Experts Book on Better Cooking
PERFECT BAKING
BEAUTIFULLY SERVED

Recipes prepared by
ALICE BRADLEY
Farmers School of Cookery, Boston

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INTRODUCTION

Every up-to-date housekeeper owns at least one piece of PYREX Transparent Ovenware, and uses that piece on every possible occasion, whether it be a pie plate, a casserole, or a bread pan. There are many occasions, however, when the one piece of PYREX is not just the right shape and size for the thing that is to be baked. It is too large or too small or not the right shape or is being used for something else. A study of the accompanying cuts will give an idea of the great variety of lovely and useful shapes in which PYREX Ovenware can be purchased, and the numberless appetizing things that can be baked in these dishes.

Much time and effort are conserved if food can be sent to the table in the dish in which it is cooked. The flavor and appearance are enhanced by this modern and attractive method of baking.

The use of odds and ends of left-overs becomes a joy when they can be served up “au gratin,” “en casserole,” or in a pudding. This saves the purchase of new material, and there is a saving of pennies that soon mounts to dollars.

The work of preparing the daily meals will be more interesting, the dishwashing will be easier, and the dining table more attractive if the supply of PYREX is increased from time to time and if PYREX is used on every possible occasion. It soon becomes a habit to “serve it in PYREX.”

The bride who furnishes her new kitchen, the experienced housekeeper who must replace a utensil, should consider PYREX before purchasing other kinds of baking dishes.

In the following pages are suggestions and recipes for foods that may be cooked in PYREX. New recipes are not necessary, except as they add variety to your table. Almost any thing that can be baked in the oven, and many dishes that are ordinarily cooked on top of the stove, such as stews, cereal puddings, and eggs of various kinds, may be baked in PYREX, and served in the same dish.

Whole meals may be baked in the oven, at one time, in PYREX dishes.

If it is a gas or electric oven with heat control, the heat may be turned low and the dinner will take care of itself for an hour or two while you are engaged in some other pursuit.
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A PYREX OVEN BAKED MEAL

Here is one of the many menus for a PYREX-baked meal—served in the same dishes in which it was baked—delighting in attractive table service the most fastidious guest—and eliminating pot and pan washing for you after the company has gone. Many menus may be planned in such a way that everything except the salad (which may be served in a PYREX Baking Dish), may be put into the oven and baked at the same temperature until done.

Menu

CHEESE AND ONION SOUP IN MARMITES
SCALLOPED HAM AND POTATOES
SCALLOPED SPINACH AND TOMATOES
SNOWFLAKE ROLLS
LETTUCE WITH RUSSIAN DRESSING
CHOCOLATE PIE WITH WHIPPED CREAM
COFFEE

There are thousands of other PYREX meals—breakfasts of eggs, oven broiled bacon with hot biscuits or muffins. Luncheons of "made" dishes; left overs deliciously combined and baked and served in PYREX individual ramekins. Or left overs may be reheated and daintily served in a double compartment dish. But it is at dinner that PYREX has its largest circle of usefulness. Entire dinners can be baked in the oven at the same time with a saving of fuel, watching and time.

To keep dishes from sliding and spilling when you put them on the ice, place a rubber ring from a fruit jar under the dish. The ring will cling to both the ice and the dish.
CHEESE AND ONION SOUP

For each person, wipe, peel and thinly slice 1 small onion. Put in frying pan and cook in 1 tablespoon butter, stirring constantly until onions are soft, but not burned.
Add 1 1/2 cups brown or white stock and Salt to taste.
Cut Bread of the right size to fit the petite marmite pots. Toast on both sides and sprinkle with Grated Parmesan cheese. Place in pots, pour over the hot soup and serve at once.

SCALLOPED HAM AND POTATOES

Wipe a slice of ham, cut two inches thick and remove the outside edge of fat. Cut in pieces for service, put in casserole, pile Potatoes, pared and thinly sliced, on sides Pour enough Milk to be seen through potatoes, (about 1 pint). Cover and bake slowly 1 1/2 to 2 hours.

SCALLOPED SPINACH AND TOMATOES

In greased PYREX baking dish put a layer of Spinach, cooked and seasoned. Cover with thick slices of Peeled tomatoes, season with Salt and Pepper and sprinkle with Buttered crumbs. Bake 20 minutes at 350 degrees F. Serve with Hollandaise Horseradish Sauce.

MOCK HOLLANDAISE HORSERadISH SAUCE

Melt:
2 tablespoons butter, add
2 tablespoons flour, and stir until well blended, then add
3/4 cup milk
1 1/2 teaspoon salt
3/4 teaspoon pepper, and Few grains cayenne, and bring to boiling point.
Just before serving stir in 2 egg yolks
3/4 cup butter, bit by bit
1 tablespoon lemon juice and 4 tablespoons grated horseradish root.

If your child refuses to drink milk, a little plain gelatine dissolved and added to the milk will make it easier to digest and therefore more palatable and more nutritious.

SNOWFLAKE BISCUITS

Scald
1 cup milk over hot water, add
2 tablespoons sugar
3/4 tablespoon salt and
2 tablespoons shortening, and put in mixing bowl.
When lukewarm add
1 yeast cake. When dissolved add
1 1/2 cups Bread flour. Beat thoroughly and let rise until light. Add from 1 to 2 cups flour, or just enough so that it can be kneaded without sticking. Knead until well mixed and again let rise. When double in bulk, toss on a floured cloth, roll gently until one-half inch thick. Cut with an oval cutter, brush with Melted butter, roll one end over, place in greased PYREX biscuit pan, cover to prevent dry crust from forming, and let rise until double in bulk. Bake in a hot oven or at 450 degrees F. for 12 to 15 minutes.

CHOCOLATE PIE

Line a plate with Plain pastry, over the pastry place a sheet of wax paper and half fill the plate with rice or beans to keep the pastry from rising out of shape. Bake in a hot oven or at 450 degrees F. until a delicate brown. Cool, fill with Chocolate Pie Filling, and just before serving cover with Whipped Cream.

CHOCOLATE PIE FILLING

Put
1 1/2 cups milk with
2 squares chocolate in double boiler. When milk is scalded, stir until well mixed, add
1 cup sugar
3/4 teaspoon salt mixed with
3/4 cup cold milk. Stir until thick, cover and cook 15 minutes. Add a spoonful of the mixture to 2 egg yolks, when smooth add to remaining mixture and stir and cook 2 minutes. Pour over 2 egg whites beaten light but not stiff, and beat until smooth. When cool add 2 teaspoons vanilla and if not stiff enough, add 1 tablespoon gelatine soaked and dissolved in 2 tablespoons water. It should hold its shape when pie is cut without being rubbery.
CASSEROLES

These dishes are two to three inches deep and well adapted for one dish meals of meat or fish and vegetables baked together in a sauce of their own juices. It is not necessary to have the foods brown on top, but it is desirable to keep in all the flavor, therefore the cover is of great value. Sometimes, when almost done, the cover can be removed long enough to brown the top slightly and then be replaced to keep the food hot until it is served on the table. Meat pies are nicely baked in this way.

The materials can often be combined in the morning and baked until almost done while the housewife is busy about the kitchen, and can be returned to the oven and finished in time for the evening meal after she returns from an afternoon outing.

Casserole cookery has made popular the once despised stew, as almost any kind of meat, even the cheapest cuts, can be beautifully baked in a casserole dish. Either fresh or cooked meat may be used, and raw, cooked or canned vegetables may be added either at the beginning of the baking or a few minutes before serving time.

