new experience in fast, comfortable clean cooking in your PHILCO!

# Broil Under Glass



## R E C I P E S

### APPETIZERS "BROILED-UNDER-GLASS"

- 8 stuffed olives and bacon
- 8 tiny sausages
- 8 paprika cheese crackers

Cut 4 slices of bacon in half crossways. Wrap a piece of bacon around each large stuffed olive. Fasten with a toothpick. Spear tiny cocktail sausages or frankfurters with toothpicks. Spread cheese crackers with any sharp cheese spread, sprinkle with paprika. Place bacon-wrapped olives and sausages on rack of broiler, leaving room for crackers. Arrange rack in oven so that appetizers are within 1 inch of glass. Broil appetizers about 10 minutes. Turn and place cheese crackers on rack. Broil 5 minutes. Serve with chilled vegetable juice cocktail.

### HAMBURGER SURPRISE

MENU:

HAMBURGER SURPRISE  
BROWNED POTATOES  
MUSHROOM CAPS

- |                   |                    |
|-------------------|--------------------|
| 1 lb. ground beef | 1 tsp. salt        |
| 1 egg             | 1 tsp. horseradish |

Mix together. Form into 8 thin patties about 3 inches or 3½ inches in diameter.

- |                      |                            |
|----------------------|----------------------------|
| ¼ cup chopped onion  | ¼ cup chopped green pepper |
| ¼ cup chopped celery | ½ cup chili sauce          |

Mix together. Put a spoonful on each of four of the meat patties. Place the remaining four patties on top, sandwich fashion. Press edges firmly together. Place meat patties and cooked potatoes on broiler pan. Broil until brown. Turn and add mushroom caps. Broil until done.

### CORNED BEEF QUICKIE

MENU:

CORNED BEEF QUICKIE  
PEACH HALVES WITH CURRANT JELLY

- |                   |                       |
|-------------------|-----------------------|
| 1—1 lb. round can | 6 peach halves        |
| corned beef hash  | 6 tbsp. currant jelly |

Chill corned beef hash thoroughly. Slice in six portions. Brush with shortening. Brown corned beef slices on one side. Turn. Place peach halves on broiler, cut side down. Turn when brown. Place 1 tbsp. jelly in each peach half.

### SALISBURY STEAK WITH VEGETABLES

- |                          |                       |
|--------------------------|-----------------------|
| 1 lb. ground beef        | ½ cup cream or        |
| ½ cup fresh bread crumbs | 1 egg beaten slightly |
| salt and pepper          | vegetables (cooked)   |
|                          | butter                |

Mix beef, crumbs, salt, pepper and cream or 1 egg. Form into one large steak and place on broiler rack. Place cooked vegetables in broiler pan, dot with butter and season with salt and pepper. Place rack on top and broil until well browned on both sides.



### SIZZLING PLANKED SALMON

- |                            |                             |
|----------------------------|-----------------------------|
| 4—1 1/2 inch salmon steaks | 2 tbsp. butter or margarine |
| salt and pepper            | 4 tomato wedges             |
| 4 egg yolks                | 2 cups cooked peas          |
| 4 cups hot mashed potatoes |                             |

Heat oiled plank under broiler 10 minutes. Arrange salmon steaks on center of plank. Place on broiler rack, broil following Broiling Guide in instruction book which accompanied your range. Remove. Turn steaks, season. Beat egg yolks thick; add to hot mashed potatoes; mix well. Pour into pastry bag; arrange fluted edge of potato on rim of plank. Place tomato wedges on plank and dot with butter or margarine; broil. Add peas, garnish with lemon and parsley.

### BROILED MEAL FOR SIX

- |                                  |                      |
|----------------------------------|----------------------|
| 3 large dill pickles             | 6 strips pimiento    |
| 1 pkg. pimiento cream cheese     | 6 large halves pears |
| 2 cans prepared corned beef hash | 1/4 cup mayonnaise   |
| 1 can asparagus tips             | 6 deviled eggs       |

Run apple corer through center of pickles. Fill hole with pimiento cream cheese. Place in refrigerator to chill. Devild the eggs.

Line bottom of pudding pan with wax paper. Press corned beef hash into pan and unmold in center of broiler rack. Place drained asparagus tips on each end of broiler rack. Place under broiler 15 to 20 minutes. Remove grill and place pears on each side, spread with mayonnaise. Slip under broiler for five minutes or until pears are lightly browned. Garnish asparagus tips with pimiento and slice pickles. Place deviled eggs and pickle slices on platter and garnish with a bit of parsley.

### BROILED STEAK WITH ROQUEFORT CHEESE

- |  |                      |
|--|----------------------|
| large porterhouse steak (about 2 inches thick) | chili sauce          |
| 1/2 lb. Roquefort cheese                       | Worcestershire sauce |
|  | salt, pepper         |

Broil steak according to directions. Follow Broiling Guide in instruction book which accompanied your range. Cream the cheese and add chili sauce and Worcestershire sauce to make a thick paste. Salt and pepper the broiled steak, spread with cheese mixture and return to broiler for a few minutes.

### BROILED FISH DELUXE

- |                                     |                  |
|-------------------------------------|------------------|
| 1 or 2 small fish or 6 fish fillets | juice of 1 lemon |
| 3 tbsp. butter                      | salt             |
|                                     | pepper           |
|                                     | paprika          |

Melt butter and brush over fish. Sprinkle lemon juice over fish. Season with salt, pepper and paprika.

Broil slowly until well browned following directions in Broiling Guide in instruction book which accompanied your range.

