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Book of Recipes



Acme Automatic Fireless Cooker

H. M. SHEER COMPANY

QUINCY, ILL.

PRICE \$2.00

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BOOK OF RECIPES

—FOR—

ACME AUTOMATIC FIRELESS COOKER

Containing Many Useful and Valuable
Hints on Fireless Cooking

PRICE \$2.00

PUBLISHED BY

H. M. SHEER CO.

QUINCY, ILL.

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PRICE LIST

No. 1, Single Compartment Sectional Fireless Cooker . . .	\$ 7.50
No. 2, Two Compartment Sectional Fireless Cooker . . .	12.50
No. 3, Three Compartment Sectional Fireless Cooker . . .	17.00
No. 4, Four Compartment Sectional Fireless Cooker . . .	21.00
No. 1, Single Compartment Wood Cabinet Fireless Cooker . . .	7.00
No. 2, Two Compartment Wood Cabinet Fireless Cooker . . .	12.00
No. 3, Three Compartment Wood Cabinet Fireless Cooker . . .	16.00

NOT MADE IN LARGER SIZES

The above prices include full equipment of aluminum cooking utensils, perforated heating elements, roasting and baking attachments, in fact everything necessary for successful operation. Freight charges prepaid to any point east of the Rockies.

Hints and Helps in Fireless Cooking.



average housewife sincerely wishes to use her time to the best advantage, but she sees several good and useful ways for spending each hour. Duties beckon her to four or five departments of the home each morning, yet she must say no to each and every call save that of the kitchen. It is absolutely necessary to go there first, for the family must be fed, and meals must be wholesome and regular.



No. 2 Sectional Acme Automatic Fireless Cooker.

It is evident that if the intelligent use of the fireless cooker relieves her in any way, its introduction should be encouraged.

Food brought to a boiling point over a flame and set into a compartment of a fireless cooker will continue to cook. Any one

can test that point very easily. The gain in time to the housewife is obvious, but cannot be fully appreciated until the plan is in practical use every day and every week throughout the year.

Not alone cereals, beans, rice and foods to be simply boiled go into the cooker, but nearly every process of the culinary art is performed more perfectly by the fireless cooker than by the most watchful cook, for **she** must superintend both fire and food at the same moment.

For roasting, frying and baking, the heat is provided by two radiators heated over a flame. These are adjusted above and



No. 3 Sectional Acme Automatic Fireless Cooker.

below the food in the cavity of the cooker, and the cooking proceeds, slow or fast, as may have been planned.

Experience is the safest guide in the perfect regulation of the heat by the hot discs. Anyone who has used a flatiron can manage them. When they are properly placed the heat does not

fluctuate and is evenly distributed, so that the food is not overdone on one side and underdone on the other.

The odors of cooking food do not escape and the most delicate flavors are preserved.

Epicures testify to their exquisite pleasure in dishes prepared by fireless cookers, and the indifferent exclaim, "How perfect!"

The advantages of fireless cooking are promptly recognized by the woman who has always had to use smutty coal and dusty wood for fuel! What joy to lessen the quantity of heavy fuel,



No. 1 Wood Cabinet Acme Automatic Fireless Cooker.

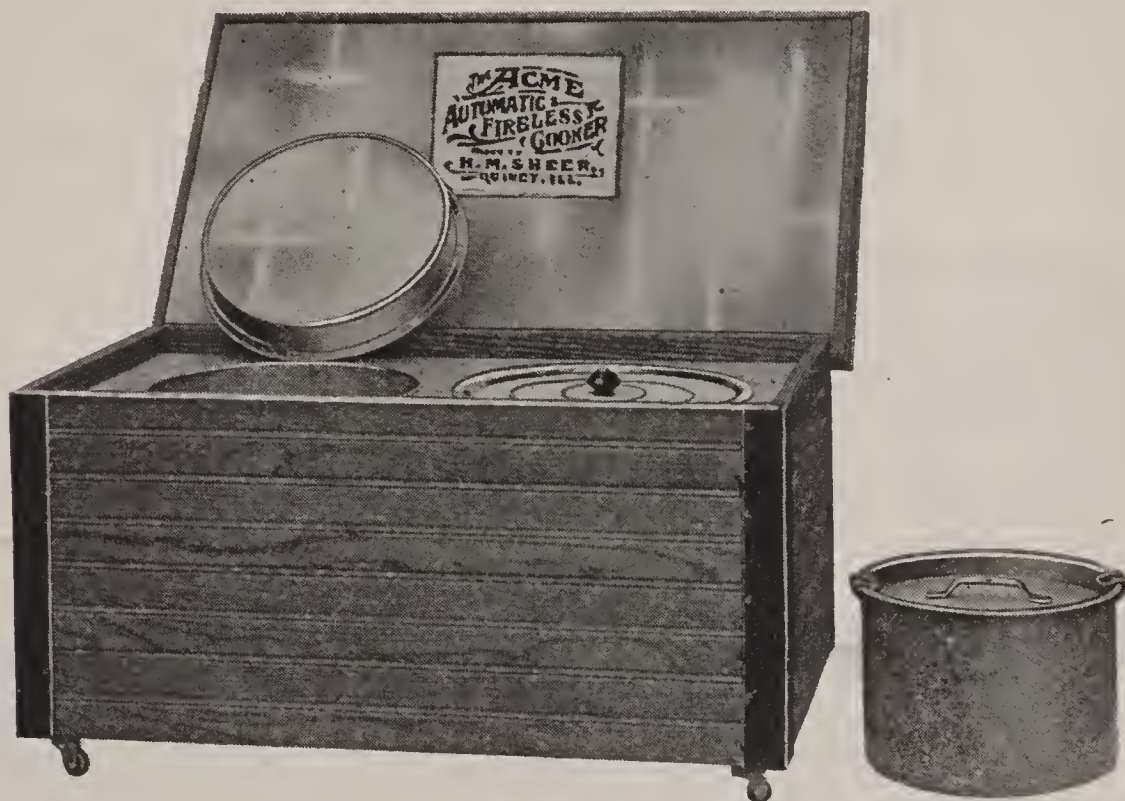
with its inevitable scattering of ashes and cinders and consequent necessity for frequent cleansing of walls and floors. How thrifty to cut down the amount of coal and wood or cook with the clear blaze of some cleanly fuel, such as gasoline, gas or electricity for the short hours when a blaze is necessary!

When food is consigned to the cooker, there is no further attention to fuel or fire, no reaching into a heated oven, no laborious turning and basting, no watching of boiling pots, and best of all, no anxiety as to results.

In the use of the Acme Fireless Cooker, the culinary art approaches an exact science. Given a certain recipe accurately followed, the heat of the radiators estimated with care, and the

proper time in the cooker adhered to, the results can be definitely foretold. There is no uncontrollable factor.

With the Acme Fireless Cooker it is possible to so manage the heat as to suit the convenience of the cook. She may provide for long, slow boiling with mildly heated radiators, or intensely heated discs may be adjusted below food already boiling, making it continue to bubble hard without fire. The cooker can be made



No. 2 Wood Cabinet Acme Automatic Fireless Cooker.

to hasten the process beyond the power of the stove, because the heat is not dissipated.

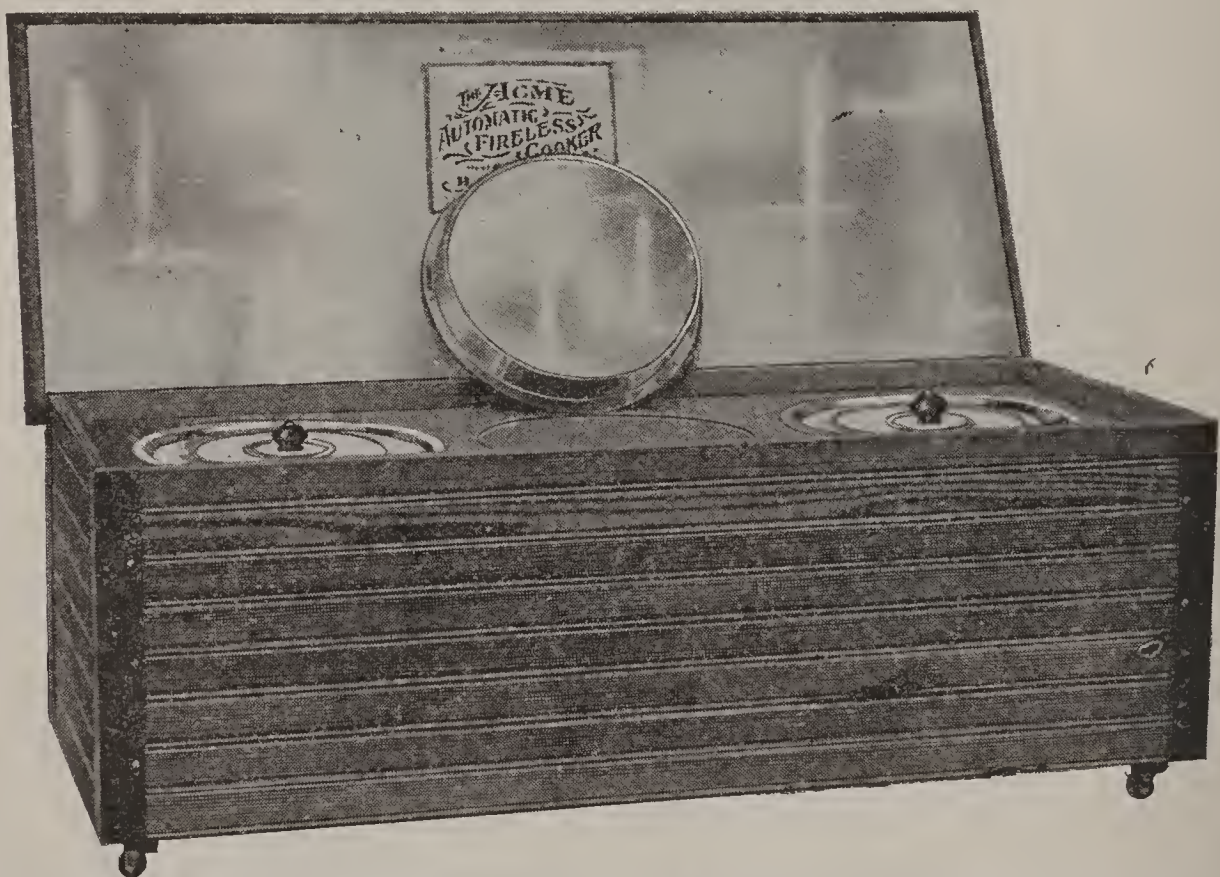
It is sometimes profitable to place one of the metal discs over the flame beneath the tea kettle where water is heating. Such a hot radiator is useful in various ways. If put in the bottom of a compartment of the cooker, a wire protector may be set upon it, followed by a platter of meat, dishes for vegetables and soup and dinner plates. If they protrude, throw a cloth over them. Presto! they are hot for the table in a jiffy.

The utensils of the Acme Automatic Fireless Cooker are all up-to-date. Every pot and pan is ideal; light in color and weight, smooth and easy to handle and to wash. The covers fit perfectly and are self-locking and non-rusting.

Cabbage and a few other vegetables, and some fruits, such as pears and sweet apples, which are extremely hard to cook properly all yield to the fireless cooker. Though meats become tender and delicious. When understood by the "working man" the

problem of wholesome living on small means is solved, since the cheaper cuts of meat equal the expensive ones in flavor and tenderness when prepared in the Acme Automatic Fireless Cooker.

The season of canning fruits ordinarily means a time of hot kitchens, fatigued bodies, and odors which permeate the whole house. The Acme Automatic changes this from dread to enjoyment. The cans may be filled with the fresh fruit, carefully culled and pared. When that is done there is little else to follow, for the cooker will care for the cooking. Fill each compartment with cans on a hot disc, and close the box. When the fruit is cooked, fill



No. 3 Wood Cabinet Acme Automatic Fireless Cooker.

the cans with syrup and seal. The process is simple and so easily accomplished that it seems almost miraculous.

Fruit cooked in the cooker for jelly yields a more abundant quantity of juice. The extremely tender pulp and fibre parts with more juice without pressure.

Each compartment of the Acme Fireless Cooker is insulated in such a way that the opening of one division does not disturb its neighbor. The cook therefore may work out a complicated menu. She discovers that a remarkable amount and variety of foods may be prepared and cooked in one forenoon in the Acme Fireless Cooker of two compartments. The uniform size of the

cavities allows every vessel to fit any hole. Every cavity may become baker or boiler at the pleasure of the cook.

The fireless cooker is a valuable adjunct to the keeper of a boarding house, where large quantities of food must be made ready for the table, and oftentimes kept hot for several hours.

The woman on the farm hails this helper with joy.

The Acme Cooker does not claim to eliminate labor, but it does do away with the tiresome and trying task of watching food and fires.

The devotees of fireless cooking were delighted beyond measure when it was discovered that their little hot cookers could accomplish the paradox of preserving ice and causing it to freeze ice creams and sherbets.

A quart of cream with the ice about it and a quart of oatmeal have been placed in a fireless cooker over night in adjacent compartments, one coming out hot and the other cold in the morning! That proves the sufficiency of insulation. One-fourth of the ice formerly considered necessary to freeze a given quantity of cream will do the work, by the aid of a cooker oven and without the usual turning of a crank.

Isn't that enough to convert the greatest skeptic?

Every experienced housekeeper prudently cooks ahead; has something in the pantry ready to warm over. Here the fireless cooker is a staunch friend. There are scores of delicious ways of warming and serving previously cooked foods. Hot sauces and various seasonings suggest themselves. Time and fuel can be economized and delicious meals prepared at a few minutes notice.

By utilizing the principles of fireless cooking, the woman with one or more servants may now enjoy more assistance from them in other departments of the home.

The general use of the Acme Automatic will free women from kitchen slavery and enable them to apply their time and energy to the beautifying of their homes, to social pleasures, mental culture and useful activities in the communities where they live.

General Directions.

Keep your cooker clean. Always wipe out the ovens after using, and leave the covers off until thoroughly aired. Don't put water into the ovens as it might find its way into the insulating material. Simply wipe out the ovens with a wet cloth. The sectional cooker is more convenient for cleaning as the ovens can be taken to the sink and thoroughly scoured. You can also place the ovens, inverted, over your flame or stove and thoroughly dry them out, keeping your cooker clean, sweet and sanitary. Give the interior of the ovens an occasional coating of cottolene or fresh lard, for this will keep them in perfect condition.

To retain heat longer than usual, place a pad of heavy cloth on top of the heat retaining covers. The sectional cooker can be completely folded in a heavy blanket when necessary or desirable to retain either heat or cold for an unusual length of time.

THE AUTOMATIC VALVE.

The valve in center of heat retaining cover is intended to let out the steam pressure, and to assist in browning the things you bake and roast.

In its normal position, this valve closes the vent tube, and as the pressure increases the valve cap will raise slightly and allow the surplus steam to escape similar to the safety valve on a steam boiler. Should this not be sufficient to thoroughly brown the food, you can pull the valve partly out, or remove entirely until you get the desired results.

The pressure will not raise the entire valve, spring and all, simply the cap, the distance permitted by the link connection.

Any additional information you may need at any time will be cheerfully furnished. Our interest in the cooker does not cease with its sale.

Recipes.

The following recipes have all been prepared in the Acme Automatic Fireless Cooker. Many of them can be modified so as to conform to your own method of preparing similar dishes.

By following these directions and exercising a little judgment on your part, you will be agreeably surprised at the results, the saving in time, fuel and labor, and the better quality and flavor of the food so prepared.

BREAKFAST FOODS.

Cream of Wheat.
Flour Gruel.
Hominy.
Oat Meal.

Graham Mush.
Porridge.
Scotch Oats.

Cream of Wheat—Select a small porcelain or granite pail with nothing about it to rust. Put four cupfuls of water in it. When the water boils, salt it and stir into it one cupful of cream of wheat. Stir it occasionally as it thickens and boils. It can set meanwhile on a disc over a flame. After about three or four minutes, set the pail of mush in the large cooker kettle with a wire tray below it. Surround the mush with hot water, and clamp the cover of the cooker kettle. Now set the hot disc and the kettle containing the mush in the cooker compartment. It may remain in the cooker all night, and is hot and ready for breakfast and of tempting flavor.

Flour Gruel—Tie a cup of flour in muslin, and boil it in the cooker four hours; when done, grate a tablespoonful, mix with cold water, and stir in boiling milk or water.

Hominy—Soak hominy grits in water all day. At night cook ten minutes in salted water while a disc is heating. Set the mush in a large cooker kettle surrounded by hot water. Clamp the cover of the kettle and set it on a hot disc in the cooker. It will cook during the night and become a tender, tempting dish for breakfast to be eaten with syrup, cream and sugar or a butter sauce.

Oat Meal—Heat four cups of water to boiling, salt, and stir in two cups of oat meal. Stir and boil two or three minutes. Set into a large cooker kettle of hot water, the mush raised from the base by some perforated support, that boiling water may circulate below it. Clamp the cover of the kettle, and place it in the

cooker on a very hot disc. If started at night, the morning will discover a delicious breakfast food, hot and ready for the table.

Corn Meal Mush—Put three and one-half cups of boiling water and one-half teaspoon of salt into a small dish that will go inside the large kettle of the Acme Cooker. Stir in gradually one cup of corn meal, already mixed with a little cold water. Boil three or four minutes and set in the large kettle of boiling water. Clamp the cover, and set all on one hot disc in the cooker for the night, or for about ten hours.

Graham Mush—Graham mush may be made according to the direction given for oat meal mush. They should be cooked and stirred enough over the flame to unite the water with the grain. After that cooking is well started the rest of the cooking is better done in the cooker than it can be over a flame.

Porridge—One cupful of oatmeal, three-fourths of a teaspoonful of salt, three cupfuls of water. Put the water into a shallow cooker pan, and when it boils place a small support in the pan; the support may be of china, perforated, such as were used in old-fashioned butter dishes. Put the oatmeal in a double case made of mosquito netting and place it on the perforated china support. Clamp the cover on the pan, and set it in the cooker with a hot disc beneath it. Let it cook there two or three hours. It is now ready to season and serve. More oatmeal may be used if the porridge is preferred thick, and it may then be dressed with cream.

Scotch Oats—Stir one-half cupful of Scotch oats into two cupfuls of boiling water; salt to taste. Let cook three minutes, stirring all of the time. Set into the large cooker kettle filled with boiling water. Clamp the cover and set in the cooker compartment without a hot disc. Let it remain all night. In the morning thin with half a cup of hot cream.

Oakland, Calif., Dec. 21, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—Your Acme Cooker came safely, and I find it to be everything you claim for it. I think it quite an indispensable article in the modern kitchen. I am quite sure it saves at least one-third both in work and fuel. I have given it a thorough trial.

MRS. W. F. RUDOLPH,
6442 Duncan street.

Ontario, Calif., Dec. 12, 1909.

H. M. Sheer, Quincy, Ill.:

My Dear Sir—We received the Cooker and at once put it to the test, and as far as we have tried it have found it entirely satisfactory. When warm weather comes it will do most all our cooking, because it will save hard work, time, and money in fuel, besides we will have better cooked and more wholesome food. We are justly proud of our cooker.

Wishing you much prosperity, we beg to remain,
Yours truly,

A. J. MOODY, 411 E. D. St.

SOUPS.

Bouillon
 Chicken Soup
 Celery Soup
 Celery Cream Soup
 Chicken Soup
 Economy Soup
 Meat Broth
 Meat Dumplings for Soup

Noodle Soup
 Noodles, for Soup
 Potato Soup
 Rouble Soup
 Vegetable Soup
 Vegetable Soup
 Vegetable Soup
 Turkey Bisque

Bouillon—Chop four pounds of round steak or other lean meat. Cover with three quarts of cold water. Let it stand in the large cooker kettle one hour. Heat it slowly over the flame above one perforated disc. As it heats drop in seasoning, one stalk of celery, cut fine; one small onion, sliced; one teaspoon of mixed cloves and pepper corns, and a bit of bay leaf and one tablespoon of salt. When hot but not boiling set both disc and closely clamped kettle in the cooker to remain four hours. When done, strain it, and when cool remove the fat. To each quart of the stock add, while cold, the unbeaten white of an egg, with the shell, and any seasoning preferred, like celery or lemon. Stir as it heats and place again in the cooker on a heated disc half an hour. Take out and dash a fourth cup of cold water into it to settle it. Remove the scum and strain through a fine napkin. Serve in cups, with wafers and celery.

Chicken Soup—Take the bones and gristle from a chicken pressed or jellied. Cover with a quart of hot water, and add a cup of chopped celery. Bring to the boiling point, cover with the clamped aluminum lid, and set in the cooker on one heated perforated disc. Let it remain two hours. Take out and strain. Season with salt, pepper and add one pint of oysters with their liquor. Replace on the fire and cook until the gills of the oysters curl, then serve at once.

Celery Soup—Put one tablespoon of butter or drippings in the shallow cooker pan, and in it cook one tablespoon of chopped onion until slightly brown. Add one pint of cold water, and one pint of chopped celery; add, also, if liked, a half inch bit of mace or a bay leaf. Clamp the cover and set the pan in the cooker on a heated disc. Let it stay half an hour while you prepare the following: Cook one tablespoon of flour in one tablespoon of hot butter, adding gradually one-half cup of water and one pint of milk. Let it boil, stirring to make it smooth. Take out the celery from the cooker and press it through a strainer. Combine this with the thickened sauce. Season with salt and pepper and serve hot with toasted wafers.

Celery Cream Soup—Put four or five heads of celery and a small onion in the large cooker kettle. Cover with boiling water. Clamp the cover of the kettle. Set the kettle on one heated disc in the cooker. Let it remain one hour or longer. Later rub the

celery and onion through a sieve. Dilute it with some of the water in which it was boiled. Season to taste with salt and white pepper and let it boil up; then take off of the fire and stir in the yolks of two eggs beaten up with a gill of cream. Serve hot.

Chicken Soup—Put half a cup of chopped celery in three pints of the liquor from a boiled chicken. Make dumplings of a cup of milk, half an egg, a little salt and flour to make stiff. Drop the dumplings into the boiling soup. Let them boil long enough to cook the dumplings and the celery. Take out the dumplings and thicken the broth with a little flour moistened with cold water, add salt and pepper to taste, and take up in a tureen.

