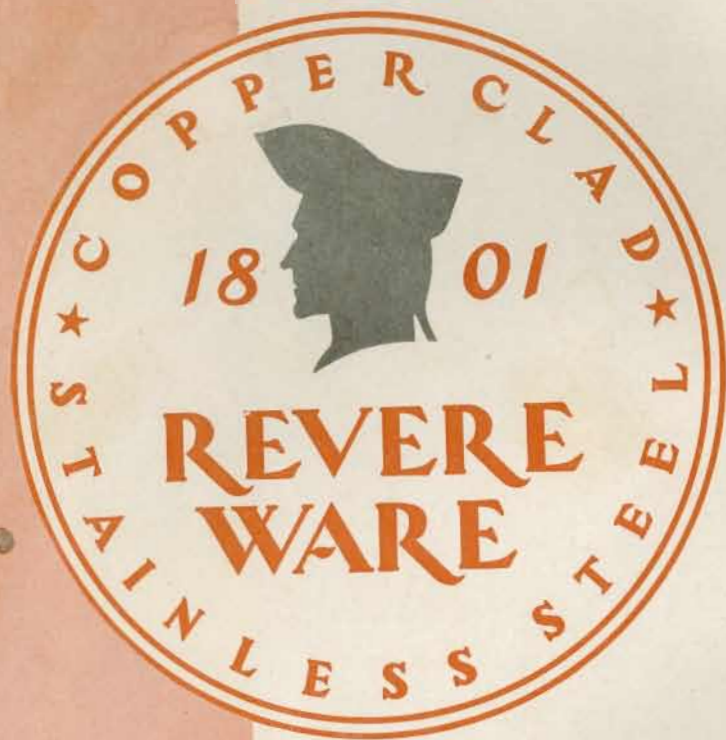


New
REVERE PRESSURE COOKER



*Made of
Stainless Steel,
Copper-Clad...*



This Trademark is stamped on the bottom of every Revere Ware Utensil. Look for it when you buy. . . . It's your Guarantee of Quality!

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The New Revere Ware Pressure Cooker



REVERE COPPER AND BRASS INCORPORATED
ROME MANUFACTURING COMPANY DIVISION
ROME, NEW YORK

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GUARANTEE



Each Revere Ware Pressure Cooker was thoroughly inspected in accordance with Revere's exacting standards before it left the factory.

We guarantee each cooker to be free from defects in material and workmanship.

We agree to replace, f.o.b., at the original point of destination of shipment all parts giving out under normal service in consequence of defective material or workmanship and returned to us, transportation charges prepaid, within six months from date of purchase of cooker.

This shall be the limit of our responsibility and liability hereunder.

REVERE COPPER AND BRASS INCORPORATED
Patent 2272609
Made Under Process Patent 2363973
Other Patents Pending

Your Pressure Cooker

BY REVERE



Your new Revere Ware Pressure Cooker, like all Revere Copper-Clad Stainless Steel Ware, has been designed to give you the finest in equipment for preparing foods this modern, fast and healthful way.

Engineers, designers and dieticians have worked faithfully for years to embody in the Revere Ware Pressure Cooker every convenience in use, every safeguard in operation and every refinement in design to assure long and satisfactory service.

The new long-life, tight-sealing gasket and comfortable handles of cool Bakelite are two of the features of the new cooker. The entire unit is smart in appearance, efficient in use, uncluttered in design.

Best of all, the Revere Ware Pressure Cooker is made of durable, easy-to-clean stainless steel that's so simple to keep bright and shining. The thick Revere copper bottom provides even heat distribution.

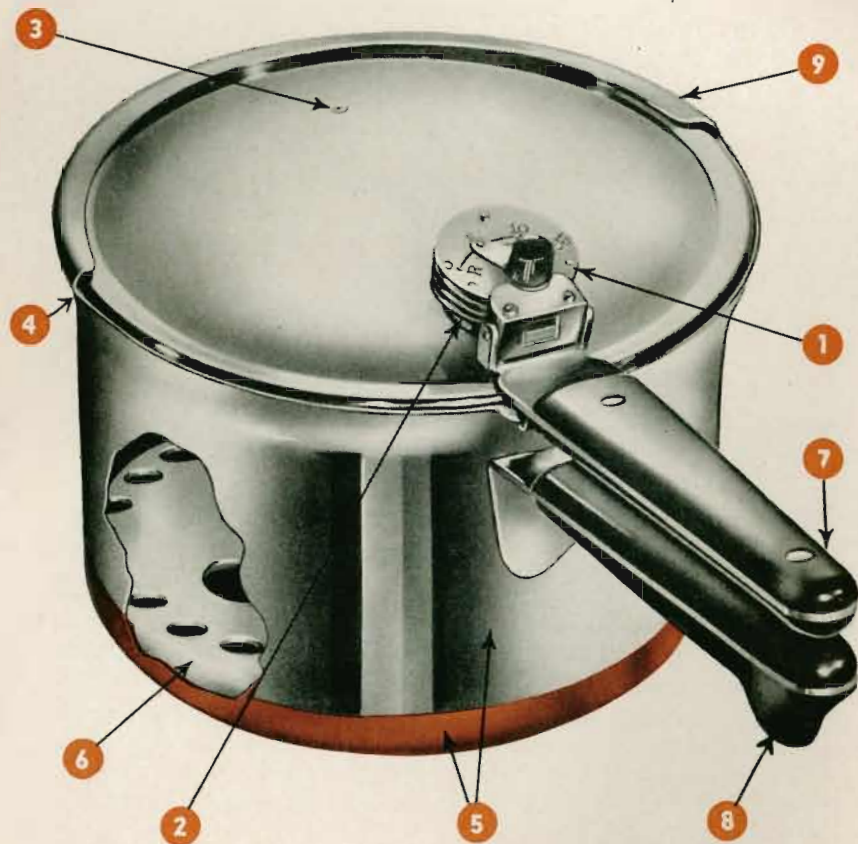
This new model is distinguished by an exclusive Revere development—a revolutionary weight gauge that's so easy to operate. You simply dial the desired pressure. It's accurate and trouble-proof.

You will be quick to appreciate the many other improvements and advantages as you become better acquainted with your new Revere Ware Pressure Cooker. As you use it in your daily cooking, you will derive ever increasing pleasure from the many benefits of modern pressure cookery.


We want you to enjoy this outstanding utensil from the very first moment you use it and to this end we have prepared this booklet. We suggest you read the operating instructions carefully before you use the cooker. Familiarize yourself with its parts and how they function. By knowing more about your pressure cooker and the reasons it can perform such miracles as shortening cooking time, saving vitamins, tenderizing meats and improving flavor, you will get added pleasure from its use.


Use the time tables recommended and try the recipes. You'll be so pleased with the results you'll want to tell your friends of the new cooking joys you have discovered with your new Revere Ware Pressure Cooker.


Here's Why THE NEW REVERE WARE PRESSURE COOKER IS OUTSTANDING



4-Quart Capacity

1  Dial weight gauge. The Revere dial gauge makes pressure cooking as simple as operating your dial telephone or radio. Just dial the cooking pressure you desire. When the cooking pressure is reached, it signals you to turn the heat low. With the Revere dial gauge, there is no need to hover over the range during the cooking operation. The Revere dial gauge enables you to cook by sound. As long as there is a slight hissing sound issuing from your cooker, you can be sure you are cooking at the proper pressure.


2  Vent hole. The vent hole in the metal valve seat allows air and steam to escape when exhausting the cooker before cooking begins, and allows steam to escape before cooker is opened.