Many of these dishes are delicious, for example:

- Pork chops, macaroni and onions en casserole
- Casserole of lamb, potato balls, carrots and peas
- Casserole of chicken and tiny onions
- Beefsteak en casserole, with mushrooms and

Soup meat can be well flavored and provide a cheap and nutritious meal as a meat pie or a casserole of beef.

Other suggestions are:

- Potted broilers with vegetables
- Breast of Guinea chicken with Virginia ham
- Braised fillet of beef

(continued on next page)

Cut flowers gain renewed life when trimmed two or three inches shorter with long diagonal slices along stem.
The washing of half a dozen pots and kettles and serving dishes is eliminated, making the “clearing up” very much easier after a casserole meal is served.

Many desserts are delicious when baked in one of these covered casseroles; for example:

Baked custard  Baked tapioca and apples  Baked Rice pudding

RECIPE

BAKED BROILED CHICKEN
Cut a fowl as for fricassee. Sift together
$$\frac{1}{2}$$ cup bread flour; $$\frac{1}{2}$$ teaspoon salt and few
grains pepper. Add $$\frac{1}{2}$$ cup milk and 1 egg
well beaten and when smooth dip each piece
of fowl in this batter and then in dry bread
crumbs.
Place in pan with
$$\frac{1}{2}$$ cup butter, chicken fat or bacon fat and cook
on the stove or under the gas flame until fowl
is brown on both sides. Remove fowl to
PYREX casserole, add to fat and crumbs
2 cups chicken stock or
2 cups boiling water with
2 chicken bouillon cubes, stir until sauce boils,
and add 1 teaspoon salt and a
Few grains pepper and pour over the fowl. Bake
three or four hours or until tender, in a slow
oven, or in a fireless cooker.

CASSEROLE OF OXTAIL
(TO SERVE SIX)
2 oxtails, 1 carrot, 2 small onions, 1 tablespoon-
ful sweet herbs, $$\frac{1}{5}$$ green pepper (chopped).
3 or 4 cupfuls thin brown sauce
Wash, dry and cut oxtails into joints. Brown
slightly, with the vegetables and herbs in the
frying pan with two or three tablespoonfuls of
butter. Put all into the PYREX Casserole.
Sprinkle lightly with salt, add the brown sauce,
cover and allow to simmer in slow oven about
three hours.

To make the sauce, brown four level table-
spoonfuls of flour, cream this with four table-
spoonfuls of butter, add to four cupfuls of warm
milk, meat stock or water and stir over fire until
well blended.

When served, the sauce should be about as
thick as cream. One half hour before serving, if it
is too thin, remove cover of casserole. If too thick
add a little water.

SUMMER SQUASH WITH TOMATOES
AND CORN
Put 4 tablespoons butter and
1 small chopped onion in sauce pan and summer
until onion is yellow. Put in casserole dish,
add corn cut from four ears,
3 tomatoes cut in small squares
1 pound summer squash cut in small squares.
Sprinkle with salt and pepper. Cover and
bake for thirty minutes at 350 degrees F.

TUNA FISH PIE
Put in a sauce pan 4 tablespoons butter and
1 slice onion finely chopped. Stir and cook two
minutes, add 4 tablespoons flour
$$\frac{3}{4}$$ tablespoon salt, $$\frac{1}{4}$$ teaspoon pepper, and
when smooth, $$\frac{1}{2}$$ cups boiling water and
2 chicken bouillon cubes. Stir until sauce boils and
add
$$\frac{1}{2}$$ cup milk. Put in casserole, alternating with
1 twelve ounce can Tuna fish; 1 cup celery cut
in fine pieces, (or diced potato), and
3 hard cooked eggs, sliced. Cover with tiny
Baking powder biscuit and bake in a hot oven or
at 425 degrees F. for fifteen to twenty minutes.

SCALLOPED CORN
Into a buttered PYREX Casserole put a layer
of canned corn—over this, put a layer of finely
crumbled bread and dots of butter. Season with
salt and pepper. Repeat until corn is used, having
the top layer of crumbs. Add one cupful of milk to each
two cupfuls of corn. Bake about one-half hour in
moderate oven. Serve in PYREX Casserole in
which it was baked.

BRAISED CELERY
Wash and separate stalks from
1 bunch celery and cut in pieces three inches
long. Place in casserole on 1 onion sliced and
1 sprig parsley. Add 1$$\frac{1}{2}$$ cups stock, cover
and bake one hour.

There is nothing better for removing smudges and stains
from wall paper or painted walls than stale bread.
THE double vegetable dish copied from the expensive silver dish is especially useful and satisfactory; for example, for

- Baked Onions
- Sweet potato and nuts
- Mashed sweet potato with marshmallows
- Sweet potato with prunes
- Sweet potato, glazed
- Baked chestnuts
- Braised celery
- Asparagus and olives au gratin
- Candied sweet potatoes

For keeping vegetables hot or finishing them off, it will soon prove its value. Mashed potato, both sweet and white, mashed or creamed turnips, onions or asparagus or peas in white sauce, or any canned vegetable can be put into the oven to keep hot or to get hot when any other type of serving dish would be ruined.

The casseroles being deeper may be used for the same dishes suggested on the preceding page, when the shallower casserole does not hold enough for the family, or may be used for the following dishes:

- Baked Chicken
- Lyonnaise tripe
- Casserole of veal and ham
- Chicken stewed
- Casserole of rice and lamb
- Mock sweetbreads
- Lyonnaise tripe
- Chicken pie
- Cottage pie
- Veal and ham pie

Many delicious puddings may be made in these dishes, for example:

- Deep apple pie with whipped cream
- Apple tapioca
- Peach tapioca
- Baked Indian pudding
- Baked Indian pudding with tapioca
- Bread pudding with variations
- Hot cabinet pudding
- Peach Cobbler
- Scalloped apples

Gum camphor keeps silver from tarnishing. A little piece will keep a drawerful of silver bright and shining for many days after you would ordinarily have to polish it.
**BEEF EN CASSEROLE**

Put in casserole dish
2 cups cooked beef or other meat cut in inch pieces,
1 cup carrot cut in small dice
1 green pepper cut in fine strips, seeds discarded,
8 small onions peeled,
1 stalk celery cut in small pieces
1 cup canned tomatoes
1 teaspoon salt
½ teaspoon pepper and
1 cup stock or 1 cup water in which a bouillon cube has been dissolved. Cover, put in oven and bake one hour or until carrots and onions are tender. Add
1½ cups potato balls or cubes and cook twenty minutes. Add
2 tablespoons fat melted and browned with
2 tablespoons flour, stirring until well mixed. Add
1 cup cooked string beans, cover and bake fifteen minutes. Serve from the casserole dish.

**BAKED SQUASH WITH BACON**

Cut
Squash in boat shaped pieces. Remove skin and a portion of the centre of each piece. Sprinkle with
Salt and cover with tiny squares of Bacon. Put in covered PYREX vegetable dish, cover closely, and bake until squash is tender. Then uncover until bacon is crisp and brown.

**SCALLOPED CHICKEN AND SPINACH**

Melt
3 tablespoons butter, add
3 tablespoons flour mixed with
1 teaspoon salt and
¼ teaspoon pepper. When smooth add
¼ cup milk and
¼ cup chicken stock and stir until sauce boils. Add
¾ cup cream and again stir until boiling point is reached. In PYREX casserole dish put a layer of
Cooked spinach left in large pieces. Cover with a layer of
Cooked chicken cut in thin oval slices, 2 inches long. Cover with sauce. Repeat and cover with
Buttered crumbs. Bake until heated through and crumbs are brown.

