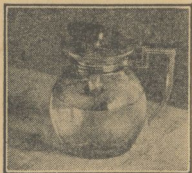
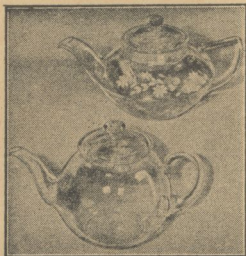


BEVERAGES

Teapots, teapot tile, measuring cup, percolator top



"Pyrex" Teapot
New Style



New Style
(with chromium cover
and handle)

"PYREX" BRAND TEAPOTS

No.	Capacity	Price
44	5 cups	\$2.50

This new teapot has advantages no teapot ever had before—no spout to break off . . . and if you should drop it, your dealer can replace the glass bowl for a fraction of the cost of the whole teapot.

Squat

22	2 cups	\$2.50
24	4 cups	3.00
26	6 cups	3.50

Round

11	1 cup	\$2.00
12	2 cups	2.50
14	4 cups	3.00
16	6 cups	3.50

See Reverse Side



"Pyrex" Measuring
Cup



"Pyrex" Percolator
Tops

TEAPOT TILE

No.
706

6 inches in diameter

Price
\$.50*

This tile fits under any size **"Pyrex"** bean pot, the quart and pint round casseroles, or smaller **"Pyrex"** dishes, as well as all the teapots.

MEASURING CUP

No.
8

1 cup

Price
.25

Pour boiling water into this measuring cup without worry of its breaking. The handle never gets too hot for comfort either, when boiling water is poured into the cup.

PERCOLATOR TOP

No.
853

standard size 2 1/8"

Price
.05

"PYREX" BRAND LOAF PANS

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions</i> <i>Inches</i>
213	1 cup	\$.20	$4\frac{7}{8} \times 3 \times 1\frac{7}{8}$
212	1 quart	.65	$9\frac{1}{8} \times 5\frac{1}{8} \times 2\frac{5}{8}$
214	2 quarts	1.00	$10\frac{5}{8} \times 5\frac{5}{8} \times 3\frac{3}{8}$



"Pyrex" Loaf Pan



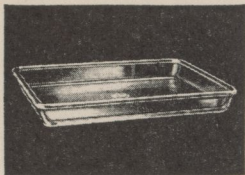
"Pyrex" Biscuit Pan

Hot breads from Southern kitchens! But never were hot breads hotter than when baked and served in the same **"Pyrex"** dish. For a glass baking dish holds the heat and keeps hot bread palatably warm all through the meal.

"PYREX" BISCUIT PAN

235	1 quart	.75	$11\frac{1}{8} \times 8\frac{5}{8} \times 1\frac{1}{4}$
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*"Pyrex" Brand
Biscuit Pan No. 235

The "Pyrex" two-piece oval dish No. 110 will keep these biscuits piping hot for serving. With maple syrup, plenty of butter and cold milk, these biscuits are favorites in many New England homes.

2 cups flour

4 teaspoons baking powder

1 teaspoon salt

4 tablespoons butter (or
other shortening)

$\frac{3}{4}$ cup milk

1. Sift flour once, measure, and sift again with baking powder and salt.
2. Cut in shortening.
3. Add milk to make a soft dough, mixing it in with spoon.
4. Turn out on lightly floured board and roll or pat lightly $\frac{3}{4}$ " thick, and cut.
5. Place in the well greased "Pyrex" biscuit pan and bake.

Time: Bake 20 minutes.

Temperature: "Pyrex" Brand dish 400° F. Other types of ware may require different temperatures.

Amount: 18 biscuits $1\frac{5}{8}$ ".
12 biscuits $2\frac{5}{8}$ ".

Other utensils suitable for baking this recipe: "Pyrex" pie plates, utility dishes, platter, refrigerator dish covers.

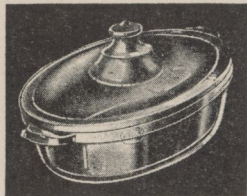
*\$.75

See Reverse Side

BISCUIT VARIATIONS

Apple Dumplings: Roll biscuit dough $\frac{1}{8}$ " thick. Cut in strips and wrap around large apples, cored and pared. Fill centers with brown sugar and dot with butter. Bake in moderately hot oven. **"Pyrex"** Brand Ware requires 400° F. only for 30 minutes.