3  Over-pressure plug. The fusible metal over-pressure plug is a safety device which automatically releases excess steam when pressure in the pan exceeds safe limits through clogging of the vent hole or overheating if water in cooker becomes entirely evaporated.


4 Gasket. The gasket in the cover of your cooker seals the cover to the cooker body. It is made of a special composition material which is resistant to heat and grease. It slips into position easily. Care should be taken to see that the gasket is neither inside out nor upside down. Otherwise, it will not seal. Place in the cooker in the position shown in the sketch.



5 Body. The body of the cooker is made of heavy stainless steel, the gleaming metal that retains its highly polished surface and cleans so easily. It is sturdy and durable. The stainless steel resists the action of food acids, as well as staining and pitting. It cannot rust. The bottom is clad with thick copper, the best heat conductor of cooking metals.

6  Trivet. Made of the same high quality stainless steel as your cooker. It is used when cooking vegetables and meats as indicated in the recipes.

7  Cover handle

8  Body handle. The handles of the Revere Ware Pressure Cooker are made of cool, black Bakelite.

9 Flange. The overhanging flange of the cooker allows the cover to slip easily into the pan and seal with a simple operation. No lock or threads to engage, no special starting points.

IMPORTANT... *Read before you Cook*

Because the Revere Ware Pressure Cooker is a special saucepan, it is necessary to follow some special rules in using and taking care of it. Cooking in the Revere Ware Pressure Cooker is very easily mastered but to ensure complete success it is positively necessary that you read all of the operating instructions before you cook.

GENERAL INSTRUCTIONS

1. Before using the Revere Ware Pressure Cooker the first time, wash thoroughly with soap and water to remove all packing dust and dirt.



Open and close the cooker a number of times noting how simply the cover slides into place and locks. Observe how easily the cooker opens with the slight pressure exerted by the thumb and forefinger. *The Revere Ware Pressure*

Cooker will always open as easily as this when there is no pressure in the cooker. If the cover seems to stick after the cooker has been cooled, the dial arm returned to zero and the dial gauge lifted to an upright position, it indicates that there is still pressure in the cooker and it should be cooled again.

3. Always have a steady flow of steam coming from the vent hole before seating the gauge. Pressure cooking is a means by which foods are cooked at a temperature higher than the boiling point of water. In the ordinary cooking utensil, 212 degrees F. is the highest temperature water can reach at sea level. When a pan is sealed tightly so the steam cannot escape, as in a pressure cooker, the pressure raises the temperature of the water and steam in the pan. These higher temperatures are what make the food cook faster in a pressure cooker.

In order to ensure that you are really cooking at these higher temperatures, it is necessary to exhaust all of the air from the cooker. This is accomplished

by letting a steady flow of steam escape through the vent hole for about one-half minute before placing the dial gauge over the vent hole. If you do not exhaust the air from the cooker, you will not attain the proper cooking temperatures and the food will not cook in the times specified.

4. In cooking at 5, 10 and 15 pounds, there is likely to be a small amount of water on the cover where the handle is attached to the cover. This is not a leak but a normal operating occurrence. This is excess steam which condensed when it came in contact with the bottom of the weight gauge when it was put into place over the vent hole. When the gauge and cover become hot, the water will evaporate.

5. If steam escapes around the cover of the cooker, it may be that

- (1) The gasket is not in the proper position in the cover.
- (2) Water may have collected around the gasket before cooking cycle began.
- (3) The gasket is worn.

PRESSURE COOKER LID



To remedy

- (1) Check with illustration to see that gasket is in proper position in the cooker.
- (2) Dry the gasket and dry the cover to remove excess moisture.
- (3) If these do not correct the situation, the gasket is worn and should be replaced. A new Revere gasket may be secured through your Revere Ware Dealer.

6. After each use, wash the body of the cooker in hot, soapy water. Remove the gasket and wash it thoroughly. Make certain you remove all food particles. Rinse. Wash cover. Be sure the vent hole is clean. Hold it up to the light and look through it to be certain.

IMPORTANT... *Read before you Cook*

7. To remove heat discoloration from the copper bottom and keep the stainless steel gleaming like silver, we recommend Samae Miracle Cleaner. It is made by Copper Clad Products, Inc., Newark, New Jersey, and may be obtained through your Revere Ware dealer.

8. When storing the cooker, leave the cover open to permit circulation of air. The gasket may be left in its proper position in the cover.

HIGH ALTITUDE COOKERY

Altitudes and barometric pressures vary considerably so you must make allowances if you live in an altitude of over 4,000 feet. When the Revere time table calls for 10 pounds pressure, use 15 pounds pressure but allow the same cooking time shown in the table. For example, the time table for Beef Chuck Roast (page 22) specifies cooking at 10 pounds pressure for 1 hour. Therefore, you should dial 15 pounds pressure and cook for 1 hour.

* When the Revere time table calls for 15 pounds pressure, use the 15 pound pressure but increase the cooking time. For example, the time table for Asparagus (page 16) specifies cooking at 15 pounds pressure for 2 minutes. Therefore, you should dial 15 pounds pressure and cook a little longer.

A little experimenting will give you the proper times for your altitude.



Don'ts

DON'T try to remove the cover of your Revere Ware Pressure Cooker until the cooker has been cooled, the dial arm has been turned to zero and the gauge has been placed in an upright position.

DON'T try to remove the cover with force. If the cover does not open easily with slight pressure exerted by thumb and forefinger, there is pressure in the cooker and it should be cooled again.

DON'T cook apple sauce, pea soup, split peas, rhubarb, pearl barley or cereals in the pressure cooker. These foods may froth and block the vent hole.

DON'T fill your cooker more than two-thirds full of any food, and not more than half full when cooking rice, dried vegetables, dried fruit, macaroni or spaghetti.

DON'T turn the dial hand to zero or lift the weight gauge without first cooling the cooker by setting in a pan of cold water or setting in the sink and running cold water around it.

DON'T place the cover in position without checking to see that the vent hole is clear. Hold it up to the light and look through it to be sure.

DON'T use your Revere Ware Pressure Cooker as an ordinary saucepan. The cover of the cooker contains a gasket which, when in position under the flange, seals the pan and pressure is immediately built up. Therefore, there is only one way to use this pan and that is as a pressure saucepan. It is all right to use the body *only* as you would a saucepan without a cover. However, once you put the cover into the body, it is a pressure cooker and all instructions contained in this booklet for the operation of a pressure cooker should be followed.

DON'T replace the cover on the cooker with the dial gauge over the vent hole to keep foods warm. Pressure will be built up again from the steam from the food. Always leave cover ajar and dial gauge in upright position after cooker has been cooled and cover has been removed.

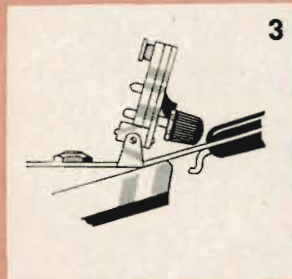
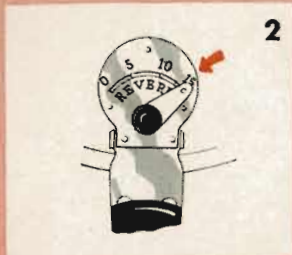
DON'T bring pressure up over high heat when cooking spaghetti or macaroni. Use medium heat to prevent heavy froth from rising enough to clog the vent hole.