### PICKLEBURGER MEAL

#### MENU:

#### PICKLEBURGER GREEN PEPPER AND ONION RINGS WHITE POTATOES

- |                             |                      |
|-----------------------------|----------------------|
| 1 lb. ground round steak    | 1 tsp. salt          |
| 1 tbsp. horseradish         | 1/2 tsp. pepper      |
| 1 medium onion, chopped     | 1/2 tsp. celery salt |
| 1 tsp. Worcestershire sauce | 1 egg                |
|                             | 1 dill pickle        |

Mix all ingredients, except dill pickle, together. Cut pickle in quarters lengthwise and shape hamburger mix around it in an oblong so as to fit into hot dog rolls.

Cut boiled white potatoes into slices lengthwise. Place four pickleburgers and four 1/2 inch slices of white potatoes on broiler. Broil six minutes, turn. Now place four green pepper and onion rings on broiler, turn in three minutes and broil on second side for three minutes.

### WIENER-FRUIT GRILL

- |                |                          |
|----------------|--------------------------|
| 4 wieners      | 4 slightly green bananas |
| 1/2 lb. cheese | 2 apples                 |
| 4 strips bacon | melted butter            |

Split wieners, insert piece of cheese, wrap with slice of bacon. Fasten ends with wooden picks.

Place wieners, banana halves and apple slices on broiler. Brush bananas and apples with melted butter. Turn when all are brown, brush again with butter and brown second side. Season just before serving.

### BROILED STUFFED MUSHROOMS

- |                        |                                    |
|------------------------|------------------------------------|
| 12 large mushrooms     | 1 tbsp. melted butter              |
| 1/2 cup bread crumbs   | 1/2 tsp. minced onion              |
| 1 clove chopped garlic | 1 tsp. minced parsley salt, pepper |

Remove stems from mushrooms. Mix together remaining ingredients, stuff mushrooms. Broil about 10 minutes. Serve around steak.

### BROILER JAMBO

#### MENU:

#### ASPARAGUS-HAM ROLL-UPS SWEET POTATOES PINEAPPLE TOMATOES

- |   |                                       |
|---|---------------------------------------|
| 2 large sweet potatoes, halved                  | 4 slices pineapple, halved            |
| 20 stalks asparagus, preferably frozen or fresh | 2 large, firm tomatoes, halved        |
| 8 slices boiled ham, 1/8 inch thick             | 1/4 cup melted butter salt and pepper |

Cook sweet potatoes with salt until tender. Precook asparagus in butter until almost tender (about 5 minutes for frozen asparagus). Wrap 5 stalks of asparagus with 2 slices of boiled ham. Arrange items on broiler and brush top with melted butter. Broil asparagus-ham roll-ups and sweet potatoes 10 minutes. Salt and pepper sweet potatoes and tomatoes. Add tomatoes and pineapple slices when meat and potatoes are turned. Remove to platter, garnish with parsley and radish roses.



EXCLUSIVE with PHILCO ... the BUILT-IN

# Tiffany Griddle

- Equals two extra surface units
- Tucks conveniently away when not in use

It's EASY to prepare delicious: Griddle Cakes—Hamburgers—Bacon—Ham Sausages—Eggs—Minute Steak—Cube Steak—Ham Steak—Grilled Chops Home Fried Potatoes—Grilled Sandwiches

“HALF THE WORK . . . AND TWICE AS GOOD”

PHILCO  
ELECTRIC  
RANGE



*For Betsy Ann we wrote this page,  
For she's a girl who likes to cook.  
When she was small, she made mud pies  
And served them, to her doll's surprise.  
But now her years are half a score  
And such a big girl must know more  
Of broiling meats, of making cakes,  
And how her mother's oven bakes.  
When aided by the Philco Three,  
She'll find it easy as can be.*

The Philco Three—Range, Refrigerator and Home Freezer—in mother's kitchen will help all you young folks who like to cook to surprise the family with this delicious dinner:

JUICY HAMBURGERS  
SPANISH MACARONI GREEN BEANS  
COTTON TAIL SALAD BUTTERSкотCH PUDDING  
DROP GINGER COOKIES  
MILK

#### WHAT TO DO TO PREPARE THIS MEAL

First read all the recipes and directions carefully to be sure you have on hand the things you will need when preparing dinner.

Be sure to use measuring spoons and measuring cups. Measure carefully and follow the easy directions given here.

Now you are ready to cook. Make the cookies first. You can make them in the morning, or even the day before, and store them in a cookie jar.

#### DROP GINGER COOKIES

##### WHAT TO USE

1 package prepared ginger bread mix  
 $\frac{3}{4}$  cup cool water

##### WHAT TO DO

1. Turn oven switch to broil. Then back to 400°.
2. Grease cookie sheet.
3. Empty ginger bread mix into a bowl.
4. Now slowly add water a little at a time. Keep stirring until the batter is smooth.
5. Drop the batter, a teaspoonful at a time, on to the cookie sheet. Be sure to keep these drops of cookie batter 2 or 3 inches apart so they won't run together.
6. Place the cookies in the oven and bake them for 10 to 12 minutes.
7. When done, remove immediately from the cookie sheet. Use a wide pancake turner for this.
8. Allow the cookies to cool. Then store them in a cookie jar.

Next make the butterscotch pudding. You can do this well ahead of dinner time too. The Philco Refrigerator will see that it's nice and cold when you are ready to serve it.