Swedish Tea Biscuits: 2 c. sifted flour, 2 ts. baking powder, 1 ts. salt, $\frac{1}{2}$ c. butter, $\frac{2}{3}$ c. milk. Cut shortening into dry ingredients, add milk gradually to make soft dough. Roll $\frac{1}{2}$ " thick on slightly floured board. Cut into 3" squares, fold squares cornerwise, press into cinnamon and sugar mixture ($\frac{1}{3}$ c. sugar, 1 ts. cinnamon). Sprinkle thickly with remainder of sugar and cinnamon mixture. Dot with butter and bake at 400° F. 20 minutes in **"Pyrex"** Brand Ware. Amount: 6 biscuits.



*"Pyrex" Brand Oval
Shallow Baking Dish
2 qt., No. 644

"I baked this to a golden brown and set it—dish and all—on my supper table, with a blue platter underneath the "Pyrex" dish. The yellows contrasted smartly with the blue and made the corn bread look like a spot of sunlight shining through the glass dish. Whenever anyone wanted more I cut another piece. In the South they say 'Hot breads must be hot enough to melt butter.' This was—even to the very last piece!"

1 cup evaporated milk	1 teaspoon soda
1 cup water	2 teaspoons salt
2 tablespoons vinegar	1 egg
2 cups white corn meal	3 tablespoons bacon fat

1. Combine milk, water and vinegar
2. Sift dry ingredients.
3. Beat egg and add milk mixture.
4. Add liquid to dry ingredients.
5. Melt fat and stir in quickly.

6. Pour into two well greased "Pyrex" Brand 2 quart oval shallow baking dishes.

7. Bake.

Corn bread should not be made thicker than $\frac{1}{2}$ inch.

*\$1.50.

See Reverse Side

Time: 20 minutes.

Temperature: "Pyrex" Brand dish 400° F.

Amount: 6 servings.

Other utensils suitable for baking this recipe: "Pyrex" pie plates, utility dishes, cake dishes, biscuit pan, large 16" oval platter.

Menu Suggestion:

Steak with carrots, beans and potatoes, all baked on a "Pyrex" platter or shallow baking dish.

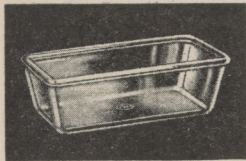
†Millicent's Corn Bread.

Fruit Salad.

†Coffee or Milk.

†See recipe.

NUT BREAD



*"Pyrex" Brand Loaf
Pan No. 214

Bake nut bread in a "Pyrex" loaf pan, leave it in the baking dish until the last piece is gone—that prevents drying out. As you know, a "Pyrex" dish never affects the taste of a food.

2 cups white flour
 $\frac{3}{4}$ cup sugar
 4 teaspoons baking powder
 1 teaspoon salt

2 cups graham flour
 1 cup nut meats
 2 cups milk
 1 egg

1. Sift white flour once; measure. Then sift flour, sugar, baking powder and salt together.
2. Add graham flour, unsifted, then nut meats.
3. Add milk and well-beaten egg.

4. Stir only until mixed.
5. Pour into greased "Pyrex" loaf pans. Allow to rise 20 minutes before putting in oven.
6. Bake.

*\$1.00.

See Reverse Side

Time: 1 hr. 15 min.

Temperature: "Pyrex" Brand Dish 325°
F.

Amount: 1 loaf.

**Other utensils suitable for baking this
recipe:** "Pyrex" loaf pan No. 212 (2
loaves).

Menu Suggestions:

For afternoon tea:

†Nut Bread Sandwiches—filled with
cream cheese.

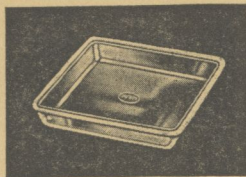
†Arkansas Date Bread Sandwiches.

†Edinburgh Tea Squares.

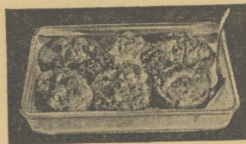
†Baked Chocolate Drops.

†Tea.

†See recipe.



"Pyrex"
 Square Cake
 Dish
 No. 809



"Pyrex"
 Rectangular
 Utility Dish

"PYREX" BRAND CAKE DISHES

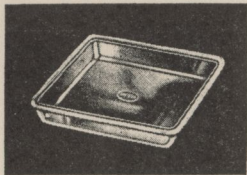
No.	Capacity	Price	Dimensions Inches
Square			
809	1 quart	\$.75	9 1/8 x 9 1/8 x 1 1/2
Round			
221	3 cups	\$.50	9 1/8 x 1 1/4

Look through the **"Pyrex"** dish and see how fast the cake is baking. Transparent dishes make baking easier for the beginner and the experienced cook as well—there's less danger of scorching or under-cooking foods.