DON'T lay the cover of the Revere Ware Pressure Cooker on a hot burner after the cover is removed from the cooker. Direct heat will ruin the gasket and the overpressure plug.

Directions

**For operating the Revere Ware Pressure Cooker
at 15 pounds pressure over Gas and Electric
Ranges or Wood and Coal Stoves**

GAS RANGES



1. Put the food to be cooked into the body of the cooker, following the recipes in the book. Never fill it more than two-thirds full. Some recipes call for filling only one-half full.

2. Turn the pointer on the dial gauge on the cover to 15 pounds.

3. Lift the dial gauge to an upright position.

4. Slide the front of the cover forward into place under the overhanging flange of the cooker body. Lower cover into position sliding the cover first toward the right then toward the left. Bring handles together, one directly over the other, so that the hook on the underside of the handle engages the body hook.

5. Turn the gas burner on full, except when preparing noodles, spaghetti or macaroni, in which case, follow cooking instructions for those foods.

6. When a steady flow of steam is coming out of the vent hole on the cover, put the gauge down into position, thus covering the vent hole.

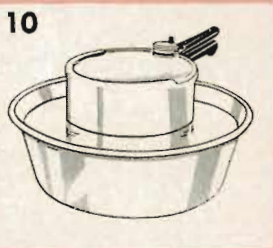
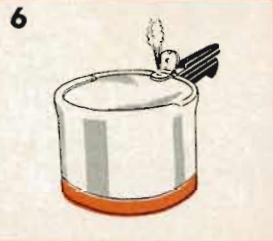
7. When the pressure in the cooker reaches approximately 15½ pounds the gauge will flutter. This is an audible signal loud enough to attract your attention.

8. The fluttering of the gauge means that you have reached slightly in excess of 15 pounds pressure and you should immediately turn the gas to very low. This will take the fluttering action out of the weight gauge. Keep the flame just high enough to maintain a slight hissing sound. This indicates you are cooking at 15 pounds pressure.

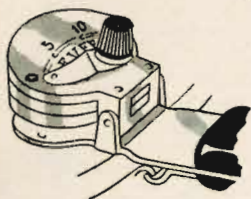
9. Timing begins as soon as the gauge starts to flutter and you have turned the gas very low.

To open your cooker when the cooking cycle is finished

10. Place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it. The cooling action condenses the steam until no pressure remains in the cooker. This may take from 10 seconds to two or three minutes, depending upon the contents and the volume of food in the cooker.

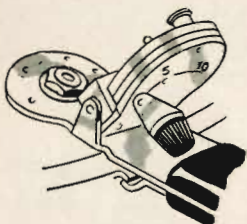


11



11. Then gradually turn the dial until the pointer rests at zero (0). If the cooker is cooled properly, no steam will escape as there will be no pressure left in the cooker. If some steam does escape, cool the cooker again.

12



12. Then with the pointer resting at zero, lift the gauge to an upright position. This leaves the vent hole open. There should be no steam escaping from the vent hole. If there is, further cooling is necessary. When no steam is escaping, remove the cover.

13



13. Now the cover can be removed easily with the thumb and forefinger as indicated in the illustration. If the cover appears to stick, there probably is pressure in the cooker and it should be cooled again. Also check to make certain the gauge is in an upright position before attempting to open the cover. The cover will open easily if there is no pressure in the cooker.

FOR COOKING ON ELECTRIC RANGES

Follow all directions given above except—

1. When instructed to turn gas burner on full, turn electric unit on high.
2. When instructed to turn gas to low, turn electric unit to the low equivalent to a low gas flame so that slight hissing sound will be maintained.

FOR COOKING ON WOOD OR COAL STOVES

Follow all directions as stated above except—

Place cooker on hottest part of the range until cooking pressure is reached. Then move to a cooler part of stove to maintain a slight hiss.

Directions

For operating the Revere Ware Pressure Cooker at 5 or 10 pounds pressure over Gas and Electric or Wood and Coal Stoves

1. Put food to be cooked into the body of the cooker, following the recipes in the book. Never fill it more than two-thirds full. Some recipes call for filling only one-half full.
2. Turn the pointer on the dial gauge on the cover to 5 or 10 pounds as indicated in the recipe.
3. Lift the dial gauge to an upright position.
4. Slide the front of the cover forward into place under the overhanging flange of the cooker body. Lower cover into position sliding the cover first toward the right then toward the left. Bring the handles together one directly over the other, so that the hook on the underside of the handle engages the body hook.
5. Turn the gas burner on full.
6. When a steady flow of steam is coming out of the vent hole on the cover, put the gauge down into position, thus covering the vent hole.
7. When the pressure in the cooker reaches approximately 5½ pounds when the dial is set at 5 pounds, or 10½ pounds when the dial is set at 10 pounds, a continuous loud hiss of escaping steam is heard or the gauge may even flutter. This is a signal to turn the gas burner down to very low immediately. When a slight hissing sound is heard, it indicates that cooking pressure is being maintained.
8. Timing begins as soon as the gauge starts to hiss and you turn the gas to low.

DIRECTIONS FOR 5 OR 10 POUNDS PRESSURE—CONT.

To open your Cooker when the cooking cycle is finished

9. Place the cooker in a basin of cold water, or set the cooker in the sink and run cold water around it. The cooling action condenses the steam until no pressure remains in the cooker. This may take from 10 seconds to two or three minutes, depending upon the contents and the volume in the cooker.

10. Then gradually turn the dial until the pointer rests at zero (0). If the cooker is properly cooled, no steam will escape as there will be no pressure left in the cooker. If some steam does escape, cool the cooker again. Then with the pointer resting at zero, lift the gauge to an upright position. This leaves the vent hole open. There should be no steam escaping from the vent hole. If there is, further cooling is necessary. When no steam is escaping, remove the cover.

11. Now the cover can be removed easily with the thumb and forefinger as indicated in the illustration (page 12). If the cover appears to stick, there probably is pressure in the cooker and it should be cooled again. Also check to make certain the gauge is in an upright position before attempting to open the cover. The cover will open easily if there is no pressure in the cooker.

FOR COOKING ON ELECTRIC RANGES

Follow all directions given above except—

1. When instructed to turn gas burner on full, turn electric unit on high.
2. When instructed to turn gas to low, turn electric unit to the low equivalent to a low gas flame so that a slight hissing sound will be maintained.

FOR COOKING ON WOOD OR COAL STOVES

Follow all directions as stated above except—

Place cooker on hottest part of the range until cooking pressure is reached. Then move to a cooler part of stove to maintain a slight hiss.

Fresh Vegetables



Fresh vegetables cooked in a pressure cooker are truly deluxe editions of familiar foods! Cooked quickly in a small amount of water and in the absence of air, vegetables retain their garden fresh flavor, their bright natural color and their nutritive value.

Because such a short length of time is required for cooking vegetables in a pressure cooker, accurate timing is necessary. Watch the clock carefully! Minutes are important!

The cooking times suggested for vegetables in the following tables are based on careful cooking tests conducted in the Revere kitchen. These directions are for vegetables cooked until just tender. Because of differences in family preferences, as well as differences in variety, maturity and freshness of vegetables, you may wish to vary the cooking times slightly.

Vegetables may be salted before or after cooking, whichever is preferred. Most people find that less salt is needed on pressure-cooked vegetables because the natural flavor of the vegetables is so well conserved, little salt is needed to make them palatable.

Vegetables (except beets), having the same cooking time, may be cooked together in the pressure cooker. There will be no objectionable intermingling of flavors.

