



REVERE'S GUIDE TO BETTER COOKING

THE NAME "REVERE" CARRIES ON A GREAT AMERICAN TRADITION

You know Paul Revere from childhood. He is the great patriot immortalized in Longfellow's poem—*Paul Revere's Ride*. He is also the most famous early American designer of silverware. Many of his beautiful sterling silver pieces are now museum treasures. Paul Revere—the patriot and distinguished artist in silver—is the founder of the company now making the famous modern Revere Copper Clad Stainless Steel Ware.



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THE liveliest room in a happy home is the kitchen; and probably no other room in the house has had so much care, attention and thought applied to it. The result has been a kitchen revolution. The kitchen today is the most modern room in the house—complete with time-saving, health-fostering equipment in every way but one! In many a modern kitchen the cooking utensils are little better than those of 1890.

All the time, too, another revolution has been going on—this time in the laboratories of science, medicine and the food industries. Perhaps no other branch of medicine has made such large strides in our times as the science of nutrition. The modern home maker has at her command all the latest findings on vitamins, minerals, proteins, carbohydrates, calories and other nutrition elements. Her information about them is complete in every way but one! Many a modern home maker doesn't know what utensils are best to cook food so as to preserve the values science finds vital to health and growth.

Because Revere Copper Clad Stainless Steel Ware fills both these needs, it is the only modern kitchen ware for women today. Yet, Revere Ware costs no more than other so-called "modern" kitchen ware.

ONLY REVERE COMBINES THE BEST OF THE OLD
AND THE BEST OF THE NEW BY THE MODERN . . .

"Copper Clad Principle"



Lustrous Copper Clad
Bottoms to give you
COPPER'S MAGIC WHERE
THERE'S HEAT

Lasting Stainless
Steel to give you
ULTRA-CLEANLINESS WHERE
THERE'S FOOD



The great chefs in all the famous hotels, restaurants and ocean liners, cook only with copper utensils, because copper best retains even heat while cooking.



Modern American housewives demand the supreme cleanliness of stainless steel for cooking utensils for easier cleaning, greater beauty, greater sanitation.



Revere Ware combines both copper and stainless steel to give you the advantages of better health, better flavor and bigger saving through its lifetime of beauty and service.

WHAT EXPERTS THINK OF REVERE WARE

"REVERE WARE MEANS Better Health"

Say Dietitians. It's easy enough these days to plan wholesome meals. The difficulty is to cook these meals without losing the vitamins, minerals and other nutrients. Revere Ware is one of the finest investments in nutrition that a woman can make. At home and at hospitals, foods cooked at the right temperatures in Revere Ware retain more of the essential food elements vital to health, growth and vigor. Another important advantage is the extra-sanitation you get with Revere Ware. There is far less chance for bacterial or other contamination.



"REVERE WARE MEANS Better Taste"

Say famous chefs. A great chef would never try to cook in the utensils so many American housewives use. He knows the foods would look and taste flat and soggy. But Revere Ware is different—it distributes the heat evenly, just as the chef's own skillets and saucepans do. And even heat distribution is the secret of bringing the tempting natural flavors of fine foods to perfection. No wonder Revere-Ware-cooked vegetables look and taste so garden-fresh and Revere-Ware-cooked meats are so tender and savory.



REVERE WARE GIVES YOU THESE *Extra* FEATURES



EASIER HANDLING—Pick a Revere Ware utensil up by its unique pistol-grip handle and it feels lighter than other kitchen ware, because of the even balance. But put it on the scales and it's much heavier and more durable. You can pour from any angle easily. (That's why a Revere Sauce Pan needs no pouring lip). Utensils don't slip, twist or turn. You aren't likely to spill foods or burn yourself.



EASIER STORAGE—Flat bottoms, straight sides, compact tops and stainless steel rings in the handles make the storage of Revere Ware utensils easy and space-saving—an important point in modern kitchens.



EASIER CLEANING—Revere Ware utensils are one-piece—with handles and knobs welded on. No rivets, bolts or screws to catch dirt. No corners or cracks to harbor germs. Rounded corners insure easy, thorough cleaning.



SELF-SEALING LIDS—Lids have round, tight fitting edges. Each fits on utensil snugly, forming a "cooking seal" to preserve flavor and retain vitamins and minerals. This helps to prevent cooking odors. Lids, too, are free from rivets, corners and other dirt collectors.



EXTRA COOLNESS—Handles and knobs of Revere Ware are durable Bakelite—the safe, cool plastic.

How to keep your Revere Ware spotlessly new!

EACH Revere Ware utensil should be scoured thoroughly before using as packing dust or buffing oils are likely to be present. This is simply a precautionary measure.

In ordinary circumstances Revere Ware is readily cleaned simply by washing and drying as glasses, dishes and silverware are.

Strong soaps, polishers or cleansers, scouring pads or steel wool are never needed with Revere Ware. For special cleaning Sunbrite or a similar cleanser, applied with a smooth damp cloth, is ideal for keeping both the stainless steel bodies and the copper clad bottoms of Revere Ware new and shining with a minimum of effort. Calgon added to hard water makes it raindrop soft and makes cleaning of Revere Ware even easier.

A bit of magic can also be performed with the aid of a piece of lemon and some common table salt. Simply sprinkle the salt on the pulp of the lemon and rub lightly over the copper clad bottom. Every trace of heat discoloration will quickly disappear. Vinegar and salt or sour milk and salt may be used instead of lemon and salt.