RECTANGULAR UTILITY DISHES

230	3 cups	\$.50	5 x 9 x 2
231	5 cups	.75	10 1/2 x 6 1/2 x 2
232	2 quarts	1.00	12 5/8 x 8 1/8 x 2

AGNES' FILLED COOKIES



*"Pyrex" Brand Biscuit Square Cake Dish
No. 809

PASTRY

1. Cream shortening and sugar together.
2. Dissolve soda in milk
3. Sift flour and cream of tartar together.
4. Add milk and soda mixture and flour mixture alternately to creamed shortening and sugar until all are added. Beat for one minute or until ingredients are well blended.

PASTRY

- | | |
|--|----------------------------|
| $\frac{1}{2}$ cup butter or other shortening | $3\frac{1}{2}$ cups flour |
| 1 cup sugar | 1 teaspoon cream of tartar |
| $\frac{1}{2}$ cup sweet milk | 1 teaspoon vanilla |
| 2 teaspoons soda | 1 egg white |

FILLING

- | | |
|------------|------------------------------|
| 1 orange | 2 cups fresh or canned pears |
| 1 cup figs | $\frac{1}{2}$ cup sugar |

5. Add vanilla and fold in beaten egg white.
6. Chill pastry. Then roll into $\frac{1}{4}$ inch thickness and cut into 3 inch squares.
7. Put filling on half the cookie, fold over and bake.

*\$.75.

See Reverse Side

FILLING

1. Remove *seeds only* from orange (use the rind).
2. Put all fruit through food chopper.
3. Add sugar and cook until thick.
4. Cool before using.

Time: 15 to 20 minutes.

Temperature: "Pyrex" Brand dish 350° F. This temperature applies only to "Pyrex" dishes.

Amount: 3 dozen cookies.

Other utensils suitable for baking this recipe: "Pyrex" Pie Plates Nos. 200, 208, 209, 210, 211; Utility Dishes Nos. 231, 232; Round Cake Dish No. 221; Biscuit Pan No. 235; Platters Nos. 312, 316.

Custard cups, deep pie and
oval dishes, baked apple dish



"Pyrex"
Flared
Custard Cup

"INDIVIDUALS"—12 different sizes and shapes

"PYREX" Brand Custard or Muffin Cups

	<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions</i> <i>Inches</i>
Flared	414	1/2 cup	\$.05	3 1/2 x 2
	416	3/4 cup	.15	4 x 2 1/4
French Style	425	1/2 cup	.10	3 1/8 x 2 3/8
	426	3/4 cup	.15	3 3/8 x 2 5/8

These little **"Pyrex"** baking dishes answer the call for custard cups, salad molds, the children's dessert, the baby's vegetable or cereal feedings, and even dress up the convalescent's tray.



"Pyrex"
Deep Pie
Dishes

Ramekin	442	1/2 cup	.15	3 3/4 x 1 1/2
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"PYREX" Deep Pie Dishes

Round	452	3/4 cup	.15	4 1/4 x 1 5/8
	453	1 cup	.20	4 1/2 x 1 3/4
	455	1 1/2 cups	.25	5 1/8 x 1 7/8

See Reverse Side



"Pyrex" Oval Dishes

"PYREX" Oval Dishes

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions</i>
400	1 cup	\$.25	$6\frac{1}{4} \times 4\frac{1}{8} \times 1\frac{1}{2}$
401	$1\frac{1}{2}$ cups	.30	$7 \times 4\frac{7}{8} \times 1\frac{1}{2}$
402	2 cups	.35	$8 \times 5\frac{5}{8} \times 1\frac{1}{2}$

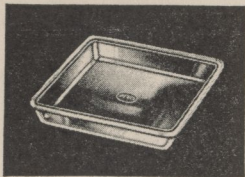


"Pyrex" Baked
Apple Dish

"PYREX" Baked Apple Dish

435	$1\frac{1}{4}$ cups	.25	$4\frac{3}{4} \times 2\frac{5}{8}$
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HUCKLEBERRY SHORT CAKE



*"Pyrex" Brand
Square Cake Dish
No. 809

"My husband and sons like this better than any other dessert we have ever had," said the friend who contributed this recipe.