FRESH VEGETABLES COOKING TABLE

Vegetable	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached
ASPARAGUS	½ cup	15 lb.	2 min.
ARTICHOKES	½ cup	15 lb.	10 min.
BEANS (GREEN OR WAX)			
Whole	½ cup	15 lb.	3 min.
French	½ cup	15 lb.	2 min.
Cut in 1" pieces	½ cup	15 lb.	2 min.
BEANS, LIMA	½ cup	15 lb.	3 min.
BEETS, YOUNG			
Whole, 2-2½" diameter	½ cup	15 lb.	20 min.
½ inch slices	½ cup	15 lb.	5 min.
Diced	½ cup	15 lb.	5 min.
BROCCOLI			
Large stalks split several times so none over ½ inch thick	½ cup	15 lb.	2 min.
BRUSSELS SPROUTS	½ cup	15 lb.	3 min.
CABBAGE			
2 inch wedges	½ cup	15 lb.	3 min.
CARROTS			
Whole, medium	½ cup	15 lb.	4 min.
Large, quartered lengthwise	½ cup	15 lb.	3½ min.
Sliced ¼ inch thick	½ cup	15 lb.	2½ min.
CAULIFLOWER			
Whole (cored).	½ cup	15 lb.	5 min.
Flowerettes	½ cup	15 lb.	1 min.
CORN			
On the cob	½ cup	15 lb.	3 min.
Cut from cob	½ cup	15 lb.	1½ min.
ONIONS			
Whole, medium	½ cup	15 lb.	8 min.
Sliced	½ cup	15 lb.	3 min.

IMPORTANT: Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

FRESH VEGETABLES COOKING TABLE

Vegetable	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached
PARSNIPS			
Sliced ½ inch thick	½ cup	15 lb.	4 min.
Cut lengthwise, halves	½ cup	15 lb.	8 min.
PEAS.	¾ cup	15 lb.	1½ min.
POTATOES			
Whole, medium	½ cup	15 lb.	12 min.
Halved, large	½ cup	15 lb.	10 min.
Quartered	½ cup	15 lb.	8 min.
Diced.	½ cup	15 lb.	5 min.
POTATOES, SWEET			
Whole	½ cup	15 lb.	15 min.
Halved	½ cup	15 lb.	12 min.
Sliced	½ cup	15 lb.	5 min.
PUMPKIN			
Cut in 3 inch pieces	½ cup	15 lb.	8 min.
RUTABAGAS			
1½ inch wedges	½ cup	15 lb.	15 min.
½ inch slices	½ cup	15 lb.	6 min.
Diced ½ inch thick	½ cup	15 lb.	5 min.
SPINACH	½ cup	15 lb.	1 min.
SQUASH, SUMMER			
Sliced ½ inch thick	½ cup	15 lb.	5 min.
SQUASH, ACORN			
Halved	½ cup	15 lb.	8 min.
SQUASH, HUBBARD			
3 inch pieces	½ cup	15 lb.	8 min.
TURNIPS			
Whole 2-2½ inch pieces	¾ cup	15 lb.	12 min.
Quartered	¾ cup	15 lb.	8 min.

IMPORTANT: Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

VEGETABLE PLATE

Place in Pressure Cooker . . . ½ cup water
 With trivet in place, add . . . 1 cauliflower, whole
 10 medium sized carrots, whole
 String beans, whole
 Cook at . . . 15 pounds pressure for 5 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

POTATOES AU GRATIN

Place on trivet in Cooker . . . 5 medium potatoes, sliced
 Add . . . 1 medium onion, sliced thin
 1 teaspoon salt
 ½ cup water
 Cook at . . . 15 pounds pressure for 15 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
 Add . . . 1½ cups cheese sauce
 Melt in Revere Saucepan . . . 3 tablespoons butter
 Add . . . 3 tablespoons flour
 ½ teaspoon salt
 Mix thoroughly and cook for one minute.
 Add . . . 1½ cups milk
 Cook until thick, stirring constantly.
 Add . . . ½ pound diced sharp cheese
 Stir until cheese is melted.

CANDIED SWEET POTATOES

Place in Cooker without trivet . . . 6 medium sweet potatoes
 Add . . . ¼ cup water
 ½ cup maple syrup or corn syrup
 Cook at . . . 15 pounds pressure for 12 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
 Remove cover, add 4 tablespoons butter, place over medium heat until syrup thickens. Stir gently until all potatoes are coated with syrup.

YALE BEETS

Put in Pressure Cooker . . . 3 cups pared beets, sliced ¼ in. thick or diced
 Add . . . ½ cup water
 Cook at . . . 15 pounds pressure for 5 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
 Drain beets saving ½ cup beet liquid.
 To beet liquid add . . . ½ cup orange juice
 Blend together. . . . 3 tablespoons flour
 or
 1½ tablespoon cornstarch
 1 tablespoon sugar
 1 teaspoon salt
 Add to beets and liquid and cook, stirring until thickened.



Frozen vegetables, like fresh vegetables, retain their fresh flavor and bright color when cooked in the Revere Ware Pressure Cooker.

The cooking times for frozen vegetables in the following table are based on vegetables frozen in packages, thus forming a solid block of vegetables.

Vegetables frozen in a solid pack must be partially thawed before pressure cooking. Let them stand at room temperature until vegetables can be separated into small pieces.

Loose-pack frozen vegetables (those frozen and then packed) are not as compact as the solid-pack, and do not, therefore, have to be thawed before cooking. It has been found in some cooking tests, that loose-pack vegetables unthawed required about half as long to cook as the solid-pack vegetables which have been partially thawed.

FROZEN VEGETABLES

Vegetables	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached
ASPARAGUS			
Spears	½ cup	15 lb.	2 min.
Cuts	½ cup	15 lb.	1 min.
BEANS, WAX, GREEN			
Cut in 1 in. pieces . . .	½ cup	15 lb.	2 min.
French style	½ cup	15 lb.	1 min.
BEANS, LIMA			
Baby	½ cup	15 lb.	2 min.
Large, Fordhook	½ cup	15 lb.	3 min.
BROCCOLI	½ cup	15 lb.	2 min.
BRUSSELS SPROUTS . . .	½ cup	15 lb.	2 min.
CAULIFLOWER	½ cup	15 lb.	1 min.
CORN			
Whole kernel	½ cup	15 lb.	1 min.
Cob	½ cup	15 lb.	3 min.
MIXED VEGETABLES . . .	½ cup	15 lb.	2 min.
PEAS	½ cup	15 lb.	1 min.
PEAS AND CARROTS . . .	½ cup	15 lb.	1 min.
SQUASH	Do not cook in Pressure Cooker.		
SUCCOTASH	½ cup	15 lb.	1½ min.
SPINACH	½ cup	15 lb.	1 min.

IMPORTANT: Cool cooker instantly, by setting in a pan of cold water or placing in the sink and running cold water around it.

Meats



Pressure cookery of meats is thrifty luxury indeed!

Tender, juicy pot roasts with rich brown gravy, delicious stews with meat that melts in your mouth and vegetables bright in color and fresh in flavor can be prepared in the Revere Ware Pressure Cooker in a fraction of the time required by older, slower methods.

The Pressure Cooker is especially useful in preparing appetizing meat dishes using the tougher cuts and lower grades of meat which require moist heat cookery. These include:

Beef:	Pot roast, flank steak, short ribs, meats for stew, swiss steak, brisket.
Veal:	Veal for stew, steak and chops.
Lamb:	Lamb shank, lamb neck slices.
Pork:	Pork chops and steaks.
Chicken:	Fowl for fricassee, stewing and frying.
Variety Meats:	Tongue, heart.