Economy Soup—Place left over vegetables, meats and even toasted bread and bread crusts, all fresh, palatable and dainty, but scrappy withal, in the large cooker kettle. Cover with boiling water and stir to break them. Drop in seasoning to taste, including one or two bay leaves. Set in the cooker two or three hours. When ready to serve take out and drain through a colander. Heat and add cream. It may be served on a poached egg in each bowl.

Meat Broth—Run a quantity of raw, lean meat through a meat chopper. Add twice the quantity of cold water. Let it soak while you heat one perforated disc. Then set the meat closely covered in the cooker above the heated disc. Let it simmer there two hours. Take out and strain. After the broth has cooled remove all fat. Season to taste and serve hot.

Meat Dumplings for Soup—One-half cut of round steak scraped fine, two eggs, two tablespoonfuls cream, one good tablespoonful of flour, salt and pepper. Mix well; make into balls and drop into the soup and boil fifteen minutes.

Noodle Soup—Three pints of milk, three tablespoonfuls of flour, three teaspoonfuls salt, a few dashes of pepper, a slice of onion and a bit of mace. Reserve a half cup of the milk and put the rest with the onion and mace on the stove in a double boiler. Blend the flour and cold milk and stir the mixture into the boiling milk. Add the salt and pepper and cook fifteen minutes. At the end of that time take out the mace and onion and add the noodles. Cook five minutes. Serve hot.

Noodles, for Soup—Break a large egg into a bowl and heat into it a little more than half a cup of flour and one-fourth teaspoonful salt. Work this dough until it becomes smooth. Sprinkle a molding board with flour and roll the dough as thin as possible. Let it lie five minutes, then roll it up loosely and with a sharp knife cut it into slices about one-third of an inch thick. Spread these pieces on the board and let them dry for one-half hour. Put on the stove a large sauce pan containing two quarts of boiling water. Add a tablespoonful of salt, and turn the noodles in the water and cook rapidly twenty-five minutes. When first

boiling set into the cooker with cover clamped, and with the kettle resting on a hot disc.

Potato Soup—Cover one pint of chopped potato with cold water; bring quickly to the boiling point, then pour off the water, and substitute fresh boiling water. Add one tablespoon of chopped onion. Clamp the cover on the cooker kettle and set it in the cooker. Let it remain an hour. Take out and press through a strainer, add one pint of milk and thicken with butter and flour cooked and thickened while boiling in a small quantity of milk or water. Flavor with one tablespoon of fine, chopped mint or red pepper, and serve with cheese wafers.

Rouble Soup—Take a piece of lean boiling beef and put it on in hot water, so the meat will retain its juices. Skim two or three times and then salt. Then clamp the cover of the kettle and set it in the cooker above one heated disc. Leave from one to three hours, depending upon the size and quality of the meat. Put in onions and carrots at least one hour before dinner, and potatoes a little later. These vegetables may be dropped in without reheating the disc if they are not too large. After the vegetables are done lift the kettle onto the flame and drop in the roubles made thus: Break one egg in a bowl, stir in enough flour to make coarse crumbs, not too dry; drop this in the boiling soup after removing the meat and vegetables. Cook ten minutes.

Vegetable Soup—Take the heart of a large cabbage, a carrot, one-half cup of chopped onion, one cup of peas, two parsnips, and three turnips. Make the vegetables daintily clean, and mince into very small dice, and put them into a large cooker kettle of boiling water. Set the covered kettle on a hot disc in the cooker, and let the vegetables cook an hour and a half. Open and grate in half a carrot and throw in some parsley. Boil again for half an hour in the cooker. Salt and pepper the soup when it is time to serve it. Serve with croutons.

Vegetable Soup—Melt five tablespoonfuls of butter in the large cooker kettle. Take one-third cup of minced carrot, one-half cup of celery, one-third cupful of turnip, one and one-half cupfuls potato, half an onion minced, and mix them and fry them five minutes in the butter, stirring all the time. Add one quart of boiling water, and clamp the cover of the kettle. Set the kettle in the cooker on one hot disc. Let it stay there one hour or much longer if more convenient. When time to serve add some minced parsley and salt and pepper to taste. Rub the pulp of the vegetables with a fork to break them. Thicken with one spoonful of flour mixed with a gill of cream. Let boil up once and serve.

Vegetable Soup—Cook any one vegetable, or a mixture of several harmonious kinds, in boiling water still tender. They will become perfectly tender by being heated over a flame and then

remaining closed in the cooker from one to four or five hours, depending upon the size of the vegetable and its age and quality. When taken from the cooker, they may be drained, the nutritious portions combined with soup stock, seasoned and thickened to taste.

Turkey Bisque—Break the carcass of a turkey into pieces and put them in the large cooker kettle with six cups of hot water. Cover with clamped lid and set in the cooker above one hot disc for two hours. Then add one cup of chopped celery, bits of parsley, one bay leaf, five pepper corns, two teaspoons of salt and one-half cup of uncooked rice. Scald one pint of oysters in their liquor, chop them fine and add them with their liquor to the soup. Return to the cooker for one hour. Strain through a coarse sieve, pressing through the rice and as much of the oyster as possible, return to the fire, add one cup of hot cream, and beat with a Dover beater. Serve at once with a spoonful of stiff whipped cream on each portion, and pass small croutons.

Danville, Ky., Aug. 3, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—The Cooker arrived and has given complete satisfaction. My wife has taken the agency off my hands and is confident she can get some orders. Would like to ask if we can arrange with you for us to take the orders, forward to you, and have cooker complete forwarded to the buyer direct. I have not the time to conveniently take a lot, put them together and then sell. Would rather take orders and forward to you. Please send me some circulars to hand to those we think will buy.

Yours truly,

CHAS. P. FOSDICK.

Shrewsbury, Mo., Aug. 13, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—The cooker increases in value every time I use it. Last Friday I stirred up a cake while a neighbor was in to visit me, and since it was my first attempt, I asked her to watch the performance. We were all much surprised to find the cake baked and brown all around, bottom and top.

On Sunday I roasted a leg of lamb, which was as nice as anyone could wish, retaining its juices and not decreasing in size like in gas or coal oven.

The Acme Fireless Cooker is properly named, as I am sure no other can compare with it.

Very respectfully,

MRS. E. H. THIELECKE.

MEATS.

Roast Beef, Dry Heat
 Roast Beef, Moist Heat
 Pot Roast
 Beef Roll
 Beef Stew
 Braised Beef
 Beef Loaf
 Beef to Slice Cold
 Pork Chops
 Roast Ribs of Pork
 Roast Pork, Fresh
 Jellied Chicken
 Fried Chicken
 Roast Duck
 Roast Duck
 Old Fowl
 Baked Ham
 Broiled Ham

Boiled Ham
 Rolled Ham and Steak
 Mutton Cutlets
 Rolled Loin of Mutton
 Sandwich Meat
 English Pasties
 Game Pie
 Roast Rabbit
 Brown Sauce for Meats
 Hamburg Steak
 To Fry Sausages
 Timbale of Cold Meat
 Quail on Toast
 Boiled Tongue
 Veal Loaf
 Roast Veal
 Veal and Tongue Roll

Roast Beef, Dry Heat—Receive from the market a porter-house roast from three to six or eight pounds in weight. Have it neatly skewered and tied. Sear it on all sides in a hot frying pan directly over the flame. If this is done thoroughly and quickly all juices will remain in the meat, and it can be seasoned with salt and pepper. Now put it in a deep, round pan and set it in the baking frame. Enclose it in the cooker between two hot discs. Put on the thick cover of the compartment. Let the meat cook from one to three hours owing to the size of the roast and your choice regarding rare or well done meat.

Roast Beef, Moist Heat—Sear a small rib roast on all sides over a flame. Then place it in a vessel with a good, tight cover. Put this into the large cooker kettle, and pour in two or more quarts of boiling water. Clamp the cover of the kettle and place it in the cooker on one hot disc. The meat will be well done in two hours if it is of medium size. It may be seasoned or not as it is prepared for the cooker. Gravy may be made from the juices after the meat is taken from the cooker.

Pot Roast—Use three or four pounds of beef known as boiling meat. Sear it in a sauce pan over a flame. Salt and pepper the surface and put it in the large cooker kettle with a pint of boiling water. Let it heat over one disc five or six minutes. Set both disc and kettle in the cooker with kettle and compartment well covered. Let cook one hour. Make a gravy from the juices in the kettle.

Beef Roll—To one and one-half pounds of round steak, chopped fine and seasoned with salt, pepper and a little parsley, add one beaten egg and two-thirds cup of bread crumbs soaked in one-half cup of milk. Work all together and roll in a cloth and lay in a small deep casserole with a slice of pork on top; add

salted water to the depth of one inch in the pan. Place the pan in the oven frame between two heated discs. Bake one hour and a half.

Beef Stew—One pound of beef steak or other part of beef cut in small pieces. Put in the shallow cooker pan with a gravy made of one tablespoonful of butter, one tablespoonful of flour and one cup of water. Place on a heated disc in the cooker. Above the clamped cover of the kettle set a wire stand and rest a heated disc on that. After half an hour, open, and add diced potatoes and more water. Cook again as before fifteen or twenty minutes, or even three quarters of an hour, depending upon the quality of the beef and size of the potatoes.

Braised Beef With Vegetables—This is a good way to cook the cheaper cuts of beef. Put pieces of meat or drippings in a shallow cooker pan. Roll pieces of the meat in flour which is suitably salted and peppered. Add one small cup of water. Heat, and set in the cooker with one hot disc below it. Place a wire support on the clamped lid, and place a heated disc on that. Close the cooker compartment. Cook one hour. Then put in one tiny onion and some pared potatoes. Add water if necessary. Cook again in the same way three-quarters of an hour. If the meat is very tough or in a large piece, longer time should be given at first.

Beef Loaf—Buy three pounds of round steak ground through a chopper. Mix with it two cups of stale bread moistened in milk. Season with salt, celery salt, black pepper, and two bay leaves minced. Put all in a deep baking pan. Enclose in the baking frame with a heated plate below and one above it. It will be rarely done in twenty-five minutes, and thoroughly cooked in forty minutes. Pour off the gravy and thicken it over the flame with a tablespoonful of flour. Serve immediately. This may be prepared before needed, and thin sliced cold. It may be placed in a deep covered can, and set in the large cooker kettle with water around the can. This may then be set in the cooker with one hot disc below it. By heating the disc less or more the time for cooking the meat in this way may be absolutely under the control of the cook.

Beef to Slice Cold—Chop fine two pounds of round steak or other portion of lean beef. Mingle with it one pint of crumbs of bread, moistened in half a cup of milk and one egg beaten. Season with one pulverized bay leaf, five nasturtium leaves cut fine with scissors, salt and black pepper to taste. Put these in four baking powder cans, and cover. Stand them in the baking frame and place all in the cooker with one hot plate below and one above. They will be baked in forty minutes. Let cool. Remove from the cans and slice as needed. Garnish with nasturtiums and leaves for picnic lunches or for tea.

Pork Chops—Let the chops stand in cold water an hour or so if convenient. Wipe dry, salt and pepper them and dredge slightly with flour or finely sifted bread crumbs. Place closely in a round pan about two inches deep. Place the pan in a cooker compartment with a very hot perforated plate below and one directly above it. Cover promptly. In fifteen minutes they will be “done to a turn” and equal any broiled chops. Serve with cold baked apples, or apple sauce.

Roast Pork, Fresh—Place the pork to roast in a deep, round pan, with a very little water; heat gradually, above two heating discs over a flame, until the fat begins to ooze from the meat; then place the pan in the baking frame. Place in the cooker between two very hot discs. Bake ten minutes for each pound of meat. Skim the gravy put in a cup of boiling water, thicken with browned flour, add pepper and salt and the juice of one lemon.

Roast Ribs of Pork—Have the bones broken into two or three parts. Wash and let stand in fresh water a half hour or more. Wipe dry with a linen cloth and place in a baking pan with about a pint of water. Make a dressing of bread crumbs, seasoned with sage and chopped onion, wet with the juice of a lemon. Add salt and paprika to taste. Rub the dressing into spaces between the folded sections of the meat; then baste with a little butter. Enclose between two hot discs in the baking frame and bake thirty or forty minutes in the cooker.

Jellied Chicken—Remove all bones, gristle and skin from a chicken or old fowl which has been boiled several hours in the cooker. Chop the chicken and season it. Heat a scant quart of the rich broth and dissolve in it two envelopes of minute gelatine, and add the chopped meat. Put in a mold to harden. This will keep frozen a number of days if packed in ice and salt in a compartment of the cooker. Slice as needed with a sharp knife and garnish with parsley and hard boiled eggs.

Fried Chicken—Wash and trim perfectly. Roll each piece in flour which is seasoned with salt and a bit of white pepper. Arrange closely in a shallow cooker pan with meat drippings or butter for frying. Place in the cooker with one quite hot plate below and one above, resting directly upon the pan. The chicken will be done in half an hour, but may safely be left two hours. Chicken cooked by this method is exceptionally toothsome. It may be browned over the flame at first, and left between two mildly heated discs for a longer time, if that method is more convenient.

Roast Duck—Chop together the giblets from the duck, a small onion, five slices of bacon and three cups of browned bread crumbs or stale toast. Moisten with a cup of juice from stewed apples or from a can of cherries. Season with salt, paprika, chopped parsley and celery. Stuff the duck. Place it breast up

in a casserole. Put it in the cooker baker with a hot plate below and one above it. In three hours it will be beautifully browned and tender as possible. If the duck is old it may need to be par-boiled two hours in the cooker before being stuffed.

Roast Duck—If the game is old it should be par-boiled in the cooker three hours. Then cut the neck close, tie the wings and legs securely and stuff. Dressing: Three pints bread crumbs, six ounces of butter, two tiny chopped onions, and one teaspoon each of sage, black pepper and salt. Do not stuff very full, and sew the openings firmly to keep the flavor in and the fat out. If not very plump tie a slice of salt pork over the breast. Place in a casserole, with a cup of moisture, two-thirds water, one-third vinegar and a little salt. Place in the cooker with one hot disc below and one above it. Young ducks should roast from twenty-five to thirty minutes, and full-grown ones for an hour or more. Serve with currant jelly or apple sauce, and green peas.

Old Fowl—Dress and trim and wipe dry. Sprinkle salt and a bit of pepper inside and out. Place in the large cooker kettle and almost cover with water. Clamp the aluminum cover. Set the kettle above the perforated disc while it heats. When all is hot put into the compartment of the cooker with the hot disc below the kettle. Close the top well and let it remain undisturbed eight or ten hours. Lift out with care lest it fall apart. If it falls from the bones make into jellied chicken, or chicken salad. If not, make a dressing and stuff the fowl. Place it in a casserole in the oven and bake one hour or less, just enough to cook the dressing and brown the surface of the fowl.

Baked Ham—Soak a section of ham in water over night. In the morning clean by scraping it. Make a dough of flour and water, roll out an under crust for the ham, and an upper crust large enough to fit over the ham and meet the under crust. The crust should be at least three-fourths of an inch thick, and be well joined. Place in a deep baking pan, enclose in the baking-frame, and lower into the cooker with one well heated disc below and one above the ham. It will bake in three hours. When done remove the crust and also the rind, and set away to cool. Slice cold.

Boiled Ham—Ask your market to provide you with the large section of an eight or ten pound ham. Scald, wash and scrape it with care. Put it in your large cooker kettle and cover it with boiling water. Clamp the cover, and when the ham has boiled five or six minutes set the kettle in the cooker. Let it remain from eight to ten hours. When done, drain, and remove the skin. Place in a round baking dish, and sift over it powdered crackers, sprinkle brown sugar over it and stick in cloves. Place in the baking frame and place in the cooker between two heated discs. Bake half an hour.

Broiled Ham—Cut the ham in slices of medium thickness. Place in a hot cooker pan, covering the bottom. Set immediately into the cooker on one hot disc; put another very hot disc directly on top of the pan. Cover the compartment promptly. Leave from eight to ten minutes. Slices of salt pork or bacon may also be cooked in the same way.

Rolled Ham and Steak—Roll a one pound slice of ham in two pounds of round steak, and tie securely. Place the roll on a low wire stand in the large cooker kettle. Pour two cups of cold water in the kettle. Cover with the locking clamps. Heat above one disc, and place disc and kettle in the cooker. In two hours the meat will be tender. Thicken the rich liquor in the kettle for a meat sauce.

Mutton Cutlets—Trim away the fat, cut the meat neatly from the bones, and divide each chop into two. Egg and crumb them and pour a spoonful of melted butter over each piece. Put into a hot and well buttered, shallow cooked pan and set in the cooker on one hot disc and put a second heated disc directly on top of the frying pan. Place the thick top on the cooker compartment and leave to cook about fifteen minutes. Good, served plain or with a gravy made from the boiled bones.

Rolled Loin of Mutton—Remove all the bones from three pounds of the best end of a loin of mutton, cut away the fillet from the bones, mince it very fine, add an equal quantity of bread crumbs, a little fresh parsley chopped, salt and pepper and enough egg to bind it together. Place this on the mutton, bind it up lightly with lard, dredge the outside with flour, season with pepper and salt. Enclose in the oven-frame, and roast slowly between moderately heated discs two or three hours, depending upon the thickness when in place. Make a gravy from the stock of the bones when boiled. Pour it around the meat and garnish with stewed or glazed onions.

Sandwich Meat—Grind together one pint of cold boiled ham, one-half cup of corned beef and the whites of three hard-boiled eggs. Rub the yolks of the eggs fine with two teaspoons of melted butter, a salt spoon of cayenne, one teaspoon of salt, a teaspoon of mustard, vinegar to taste; add all together, and just before using mix in a little cream, if it is too thick to spread suitably.

English Pasties—Two cups of flour, scant half cup of cotto-lene or butter, pinch of salt and a teaspoon of baking powder. Add ice water and mix to form a crust to roll. Cut out in saucer size. For the filling use one-half pound of Hamburger steak chopped fine, and one large potato chopped in small pieces. Season with salt, red pepper, onion and a bit of minced pork. Mix all well and divide. Place one part on each pie crust, and drop on each a bit of butter. Fold the crust over and seal by

wetting the edges and pressing together. Bake in a moderate oven for forty minutes.

Game Pie—Use such game birds as are to be obtained, quail, snipe, wood cock or chicken. Prepare with care and cut to suitable size and form. Put them in the large cooker kettle with some soup stock or beef broth if you have it; if not use cold water. Put it over a hot fire and skim it as it boils. Then add a little salt, pepper, ground cloves, mace, one bay leaf, two small carrots, and one tiny white onion with three cloves stuck in it. Add half a cup of sliced salt pork. Set in the cooker for one hour over one hot plate. Use care that there be enough broth to cover the birds, and that the cover of the kettle is clamped. Put into a shallow cooker pan a half cup of butter and mix well into it two tablespoons of browned flour; stir into it a part of the broth or gravy and heat, making a thin sauce. Put in the meat from the birds and duplicate its bulk with diced potato. Cover with a nice biscuit dough. Bake twenty-five minutes between two hot discs.

Roast Rabbit—Wash and wipe dry. Fit the form in a suitable casserole or pan. Make a dressing of bread crumbs, chopped salt pork, thyme, onion, pepper and salt. With a spoon put the dressing in, under, around and over the forms of the rabbit, and tuck in some extra slices of the salt pork. Add a half cup of water that it may not become too dry. Heat above two heating discs. When all are hot, place the casserole between the two hot plates in the cooker. Cover the cooker closely for two hours. Serve in the casserole. Mashed potatoes and jelly accompany roast rabbit.

Brown Sauce, for Meats—Heat three tablespoonfuls of butter in a frying pan. When it begins to turn brown, add two tablespoonfuls of flour. Stir until it becomes dark brown, then draw the pan back to a cooler place and gradually pour into it one cup and a half of stock or milk. Stir until it boils, and let it simmer for three minutes. Season with salt, pepper and a tablespoonful of tomato catsup.

Hamburg Steak—Chop together one pound of round steak and one-half pound of bacon. Mix thoroughly and season with salt and pepper and a few drops of onion extract. Form into balls. Put them in a pan about two inches deep. Place the pan on one hot perforated plate in the cooker compartment, and rest another hot disc on top of the pan. Cover immediately. The perforated plates should be hot enough to cook the balls in ten minutes. Place on a platter with a garnish of curly parsley. Sift a bit of celery salt on each ball.

To Fry Sausages—If you have the sausage meat in bulk make into small round flat cakes. Arrange in a shallow cooker pan. Their own fat will cook them. Set the pan in the cooker on one hot disc, and place another hot disc on top of the pan. Cover the cooker compartment. Do not let them dry hard. Fifteen

minutes is long enough to cook them. Send to the table dry and hot.

Trinbale of Cold Meat—One and one-half pints of cold meat chopped fine, salt, pepper and onion juice to taste; one teaspoonful chopped parsley. One cup of stock or milk. Two eggs, two tablespoonfuls butter, and one-half cup of grated bread crumbs.

Mix the seasoning and bread crumbs with the meat. Melt the butter in the heated stock, and add it with the two eggs well beaten. Mix thoroughly and put into a well buttered mold or bowl. Place this in a pan of warm water and cover with a piece of buttered paper. Cook in the oven frame between two discs heated sufficiently to do their task in about one hour. Turn out on a warm dish, and pour brown sauce around it.

Quail on Toast—Wash and trim carefully. Drain and dry with a cloth. Lard each bird with bacon or butter, and rub salt carefully on all sides. Place side by side in the two shallow cooker pans. Brush with melted butter. Heat the pans and three perforated discs over two flames all at once. When hot place in the cooker in the following order: One hot disc, pan of quail, another hot disc, second pan of quail, third hot disc. Cover the cooker promptly. Have ready as many slices of nicely buttered toast as there are birds, and place one on each slice breast upwards. The birds will cook in fifteen or seventeen minutes. All should be served hot on hot plates.

Boiled Tongue—Wash and trim a fresh tongue. Place it in the large cooker kettle, and cover it with water—not hot. Bring it to a boil and the water may be seasoned with salt, pepper and other flavors to your taste, such as onion, parsley, sage, celery, cloves or a bay leaf. Clamp the cover of the kettle and set it in the cooker with one hot disc under it. A large tongue will cook in three hours. Take out and peel the skin off. Let cool, and slice as needed.

Veal Loaf—Three pounds of chopped veal, one-quarter pound salt pork, one cup bread crumbs or rolled cracker. Two eggs well beaten, one teaspoonful sugar, four teaspoonfuls salt, two teaspoonfuls pepper. Make into a loaf and put into a melon mold. Enclose between two discs in the cooker oven, and bake slowly two hours.