3 cups flour
6 teaspoons baking powder
 $\frac{1}{4}$ cup sugar
1 teaspoon salt
 $\frac{1}{2}$ cup butter, lard or other shortening

$1\frac{1}{4}$ cup milk
1 quart hot, well sweetened canned huckleberries
(Heat Huckleberries in oven in "Pyrex" dish No. 622, as you bake the short cake)

1. Sift flour once, measure, and sift the flour, baking powder, sugar and salt together.
2. Work fat into dry ingredients.
3. Add milk, small quantity at a time.
4. Place half the mixture in a "Pyrex" square cake dish.
5. Smooth the surface of mixture gently.
6. Spread the surface with a very thin layer of softened butter.

7. Put remainder of dough on top of buttered layer.

8. Bake.

Just before serving cut in eight pieces and remove from the "Pyrex" cake dish. Split each piece open, using a fork. Place hot huckleberry sauce between layers and over top. Serve hot with cream.

*\$.75.

See Reverse Side

Time: 20 minutes.

Temperature: "Pyrex" Brand dish 425°
F.

Amount: 8 servings.

Other utensils suitable for baking this recipe: "Pyrex" utility dish No. 232, shallow oval open baking dish No. 044, pie plate No. 211, platter No. 316.

Menu Suggestion:

A family which has the reputation of always serving the best food, considers this their friends' favorite after-theatre lunch:

Oyster stew and †Huckleberry Short-cake with a choice of †tea, †coffee, †cocoa or milk.

†See recipe.

EGGS—CHEESE

Open baking dishes, two-⁵
piece dish and au gratin dish



"Pyrex" Round Open
Baker

"PYREX" BRAND OPEN BAKING DISHES—

13 shapes and sizes

Round

No.	Capacity	Price	Dimensions Inches
021	1 pint	\$.45	6 x 2 1/4
022	1 quart	.50	6 7/8 x 2 3/4
023	1 1/2 quarts	.65	7 7/8 x 3
024	2 quarts	.75	8 7/8 x 3 1/4
026	3 quarts	1.00	10 3/8 x 3 1/2

Number in Family

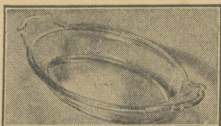
Capacity Baking Dish or Casserole Usually Found Most Useful

2
3 or 4
5 or 6
7 or 8

1 pint
1 quart
1 1/2 quarts
2 quarts

Most homemakers need various sizes of glass baking dishes. Perhaps only two members of the family come home for lunch (pint size baking dish); four are home at night for dinner (quart size). Frequently, with two guests for dinner, making six to be served, a larger dish (one and one-half quart size) is needed.

See Reverse Side



"Pyrex" Au Gratin Dish



"Pyrex" Two Piece Dish

OPEN BAKING DISHES

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions Inches</i>
Oval			
032	1 quart	\$.65	8 x 5 $\frac{7}{8}$ x 2 $\frac{7}{8}$
033	1 $\frac{1}{2}$ quarts	.75	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ x 3
034	2 quarts	.95	10 $\frac{1}{8}$ x 7 $\frac{1}{2}$ x 3 $\frac{1}{4}$
Oval Shallow			
041	$\frac{3}{4}$ pint	\$.40	5 $\frac{3}{4}$ x 3 $\frac{7}{8}$ x 2 $\frac{1}{8}$
042	1 quart	.65	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ x 2 $\frac{1}{8}$
043	1 $\frac{1}{2}$ quarts	.75	10 $\frac{1}{8}$ x 7 $\frac{1}{2}$ x 2 $\frac{1}{4}$
044	2 quarts	.95	11 $\frac{7}{8}$ x 8 $\frac{5}{8}$ x 2 $\frac{1}{2}$
Square			
053	1 $\frac{1}{2}$ quarts	.75	7 $\frac{1}{8}$ x 7 $\frac{1}{8}$ x 2 $\frac{7}{8}$
"PYREX" AU GRATIN DISH			
331	1 pint	.75	9 x 5 $\frac{7}{8}$ x 1 $\frac{1}{2}$
"PYREX" TWO PIECE DISH (oval)			
110	3 cups	1.50	10 x 7 $\frac{5}{8}$ x 2 $\frac{7}{8}$