Food fun  
for Small Fry



## BUTTERSCOTCH PUDDING

### WHAT TO USE

- 1 package butterscotch pudding mix
- 2 cups milk

### WHAT TO DO

1. Empty butterscotch pudding mix into a saucepan.
2. Measure 2 cups of milk.
3. Slowly add the milk to the pudding mix. Keep stirring while you are adding the milk so that your pudding won't be lumpy.
4. Now place the saucepan on the left front surface unit and turn the switch to *Medium-Low*.
5. Keep stirring the pudding until it gets thick. This will take about 5 minutes.
6. When the pudding is thick remove from the unit and pour into small dessert dishes.
7. Place in the Philco Refrigerator to chill.

Now is the time to make the Cotton Tail Salad. You want that to be very cold too.

## COTTON TAIL SALAD

### WHAT TO USE

- 1 head lettuce
- 4 canned pear halves
- ½ apple
- 12 small pink cinnamon candies or cloves
- 16 thin carrot strips
- 4 balls of cottage or cream cheese

### WHAT TO DO

1. Cut lettuce in thin strips with scissors or coarse vegetable shredder.
2. Place on 4 salad plates.
3. Place one pear half, flat side down, on each plate of lettuce.
4. Cut unpeeled apple half into eight thin wedges.
5. Cut small slits on either side of the small end of pear and place one apple slice in each slit for ears.
6. Use candies or cloves for eyes and nose and carrot strips for whiskers.
7. Use one ball of cottage cheese for each tail.
8. Place in Philco Refrigerator to chill until dinner time.

About an hour before meal time set the table. Then start getting your hot foods ready to cook. Start with Spanish Macaroni.

## SPANISH MACARONI

### WHAT TO USE

- 1 box elbow macaroni
- 1 small onion
- 1 green pepper
- 2 tablespoons butter
- 1 can condensed tomato soup

### WHAT TO DO

1. Cook the macaroni just as it says on the package.

2. While the macaroni is cooking chop the onion and the green pepper in small pieces.
3. Now melt the butter, using *Medium-Low* heat, in a small frying pan.
4. Add onions and green pepper to the melted butter and cook until tender.
5. Drain the macaroni through a sieve.
6. Now open the tomato soup.
7. Into a saucepan place drained macaroni, tomato soup, onions and green pepper.
8. Turn the surface switch you wish to use to *Simmer* position. Cook the Spanish Macaroni very slowly while you cook the rest of the dinner.

## JUCY HAMBURGERS—BROILED-UNDER-GLASS

### WHAT TO USE

- 1 lb. chopped beef
- 1 teaspoon salt
- 3 tablespoons chili sauce or ketchup
- 1 small onion chopped

### WHAT TO DO

1. Place chopped beef in bowl.
2. Sprinkle salt over beef.
3. Add chili sauce or ketchup.
4. Chop onion fine and place it in the broiler with the beef.
5. Mix all together.
6. When thoroughly mixed form into 4 patties.
7. Place patties on rack of broiler pan.
8. Arrange the reversible rack in the oven at position 4 with the off-set up.
9. Place broiler pan with hamburgers on rack.
10. Turn oven heat control to *Broil* position.
11. When hamburgers are brown turn each one carefully and broil the other side.

When you get the juicy hamburger patties all made up and ready to broil get a package of frozen green beans from mother's Philco Freezer.

## GREEN BEANS

### WHAT TO DO TO COOK THE BEANS

1. Place ¼ cup water in a saucepan.
2. Add 1 teaspoon salt.
3. Place the cover on the pan.
4. Turn switch for unit you are going to use to *High*.
5. Open the package of beans and when the water boils add the beans.
6. Cover and cook on *High* until boiling again then turn to *Simmer*.

When the hamburgers are done, the beans and Spanish Macaroni will be ready.

Put the cotton tail salad and a glass of milk at each place. Dish up the hot food and ring the dinner bell.

You won't forget to serve dessert and cookies. If you have cookies left over ask mother for one of her freezer bags to put the cookies in so you can freeze them. You can take frozen cookies on a picnic or serve them to your friends.





## GENERAL INFORMATION ABOUT THE

# PHILCO

# Freezer



To help your food budget do the most for you by permitting you to buy seasonable foods more economically, and prepare them more efficiently . . . to help you achieve greater independence from the kitchen . . . there is the Philco Home Freezer.

The Philco Freezer is more than a storage place for frozen foods . . . it is

a valuable assistant in providing your family with nourishing meals of greater variety, with less work.

Philco Freezers give you many advantages in planning and preparing meals. What may be done is limited only by resourcefulness and ingenuity, but here are some suggestions and guides for individual problems and needs.

Complete instructions for food freezing and sub-zero storage of frozen foods appear in Philco's Home Freezer operating manual.

### FREEZER SNACK TIPS

- You may buy several pizza pies and keep them in your freezer to heat for quick snacks.
- Buy sandwich steaks or ground meat and make into patties and keep in the freezer for midnight lunches.
- If you especially like the bread or rolls from a favorite bakery, buy some of the pastry and keep it in your freezer for use as you need it.





## DINNERS FOR A WEEK IN ONE DAY THE PHILCO FREEZER WAY

Here is a wonderful way to use your Philco home freezer to fullest advantage! In a few hours some rainy day, when you are confined to the house, you can cook and freeze dinners for a whole week. We offer you suggestions for only seven dinners, but you will think of many pet family recipes which will adapt themselves equally well to freezing. It is possible, too, to prepare a double quantity of many meals and freeze the unused portion for later use.

### BAKED LIMA BEANS WITH HAM CUBES

*Temp. 325°—Time 1 hour*

½ cup sliced onion	2 cups canned
2 pkg. frozen limas	tomatoes
2 tbsp. butter	2 tsp. dry mustard
1 lb. cubed leftover ham	¼ cup brown sugar

Sauté onion in butter. Allow beans to defrost enough to break apart. Place beans, ham and sautéed onion in 2 qt. casserole. Mix tomatoes and mustard and pour over mixture in casserole. Top with brown sugar. Cover and bake.