If the copper does not respond to the lemon and salt treatment, it may be that grease has been burned on the bottom of the pan. In that event it will be necessary to first scour the burned portions with Sunbrite or any abrasive cleanser after which the lemon and salt treatment will easily restore the original lustre.

CAUTION

The bakelite knobs and handles on Revere Ware are made of the finest bakelite material obtainable and will withstand moderate oven temperatures up to 350° F. If the ware is to be used in the oven, caution should be exercised against placing the utensil too near the broiler unit as temperatures near the broiler unit will greatly exceed the temperature as registered on the oven heat indicator, and at extreme heat the bakelite will blister.

INTRODUCTION TO

Waterless Cooking

In preparing the following instructions, Revere's Department of Home Economics has endeavored to eliminate the uncertainty and the hazard of burnt foods which has too constantly been present when users of so-called waterless cook ware have endeavored to adhere strictly to the letter in preparing foods by this waterless method.

Exhaustive tests with all types of waterless cook wares, conducted both in our own laboratory and in the Good Housekeeping Institute's Test Kitchens, demonstrated that absolute waterless cooking could not be successfully applied to all fresh vegetables. In some instances, the flavor and color were actually improved by adding a certain amount of water to the food to be cooked. This included such foods as broccoli, string beans, beets and cauliflower. Consequently, Revere's Test Kitchens herewith present a method that is consistent with the most economical, wholesome and convenient ways of food preparation.

Whereas in the past users of waterless cook ware have been instructed to allow food to soak in cold water for several minutes before cooking, we feel the same and an even better purpose is accomplished by adding $\frac{1}{4}$ or $\frac{1}{2}$ cup of water to the food after placing in utensil and thus omit the step of freshening in cold water. Our reasons—It was found that in many instances the water added by freshening was a greater amount than we recommended adding. Then, too, the addition of a definite amount of water is more accurate and definitely speeds up cooking time and eliminates the uncertainty. Also, the preservation of food values, such as minerals and vitamins, is greater due to the speeding up of cooking times.

Therefore we suggest our method in the belief that you will obtain lasting satisfaction from your Revere Ware.

HOW TO GET THE BEST RESULTS WITH REVERE COPPER CLAD STAINLESS STEEL WARE . . .

Cooking with Revere Ware will be new to you. But if you follow these instructions carefully, you will find that you have a new cooking touch with these "kitchen jewels." No chef has better cooking utensils. Revere Ware is designed to cook by any method—(waterless or otherwise)—on any stove—(gas, electric or coal)—and with all kinds of food—(frozen, natural, dried).

Two vital points



LOW HEAT—The Copper Clad Revere utensils conduct heat so much more quickly and economically than utensils you may be used to, that you must use **LESS HEAT**. "High" heat is *never* necessary. "Medium" heat, only for the first few minutes of cooking. Most of your cooking must be done on "low" heat—it saves money, keeps your kitchen cool and your fuel bills down.

THRIFTY LOW HEAT COOKING WITH REVERE WARE

<p><i>saves shrinkage</i></p> <p>Oven cooked roast Revere-Ware cooked roast</p>		<p><i>saves fuel</i></p> <p>Usual gas flame Revere Ware gas flame</p>	
<p><i>saves shortening</i></p> <p>Less shortening used for meats</p>		<p><i>saves time</i></p> <p>Usual roasting time per pound (20 minutes) Revere roasting time per pound (12 minutes)</p>	

REVERE'S GUIDE TO PERFECT COOKERY

Vegetable

COOKING GUIDE



1. Select fresh, crisp vegetables.
2. Avoid peeling. (The most valuable part of vegetables is found just under the skin.) Scrub vegetables with brush or Chore Girl and remove decayed spots.
3. Cut food into desired serving size, keeping in mind the smaller food is cut, the shorter the cooking time.
4. Add water as directed.
5. Use utensil that food will fill at least $\frac{2}{3}$ full for best results.
6. Cover and do not remove while cooking except for testing food.
7. Place on medium heat and when cover is hot to touch or when vapor escapes from cover, reduce heat to the lowest heat stage.
8. Season to taste when done. Vegetables prepared in this manner require less seasoning than usual.

QUICK FROZEN VEGETABLES . . . THE REVERE WAY

1. Open carton and allow food to thaw at room temperature.
2. Do not wash or crisp — frozen vegetables have been cleaned.
3. When thawed, place in covered pan and cook as ordinary vegetables except for shorter cooking time. — Frozen vegetables require approximately six minutes less cooking time than fresh foods.

PREPARING FOOD FOR THE BABY

In preparing vegetables or fruits for the baby; time, work and fuel can be saved if a quantity sufficient for the family is cooked at the same time. The amounts indicated in the following recipes are for four people, and the amount required for the baby should be strained through a coarse sieve or food press; for the toddler, finely chopped.

Vegetable Cooking Guide continued



ASPARAGUS

1. Remove tough stalk ends from a 1 lb. bunch of asparagus.
2. Wash well and remove any hard scales.
3. Add $\frac{1}{4}$ cup water.
4. Cover and place over medium heat until cover is hot to touch. Then reduce to low. Cook 15 to 20 minutes.
5. Season to taste with salt and melted butter.
6. For variations, try serving with white sauce or butter sauce.