**HOT CABINET PUDDING**

Grease a one-quart PYREX casserole dish and fill with alternate layers of stale sponge cake or other cake cut in small squares and
½ cup figs cut in strips. Mix
1 pint melted ice cream or milk
2 eggs slightly beaten
½ cup sugar if needed and
1 teaspoon vanilla if milk alone is used.
Pour over cake and bake in a moderate oven or at 350 degrees F. about forty minutes or until firm. Serve hot with Whipped Cream.

**STUFFED TOMATOES**

Wipe and remove a thin slice from the stem end of smooth, medium-sized Tomatoes. Take out seeds and pulp and drain off most of the liquid. Measure, add an equal quantity of
Soft stale bread crumbs, season with
Salt, pepper and a
Few drops onion juice, and refill tomatoes with the mixture. Place in greased PYREX dish, sprinkle with
Cracker crumbs mixed with one-fourth as much
Melted butter, and bake twenty minutes or until brown in a hot oven or at 375 degrees F.

**BAKED POTATOES**

Select smooth, medium-sized Potatoes; wash and place in PYREX baking dish. Bake in hot oven or at 450 degrees F. for forty minutes or until soft. Make two gashes like a cross on the top of each potato, press from the bottom until it slightly opens. Replace in PYREX baking dish, put
1 teaspoon butter,
Few grains salt and
Few grains paprika in each potato and serve at once.

**LEFT OVERS**

Take a sufficient amount of
Meat stock and add
Chicken, veal, or beef, cooked or raw, cut in small pieces. Cook gently until meat is tender. Add large cubes of
Cooked carrot or turnip and
Leeks, and an equal amount of
String beans. Cook gently twenty-five minutes and serve very hot in the PYREX Casserole with slices of toasted bread.

Salt often curdles milk. Therefore, in preparing gravies, cream soups, milk cereals, etc., add salt just before removing the pot from the stove.
OPEN PUDDING DISHES

THESE pudding dishes are similar in size and shape to the cas- seroles but have no covers. They are therefore best adapted for foods that should be brown on top or those from which some moisture must evaporate to make them of the right consistency. For all scalloped dishes, small roasts, custards, and puddings they are very satisfactory; for example:

Macaroni and cheese, with white sauce and buttered crumbs
Macaroni and tomato sauce
Rice, white sauce and cheese
Spaghetti, cream sauce and cheese
Scalloped oysters
Scalloped scallops
Scalloped cabbage
Scalloped onions
Cauliflower au gratin
Scalloped sweet potato and apples
Potato and celery scallop
Mashed sweet potatoes and maple syrup
Scalloped chicken and spinach
Ham a la Breck

They are excellent for souffles of all kinds; for example:

<table>
<thead>
<tr>
<th>Custard souffle</th>
<th>Prune souffle</th>
<th>Chocolate souffle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese fondu</td>
<td>Cheese souffle</td>
<td>Fruit souffle</td>
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<tr>
<td></td>
<td>Spinach souffle</td>
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</tbody>
</table>

For cold desserts they make attractive serving dishes. A hot soft custard may be strained into a PYREX pudding dish without fear of breaking it, and then be set away to cool, or the custard may be covered with meringue and browned delicately in the oven before being chilled.

Variations of such desserts are almost numberless:

Boiled custard on baked apples
Boiled chocolate custard with nut meringue
Boiled custard on stale cake or lady fingers
Caramel custard with nuts
Coffee custard with whipped cream
Rice custard with meringue
Tapioca custard with meringue and jelly
Tapioca custard with marshmallows on top, toasted until puffed and browned
Corn starch blanc mange

Grease or flour dust all parts of the PYREX dish before baking, taking care to cover the upper inside edges thoroughly. (The perfect plan is to grease and flour dust the dish.)

[8]
In these dishes gelatine desserts may be molded and served:

Spanish cream  Coffee Spanish cream  Macaroon cream  Bavarian cream  Orange jelly

Through the glass it is easy to garnish the bottom and sides of the dish before the dessert is added. Nut meats, whole or chopped, candied or maraschino cherries, sections of orange, pieces of peach or apricots, dates, figs and raisins may be used. Whipped cream may be piled on top of the pudding before it is served, or the top may be garnished with fruits or nuts.

For those desserts use:

Pineapple Bavarian cream  Charlotte Russe with cherries  Chocolate Charlotte Russe with nuts
Lemon jelly
Orange jelly
Pineapple jelly

**RECIPES**

**MASHED POTATO WITH CHEESE**
Pile Mashed potato in PYREX casserole dish. Sprinkle with grated Parmesan or Swiss cheese. Put bits of Butter on top and bake until brown.

**HAM A LA BRECK**
Cover the bottom of a PYREX casserole dish with layer of cooked macaroni. Cover this with 1 cup cold cooked ham, finely chopped. Add 1 1/2 cups milk mixed with 4 eggs slightly beaten. 1/2 teaspoon salt 1/4 teaspoon pepper Few drops onion juice and 1 teaspoon mustard. Bake in moderate oven (350 degrees F.) until firm. Chopped cooked lamb or chicken may be used instead of ham.

**BREAD AND BUTTER PUDDING**
Cut stale bread in 1/4 inch slices, spread with Butter which has been creamed, cut in cubes and fill an open PYREX baker. Mix well 3 egg yolks 1/4 cup sugar 1/2 teaspoon salt and 1 teaspoon orange extract, add slowly 3 cups milk and strain over the bread. Bake at 350 degrees F. or in a moderate oven for 30 minutes or until a knife inserted in the middle, comes out clean. Serve with pudding sauce or cover with meringue and garnish with cubes of red jelly.

**MERINGUE**
Beat 3 egg whites until very stiff, add slowly 4 tablespoons powdered sugar and 3/4 teaspoon vanilla or orange extract and continue beating. Fold in 3 tablespoons powdered sugar. Cover top of pudding with a thin layer, put remainder of meringue in pastry bag, with rose tube in the end, and make lines and roses on top of the pudding.

**BEEF STEAK PIE**
Cut remnants of cold broiled steak or roast beef in one-inch pieces, put in PYREX dish, add 1/4 onion cut in very thin slices, any Gravy that may be left over and Boiling water to cover. Bake in slow oven or at 300 degrees F. for one hour. Add 2 tablespoons flour mixed with 3 tablespoons cold water. Stir until well mixed, add 1/2 teaspoon salt and few grains pepper. Taste, and add more seasonings if necessary. Add cooked potatoes cut in one-fourth inch slices, cover with Tiny baking powder biscuit, uncooked, and bake twelve minutes at 450 degrees F.

**CAULIFLOWER POLONAISE**
Soak a cauliflower head down in cold water to cover, then cook, head up, in boiling salted water until almost tender. Then put in PYREX Pudding dish, pour over 1 cup white sauce, sprinkle with buttered crumbs and bake until crumbs are brown. Sprinkle with 1 tablespoon chopped parsley mixed with 1 tablespoon chopped pimento, and garnish with Cauliflower leaves. 1/3 cup cheese, grated, may be added to the bread crumbs if desired.