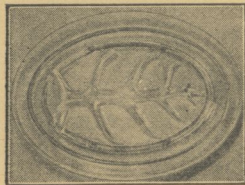
**6 MEAL-IN-ONE DISHES and
PLATTER MEALS**
(See also Chowders, Meats,
Cheese.) Platters

"PYREX" BRAND PLATTERS

<i>No.</i>	<i>Price</i>	<i>Dimensions Inches</i>
Oval		
312	\$.85	12 x 9 1/4 x 7/8
316	1.65	15 5/8 x 11 3/8 x 7/8
Well and Tree Platter		
372	1.85	15 5/8 x 11 3/8 x 7/8



"Pyrex" Oval Platter



**"Pyrex" Well and
Tree Platter**

Platter Meals and The Perfect Hostess

Here is a platter that is as much at home in the oven as on the table. You can bake foods on it and serve them . . . right out of the oven . . . full flavored . . . piping hot.

Fish perfectly served! You need never again have a baked fish break apart as you lift it from baking pan to serving dish. You can serve it right from the oven on the Pyrex Platter.

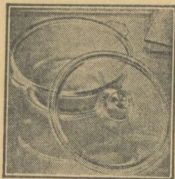
An ideal serving dish for salads! Many women

See Reverse Side

find this platter of sparkling glass so attractive that they use it for serving salads. It is especially appropriate for salmon, tuna, crab and lobster salads.

Steak and mushrooms is a favorite dish with almost everyone. And there is no more delicious way of cooking it than baking both together on the Pyrex Platter. Add the mushrooms the last 10 minutes.

Pork chops with apples. If you are tired of fried pork chops — try baking them on the "Pyrex" Platter. It is one of the easiest ways to prepare them and one of the most delicious.



"Pyrex"
Round
Casserole



"Pyrex"
Round Deep
Casserole

"PYREX" BRAND CASSEROLES—18 shapes and sizes

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions Inches</i>
Round Casseroles			
164	1 cup	\$.40	4 ¹ / ₈ x 1 ⁷ / ₈
621	1 pint	.65	6 x 2 ¹ / ₄
622	1 quart	.75	6 ⁷ / ₈ x 2 ³ / ₄
623	1 ¹ / ₂ quarts	.95	7 ⁷ / ₈ x 3
624	2 quarts	1.15	8 ⁷ / ₈ x 3 ¹ / ₄
626	3 quarts	1.50	10 ³ / ₈ x 3 ¹ / ₂
683	1 ¹ / ₂ quarts	1.00	7 ⁷ / ₈ x 3

Cure the Cold Potato Complex

To keep mashed potatoes (or other vegetables) really hot until serving time: Place them in a **"Pyrex"** casserole, dot with butter, put in the oven, and leave them during that 5 or 10 minutes between "dishing up" and actual serving time.

Round Deep Casseroles

502	14 ounces	\$.50	4 ¹ / ₈ x 3 ¹ / ₈
504	1 quart	1.00	5 ³ / ₄ x 4 ¹ / ₂
506	2 quarts	1.50	7 ¹ / ₄ x 5 ³ / ₄

See Reverse Side



"Pyrex"
Oval Casserole

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions Inches</i>
Oval Casseroles			
632	1 quart	\$1.00	8 x 5 $\frac{7}{8}$ x 2 $\frac{7}{8}$
633	1 $\frac{1}{2}$ quarts	1.25	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ x 3
634	2 quarts	1.50	10 $\frac{1}{8}$ x 7 $\frac{1}{2}$ x 3 $\frac{1}{4}$



"Pyrex" Oval
Shallow Casserole

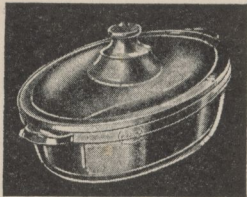
Oval Shallow Casseroles			
641	1 $\frac{1}{2}$ cup	\$.50	5 $\frac{3}{4}$ x 3 $\frac{7}{8}$ x 2 $\frac{1}{8}$
642	1 quart	1.00	9 $\frac{1}{8}$ x 6 $\frac{5}{8}$ x 2 $\frac{1}{8}$
643	1 $\frac{1}{2}$ quarts	1.25	10 $\frac{1}{8}$ x 7 $\frac{1}{2}$ x 2 $\frac{1}{4}$
644	2 quarts	1.50	11 $\frac{7}{8}$ x 8 $\frac{5}{8}$ x 2 $\frac{1}{2}$