BEANS, STRING

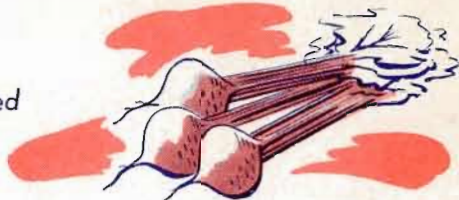
1. Prepare 1 lb. of string beans by removing ends.
2. Cut in strips lengthwise or diagonally.
3. Add $\frac{1}{4}$ cup water.
4. Cover and place over medium heat until cover becomes hot to touch. Then reduce to low and cook 25 to 40 minutes.
5. When beans are almost done, add 1 tablespoon of butter and salt to taste.

BEANS, LIMA

1. Prepare 1 lb. of beans and add $\frac{1}{2}$ cup water.
2. Cover and place over medium heat until cover is hot to touch. Then reduce to low.
3. Cook 30 to 40 minutes, season to taste and serve with drawn butter.

BEETS, YOUNG

1. Wash thoroughly. In preparing leave $\frac{1}{2}$ " stalks and all the roots.
2. Add $\frac{1}{4}$ cup water.
3. Cover and place on medium flame until cover is hot to touch. Then reduce to low and cook 25 to 30 minutes.
4. Season to taste and add 1 tablespoon of butter.



BEETS, OLD

1. Prepare 1 lb. of beets by removing roots and greens and scrubbing thoroughly with stiff brush or Chore Girl.
2. Dice enough beets to fill pan $\frac{2}{3}$ full.
3. Add $\frac{1}{4}$ cup water.
4. Cover and cook 25 to 35 minutes after first starting on medium flame until cover is hot to touch, then reduce to low.
5. Season to taste and add 1 tablespoon of butter.

BEETS, HARVARD

1. Prepare and cook beets as described above.
2. Make a sauce by cooking the following ingredients together for 5 minutes —

1 tablespoon corn-starch	$\frac{1}{2}$ cup lemon juice or vinegar
$\frac{1}{2}$ cup sugar	$\frac{1}{2}$ teaspoon salt
$\frac{1}{3}$ cup water	
3. Pour sauce over beets and allow to set for a few minutes before serving.

BEET TOPS

1. Wash carefully 1½ lbs. beet tops. Shake water off and place in large sauce pan.
2. Cover and start on medium flame until cover is hot to touch. Then reduce to low and cook 12 to 15 minutes.
3. Season to taste and add 1 tablespoon of butter.

BROCCOLI

1. Select broccoli with dark green color only.
2. Prepare 1 lb. of broccoli by removing the leaves and tough stems. Then cut or break into medium size pieces. Wash thoroughly.
3. Cover with water to which 1 tablespoon of vinegar has been added and let stand for 10 minutes.
4. Drain off water, place stalk ends in bottom of sauce pan with the flowers of broccoli on top.
5. Add $\frac{1}{4}$ cup water.
6. Cover and start on medium heat until cover becomes hot to touch. Then reduce to low and cook for 20 to 35 minutes.
7. Season to taste and serve with butter sauce or white sauce.



BRUSSELS SPROUTS

1. Remove outer wormy leaves and cut off stalk ends from one pound of brussels sprouts. Wash thoroughly.
2. Add $\frac{1}{4}$ cup water.
3. Cover and place utensil over medium heat until cover is hot to touch. Then reduce to low and cook 25 minutes.
4. Season to taste and add 1 tablespoon of butter.
5. Brussels sprouts may be served with white sauce or hollandaise sauce.

CABBAGE

1. Remove outer wilted leaves. Wash and then shred fine enough cabbage to fill 2-qt. sauce pan.
2. Freshen in cold water from 10 to 15 minutes.
3. Pour off water and cover utensil, starting on medium heat until cover is hot to touch, then reducing to low, and cook 15 to 18 minutes.
4. Season with salt and add 1 tablespoon of butter.

CAULIFLOWER

1. Select a small white head with fresh green leaves.
2. Cut off stalk and remove leaves, discarding stalk and decayed leaves. Then divide into flowerettes, wash thoroughly and soak in 1 qt. of water to which 1 tablespoon of vinegar has been added. Soak for 10 minutes.
3. Pour off water, place leaves in bottom of pan with flowerettes on top. Add $\frac{1}{2}$ cup water, cover and place over medium heat until cover is hot to touch. Then reduce to low and cook 15 to 20 minutes.
4. Salt to taste and serve with melted butter, white sauce, or hollandaise sauce.

CARROTS

1. Wash and scrub with Chore Girl or stiff brush 1 lb. of carrots. Do not peel.
2. Cut into desired shape and soak in cold water for 5 minutes.
3. Pour off water and cover. Then start on medium heat until cover is hot to touch. Reduce to low and cook 20 to 30 minutes.
4. Just before carrots are done, add 1 tablespoon of butter and salt to taste.

Vegetable Cooking Guide continued

KALE

1. Wash thoroughly $1\frac{1}{2}$ lbs. of kale.
2. Freshen in cold water for 10 minutes.
3. Pour water off and cover. Then set over medium flame until cover is hot to touch. Reduce heat to low and cook 25 to 35 minutes.

EGGPLANT

1. Wash eggplant, then peel and cut into slices or strips.
2. Melt butter in skillet over medium flame until butter just begins to brown. Then turn burner down low and begin frying eggplant slowly until tender and delicately brown.
3. Season to taste.