*In baking vegetables, cover all those that grow under the ground, such as onions, carrots, beets, etc. Leave uncovered all vegetables that grow above the ground.*
THESE dishes are from 1 to 2 inches deep; they are therefore especially desirable for foods that have been cooked and need only to be quickly heated and browned on top. Left-over mashed potato and other vegetables or bits of meat and fish with white sauce or gravy are given an entirely different character if they are baked in one of these dishes for a few minutes. A crisp, crusty top of buttered crumbs or grated cheese or mashed potato over a tasty creamed mixture can easily be secured, for example:

Scalloped fish with pimento and white sauce. Scalloped tomato with green pepper
Creamed eggs with mashed potato border Mashed potato with whipped cream and grated cheese

Croquettes can be beautifully browned, doing away with the odor and labor of deep fat frying, for example:

Fish croquettes, with tomato sauce Chicken croquettes, with peas Potato croquettes

Chops and vegetables can be baked together in the oven, turning them once or twice, for example:

Lamb chops and glazed sweet potatoes Pork chops and baked apples

Many other dishes are more easily served if they can go to the table in the dish in which they are baked, for example:

Baked tomatoes, plain or with white sauce Tomatoes stuffed with crab meat
Tomatoes stuffed with crumbs Green peppers stuffed with any of the above mixtures
Tomatoes stuffed with chopped ham or other meat, soft crumbs and tomato pulp Green peppers stuffed with corn
Tomatoes stuffed with bacon, olives and bread crumbs Green peppers stuffed with rice and tomato

For many kinds of cheese dishes they are unsurpassed; for example:

Cheese pie Small orders of macaroni and cheese Rice and cheese

When filling gem pans, leave one of the small sections empty and fill with water—then the gems will never scorch.
Fruit desserts and many other things will be baked in these dishes if they are on your kitchen shelf; for example:

- Baked apples or peaches
- Bananas baked with lemon juice or currant jelly

**RECIPES**

**SPINACH SOUFFLE**

Soak 1/3 cup soft stale bread crumbs in 3/4 cup cold milk. When soft squeeze through cheese cloth. There should be 1/2 cup soaked bread crumbs. Add 3 tablespoons butter and cook and stir over fire one minute. Add 1 cup cooked chopped spinach, 2 tablespoons onion finely chopped, 3 egg yolks beaten until light and 1/8 teaspoon pepper. 3/4 cup cold cooked sweet breads or ham or chicken cut in dice may be added if desired. Add salt to taste. Fold in 3 egg whites beaten stiff, turn mixture into open PYREX baker and bake fifty minutes at 325 degrees F. or in a moderate oven. Serve with 1 cup white sauce to which is added 1/2 cup butter, bit by bit, 2 egg yolks and 1 tablespoon lemon juice.

**RICE PUDDING**

Put in greased PYREX dish 1/3 cup rice, 4 cups milk, 1/2 teaspoon salt, 1/3 cup sugar and Grated rind of 1/2 lemon. Bake three hours in a very slow oven or at 300 degrees F.

**SCALLOPED EGG PLANT**

Pare an eggplant, cut in one-fourth inch slices, crosswise, and soak in cold water to cover, two hours. Drain and cook in boiling salted water to cover until soft. Again drain and mash; then add 1/4 cup butter, 1/4 cup stale bread crumbs, 2 eggs, well beaten, Few drops onion juice, 1/4 teaspoon salt and 1/4 teaspoon pepper. Put in shallow baking dish and sprinkle with buttered crumbs. Bake 12 minutes until crumbs are brown in hot oven or at 400 degrees F.

**SCALLOPED RICE AND SALMON**

Put in utility dish a layer of Boiled rice, cover with Salmon, cooked or canned, and separated in flakes. Sprinkle with salt, pepper, nutmeg and few drops lemon juice. Cover with boiled rice. Place in steamer and cook over boiling water for forty-five minutes. Sprinkle with buttered crumbs and bake until crumbs are brown. Cooked chicken or lamb, or raw oysters may be used in place of salmon.

**FRUIT NUT PUDDING**

Mix together 1/2 cup sugar, 2 tablespoons cracker crumbs, 1/2 teaspoon baking powder, 1/4 cup walnuts, cut in small pieces, 1/4 cup dates, figs or raisins, stoned and cut in pieces. Add 2 egg yolks beaten slightly and fold in 2 egg whites beaten stiff. Put in shallow bakers and bake in slow oven or at 300 degrees F. for thirty minutes. Serve with whipped cream.

**VEGETABLES EN COCOTTE**

Arrange attractively, fresh vegetables, cooked until tender in boiling salted water, in casserole or cocotte dishes. For example you may use Small carrots, Onions, glazed New potatoes, browned in fat Green peas, String beans, New turnips, or turnip balls, Cucumbers, cut lengthwise in strips New beets, Small raw tomatoes. Season with salt and pepper and melted butter. Place in oven until very hot and sprinkle with chopped parsley.

A tablet or two of aspirin, dissolved in a vase or bowl in which cut flowers are placed, is said to keep the flowers fresh for days. A little saltpetre or salt is also excellent for this purpose.
FOODS that are served "au gratin" are usually combined with white sauce, covered with buttered crumbs, and baked until brown. Cheese is frequently added to the sauce, sprinkled on each layer, or mixed with the crumbs. The sauce may be made with milk, fresh or evaporated, with part milk and part chicken stock, with all chicken or fish stock, with brown stock or strained tomato.

A can of tomato or celery soup may be used instead of making a sauce.

All these things are especially attractive served in these PYREX au gratin dishes, for example:

Potatoes au Gratin Potatoes with Cheese and Pimento Jerusalem artichokes au Gratin Scalloped Spinach and Tomatoes

Because they are less than two inches deep these dishes are especially nice for baking eggs and small fish and fillets of fish in a sauce with crumbs on top. Mashed potato may be used instead of crumbs on top of fish and meat and egg dishes. Many of these are delicious; for example:

Creamed fish with potato or crumbs. Smelts au Gratin. Eggs in bread sauce. Shirred Eggs with Crumbs. Shirred eggs with white sauce. Shirred Eggs with Tomato Sauce. Shirred Eggs with Chopped Meat. Shirred Eggs with Cream and Bacon dice. Shirred Eggs with Chicken Livers. Buttered crumbs may be used instead of the mashed potato. Cooked veal or roast pork or Cooked fish or Canned fish may be used instead of chicken.


A good way to make use of pieces of hand soap when they get too small to use, is to place them in a small cheesecloth bag which may hang in the bathtub. The soap that seeps through the bag will be found excellent for cleaning the tub.
Melt WHITE SAUCE
1 tablespoon butter in saucepan, add 2 tablespoons flour ¼ teaspoon salt and ¼ teaspoon pepper. When smooth add 1 cup milk, slowly, stirring with wire whisk until sauce boils. This may be made in the top of a double boiler if you fear that it will burn; it will not boil so it should be allowed to cook over hot water for ten minutes after it becomes thick.

CHICKEN AND MUSHROOMS WITH POTATO CRUST
Mix 1 cup cooked chicken cut in dice, ½ cup fresh or canned mushrooms cut in pieces, and 1 cup white sauce. If fresh mushrooms are used, they should be peeled and sautéed for three minutes in 1 tablespoon melted butter. Pour into shallow baking dish, cover with a thin layer of Mashed potato soft enough to spread over the mixture and garnish with remaining Potato forced through pastry bag and rose tube around the edge. Brush with 1 egg yolk diluted with 1 tablespoon milk and put in hot oven until heated through and a delicate brown. 1 cup oysters or 1/3 cup celery, or 1/3 cup cooked ham, or 2 hard cooked eggs, or 1 tablespoon chopped parsley or 2 tablespoons pimento or green pepper cut in small pieces, may be used instead of the mushrooms.