The texture of meats cooked at 10 pounds is judged to be superior to that cooked at 15 pounds pressure. A pressure of 10 pounds is, therefore, recommended for all meat.

When meat calling for 10 pounds pressure is to be cooked with vegetables calling for 15 pounds pressure, cook mixture at 10 pounds pressure and increase the cooking time of the vegetables slightly over that shown in the vegetable chart.

Thorough browning of meat before pressure cooking will ensure rich gravy, fine flavor and attractive brown color.

Cooking time of meats in the directions which follow are based on the thickness of the cut of meat rather than the number of pounds in the piece.

Frozen meat should be defrosted before cooking. Leave overnight in the lower section of the refrigerator or at room temperature for several hours. A fan turned on the meat will speed thawing.

MEATS, POULTRY, AND FISH

Meat	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached	Page number
BEEF				
Pot Roast 3 inches thick				
Chuck Roast	½ cup	10 lb.	1 hr.	24
Rump Roast	¾ cup	10 lb.	1 hr. 15 min.	24
STEAK				
Flank Steak	½ cup	10 lb.	40 min.	25
Swiss Steak				
1 inch thick	½ cup	10 lb.	30 min.	24
1½ inches thick	¾ cup	10 lb.	45 min.	24
STEW				
1 inch pieces	1 cup	10 lb.	15 min.	23
TONGUE, BEEF, SMOKED .	2 cups	10 lb.	1 hr.	25
LAMB STEW				
1 inch pieces	1 cup	10 lb.	20 min.	See Beef Stew
PORK				
Chops 1-1½ inches thick . .	½ cup	10 lb.	20 min.	25
Ham, sliced, precooked				
1-1½ inches thick	½ cup	10 lb.	10 min.	—
Ham, sliced, uncooked				
1-1½ inches thick	½ cup	10 lb.	30 min.	—
1 inch thick	½ cup	10 lb.	20 min.	—
Ham, shank end				
3 inches thick	1 cup	10 lb.	1 hr.	—
VEAL				
Birds (½ inch thick steak) .	½ cup	10 lb.	20 min.	26
Chops	½ cup	10 lb.	20 min.	—
Stew	1 cup	10 lb.	20 min.	—
Tongue	½ cup	10 lb.	30 min.	—

IMPORTANT: *Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.*

MEATS, POULTRY, AND FISH

Meal	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached	Page number
CHICKEN				
Fricassee	½ cup	10 lb.	30 min.	26
Fried	½ cup	10 lb.	15 min.	26
Stewed	½ cup	10 lb.	50 min.	—
CLAMS				
Steamed	½ cup	15 lb.	3 min.	—
LOBSTER	1 cup	15 lb.	7 min.	28
SHRIMP	1 cup	15 lb.	5 min.	27
RABBIT	1 cup	10 lb.	25 min.	28

IMPORTANT: *Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.*

BEEF STEW

Brown 1 lb. beef stew meat, cut into 1" pieces,
in 2 tablespoons hot fat

Pour off excess fat.

Add 1½ cups water or 1½ cups tomato juice
1 teaspoon salt
½ teaspoon pepper
2 bay leaves (optional)
vegetables (carrots, potatoes, onions, celery,
parsnips, peas, turnips as desired) cut in
1" pieces

Cook at 10 pounds pressure for 15 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Add to hot broth a thin paste of —

2 tablespoons flour

¾ cup cold water

Stir well and cook without cover 2 minutes.

Serves six.




Brown 3 pound rump or chuck roast 3" thick
in 2 tablespoons hot fat in Cooker

Put trivet in place and place meat on trivet.

Add 1 teaspoon salt
 ½ cup water
 3 peppercorns (optional)
 1 bayleaf (optional)

Cook at 10 pounds pressure for 1 hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Add  6 medium potatoes quartered
 6 small onions
 6 small carrots, whole


Cook at 10 pounds pressure for 10 minutes.


Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Remove vegetables and meat to hot platter and thicken gravy if desired.

Serves six.

Brown 1½ pounds round steak cut into
serving size pieces

in  2 tablespoons hot fat in Cooker

Add  1 cup tomato juice *
1 teaspoon salt

¼ teaspoon pepper
 2 slices of onion and
 2 rings of green pepper on
 each piece of steak

Cook at . . . 10 pounds pressure for 40 minutes.

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serves four to five.

* Sour cream may be substituted for tomato juice.

Roll	1 flank steak, lengthwise
around	Stuffing made of

2 cups bread cubes
1 onion minced fine
 $\frac{3}{4}$ cup celery diced fine
 $\frac{1}{2}$ teaspoon parsley flakes, sage and salt
 $\frac{1}{2}$ cup milk

Brown steak in 2 tablespoons hot fat in Reverse Ware Cooker

Place trivet in place and place steak on trivet.

Add 1 cup water

Cook at 10 pounds pressure for 30 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Remove meat and trivet from cooker. Make sauce by adding 1 can of condensed tomato soup to liquid in cooker. Heat for 1 minute. Slice meat and serve with sauce.

Serves six.

Brown in Cooker pork chops 1" thick
in 2 tablespoons hot fat

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

Add $\frac{1}{4}$ cup water

Cook at 10 pounds pressure for 20 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Place in Cooker 1 medium sized smoked beef tongue

Add 2 cups water

Cook at 10 pounds pressure for 1 hour.

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Remove tongue and peel off skin.

VEAL BIRDS

Have 2 pounds of veal steak $\frac{1}{2}$ " thick cut into rectangles approximately 3" x 5".

Stuffing

Melt in Cooker $\frac{1}{4}$ cup butter
 Add $\frac{1}{4}$ cup diced onion
 Sauté until onion is yellow.
 Add 4 cups bread cubes
 1 teaspoon sage
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon pepper
 2 tablespoons horseradish
 1 tablespoon Worcestershire

Toss lightly, until well mixed.

Spread stuffing on veal rectangles.

Roll and fasten with toothpicks, skewers or string.

Brown in Pressure Cooker in 2 tablespoons hot fat

Add $\frac{1}{2}$ cup water

Cook at 10 pounds pressure for 20 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

CHICKEN FRICASSEE

Heat in Cooker 2 strips bacon cut into small pieces

Add 4 to 5 pounds chicken, cut into serving-sized pieces

and brown well.

Add $\frac{1}{2}$ cup water
 1 teaspoon salt
 1 small onion

Cook at 10 pounds pressure for 30 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Test chicken for tenderness and cook longer if necessary.

Remove chicken.

Add to hot broth in cooker a
 paste of 3 tablespoons flour
 1 cup water

Cook without cover until thick.

FRIED CHICKEN

Brown in Cooker 1 frying chicken cut into serving-sized pieces
 in 2 tablespoons hot fat

Add $\frac{1}{2}$ cup water
 1 teaspoon salt

Cook at 10 pounds pressure for 15 to 20 minutes
 depending on age of chicken

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

SHRIMP

Put in Cooker 2 pounds of fresh shrimp
 1 cup hot water
 1 teaspoon salt

Cook at 15 pounds pressure for 5 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Drain, remove shells and black vein running down the back.