CORN ON THE COB

1. Remove all husks and corn silk. Then wash thoroughly.
2. Select finest inner husks, dampen them, and place on the bottom of sauce pot or kettle. Place corn on top and sprinkle with salt.
3. Cover and place over medium heat until cover is hot to touch. Then turn burner down to low and cook for 15 minutes.

ONIONS

1. Select 1 lb. of small white onions and let stand in cold water while removing outer skins to avoid tears.
2. Add $\frac{1}{2}$ cup water.
3. Cover and start on medium heat until cover is hot to touch. Then reduce to low and cook for 30 minutes.
4. Season and serve with butter sauce or white sauce.

PARSNIPS

1. Pare and wash 1 lb. of parsnips.
2. Cut into strips and add $\frac{1}{4}$ cup water. Cover and place over medium flame until cover is hot to touch. Then reduce to low and cook 20 to 25 minutes.
3. Add butter and season to taste and mash.



Vegetable Cooking Guide continued

PEAS

1. Wash $1\frac{1}{4}$ cups shelled peas.
2. Place in covered 1- or $1\frac{1}{4}$ -qt. sauce pan. Add $\frac{1}{4}$ cup water. Start on medium heat until cover is hot to touch. Then reduce to low and cook 15 to 25 minutes.
3. Salt to taste and add 1 tablespoon of butter.

POTATOES

1. Scour thoroughly with Chore Girl four medium size potatoes.
2. Stab each potato several times with a fork. Then place in covered sauce pan over medium heat for seven minutes and reduce to low. Cook 35 to 45 minutes until done.
3. When done, set cover of utensil ajar until ready to serve so potatoes will not become soggy.

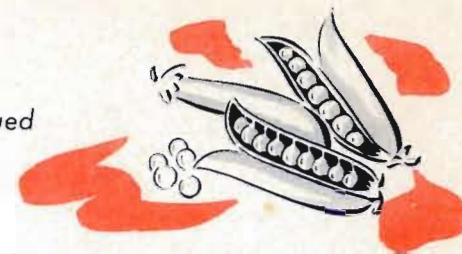
Note: In cooking potatoes waterless they will scorch on the bottom of the pan. This does not, however, impair the value or flavor of the potato. The utensil may be very easily cleaned by pouring water into it after potatoes have been removed and allowing pan to soak.

POTATOES, CANDIED SWEET (YAMS)

1. Prepare three medium size sweet potatoes by scrubbing with Chore Girl or stiff brush and removing all dark or bad spots.
2. Slice potatoes crosswise about $\frac{1}{4}$ " thick into 2-qt. sauce pan.
3. Use 1 cup of brown sugar and $\frac{1}{8}$ lb. of butter, sprinkling brown sugar and placing small chunks of butter on each layer of the sliced sweet potatoes. Season with salt and add $\frac{1}{4}$ cup of water.
4. Cover and cook on medium heat until cover is hot to touch. Then reduce to low and cook 25 to 30 minutes or until done. Then remove cover and cook over medium flame until syrup begins to thicken, basting occasionally the syrup up over the sweet potatoes.

RUTABAGA

1. Prepare 1 lb. of rutabagas by removing tops and roots and scrubbing thoroughly with Chore Girl or stiff brush.
2. Dice into sauce pan. Add $\frac{1}{2}$ cup water.
3. Cover and place over medium heat until cover is hot to touch. Then reduce heat to low and cook 30 to 35 minutes until tender.
4. Season to taste and add 1 tablespoon of butter.





SPINACH

1. Remove tough stems and wash leaves carefully, shaking the water off each leaf before placing in sauce pan.
2. Having prepared 1 lb. of spinach in this manner, place in covered sauce pan on medium heat until cover is hot to touch. Then reduce to low and cook 10 to 15 minutes.
3. Season to taste and serve with 1 tablespoon of butter

SQUASH

1. Prepare 1 lb. of squash by washing, peeling, and then cutting into cubes.
2. Add $\frac{1}{4}$ cup of water and sprinkle over top of squash 1 tablespoon of brown sugar.
3. Cover and cook on medium heat until cover is hot to touch. Then reduce to low and cook 20 to 30 minutes.
4. Salt to taste and add 1 tablespoon of butter.

TURNIPS

1. Prepare 1 lb. of turnips by removing tops and roots and scrubbing thoroughly.
2. Cube or slice and add $\frac{1}{4}$ cup of water.
3. Cook over medium heat until cover is hot to touch. Then reduce to low and cook 25 to 30 minutes.
4. Season to taste with salt and add 1 tablespoon of melted butter.



Fruits



Fresh fruits are prepared and cooked much like fresh vegetables.

Dried fruits needn't be soaked when cooked the modern way. Simply rinse in warm water. Then add 2 cups of cold water to 1 cup of dried fruit and boil in covered sauce pan. Count cooking time from the minute water begins to boil.

APPLES, BAKED

1. Wash apples carefully and core, leaving approximately $\frac{1}{2}$ " of core remaining in apple.
2. Fill core with sugar and place in sauce pan with $\frac{1}{4}$ cup of water.
3. Cover and start on medium heat until cover is hot to touch. Then reduce to low and cook 20 to 30 minutes or when skin just begins to split.
4. Pour juice from core of apples and remove apples from pan. Then add $\frac{1}{3}$ cup sugar to remaining juice and cook until syrup just begins to thicken.
5. Baste this syrup over cooked apples after apples have been chilled. This will glaze them and add to their appearance.
6. Serve with cream.