ASPARAGUS AND OLIVES AU GRATIN
Place in baking dish a layer of cooked or canned Asparagus, sprinkle with ¼ cup ripe olives stoned and cut in halves, and 1 hard cooked egg coarsely chopped. Cover with 1 cup white sauce and sprinkle with Buttered crumbs. Bake until heated through and crumbs are brown. Almost any other cooked vegetable may replace the asparagus. Olives may be omitted. Egg may be omitted or 3 or 4 eggs may be used making it a main dish for luncheon or supper.

SMALL FISH AU GRATIN
Clean 6 smelts or other small fish and cut 5 gashes on each side. Brush with lemon juice, sprinkle with salt and pepper, let stand ten minutes, dip in milk, coat with soft bread crumbs and place in au gratin baking dish. Melt 2 tablespoons butter, add 2 tablespoons flour and when smooth add 1 cup boiling water in which 1 chicken bouillon cube has been dissolved; when sauce boils add 1 teaspoon anchovy paste 1 teaspoon lemon juice ¼ teaspoon salt and ¼ teaspoon paprika. Pour around fish, bake 20 minutes, sprinkle with Parsley, chopped, and garnish with Lemon. Anchovy paste may be omitted. Worcestershire or other table sauce may be added.

EGGS AU GRATIN
Scald 2 cups milk with 1 onion stuck with 6 cloves, and cut in quarters. Melt 2 tablespoons butter, add 2 tablespoons flour, and the milk. Stir until sauce boils, add ¼ teaspoon salt and ¼ teaspoon paprika, strain and pour half the sauce in shallow baking dish. Mix 1 cup soft bread crumbs, ¼ cup grated cheese, ¼ teaspoon salt, ¼ teaspoon paprika and Few grains mace. Cover sauce with half the crumbs and place in oven until very hot. Break 4 or 5 eggs separately and arrange on the crumbs. Surround with remaining sauce, cover with crumbs, and bake until set.

BUTTERED CRUMBS
Crackers, crushed fine with a rolling pin, or stale bread rubbed on a grater or forced through a colander, or dry bread put through a food chopper may be used for the crumbs. For each cup of crumbs, add 4 or 5 tablespoons melted butter, stirring with a fork until crumbs are thoroughly coated with the butter.

To remove grass stains, spread butter on them and lay the article in hot sunshine, or wash in alcohol.
BREAD, BISCUIT AND UTILITY PANS

Bread and biscuits baked in PYREX glass insure a delicious brown undercrust which can be seen before removal from the dish, thus eliminating undercooked food. The bread pan is excellent for all the plain and nut breads; and the biscuit pan may be used for biscuits and rolls made from the same mixture:

- White bread and rolls
- Whole wheat bread and rolls
- Raisin bread and buns
- Graham bread and biscuit
- Nut bread and muffins
- Rye bread and biscuit

Coffee rolls or Baking Powder Biscuit may be baked in the biscuit pan, and also Corn Cake and Spoon Corn Bread.

The bread pan is just the thing for meat and vegetable and nut loaves, and even for "one-dish meals." It is fine for any kind of cold molded meat. It is very easy to decorate, because the appearance of the finished product can be seen through the glass. Small roasts may be baked in the biscuit pan.

- Roast loin of lamb
- Roast loin of pork
- Roast fillet of beef
- Baked halibut
- Roast chicken
- Meat pie
- Hamburg loaf
- Veal loaf
- Beef and pimento loaf
- Nut loaf
- Molded chicken
- Molded salmon salad

Baked apples and other fruits, the acids of which should not come in contact with metal, may go to the table in the utility dish in which they are baked, without losing their shape.

- Baked apples with nuts
- Baked apples with marshmallows
- Baked apples with meringue
- Hot gingerbread with marshmallows or whipped cream on top may go to the table in the biscuit pan or utility pan, as may Gingerbread with Apple Sauce or Bananas.

Cottage Puddings may be served hot, cut in squares in the PYREX dish, with any preferred sauce.

- Cottage Pudding with chocolate sauce
- Cottage Pudding with strawberry or orange sauce
- Cottage pudding with blueberries in it or with blueberry sauce and hard sauce on it
- Chocolate Cottage pudding with marshmallow sauce or whipped cream
- Dutch Apple Cake with lemon sauce
- Dutch Peach Cake with egg sauce

If you like onions, eat them — they are a wholesome vegetable. But to remove their odor from your breath, drink a cupful of strong black coffee.
FILLED COOKIES

Cream ¼ cup butter. Add gradually ¼ cup sugar and 1 egg well beaten. Dissolve ¼ teaspoon soda in ¼ cup rich sour cream. Add to first mixture alternately with 1 ½ cups pastry flour sifted with ¼ teaspoon salt and 2 teaspoons baking powder. Add ½ teaspoon vanilla. Chill, roll a small portion at a time and cut with small round cutter. From half the pieces cut three small round holes. Put the other cookies in a greased PYREX biscuit pan, put 1 teaspoon Fig Filling in the centre and cover with the cookies in which holes have been made. Press edges together, brush lightly with a bit of beaten Egg, and bake in a moderate oven or at 350 degrees F. until brown.

FIG FILLING

Put ¼ pound figs through food chopper, add 3 tablespoons sugar 3 tablespoons water ½ tablespoon lemon juice and cook two minutes (until thick) stirring constantly.

BAKING POWDER BISCUITS

Sift together twice 2 cups bread flour 1 ½ tablespoons baking powder and 1 teaspoon salt. With tips of fingers work in 2 tablespoons shortening. Then add gradually ¾ to 1 cup milk. Mix with knife to soft dough, pat and roll ½ inch thick, shape with cutter 1 ½ inches in diameter. Place in greased PYREX biscuit pan and bake twelve minutes at 450 degrees F.

FUDGE SQUARES

Melt 2 squares chocolate over hot water, add ¼ cup butter, stir until butter melts and set aside. Beat 3 eggs, adding gradually 1 cup sugar. Sift together ¾ cup bread flour, ½ teaspoon baking powder and ¾ teaspoon salt. Add to eggs with 1 cup chopped walnuts and 1 teaspoon vanilla, then add chocolate mixture. Spread in PYREX biscuit pan, bake ten to fifteen minutes at 350 to 375 degrees F., or in a moderate oven and cut in squares.

A few drops of ammonia in water will instantly remove grease from dishes, pans, etc. and is much less injurious to the hands than soda and strong chemical soaps.
BAKED custards are among the most popular of desserts, and almost always served in the dishes in which they are baked. For these, PYREX custard cups are unsurpassed. There are many other foods baked equally well in these dishes. All kinds of gelatine salads and desserts may be attractively molded in glass custard cups and served in the cups, carried in the lunch box, or turned out for serving.