"Pyrex"
Square Casserole

Square Casserole			
653	1 $\frac{1}{2}$ quarts	1.25	7 $\frac{1}{8}$ x 7 $\frac{1}{8}$ x 2 $\frac{7}{8}$

CHOP SUEY SURPRISE



***"Pyrex"** Brand 2 qt.
Oval Shallow
Casserole No. 644

From a Friend Who Gives Smart Suppers. *"One of my old favorites when I'm entertaining without a servant is Chop Suey Surprise, baked in a two quart **"Pyrex"** casserole. It can stand for a few minutes after baking and that gives me time to relax and greet my guests. Then there is no last minute transferring of foods from baking to serving dishes."*

4 tablespoons butter (or
other fat)
1 lb. ground steak or
hamburger
1 cup chopped onions
2 teaspoons salt

1 cup chopped celery
2 cups tomato pureé or
stewed tomatoes
3 tablespoons honey
2 cups cooked macaroni

1. Place fat in skillet and sauté hamburger and onions in it for 5 minutes or until meat and onions are thoroughly browned. Add salt.

2. Place in well greased **"Pyrex"** 2 quart casserole; add celery, tomatoes, honey and macaroni, and mix gently.

3. Bake.
*\$1.50.

See Reverse Side

Time: 1 ½ hours.

Temperature: "Pyrex" Brand dish 350°
F.

Amount: 8 servings.

**Other utensils suitable for baking this
this recipe:** "Pyrex" 3 qt. casserole
No. 626 (1 ½ times recipe), 1 qt.
casseroles No. 622, No. 632, No. 642
(½ recipe).

Menu Suggestion:

†Chop Suey Surprise.

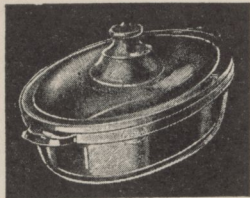
Whole Wheat Bread and Butter.

†Ginger Ale Fruit Salad.

†Coffee, Crackers and Cheese.

†See recipe.

ADELINE'S RICE AND VEAL STEAK



***"Pyrex"** Brand
1 1/2 qt. Oval Shallow
Casserole No. 643

*Be sure to serve this dish VERY HOT; lukewarm veal is always disappointing. When you bake and serve mutton, lamb or veal in "**Pyrex**" casseroles, second helpings are really hot. Such a relief to Mother and Sister, whose meals need no longer be interrupted by those unnecessary trips to the kitchen for "food that's a little hotter"!*

1 lb. veal steak cut 3/4"
thick

1/2 cup rice

1 large or 2 medium
size tomatoes

1 medium size Spanish
onion

2 green peppers

1 1/2 teaspoon salt

1. Place seared boned veal steak in bottom of well greased "**Pyrex**" casserole.
2. Wash rice and spread over meat. Add 1 1/2 teaspoons salt.
3. Cut tomato into four thick slices and place on rice.

4. Then put thick onion slice and 1/2 a slashed pepper on each tomato slice.
5. Cover with boiling water and put lid on "**Pyrex**" dish.
6. Bake.

*\$1.25.

See Reverse Side

Time: 1 1/2 hours.

Temperature: "Pyrex" Brand dish 300°
F. Other types of ware may require
different temperatures.

Amount: 4 servings.

**Other utensils suitable for baking this
recipe:** "Pyrex" 1 1/2 qt. casseroles No.
623, No. 633, or No. 653.

Menu Suggestion:

†Adeline's Rice and Veal Steak.

†Parkerhouse Rolls.

Lettuce Salad with Cranberry or Cur-
rant Jelly.

†Coffee Custard in "Pyrex" custard
cups.

Iced Orange Juice, served in No. 44
"Pyrex" teapot.

†See recipe.

"PYREX" BRAND PIE PLATES—6 sizes and shapes

Their generous capacities permit varied uses as baking dishes for soufflés or tea cakes, for baked apples or sweet potatoes.



"Pyrex" Round Pie
Plate

<i>No.</i>	<i>Capacity</i>	Round <i>Price</i>	<i>Dimensions</i>
			<i>Inches</i>
205	$\frac{3}{4}$ cup	\$.15	$4\frac{7}{8} \times 1\frac{1}{8}$
208	2 cups	.40	$8\frac{1}{8} \times 1\frac{1}{2}$

Hot Pie. Hot mince or apple pie may be brought right to the table in a **"Pyrex"** pie plate and served onto individual pie plates—a popular practice with families who like pie hot.