APPLESAUCE

1. Wash, quarter and remove core (but do not peel) six apples.
2. Place in pan and cover. Cook on medium heat until cover is hot to touch. Then reduce to low and cook 12 to 15 minutes.
3. Sweeten to taste. Then strain through sieve or food press.
4. If winesap apples are used, the finished product both in baked apples and applesauce will have a beautiful red color.

APPLE SNOW

1. Prepare applesauce as above.
2. Chill thoroughly in refrigerator.
3. Whip $\frac{1}{2}$ pt. of whipping cream and mix in with chilled applesauce.



APPLE RINGS

1. Wash thoroughly and core 3 apples.
2. Slice in 1/2" thick rings.
3. Sprinkle with flour and grill in 2 tablespoons of butter in skillet. Serve with meat course.

APRICOTS, FRESH

1. Wash 1 qt. of apricots, split and remove pits.
2. Place in pan, rinse with water, cover and place over medium heat until cover is hot to touch. Then reduce to low and cook 15 to 20 minutes.
3. Sweeten to taste.

APRICOTS, DRIED

1. Rinse in warm water 1/2 lb. dried apricots.
2. Add three cups cold water and 1 teaspoon soda and cover. Place over medium flame until water begins to boil. Then reduce heat to low and cook for 35 minutes or until tender.
3. Sweeten to taste.

CRANBERRY SAUCE, TART

1. Wash and sort over 1 qt. of cranberries.
2. Add 1 1/2 cups of sugar.
3. Cover and place over low heat and cook 20 to 25 minutes.

CRANBERRY JELLY

1. Prepare cranberry sauce as above.
2. Put through food press or sieve.
3. Place sauce in pan and add 1 cup of sugar. Then cook 5 to 6 minutes.
4. Pour into glasses that have been rinsed with hot water.

CHERRIES

1. Wash and stem 1 qt. of cherries.
2. Place in pan and rinse.
3. Cover and start on medium heat until cover is hot to touch. Then reduce heat to low and cook 5 to 7 minutes.
4. Sweeten to taste when done.



BERRIES

Raspberries, blackberries, loganberries, etc.
— Follow same instructions as for preparation of cherries.

FIGS, DRIED

1. Rinse 1 1/2 lbs. of figs in warm water.
2. Place in covered sauce pan and add three cups cold water.
3. Place on medium flame until water begins to boil and then turn down low and cook 35 minutes or until tender.

PEACHES, FRESH

1. Wash, peel and then slice.
2. Place in sauce pan, sprinkle with sugar, cover and then place over medium flame for 3 minutes. Then reduce to low and cook 12 to 15 minutes.

PEACHES, DRIED

1. Rinse 1 1/2 cups dried peaches in warm water.
2. Boil for 5 minutes, pour off water and remove skins.
3. Add 3 cups of water, cover and boil 45 minutes or until tender.

PRUNES, FRESH

1. Wash thoroughly and remove stems.
2. Place in covered sauce pan and heat over medium flame until cover is hot to touch. Then reduce to low heat and cook 15 to 20 minutes.
3. Sweeten to taste.

RHUBARB

1. Wash and cut in 1" pieces 1 lb. of rhubarb.
2. Rinse with cold water and then add 1 cup of sugar.
3. Cover and start on medium flame until cover is hot to touch. Then reduce to low and cook 15 to 18 minutes.

Meat

COOKING GUIDE



TOP STOVE ROASTING

1. Heat Dutch Oven or Sauce Pot on medium heat until a drop of cold water forms little beads on the surface of the pan and spins around.
2. With lean meat or fowl, render 2 oz. of suet or melt 4 tablespoons of shortening or butter in utensil. If meat is well streaked with fat, sear on bare surface of utensil.
3. With cover ajar sear thoroughly on all sides, allowing if necessary a good 10 minutes to each side.
4. With fat meat, especially pork, turn fat side up after searing. Season after searing.
5. Cover roast and reduce heat to low with less expensive cuts of beef and other kinds of meat, medium low for choice cuts of beef.
6. Carry out cooking times as given in the following schedule. Calculate cooking time after searing is completed.

Note: Do not place cold utensil over a high heat or plunge a hot utensil under cold water as this will tend to warp utensil. Always heat or cool utensil gradually.

BEEF, Less Expensive Cuts

Chuck, Cross Rib, Round Bone — 30-40 min. to lb.

BEEF, Choice Cuts

Prime Ribs, Standing Rib, Sirloin. Rare — 12 to 15 min. to lb. Medium — 15 to 20 min. to lb. Well Done — 20 to 25 min. to lb.

PORK & LAMB

Pork — 25 to 30 min. to lb. Lamb — 25 min. to lb.

FOWL

Cooking time — 15 min. to lb. When done, place under hot broiler unit for 10 min. to produce even brown.

VEAL

Veal — 20 min. to lb.

Meat Cooking Guide continued



SWISS STEAK

- | | |
|-----------------------|------------------------------------|
| 2 lb. Round Steak cut | 1/8 teaspoon pepper |
| 2 in. thick. | 1/2 cup diced onions |
| 1/2 cup flour | 1/2 cup green peppers chopped fine |
| 3 tablespoons fat | 1 cup tomato sauce or strained |
| 1 tablespoon salt | tomatoes |
1. Mix salt and pepper with flour and pound into meat on both sides. (A clean milk bottle may be used for this.)
 2. Heat fat in 12" French Chef Skillet or Dutch Oven over medium heat and sear meat well.
 3. Add onion, green pepper and tomato sauce.
 4. Cover and reduce heat to low and cook 1 1/2 hours. Will serve 4 to 6.