In addition to plain cup custards there are:
- Coffee sponge
- Chocolate mold
- Caramel charlotte
- Butterscotch Bavarian cream
- Snow pudding

Junket, of all flavors, with or without whipped cream. They are excellent for:
- Popovers
- Muffins
- Cupcakes

Ramekins are frequently used for serving a special course at a company luncheon, such as:
- Asparagus tips au gratin
- Sweetbreads creamed with or without mushrooms
- Brussels sprouts with Hollandaise sauce

Ramekins, too, are invaluable for the family whose members come at different times for meals, or where different kinds of food must be provided for different members of the family, or for using up bits of vegetable or other things. Maybe several different kinds are on hand, but with sauce and crumbs they look alike. To one person may be served:
- Chopped egg, to another
- Creamed fish, to another
- Creamed chicken or

Test string beans before buying. Break one open and if it is brittle and the bean very small you can be assured it is good. The string should be delicate.
Food can be made ready in the morning for lunch or dinner, and if put in the oven at the last minute, will be piping hot when wanted.

The individual pie dishes and bakers may be used for larger servings of any of the things that are good in ramekins.

**RECIPES**

**To SHRIMPS AU GRATIN**

1 Cup white sauce add 2 tablespoons chili sauce
1/2 teaspoon scraped onion
Few grains cayenne
1/4 teaspoon celery salt and
3/4 pint shrimps, fresh or canned, less 4 whole ones.

Put in four ramekin dishes, sprinkle with cup buttered cracker crumbs and bake fifteen minutes at 400 degrees F. Put reserved shrimps in the centre and a border of finely cut Green pepper or parsley around the edge and serve at once.

**POPOVERS**

Sift
1/2 cup flour and
1/4 teaspoon salt into mixing bowl, add slowly
1/4 cup milk heating with a whisk until smooth.
Add 1/4 teaspoon melted butter and
1 egg, beaten, and heat with Dover egg beater two minutes. Turn into six well greased PYREX custard cups and bake 15 minutes at 450 degrees F. or until well risen; decrease heat to 375 degrees F. and leave 20 to 25 minutes or until baked through.

**BAKED CUSTARD**

4 eggs 1 quart milk
3/4 cupful sugar 1 teaspoonful vanilla
1/4 teaspoonful salt 1/8 teaspoonful nutmeg

Heat milk in top of double boiler. Stir eggs, sugar and salt together (do not whip them if you wish a smooth custard) add milk, vanilla and blend evenly. Pour into six buttered PYREX cups. Grate nutmeg over top and bake in a very slow oven. Or set cups in pan of hot water in oven. Bake 20 to 30 minutes. Custards are cooked when a knife inserted comes out clean, not milky.

**DEVILLED CRABS**

1/2 lb. crab meat (fresh or canned)
2 eggs, hard boiled
2 tablespoonfuls melted butter
1 1/2 tablespoonfuls vinegar
1 egg, raw
1 cupful boiling water
Mustard, salt, cayenne

Mix the yolks of the hard boiled eggs with melted butter, vinegar and seasonings to taste. Add the raw egg, beaten separately, the chopped hard egg whites and water. Combine with crab meat, fill lightly into PYREX Ramekins. Pour a little melted butter over tops and bake in medium oven to a delicate brown. Serve hot in the individual dishes in which it was cooked.

*In mashing potatoes add a small pinch of baking powder. This will make the potatoes light and fluffy.*
PIE AND CAKE PLATES

PIE plates and cake pans of PYREX insure a good bake on the bottom and opportunity to see, before the food is taken from the oven, whether it is sufficiently baked or not. As a rule, pies are cut and served at the table, and how much nicer they look when baked in PYREX! Cakes, although not often served in the pans in which they are baked, come out with a beautifully browned bottom when baked in PYREX. And how many other things these dishes can be used for, the cook never knows until she finds herself selecting them for baked sandwiches, and biscuits, puff paste patties and French pastries, as well as for:

- Apple pie
- Covered mince pie
- Lemon meringue pie
- Chocolate pie with whipped cream
- Butterscotch pie with whipped cream
- Layer cake with cream filling and frosting
- Layer cake with caramel nut filling and frosting
- Prune cake with pink marshmallow frosting
- Open squash pie
- Open custard pie
- Blueberry pie
- Cranberry pie
- Date pie
- Mock cherry pie
- Banana pie
- Rhubarb pie
- Banbury tarts

Shortcakes may be beautifully baked in the deep or shallow cake pans. A rich baking powder biscuit mixture or a plain layer cake mixture may be used for the shortcake. For filling you may use:

- Strawberries
- Oranges
- Peaches, fresh or canned
- Apricots, fresh or canned
- Pineapple, fresh or canned
- Apples, stewed
- Prunes and dried apricots cooked together

The shortcakes may be garnished with:

Whipped cream or marshmallow cream or powdered sugar and served with the syrup if canned fruit is used.

To rid the pantries and bread boxes of ants strew black pepper in all corners and the ants will leave at once.
CHOCOLATE LAYER CAKE
Cream ½ cup butter, add 1 ½ cups sugar gradually, and 3 eggs well beaten. Sift together 2 ½ cups pastry flour 2 ½ teaspoons baking powder and ¼ teaspoon salt, and add alternately with 1 cup milk to first mixture. Bake in three greased PYREX layer cake pans forty-five minutes at 350 degrees F. Put together with Japanese Chocolate Frosting between and on top.

JAPANESE CHOCOLATE FROSTING CREAM
½ cup butter, add slowly while beating 1 cup confectioners’ sugar. Beat 4 egg whites until stiff, beat in gradually 2 cups confectioners’ sugar. Combine mixtures and add ¼ teaspoon vanilla and 6 squares chocolate melted over hot water. Add more Confectioners’ sugar, if necessary. Put between layers of cake and on top. Garnish if desired with some of the frosting forced through a pastry bag and rose tube and with a few Silver candies if you have them.

PRUNE CAKE
Cream ½ cup butter or margarine, add 1 cup sugar, slowly, then add 1 egg and 2 egg yolks and beat thoroughly. Cut 1 cup pitted stewed prunes in pieces and mix with 2 ½ cups flour sifted with ½ teaspoon salt ½ teaspoon cinnamon ¾ teaspoon mace and ¼ teaspoon clove. Add to first mixture, alternating with ¾ cup prune juice mixed with 1 level teaspoon soda. Bake in two greased PYREX cake pans thirty minutes in a moderate oven or at 350 degrees F. Put together with Pink marshmallow frosting between and on top. Garnish with Almonds, blanched, shredded and toasted until delicately brown.

PINK MARSHMALLOW FROSTING
Put in saucepan 1 cup sugar and ½ cup water and bring to boiling point. Beat 2 egg whites until very stiff, add gradually and one at a time, five tablespoons of the boiling syrup, beating constantly. When syrup spins a long thread add to eggs and continue beating. Then add 1 teaspoon lemon juice and a bit of pink color paste and 11 marshmallows cut in halves. Place over hot water folding over and over until it begins to get sugary.

BAKED CHEESE DREAMS
Spread 8 slices bread with Butter, cover four pieces of the bread with slices of Cheese, sprinkle generously with Paprika, cover with remaining bread. Cut sandwiches in two and place in a PYREX baking dish. Beat 2 eggs slightly, add ¼ teaspoon salt, ¼ teaspoon paprika, Few grains cayenne and 2 cups milk. Strain over sandwiches and bake until brown.

APPLE PIE
Line PYREX plate with Plain pastry. Pare and core sour Apples and cut in ¼ inch slices. Mix ¾ cup sugar ¼ teaspoon grated nutmeg ¾ teaspoon salt. Fill pie plate with alternate layers of apple and sugar. Cover with strips of Pastry laid on criss cross. Wet edges of pie and cover with strip of a pastry. Bake 40 to 50 minutes in a moderate oven or at 350 degrees F.