SHRIMP CREOLE

Cook in Cooker 1 onion, sliced
 $\frac{1}{4}$ cup green pepper, diced
 1 garlic clove, minced

in 2 tablespoons bacon or other fat
 until onion is yellow

Add 1 teaspoon salt
 1 teaspoon sugar
 1 teaspoon chili powder
 1 tablespoon vinegar
 $2\frac{1}{2}$ cups tomato juice

Cook at 15 pounds pressure for 5 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Add 4 tablespoons flour blended
 in $\frac{1}{2}$ cup water

Cook until thickened without cover.

Add 2 pounds shrimp, cooked, shelled and vein
 removed, or two No. 1 cans shrimp

Stir well and cook uncovered for 2 minutes.
 Serve over cooked rice.

LOBSTER

Place in Cooker 1 live lobster
 Add 1 cup boiling water
 Cook at 15 pounds pressure for 7 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

RABBIT

Brown in Cooker 1 medium rabbit, cut into serving-size pieces
 in 3 tablespoons hot fat
 Add $\frac{1}{2}$ cup water
 1 tablespoon parsley flakes, minced onion
 $\frac{1}{2}$ teaspoon celery salt, paprika, thyme
 Cook at 15 pounds pressure for 25 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
 Thicken gravy.

Fresh Fruits



Since most fresh fruits are cooked for very short periods of time, and then usually in a sugar syrup, in which it is desirable that evaporation take place to thicken the syrup, homemakers usually prefer to cook fruits in a Revere Copper-Clad Stainless Steel Saucepan. However, fruits may be cooked in a Revere Ware Pressure Cooker and added to a sugar syrup after cooking.

We do not recommend that applesauce or rhubarb be cooked in the Pressure Cooker.

Fruit	Water	Pounds Cooking Pressure	Cooking time after cooking pressure is reached
APRICOTS	1 cup	15 lb.	$\frac{1}{2}$ minute
PEACHES	$\frac{1}{2}$ cup	15 lb.	5 minutes
PEARS	$\frac{1}{2}$ cup	15 lb.	5 minutes
PLUMS	2 cups	15 lb.	$\frac{1}{2}$ minute

IMPORTANT: *Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.*

Dried Beans, Rice Macaroni and Spaghetti

Many hours are saved by cooking dried beans in the Revere Ware Pressure Cooker. Dried beans should be soaked in water overnight before cooking. To soak, cover with water to a depth of at least one inch above the level of the beans. Drain and cook, using part of the soaking water in cooking.

Since dried beans, rice, macaroni and spaghetti expand when cooked, the following will aid you in estimating how much uncooked food you will need to obtain the amount of cooked food you desire.

Volume Before Cooking	After	Volume Before Cooking	After
1 cup Lima Beans	2 $\frac{1}{2}$ cups	1 cup Rice	2 $\frac{1}{4}$ cups
1 cup Kidney Beans	2 cups	1 cup Macaroni	2 to 2 $\frac{1}{4}$ cups
1 cup White Beans	3 cups	1 cup Spaghetti	2 cups

Do Not Fill The Pressure Cooker More Than Half Full

DRIED BEANS COOKING TABLE

Beans	Amount Before Soaking	Water	Pressure	Time
Lima Beans, Baby	1 cup	1 $\frac{1}{2}$ cups	10	25
Lima Beans, Large	1 cup	1 $\frac{1}{2}$ cups	10	30
Red Beans, Chili or Kidney	1 cup	1 $\frac{1}{2}$ cups	10	35
White Beans, Navy or Pea	1 cup	2 cups	10	40

Reduce pressure by allowing cooker to stand until there is no spurt of steam when dial is turned to zero. Lift dial gauge. Remove cover.

MACARONI

Place in Cooker 6 cups boiling water
 Add 2 cups elbow macaroni, 1 teaspoon salt
 Bring to boil. Place cover on cooker.
 Cook at 15 pounds pressure for 5 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

BAKED BEANS, BOSTON STYLE

Soak overnight 2½ cups Navy or Great Northern dried beans
in 8 cups water

Drain beans, reserving 1 cup liquid

Place in Cooker drained beans ½ cup brown sugar
1½ cups liquid 1 teaspoon dry mustard
½ lb. bacon, cut up ¼ teaspoon pepper
onion flavoring salt
¼ cup molasses

Cook at 10 pounds pressure for one hour

Cool by standing. Stir well

Cook at 10 pounds pressure for 40 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

RICE

Place in Cooker 1 cup rice

Add 2 cups water

Cook at 15 pounds pressure for 3 minutes

Reduce pressure by letting cooker stand until there is no spurt of steam when dial is turned to zero. Lift gauge. Remove cover.

SPAGHETTI

Place in Cooker 6 cups boiling water

Add 8 ounces spaghetti

Bring to a boil

Place cover on cooker

Cook at 15 pounds pressure for 8 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

SPAGHETTI SAUCE

½ cup olive oil ½ cup green peppers, diced
1½ lbs. beef, ground fine ½ cup mushrooms
1 small clove garlic 2 6-ounce cans tomato paste
1½ cups sliced onion 1 #2 can tomatoes

Parmesan cheese

Heat olive oil in a Revere Ware Skillet. Add garlic and cook until lightly browned. Discard garlic. Add onions and cook until yellow. Add meat, peppers, mushrooms, tomato paste and tomatoes. Cover pan. Cook for 50 minutes over low heat. Pour sauce over spaghetti and sprinkle with cheese.

Dried Fruits



Cooking time is greatly shortened when dried fruits are cooked in a Revere Ware Pressure Cooker. If fruits are allowed to cool in their juice, they plump up attractively and hold their shape well.

It is not necessary to soak dried fruits before pressure cooking but be sure that they are cooked in sufficient water — remember dried fruits absorb water!

Cook dried fruits in the pressure cooker *without the trivet* in the cooker so that the fruit will have a better opportunity to absorb liquid in cooling.

Do not fill the pressure cooker more than half-full of dried fruit.

Reduce pressure by allowing cooker to stand until there is no spurt of steam when dial is turned to zero. Lift gauge. Remove cover.

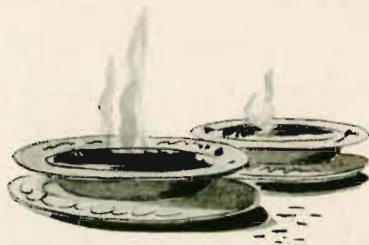
DRIED FRUITS COOKING TABLE

Do not use trivet in cooker when cooking dried fruits.

Fruit	Water for each cup of fruit	Pounds Cooking Pressure	Cooking time after cooking pressure is reached
APRICOTS	2 cups	15 lb.	* 0 min.
FIGS	2 cups	15 lb.	8 min.
PEACHES	2 cups	15 lb.	* 0 min.
PEARS	2 cups	15 lb.	3 min.
PRUNES	2 cups	15 lb.	2 min.

* Raise pressure to 15 pounds. As soon as gauge flutters, reduce pressure as directed above.

Soups



Delicious and nutritious soups can be made in a matter of minutes with the Revere Ware Pressure Cooker. The meat flavor is richer and the vegetables keep their shape, color and taste better than when cooked by the old slow method which was so expensive in terms of fuel and of the homemaker's time. In cooking soups never fill the cooker more than two-thirds full.

VEGETABLE SOUP

Place in Cooker 2 pounds beef marrow bone
 4 cups water
 1 cup tomato juice
 ½ cup carrots, diced
 ½ cup celery, diced
 2 medium potatoes, diced
 2 teaspoons salt
 2 bay leaves
 4 whole cloves
 4 peppercorns
 ½ teaspoon thyme
 Cook at 10 pounds pressure for 40 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

FRENCH ONION SOUP

Sauté in Cooker until brown . . . 2 pounds of small onions, sliced thin
 3 tablespoons bacon fat
 Add 4 cups boiling water
 6 bouillon cubes
 5 peppercorns
 Cook at 15 pounds pressure for 5 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serve with Parmesan Cheese.