Roast Veal—Veal for roasting should be salted, peppered, and a little butter rubbed on it. The bone should be removed, and the place filled with a dressing made of bread soaked soft in cold water, a little salt pepper, a couple of eggs, and a tablespoonful of melted butter. Sew the meat over the dressing. Put in your pan with about a pint of water, and put a little butter in the pan, and some dressing over the top of the meat. Enclose in the baking frame between two hot discs. It is probable that two hours is enough time to allow in the cooker. Thicken the gravy with a

little flour and water well mixed. Add butter and catchup if you like rich gravy.

Veal and Tongue Roll—Have a breast of veal boned and spread out flat; rub in salt and pepper and lay in a boiled tongue and roll tightly; then wrap a piece of muslin securely around it, tie and place in the large cooker kettle and boil; or bake, until tender, between two discs in the oven frame. Seasoning of cloves, celery onion and parsley are appropriate.

White Hall, Ill., Nov. 2, 1909.

To Whom It May Concern:

Do you like fried chicken? Do you know what good fried chicken is? Not unless you have a "Sheer Fireless Cooker," and know how to use it. Let one tell you who does know.

If you want fried chicken for dinner, kill it the evening before, dress it carefully, which includes a thorough scrubbing of the chicken all over after the feathers are removed with soap and water, then rinsing with clear water. In the morning after the breakfast is cooked, put your frier on the fire with the requisite amount of good lard, having it so hot that the chicken will sizzle when put in the pan. Fry just as you ordinarily would but stop before the chicken is thoroughly done. Having put two of the cooker radiators on the fire at the same time the frying pan was put on, now put one of them in the bottom of the cooking chambers, put the partially fried chicken in one of the Aluminum Cooking vessels, place it in the cooker on top of the hot radiator previously put in, and put the other hot radiator on top of the vessel containing the chicken, close the cooking chamber tight, then close the top of the entire cooker, and go way back and sit down, or go to Sunday School, or go fishing, and forget you have any chicken until your stomach reminds you of it. Now open the cooker and you will find your chicken piping hot and so tender and juicy that the meat will almost fall from the bones; and good, yum, yum, yum. Taft's possum is nowhere. Cooked in this way, the best possible spring chicken is a good fat two year old hen. Try it.

Yours very truly,

A. W. FOREMAN, M. D.

Columbus, Ohio, Aug. 1, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—I received the cooker parts and got it together all right, and will say the cooker is a great success. I baked a pie and cake, and a large beef roast with potatoes and string beans, all nicely done for dinner, without heating up the kitchen at all. I am sure they will sell, and I will send you an order soon as I hear from you in reference to the agency. Thanking you for the opportunity, I remain.

Yours truly,

MRS. F. GROEZINGER,
282 Thurman Ave.

Columbus, Ohio, Aug. 1, 1909.

Gentlemen—I baked a pie and cake and had a large beef roast and potatoes and string beans, all nicely done for dinner without heating up the kitchen at all. Am sure they will sell. Would be glad to take the agency.

Yours truly,

MRS. F. GROEZINGER,
282 Thurman Ave., Columbus, Ohio.

FISH.

Codfish Balls	Creamed Salmon
Steamed Fish	Grilled Sardines
Fried Fish	White Sauce for Fish
Fried Halibut	Sauce for Fish
Delicious Lobster	Brook Trout
Broiled Oysters	Boiled Trout
Fried Oysters	Baked White Fish, or Shad
Oyster Pie	Boiled White Fish
Panned Oysters	Baked White Fish
Baked Salmon, Trout or Pickerel	

Codfish Balls—One pint codfish picked fine, two pints of cooked potatoes, butter size of an egg, one well-beaten egg, three tablespoons of cream. Make into flattened balls. Fry according to the method described for halibut. These may be prepared at night if wanted for breakfast. If the fat is sparingly used they may remain in the cooker all night, and will prove to be hot enough to serve in the morning, for an early breakfast.

Steamed Fish—Secure the tail of the fish in its mouth, the body in a circle. Pour over it half a pint of vinegar, seasoned with pepper and salt. Let it stand an hour in a cool place. Pour off the vinegar. Bind a bit of cheese cloth around the circular form of the fish and suspend it in a second larger cheese cloth above hot water in the large cooker kettle, making the clamped cover hold the edges of the cloth. Put in the cooker above one hot plate. Steam twenty minutes or longer for large fish. Serve on a white doiley surrounded with parsley, and eat with a cream sauce enriched by one or two eggs.

Fried Fish—This is a good way to fry slices of large fish. Dredge the pieces with flour; brush them over with beaten egg; roll in bread crumbs, and fit them side by side in the shallow cooker pan with the bottom covered with hot lard or drippings. Drop a thimbleful of butter on the top of each piece. Heat the pan with the fish in it above two discs as they heat on the flame. Place the pan in the cooker between the two well-heated discs. They will fry in about twenty minutes. Serve with tomato sauce; garnished with slices of lemon.

Tomato sauce: Blend one tablespoon of butter with one of flour, heat and pour over one pint of tomato juice. Season to taste. Let boil and slightly thicken.

Fried Halibut—Beat two eggs, dip each slice of halibut into the egg, then into sifted cracker crumbs. Place the fish in a hot, shallow cooker pan with half an inch of nice hot fat in it. Turn each piece over in the fat. Lower the pan into the cooker onto one hot disc, and place another hot disc immediately upon it. Cover the compartment. The fish will cook in half an hour. If

preferred the halibut may be browned over the same flame that heats the discs, and simply complete the cooking in the box.

Delicious Lobster—Use a can of lobster for this recipe; pick it and chop it fine; add a few soft white bread crumbs and season with two tablespoons of melted butter, one tablespoon of chutney and one teaspoon of made mustard. Line a cesserole with thick slices of buttered bread with the crust removed. Put in the seasoned lobster. Cover with a generous layer of buttered crumbs. Bake in the cooker oven twenty minutes with two heated perforated plates. Serve with cut lemon and parsley. The mustard may be omitted. This dish may remain in the cooker some time without injury to its flavor and appetizing qualities.

Broiled Oysters—Dry a quart of oysters in a cloth, dip each in melted butter, well peppered, and then in dry bread or cracker crumbs, also peppered. Put in a hot cooker pan, in the cooker between two very hot discs. They will be “done to a turn” in from five to seven minutes. Serve hot.

Fried Oysters—Pour the liquor from the oysters; dip them in an egg batter made of two eggs, well beaten, and milk to thin to about as thick as cream; after dipping, roll the oysters in cracker meal. Place them in hot fat in the shallow cooker pan. Set them in the cooker with hot discs below and above. They must be tightly enclosed about ten minutes.

To serve: Cover the hollow of a hot platter with tomato sauce; place the oysters in it, but not covering, garnished with chopped parsley. It is better never to touch oysters with the hand, while preparing them for the table, as it tends to toughen them. Use a silver fork.

Oyster Pie—Line a deep pie-dish with puff paste, dredge with flour, pour in a pint of oysters, season well with bits of butter, salt and pepper, and sprinkle flour over all; pour on some of the oyster liquor, and cover with a crust, having a few openings to allow the steam to escape. Enclose in the frame of the cooker oven, and have one hot perforated disc below and one above the pie. Cook twenty or twenty-five minutes, depending upon the heat of the discs. Serve promptly.

Panned Oysters—Cut some stale bread in thin slices, taking off all the crust; round the slices to fit patty pans; toast, butter, place them in the pans and moisten with three or four teaspoons of oyster liquor; place on the toast a layer of oysters, sprinkle with pepper and put a small piece of butter on top of each pan. Place the pans in layers in the cooker oven with muffin rings to support the second and third tiers. Lower the oven into the cooker compartment with a heated plate below and one above the food. In seven or eight minutes they will ruffle and must be taken out, salted and served. Serve in the patty pans. They are delicious.

Baked Salmon, Trout or Pickerel—Carefully clean and wipe the fish. Curve it on its belly, head and tail touching, and place it on a wire tray to lift it above the bottom of the cooker kettle. Put salted and buttered water in the bottom of the kettle. Heat the kettle and its contents while two discs are heating. Place one hot disc in the bottom of the cooker, the kettle of fish on it, and the second hot disc on top of the kettle. It will bake in twenty-five or thirty minutes.

Make a sauce from the drippings in the kettle supplemented by a cup of sweet cream and a little chopped parsley. Or an egg sauce may be made with drawn butter; stir in the yolk of an egg quickly, and then a teaspoon of chopped parsley.

Creamed Salmon—Make a pint of rich, white sauce and season well with celery salt, and paprika. Add one can of salmon broken into flakes with a fork. Fill a well-buttered casserole. Cover the top with crumbs and a circle of slices of lemon. Place in the oven in the cooker with two hot plates—the hotter one above. In ten or fifteen minutes it is ready for the table. If desired this may remain in the cooker all day by having the discs only slightly heated. It will be ready to serve at any time from one to ten hours.

Grilled Sardines—Scrape the fish free from skin and wipe away the oil from each with a fresh cloth. Roll the sardines in melted butter, sprinkling with cayenne and salt. Cover them with some finely chopped parsley and chopped mushrooms. Wrap each sardine in oiled paper, and put in the cooker near one hot disc until hot. Serve very hot on slices of toast. These may be prepared early and kept on ice until time to heat, or they may be heated early and left in the cooker some hours.

White Sauce, for Fish—One pint of milk and one of cream, four tablespoonfuls of flour, two whole eggs and six yolks. Reserve a cup of the milk, and place the rest with the cream to heat in a double boiler. Blend half the cup of milk with the flour, and add the other half and stir into the heated milk. Stir as it boils for two minutes. Cover and cook for eight minutes, and season with salt and white pepper. Beat the yolks of the eggs with four tablespoonfuls of milk. Stir into the sauce and remove from the fire. A tablespoonful of chopped parsley may be added. Boil the two eggs hard; slice or chop them and lay around the fish. Pour the dressing over all.

Sauce for Fish—Mingle one teaspoonful mustard, one tablespoonful flour, one tablespoonful butter. Add two cups of boiling milk, a little at a time, and lastly one hard boiled egg, chopped fine. Chopped parsley, minced celery and chopped nasturtium leaves and stems are variations in flavoring.

Brook Trout—These delicate fish are always fried. Wash and wipe dry. Split nearly to the tail, flour them nicely, salt, and

put in the shallow cooker pan, hot but not burning, and moistened with salted fat to prevent their sticking. Fry in the cooker between two very hot discs. They are to be crisp or only browned, according to fancy. They should be served promptly to be enjoyed most.

Boiled Trout—Boil trout in water with three bay leaves, six cloves, whole pepper, salt, one carrot, one onion. Clamp the cover of the kettle and boil in the cooker one hour. Lift the trout out on to a platter, without the seasonings. Serve with plain sauce.

Baked White Fish or Shad—Thoroughly clean the fish; cut off the head, or not, as preferred; cut out the backbone from the head to within two inches of the tail, and stuff with the following; Soak stale bread in water, squeeze dry; cut in pieces a large onion, fry in butter; add the bread, two tablespoons of butter, salt, pepper and a little parsley or sage; heat through, and when taken off the fire, add two yolks of eggs, well beaten; stuff the fish rather full, sew up with fine twine, and wrap with several coils of white tape. Rub the fish over slightly with butter; just cover the bottom of the cooker pan with hot water, and place the fish in it, standing back upward, and bent in the form of an S. Place in the cooker between two hot discs. It will bake in thirty or forty minutes.

Dressing: Reduce the yolks of two hard boiled eggs to a smooth paste with two tablespoons of good salad oil; stir in half a teaspoon of English mustard, and add pepper and vinegar to taste.

Boiled White Fish—Tie in a cheese cloth and immerse in water to cover it in the deep cooker kettle. Let it boil and remove the scum. Add the juice of a lemon or half a cup of vinegar. Place in the cooker with the cover firmly clamped, and allow eight or ten minutes to each pound. Serve on a platter with an egg sauce or garnish with parsley and pour drawn butter over it. Lake or Mackinac trout may be cooked in the same manner. This may safely remain in the cooker much longer if that plan suits the convenience of the cook.

Baked White Fish—Put white fish dredged with a very little flour, salt and pepper between two hot perforated plates in the cooker. Let them remain closely enclosed ten or fifteen minutes, depending upon the thickness of the fish. When temptingly browned serve with a border of parsley and sprinkle toasted cheese over it. If the discs are not too hot the fish may remain in the cooker an hour or even two hours if desired. The additional time will improve rather than injure the flavor.

EGGS.

Beauregard Eggs
 Hard Boiled Eggs
 Deviled Eggs
 Lyonnaise Eggs

Eggs for Tea
 Baked Omelet
 Baked Omelet
 Omelet Souffle

Beauregard Eggs—Remove the shells from several hard boiled eggs. Chop the whites and add them to a rich cream sauce. Serve a large spoonful of this mixture on a slice of buttered toast. Sprinkle the pulverized yolks over the sauce. Serve immediately. However, this preparation may be kept hot in the cooker for from two to three or four hours without spoiling its attractions.

Boiled Eggs, Hard—Put the required number of the larger cooker kettle and cover them with boiling water. Clamp the cover and set into the cooker with one heated disc below the kettle. Let them boil twenty minutes. Lift out and drain through a colander. Immerse them immediately in cold water, so the yolks will not turn dark. To be used hot or cold in any way.

Deviled Eggs—Remove the shells from a dozen hard boiled eggs. Cut in halves and remove the yolks. Pulverize the yolks, and season with salt, pepper, moist butter and mustard with a little vinegar. Fill the empty whites. Arrange on lettuce leaves.

Egg Puff—Make one pint of rich cream sauce, and as it thickens drop in the yolks of three, four, or even five eggs, depending upon the number of people to provide for. When the yolks are slightly cooked in the sauce, stir slightly. Beat the whites stiff and stir them in as the sauce is removed boiling from the fire. Pour immediately into the dish to be used in serving. Place in a cooker above one warm disc, and below one hot enough to brown the top. This may be prepared an indefinite number of hours before needed on the table. It is delicious and convenient.

Lyonnaise Eggs—Make a thick cream sauce and season it with onion extract. Pour it into a deep, heated plate. Carefully break half a dozen eggs into the sauce and cover with buttered bread crumbs. Place in the oven frame and put into the cooker with one heated disc above the eggs. Cook five minutes. Serve the eggs in the dish in which they are cooked. If desirable or necessary this preparation may remain in the cooker a number of hours. But the eggs will be hard of course.

Eggs for Tea—Make a delicate biscuit dough. Roll it round and place in a deep pie pan. Make five depressions in it with spoon, building the dough up between the hollow places. Break

an egg into each hollow, salt, pepper, and dot with bits of butter. Bake in the oven with the cooler disc above the food and if rare eggs are preferred, take them out promptly in ten minutes. Serve with cream sauce.

Baked Omelet—Beat the whites of six eggs to a stiff broth; add salt and the yolks of eggs and beat for one-half minute longer. Put a large tablespoonful of butter into a hot frying pan. Add one-half cup of milk, a tablespoonful of flour and a teaspoonful of baking powder to the eggs, stir quickly and turn the mixture promptly into the buttered pan. Lower into the cooker between two hot discs. Let it remain ten minutes. At the end of that time fold the omelet and turn out on a warm dish. Serve immediately.

Baked Omelet—Fill a cup with crumbs of bread and pour in enough milk to show. As it stands, separate the whites and yolks of three eggs. Beat each separately and season to taste, with salt and pepper. Butter a heated casserole with a large tablespoonful of melted butter, and pour the surplus amount into the yolks. Lastly, beat all together lightly. Turn into the hot casserole. Lower into the cooker in the oven frame between two hot discs. Let it bake fifteen minutes. If this is prepared just before the family eats breakfast it will cook while the fruit and oatmeal are being eaten, and will be ready to follow them all fresh and hot. It is to be taken to the table in the casserole in which it is baked. It is good.

Omelet Souffle—Beat the whites of six eggs. Beat the yolks of three, and add three tablespoonfuls of powdered sugar, and the juice of one lemon or a teaspoonful of vanilla. Beat the yolks into the whites. Pour into a buttered casserole. Dust with powdered sugar. Bake fifteen minutes between discs. Serve immediately with sponge cake or crackers.

Glasford, Ill., July 28, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—I received the sample cooker, and it works all right I will take the agency and am enclosing order for twelve cookers, six No. 2, and six No. 3, also 100 of the booklets. Enclosed find draft in payment for same. I would also like prices on your incubator fixtures.

Send cookers by freight, but forward the booklets by express soon as you receive orders.

Yours respectfully,

A. J. OWENS,
Glasford, Peoria County, Ill.

H. M. Sheer Co., Quincy, Ill.:

Dear Sir—About a month ago my husband made me a present of one of your improved Fireless Cookers, and same proved entirely satisfactory.

I cook most everything in it, and find it a great gas saver.

Yours truly,

MRS. R. SCHENKE,

VEGETABLES.

Asparagus	Boiled Parsnips
Beets	Fried Parsnips
Roast Beets	Peas Served in Cream
Boston Baked Beans	Green Peas
Butter or Wax Beans	Dry or Split Peas
Shelled Beans	Creamed Potatoes
String Beans	Creamed Potatoes
Cabbage	Mashed Potatoes
Boiled Cabbage	Molded Potatoes
Heidelberg Cabbage	Potato Poupus
South Carolina Cabbage	Sweet Potatoes
Stuffed Cabbage	Baked Sweet Potatoes
Stuffed Cabbage	Pumpkin
Carrots, to Boil	Baked Pumpkins
Cauliflower	Rice
Baked Corn	Hot Slaw
Green Corn on the Cob	Spinach
Corn Pudding	Summer Squash
Stewed Corn	Winter Squash
Cucumbers, Baked	Baked Tomatoes
Cucumbers, Boiled and Fried	Fried Tomatoes
Egg Plant	Stewed Tomatoes
Greens	Stuffed Tomatoes
Macaroni	Canned Tomatoes
Baked Onions	Turnips
Boiled Onions	Diced Turnips
Fried Onions	

Asparagus—Set the large cooker kettle above one disc on the flame. Have it one-third full of water. As it heats lower into the water a wire basket of asparagus tips. Clamp the cover on, and set disc and kettle into the cooker compartment. If the asparagus is fresh and tender it will be cooked in fifteen minutes. Lift out the basket and drain. The asparagus is now ready to serve in any manner desired. It may be eaten on buttered toast while hot, or cream sauce may dress it, or it may be combined with hard boiled eggs and a mayonaise dressing to be used as a salad.

Beets—Cut off the leaves, and in washing them use care not to break off the little fine roots, which would let out the juice, and the beets lose their deep red color. More than cover with plenty of boiling water, in the large cooker kettle. Clamp the cover. Set in the cooker with a heated disc underneath. If the beets are young, small and tender, they will cook in two hours. If they are large, they will need four or five hours in the cooker. The largest late in the season, or in winter, will require ten hours time. When done drop into a pan of cold water, and slip off the skin. Slice them crosswise, and serve with salt, pepper, butter and a teaspoon of sugar. Should any remain put them in a stone jar, whole, cover with vinegar, keep in a cool place, and use as wanted. Horseradish will prevent a scum arising on the vinegar.

Roast Beets—Prepare as for boiling and put in the cooker oven. Set in the cooker with heated perforated discs below and

above. The time in the oven will be correspondingly less than in the water. When tender, peel, slice and dress with salt, pepper, butter and vinegar.

Boston Baked Beans—Soak a quart of small white beans in fresh water over night. In the morning change the water and put them in a cooker kettle with water enough to cover, and parboil them. They may parboil above two discs placed above a flame to heat. When the skins wrinkle, pour off that water, mix the beans with salt and put them in an earthen bean-pot with a good cover. Take a piece of fat salt pork, cover the top and place in the middle of the beans; in a cup mix a tablespoon of molasses, a teaspoon of dry mustard, a half teaspoon of soda, and pour over the beans; fill the pot with warm water, cover the top with the earthen lid. Place the bean-pot in the baking frame of the cooker. Place the frame in the cooker with one heated disc below and one above the food. Experience is the best guide in controlling the heat. They should bake all day, and should be hot and moist when served for supper. Serve with Boston Brown Bread.

Butter of Wax Beans—Cut off the ends of the pods and carefully remove the strings from both sides; cut each pod lengthwise in two or three strips, and soak in cold water for half an hour. Put them in cooker kettle, and considerably more than cover them with boiling water. Set them on a heated disc in the cooker with the cover of the kettle clamped and the cooker compartment covered. Let them cook from three to four or even five hours, depending upon their age. Take out and drain well. Add a dressing of half a gill of cream, a tablespoon of butter, a teaspoon of salt, and half a teaspoon of white pepper.

Shelled Beans—Soak the beans over night in plenty of fresh water. Put them on a flame above a disc in the large cooker kettle. Skim them as they heat. When heated place the kettle with the cover clamped on the hot disc in the cooker. Let the beans cook five or six hours. Take out and drain. The beans are now ready for any of the various forms of seasoning and serving. This method of cooking applies equally to butter beans, the common navy beans and the red cranberry beans.

String Beans—String, snap and wash two quarts of young tender beans. Scald in water enough to more than float them for fifteen minutes. Drain and cover again in two quarts of boiling water. Clamp the cover of the kettle and place in the cooker on a heated disc. Boil an hour and a half or two hours. Drain. Season with salt and pepper, and stir in half a tablespoon of butter rubbed with two tablespoons of flour and half a pint of sweet cream.

Cabbage—Solid, hard heads should always be selected. Take off the outer leaves, wash thoroughly, cut off the stalk and remove the solid growth at the base. Put in the large cooker

kettle and cover with boiling water. Salt. Clamp the lid of the kettle. Set into the cooker with a heated disc below it. Give from two to five hours time in the cooker, depending upon the size of the cabbage. Drain in a colander, and season to taste and serve.

Boiled Cabbage—Cut up one small head of cabbage, salt and pepper it. Put one pint of water and one large spoonful of dripping in a shallow cooker kettle. Put in the cabbage and clamp the cover. Set in the cooker on one hot disc. It will cook in thirty or forty minutes, owing to the age and quality of the vegetable.

Heidelberg Cabbage—Divide in halves a small hard head of red cabbage; lay the split sides down and slice the whole cabbage in narrow strips or shreds. Put a tablespoon of drippings or other clear fat in a shallow cooker pan, heat and put in the cabbage, three tablespoons of vinegar and one onion, in which three or four cloves have been buried. Pour in one cup of boiling water. Clamp the cover of the kettle. Place a hot disc in the bottom of the cooker, and put a wire tray upon it; set the pan of cabbage on the wire tray. Leave the cabbage to cook three or four hours.