PAN BROILING

A perfect way of grilling steaks and chops without the use of shortening.

1. Have meat cut 1" thick.
2. Place meat in Skillet (do not cover) and set Skillet over medium heat. As soon as meat is seared on one side, turn it over and allow approximately same time on other side to sear. Then continue turning until done to taste.

Note: Meat will stick to pan until it begins to sear, and then it will release itself.

Approximate cooking time: Rare — 4 to 5 min. Medium — 6 to 8 min. Well done — 10 to 12 min.

FRYING (All Meats Except Fish)

1. Use less shortening than usual.
2. Add small amount of butter to whatever type shortening is used and heat on medium flame until butter turns chestnut brown. Skillet is then ready for frying.

Fish

COOKING GUIDE



FISH—TOP STOVE BAKED

SALMON, RED SNAPPER, HALIBUT

1. Select 3 to 4 lb. piece of fish. Have it boned so that fish is in 2 length sections.
2. Wash thoroughly and lay sections skin side downward and spread 2 tablespoons butter over inside part. Sprinkle 1 teaspoon salt and add any seasoning desired, such as pepper, onion or celery salt.
3. Place sections together (skin side outward) and bind thoroughly with 4 or 5 ft. length of string so that both sections are as one.
4. Sear on both sides in Dutch Oven or Sauce Pot in which 4 tablespoons of butter have been melted to a golden brown.
5. Cover and cook 10 min. to lb.
6. Serve with hot sauce.

FISH—FRIED

1. Use considerably more shortening than for meats.
2. Add small piece of butter and when butter begins to brown, Skillet is ready for frying and heat should be reduced to low.

GOLDEN FISH FRY

1. Cut 1 lb. fillet of haddock in serving pieces.
2. Dip into $\frac{1}{4}$ cup flour, then into 2 slightly beaten eggs, mixed with 1 tablespoon milk.
3. Roll in 2 cups crushed corn flakes.
4. Fry in hot fat, hot enough to brown bread cube in 45 seconds.
5. Turn once, drain on absorbent paper. Serves three to four.

Sauces...



HOLLANDAISE SAUCE FOR VEGETABLES OR FISH

$\frac{1}{4}$ cup butter	$\frac{1}{2}$ teaspoon salt
2 tablespoons flour	2 tablespoons lemon juice
1 cup boiling water	2 egg yolks

Melt butter in Sauce Pan over low heat. Add flour gradually and blend well with butter. Then add water gradually, stirring constantly until mixture thickens. Stir in salt and lemon juice. Then pour over beaten egg yolks, stirring constantly, and reheat for serving.

WHITE SAUCE FOR VEGETABLES OR FISH

2 tablespoons butter	$\frac{1}{4}$ teaspoon salt
2 tablespoons flour	1 cup milk

1. Melt butter in Sauce Pan over low heat. Add salt and stir until well blended. Add milk gradually, stirring constantly.
2. Bring to boiling point and boil 2 min. or until thick.

DRAWN BUTTER SAUCE

Follow directions for white sauce, substituting water for the milk. Serve with vegetables or fish.

Coffee Making

DRIP METHOD

Rinse the lower part of Drip Coffee Maker with hot water, place upper part in position and remove the combination water spreader and measuring rod. Place in basket of upper part one slightly rounded tablespoon of drip grind coffee for each cup. Replace water spreader and pour boiling hot water to level desired on measuring rod. Cover. In approximately 7 to 8 minutes (for 8 cups) hot coffee with the most delightful aroma, taste and clarity will be yours for serving. Remove upper part and transfer cover to lower section. Revere Drip Coffee Makers will make 8 to 10 actual servings of coffee.

PERCOLATOR METHOD

Use 2 level tablespoons of regular grind coffee to 1 measuring cup of water (cold). Place on medium flame, keep on flame for three to four minutes after percolator begins percolating. Then take from burner and remove basket and coffee is ready to serve.

Deep Fat Frying

Fill French Fryer with enough lard, vegetable fat, or vegetable oil to completely cover food. Place French Fryer over heat with deep fat frying thermometer placed in fat. Heat fat to temperature as designated, then place food in basket and fry for the required length of time.

When food is done, allow to drain by setting basket on edge of pan. (Note clip on basket to hold it on edge of pan.) Then remove and place food on absorbent paper. The deep fat or oil should be strained through cheese cloth after using.

FRENCH FRIED POTATOES

Wash and pare potatoes, then cut potatoes lengthwise into eighths. Soak in cold water for one hour and then drain and dry with towel. Fry a few at a time in fat heated to 370° F. for 2 minutes until faintly brown. Drain on absorbent paper and then place in fryer basket and fry until brown and crisp in deep fat heated to 395° F.

Deep Fat Frying Guide continued

DEEP FAT FRIED SEA FOODS

Clean and sprinkle with salt. Dip in beaten eggs, then in flour, cracker crumbs, or corn meal. Fry as follows:

Scallops — Prepare in fat heated to 390° F. Cook for 2 to 3 minutes.

Clams — Cook in fat heated to 390° F. for 2 to 3 minutes.

Fillet of Fish or Small Whole Fish — Cook in fat heated to 380° F. for 3 to 4 minutes or until golden brown.