Serves six to eight.

CHICKEN SOUP

Place in Cooker Chicken neck, wings, back pieces, gizzard and heart

Add 4 cups water
 1 bay leaf
 1 teaspoon salt
 ½ teaspoon pepper
 ¼ cup celery, diced

Cook at 10 pounds pressure for 30 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Remove chicken from bones and cut into small pieces.

Strain stock and return to pressure cooker.

Add chicken meat
 ¼ cup rice

Cook at 10 pounds pressure for 10 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serves six.

CHICKEN SOUP SUPERB

Sauté in Cooker 1 cup chopped mushrooms
 2 onions sliced thin
 in 2 tablespoons of fat
 until onions are transparent

Remove onions and mushrooms from cooker.

Place in Cooker chicken neck, wings, and back pieces (add gizzard and heart, if desired)

Add 3 cups water
 1 teaspoon salt
 ½ teaspoon white pepper

Cook at 10 pounds pressure for 30 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Remove chicken from bones and cut in small pieces.

Add mushrooms and onions
 1 cup hot cream
 1 hard-cooked egg, shredded fine

Serves six.



MANHATTAN CLAM CHOWDER

Fry in Cooker until crisp . . . $\frac{1}{4}$ pound bacon, cut in small pieces

Pour off all but . . . 1 tablespoon fat

Add and saute until tender . 1 onion sliced thin

Add . . .  2 medium potatoes, diced

2 cups clam juice or water


2 cups tomato juice

$\frac{1}{8}$ teaspoon pepper

1 teaspoon salt

Cook at 15 pounds pressure for 5 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Adel  2 dozen clams, minced fine or

2 #1 cans of minced clams

Boil for 2 minutes and sprinkle with one-half teaspoon thyme.

CREAM OF POTATO SOUP

Place in Pressure Cooker . . . 3 cups boiling water

4 medium sized potatoes, diced


$\frac{1}{2}$ cup sliced onions

$\frac{1}{4}$ cup diced celery

1 teaspoon salt

½ teaspoon white pepper

1/2 cup sliced leeks (optional)

Cook at  15 pounds pressure for 7 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Press mixture through a sieve or ricer.

Add . . . 2 cups thin cream

Heat without cover over low heat.

Add 3 tablespoons chopped parsley

Cereals



We do not recommend that cereals be cooked in the pressure cooker because:

1. There is no saving of time realized by cooking cereals in the pressure cooker.

Most cereals on the market today have been treated before packaging so that they are cooked in a saucepan in from one to five minutes. Whether cooking cereals in a saucepan or in a pressure cooker, it is necessary to bring the water to a boil before cereal is added. Then the cereal water mixture must be brought back to the boiling point before closing the pressure cooker. The cooking time on a cereal after this second boil is usually so short, i.e., oatmeal—3 minutes, that pressure cooking is unnecessary to save time.

We feel, therefore, as do the members of the Cereal Institute, that most cereal manufacturers have already simplified the cooking method to the point where cereal can be prepared in the regular Revere Saucepan more easily than in the pressure cooker.

2. There is some danger of the vent hole becoming clogged when cereal boils, after the cover is in place and before cooking pressure is reached. If the vent hole becomes plugged, the cooker cannot operate properly until all of the food particles have been removed.

Desserts



APPLE BROWN BETTY

Mix together 2 cups graham cracker crumbs
 1 cup sugar
 1 teaspoon cinnamon
 $\frac{1}{2}$ teaspoon allspice
 $\frac{1}{8}$ teaspoon cloves

Place a layer of crumb mixture in the bottom of a greased casserole, or a coffee can which will fit into the pressure cooker.

Add a layer of canned or fresh applesauce
 Alternate layers of crumbs and applesauce to fill casserole with layer of crumbs on top.

Cover and place on trivet in cooker.

Add to Cooker 1 cup of water
 Cook at 15 pounds pressure for 10 minutes

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serve with sweetened whipped cream or with thick sour cream.

CHOCOLATE PUDDING

Cream together 3 tablespoons butter
 $\frac{3}{4}$ cup sugar
 Add 1 egg
 Sift together 2 $\frac{1}{4}$ cups cake flour
 3 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt

Add flour mixture alternately

with 1 cup milk
 Add 2 $\frac{1}{2}$ squares chocolate, melted

Pour batter into a greased mold, cover and place on trivet in cooker.

Add 2 cups water to cooker
 Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serve hot with whipped cream or ice cream.

GRAHAM CRACKER PUDDING

Cream together 4 tablespoons shortening
 $\frac{1}{2}$ cup sugar
 Add 3 cups graham cracker crumbs
 1 $\frac{1}{2}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon vanilla
 $\frac{3}{4}$ cup milk
 1 egg

Pour batter into greased mold.

Cover and place on trivet in Revere Ware Pressure Cooker.

Add to cooker 2 cups water

Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serve with lemon sauce.

RICE PUDDING DE LUXE

Place in Pressure Cooker 1 cup rice
 Add 2 cups water
 Cook at 15 pounds pressure for 3 minutes

Reduce pressure by letting stand until no steam escapes when dial hand is turned to zero. Lift gauge. Remove cover.

When rice has cooled add 16 marshmallows, quartered
 $\frac{1}{2}$ cup drained crushed pineapple
 $\frac{1}{2}$ doz. maraschino cherries cut fine
 1 cup cream, whipped

Mix lightly.

HARD SAUCE FOR STEAMED PUDDINGS

Butter 4 tablespoons
 Sugar 1 cup

1. Cream butter until it is very plastic and a light yellow color.
2. Add sugar in small portions and beat after each addition until the mixture looks very fluffy.
3. Add flavoring.
4. Set aside in refrigerator until served.

PRUNE PUDDING

Sift together $\frac{1}{2}$ cup all-purpose flour
 $\frac{1}{2}$ cup sugar
 2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{2}$ teaspoon salt, cinnamon, ginger
 Add 2 tablespoons soft shortening
 1 egg
 $\frac{3}{4}$ cup prunes, pitted and cut fine (strained
 prunes for babies may be used)
 1 cup chopped nuts
 1 tablespoon grated lemon rind

Stir well.

Place batter in greased mold. Cover mold. Place on trivet in cooker.

Add to Cooker 2 cups water

Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Serve with lemon sauce.

PLUM PUDDING

Soak 3 cups coarse bread crumbs, in
 1 cup sweet milk
 Add $\frac{1}{2}$ cup melted shortening and $\frac{1}{2}$ cup molasses
 1 cup sifted flour
 1 teaspoon soda dissolved in
 1 tablespoon cold water
 $\frac{1}{2}$ spoon each allspice and cloves
 $\frac{1}{2}$ cup chopped seeded raisins
 $\frac{1}{2}$ cup finely cut citron

Mix well. Then place batter in two one pound coffee cans.*

Cover, and place in cooker.

Add 2 cups water to Cooker

Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

* Only one coffee can will fit in the cooker at one time.

Special Holiday Fruit Cake



Soak for 10 minutes 1 pound mixed candied fruit — orange,
 lemon, citron and grapefruit peel and
 candied cherries — cut into slivers, in
 $\frac{1}{4}$ cup orange juice

Cream together 1 cup shortening
 $\frac{1}{2}$ cup brown sugar

Add 1 cup white corn syrup
 4 eggs well beaten

Sift together and add $2\frac{1}{2}$ cups sifted all-purpose flour
 1 teaspoon baking powder
 1 teaspoon salt
 1 teaspoon cinnamon, mace, cloves

Mix well.