Dingy oil cloth may be made bright and shining by washing it with clear water with a little borax dissolved in it and then wiping with a flannel cloth wrung out of milk.
MORE and more, people are saving time and energy by serving canned foods that are already cooked. In the two-compartment dish above, two vegetables or a vegetable and a main dish, can be heated in the oven at the same time, with butter or white sauce or crumbs. Plain, or mashed, or stuffed vegetables take on new significance and popularity when served in this dish.

- Green peas and shredded carrots
- Scalloped tomatoes and creamed spinach
- Baked eggs and bacon, creamed potato
- Eggs with tomato sauce, and mashed potato
- Meat hash and scalloped tomatoes
- Cheese and baked tomatoes
- Scalloped oysters and creamed asparagus

The two-compartment dish is splendid for two dishes similar but slightly different, for example:

- Macaroni with cheese and without cheese
- Potatoes au gratin with and without cheese
- Petite Marmite signifies “little pot,” the reference being to the earthenware cooking pot which forms part of the household equipment of every French family. It may refer to the soup itself which is sometimes made and always served in these pots.

The glass marmites are very attractive for serving individual portions of soup, for keeping extra portions hot in the oven, and for keeping it hot on the invalid tray to be sent upstairs.

Canned soups can be served attractively in the marmites, and they may be used for many other things than soups.

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New Englanders think there is nothing so good as an earthen bean pot for baked beans, but a PYREX bean pot is far more attractive for service on the table. If it seems too much trouble to bake beans, the canned variety may be heated and served in the PYREX bean pot. It may also be used for:

- Baked dried peas
- Boston baked beans with tomato sauce
- Apple sauce baked until deep red in color
- Pears baked until deep red in color

Until you have eaten mushrooms baked under glass you cannot realize the perfection which they can attain. All the flavor is retained under the PYREX glass cover. The glass cover should under no circumstances be lifted until the individual dishes are placed before each person at the table. Then each guest has the joy and the pleasure of the delightful odor that comes from the dish as the cover is lifted.
Mushrooms under glass may be served alone, or between the toast and the mushrooms there may be: 

- One-half a sweetbread
- Breast of a broiler
- Breast of guinea chicken with or without ham

The mushroom dish is also very attractive and satisfactory for keeping food hot on the invalid’s tray.

**RECIPES**

**STUFFED GREEN PEPPERS**

Cut a slice from the stem end of 5 peppers, remove seeds, and cook peppers three minutes in boiling water. Stuff with equal parts finely chopped:

- Cold cooked chicken or veal and
- Bread crumbs, moistened with milk or stewed tomatoes and seasoned highly with
- Onion juice, salt and pepper. In one side of a double compartment vegetable dish place:

Stale bread crumbs cut one-half inch thick. Make five holes in the bread and place the peppers in the holes so that they will stand upright. Sprinkle peppers with:

- Buttered crumbs and bake ten minutes in a hot oven or at 400 degrees F. Pour brown sauce or gravy over the peppers and serve very hot.

Many other mixtures may be used for stuffing the peppers.

**BAKED BEANS**

Soak:

- 1 cup beans over night. Drain, put in PYREX bean pot, bury in centre
- 3 ounces salt pork, scored through the rind in slices. Mix ¼ cup molasses, 1 teaspoon salt
- ½ teaspoon mustard
- 1 cup water and pour over beans. Add boiling water to cover beans; cover bean pot, put in oven and bake slowly six to eight hours.

**VOLCANO POTATOES**

Shape mashed potato into irregular cones about three inches high and place in double compartment vegetable dish. In the top of each potato cone make a deep indentation.

Mix 4 tablespoons grated cheese

- ½ teaspoon salt and
- ½ teaspoon paprika. Fill depressions in potatoes with this mixture, sprinkle grated cheese over potatoes and bake ten minutes in a hot oven or at 400 degrees F.

To make vegetables cook faster, add a small pinch of baking soda to the water.
IF you have ever tried to lift a large baked fish from pan to serving dish without breaking the fish, you will, without hesitation, welcome the platter which makes the transfer unnecessary. Besides the PYREX platter keeps the fish hot for a long time.

Not only for fish, but for cooking and serving steaks, chops and other meats, PYREX not only bakes them more thoroughly and tenderly, but keeps them hot during the entire meal. The fastidious hostess can well appreciate this advantage.

Every home needs a PYREX Platter.

PYREX platters may be used instead of planks with a potato border and a garnish of vegetables around the meat or fish. This is especially practical in the small family.

There are two sizes, to meet the needs of large and small families.

The trays are attractive both as serving trays and as cooky sheets.

Suggestions for using PYREX platters.

Baked Stuffed Haddock
Baked Mackerel with milk or cream
Baked Finnan haddie
Baked fish with oyster stuffing
Shad roe with brown sauce
Codfish souffle
Whitefish with shrimps
Fish baked with tiny tomatoes

Halibut with peppers
Lemon Sole
Codfish Puff
Baked salt mackerel
Spinach with fillets of sole
Pompano with Paprika Sauce
Finnan haddie baked with white sauce and small potatoes

The PYREX Trays Make Admirable Cooky Sheets for

Molasses cookies
Sugar cookies
Dropped cookies
Chocolate cookies
Ginger cookies

Turnovers
Macaroons

The PYREX trays are well adapted to use as sandwich trays, also for tea service and used under a casserole or pudding dish.

When boiled ham is taken from the hot water, dip it immediately in cold water for a moment to make the fat firm and white.
BAKED FILLETS OF FISH

Cover bottom of PYREX platter with thin slices of Fat salt pork; on pork arrange a layer of Onion very thinly sliced and 1 bay leaf broken in pieces if desired. Over this lay 2 portions of any fresh fish. Spread with 4 tablespoons butter creamed with 4 tablespoons flour and ½ teaspoon salt. Bake in a hot oven or at 400 degrees F. for 20 minutes. Sprinkle with ¾ cup buttered cracker crumbs, arrange narrow strips of Fat salt pork on top of crumbs, and bake 20 minutes or until brown. Garnish with Lemon cut in eighths and sprinkled with Chopped parsley and Small tomatoes cut in quarters.

BAKED HASH

Remove skin, bones, gristle and most of the fat from Cooked beef, then chop the meat and measure. Chop an equal quantity or a little more Cold cooked potato, and mix with the meat. Season with Salt and Pepper and moisten with Milk, cream or gravy. Put lightly into greased PYREX platter, put bits of Butter over the top and bake in a hot oven or at 400 degrees F. until heated through and slightly browned on top. Garnish with Parsley and serve in the same dish.

MOLASSES COOKIES

Melt ¼ cup shortening (lard or chicken fat) in ¼ cup boiling water. Add ¼ cup sugar ¼ cup molasses and 2¼ cups flour sifted with 1 teaspoon ginger 1 teaspoon cinnamon ¼ teaspoon clove ¼ teaspoon soda 1 teaspoon salt. Add more flour if necessary. Chill, roll thin and cut in fancy shapes. Bake in moderate oven or at 325 degrees F. for five minutes.

DATE COOKIES

Beat 2 eggs until light, add 1 cup sugar 1¼ cups dates, stoned and cut fine, 1 cup walnut meats broken in pieces 1 cup flour sifted with 1 teaspoon baking powder and ¼ teaspoon salt. Drop from tip of spoon on greased tin sheet. Bake at 375 degrees F. for seven minutes.