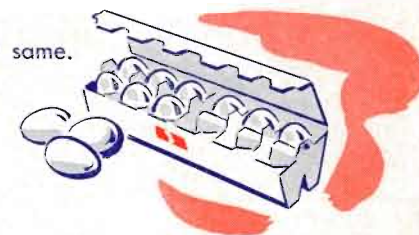
DOUGHNUTS

Follow instructions as given in regular recipe.

GROQUETTES

Prepare as directed in any recipe for same.

Eggs



SOFT COOKED IN SHELL

Use 3 qt. French Fryer half full of boiling water. As soon as water boils place eggs in fryer basket and lower into water. Remove pan from heat and let stand 8 min. Serve same as for soft boiled eggs.

SHIRRED

1. Place 1½ cups hot water in bottom part of Double Boiler.
2. Melt 1 tablespoon of butter in inset on low flame and baste butter around surface of inset.
3. Place inset in bottom pan and break eggs, one at a time, into saucer and slip into inset.
4. Salt and pepper eggs to taste. Cover and cook 5 to 6 minutes or until done.

SOFT COOKED

1. Melt 1 tablespoon of butter in covered French Chef Skillet or shallow Sauce Pan.
2. Break eggs, one at a time, into saucer and slide into pan when butter just begins to brown.
3. Cover and set pan off burner. In 3 to 4 min. eggs will be ready to serve. Slide into platter from pan.

GRILLED HOT CAKES



Heat Skillet over medium heat and when a drop of water forms beads in Skillet, reduce heat to low and bake cakes.

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| 2 cups sifted flour | 2 eggs |
| 3 level teaspoons baking powder | 1½ cups sweet milk |
| ⅓ cup brown sugar | 1 tablespoon melted butter |
| ¼ teaspoon salt | |

1. Sift flour, baking powder, sugar and salt together.
2. Separate egg yolks from whites and beat egg yolks and milk together.
3. Stir mixture of milk and egg yolks in with flour until smooth.
4. Add melted butter.
5. Beat egg whites until nearly stiff and fold into batter.
6. Bake in Skillet heated as directed above. When air holes form on top of cakes, they are then ready to turn.

Note: Wholewheat flour may be substituted for white flour in above recipe.

COOKING

RICE

Dried Foods

1. Wash and rinse thoroughly until water runs clear and for each cup of rice, add 2 cups of water.
2. Start on medium flame for about 5 min. When water begins to boil, reduce heat to low. The food will absorb all the water and be fluffy without stirring in approximately 15 min.

SPAGHETTI & MACARONI

1. Wash until water runs clear. Add 2 cups of water to 1 cup of food. Then add 1 teaspoon salt and cook 10 to 20 min. or until tender.

Novel Uses

FOR REVERE WARE

POPPED CORN

1. Place 2 tablespoons of vegetable shortening in 3 qt. Sauce Pan and set pan over medium heat.
2. When shortening just begins to smoke, pour in just enough popcorn to cover bottom of pan one kernel deep.
3. Cover and cook until corn is through popping.
4. With Revere Ware it is not necessary to agitate pan.
5. Pour popcorn into dish. Season with 3 tablespoons melted butter and salt to taste.

ENGLISH PLUM PUDDING

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| 2 cups of finely chopped suet | 2 cups of prepared flour |
| 2 cups of sugar | 1 cup of shredded citron |
| 1 cup shredded orange (or lemon) peel | ½ cup candied sliced cherries |
| ½ cup molasses | ½ cup of milk |
| 2 cups seedless raisins | 2 cups currants |
| 1 teaspoon cinnamon | 1 teaspoon nutmeg |
| 4 eggs (beat whites and yellows separately if desired) | ¼ cup of brandy |

Put all dry ingredients into a mixing bowl, put in eggs one by one, each being mixed thoroughly with the other ingredients before the next one is added.

Follow with milk, molasses, brandy and spices. Grease casserole top of double boiler thoroughly, pour in ingredients, allow a little room to swell. Put on the double boiler, keep the water always at a boiling point, and boil for four hours. (If water in boiler boils away, add more water.)

At the table pour over the pudding a quarter cupful of brandy or rum, and set fire to it. Serves 8.

PLUM PUDDING SAUCE

Cook together a cupful of sugar and ¼ cup of water until the syrup spins a thread. Beat the yolks of three eggs until lemon colored and thick and pour the hot syrup over them, beating all the time. Add a cupful of cream, one teaspoon lemon juice and two table-spoons of brandy. Strain and serve immediately.



11 Purpose Set

Pieces chosen by a jury of influential women as being the ideal, essential pieces to good cooking.

Each piece is designed to have two or more uses. Thus the skillet fries, pan-broils and stews—and also is as fine a pancake griddle as you'll find. It needs little or no shortening.