South Carolina Cabbage—Slice or chop a firm cabbage quite fine. Cover with boiling water and set in the cooker half an hour. Drain well, and add the following dressing: Half teacup vinegar, two-thirds cup of sugar, salt, white pepper, half a teaspoon of mustard, and two teaspoons olive oil; boil, and when hot, add a cup of cream and one egg stirred together; mix quickly and thoroughly with the cabbage; cook a moment and serve hot.

Stuffed Cabbage—Select a firm and large head of cabbage. Cut in half, take out the center and fill with meat prepared as follows: One pound Hamburger steak one-half cup bread crumbs, one-half smallest onion grated, one egg beaten; add salt and pepper to taste. Tie halves of cabbage together in cloth and put in the largest cooker kettle; cover with boiling salted water. Clamp the cover on the kettle and put it in the cooker on a heated disc. Let the stuffed cabbage cook four hours in the cooker.

Stuffed Cabbage—Cut out the heart of a fresh cabbage by gently spreading back the leaves, to do which without breaking pour boiling water over it. Fill the cavity with finely chopped and cooked veal or chicken rolled into a ball with the yolk of an egg. Tie it in a cheese cloth. Put it in the large cooker kettle, cover it with boiling water, salt it and clamp the cover of the kettle. Set it in the cooker above one heated plate, to remain two hours. This is delicious and quite economical in using up cold meats.

Carrots, to Boil—Trim, scrape, wash well and cut them in slices a quarter inch in thickness across or lengthwise. Put them

in a shallow cooker pan with a little salt and enough water to more than cover. Clamp the lid of the vessel. Set in the cooker above one heated plate. The time for cooking will depend upon how young and tender they are—from one to two hours. Butter, cream, salt and pepper may be used for seasoning to taste. Carrots may also be boiled with meat, but take longer to cook if not cut.

Cauliflower—Break a large head of cauliflower into florets. Salt it and place it on a hot disc in the cooker. Cover as usual. In half an hour it will be tender. As it cooks make this sauce: Mix one teaspoon of mustard, teaspoon of salt, one teaspoon of powdered sugar and one-fourth teaspoon of paprika. Add the yolks of three eggs, slightly beaten, and one-fourth cup of olive oil. When thoroughly mixed, add one-half cup of weak vinegar and a few drops of onion extract. Cook over hot water until thick. Remove from fire and add a teaspoonful of curry powder and melted butter the size of an egg. Sprinkle chopped parsley over cauliflower and sauce as they are served.

Baked Corn—Grate one quart of fresh green corn. Add the beaten yolks of three eggs and three or four crumbled crackers. Beat well and season with salt and pepper. Butter generously a heated casserole and place it in the baking frame of the cooker ready for the food. Also have two discs heating. Just before putting the corn into the casserole fold in the whites of three eggs beaten to a stiff broth. Lower promptly into the cooker with hot discs both below and above the food. This will cook in fifteen or twenty minutes, and is a most attractive, toothsome dish.

Green Corn on the Cob—Use freshly plucked sweet corn. Take out of the husk just before cooking. Remove all silk, and put the ears in the large cooker kettle in salted boiling water. Clamp the lid of the kettle, and set in the cooker on one heated disc. Boil one hour if the ears are young and tender, longer if the corn is older. Serve quite hot on some of the husks.

Corn Pudding—Cut corn from the cob or use one quart of canned corn, add two eggs, a tablespoon of sugar, and one of butter, a cup of milk and salt and pepper to taste. Stir in one tablespoon of flour. Bake between two hot perforated plates twenty minutes. If more convenient this may be left in the cooker an hour or more longer, provided the discs are not too much heated at first.

Stewed Corn—Carefully cut the corn off the ear, and to three pints of corn add three tablespoons of butter, pepper and salt, with enough water to just cover. Heat to boiling above a heating disc. Clamp the cover of the stew pan. Place in a cooker compartment with a wire tray between the heated disc and the bottom of the stew-pan. Let cook from half to three quarters

of an hour. When ready to serve, add half a cup of sweet cream, thickened with a teaspoon of flour.

Baked Cucumbers—Select large yellow cucumbers. Pare and halve, remove the seeds. Cut into pieces or cook in boat-shaped halves as preferred. Roll in a batter made as follows: One egg beaten, four large spoonfuls of milk, a little salt, pepper and celery salt, half a cup of flour. Place the cucumber in a casserole or pie pan which has been generously buttered. Enclose between two hot discs in the baking frame. Let bake thirty minutes. These are delicate, delicious and dainty.

Cucumbers—Boiled and Fried—Peel them, split them lengthwise in four parts; take out the seeds and cut them into pieces about an inch long; put them in boiling water with a little salt. Clamp the cover of the kettle and set them in the cooker on a heated disc. They will cook in from thirty to forty minutes. Remove from the water and place on linen to relieve of all moisture. Put some butter in a frying pan, and place it over a good fire; when hot, put in it some chopped parsley, salt, pepper; two minutes after, put in the cucumbers, fry a few minutes, tossing them now and then, and serve.

Egg Plant—The purple variety of an oval shape is best. It should be firm, but not ripe. Peel and slice. Salt and let stand all night in cold water. In the morning drain and wipe dry. Roll in egg and cracker crumbs. Heat beef drippings and butter in equal parts in a shallow cooker pan. Arrange the slices of egg plant in the pan, and drop a bit of butter on each slice. Set in the cooker in direct contact with the heated discs above and below the pan. They will cook in fifteen or twenty minutes, and are a fine breakfast dish.

Greens—Spinach, beet tops, young turnips and tops, chiccory, horse radish tops and other plants peculiar to different localities, make acceptable dishes in the spring of the year. They should always be cooked in salted water, and a little soda to preserve their green color. The water should be soft or freshly drawn, and used at its first boiling. The time required is indefinite, depending upon the age of the plant and the variety used. They are done always as soon as tender, and should be thoroughly drained in a colander, and by pressing with a wooden spoon.

Canned Tomatoes—Select small, smooth, round tomatoes. Scald them and peel them promptly. Drop them immediately into Mason or other preserving jars. Press the juice from a number of tomatoes and strain out the seeds. Salt this juice and heat it to the point of boiling. Pour the hot salty juice around the tomatoes in the cans. Place a heated disc in the bottom of a compartment of the cooker and put a wire protector upon it. Place the jars of tomatoes upon the wire tray. Close the cooker and leave the cans there about three hours. Crowd in some more

hot juice and a tomato or two if there is room. Be sure there are no bubbles, and seal the cans. These will be found in perfect form and can be used for salads in the winter.

Macaroni—Break the macaroni into strongly salted boiling water. Clamp cover of kettle and set it on a hot disc in the cooker. Let it remain an hour. Take out and drain. The water will enrich a soup. Place alternate layers of macaroni and cheese in a baking dish which has been well greased and floured. Have a layer of cheese on top. Place in the baking-frame with one hot disc below and one above the food. Lower into the cooker with the heat so managed that twenty minutes will brown the dish and unite the ingredients.

Baked Onions—Use large Spanish onions. Wash, but do not peel. Boil one hour in the cooker, in slightly salted water. Turn off the water and dry the onions well with a fresh bit of linen cloth. Roll each one in a piece of buttered tissue paper, twisting it at the top to keep it on. Place closely side by side in the shallow cooker pan. Sandwich the pan between two mildly heated discs in the cooker for one hour. Take out, and while the discs are re-heating, remove the paper, and place the onions in a casserole. Baste with butter; season with salt and white pepper. Enclose in the cooker again between two hot discs, for six, eight or ten minutes, owing to your choice as to color and crispness.

Boiled Onions—Wash and peel; pour boiling water over them, and off again two or three times; finally add salt, clamp the cover of the kettle and set in the cooker one hour, if they are young and tender, two hours if large and older. Drain well and gently press to relieve of all surplus water. Use butter, pepper and salt for seasoning.

Fried Onions—Use cold boiled onions. Slice them and arrange in a hot pan in butter or beef drippings. Enclose fifteen minutes between two hot discs.

Boiled Parsnips—Wash, scrape and remove all blemishes. If quite large quarter the thick part. Put them into boiling salted water in large cooker kettle. Clamp the cover and set the kettle on a well heated disc in the cooker. Let boil one hour in the cooker. Drain and serve. Parsnips usually accompany salt fish, boiled pork or beef.

Fried Parsnips—For this purpose use parsnips already boiled. Slice them lengthwise about a quarter of an inch thick. Heat a little butter or clear beef drippings in the shallow cooker pan, and arrange the parsnips in the pan. Brush the tops with butter. Enclose between two well-heated discs. Let them fry in the cooker fifteen minutes. Serve hot. Nice with codfish.

Peas Served in Cream—Drain boiled peas in a colander; melt two ounces of butter in a stew-pan, thicken evenly with a

little flour, and hold the pan over the fire, but do not let it brown; mix in a gill of cream, add half a teaspoon of sugar, bring to a boil, pour in the peas, and keep the pan moving for two minutes, until well heated, and serve hot.

Green Peas—Shell peas just before cooking. Cover with boiling water, clamp the cover of the kettle and assign them to the cooker for twenty minutes if very tender, and allow thirty or forty minutes if they are larger and older. Rub two tablespoons of butter into two tablespoons of flour and add just before serving.

Dry or Split Peas—May be prepared and served in the same manner in every particular as dry beans, with the exception that they require less soaking before cooking.

Creamed Potatoes—Peel and boil half an hour in the cooker, six large potatoes. Take out and drain. Beat with a fork, adding butter and salt to taste. Beat the yolks of two eggs and stir them into half a cup of rich cream, and beat into the potatoes. Have two discs heating over a flame. Beat the whites of the two eggs to a stiff froth; mix lightly with the potatoes; turn into a buttered dish and bake between two hot discs in the baking-frame. They should brown in six or eight minutes. Delicious.

Creamed Potatoes—Make a rich cream sauce in a shallow cooker pan. Cook merely until it begins to thicken and pour into it enough cold, raw, sliced potato for your needs. Stir until each slice is coated with the cream sauce. Clamp down the cover of the pan. Place a heated disc in the bottom of the cooker compartment. Set the pan of potatoes in. The potatoes will cook in the sauce in the cooker, and may remain there ready to serve, from one to ten hours. This is an easy, and a very convenient way to cook potatoes. It never fails, and is always delicious.

Mashed Potatoes—Pare potatoes and let them stand in cold water a few minutes. Heat one perforated plate. Pour boiling water over the potatoes in the large cooker kettle and clamp the cover. Set the kettle in the cooker directly on the hot plate. Cover closely. They will cook as rapidly as if over the flame. When done, drain off all of the water and mash in the kettle until devoid of lumps. Add milk or cream, butter and salt. Beat like cake with a large spoon. Dip out lightly into a hot dish and shape into a mealy heap. Or after being mashed and seasoned, they may be returned to the somewhat cooler compartment of the cooker and await serving hours, and are improved, rather than injured by standing.

Molded Potatoes—Boil six large potatoes half an hour in the cooker. Drain and mash them, add butter, salt and whitepepper and two well beaten eggs. Butter a melon mold and pack the potatoes into it. Let stand an hour, more or less, as suits your convenience. Turn out on a dish and brush the form with one well beaten egg. Brown in the oven; if hot, under one heated disc; if cold, between two heated discs.

Potato Poufus—Grate six large potatoes and one large onion. Add two beaten eggs, two tablespoonfuls of flour, salt and white pepper. Pour into a hot cooker pan with one-fourth inch of dripping in the bottom. Dot the top with bits of butter. Do not cover the pan. Set it in the cooker on one heated disc, and rest another hot disc on the top of the pan. Fry thirty-five minutes.

Sweet Potatoes—Make perfectly clean and cover with boiling water in the large cooker kettle. Clamp the cover and place in a cooker compartment above one hot disc, from one-half to three quarters of an hour, depending upon their size. When nearly done, scrape and peel them, place in a shallow pan. Season and brush with softened butter, and place in the cooker, between two hot discs, but with no cover on the pan. Close the cooker compartment and the lid of the box. Let them bake half an hour.

Baked Sweet Potatoes—Wash, scrape and split them lengthwise; put them in the large cooker kettle and cover with boiling water. Clamp the cover, and set the kettle on one heated disc in the cooker compartment. Let them boil there half an hour. Then put them in a pan with lumps of butter, salt and pepper; sprinkle thickly with sugar. Place the pan in the cooker compartment on one heated disc with another directly above the uncovered pan. Let them bake fifteen or twenty minutes, until a nice brown.

Pumpkin—Cut and remove the inside; pare the pieces and fill the large cooker kettle. Clamp the cover, and set the kettle in a larger one with boiling water. Put over the flame until the kettle of pumpkin is cooking hot. Set it promptly into a cooker compartment and cover quickly. Do not disturb for four or five hours. Take out and mash. If too moist, let the kettle stand upon a heated disc with the cover removed so the steam can escape. Season with butter, cream, salt and white pepper. If not very sweet, a little sugar will be needed.

Baked Pumpkin—Select a small pumpkin. Cut it in halves. Remove the seeds, peel and cut up one half. Pack one half full of the small pieces from the other half. Put in the baking-frame in the cooker with one hot disc above and one below it. In one hour reheat the discs and return to the cooker for two hours baking. Season with salt, pepper and butter, and a sprinkling of granulated sugar.

Rice—Put three pints of boiling water into a shallow cooker pan. Pour one cup of rice grains into it, and salt to taste. When it boils again, clamp the cover on the pan, and set in the cooker on a hot disc, and let it boil there fifteen minutes. Take out and drain through a colander. The rice is now ready to use in a variety of ways.

Hot Slaw—Put one teaspoonful of butter in a warm cooker smaller cabbage very fine; salt and cayenne to taste. Put the cab-

smaller cabbage very fine; salt and cayenne to taste. Put the cabbage in the buttered pan. Pour on one pint, or rather less of boiling water. Heat to the boiling point, Clamp the cover, and set promptly into the cooker to gently simmer for twenty minutes. Serve hot with one-half cup of hot cream, and a taste of hot vinegar poured over it.

Spinach—Select fresh bright clean spinach. Sprinkle it with salt and fill the largest cooker kettle. Wilt it with boiling water enough to cover it. Place it in the cooker compartment with a heated plate underneath. Leave it an hour. Take it out and pour it into a colander to drain. Run a sharp knife through it a few times and place in a casserole. Place a few slices of bacon on top. Put the casserole in the baker in the cooker with one very hot plate above the casserole. Leave it five minutes, tightly covered. Good canned spinach may be substituted.

Summer Squash—If young and tender boil whole without removing the seeds, or cut across in thick slices. Place on a perforated pie pan on a wire tray in the large cooker kettle, with a quart or less of water in the kettle. Set in the cooker above one hot disc. In half an hour the cooking will have been accomplished. Take out and mash. If too moist set on a heated disc for ten minutes. Season with salt, pepper and butter. If old squash is obtained, cut them up, peel and take out the seeds. Boil as above, only longer. Season to taste.

Winter Squash—Winter squash may be cooked in the manner described for pumpkin.

Baked Tomatoes—Take six or eight tomatoes, peel and slice rather thick, and put into a casserole; season liberally with salt, pepper and butter; cover with bread crumbs, and then pour over a little butter clarified by heating. Place in the baking frame and put in the cooker between two hot plates, from twenty minutes to half an hour.

Fried Tomatoes—Select firm, round fruit. Pare it, and cut in slices half an inch thick. Dip promptly into a paste made as follows: One beaten egg, salt, red pepper, celery salt, a teaspoon of sugar and three tablespoons of corn meal. Milk may be used to enlarge the quantity. Place the slices of tomato side by side in a well buttered pan, and put a bit of butter on each slice. Place in the cooker closely enclosed between two very hot discs. Leave well covered from three to five minutes. Serve immediately on round crackers slightly softened in hot cream, seasoned with red pepper and celery salt.

Stewed Tomatoes—Scald and peel eight or ten good tomatoes. Cut them into a shallow cooker pan, season and clamp the cover. Set the pan above two heated discs with a wire tray between the pan and the heat. Let them simmer in the cooker three-quarters of an hour. Remove and serve in a vegetable dish containing a goodly quantity of heated bread crumbs.

Stuffed Tomatoes—Select tomatoes of uniform size, smooth, ripe and solid. Cut a thin slice from the blossom end of each, and with a small thin spoon scoop out the pulp without breaking the rind surrounding it; chop a small head of cabbage and an onion, and mix them with fine bread-crumbs and the pulp; season with pepper, salt and a spoonful of sugar. Fill the tomato shells, and drop a small lump of butter on each tomato. Replace the top slice, and pack all side by side in a buttered casserole. Enclose in the baking-frame in the cooker between two hot plates. Bake from half to three-quarters of an hour. Serve in the casserole.

Turnips—Wash, peel and cut in thin slices across the grain. Place in a shallow cooker pan and clamp the cover. Put a hot disc in the bottom of the cooker, and on it a shallow pan with one quart of water in it. Lower the pan of turnips and let it rest on the pan of water. Close the compartment and the lid of the cooker and let remain three-quarters of an hour. Take out, mash and season with salt, white pepper and butter.

Diced Turnips—Pare, slice and cut them in dice an inch square. Put in the shallow cooker pan, and cover with boiling water. Place in the cooker with the cover well clamped, and above one heated plate. Let cook fifteen or twenty minutes. Take out and drain them in a colander, and let it extend over the hot disc while you make a sauce to pour over them. Sauce: One beaten egg, three or four spoons of thick cream, a tablespoonful of sugar, salt and white pepper to taste. Boil together one or two minutes.

Topeka, Kansas, July 7, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—The baking apparatus arrived in safety, and I put biscuits between the hot plates immediately. They were a success. I tried five other articles before our demonstration.

We had your cooker with all of its paraphernalia and utensils at the demonstration. We fed forty people upon the menu, a copy of which I enclose. The occasion aroused much enthusiasm, and was convincing and vigorous in approbation and flattering with compliments.

I received one order for a cooker, baker and all complete. One with holes and with granite vessels with aluminum lock covers.

Very truly,

MRS. FRANCES D. WHITTEMORE,
1615 College Ave.

Hannibal, Mo., July 26, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—I have thoroughly tried your Acme Cooker and find it just as represented. I don't see how I could do without it, and think every family ought to have one.

Yours respectfully,

MRS. E. D. BURCH.

SAUCES.

Cream Sauce for Vegetables
Cold Pudding Sauce
Plain Cream Sauce
Cream Sauces for all purposes
Whipped Cream
Dutch Sauce for Fish

Molasses Sauce
Pudding Sauce with Eggs
Sour Sauce for Puddings
Foaming Pudding Sauce
Sweet Sauce for Puddings
Tomato Sauce for Meats

Cream Sauce for Vegetables—Warm one cupful of cream. Beat the yolks of two eggs, strain them into the warm cream, and cook over hot water till the eggs thicken the cream like boiled custard. Stir all the time, and when smooth and thickened, remove from the fire and add salt and pepper to taste. Serve with celery, cauliflower, chicken, oysters, fish, etc.

Cold Sauce—Four ounces of butter, six ounces of sugar, white of one egg, and one large tablespoon of currant jelly. Flavor with both nutmeg and vanilla. To be used with hot puddings.

Plain Cream Sauce—Melt three tablespoons of butter. Blend with it three tablespoons of flour. Pour in two cups of milk. Heat it, stirring constantly. Boil until it thickens to the proper consistency.

Cream Sauce—For Vegetables, Fish and Meats: Make a plain cream sauce and season with salt and white pepper. Celery salt and mustard may be added if desired. For fish one or more beaten eggs are usually stirred in. Mushrooms add a desirable flavor.

For Puddings: Sugar and any chosen flavor are added to the plain cream sauce. The beaten whites of two or three eggs folded in as the sauce is lifted from the flame makes a pretty foamy dressing.

Whipped Cream—To a coffee cup of thick cream, add the whites of two eggs, two tablespoonfuls of sugar and a little flavoring extract. Beat all together with a good egg beater. This quantity will make a quart, after it is beaten so as to stand alone when dropped from off a spoon. The cream should be rather thick, perfectly sweet, and the cooler it is, the quicker it becomes thick.

Dutch Sauce, for Fish—Take two ounces of butter, put it into a double boiler with the yolks of four eggs; season with salt and a dust of cayenne; stir till it thickens and is quite smooth, and be very careful that it does not boil, or it will curdle. When ready to serve, put in one tablespoonful of French vinegar, and half the juice of a lemon. Serve with fish, celery, asparagus, etc.

Molasses Sauce—Put one-half pint of molasses to boil with a piece of butter the size of an egg; when it has boiled a moment, pour in a teacupful of cream, and grate in half a nutmeg.

Pudding Sauce, with Eggs—One cup sugar, two tablespoons of butter, one and one-half tablespoons of flour, two cups of boiling water. Let it cook in a sauce pan several minutes. Then lift from the flame and stir in the beaten yolks of two eggs. Beat the whites and put in last. This should be light and delicate.

Pudding Sauce—Melt a large tablespoonful of butter, and rub into it one tablespoon of flour, and two of granulated sugar, a pinch of salt and a few drops of flavoring. Pour over it one pint of milk and stir constantly while bringing to a boil. The addition of one egg is a change. Another way is to stir in the beaten whites of two eggs just as the sauce is taken from the fire. This sauce is nice made with water instead of milk.

Sour Sauce for Pudding—Mix one and one-half cups of sugar and half teaspoon of flour in a little water; add two tablespoons vinegar or lemon juice, a quarter of a nutmeg grated and a pinch of salt; pour over it two cups of boiling water. Boil several minutes, as it thickens; just before taking up add a tablespoon of butter.

Foaming Pudding Sauce—One teacupful of sugar, one-third of a cupful of water. Melt and boil the sugar in the water. Add one-half glass of light apple jelly. When it is melted, pour the hot syrup over the beaten whites of three eggs. Serve at once.

Sweet Sauce for Pudding—Cream, together one-half cup of butter and one cup of sugar. Boil one cup of milk, and while boiling, stir in one teaspoonful of cornstarch, dissolved in milk. Pour the milk while boiling over the butter and sugar. Beat and flavor with lemon or vanilla.