*To freeze:* Allow to cool. Seal covered casserole around edge with freezer tape. Store in Philco freezer. Remove from freezer several hours before serving time. Reheat in oven at 350° for one hour.

### SALMON LOAF

*Temp. 325°—Time 1 hour*

1 tbsp. lemon juice	½ tsp. salt
2 cups flaked salmon	1 beaten egg
1 cup medium white sauce	½ cup chopped celery
½ cup top milk	1 cup dry bread crumbs

Add lemon juice to salmon; add remaining ingredients; mix well. Bake in greased loaf pan.

*To freeze:* Allow to cool in pan. Salmon loaf may be left in pan and overwrapped with moisture-vapor-proof paper. Store in freezer until several hours before serving time. Reheat in oven at 325° for one-half hour.

### THRIFTY PORK CASSEROLE

*Temp. 325°—Time 1 hour*

4 thick slices pork shoulder	½ can sliced apples
------------------------------	---------------------

Brown the 4 slices pork shoulder. Place in casserole. Cover with ½ can sliced canned apples. Top with bread dressing. Add ½ cup water to casserole before cooking.

### BREAD DRESSING

1 qt. lightly packed soft bread bits	½ cup onion browned in ¼ cup butter
1 tsp. salt	1 tsp. poultry seasoning
½ tsp. pepper	

Combine all ingredients and mix well. *To freeze:* Allow to cool. Seal covered casserole around edge with freezer tape. Store in Philco freezer. Remove from freezer several hours before serving time. Reheat in oven at 325° for one-half hour.

### CHICKEN RICE CASSEROLE

*Temp. 350°—Time 1 hour*

3 cups cooked rice (1 cup uncooked)	1½ tsp. flour
1—4 oz. can pimientos, chopped	¼ to ½ cup canned mushrooms
1½ cups diced, cooked chicken	½ cup blanched almond meats
	1¾ cups chicken broth

Combine rice and pimiento. Place one-third of rice mixture in greased casserole.



Alternate layers of remaining rice, chicken, sliced mushrooms, and sliced nut meats. Pour over chicken broth seasoned with salt and pepper and blended with flour.

*To freeze:* Allow to cool. Seal covered casserole around edge with freezer tape. Store in Philco freezer. Remove from freezer several hours before serving time. Reheat in oven at 325° for one-half hour.

### BROWNE BEEF STEW

*Time 2½ hours*

2 lb. beef chuck, cut in 1½ inch cubes	1 lb. (18 to 24) small white onions
2 tbsp. fat	2 bay leaves
4 cups boiling water	1 tbsp. salt
1 tsp. lemon juice	½ tsp. pepper
1 tsp. Worcestershire sauce	½ tsp. paprika
1 clove garlic	dash of allspice
1 medium-sized onion, sliced	1 tsp. sugar
	6 carrots, quartered

Thoroughly brown meat on all sides in hot fat; add water, lemon juice, Worcestershire sauce, garlic, onion, bay

leaves, and seasonings. Simmer 2 hours; stir occasionally to keep from sticking. Add carrots and onions. Continue cooking 20 to 30 minutes or until vegetables are done. Remove meat and vegetables; thicken liquid for gravy.

*To freeze:* Allow to cool. Pack in freezing container or in clean coffee or vegetable shortening tins. Allow ½ inch head space. Cover and place in freezer. To serve: remove from container and heat in covered saucepan on Low heat. If desired, potatoes may be added at serving time.

### HOT ROLL RING

*Temp. 375°—Time 45 to 50 mins.*

2 pkg. hot roll mix	½ cup nut meats
½ cup brown sugar	2 tbsp. butter
1 tsp. cinnamon	

Prepare hot roll mix according to directions on box. Form into small balls, drop balls into greased, large size angel food cake pan. Sprinkle each layer with brown sugar, cinnamon, nut meats and butter. Allow to rise until double in bulk

**PHILCO  
FREEZER**



or at top of pan. Bake.

*To freeze:* Allow to cool. Wrap in moisture-vapor-proof freezing paper and store in home freezer.

**MIXED GRILLE—  
BROILED-UNDER-GLASS**

beef patties  
lamb kidneys

link sausages  
tomato halves

Prepare beef patties by mixing 1 lb. ground beef with 1 small onion chopped

and 1 teaspoon salt. Parboil kidneys in salted water. Drain and cool. Meats may be broiled either from the frozen state, partially or wholly defrosted. Broiling time will vary accordingly. To broil place beef patties and sausages on broiler rack. When browned turn and place kidneys and unpeeled tomato halves on rack. Continue broiling until done.

*To freeze:* Place beef patties on moisture-vapor-proof paper with two pieces of paper between each patty. Wrap and freeze.

When parboiled kidneys are cooled pack in freezing containers and freeze. Wrap sausages in moisture-vapor-proof paper and freeze.

*Do not freeze tomatoes.*

**VEAL PAPRIKA ONE DISH MEAL**

*Large Surface Unit*

- |                                   |                       |
|-----------------------------------|-----------------------|
| 1½ lb. of veal tenders or cutlets | 1 pt. sour cream      |
| 2 tbsp. vegetable shortening      | 1 minced onion        |
| 1 box frozen peas and carrots     | 1 minced clove garlic |
|                                   | 1 tbsp. paprika       |

Dredge veal with flour and brown in vegetable shortening. Before browning is completed add onion, garlic and paprika. Add peas and carrots simultaneously with sour cream. Cover and simmer for approximately 30 minutes.