Add fruit.

Mix well.

Pour batter into greased tube pan which will fit into Revere Ware Pressure Cooker or in custard cups.* Cover with aluminum foil or several layers of wax paper tied in place.

Add 2 cups water to pressure cooker

Cook at 10 pounds pressure for 2 hours for tube pan
 * 1 hour for custard cups

Cool thoroughly.

Wrap in cheesecloth moistened with brandy. Store in airtight metal container. Moisten with brandy every day for seven days.

Store in airtight container until ready for use.

* Only four custard cups will fit in the cooker at one time.

Give Them This Day

BROWN BREAD

Place in a large mixing bowl . . . $\frac{3}{4}$ cup all-purpose flour
 2 teaspoons baking powder
 1 teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 1 cup graham cracker crumbs
 Cut in 3 tablespoons shortening
 Add $\frac{1}{2}$ cup raisins
 1 egg
 $\frac{3}{4}$ cup buttermilk or sour milk
 $\frac{1}{2}$ cup molasses or maple syrup

Fill greased mold not more than $\frac{2}{3}$ full.

Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

DATE BRAN BREAD

Mix together 1 $\frac{1}{2}$ cups All Bran
 1 $\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{4}$ teaspoon salt
 3 tablespoons sugar
 3 teaspoons baking powder
 $\frac{2}{3}$ cup dates, cut in small pieces
 1 $\frac{1}{2}$ cup milk
 1 egg
 2 tablespoons melted shortening

Place in a covered, oiled mold or coffee can.

Add 2 cups water to cooker

Cook at 10 pounds pressure for one hour

Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

For The Very Young



CUSTARD

Beat lightly 3 egg yolks
 Add 2 cups evaporated milk or 1 pint fresh milk
 $\frac{1}{4}$ cup sugar
 1 teaspoon vanilla

Pour into greased custard cups and cover cups with aluminum foil or several layers of wax paper tied in place.

Place custard cups in Revere Ware Pressure Cooker.

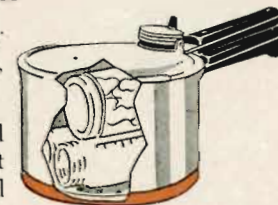
Place in cooker $\frac{1}{2}$ cup water

Cook at 10 pounds pressure for 4 minutes if heavy glass custard cups are used
 3 minutes if thin glass custard cups are used
 2 minutes if aluminum custard cups are used

Reduce pressure by letting stand until no steam escapes when dial is turned to zero. Lift gauge. Remove cover.

Using your Revere Ware Pressure Cooker AS A STERILIZER

You'll find your Revere Ware Pressure Cooker invaluable as a sterilizer for baby bottles, nipples, small surgical instruments, etc.




First wash the bottles in sudsy hot water and rinse. Then place them on their side on the trivet in your cooker with one cup of water. Nipples and bottle caps should be placed in a covered jar.

Fasten cover securely and place cooker on high heat. Raise the pressure in the usual manner to fifteen pounds and hold it there for ten minutes. Remove from stove and allow pressure to return to zero.


After the pressure has gone down and gauge lifted to open vent, the cover may be removed at once or left in place until you are ready to use the bottles.

How To Get Your Budget Down

CHINESE STEW

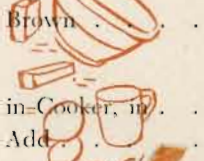
Brown ½ pound lean pork, or veal, cut in thin slices
in Cooker, in 2 tablespoons fat
Add 1 cup diced celery
  ½ cup diced green pepper
 2 medium onions, chopped
 2 chicken bouillon cubes
 1½ cups water

Cook at 10 pounds pressure for 15 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.

Add 1 teaspoon soy sauce
  1 tablespoon flour mixed to a smooth
 paste with
 3 tablespoons water

Cook until stew thickens.
Add salt, pepper

IRISH STEW

Brown 1½ pounds raw lamb or mutton (neck, shank, or flank) cut in 1 inch slices
2 onions, sliced
in-Cooker, in 2 tablespoons hot fat
Add 1½ cups water
4 potatoes, diced; 4 carrots, diced
2 turnips, diced
1 tablespoon chopped parsley
1 teaspoon salt, 1 bay leaf
¼ teaspoon thyme, pepper
Cook at 10 pounds pressure for 20 minutes
Cool cooker instantly by setting in a pan of cold water or placing in the sink and running cold water around it.
Thicken with 2 tablespoons flour mixed with 3 tablespoons water
Cook until smooth and thickened.

REPLACEMENT PARTS

Replacement parts may be secured from the store where you purchased your Revere Ware Pressure Cooker.

COVER GASKET

No. 600 Retail Price \$.60

Cover Gasket

OVER-PRESSURE PLUG

No. 602 Retail Price .15

Over-Pressure Plug

BAKELITE HANDLES
Cover Handle

No. 607 Retail Price .30



Cover Handle

Body Handle

No. 608 Retail Price .30

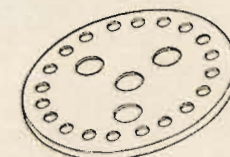


Body Handle

TRIVET

No. 609 Retail Price .85

If for any reason you are unable to secure replacement parts at the store from which you purchased your Revere Ware Pressure Cooker, write to Pressure Cooker Department, Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, New York. Specify and enclose payment for the parts you require.



Trivet

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

JOIN THE HAPPY MILLIONS

Who do all their cooking in Revere
Copper-Clad Stainless Steel Ware

If you are not already the fortunate owner of some Revere Ware, let us urge you to try these revolutionary cooking utensils. Then, you will realize why most women call them "Kitchen Jewels." It is so much easier and more satisfactory to cook the Revere "waterless" way. The heavy copper bottoms of the pans heat up so quickly and so evenly. You save time. You save fuel. Meats are luscious and brown. Vegetables retain their color. You save the natural vitamins and minerals in your food. You feel as if you had discovered a new cooking touch! Then, when you've finished cooking, Revere Ware is so easy to clean. Hot water and soap will restore its silvery brightness. For special cleaning, Samae Miracle Cleanser brings extraordinary results.

When we ask you in this way to investigate copper-clad stainless steel ware, we do it with the conviction that it will be to your advantage. To prove it we offer as evidence the fact that millions of happy women have used Revere Ware for more than ten years with no report yet of a single utensil wearing out. Just the saving on replacements represents an important economy. But make sure you get the original Revere Ware. Look for the trademark on the copper bottom.

THRIFTY LOW HEAT COOKING WITH REVERE WARE

saves shrinkage



Oven cooked roast



Revere Ware cooked roast

saves fuel



Usual gas flame



Revere Ware gas flame

saves shortening



Less shortening used for meats

saves time



Usual roasting time per pound



Revere roasting time per pound



French Fryer



Drip Coffee Maker



Fire-in-One Double Boiler



Percolator



French Chef Skillet



Lipped Skillet



Regular Sauce Pan



Sauce Pot



Dutch Oven



Deep Well Cooker



Small Sauce Pan



Tea Kettle



Kettle

Revere also produces a full line of Chromium Plated Solid Copper Tea Kettles in two to eight quart sizes and Copper Wash Boilers. Always insist on genuine Revere products for unfailing quality and lasting satisfaction.