Tomato Sauce, for Meats—One quart of tomatoes, slice of onion, two cloves, salt and pepper. Heat and set in the cooker one hour, on one hot disc, with a wire stand between the kettle and the heated plate. Take out and strain through a sieve. Melt in another pan one tablespoon of butter, as it melts sprinkle in one tablespoon of flour; stir until it browns; mix the tomato pulp with it and it is ready for the table. Serve with meats, rice, macaroni or fish.

Belle Plains, Iowa, June 31, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—I received the Acme Automatic Cooker today, and sold your cooker in this territory, and will sell all I can.

This is a railroad town and most of the people are from Missouri, you must show them. We will try and sell some cookers just the same. If you will mail one-half dozen of the general directions for operating the cooker, will be pleased to receive them. Hope I can send you an order soon.

Yours truly,

one today. I think your cooker is just fine. I will take the agency for
A. L. RUST.

ESCALLOPED DISHES.

Escalloped Cabbage
 Scalloped Eggs
 Escalloped Ham
 Escalloped Lobster
 Escalloped Oysters

Escalloped Potatoes
 Escalloped Potatoes
 Escalloped Green Corn
 Escalloped Rice
 Escalloped Salmon

Escalloped Foods—An excellent method for managing escalloped dishes with the fireless cooker: Select a pan which fits into the top of the large cooker utensil, and place the mixture to be escalloped into it. The large cooker kettle may have food to boil in it. Heat both kettle and pan and their contents very hot. Set them together, double boiler fashion and put them into the cooker. Now, instead of the regular clamping cover, place a hot disc on top of the pan. Cover the compartment in the usual way and close the cooker. This way is often convenient when the baker is needed for other food at the same time.

Escalloped Cabbage—Chop fine a small head of cabbage. Boil one-half hour in shallow pan with the cover well clamped, and one heated disc below the pan. Take out and drain. Make a cream dressing of one cup of milk seasoned with salt, white pepper and a little butter made smooth with a tablespoonful of flour; pour over the cabbage. Bake about thirty minutes between two heated discs.

Scalloped Eggs—Slice hard boiled eggs into a buttered casserole, add a layer of buttered bread crumbs, salt and pepper, then another layer of eggs, and so on till the dish is full; pour one cup of sweet cream or milk over all. Bake between two moderately heated discs, twenty minutes.

Escalloped Ham—Slice raw potatoes very thin. Put in a casserole a layer of the potatoes with bits of butter, salt, pepper and small thin bits of raw ham. Over this dredge some flour. Continue in same manner until the dish is filled. Pour in sweet milk until you can see it. Cover and bake between two discs for one hour. When nearly done remove the cover and re-heat the upper disc. Brown the top for fifteen minutes.

Scalloped Lobster—Butter a deep dish, and cover the bottom with fine bread-crumbs; put on this a layer of chopped lobster, with pepper and salt; so on alternately until the dish is filled, having crumbs on top. Put on bits of butter, moisten with milk, and enclose between two heated discs in the cooker oven. Bake about twenty minutes.

Escalloped Oysters—Cover the bottom of a well-buttered baking dish with a layer of bread or cracker crumbs, and wet them with half cup of cream or milk, put on in spoonfuls; salt and pepper, and add bits of butter; then add one quart of oysters, with a portion of the liquor; pepper and drop on small bits of

butter; over these sprinkle thickly a layer of crumbs, wet them and put on more butter, and more crumbs, moistened with thick cream. Place the dish of oysters in the baking-frame, and set it in the cooker with a very hot disc below it, and one not so hot, above. Leave half an hour or forty minutes. Serve in the baking dish.

Escalloped Potatoes—Pare and slice enough cold, raw potatoes for your need. Put them into the shallow cooker pan. Pour over them milk seasoned with salt and white pepper. Keep the quantity of heat rather meager so it will not boil over. Place a hot perforated disc in the bottom of your cooker compartment with a wire tea tray on it. Put the potatoes on the tray. Place a second hot disc on the uncovered pan of food. Close the compartment and let the potatoes cook. They will cook in an hour, but may remain much longer, and the flavor be improved. A casserole may be substituted for the cooker pan and be placed in the baking-frame.

Escalloped Potatoes—Boil potatoes with their jackets on in the cooker kettle, one half hour. Pare and cut in dice. Put in a buttered casserole, add salt and white pepper; cover with a pint of drawn butter sauce, sprinkle with a layer of grated cheese. Enclose in the baking-frame between two well heated discs. Bake ten minutes. Serve.

Escalloped Green Corn—One pint green corn scraped from the cobs. One quart of milk, and three well-beaten eggs with salt and one tablespoonful of sugar. Place between hot discs in the baking-frame, and let it remain in the cooker three-quarters of an hour, at least.

Escalloped Rice—Boil one cup of rice according to directions given elsewhere. When drained, heat it in two tablespoons of butter seasoned with a slice of onion, and already browned by frying. When the rice is further browned, add one-half quart of tomatoes, a teaspoon of salt and a little pepper. Sprinkle through it two tablespoonfuls of grated cheese. Bake twenty minutes in the baking-frame between two moderately heated discs.

Escalloped Salmon—Butter a casserole and line it with bread crumbs. Slice some cold boiled potatoes and put a layer in a dish, then a layer of salmon; repeat until the dish is full, covering each layer with butter, sugar and pepper, and a tiny taste of salt. Pour cream whipped with an egg over the whole. Put the casserole in the baker with the perforated discs below and above, heated sufficiently to bake the savory half an hour. Serve with French toast.

CAKES.

Spanish Chocolate Cake
 Circle Cake
 Cream Cake
 Oatmeal Drop Cakes
 Ocean Foam Cake
 Fruit Cake
 Filling for Cake
 Caramel Frosting
 Ginger Snaps
 Cream Ginger Cake
 Icing
 Boiled Icing
 Caramel Icing
 To Bake Layer Cakes

Dainty Marguerites
 Molasses Cake
 Hickory Nut Cake
 Queen's Oak Cakes
 German Ruffs
 Strawberry Short Cake
 Strawberry Short Cake
 Another Way
 Favorite Snow Cake
 Sponge Cake
 Sponge Cake
 Cocoa, Sponge Cake
 Fluffy White Cake

Spanish Chocolate Cake—Two squares of chocolate or two tablespoons of cocoa, one-half cup of milk, yolk of one egg. Heat and add a large tablespoon of butter to the warm mixture; add one cup of granulated sugar, and one-half cup of milk; dissolve a scant teaspoon of soda in two tablespoons of hot water and stir it in with one and one-half cups of flour. Bake in one loaf or in two layers.

Frosting—Two squares of chocolate or two tablespoons of cocoa, two cups of granulated sugar and one cup of milk. Boil, but do not stir. Just before it is thick enough to stiffen, take it from the stove and add butter the size of a walnut.

Circle Cake—One cup sugar, one-third cup butter, creamed, one beaten egg, one-half cup sweet milk and two cups of flour with one and one-half teaspoons of baking powder sifted into it. Flavor to taste. This may be baked in one loaf or in two layers.

Cream Cake—Break two eggs into a cup and fill the cup with thick, sweet cream. Add one cup of sugar, one cup of flour and one and one-half teaspoonfuls of baking powder. Put all together and stir as little as possible. Bake fifteen or twenty minutes between two heated discs. For this purpose the discs will heat one upon the other in ten minutes. The lower one will be the hotter, and it should be placed below the cake, and the one less heated above the food.

Oatmeal Drop Cakes—Blend one cup of sugar with one cup of butter. Dissolve three-fourths teaspoon of soda in one tablespoon of hot water and add to the creamed mixture; add six tablespoons of cold water. Stir together two cupfuls of flour, two cupfuls of oat meal, one cupful of raisins and one teaspoon of cinnamon. Beat two eggs and beat all together to form a very thick batter. Drop by teaspoonfuls in a shallow cooker pan. Bake with hot discs immediately below and above the pan. Each pan may hold ten cakes and each will bake in four minutes. Good!

Ocean Foam Cake—Two cups of sugar and one-half cup of butter creamed, one cup of water, three cups of flour with three-

tablespoons of baking powder sifted into it; whites of eight eggs beaten to a stiff froth and added last. Flavor: Pour into a well greased and floured stone crock. Place in the baking-frame between two heated discs. Allow thirty minutes in the cooker.

Fruit Cake—Blend one cup of butter with one and one-half cups of molasses; add one teaspoonful of cloves, one teaspoonful of cinnamon, one-half teaspoonful of soda. Beat two eggs and stir them in, then sift in three cups of flour, with one pound of raisins or currants mingled in a portion of it. Add two tablespoons of chopped citron. Bake two hours in an oven compartment of the cooker, heated with two discs—one above and one below the cake. Or, this cake may be steamed an hour and a half and baked the last half hour. To steam, place in the large cooker kettle, surround with water. Cover the kettle with the aluminum cover, and put a hot disc under the kettle in the cooker.

Filling for Cake—One cup granulated sugar, one-third cup milk, one egg, one square of chocolate or one tablespoon of cocoa, butter size of walnut. Boil in a sauce pan directly over the flame. Left over coffee may be substituted for the milk. Combined with the chocolate, the flavor is delicious.

Caramel Frosting—Two cups of brown sugar, and one cup of cream or milk. Heat in a sauce pan and add two tablespoonfuls of butter. Boil until it drops rope-like. Chopped walnut meats may be added as it comes from the flame, or it may be flavored with vanilla.

Ginger Snaps—One cup of granulated sugar, a scant cup of butter, one cup of molasses, one-fourth cup water, a tablespoon each of ginger and cinnamon and a teaspoon of soda. Mix with flour to make quite stiff. Roll a piece the size of a walnut into a round ball. Place the balls two inches apart in the shallow cooker pan. Bake between two discs hot enough to bake in six or seven minutes. Prepare a second pan while the first is baking. This recipe makes four pans full. If well managed the discs will require very little re-heating, though the last panful of snaps will require more time than the first one.

Cream Ginger Cake—One-half cupful of molasses, one-half cupful of sugar, one cupful of sour cream, two cupfuls of flour, two eggs, half teaspoonful of ginger, and half teaspoonful of soda. Pour into a pan which has been well greased and floured. Set the pan in the baking flame with one hot disc in the bottom of the cooker compartment, and one above the food. Bake from twenty-five to thirty minutes, owing to the heat of the discs.

Icing—Take the white of one egg and stir in pulverized sugar until of the right consistency to spread. Flavor in any chosen manner. A teaspoonful of strong coffee is a pleasant flavor

or a teaspoonful of cocoa is nice. Icing made in this way will never break.

Boiled Icing—Boil together six minutes without stirring; one cup of granulated sugar and one-fourth cup of boiling water and one-fourth teaspoonful of cream tartar. Beat the white of one egg to a stiff froth, and gradually beat into it the boiled sugar, pouring it in a thin stream. Beat five minutes after the last of the sugar has been added. Flavor in any way preferred.

Caramel Icing—One cup granulated sugar, one-third cup of butter, one-fourth cup water. Boil five minutes, and add one-third cup of grated chocolate, melted. Beat a moment, add vanilla to taste, and put on cake at once.

To Bake Layer Cakes—Place two discs over one flame and set a teakettle or other large vessel upon them. In seven minutes or less, they will be properly heated for the purpose. When right, the upper disc will show no red, but the lower one will be somewhat glowing in the middle. Put the first layer of cake in the baking-frame with a wire support below it. Put the upper disc above the cake in the frame. Set the hotter disc—the one partially reddened with heat—in the bottom of the cooker compartment. Lower the baking-frame and its contents into the cooker and put in the thick cover of the compartment. In about ten minutes, or sometimes eight minutes, the cake will be grown. Take it out by lifting the upper perforated disc and reaching down with a mittened hand take out the layer. Place another in its stead very promptly and replace the disc, and cover of the compartment. If there was no delay this second layer will cook as well as the first in just two minutes more time than was required for the first. If you want to bake a third layer, place both discs on the flame three or four minutes for re-heating.

Dainty Marguerites—Cream, one tablespoon of butter with four tablespoons of dark brown sugar. Beat one egg and add to the sugar and butter. Stir half a teaspoon of baking powder into four tablespoons of flour. Mix the flour with the moisture and add a pinch of salt and a dash of cayenne pepper. Add half a cup of chopped walnuts. Spread thin over the bottom of a shallow cooker pan. First, butter the pan and then flour it. Bake between two hot discs about eight or ten minutes. Cut in squares.

Molasses Cake—Beat one whole egg and add one-half cup of molasses, and one-half cup of sour cream in which one teaspoonful of soda has been dissolved. Sift together one-half cup of sugar, one and one-half cups of flour, and a teaspoon each of cinnamon and ginger. Beat the moist and dry ingredients together and add two tablespoonfuls of softened butter. Beat hard a minute or two, and pour into a well-greased and floured crock. Bake forty minutes between two moderately heated discs. Eat with whipped cream.

Hickory Nut Cake—One cup of sugar, one-half of butter, two beaten eggs one coffee cup of chopped hickory nuts. Flour sufficient to make stiff enough to roll. Have two teaspoons of baking powder sifted into the flour. Bake between two heated discs, strong heat—Quick oven— about ten or fifteen minutes. Eaten warm with a glass of rich milk. This makes a delicious dessert.

Queen's Oat Cakes—Mix Scotch oatmeal with milk or cream, one cup meal to three cups wetting. Let stand till swelled. Drop on buttered tins and spread out half an inch thick. Bake between two hot discs in the cooker, three-quarters of an hour, or one whole hour if the discs are mildly heated. Eat hot or cold, with cream or rich milk. Any oatmeal ordinarily found in the markets may serve as well as Scotch.

German Puffs—To one pint of milk add six eggs well beaten, but with three of the whites reserved for sauce, four tablespoonfuls of flour, one spoonful of melted butter and a grated nutmeg. Mix well. Pour the mixture into well-buttered custard cups. Arrange the cups in a shallow cooker pan, filling them half full. Put a cup of hot water in the pan. Set the pan in the cooker on one hot disc. Set another hot disc on the pan of cups, using a wire support if you think best. Have the discs quite hot and bake in ten or fifteen minutes.

Sauce: The whites of the three eggs made into a thin icing with crushed sugar, to which add lemon juice or rosewater.

Strawberry Short Cake—Make a rich crust as for baking powder biscuit, adding a large tablespoonful of granulated sugar. Place it in deep pie pan and bake in the oven between two heated plates for fifteen minutes.

When slightly cooled insert the heated blade of a knife, and split. Butter each half and place between them a generous quantity of partially crushed strawberries. Surround the cake with large fresh fruit, heap a few on top and surmount all with whipped cream.

Strawberry Short Cake—Beat one egg in a mixing bowl, add half cup of sugar, half cup of milk, teaspoonful of butter, one teaspoonful of baking powder, a bit of salt, and one and three-quarters cups of flour. Mix as for cake. Bake in the cooker oven between two hot discs, in ten minutes. Split and put berries between the layers. For this purpose the discs will heat in six minutes and a tea kettle of water may rest upon them at the same time.

Favorite Snow Cake—Beat one-half cup of butter to a cream. Add three-quarters of a cup of flour. Stir thoroughly. Add one-half cup corn starch, one-half cup sweet milk in which two level teaspoonfuls of baking powder have been dissolved. Lastly add the whites of four eggs and one cup of sugar well beaten together. Flavor. Bake in one loaf between two heated discs in a

casserole which has been greased and then floured. Give it twenty-five minutes in the cooker.

Sponge Cake—Yolks of six eggs beaten lightly, add one cup of sugar. Whites of six eggs, half beaten, add three-fourths spoonful of cream of tartar and a little salt. Beat stiff. Stir these together. Stir in one cup of flour; do not beat. Bake in a hot oven. Lower the cake into the cooker between two well heated discs. Let it baké fifteen minutes. Very nice.

Sponge Cake—Separate two eggs and beat the yolks well, then add and beat in one cup of sugar; add well beaten whites, then one-half cup of boiling milk and one cup of flour with one small teaspoonful of baking powder. Flavor with vanilla. Bake slowly between two moderately heated discs, about twenty-five or thirty minutes.

Cocoa Sponge Cake—Beat the yolks of three eggs, add one-half cup of cold water, a teaspoon of vanilla and one and one-half cups of sugar. Beat thoroughly. Add one and three-fourths cups of flour in which cocoa, one-fourth cup, one-half teaspoon of cinnamon and two teaspoons of baking powder have been sifted. Bake twenty-five minutes in a well buttered and floured earthen crock, between two hot discs. Let cool, split, and put in a layer of filling. Mocha filling. One-half cup of softened butter, one-half cup of powdered sugar, two teaspoons of vanilla, two heaping tablespoonfuls of cocoa, two tablespoons cold coffee.

Fluffy White Cake—Sift together one cup of sugar, one and a half cups of flour and two teaspoons of baking powder. Break the whites of two eggs into a measuring cup, put in softened but not melted butter to make the cup half full, and fill with sweet milk.

Pour this cup with moisture over the sifted dry ingredients, and beat hard one minute. Flavor with lemon. Turn into a buttered bake pan, and lower into the cooker with one hot disc below and one above. The cake should bake in twenty-five minutes. It may be baked in two layers if preferred.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—After having given the Fireless Cooker a thorough trial, I can candidly say that it gives the best satisfaction, not only as a cooker, but also as a baker and roaster.

I do all my cooking and baking in the Fireless Cooker, and find it to be a fuel saver as well as a comfort, for you never have the hot kitchen to contend with that a stove compels one to put up with.

MRS. C. WAND,

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—I have given the cooker a thorough trial and find it perfect in every respect and would not try to keep house without it.

MRS. J. McDAVITT,
500 North Eleventh St.

SAUCES.

Dutch Cheese
 Cream Salad Dressing
 Salad Cream
 Mayonnaise Dressing
 Chicken Salad
 Ham Salad

Olive Oil Salad Dressing
 Potato Salad
 Salad Dressing for Salmon
 Scallop Salad
 Spinach Salad
 Tomato Salad

Dutch Cheese—Set a pitcher of thickened milk in the large cooker kettle and surround it with warmed water. Set in the cooker with a cloth over the pitcher. Close the compartment of the cooker and let the milk stand three hours. Take out and drain through cheese cloth. Season with salt, white pepper and chopped parsley or nasturtiums. It may be rolled into balls and used with chopped celery or cabbage in hollowed tomatoes and dressed with salad oil, or other salad sauce.

Cream Salad Dressing—Beat one-half pint of cream to a thick mass. To the hard boiled yolks of three eggs add one raw yolk and mix together until they form a thick paste. Season with one teaspoonful salt, one teaspoonful sugar, one teaspoonful mustard, two tablespoonfuls vinegar. When all these are thoroughly blended, stir the mixture a little at a time into the whipped cream.

Salad Cream—Warm four tablespoonfuls of butter and add one tablespoonful of flour and one of sugar, stir until smooth. Add one cup of milk, stirring as it heats. Let it boil one minute, and add three well beaten eggs seasoned with salt and a tiny bit of mustard, add one-half cup of vinegar, and stir until it thickens. The mustard may be omitted, and more sugar may be used if it is to be used with tomatoes.

Mayonnaise Dressing—Whip the yolks of two eggs thoroughly, then drop in ten to fifteen drops of olive oil at a time; whip all the oil in slowly until it begins to get thick, then you can add as much as a teaspoonful at a time until a half cup of oil is used; if too thick, thin with vinegar or lemon juice; add one-half teaspoonful of mustard dissolved in lemon juice, and a pinch of salt; thoroughly whip all of the time.

Chicken Salad—Boil chicken in the cooker from one to six hours owing to its age. When the meat falls from the bones, remove all objectionable gristle and skin and chop. Have the pieces vary in size and shape. Add one-third as much celery and one cup of chopped or ground nut meats. Dressing: Three eggs, two teaspoonfuls of sugar, one-half cup of vinegar, one-half teaspoonful of salt, one-half teaspoonful of mustard, one tablespoonful of butter, one-half cup of cream; black and cayenne pepper to taste. Cook in a double boiler and let cool.

Ham Salad—Chop cold boiled ham and cabbage together, one-third more cabbage than ham. Pour over it a dressing such as is used for salmon salad, or chicken salad.

Olive Oil Salad Dressing—Cut one-third of a cup of olive oil in a sauce pan and rub into it one tablespoonful of flour, a teaspoonful of salt, a tablespoonful of sugar, add one cup of water and half a cup of vinegar. Stir it carefully while heating to the boiling point. As it thickens remove from the fire and stir in the beaten yolks of five eggs. Hold over the flame one minute more to cook the eggs. Remove and partially incorporate the stiffly-beaten whites of five eggs. Pour into a bowl with the whites only half concealed by the yellow custard. This is light, fluffy and delicious. If used on tomatoes more sugar may be used.

Potato Salad—Wash but do not pare five medium-sized potatoes. Put them in a cooker kettle, and completely cover with boiling water, and pour in two-thirds of a cup of salt. Clamp the cover of the kettle and set it in the cooker on one heated disc for half an hour. Take out, drain and cool. Pare and slice very thin; slice five hard boiled eggs and chop one onion very fine, and mingle all with care; sprinkling in a little celery salt. Stand in a cold place until needed, then serve with some good dressing, slightly mixed with it.

Salad Dressing for Salmon—Two eggs well beaten, four tablespoonfuls of sugar, five of vinegar, butter size of a walnut, scant teaspoonful of mustard wet with vinegar. Stir well while cooking in a double boiler, keeping it smooth. Thin with cream as needed for use. The mustard may be omitted if it is objectionable.

Scallop Salad—Rinse one pint of scallops in cold water, then cook in boiling water with one teaspoonful of salt, and one tablespoonful of lemon juice half an hour, in the cooker. Drain, plunge into cold water, and when chilled and firm dry them in a napkin. Cut them in very thin slices across the grain, and mix them with an equal quantity of thinly sliced cucumbers; add a sprinkling of thin bits of white onion, and dress with salt, cayenne, oil and vinegar. Serve on a bed of shredded lettuce.

Spinach Salad—Wash spinach in several waters and place above a hot disc in the cooker. Separate the kettle from the heated disc by a wire tea stand. The spinach will cook in the water that adheres to the leaves. After one hour remove from the cooker and drain very dry. Chop it fine, and salt it. Pack it in small cups, and when time to serve turn each out on a platter surrounded with chopped white of hard boiled eggs. Put the whole yolk in the top; serve with French dressing, or any convenient salad dressing, or merely with olive oil and vinegar.