DROPPED COOKIES

Make mixture as for filled cookies using only 1½ cups flour. Add ¼ cup raisins and ¼ cup nut meats cut in small pieces. Drop on greased PYREX pan and bake at 350 degrees F. until delicately brown.

FISH A LA MONTGOMERY

4 lbs. Sea Bass or other fish 1 small onion 2 cupfuls strained tomato pulp ½ green pepper 1 cupful port or home made wine if desired 1 tablespoonful butter 1 tablespoonful flour 6 tomatoes Parsley, pepper, salt, butter.

Scale, wash and dry the fish. Rub on both sides with flour, salt and pepper. Cut a deep gash the length of fish on both sides, then place it on a large buttered PYREX Platter. Pour over this a sauce of the tomato, onion, parsley and green pepper, each chopped, and wine. On top of fish place dots of butter. Remove stem and top of tomatoes, sprinkle each with salt, pepper and dots of butter. Arrange tomatoes around the fish, then bake all in a moderate oven about forty minutes. Baste the fish with the sauce several times. If the latter is thin at the end add butter and flour creamed together. Finely chopped parsley and one tablespoonful lemon juice may also be added to sauce. Garnish with a few sprays of fresh parsley and serve at once in the same dish.

When storing things away in trunks, it is a good thing to make a complete list of the contents and paste the label containing this list in a conspicuous place on the outside of the trunk. This will save a great deal of unnecessary rummaging when you want to find your things.
AFTERNOON TEA

It is not necessary to set a table for an informal afternoon tea, but a table should be ready to receive the refreshments in the room in which the guests are to be entertained. The table may be covered with a dainty tea cloth or centerpiece, spotless, unwrinkled, and as elaborate as one desires. A centerpiece of flowers may be in place on the table. Accompaniments for afternoon tea may be one or more of the following:

- Sliced lemon
- Whole cloves
- Candied rose petals or mint leaves
- Cubes of candied pineapple
- Orange marmalade
- White grape juice
- Candied or maraschino cherries
- Candied ginger
- Ginger ale
- Spiced syrup
- Iced tea with sherbert
- Spiced syrup
- Iced tea with sherbert
- Tea

Tea should always be freshly made. Tea should be made with boiling water but tea should never be allowed to boil. PYREX tea pots will not break if boiling water is poured into them, but they should never be put on the stove.

PYREX tea pots come in several sizes and in three attractive shapes. There are sizes and shapes for the small family and for the large family, for the afternoon tea table, for the tea room, for the family table, and the invalid’s tray.

These tea pots neither chip nor craze. They will last a lifetime, and, like other PYREX, can be handed down to the grandchildren as sparkling clear as when new.

TEA

Draw some fresh water, bring it quickly to the boiling point, pour into a PYREX tea pot in order to heat the pot, throw out this water, put tea in the tea pot and pour over the correct amount of freshly boiling water. The water should be boiling in order that the flavor may be drawn out of the tea. It should be freshly boiling, because water that has boiled for some time has lost some of the atmospheric gases and tastes flat.

With Oolong tea use one level teaspoon tea for each cup water. With Ceylon or Orange Pekoe tea use one scant teaspoon tea for each cup water. Never allow tea to boil. Serve it if possible within five minutes from the time it is made. Fresh leaves should never be added to those that have once been used for tea.

Individual muslin bags holding enough tea for two cups may be purchased. With these, tea may be made in individual teapots, or two or more bags may be used in the larger pots. They may be removed as soon as the tea is of the required strength.

Most fruit punches are improved by the addition of tea.
PYREX TEA POTS

TEA is a popular beverage, and when made in PYREX tea pots its popularity is increased. A PYREX tea pot has many advantages. It is always possible to see how strong the tea is. It is easy to see how much tea there is and if someone may have a second or third cup. The tea pot can be easily and thoroughly cleaned. Especially is it an advantage to know that the spouts are easily cleaned. The spouts pour freely. The handles remain cold while the body of the pot stays hot. The double rim on the lids prevents their falling off when the tea is poured. There can be no harmful action of the tannin in the tea upon the inside of the tea pot. Boiling water will not crack them.

ICED TEA WITH GINGER ALE

Pour
1 pint hot tea over
Cracked ice, and when thoroughly chilled add
1 pint bottle of ginger ale. Serve with
Sugared lemon slices, made by
covering thin slices of
Lemon with
Sugar and allowing them to
stand until sirupy.

SPICED TEA

Put in saucepan
1 cup water and
¾ cup sugar. Heat to boiling
point, and when
sugar is dissolved
add
1 tablespoon whole cloves, crushed,
and a
2 inch piece of stick cinnamon, broken in pieces,
and tied in a piece of cheesecloth. Boil gently
four minutes. Remove spice, serve syrup in
small bowl with
Iced tea, using a spoonful of syrup in each glass
in place of sugar.

MRS. DANIEL’S ICED TEA

Half fill a glass with
Crushed ice, put in a ball of
Lemon ice made with
1 cup lemon juice and fill glass with
Cold tea. Garnish with
Maraschino cherry studded with
Clove.

ICED TEA

Pour freshly made strong hot
Tea into a glass full of
Crushed ice. Serve with
Lemon juice and
Sugar.

TEA PUNCH WITH PINEAPPLE

Pour
1 cup boiling water over
1 teaspoon Ceylon tea, let stand five minutes and
strain. Add
2 tablespoons sugar
3 tablespoons lemon juice and
1 cup syrup from canned pineapple. Serve in
small glasses with crushed ice. Garnish with
very thin strips of Pineapple.

TEA WITH CRYSTALLIZED MINT LEAVES

With afternoon tea, hot or iced, pass with the Lemon cut in thin slices
Crystallized mint leaves. Wipe fresh mint leaves, remove from
stems, and with finger brush each leaf with
Egg white. To
¾ cup granulated sugar add
5 drops oil of spearmint. Dip each side of mint leaves in sugar.
Place close together on a cake rack covered with wax paper.
Let stand in a warm place until dry.

Do not keep fresh meat rolled in paper as the paper absorbs the
meat juices. It is better to put it on a plate in the refrigerator.
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THE CARE OF PYREX

If foods "bake on" to the edge of a PYREX dish, a metal dish "mitt" or cloth and cleansing powder, or steel wool will quickly rub it off.

An even easier—no-rub-at-all-way to clean PYREX of these "baked dry" particles, is to fill the dish with cold water, add a little washing powder, and heat it in the oven or immerse it in a pan of cold water on top of the stove and heat until boiling or from ten to fifteen minutes. Then wash and dry the PYREX dish, hold it up to the light and look through its spotlessly clear, sparkling, transparent surface, and you can actually see that it is clean.

HOW TO MEASURE

In the following recipes standard measuring cups and tea and tablespoons are used. For half a spoon measure first the even spoonful and then divide with a knife lengthwise; for a quarter of a spoon divide the halves crosswise. Sift flour once before measuring it. In measuring flour put it into the cup from a scoop or large spoon and do not shake it down. In measuring butter pack it solidly into the cup. Use the PYREX Measuring Cup. Handle conveniently placed, lips on either side for right or left pouring, 1/3, 1/4 and ounce measurements and made of PYREX, therefore withstanding the hottest liquids and permitting scalding.
Compliments of

THE GEO. WORTHINGTON CO.
CLEVELAND, OHIO

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