209	3 cups	.45	$9\frac{1}{2} \times 1\frac{1}{2}$
210	4 cups	.50	$10\frac{1}{2} \times 1\frac{1}{2}$
211	5 cups	.65	$11\frac{1}{2} \times 1\frac{1}{2}$
Hexagonal			
200	3 cups	.75	$9\frac{3}{4} \times 1\frac{1}{4}$





*"Pyrex" Brand
Utility Dish No. 232

Filling

1. Cook pitted dates with water over low flame until a paste is formed. When cool add lemon juice.

Pastry

1. Cream butter and sugar together.
2. Then add sifted flour, rolled oats and salt.
3. Stir until mixture holds together.
4. Place half the mixture in an ungreased "Pyrex" utility dish, and smooth it.

Filling

- 1 cup dates
- 1 cup water
- 1 tablespoon lemon juice

Pastry

- 1 cup butter
- 1 cup sugar
- 1 cup flour
- 2½ cups rolled oats
- ½ teaspoon salt

(This layer should not be more than ¼" thick.)

5. Spread the surface with the cooled filling.
6. Cover with the remainder of the pastry and bake.
7. After removing from oven mark into 2" squares. Cut when cold. These cookies are more delicious if chilled before serving.

*\$1.00.

See Reverse Side

Time: 30 minutes.

Temperature: "Pyrex" Brand dish 325°
F.

Amount: 24 squares.

Other utensils suitable for baking this recipe: "Pyrex" utility dish No. 231, cake dishes No. 221, No. 809, biscuit pan No. 235, all pie plates, platters No. 312, No. 316.

Menu Suggestion:

Sunday Night Tea

†Cheese-Tomato Soufflé.

Buttered Toast or Crisp Crackers.

†Tomorrow's Salad.

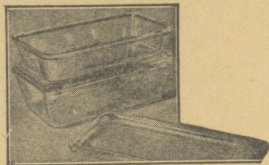
†Edinburgh Tea Squares.

†Baked Chocolate Drops.

†Tea or Coffee.

†See recipe.

"PYREX" BRAND REFRIGERATOR DISHES



"Pyrex" Rectangular
Refrigerator Dishes



"Pyrex" Square
Refrigerator Dishes

<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions</i> <i>Inches</i>		
Rectangular					
592	3 cups	\$.75	5	x 9	x 2
593	5 cups	.95	5	x 9	x 3
594	2 quarts	1.50	5 $\frac{5}{8}$	x 10 $\frac{5}{8}$	x 3 $\frac{3}{8}$

When you are away from nine to five but like to eat dinner at home, just prepare your whole meal in the morning in **"Pyrex"** refrigerator dishes—vegetables—meat—dessert. Slip the dishes into your refrigerator, and when you come home at night, put them into the oven. Then the foods come from the oven to the table, saving almost endless worry and dishwashing.

Square					
662	2 cups	\$.65	6	x 6	x 2
663	4 cups	.75	6	x 6	x 3

See Reverse Side

The No. 440 refrigerator set includes the two square and the rectangular dishes No. 592 and No. 593. The cost is \$2.95.

There's probably not a single "**Pyrex**" dish which has not been used at some time in the refrigerator. And although just these five are generally designated as "refrigerator dishes," remember you can make every single "**Pyrex**" dish you possess do triple duty—BAKE—SERVE—REFRIGERATE.

VEGETABLES

Soup and Chowders

10

Mushroom dish, double compartment dish, sectional plate



"Pyrex" Mushroom Dish

"PYREX" BRAND MUSHROOM DISH—with bell cover

	No.	Capacity	Price	Dimensions Inches
Dish	302	1 cup	\$.35	6½ x 1
Cover	952		.65	4½ x 5¼
Combination	152		1.00	



Double Compartment Dish

DOUBLE COMPARTMENT BAKING DISH

130 (each side) 2 cups \$1.00 9¾ x 17/8

Saves Three Dishes

When two different foods are baked and served in the double compartment dish, there's but one dish needed instead of four (2 for baking and 2 for serving).



Sectional Plate

SECTIONAL PLATE

311 \$.95 10¾ (diam.)