Tomato Salad—Wash and trim ripe tomatoes. Fill a shallow cooker pan and pour in one cup of boiling water. Set the pan

above one perforated disc while it slightly heats over a flame. Clamp the aluminum cover down. Set pan and disc in the cooker. Let remain two hours. Open and strain out peel and seeds. Bring the juice to a boil and stir in two envelopes of minute gelatine, two teaspoons sugar, juice of half a lemon. Season with salt and paprika. Cool, and when jellied, cut in cubes and serve on crisp lettuce leaves with mayonnaise dressing.

Quincy, Ill., July 9, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—Enclosed you will please find my check in payment for No. 2 Acme Fireless Cooker. I really do not know how to express my pleasure and great satisfaction, but to say the least, it is a "Wonder."

Money would not buy it from my wife (although she was very much prejudiced against such things at first) if she could not get another and therefore the enclosed check represents one of the very best values I ever received.

Wishing you success and predicting a bright and prosperous future for your Acme Fireless Cooker I beg to remain.

Yours respectfully,

THOMAS C. JOHNSON.

Quincy, Ill., June 21, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—Enclosed find check in payment for cookers. We have the Acme Fireless Cookers in daily use, cooking meats, vegetables, cereals, etc., and find that their use not only makes a great saving in gas but cooks the food in a more palatable manner. We think it is the biggest bargain that ever came into our house—both for the money saved in fuel and the comfort of not having to work in a heated kitchen. We thought the gas stove was a big improvement over the old cooking stove, but your Acme Fireless Cooker is the greatest improvement of all.

Yours truly,

MISS F. PIGGOTT.

Ulysses, Neb., July 24, 1909.

H. M. Sheer Co., Quincy, Ill.:

Dear Sir—The sample cooker reached us all right, and is simply fine. I have taken it and demonstrated to several who were skeptical, and the result convinced them. We have decided to take the agency for Butler county, and commence at once.

Enclosed find order for two No. 1 cookers, two No. 3 cookers, and eight No. 2 cookers, with draft in payment for same.

Yours truly,

H. G. DICKINSON,
Ulysses, Butler County, Neb.

Quincy, Ill., June 19, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—I'm very sure I could not keep house without my cooker, at any rate I do not care to try to do so.

It is certainly all that you claim for it and more.

Yours sincerely,

MRS. O. L. LANGHANKE,
1837 Broadway.

FRUITS AND PICKLES.

Pickled Crab Apples

Baked Apples

Chow Chow

Plum Catchup

Spiced Currants or Cherries

Tomato Catsup

Tomato Catsup

Grape Jam

Grape Jelly

Mangoes

Piccalilly

French Pickles

Chili Sauce

Green Tomato Sauce

Apple Sauce

Canning Large Fruits

Baked Pears

Canned Cherries

To Can Strawberries

Pickled Crab Apples—Select fresh, bright, perfect crab apples. Remove the blossom end with a sharp knife. Fill the large cooker kettle with the apples. Pour over them boiling water until you can see it. Clamp the cover of the kettle. Set it in the cooker compartment on a hot disc. Let it remain there three hours, or until the fruit is tender. Lift the apples with care and place in jars or fruit cans. Have ready a syrup made of three parts sugar, and one part vinegar; season with cinnamon and cloves. Pour the hot syrup over the fruit in the cans and seal.

Baked Apples—Select eight or ten apples of uniform size. Polish them and remove the core with a circular apple corer, leaving the stem end undisturbed. Fill the cavities with a paste made of three tablespoons of melted butter, three of sugar, one of flour, a saltspoon of fine salt, a dash of white pepper, and a teaspoon of cinnamon or nutmeg. Arrange the apples in a shallow cooker pan. Pour in half a cup of water. Do not cover the pan, but place it between two quite hot perforated plates in a cooker compartment. If the apples are tart they will be tender and luscious in twenty-five minutes.

Chow Chow—Wash, stem and quarter one peck of green tomatoes; chop them and mix in one cup of salt. Let then stand over night. In the morning add two scant cups of sugar, one level teaspoon of pepper, one level tablespoon each of ground cinnamon and white mustard seed, and one teaspoon of celery seed. Chop and add six small onions, one-fourth of a small cabbage, and one pint of small cucumbers, and one head of celery. Add one-fourth cup of chopped horseradish or not as you choose. Drain away the moisture from all of these vegetables, and put half the quantity into the large cooker kettle, and cover with vinegar. Heat above one perforated disc and set both in the cooker three hours. The second half may follow immediately and be cooked three hours also. Seal in pint cans for winter use.

Plum Catchup—Cut the plums into halves and take out the stones; then add one-fifth the quantity of sugar, some cloves, allspice and cinnamon all ground and mixed with a small quantity of vinegar. Heat, and cover the kettle. Place a mildly heated disc in the bottom of the cooker, set a wire stand on it, and lower

the kettle to rest on the wire stand. Let remain two hours. Bottle and seal the catchup.

Spiced Currants or Cherries—Three pounds of granulated sugar, and five pounds of ripe currants or cherries. Heat the fruit, and if cherries are used pit and chop them fine. Place the fruit in the large cooker kettle with a very little water, and when partially heated clamp the cover and set the kettle in the cooker with a mildly heated disc under it. Let it remain about two hours. Take out and add one tablespoonful each of cinnamon, cloves, allspice, and nutmeg, the sugar, and one-half pint of vinegar. Bring all to a boil in the uncovered kettle, then clamp the cover and set in the cooker without heated disc. It may remain two hours. Nice with roast meat.

Tomato Catsup—Take about thirty solid ripe tomatoes. Remove objectionable portions. Place them, cut into small pieces, in the large cooker kettle. Place the kettle over the fire and bring to the boiling point with care that they may not burn. Clamp the cover and set in the cooker three or four hours. Take out and strain through a coarse sieve. Pour the liquid back into the kettle and add a pint of good vinegar. Take one teaspoon of ground spice, one of black pepper, one of mustard, a half teaspoon of ground cloves, half grated nutmeg, one cup of light brown sugar, and two tablespoons of salt. Mix these ingredients with one heaping tablespoon of flour, and moisten with a little of the cooled tomato juice, and stir into the kettle of juice. When it reaches the boiling point, stir well, clamp the cover, and set in the cooker four hours. When cool, fill bottles or jars and seal.

Tomato Catsup—Slice one peck of ripe tomatoes into the large cooker kettle. Express juice to moisten enough to heat with care without the use of water. Clamp the cover of the kettle after the tomatoes are thoroughly heated. Set into the cooker without any disc and let them remain there three hours. Take out and strain through a sieve. Add to the juice four common sized onions chopped fine. Bring to a boil and consign to the cooker for two hours. To one quart of vinegar add three red peppers, chopped; two tablespoonfuls mustard, two tablespoonfuls allspice, two tablespoonfuls cinnamon and boil with one pound of brown sugar, one-half tea cup of fine salt and one-half cup of flour moistened with a little vinegar. Let it cook until thickened. Then add to the juice in the cooker kettle. Let it boil on the stove until somewhat thickened. Seal in bottles while hot.

Grape Jam—Wash the grapes and squeeze or pinch the pulps from the skins. Put the pulps into a cooker kettle and cover, or nearly cover with boiling water. Clamp the cover of the kettle. Stand on a heated disc in the cooker to boil until the seeds will part readily from the pulp—about one hour. Rub

through a sieve to remove the seeds. Add the skins to the pulp, and boil with an equal weight of sugar on the stove until it thickens.

Grape Jelly—Pick the grapes when they are half ripe. Wash carefully. Fill the large cooker kettle and pour in water until it shows. Place a disc over the flame, and while it heats put the kettle of grapes on it. Stir the grapes a few times. Clamp the cover, and set the disc and kettle both in the cooker, taking care that they may not be so hot as to boil over in the compartment. Let remain three or four hours. Take out and drain through a cheese cloth bag. Measure, and take a cup of sugar for each cup of juice. Boil until it drops thick from the spoon. Pour into jelly glasses, and when cool cover with melted parafine.

Mangoes—Soak mangoes in strong salt water, strong enough to float an egg, without opening melons, for nearly a week. Then remove the seeds. Prepare vinegar by adding brown sugar in the proportion of one pound of sugar to two quarts of vinegar. Add stick cinnamon, whole cloves, whole allspice, whole peppercorn and a little mace, having rolled all these spices. Add some sliced preserved ginger, or ginger to taste in other form, a little onion or garlic, and horseradish cut like dice, a little turmeric, and flour mixed smoothly with a little vinegar. Put the seeded mangoes in the prepared vinegar, and boil in the cooker kettle, in the cooker, with the cover clamped, and a heated disc for three hours. Then if the mangoes are not perfectly tender re-heat and consign to the cooker again three hours without the disc.

Piccalilly—Three quarts of cabbage chopped fine, one quart of green tomatoes, drained; one pint of chopped onion, one-half cup of green peppers, chopped; one quart of vinegar, a little turmeric, celery seed and ginger to taste, and one pound of sugar, one tablespoonful of salt. Put all together in the large cooker kettle. When heated, set it in the cooker with the cover clamped, and one mildly heated disc under it. Let it simmer one hour. Seal while hot.

French Pickles—Three pints sliced green tomatoes, three pints sliced cucumbers, one pint sliced white onions, one cup salt. Let stand twenty-four hours, then drain. Put two quarts of good vinegar in the large cooker kettle, add one cup of brown sugar, one teaspoonful turmeric, one-half teaspoonful black pepper, one-half teacup white mustard seed—whole, one teaspoonful allspice, and one of celery seed. Heat this mixture, and stir in three table-spoons level full of flour moistened with a little of the juice drained from the tomatoes. When hot and thickened put in all the tomatoes, cucumbers and onions. Bring to a boil and set immediately into the cooker, with the cover clamped on the kettle but no hot disc. After two hours take out and seal for later use.

Chili Sauce—Use a dozen ripe tomatoes of medium size, one onion, two peppers, finely chopped, one cup vinegar, one table-

spoon salt, six tablespoons brown sugar, one of ginger, one of ground cinnamon, one teaspoon of cloves, one teaspoon of allspice, one nutmeg; mix in a cooker kettle and bring to the boiling point. Clamp the cover, and place in the cooker over one mildly heated disc. Let it boil very gently about two hours.

Green Tomato Sauce—Cut up a pint of green tomatoes; take three gills black mustard seed, three tablespoons dry mustard, two and a half of black pepper, one and a half allspice, four of salt, two of celery seed, one quart each of chopped onions and sugar, and two and a half quarts of good vinegar, a little red pepper to taste. Heat the spices and boil all together on the stove, four minutes. Then set in the cooker with the cover clamped. Let them remain four or five hours. Do not put a hot disc under the kettle, as the thick parts will settle to the bottom and might burn.

Apple Sauce—Pare and quarter the apples. Put them in a cooker kettle, and cover with boiling water, adding sugar to taste. Clamp the cover, and set in the cooker on one heated disc. If the apples are tart they will cook in fifteen or twenty minutes. Serve with pork or goose.

Canning Large Fruits—Make a syrup of two parts water and one part sugar, or if wanted thin, three parts water and one part sugar. Boil five minutes. Fill jars with fruit carefully prepared, and pour the syrup over the fruit until it is covered. Set the cans in the cooker above one very hot disc, with a wire tray to protect the base. Let them cook until they are ready to serve—from twenty minutes to forty minutes—depending upon the size and quality of the fruit. Have hot syrup ready to fill the cans. Cover and seal.

Baked Pears—Take a stone jar and fill it with alternate layers of pears, without paring, and sugar, until the jar is nearly full, then pour in water to cover. Enclose in the baking frame between two discs, rather moderately heated. Bake three hours. Very nice.

Canned Cherries—To one gallon of unpitted cherries, use one quart of sugar; pit the cherries, add the sugar, let them stand over night. In the morning fill jars to can. Heat the jars of fruit gradually. When heated set them side by side in a cooker compartment with one hot disc below them, and a wire support to protect them from the too intense heat of the iron disc. Let them cook twenty-five minutes. Completely fill each can with syrup as needed. Cover and seal for winter use.

To Can Strawberries—Stem strawberries and drop them into fruit jars, alternating with layers of sugar. Heat gradually and proceed as with cherries.

BREADS.

Baking Powder Biscuit
Cocoa Biscuit
Sandwich Bread
Nut Graham Bread
Graham Bread
Quick Biscuit
Coffee Bread
Wheat and Indian Bread
Corn Bread
Scottish Short Bread
Johnny Cake
Wheat Bread

Brown Bread
Picnic Biscuit
Brown Bread
Spanish Bunns
Breakfast Gems
Graham Rusk
Graham Cartwheels
Breakfast Loaf
Fried Mush
Parker House Rolls
French Rolls
Rusks

Baking Powder Biscuit—Two cups of sifted flour, teaspoonful of salt, two level teaspoonfuls of baking powder. Mix these well or sift together. Then incorporate thoroughly with a spoon one large spoonful of cottolene. Moisten with enough sweet milk or cream to make a dough to roll. Cut out with a small round cutter. Put in a pie pan. Enclose in the baking frame. Apply two heated discs, lower into the cooker and cover closely ten minutes.

Coffee Cake—One and one-half cups of flour, one-half cup of graham flour, one cup of sugar, two teaspoons of baking powder, one scant teaspoon of salt. Mix these dry ingredients well. Break one whole egg into a cup and fill the cup with coffee. Stir this cup of moisture, and one more egg into the dry ingredients. Flavor with vanilla. Bake in two layers. Put the layers together with a filling made of one tablespoon of melted butter spread on the cake while warm, and a union of a half cup of pulverized sugar, one teaspoon of vanilla and one tablespoon of coffee.

Cocoa Biscuit—One pint of sifted flour, three level teaspoonfuls of baking powder, salt, two level tablespoonfuls of sugar, four level tablespoonfuls of cocoa. Two level tablespoonfuls of butter or lard. Sift all the dry ingredients together, and rub in the butter. Stir two-thirds of a cup of milk or enough to make a firm but not stiff dough. Turn out on floured board and roll or pat into form to fill a pan. Bake between two quite hot discs ten or fifteen minutes. Cut or break for tea.

Sandwich Bread—Beat one egg and drop in with it one teaspoon of salt, a pinch of red pepper, a pulverized bay leaf and one cup of milk. Stir well. Sift together one cup of flour, half a cup of corn meal and two teaspoons of baking powder. Turn the dry ingredients into the egg and milk and beat well. Then stir in half a pound of chopped round steak. Pour into four baking powder cans or into one deep baking pan. Bake in the cooker with one hot plate below and one above. It should cook in forty minutes.

Nut Graham Bread—Sift together one cup of white flour and a scant cup of granulated sugar, and add two and a half cups of Graham flour, one teaspoon of salt, and a teaspoon of baking powder. Dissolve one teaspoon of soda in a tablespoon of hot water and pour it into two cups of sour milk and stir well. Beat all of the ingredients together and add two-thirds cup of medium ground nuts. Let stand fifteen minutes in round coffee can or several baking powder cans. Cover, and bake in the cooker baker with one hot plate below and one above. Time, forty minutes.

Graham Bread—Mix at night. Moisten one-quarter cake of compressed yeast or use one-half cup of other yeast sponge. Scald two cups of milk, add two tablespoons of molasses. Let cool. Add yeast, one-third cup of sugar, one teaspoon salt, one-fourth teaspoon soda, and three rounding cups of Graham flour. Beat well. Let rise. In the morning mix down once. Place in baking pan. Spread the top with cream. Bake in cooker oven between two hot perforated plates. It will require thirty minutes.

Quick Biscuit—One quart of flour sifted with two teaspoons baking powder and a small spoon of salt. Mix one-third cup of cottolene in until it is dry and crumbed. Then add milk enough to make a soft dough; roll and cut out. Place side by side in the round shallow cooker pan. Bake with one hot disc above and one below the biscuits. These are good with some cream and soda substituted for the baking powder and milk. If the cream is very rich use less cottolene.

Coffee Bread—One cup of sugar, one cup sweet milk, a scant half cup of butter, two teaspoonfuls baking powder, two eggs well beaten. Add enough flour to make quite stiff, with one teaspoonful of cinnamon and half a cup of currants mixed with it. Bake twenty-five minutes between two discs in the cooker oven.

Wheat and Indian Bread.—Use one pint of boiling water and thicken with corn meal as for mush. Salt it and let it cool. Add one-half pint of molasses, one cup of yeast sponge, a little salt and one spoonful of melted lard. Mix stiff with flour. Let rise. Mould into loaves. Bake slowly, for one hour or more, between two heated discs in the cooker oven.

Corn Bread—One cup corn meal, one cup of sweet milk, one teaspoonful baking powder, one tablespoon of sugar, one well beaten egg and one cup of cool boiled rice. Pour into a well greased pan, and place in the baking frame of the cooker. Heat two discs sufficiently to bake the loaf in twenty-five or thirty minutes.

Scottish Short Bread—One pound of good butter melt it and let the salt settle at the bottom of the bowl; then pour the butter one scant small cup of granulated sugar, mix well and add a beaten egg; add one pound of flour, half teaspoon of baking

powder, one tablespoonful of rice flour, and one teaspoonful of vanilla. Have paper cut the size of pie plac, and roll out the dough on the paper. Rock over the top with a fork. Bake between two moderately heated discs to a pale brown. Leave in the plate to cool.

Johnny Cake—Have ready an earthen crock greased and floured, and light a flame under discs. Then mingle one cupful of corn meal and one-half cupful of flour, one heaping teaspoonful of baking powder, one scant teaspoonful of salt, and one heaping tablespoonful of sugar. Add one beaten egg, one cup of sweet milk or warm water, and one tablespoonful of melted butter. Pour into the earthen crock. Enclose in the baking frame, and set it into the box with two hot discs and close the box for twenty minutes. This is an easy breakfast bread because nearly all the mixing can be done the night before.

Wheat Bread—Moisten one cake of compressed yeast in one pint of tepid water, and add a little salt. Knead in all the flour it will take. Let it rise three hours in 75 degrees heat. Mold into two loaves, or one loaf and one pan of rolls. Let the loaf rise in one hour in 75 degrees heat. Place it in the baking frame between two heated discs. It will bake in forty minutes. Set the rolls in an ice box and let them rise slowly. They will bake in thirty minutes in the baking frame or in twenty minutes in the shallow cooker pan between two hot discs.

Brown Bread—One pint of water, one cup of flour two cups of corn meal, one-half cup of molasses one-half teaspoonful of soda dissolved in the molasses and beaten into it well. Add two teaspoonfuls of baking powder. Beat well, and pour into three or four baking powder cans which have been well buttered. Set in the large cooker kettle and surround with cold water. Bring all gradually to a boil, and clamp the lid down. Set into the cooker. If the heated disc is placed under the kettle the water will continue to boil and the bread cook in three hours. If the hot disc is not used, six or eight hours time will be required.

Picnic Biscuit—Make a rich biscuit dough and season well with salt, pepper and celery salt. Roll a portion of it quite thin and cut out round about two and a half inches across. Roll the rest very thick and cut out with a doughnut cutter—with a hole in the middle. Moisten the thin pieces with cold water and press a thick one on each. Fill each cavity with a yolk of one egg, season with salt, celery salt, pepper and one spoonful of rich cream. Place the biscuits side by side in a shallow cooker pan, and do not cover but place in the cooker between two hot perforated plates. Let them bake twenty minutes. Delicious.

Brown Bread—Mix one cupful each of rye, graham and corn meal together, and add one cupful of molasses, two cupfuls of milk, one cupful of water, a teaspoonful of soda dissolved in some of the water, and a teaspoonful of salt. Warm and butter four

baking powder cans, and pour in the batter. Set the cans in the large cooker kettle and lay a cheese cloth over them. Pour two quarts of water in the kettle, and clamp the cover. Heat over a flame above one heating disc. Set the disc and kettle both in the cooker when they are hot. Let the bread steam six hours.

Spanish Bunn—Cream together one and one-half cups of brown sugar and one-half cup of butter, add three thoroughly beaten eggs, and add alternately one-half cup of milk and two cups of flour in which two teaspoonfuls of baking powder and two teaspoonfuls of spices have been sifted. Pour into a well-greased and floured cake pan, and bake between two heated discs, twenty-five minutes.

Breakfast Gems. —Break one egg into a bowl, salt it and beat briskly; add one cup of sweet milk, one and one-half cups of flour and one heaping teaspoon of baking powder. Beat until light and fluffy. Drop into buttered ramekins. Place in the baking frame and bake fifteen minutes, with one hot disc below and one above the pan.

Graham Rusk—Thoroughly dry pieces of Graham bread, or gems, between two very mildly heated discs in the cooker compartment. Let them brown without burning. Pound up fine or break up and grind like coffee in a mill. Eat with cream. Superlative.

Graham Cartwheels—Pour thin graham gem batter one-quarter inch deep into round pie tins. Bake in the baking frame between heated discs ten minutes each. Put away until next morning and then reheat until crisp. The best bread ever eaten.

Breakfast Loaf—One cup of sweet milk, one-half cup of flour, one cup of yellow corn meal, two eggs, one teaspoonful of salt, one tablespoonful of sugar, one tablespoonful of melted fat. Beat well. Pour into a generously greased and floured melon mold. Enclose in the frame for baking, and bake between two heated discs twenty or twenty-five minutes. Invert on a plate. Cut as needed at the table.

Fried Mush—Mold fresh mush of any kind in baking powder cans. When cold slip from the can and slice half an inch thick. Dip in a batter made of one beaten egg thinned with three table-spoons of milk, seasoned to taste and thickened with half a cup of sifted bread crumbs or three tablespoons of flour. Butter the shallow cooker pan and cover the bottom with slices of the mush. Place one hot perforated disc in the bottom of the cooker compartment, the pan directly upon it, and another hot disc on top of the pan, without other cover. Close the cooker compartment with the thick lid. The mush will be a golden brown on both sides in about fifteen minutes, or less if the discs are very hot.

Parker House Rolls—Take dough for one loaf of bread. Chop into it one beaten egg and one tablespoon of melted butter with

flour enough to make the dough smooth and firm. Let it rise. Form into rolls and let rise again. Place them in ice until an hour before tea. Then heat the perforated heating plates and bake the rolls between them. They will bake in twenty-five minutes.

French Rolls—One cup of milk, one small cup of yeast, flour enough to make a stiff batter; let them rise well; add one egg, one tablespoonful of butter, and flour to make it stiff enough to roll. Knead well, and let rise; roll out, cut with round tin and put in the shallow cooker pan. Let rise until very light. Then set in the cooker above one heated disc, and another directly upon the pan of rolls. They will bake in fifteen or twenty minutes.