*To freeze:* Allow to cool. Pack in freezing container or in clean coffee or vegetable shortening tins. Allow ½ inch head space. Cover and place in freezer. To serve: remove from container and heat in covered saucepan on Low heat.

**FROZEN GREEN PEPPER** *Time 30 mins.*

- |                       |                        |
|-----------------------|------------------------|
| 4-6 medium peppers    | 1 can corned beef hash |
| 1 pkg. frozen carrots |                        |

Cut tops and remove seeds from peppers. Fill peppers with corned beef hash. Place peppers on foil, the size of skillet. Place carrots in center. Wrap and freeze. Store for several weeks. When ready to use, place in skillet, cover and cook on High until steaming, then simmer until done.



**SPANISH CREAM PIE**

*Chocolate Wafer Crust*

- |                        |                             |
|------------------------|-----------------------------|
| 18-20 chocolate wafers | 3 tbsp. butter or margarine |
| —2¾ inches in diameter | (1½ cups crumbs)            |

Roll crackers into fine crumbs. Add butter and mix with a fork until crumbly. Set aside 3 tablespoons of crumb mixture. Press the rest into the bottom and sides of a nine inch pie plate. Bake at 375° for 8 minutes. Cool and fill with Spanish Cream filling. Garnish with reserved crumbs.

*Spanish Cream Filling*

- |                        |  |
|------------------------|--|
| 1 env. plain gelatin   | 1 tsp. vanilla                         |
| ¼ cup cold water       | 3 egg whites                           |
| 1½ cups milk           | ¼ cup granulated sugar                 |
| 3 egg yolks, beaten    | ¼ cup granulated sugar                 |
| ¼ cup granulated sugar | ¼ tsp. nutmeg                          |
| ⅞ tsp. salt            | ¼ sq. unsweetened chocolate (optional) |

Add gelatin to water. Set aside. Scald milk. Stir into beaten egg yolks combined with ¼ cup sugar and salt. Cook on Medium heat, stirring, until custard coats the spoon. Remove from heat, add vanilla and gelatin, stirring until dissolved. Chill, stirring occasionally until mixture mounds when dropped from spoon. Beat with egg beater until just smooth. Beat egg whites until they peak when beater is raised. Slowly add ¼ cup sugar, beating stiff. Fold into custard. Turn into shell. Sprinkle with nutmeg, garnish with reserved chocolate crumbs and shaved chocolate. Chill till set.

*To freeze:* When pie is set, wrap in moisture-vapor-proof paper. Seal, label, date and place in freezer. When ready to serve, unwrap and allow to defrost at room temperature for one to two hours.



**PHILCO  
FREEZER**



### BAKED TUNA CROQUETTES

1 tbs. lemon juice  
2 cups of tuna fish  
1 cup medium white sauce  
½ tsp. salt  
1 beaten egg  
½ cup chopped celery  
1 ½ cup crushed cheese wafers

*Directions:* Add lemon juice to tuna. Add other ingredients, reserving ½ cup crushed wafers for rolling croquettes in later. Mix well. Oil ½ cup measuring cup. Fill cup with mixture. Turn out on crushed crumbs. Roll and place on heavy cardboard wrapped with wax paper or in a sheet cake pan. This recipe makes 6 croquettes. Wrap in freezing paper. Store in the Home Freezer.

### POPOVERS

*Directions:* Follow directions for Popovers in Oven Baking section. Cool. Place in a Freezer Bag and store in the Home Freezer.

### ROLLED CHICKEN AND HAM SANDWICHES

1 loaf unsliced white bread (very fresh)  
1 loaf unsliced whole wheat bread (very fresh)  
butter or margarine (soft)  
½ cup ground cooked chicken  
½ cup ground cooked ham  
3 chopped stuffed olives  
1 ½ tbs. cooked salad dressing  
½ tsp. lemon juice

*Directions:* Slice bread lengthwise about ¼ inch thick. Mix filling ingredients together. Spread bread slices generously with soft butter or margarine. Spread with filling. Roll tightly.

Wrap in freezer paper and store in the Home Freezer. Slice before serving.

### ECLAIRS FILLED WITH ICE CREAM

¼ cup butter or margarine  
½ cup boiling water  
½ cup sifted all-purpose flour  
¼ tsp. salt  
2 eggs

*Directions:* Preheat oven to 425°. Lightly grease cookie sheet. Melt shortening in boiling water on High heat. Add flour and salt all at once. Turn heat to Low.

Stir until mixture forms ball. Remove from heat. Beat in 1 egg at a time, and beat until smooth and a stiff dough.

Drop heaping tablespoons on to cookie sheet about 2 to 3 inches apart. Form into eclair shapes, about 3 inches long and 1 ½ inches wide. Bake—cool—fill with ice cream.

Wrap in freezer paper and store in the Home Freezer.

### BAKED CURRIED CHICKEN

Breast of chicken  
1 cup pancake mix  
1 tsp. curry  
1 tsp. salt  
bacon drippings or margarine

*Directions:* Clean chicken breasts. Shake pancake mix, curry powder, and salt together in a paper bag. Place each breast in bag and shake well to coat chicken. Brown chicken very slowly in fat, in a large skillet. Cool.

Wrap and freeze.

When heating to serve, dot generously with butter or margarine. Cover and heat at 375° for 45 minutes.

### STUFFED BAKED POTATOES

*Directions:* Cut baked potatoes in half. Remove from shells and whip potatoes, adding butter and milk. Refill shells. Sprinkle grated cheese over top.