See Reverse Side

SOUPS—CHOWDERS Bean Pots

"PYREX" BRAND BEAN POTS OR DEEP CASSEROLES

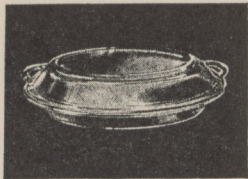
<i>No.</i>	<i>Capacity</i>	<i>Price</i>	<i>Dimensions Inches</i>
502	14 oz. (1 $\frac{3}{4}$ c.)	\$.50	4 $\frac{1}{8}$ x 3 $\frac{1}{8}$
504	1 quart	\$1.00	5 $\frac{3}{4}$ x 4 $\frac{1}{2}$
506	2 quarts	1.50	7 $\frac{1}{4}$ x 5 $\frac{3}{4}$



"Pyrex" Brand
Bean Pot

Although the "Pyrex" Bean Pot bakes beans perfectly, it is also ideal for cooking all kinds of dishes en casserole, especially squab, or fowl cooked with vegetables—deep dish puddings—baked fruits. Convenient, too, for soups and chowders, which may be put in the oven to cook along with the meat. As a container in the refrigerator for eggs, heads of lettuce, cabbage or radishes, many housewives find that it cleverly supplies a long-felt want.

SOUTHERN CORN PUFF



*"Pyrex" Brand
Two-Piece Oval Dish
No. 110

This two-piece dish, patterned after ancient silver service designs, is particularly attractive on the dinner table and may be used in the oven as well. It is either a covered dish or two baking dishes, as you wish.

3 eggs

1 teaspoon salt

1 pint canned corn

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

1 slice buttered bread

1. Beat yolks of eggs, add corn, salt and pepper.
2. Beat whites of eggs until they stand in peaks.
3. Fold egg whites in corn mixture.
4. Place in well greased "Pyrex" two-piece dish.

5. Trim crusts from bread, cut in fingers and lay butter side up across across top of dish. Then bake until firm and brown.

*\$1.50.

See Reverse Side

Time: 30 minutes.

Temperature: "Pyrex" Brand dish 325°
F.

Amount: 4 servings.

Other utensils suitable for baking this recipe: "Pyrex" 1 qt. open baking dishes No. 022, No. 032, No. 042, utility dish No. 231.

Menu Suggestion:

Vegetable Luncheon

†Corn Puff.

†Stuffed Tomatoes.

Grapefruit and Orange Juice (half
and half) or milk.

Whole Wheat Bread Sandwiches.

†See recipe.

BAKED ASPARAGUS



*"Pyrex" Brand
No. 622 Casserole

Baked in a "Pyrex" casserole, asparagus is superior in color, texture, flavor and appearance to boiled asparagus. Stalks are entire and smooth and have none of the worn away or tangled appearance of boiled asparagus. Oven-baking vegetables conserves the minerals so necessary in building strong and healthy bodies.

1 lb. asparagus tips

3 tablespoons butter

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

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

1. Wash and place asparagus tips in a well buttered "Pyrex" casserole.
2. Pour $\frac{1}{4}$ cup water into casserole.

3. Dot with butter and add salt.
4. Put cover on casserole and bake.

*\$.75.

See Reverse Side

BAKED ASPARAGUS (Continued)

Time: 40 minutes.

Temperature: "Pyrex" Brand ware 400° F.

Amount: 6 servings.

Other utensils suitable for baking vegetables: Any one of the "Pyrex" covered casseroles or beanpots may be used to bake vegetables in the oven. The No. 110 "Pyrex" two piece oval dish is very satisfactory, also.

BAKING VEGETABLES SAVES FUEL

When vegetables are baked in the same oven with the meat, pie or pudding, fuel costs are about 10% less than if the vegetables are cooked on top of the stove and the meat in the oven, home economists tell us.

Many vegetables, such as carrots, celery, sweet potatoes, spinach and squash, taste better when oven-cooked. They are less apt to become mushy and fall

apart than when boiled on top of the stove, and have a richer, fuller flavor.

Try baking squash in a large covered "Pyrex" casserole, instead of putting the pieces on the oven rack. Winter squash, baked uncovered, loses about 40% of its original weight, but baked in a "Pyrex" casserole, loses only about 20%. Thus it is moist and tender instead of stringy and dry.

Squash baked in a 300° F. oven without a utensil requires 2 hours, while squash in a covered "Pyrex" casserole needs only 1 1/2 hours at the same temperature.

Baked and served in a "Pyrex" dish vegetables arrive at the table hot and appetizing.