CONSISTS OF

2 QT. COVERED SAUCE PAN • 4 QT. COVERED SAUCE POT • 3 QT. FRENCH FRYER BASKET
2 QT. FIVE-WAY DOUBLE BOILER • 10 INCH COVERED FRENCH CHEF SKILLET



All purpose set

CONSISTS OF

2 QT. COVERED SAUCE PAN • 4 QT. COVERED SAUCE POT • 6 QT. COVERED SAUCE POT
2 QT. FIVE-WAY DOUBLE BOILER • 3 QT. FRENCH FRYER BASKET
10 INCH COVERED FRENCH CHEF SKILLET • 8 INCH OPEN FRENCH CHEF SKILLET

JEWELS TO LOOK AT...GEMS TO COOK WITH

Cat. No.	Cap.	Dimensions Diameter	Height
1.—FRENCH FRYERS (No Covers—Includes Basket)			
1482	2 qt.	7 1/4"	3 1/2"
1482B	2 qt. F. F. Basket alone		
1483	3 qt.	7 1/4"	5"
1483B	3 qt. F. F. Basket alone		
2.—DRIP COFFEE MAKER			
1598	8 cup	4 3/4"	11 3/4"
3.—PERCOLATORS			
1516	6 cup	4 3/4"	7 1/4"
1518	8 cup	4 3/4"	8 5/8"
4.—FRENCH CHEF SKILLETS (With Covers)			
1448		8"	3 1/2"
1450		10"	4 1/4"
1452		12"	4 3/4"
(Without Covers)			
1458		8"	1 1/2"
1460		10"	2"
1462		12"	2 1/2"
14008		8" Skillet Cover	
14010		10" Skillet Cover	
14012		12" Skillet Cover	
5.—SAUCE PANS (With Covers)			
1401	1 qt.	7 1/4"	4"
1401 1/2	1 1/2 qt.	7 1/4"	4 3/4"
1402	2 qt.	7 1/4"	5 1/2"
1402 1/2	2 1/2 qt.	7 1/4"	6 1/4"
1403	3 qt.	7 1/4"	7"
1404	4 qt.	7 1/4"	8 1/4"
(Without Covers)			
1411	1 qt.	7 1/4"	2"
1411 1/2	1 1/2 qt.	7 1/4"	2 3/4"
1412	2 qt.	7 1/4"	3 1/2"
1412 1/2	2 1/2 qt.	7 1/4"	4 1/4"
1413	3 qt.	7 1/4"	5"
1414	4 qt.	7 1/4"	6 1/4"
14007		Sauce Pan Cover	
6.—SAUCE POTS (With Covers)			
1424	4 qt.	9 1/4"	6 3/4"
1426	6 qt.	9 1/4"	8 1/4"
1428	8 qt.	9 1/4"	9 3/4"
(Without Covers)			
1464	4 qt.	9 1/4"	4 1/2"
1466	6 qt.	9 1/4"	6"
1468	8 qt.	9 1/4"	7 1/2"
14009		Sauce Pot Cover	
7.—DEEP WELL COOKER (With Trivet and 1 qt. Inset Pan)			
5700	5 qt.	8"	7"
		For Use in Electric Ranges	
8.—COFFEE SERVER			
1510	10 cup	4 3/4"	8 5/8"
9.—MIXING BOWLS			
1501 1/2	1 1/2 qt.	7 3/4"	2 3/4"
1502	2 qt.	7 3/4"	4"



Cat. No.	Cap.	Dimensions Diameter	Height
10.—PRESERVING KETTLES (With Covers)			
1434	4 qt.	9 1/4"	6 3/4"
1436	6 qt.	9 1/4"	8 1/4"
1438	8 qt.	9 1/4"	9 3/4"
(Without Covers)			
1474	4 qt.	9 1/4"	4 1/2"
1476	6 qt.	9 1/4"	6"
1478	8 qt.	9 1/4"	7 1/2"
14009		Kettle Cover	
11.—TEA KETTLE			
1507	5 qt.	7"	7 3/4"
12.—DUTCH OVEN			
1585	5 1/2 qt.	10 1/4"	7 1/2"
13.—SMALL SAUCE PANS (With Cover)			
1401 1/4	1 1/4 qt.	5 1/2"	4 3/8"
(Without Cover)			
1411 1/4	1 1/4 qt.	5 1/2"	3 3/8"
14.—LIPPED SKILLETS (With Covers)			
1557		7"	3 1/2"
1558		8"	3 3/8"
1559		9"	4"
1560		10"	4 1/8"
(Without Covers)			
1567		7"	1 1/2"
1568		8"	1 3/4"
1569		9"	2"
1570		10"	2 1/4"
14007		7" Skillet Cover	
14008		8" Skillet Cover	
14009		9" Skillet Cover	
14010		10" Skillet Cover	
15.—FIVE WAY DOUBLE BOILERS			
1481 1/2	1 1/2 qt. Inset—2 qt. Sauce Pan	7 1/4"	5 3/4"
1492	2 qt. Inset—3 qt. Sauce Pan	7 1/4"	7 1/4"

Replaceable Handles and Knobs

The only parts of your Revere Ware that might possibly become worn or damaged through constant usage are the handles and knobs. These are easily replaced for only the cost of postage and handling as follows:

Handles for 9", 10" and 12" Skillets	15c each
Handles for other Skillets	10c each
Handles for Dutch Oven	10c each
Handles for Percolator, Coffee Server	15c each
Handles (lower) for Drip Coffee Maker	15c each
Knobs for covers of utensils	5c each
Knobs for Percolator	8c each

For replacements parts, enclose stamps or coins and write to the

REVERE COPPER AND BRASS INCORPORATED
Rome Manufacturing Company Division, Rome, N. Y.

Guarantee ...

We guarantee Revere Ware Copper Clad Stainless Steel Utensils to be free from defects in material and workmanship. Any part or parts thereof which prove to be defective will be cheerfully replaced.



REVERE COPPER AND BRASS INCORPORATED
Rome Manufacturing Company Division . . . Rome, N. Y.