Wrap and freeze.

### PICKLEBURGERS

*Directions:* Follow directions for pickleburgers in broiler section. Wrap & freeze.

### MOLDED STRAWBERRY AND COTTAGE CHEESE SALAD

2 boxes frozen strawberries  
1 cup sour or sweet cream  
2 cups cottage cheese

*Directions:* Partially defrost the two boxes frozen strawberries and remove 4 tablespoons juice. Whip the cream and add and blend the cottage cheese. Fold in strawberries.

Place in mold, wrap and freeze.

### ROLLED HONEY AND NUT SANDWICHES

*Directions:* Prepare bread same as for chicken and ham sandwiches. Spread

with butter or margarine. Spread with honey mixed with finely chopped walnuts. Roll.

Wrap in freezer paper and store in the Home Freezer. Slice before serving.



### PARTY SHOWER CAKE

Make or buy Angel Food, Sunshine, or Layer cake. Frost cake with butter cream frosting. Wrap and freeze.



### BABY SHOWER CAKE

Insert baby rattle in center. Place small candy or plastic baby dolls around outside edge of cake.



### BRIDE'S SHOWER CAKE

Insert small paper umbrellas around edge of cake. These umbrellas can be purchased at most 5 and 10 cent stores.



### GRADUATION CAKE

Make or buy an ice cream roll cake. Wrap and freeze. Remove fresh flower corsage from Refrigerator. Place green wax paper on top. Place corsage over green paper ends. Arrange to look like ribbon.



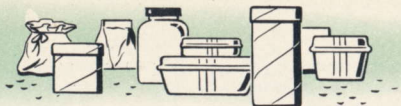
### SPRING HAT CAKE

Bake one 9-inch layer of cake, and two 6-inch layers. Put together with icing. Frost and freeze. Use green waxed paper around the crown of hat. Place fresh flowers such as pink carnations in front or decorate with Bing cherries arranged in bunches.





**PHILCO  
FREEZER**



## ENTERTAINING FROM THE PHILCO FREEZER

### BRUNCH

*Temp. 350°—Time 45 mins.*

- Frozen waffles with chicken à la king
- Frozen cinnamon apples
- Frozen French fried potatoes

*Directions:* Place frozen chicken à la king, in a covered baking dish, in the oven. It is not necessary to preheat oven. Separate potatoes, which have been allowed to thaw slightly in the package, and place in a shallow pan in the oven for the last 25 minutes; stir occasionally. Remove apples from freezer and allow to thaw at room temperature. Unwrap frozen waffles. Heat in toaster, or in the oven for the last 15 minutes.

### LUNCHEON

*Temp. 375°—Time 45 mins.*

- Baked tuna croquettes
- Popovers
- Brussels Sprouts cooked in consommé
- Molded strawberry cottage cheese salad
- Frozen eclairs filled with ice cream and chocolate sauce

*Directions:* Remove tuna croquettes, popovers, brussels sprouts, and salad from freezer.

Put tuna croquettes in oven. It is not necessary to preheat oven. Frozen brussels sprouts may be put into a covered saucepan, with undiluted canned consommé, then into the oven. Heat popovers in oven the last 15 to 20 minutes. Remove eclairs from freezer 15 minutes before serving, cover with chocolate sauce.



### TEA PARTY

*Temp. 375°—Time 45 mins.*

- Rolled tea sandwiches
- Salted nuts
- Mints
- Party Cake
- Baby Shower Cake
- Bride's Shower Cake
- Graduation Party Cake
- Spring Hat Cake

*Directions:* Remove cake from freezer, decorate and thaw 30 minutes before serving. (See page 53.)

Slice sandwich rolls ½ inch thick.

### DINNER

*Temp. 375°—Time 45 mins.*

- Frozen baked curried breast of chicken
- Frozen stuffed baked potatoes
- Frozen green beans and mushrooms
- Frozen tomato aspic salad with avocado pears
- Frozen torte filled with mint ice cream and garnished with frozen bing cherries

*Directions:* Remove chicken, potatoes, green beans and mushrooms from freezer. Place chicken in a covered casserole. Break frozen beans into two or three pieces in a covered saucepan, add mushrooms and 4 tablespoons of butter or margarine. Heat chicken, potatoes, green beans and mushrooms simultaneously. It is not necessary to preheat oven.

Unmold tomato aspic salad on bed of lettuce or other greens, hold in refrigerator until ready to serve.

Remove frozen torte about 15 minutes before serving, garnish with bing cherries.

### TEEN-AGE PARTY

- Pickleburgers on hot dog buns
- Frozen fruit punch

*Directions:* Remove pickleburgers and broil. Remove buns from freezer, split and toast. Mix concentrated orange juice, lemonade, and lime juice. Dilute.



## THE PHILCO

*Refrigerator*

**PHILCO**  
**REFRIGERATOR**



PHILCO's Freezer section gives you zero-zone temperatures, scientifically approved for the safe freezing and storage of meats, vegetables, fruits, baked goods, ice cream and all kinds of frozen food, for limited periods of time. Many other types of food, such as pies, cakes, bread and rolls may be successfully frozen. Foods that are to be kept for more than three or four days should always be placed in the Freezer section.

When freezing considerable quantities of food at one time, leave the Temperature Control set at its normal position. When

freezing small quantities, such as dinner desserts or ice cream, set the Temperature Control to a colder setting until the food is frozen, then reset to its normal position. If position 5 is used for freezing large quantities, the food on the shelves may be frosted before the food in the Freezer-Locker is entirely frozen.