Rusks—Take a piece of dough, enough to make one pie tin of rolls; after it has been mixed up stiff and raised once. To this add one beaten egg, one scant half cup of sugar, one-fourth cup of lard or scant quantity of cottolene. Mix thoroughly, then add enough flour to mold smoothly, and let it rise; when light form into rolls. Let rise for the oven. Just before baking beat half of one egg in a cup and add enough sugar to make it quite thick; season well with cinnamon and spread over the rolls. Enclose between two moderately heated discs, and bake slowly twenty-five minutes.

Sioux Falls, S. D., Oct., 28, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—We have your letter dated Oct. 26th, in relation to the Acme Fireless Cooker.

In reply will say that the writer sent cooker to my home and gave it a thorough try out. It does the work perfectly. We are in particular pleased with the baking and roasting attachment.

My wife roasted a tame duck the first day, and roast pork the next day. We have also tried it with roast beef. Heretofore roast duck baked in a regular roaster turned out too greasy, but not so baked in an Acme Fireless Cooker.

It extracts all greases and still leaves the duck and pork tender and juicy. The roast beef could not be beat.

Yes, we would like the agency for Sioux Falls. We sent you an order the other day.

Yours truly,

E. W. HACKMAN HDW. CO.

St. Louis, Mo., Nov. 2, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—I am delighted with my Cooker and the more I use it the better I like it. Am having splendid success with it and find it keeps the heat longer as it grows older. It does everything one could wish for, and I would not part with it for anything. Whenever I can put in a good word for you I will be glad to do so.

Respectfully,

B. D. WILLIAMS.

PIES.

Plain Pie Crust
Pie Crust, Another Way
Apple Pie
Banana Cream Pie
Chocolate Cream Pie
Currant Pie
Graham Pie
Lemon Pie

Lemon Cream Pie
Mince Meat, for Pies
Peach Pie
Pumpkin Pie
Transparent Pie
Meringue
Cranberry Tart

Plain Pie Crust—Three cups sifted flour, one cup of lard, or a little less of cottolene, one teaspoonful of sugar, one of salt, one-third cup of cold water. This is enough for three pies.

Pie Crust, Another Way—Three cups of flour in which one teaspoonful of baking powder and one teaspoonful of salt have been sifted or well-stirred, one cup of cottolene. Set both flour and fat in a refrigerator for an hour or two, then mix perfectly. Moisten with ice water, using about half a cup of it. Mix with a silver or wooden spoon, and roll, scarcely touching it with the hands.

Apple Pie—Pare and core apples, and stew them in the cooker until tender. Drain the pieces you want for the pie. Mash to a smooth compote, sweeten to taste, and, while hot, stir in a teaspoonful of butter for each pie. Season with nutmeg. When cool fill your crust, and either bar the top with strips of paste or bake without cover. A meringue may be placed on top and delicately browned. Bake according to directions given for other pies.

Banana Cream Pie—One pint of milk, one-half cup of sugar, one large spoonful of butter, two large eggs, one tablespoonful of corn starch. Heat the milk, reserving a little, add the sugar. Blend the butter and the corn starch and moisten with a little of the cold milk. Beat the yolks of the eggs and add them and the thickening to the heated milk. Slice two or three bananas into this sauce, and turn onto a lower crust. Place between two heated discs in the cooker oven for fifteen minutes. Beat the whites to a stiff froth and add two tablespoonfuls of pulverized sugar and put on top of the pie. Place a heated disc above it one or two minutes.

Chocolate Cream Pie—Line a pie plate with rich pie crust, putting on an extra edge of crust as for a custard pie. Filling: One cup of milk, pinch of salt, one square of chocolate; heat in a double boiler and thicken with two level tablespoons of flour moistened with cold milk. Stir and cook until it thickens; then let it cook eight or ten minutes. Beat two eggs and mix with five tablespoonfuls of sugar. Pour the hot mixture over them. Cook and stir one minute. Cool, and add vanilla to flavor. Pour this filling on the crust and bake between two heated discs twenty minutes. Cool; then cover with a meringue. Lower into the

cooker in the oven frame with one hot disc above to brown the meringue. It will brown evenly in two minutes.

Currant Pie—One teacupful of red currants, one cupful of sugar, yolks of two eggs, and one tablespoonful of flour blended with one-half teaspoonful of water. Mix, and pour over a lower crust in a pie pan. Enclose in the baking frame between two hot discs. Bake about twenty-five minutes. Beat the whites of the eggs with one-half teacupful of pulverized sugar; spread over top and brown slightly with one hot disc above it.

Graham Pie—Pour graham gem batter one-half inch thick into pie tins. Bake between two hot discs ten minutes. Split and butter. Fill the lower part with strawberries or any good, soft fruit, fresh apple sauce is delicious. Lay on the upper part. Return to the oven till thoroughly hot—or until time to serve. Eat with cream.

Lemon Pie—Blend butter size of an egg, two tablespoonfuls of corn starch or flour, the juice of one lemon, one cup of sugar and one pint of boiling water. Add two yolks of eggs, well beaten. Cook in a double boiler. Pour over a crust already baked. Use the whites of two eggs for a frosting and beat into them two tablespoonfuls of pulverized sugar.

Lemon Cream Pie—Mix one and one-half tablespoonfuls of corn starch with half a cup of water. Put the remainder of a cup full of water into a sauce pan with the grated rind of one lemon, the juice of three lemons and one cup of granulated sugar, and heat to the boiling point. Stir the cornstarch into the boiling mixture and cook for two minutes. Stir in one teaspoonful of butter and set away to cool. When cool add the yolks of four eggs well beaten. Pour the mixture into a large, deep plate that has been lined with paste. Put it into the baking frame, and lower into the cooker between two heated perforated discs. Close the cooker. The pie will cook in twenty-five or thirty minutes. Place a meringue on top, and brown beneath one heated disc, one minute.

Mince Meat for Pies—One cup chopped cooked meat, two cups chopped apples, one-half cup of chopped raisins, one-half cup currants, one cup cider, one-half cup molasses. One cup water in which the meat was boiled, two teaspoonfuls salt, one teaspoonful cinnamon, one teaspoonful allspice, one-half teaspoonful cloves, one-half teaspoonful nutmeg. The cider may be omitted and the juice and rind of a lemon used instead. Mix in the large cooker kettle. Heat to boiling. Clamp the cover and set in the cooker. Re-heat again after two or three hours. Set back for three hours more.

Peach Pie—Take mellow clingstone peaches, pare but do not cut them; put them into a deep pie-plate lined with crust. Sugar them well, put in a tablespoonful of water, and sprinkle a little flour over the peaches; cover with a thick crust, in which a few

steam holes are cut. Enclose in the baking frame between two heated discs. Lower into the cooker and bake for three-quarters of an hour.

Pumpkin Pie—One cup strained pumpkin, two eggs beaten separately, one cup of sugar, one cup of sweet milk, one level teaspoon of ginger, one-fourth nutmeg, one tablespoon melted butter, pinch of salt, one teaspoon of vanilla. Stir well together and add the beaten whites of the eggs. Bake in prepared crusts, between two heated discs one-half hour. The whites may be reserved for a meringue and the custard used without them if preferred.

Transparent Pie—Yolks of eight eggs beaten very light, two cups of sugar, one teaspoonful of vanilla. This is the filling for three pies. Beat the whites to stiff froth, sweeten with pulverized sugar and put on top. Brown the meringue below one heated disc two minutes.

Meringue—Salt the whites of two eggs and beat in a very cold dish until stiff and flaky and the dish can safely be inverted. Beat in very slowly four level tablespoonfuls or less of sugar, and one teaspoonful of vanilla. Pour on pudding, custard or pie and delicately brown with slow heat, from a disc above the meringue. It will brown in one or two minutes.

Cranberry Tart—One-half pound of cranberries, six tablespoonfuls of sugar, four apples; one-half pound of prunes that have been standing in water some hours. Wash the cranberries, peel, core and slice the apples; stone the prunes. Put all these with the sugar in a cooker kettle with a quart of water. Clamp the cover of the kettle. Set in the cooker on one heated disc. Let cook half an hour, then take out, and allow the mixture to cool. Fill a shallow pudding dish with the stewed fruit. Cover with a crust. Enclose in the baker between two hot discs. Bake in the cooker about twenty-five minutes. It will be brown and toothsome.

Chicago, Ill., Aug. 13, 1909.

H. M. Sheer Co., Quincy, Ill.:

Dear Sirs—I received my cooker on the 6th. I put it together, and found that it works fine:

Yours truly,

J. WINNIKATES,
1177 N. Hamilton Ave.

Mexico, Missouri.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—Your Acme Automatic Fireless Cooker is O. K. Finest roast beef I ever ate came out of mine.

It is just what you claim for it.

Yours very truly,

J. W. DRY.

PUDDINGS.

Baked Chocolate Custard
 Pearl Barley Dessert
 Apple Pudding
 Cottage Pudding
 Cocoanut Pudding
 Foam Pudding
 Fig Pudding
 Graham Pudding
 Gem Pudding
 Baked Indian Pudding
 Baked Indian Pudding

Kentucky Pudding
 Nesselrode Pudding
 German Prune Pudding
 English Plum Pudding
 Quick Puff Pudding
 Queen of Puddings
 Steamed Roly-poly Pudding
 Snow Pudding
 Suet Pudding
 Indian Tapioca Pudding

Baked Chocolate Custard—Put one pint of milk and a small cinnamon stick in a double boiler, and cook ten minutes. Shave an ounce of chocolate into a sauce pan with three tablespoonfuls of sugar and one of boiling water. Stir and cook until smooth and glossy, then stir it into the hot milk. Let this all cool. Beat together two eggs, a pinch of salt and two tablespoonfuls of sugar. Add the cooled milk and strain into five or six custard cups. Set the cups into a shallow cooker pan. Pour into the pan enough tepid water to come an inch or more up around the cups. Place a heated disc in the bottom of the cooker's compartment. Put a wire stand on it, and set the pan of cups on the wire stand. Now place a second heated disc on top of the pan of cups. If the discs are the proper temperature the custard will bake in about half an hour. Cool, and serve cold.

Pearl Barley Dessert—Soak a cupful of pearl barley over night in plenty of cold water. Drain and cook in a shallow cooker pan in four cups of boiling water. Clamp the cover, and set in the cooker on one heated disc. Let it cook three, four or five hours. Pour off all surplus water and add the juice of six oranges, and sweeten with sugar to your liking. Bake in the oven frame between two hot discs half an hour. No sauce is needed for this delicious dish.

Apple Pudding—Make a good baking powder biscuit dough, and in the bottom of a casserole place a layer of apples cut in irregular form. Roll part of the dough and cut it in slices, put a layer over the fruit, then another layer of fruit. Roll out the remainder of the dough, cut a good sized hole in the middle, put over the fruit, and add water enough to about half cover it. Cover. Set into the cooker above one heated disc, with a wire tray just beneath the casserole. Eat with sugar and cream.

Cottage Pudding—Beat together one egg and one tablespoonful of softened butter and one cup of sugar, add one cup of sweet milk and one pint of flour into which three teaspoonfuls of baking powder have been sifted. Pour into a buttered pudding dish and bake between two discs in the oven frame for twenty minutes.

Cocoanut Pudding—One finely grated cocoanut, or one package of cocoanut, one pint of fresh milk, a lump of butter the size of an egg, four eggs, and sugar to taste. Reserve the whites of the eggs for a meringue. Bake in a deep mold. Put in the baking frame and enclose in the cooker between two heated discs. To be baked half an hour, and eaten hot or cold with cream.

Foam Pudding—Remove the cores from eight or nine tart apples. Bake them in one of the shallow cooker pans between two heated discs for twenty minutes. Take out and take out the pulp, and add to it half a cup of granulated sugar and the juice of one lemon. Beat the whites of three eggs and beat into the apples. Serve hot immediately with cream and sponge cake.

Fig Pudding—One cup of chopped figs, one cup of bread crumbs, one cup of sugar and one cup of chopped beef suet; three eggs. Mix the figs, suet and bread crumbs. Beat the eggs and add the sugar to them. Mix all together and pour into a well greased and floured melon mold. Put on the cover of the pudding mold, and plunge it into the large cooker kettle, which must be two-thirds full of boiling water. Clamp the cover of the kettle, and set it into the cooker on one heated disc. Let remain two hours.

Graham Pudding—One cup of molasses, one teaspoonful of soda dissolved in a small cup of milk, salt to taste, and one cup of raisins mixed in two cups of graham flour. Pour into three baking powder cans that have been well greased and set the cans with good tight covers on in the large cooker kettle. Surround them with water. Bring it to a boil gradually. When it boils clamp the cover on the kettle, and set it in the cooker on one heated disc, to steam there two hours.

Gem Pudding—Cut or chop cold graham gems into small pieces. Put a layer of apples in a pudding form. Sprinkle on sugar and a seasoning of some preferred spice. Then put a layer of the gem pieces. Alternate layers until the mold is full. Add a cup of water. Cover and bake in a moderately heated compartment one hour. Then lift the cover and replace the upper disc by one freshly heated that the pudding may take on a golden brown color.

Baked Indian Pudding—Boil one pint of sweet milk; while boiling stir in one large cupful of Indian meal; cool a little and add three eggs, well beaten, one pint of sweet milk, one tablespoonful of flour, one-half cup of sugar, one-half cup of molasses, one teaspoonful cinnamon, a little salt and nutmeg. Bake two hours between two moderately heated discs.

Baked Indian Pudding—One quart of scalded milk with salt, three-fourths cup of yellow corn meal, one teaspoon level full of ginger. Let this stand twenty minutes; one-half cupful of molasses, two eggs, a piece of butter the size of a common walnut.

Enclose in the baking frame, and bake two hours between two hot discs. Splendid.

Kentucky Pudding—One-half cup of butter and one cup of sugar, creamed, three well beaten eggs, one teaspoonful soda dissolved in three teaspoonfuls of butter milk. Cinnamon and nutmeg to taste. One teacup of jam or small fruit, and one-half cup of flour. Mix well together, and bake between discs heated properly to bake the pudding slowly in forty minutes. Serve with sauce.

Nesselrode Pudding—Beat the whites of six eggs and scald with half a pint of cream and half a cup of sugar, and beat thoroughly with an egg beater. While it cools mix one-half pound of candied cherries finely chopped with half a can of shredded pineapple, and add one and one-half pints of cream. Mingle the fruit with the cooled custard. Put into a closely covered pudding mold and imbed in ice and salt in the large cooker kettle. After two hours it may be served.

German Prune Pudding—Take one pound of best grade prunes and, after washing them well, cover with water and soak several hours. Add half a cup of sugar, and heat in the large cooker kettle with clamped covers. When almost ready to boil set the kettle in the cooker without any disc under it. Let it remain six or seven hours. Then slip out the stones and chop the prunes. Crack the stones, remove the kernels, pound to a paste and add to the prunes. Beat the whites of three eggs until stiff and stir lightly into the prunes. Place in a casserole in the baking frame. Lower into the cooker with one hot disc above and one below the prunes. Bake about twenty minutes. Serve with whipped cream.

English Plum Pudding—One cup sour milk, one cup suet chopped fine, one cup molasses, one cup sugar, one cup raisins, one cup currants, one cup grated bread crumbs, two cups of flour; one teaspoonful of salt, one-half teaspoonful each of cloves, cinnamon and allspice, one even tablespoonful of soda. Pour into a buttered mold, and set it within the large cooker kettle, with water around it. Clamp the cover. Bring it to a boil and steam half an hour before consigning to the cooker. Replenish the water and set on a hot disc in the cooker for four hours.

Quick Puff Pudding—Sift with one pint of flour one teaspoonful of baking powder and a little salt. Stir in milk a soft batter is produced. Butter a pudding mold, and pour in about half the batter then a layer of strawberries or any other fruit you may desire. Cover with the remainder of the batter. Set the pudding dish on a wire support in the large cooker kettle, with a quart or more water below it. When the water boils, clamp the cover on the kettle, and set it in the cooker on a hot perforated disc. It should steam in half an hour. Serve with sweet sauce. Individual cups may be used instead of the pudding dish.

Queen of Puddings—Blend butter size of an egg with one cup of sugar and beat in the yolks of four eggs. Add one pint of fine bread crumbs absorbed by one quart of milk. Flavor with the grated rind of one lemon. Pour into a buttered pudding mold and bake in the cooker oven between two hot discs twenty-five minutes. When cool, cover with a layer of jelly. Beat the whites of the eggs and add one cup of pulverized sugar, and place above the jelly. Let this stand in the cooker under a heated disc three minutes.

Steamed Roly-Poly Pudding—For six persons use one pint of flour, one teaspoonful of sugar, one-half teaspoonful of salt, two tablespoonfuls of butter, and nearly one cup of milk. Mix the dry ingredients, and rub through a sieve. Rub the butter into the mixture. Add the milk and stir the dough into a smooth ball. Roll to the thickness of one-third of an inch. Spread three pints of berries over the dough, keeping free about an inch at each end and one side. Roll up the dough, beginning at the side where the berries reach to the edge. Press together the ends of this roll, and lay in a buttered pudding pan. Cover with a napkin. Place in a large cooker kettle with a wire support and a quart or more of water below it. Clamp the cover of the kettle, and when it boils set it in the cooker above a hot disc to remain two hours.

Snow Pudding—One-half box of gelatine soaked in one-half cup of cold water. When dissolved add one pint of boiling water, one cup of sugar and the strained juice of one lemon; beat the whites of three eggs and add them. Set in a pan of ice water to cool and beat with a Dover beater to a thick froth. Imbed in ice and salt in the cooker for one hour or longer.

Sauce: Yolks of three eggs, one pint of milk and one-half cup of sugar. Boil, making a soft custard. Serve hot with the frozen pudding.

Steamed Pudding—One cup of sour milk or cream, one-fourth cup of molasses, one cup of flour, one cup of corn meal, salt and one teaspoonful of soda dissolved in one tablespoonful of hot water. Butter a pudding mold and pour in the batter, adding fruit if desired. Place the mold above a wire stand in the large cooker kettle with a quart or more of water below. Clamp the cover of the kettle, and place it over a flame. When the water boils set the kettle on a hot disc in the cooker. Cover, and let it remain an hour or longer.

Suet Pudding—One large cup of finely chopped suet, one cup of sugar, one of molasses, one cup of sour milk and one teaspoonful of soda. Mix and add three beaten eggs. Add one-half cup of currants and one-half cup of raisins incorporated with enough flour to make a rather stiff batter. Pour into four baking powder cans and cover each can. Place them in the large cooker kettle and surround them with boiling water. Clamp the cover of the kettle, and set it on a hot disc in the cooker. Let the pudding steam three or four hours.

Indian Tapioca Pudding—Put one quart of milk in a double boiler and as it heats add two tablespoons of minute tapioca and three even tablespoons of corn meal wet with a little milk. Let boil ten minutes, adding one-half cup molasses, butter size of a walnut, salt, cinnamon and nutmeg to taste, and a beaten egg. Pour into a casserole and stir into it one cup of cold milk. All the above cooking may take place with the double boiler resting on two metal discs above the flame. The discs may now be used above and below the casserole in the baker, which may be lowered into the cooker compartment. If their heat was properly controlled the pudding may remain in two hours.

Terre Haute, Ind., Aug. 1, 1909.

H. M. Sheer Co., Quincy, Ill.:

Dear Sir—Received your cooker all O. K., and find it a great deal better than we ever expected. We couldn't believe that it would do what you claim, but now we are more than convinced. It is a great thing and I can sell a good many if I can get the exclusive agency for this locality. I would like to hear from you at once.

Yours truly,

IVAN T. JARED,
1841 North Ninth street.

Watertown, S. Dakota, Oct. 1, 1909.

Messrs. Sheer & Co., Quincy, Ill.:

Gentlemen—My cooker is so eminently satisfactory, and I have done so many things in it not accounted for on your circular, that I am more than pleased, and if for no other reason than its saving of my physical energy in the matter of cooking, it has already earned me all I paid for it. But its utility is far more than that, and makes itself known to everyone who will use it, and try various ways of getting the best out of it.

Respectfully yours,

MRS. DAVID C. BEATTY.

Omaha, Neb., Aug. 13, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—On giving the Fireless Cooker a good test, I find it very satisfactory, and have many friends who are interested in same.

Kindly give your best price to me on the three hole cookers, complete with all heating elements, cooker dishes and roasting stand and heaters.

Awaiting an early reply, I beg to remain,

Sincerely,

J. H. BEATON,
1501 Farnam.

Harper, Kan., Aug. 2, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—We received the crate containing the box for the Fireless Cooker July 30th. Much obliged.

We have it in use, and are well pleased with it.

Yours truly,

MRS. BEN J. ELSTON, Box 411.

FROZEN DESSERTS.

Chocolate Ice Cream
Cocoa Cream
Coffee Cream
Hamburg Cream
Vanilla Ice Cream
Neapolitan Cream
Another Neapolitan Cream
Pistachio Ice Cream
Royal Cream
Yellow Ice Cream
Cold Custard

Banana Ice
Lemon Ice
Orange Ice
Pineapple Ice
Raspberry Water Ice
Cafe Parfait
Cold Pineapple Pudding
Frozen Pudding
Tapioca Sherbet
Afternoon Tea

Chocolate Ice Cream—Boil together one pint of milk and two heaping tablespoons of flour, two beaten eggs and one cup of sugar. Stir as it cooks to keep it smooth. Scrape two squares of chocolate, add a tablespoon of sugar and two of hot water. Melt over the fire until smooth and glossy. Add to the cooked custard. Beat and cool by adding three cups of milk or cream. Strain into four baking powder cans. Cover them perfectly. Imbed them in salt and ice in the largest cooker vessel. Enclose in the cooker. After one hour open and stir and replenish the ice if necessary. Let stand again from two to six or eight hours.

Cocoa Cream—Make a rich, thick cocoa as if to drink. Let it cool and put it in a good stone jar with a close cover. Imbed in ice and salt in the cooker. After two hours this may be used to serve to guests in sherbet cups. Stir well each time it is opened and close the cooker with care.

Coffee Cream—Pour together a cup of coffee, a cup of cream and a cup of sugar. Beat the yolks of six eggs; to these add a pinch of salt; whisk the whole well together. Heat slowly and stir until it nearly boils. Pass it through a fine sieve, then add one-half ounce of dissolved gelatine, and stir until it is nearly cold. Pour it into a mold. Imbed in ice and salt in a cooker kettle until it is needed.