Plan, too, to use your refrigerator for the temporary storage of frozen foods . . . remove the next day's food from the Freezer the night before, place it in your refrigerator, and save thawing time when you are ready to cook.



# PHILCO REFRIGERATOR

## FROZEN SALAD DELIGHT

- 2—3-oz. pkgs. cream cheese
- 1/2 cup chopped dates
- 1/4 cup maple syrup
- 1 1/2 cups diced pineapple, drained
- 1 cup whipping cream
- 1/2 cup nut meats

Mix cream cheese until very soft and add maple syrup. Add dates, drained diced pineapple and nuts. Fold in whipped cream. Turn into a mold or ice-cube tray. Place in Freezer section of the refrigerator. Serve on lettuce.

## SUNDAY-SUPPER SALAD

- 2 cups cooked chicken, chopped
- 1 cup canned corn
- 1 small onion, diced
- 1 can kidney beans, drained
- 1/2 tsp. salt
- 2 hard-cooked eggs
- 1/2 cup chopped celery juice
- 1/2 lemon
- 1/2 cup mayonnaise
- 1 red apple, diced, not peeled
- 1/2 cup whipping cream

Mix all together except whipping cream, then whip cream and fold in. Place in bowl and store in refrigerator for several hours before serving. Serve in lettuce cups.

## MOLDED VEGETABLE SALAD

- 1 pkg. lemon gelatine
- 1 cup boiling water
- 1 cup cold water
- 1/2 cup chopped sweet pickle
- 1 1/2 cups shredded carrots
- 1 1/2 cups shredded cabbage
- 2 tomatoes
- mayonnaise

Dissolve lemon gelatine in boiling water and add cold water. Arrange pickle in bottom of mold. Add a little lemon-gelatine mixture and place in refrigerator to congeal. Add vegetables to remaining gelatine and pour into mold. Place in refrigerator to congeal. Serve on crisp lettuce and garnish with tomato sections and mayonnaise dressing.

## TOMATO-ASPIC SALAD

- 2 tbsp. gelatine
- 1/2 cup cold water
- 2 cups consommé
- 1 cup tomato juice
- 1 cup cooked peas
- 2 small tomatoes, peeled
- 4 hard-cooked eggs
- 1 can asparagus tips

Dissolve gelatine in cold water about 5 minutes. Heat consommé and add gelatine. Then add tomato juice, peas, diced tomatoes and sliced eggs. Place asparagus tips around outside of a mold, with tips down. Cut off ends which extend above pan and add to salad. Pour in a little gelatine mixture and place in main food compartment to congeal. This will hold the asparagus in place. When congealed, remove and add remainder of gelatine mixture. Return to refrigerator to congeal. Serve on endive or lettuce. Tomatoes cut into petals and topped with grated hard-cooked egg yolks make an attractive garnish. Serve with mayonnaise.

## FROZEN FRUIT SALAD

- 1 tbsp. gelatine
- 1/4 cup cold water
- 1 cup diced apricots
- 1 cup diced pineapple
- 1 cup diced peaches
- 3 tbsp. lemon juice
- 1/2 cup sugar
- 1 cup salad dressing
- 1 cup whipping cream

Soak gelatine in cold water for 5 minutes, then dissolve over hot water. Combine fruits and add dissolved gelatine. Place in main food compartment until gelatine begins to congeal, then remove and fold in whipped cream and salad dressing. Pour into ice-cube trays and place in Freezer section of the refrigerator. Cut in squares and place on lettuce; serve with favorite dressing. If salad is to be held for several days or longer, wrap salad in cellophane and stockinet and return to Freezer section of the refrigerator.

## VANILLA ICE CREAM

- 2 eggs
- 1/4 cup sugar
- 2 tbsp. corn syrup
- 1/2 tsp. salt
- 1 tbsp. vanilla
- 1 pt. whipping cream

Separate eggs, beat whites until stiff but not dry, then add sugar and corn syrup. Add egg yolks, salt and vanilla and beat until mixed. Whip cream until thick but not stiff and fold into egg mixture. Pour into ice-cube tray. Wet bottom of tray and freeze in Freezer section of the refrigerator.

## CHOCOLATE ICE CREAM

- 1 1/2 sq. unsweetened chocolate
- 2 cups milk
- 1 tbsp. cornstarch
- 2/3 cup sugar
- 1/8 tsp. salt
- 1 cup whipping cream
- 1 1/2 tsp. vanilla

Melt chocolate and add to scalded milk. Mix together cornstarch, sugar, and salt. Add chocolate and milk. Cook on Low until thickened, stirring constantly. Cool, pour into ice-cube tray and place in Freezer section of refrigerator until mushy consistency is reached. Whip cream, add vanilla, then fold into chocolate mixture. Return to ice-cube tray, wet bottom and freeze in Freezer section of the refrigerator.

## LEMON CREAM SHERBET

- 1 cup sugar
- 2 cups milk
- 2 lemons
- 2 egg whites
- 2 tbsp. sugar
- 1 cup whipping cream

Dissolve sugar in milk. Add grated rind of 1 lemon and juice of 2 lemons and stir well. Pour into ice-cube tray, wet bottom and place in Freezer section of the refrigerator until firm. Beat egg whites until stiff and add 2 tablespoons sugar. Whip cream to a custard consistency. Fold in egg whites. Beat frozen lemon mixture slightly and fold into egg-and-cream mixture. Return to ice-cube tray, wet bottom and freeze in Freezer section of the refrigerator.

## CRANBERRY SHERBET

- 4 cups cranberries
- 1 cup boiling water
- 2 cups sugar
- 1/2 cup orange juice
- 1/8 tsp. salt
- 2 egg whites

Cook cranberries, water and sugar together for 10 minutes. Add orange juice and salt. Push through a sieve and cool. Pour into ice-cube tray and partially freeze in Freezer section of the refrigerator. Remove, add 2 egg whites and beat until fluffy. Return to ice-cube tray, wet bottom and freeze in Freezer section of the refrigerator.

## LEMON-CHIFFON PIE

- 1 tall can evaporated milk
- 1 pkg. lemon gelatine
- 1 cup boiling water
- Juice and rind of 2 lemons plus enough water to make 1/2 cup
- 3/4 cup sugar
- 2 baked pie shells (recipe page 22)
- Macaroons or vanilla wafers

Scald evaporated milk and pour into ice-cube trays. Place in Freezer section of the refrigerator until partially frozen. Dissolve lemon gelatine in boiling water. Measure lemon juice and rind in cup, fill with water, add sugar, then add to lemon gelatine. Pour into ice-cube tray and place in main food compartment until partially congealed. Whip milk until stiff, add congealed gelatine and mix thoroughly. Pour into two 9-inch baked pie shells. Top with crushed macaroons or crushed vanilla wafers. Return to main food compartment to congeal overnight. May also be frozen, wrapped and stored in Freezer section of the refrigerator for future use.

## CRUMB PIE SHELL

- 1/2 cup butter or margarine
- 1/4 cup sugar
- 4 cups corn flakes

Melt shortening, add sugar and crushed corn flakes. Spread firmly into pie plate, chill in refrigerator.



**CHERRY CREAM PIE**

- 2 cups canned sour cherries, drained
- 1/2 cup sugar
- 3/4 cup cherry juice
- 1/4 tsp. salt
- 1 tbsp. lemon juice
- 1 tbsp. gelatine
- 1/4 cup cold water
- 1/2 cup whipping cream

Heat cherries, sugar and juice. Add salt and lemon juice. Soak gelatine in cold water. Add gelatine to cherries. Chill in refrigerator. When cold, fold in whipped cream. Pour into chilled crumb pie shell. (See page 59.)

**LEMON ANGEL DESSERT**

- 1 baked angel cake (recipe page 20)
- 1 lemon pie filling (recipe page 22)

Tear angel cake into pieces about an inch in size. Place a layer of cake in the bottom of angel cake pan or larger mold. Add a layer of lemon pie filling. Continue adding alternate layers of cake and filling until the pan is filled. Freeze in Philco Freezer or Zero-Zone Philco Refrigerator. When frozen, remove from pan and wrap in aluminum foil. Store in Freezer until ready to use.

**CHOCOLATE-ICE-CREAM ROLL**

*Temp. 425°—Time 12-15 mins.*

- 3 eggs
- 1/4 cup cold water
- 1 cup sugar
- 3/4 cup cake flour
- 1/4 cup cocoa
- 2 tsp. baking powder
- 1/4 tsp. salt
- 1 tsp. vanilla
- Confectioner's sugar
- 1 qt. ice cream

Beat eggs until thick, add water and sugar and continue to beat. Sift flour, cocoa, baking powder and salt. Add dry ingredients and vanilla. Line a sheet-cake pan with well-greased wrapping paper. Pour in batter. Bake at 425° for 12 to 15 minutes. Sprinkle confectioner's sugar on a tea towel. Turn cake out on towel and allow to cool slightly. Roll cake with towel inside cake and allow to cool. Unroll cake, remove towel and spread ice cream over cake. Reroll, wrap in cellophane and overwrap with paper. Place in Freezer section of the refrigerator.

**REFRIGERATOR COOKIES**

*Temp. 375°—Time 8-12 mins.*

- 3/4 cup shortening
- 1 cup brown sugar
- 1 egg
- 2 cups all-purpose flour
- 1/2 tsp. soda
- 1/2 tsp. cream of tartar
- 1/2 cup nut meats

Cream shortening, add sugar and cream well, then add egg and mix. Sift flour, soda and cream of tartar together, and add nuts. Add dry ingredients to above mixture. Mold into rolls on freezing paper. Wrap and place in Freezer section of the refrigerator until needed. Slice and bake at 375° for about 8-12 minutes.

**PEANUT-BUTTER COOKIES**

*Temp. 375°—Time 8-12 mins.*

- 1 cup shortening
- 1 cup white sugar
- 1 cup brown sugar
- 2 eggs
- 1 cup peanut butter
- 2 1/2 cups all-purpose flour
- 1 tsp. soda
- 1 tsp. vanilla

Cream shortening, add sugars and cream well again. Add eggs and beat, then add peanut butter. Sift dry ingredients and add to above mixture. Mix well and add vanilla. Form into roll and wrap in freezer paper. Store in Freezer section of the refrigerator until ready to bake. Slice and bake at 375° for 8-12 minutes.

**MERINGUE PEARS ON RASPBERRIES**

*Temp. 450°—Time 5 mins.*

- 2 egg whites
- 1/4 cup sugar
- 8 pear halves,
- 1/4 cup cocoanut or 3 tbsp. shaved almonds
- 1 pkg. frozen raspberries, thawed

Beat egg whites until stiff but not dry. Add sugar gradually beating until meringue forms peaks. Drain pears well. Cover cut side with meringue. Sprinkle with cocoanut or almonds. Brown meringue pears in oven at 450° for 5 minutes. Float pears on top of partially thawed frozen raspberries in glass dish.



**MEMO**

**MEMO**



**MEMO**