Hamburg Cream—Stir together the grated rind and juice of two large lemons and one cup of sugar. Add the well beaten yolks of eight eggs. Cook three minutes in a double boiler. Remove from the fire, and add the well beaten whites of the eggs. Serve in custard cups and let cool. Then enclose in a shallow cooker pan. Set in the cooker with a pan of ice above it. Serve with lady fingers.

Vanilla Ice Cream—One scant cup of milk, one scant half cup of flour, two eggs, well beaten, a pinch of salt, one cup of sugar. Beat all together and cook ten minutes in a double boiler. Cool and flavor with vanilla. Add a quart of cream or milk and a cup of sugar. Beat with an egg beater and strain through a fine wire sieve. Divide and put into four baking powder cans. Cover them and imbed them in ice and salt in the largest cooker kettle. Close

in the cooker and leave from three to ten hours. This will be delicious ice cream.

Neapolitan Cream—Whip one quart of cream to a stiff froth and strain into it one tablespoonful of gelatine which has been dissolved in one-half cup of hot water and allowed to cool. Add one cup of pulverized sugar and one teaspoonful of vanilla. Pour into a mold and cover well. Imbed in ice and salt in the large cooker kettle and closely enclose several hours. Delicious.

Another Neapolitan Cream—Mince one-half pound of crystallized fruit and pour over it the juice of one orange. Let stand three or four hours. Beat to a froth one quart of rich cream. Drop into it one teaspoon of vanilla and the minced fruit, stirring very gently. Pour into a mold, and cover well. Pack in ice and crushed salt and place in a compartment of the cooker several hours.

Pistachio Ice Cream—Mix one scant tablespoonful of flour and a speck of salt with one cupful of sugar, add one egg and beat well. Pour on slowly one pint of hot milk. Cook in double boiler until it thickens. Cool, and stir in one quart of cream, a few drops of almond and a tablespoonful of vanilla. Color a delicate green with green color paste. Pour into can and imbed in ice and salt in a cooker for an hour. Open and stir after one hour, and leave again two hours. Now open it and remove into an ice cream mold. Line the mold with a thick layer of the frozen cream. Sprinkle with chopped candied fruits. Fill the rest of the mold with whipped cream sweetened with powdered sugar and flavored with vanilla. Cover and pack in ice and salt. Enclose in cooker two hours.

Royal Cream—One quart of milk, one-third box of gelatine, four tablespoons of sugar, three eggs. Flavor with vanilla. Let the gelatine soak in the milk an hour. Beat the yolks of the three eggs and add the sugar and then the milk with the gelatine in it. Set all into a pan of boiling water and stir until a custard is formed. Stir in the beaten whites. Let cool in a mold. Cover and imbed in crushed ice and salt in the cooker until needed.

Yellow Ice Cream—One quart of rich milk, the yolks of eight eggs, one and one-half cups of sugar; one pint of whipped cream; juice of one orange.

Beat the yolks of the eggs; add the sugar gradually, and then the milk, previously scalded; when the mixture is well blended, return to the double boiler and stir and cook until thickened slightly; add an envelope of minute gelatine, stir until dissolved and strain. When cold beat in one pint of whipped cream, and add the orange juice. Put into a covered mold and pack in ice crushed and mixed with one-third the quantity of coarse salt. Enclose in a compartment of the cooker. After two hours it will be ready for use.

Cold Custard—Dissolve one-half box of gelatine in one cup of water. Heat one quart of milk. Beat together one cup of sugar and the yolks of two eggs; pour the scalding milk over them; stir, and add the gelatine. Flavor with vanilla. Beat in the whites and let cool. This is delicious if imbedded in ice in the cooker an hour or two. Serve with sponge cake or macaroons.

Banana Ice—Follow the directions for pineapple ice, substituting two sliced bananas. Apricots or canned peaches may be used in the same way. The advantage of freezing the mixture in several baking powder cans is evident. It enables one to open and use one portion without disturbing the rest.

Lemon Ice—Strain the juice of three large lemons and add one pint of rich sugar syrup and two quarts of water. Pack in ice, and when partly frozen open and beat in the stiff whites of two eggs. Repack to freeze. It is ready for use after three or four hours. Serve in sherbet cups.

Orange Ice—Three oranges, grated. Use the grated peel and the juice with the pulp and seeds strained away. Add one cup of sugar syrup, and three pints of water. Stir well and put into five baking powder cans. Cover the cans and stand them in the large cooker kettle, surrounding them with crushed ice and salt. Enclose in the cooker, and after one hour open and stir the contents of each can. Cover, pack again, adding ice if it is necessary; enclose in the cooker and it will be ready for use at any time after another hour or two. If conditions are favorable this will remain frozen two days, without repacking.

Pineapple Ice—Use half of one can of grated pineapple. Sweeten with one cup of rich sugar syrup. Five cups of cold water. Put into four baking powder cans, and cover. Imbed the cans in salt and crushed ice in the large cooker kettle. Clamp the cover, and enclose in papers and set in the cooker. After one hour, open and beat in the stiff whites of two eggs. Pack again and let stand from two to five or six hours.

Raspberry Water Ice—Squeeze the juice of one lemon over one quart of red raspberries, and add one pint of syrup made from two cups of sugar boiled in half a cup of water; stir well and let stand an hour. Press through a sieve; add one quart of water. Pour into a mold and imbed in salt and broken ice. After standing enclosed in a cooker compartment one hour open the mold and stir the partially frozen mass, and beat in the whites of two eggs. Close again and freeze. It will be ready to serve after another hour.

Cafe Parfait—Pour one cup of hot coffee over one envelope of minute gelatine. Add the yolks of two eggs well beaten and one cup of granulated sugar. Cook until it begins to thicken. Remove from the fire and let it cool. Whip one pint of cream and beat it into the cooled custard. Pour into a mold and cover

closely. Imbed in ice and salt in a cooker compartment three hours.

Cold Pineapple Pudding—Dissolve one-half package of gelatine in cold milk. Then put two cups milk into double boiler on the stove. Beat together the yolks of six eggs, a little salt and one cup of sugar. Add one-half cup of milk. Now stir into the boiling milk three cups of grated pineapple, the gelatine and the egg mixture. Cook four minutes, stirring all the while. Take from the fire and stir in cold water five minutes. Put into a mold. Set in a cold place and when cold imbed in ice and salt, until time to serve.

Frozen Pudding—Butter a mold which has a good tight cover. Line it with a layer of stale cake sliced thin, then a layer of candied fruit. Alternate the cake and fruit until the mold is full. Make a soft custard of milk and eggs, with a scant quantity of sugar; cook and pour over the fruit and cake. Let it cool. Cover well. Imbed in crushed ice combined with one-third its bulk of salt, in the large cooker kettle. Let it remain covered in the cooker three or four hours. When ready to serve remove from the mold and slice with a sharp knife.

Tapioca Sherbet—Dissolve one-half cup of minute tapioca in one pint of water and add one cup of sugar. Boil together until clear. Add the juice of two lemons, or the juice from a can of pineapple and let it boil up once more. Let cool and as it thickens beat in the frothed whites of two eggs. Put in a covered mold. Imbed in ice and salt and set in the cooker compartment. Open when needed after one hour, or it may safely remain ten hours, or more.

Afternoon Tea—Place tea according to the number to be served into a teapot and fill the pot with boiling water. Let it stand five minutes, and then pour the liquid off from the leaves. Cover the liquid and set it in the cooker on a heated disc. When time to serve dilute it with boiling water.

San Leandro, Calif., Dec. 28, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—Your Automatic Fireless Cooker has proved itself not merely a skilled cook who never bosses the kitchen, but as an economist is has become Secretary of the Treasury in my home. Should its maker come to this coast, his life will be in danger, as our Coal Trust will surely kill him. Coal at fourteen dollars a ton will not stand any nonsense from Quincy, Ill.

I am experiencing as I write, the sensations that follow a splendidly cooked dinner, and almost without contributing to the Coal Trust. And while in my present state of satisfaction I would cheerfully contribute my share towards a pair of wings and a gold plated halo for the manufacturer of the Automatic Fireless Cooker in Quincy, Ill.

CHARLES DAWBORN.

Cleveland, Ohio, Dec. 22, 1909.

DRINKS.

Cocoa
Cracked Cocoa
Creamy Cocoa
One Gallon of Cocoa
Breakfast Coffee

Cafe Moir
Cafe au Lait
Beef Tea
Grape Juice to Drink

Cocoa—Put two tablespoons of cocoa in the shallow cooker pan, add a tiny touch of salt, two tablespoons of granulated sugar, a tablespoon of flour and a cup of cream. Heat over a disc to be heated. Stir as it warms. When it is about to boil add a quart of milk, and stir well. When the milk is again heated, place the moderately heated disc in the bottom of the cooker, a wire tray on that, and the cocoa above the wire tray. Have the cocoa pan carefully covered with the clamped lid. Serve hot when needed.

Cracked Cocoa—To one-third cup of cracked cocoa or cocoa nibs, use three cups of cold water. Heat above a heating disc, and set into the cooker to boil two or three hours. Then strain the nibs out, and add one cup or more of hot milk. Do not allow it to boil after the milk is added.

Creamery Cocoa—Stir together in a saucepan half a cup of cocoa, one-fourth cup of flour, half a cup of granulated sugar, and half a teaspoonful of salt. Moisten with half a cup of water. Add gradually one quart of boiling water and stir while it boils five minutes. Remove from the fire and pour into a cooker kettle containing a quart of hot milk. Set in the cooker with a wire stand between a moderately heated disc and the kettle. Clamp the cover. This quantity will serve fifteen or eighteen people if supplemented by whipped cream in each cup. It may safely stand in the cooker from four to six hours.

Recipe for One Gallon of Cocoa—One-half cup, or if rich cocoa is wanted, two-thirds cup of cocoa. Two quarts of hot milk, two quarts of hot water. Mix the cocoa with enough cold water to make a paste and be sure it is free from lumps. Heat together the milk and water, and pour in the cocoa. Stir well, and clamp the cover of the kettle. Place it in the cooker above a disc which will hold the heat of the cocoa, but not heat it to boiling. It must never boil either on the stove or in the cooker. If wanted for afternoon company it may be prepared in the forenoon and kept hot in the cooker until needed.

Breakfast Coffee—Use a heaping tablespoon of ground coffee for each cup to be served, with one in addition if there are several people to be served. Warm the coffee pot with boiling water and empty it before putting in the grounds. The grounds may be enclosed in a cheese cloth bag or not as you prefer. Pour over the required quantity of water. Bring to a boil, and set in the large cooker kettle with two quarts of boiling water surrounding the

coffee pot. Clamp the cover, and set in the cooker all night. Coffee made in this way will be found hot, clear, delicious and most convenient for the busy housewife. It is, as well, an economical method. Serve with hot cream.

Cafe Noir or Black Coffee—This is an after dinner beverage, generally believed to promote digestion. It is made very strong, using nearly double the usual quantity of coffee, and is served in tiny cups fifteen or twenty minutes after dinner or just after the dessert. It should be made at the time dinner is to be served, and while boiling hot placed in the cooker, where it will improve every moment until time to serve. Use one tablespoon of coffee grounds to each tiny cup of coffee. Coffee should never be boiled more than one or two minutes. If kept very hot after having boiled it gains in flavor.

Cafe au Lait—Use half a cup of Cocha and Java mixed and coarsely ground, and add one quart of water. Boil one or two minutes in a shallow cooker pan, and then add one quart of boiling milk. Cover closely and clamp the top. Set in the cooker, to season and keep hot indefinitely. When wanted for luncheon or an afternoon beverage have ready the whites of three eggs beaten very stiff. Then put a tablespoonful of the beaten whites into each cup when served, stirring it to a foamy billow in the center. Let each one add cut sugar to taste. Delicious.

Beef Tea—Cut two pounds of juicy round steak into small pieces, salt it to taste and add two cups of cold water. Heat all to the boiling point. Cover with the clamped aluminum lid. Place in the cooker above one partially heated disc, where it must simmer two hours. Take out and strain through a wire sieve. It may be served hot or chilled and sipped cold. If, when hot, it be poured over gelatine it may be jellied and can be used as a garnish with potato salad, or any vegetable salad for lunch or tea.

Grape Juice to Drink—Pick over ripe grapes and remove the stems from enough to fill the large cooker kettle. Pour over them one quart of water. Let them heat while one disc is heating. Set the disc in the cooker, and the kettle, with its cover clamped, on it. The disc must not be very hot or the grapes will burn on the bottom. Or the boiling grapes may be set in the compartment without the hot disc; then they can't burn. Let them simmer in the cooker several hours. Take out and strain through a cheese cloth. Add a sugar syrup to taste, according to the acid in the grapes. Boil one or two minutes. Then bottle the juice, cork and when cool dip the cork and the top of the bottle in melted parafine.

APPRECIATIVE WORDS.

Oakland, Calif, Dec. 28, 1909.

Mr. Otto Blankart, San Leandro, Calif:

Dear Sir—The Sheer Automatic Fireless Cooker, which we obtained through you, is entirely satisfactory, and we are very proud of it.

We have eaten roasts, stews, pies, puddings, and in fact everything that can be cooked on an ordinary stove, which we have cooked in our Fireless Cooker, and have not had the bother of watching them to see that they did not burn.

If people were more informed regarding these cookers, no doubt there would be a large sale of them, as they are indispensable.

Thanking you for informing us regarding the cooker, and for obtaining one so quickly for us, I am,

Yours very truly,

CHAS. A. JEFFERY.

Smyrna, Dela., Dec. 21, 1909.

Mr. H. Sheer, Quincy, Ill.:

In answer to your inquiry concerning your Acme Fireless Cooker, I am pleased to say that it is all you claim for it, and I think a little more. Ham cooked in the cooker is far better than the old way, and the more we use it the better we like it, and it is a great saving in fuel. If it had not been so late in the season when I received it, I think I could have sold a few of them.

I am going to use mine next month at a big meeting of the Grange, and I hope to be able to take some orders, as it is away ahead of two others on the market here, and the home made cookers that are used here are not in it with yours, and cost almost as much.

I hope you will meet with big sales the coming year, and if it is not too much trouble, I would like to have a few circulars to use at the Grange, as I shall visit a few this winter, and will have a chance to use them. Two or three dozen is enough, until I find how they will go.

With a Happy New Year to you, I remain,

Yours truly,

J. D. SCOUT.

Philippi, W. Va., Feb. 8, 1910.

H. M. Sheer, Quincy, Ill.:

Dear Sir—I have recently gotten one of your cookers, and find it very satisfactory. I think I could sell quite a few in this section, and write to ask what commission you pay for agents to sell and represent you.

As to my standing financially and otherwise, I respectfully refer you to the People's Bank, of Philippi, W. Va. Kindly let me hear from you.

Yours truly,

MRS. CHAS. F. TETTER.

San Leandro, Calif., Dec. 28, 1909.

H. M. Sheer Co., Quincy, Ill.:

Dear Sirs—Enclosed please find letters from parties who received the cookers I ordered from you last. I can only for my part repeat what I said to you before. The Cookers are jewels, and worth their money ten times over what they really cost. My wife would not be without them for anything.

Your make is the best I have seen out here so far, and I have made it a point to look at every one I knew to be in the market.

With many good wishes and much success to you, I am,

Yours very respectfully,

OTTO BLANKERT.

Chicago, Ill., Dec. 23, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—The Acme Automatic Fireless Cooker that I got of you last July, is now, and has been in constant use, giving complete satisfaction and doing all and more than you claimed for it.

If housekeepers could only be convinced of the superiority of the food cooked in your cooker, and the very great saving of labor, not one family would be without one of your cookers.

After the meal has been cooked, it can be kept warm for any length of time without danger of spoiling.

Yours very truly,

W. E. MORGAN,
4106 Ellis Ave.

Portland, Oregon, Dec. 18, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—The reason that I did not write before is that I wanted to give your cooker a thorough trial. I have done this now for over a month, and can say that much, that every one of your claims for the cooker is justified. I am cooking anything and everything in your cooker, and always with success. Baking bread is easy now.

I would not hesitate to recommend your Cooker to anyone.

Sincerely yours,

PAUL HANDLOSS,
Union Ave., E. 51.

Birmingham, Ala., Dec. 24, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—The cooker bought of you this summer was received in good order and time. It has proved to be all that you claimed for it in point of economy of fuel and otherwise. In the preparation of food requiring several hours of cooking, and particularly in warm weather, it is certainly a great blessing to the cook. My wife thinks she could hardly get along now without it.

Yours truly,

J. H. VAIL,
Care Box 897.

Quincy, Ill., April 6, 1910.

H. M. Sheer, Quincy, Ill.:

Dear Sir—After one year's use of the Acme Automatic Fireless Cooker, I can frankly say that it is a boon to my household. It saves me much time and labor and also greatly reduces my gas bills. And above all, I am enabled to prepare my meals in a more satisfactory manner. When the food comes out of the Fireless Cooker, it is well done and more palatable than when prepared over a hot flame. It is not cooked to pieces as it is by the fire process and looks more appetizing.

I would not part with my Acme Fireless Cooker, and cheerfully recommend it to every housekeeper.

The Acme does the work and does it well.

Yours truly,

MRS. GEO. J. JOST.

London, Ky., Dec. 25, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—In reply to yours of recent date, requesting a report on the work of the Acme Fireless Cooker purchased of you last fall.

I am glad to say that we are more than pleased with it, and will also say that you have been very conservative in your claims of its work.

It will do all you claim and more. My wife would be at a loss to arrange the day's cooking without it as its uses are found valuable for each meal.

This winter we simply place the elements on the coal grate fire place a few minutes, and soon have a nice meal packed in cooker with no further attention. We wish you success,

Respectfully,

WM. HAYWARD.

Riverdale, Md., Jan. 20, 1910.

H. M. Sheer, Quincy, Ill.:

Gentlemen—I would like you to know I am delighted with my Acme Cooker. I think for baking it cannot be beat. I baked one of my fruit cakes in it and it was done to perfection. Also it has been very satisfactory in all other cooking, and I know this spring I will be able to sell them to my friends. I have had a number of people to see it, and they all spoke of getting one in the spring. As for me I would not be without it.

Respectfully,

MRS. HERBERT D. KNIGHT.

Wahoo Neb., Jan. 9, 1910.

H. M. Sheer, Quincy, Ill.:

Dear Sir—In response to your inquiry regarding the Cooker purchased of you some time ago, will say that it arrived O. K., and I had no trouble setting it up, and after a three months' trial, mother says she wonders how she ever got along without it.

We regard it as having saved its cost in fuel to date, and it is better than new, as we now are acquainted with its uses.

Sincerely yours,

E. R. LEVIN.

Chicago, Ill., Dec. 23, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

It is now some months since we received our Acme Automatic Fireless Cooker, during which time it has been subjected to a thorough trial on everything from cereals to roasts. To say that we are pleased with it is to say the least.

We find it to be of substantial construction, convenient in size, readily accessible, easily cleaned, due to all exposed parts being metallic or wood, and an attractive piece of furniture. Its best features, however, are that it works while the boss is absent, and does it without the consumption of fuel.

Respectfully yours,

W. E. HAMACHER,
252 E. 65 St.

Imperial, Calif., Dec. 16, 1909.

H. M. Sheer Co., Quincy, Ill.:

Gentlemen—Yours of the 9th to hand. In reply may say that the Acme Cooker has proved a great success as to the saving of fuel and time.

The results in thoroughness of cooking and the delicate flavor of the cooked foods have been highly appreciated by all of the family and our friends.

The little heat required is a boon to my wife, during the extreme heat of summer.

Yours truly

FRANK E. STOVER.

Ottawa, Ill., Feb. 24, 1910.

H. M. Sheer, Quincy, Ill.:

In reply to yours of the 6th, will say that we have been using two compartment cooker for nearly a year, and would not be without it now. In the summer, Mrs. Esmond says it cuts the labor of cooking over a hot stove, over half, and you can put in your meal and come back for it, it will not be dried or burned up, but just as warm as if you have cooked it on the stove and roasted all the time it was cooking by watching it.

Yours respectfully,

OAKLEY W. ESMOND.

Lakewood, Ohio, Jan. 22, 1910.

H. M. Sheer, Quincy, Ill.:

Dear Sir—My Acme Automatic Fireless Cooker reduces the cost of living very materially and still we get better living.

We never really had soup before. Beans are transformed, meats improved fifty per cent. My Cooker is very satisfactory.

Yours truly,

MRS. J. L. SADDLER,
18505 Detroit St.

Kinsman, Ohio, Jan. 24, 1910.

H. M. Sheer, Quincy, Ill.:

Dear Sir—Last fall I bought a Fireless Cooker from you, and am much pleased with same. My brother and I are thinking of equipping ourselves with horses and covered wagons and touring a near by county selling Fireless Cookeers and other articles you handle, but especially Fireless Cookers.

We are both school teachers, he being engaged in grade work and I superintendence work, and of course we will not be at liberty before the 10th of May. I am confident we can make this a success, for the article argues its own way.

Write me your best possible terms. We will go out in the field ourselves, or will act as general agents for this state, and travel during the summer, putting out field agents.

Yours truly,

J. E. BOETTICHER.

Hayfield, Minn., Dec. 20, 1909.

Mr. H. M. Sheer, Quincy, Ill.:

Dear Sir—Some days ago I received your letter asking how I liked the cooker. After we had used it a few times we found that it was the best piece of household goods that we have ever owned

When the nights were cold this summer and the bread sponge would hardly raise, I heated one of the retainers and placed the bread sponge over it in the cooker, and left it standing there over night, and it was just an ideal way to get the sponge to raise.

We certainly are well pleased. I have looked at other makes, but have not seen any with heat retainers like ours, and I consider your retainers very essential to insure thorough cooking. Several of my friends have ordered from you since I bought mine. We could hardly get along without it now.

Yours truly,

REV. S. T. NORMANN.

Sun Prairie, Wis., Dec. 10, 1909.

H. M. Sheer, Quincy, Ill.:

Dear Sir—During the past season I purchased one of your Fireless Cookers for our own use and it affords me pleasure to write you and let you know how highly we prize it. It is all and more than you claim for it.

For cooking meats it is a marvel, making the toughest joints to taste better than the finest, high priced cuts cooked in the ordinary way on the stove. For cereals it is also splendid.

In fact it is splendid for any kind of cooking you recommend it for. It cannot be prized too highly.

Respectfully,

LEE HAMILTON.

One copy del. to Cat. Div.

JUL 24 1919

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