



FOOD SURPRISES  
*from*  
The *MIRRO* Test Kitchen



PRICE TEN CENTS



*Utensil Cupboard  
in the MIRRO Test Kitchen*



## Good Cooking Made Better by MIRRO

**W**E know you will be interested in our MIRRO Test Kitchen because of the practical work done there. The kitchen itself would please you, for it is not one of those elaborate, specially built affairs, but a real home kitchen with modern range, portable cupboards, cabinet, etc., bought in the open market and assembled for daily use.

Our pictures show only sections of this handy workshop, but it would delight the housewife to see the excellent assortment of utensils and numerous small conveniences.

Mirro utensils, planned with the combined skill of a scientific laboratory and a Home Economics expert, are tried out here by this expert, who also has had long experience as a practical housewife. So we are constantly working toward better food.

Some of the results of our experiments are presented in the following recipes. The recipes offered may be easily divided or doubled according to the size of the family. Quantities are correct for the utensils indicated. With good foods as a foundation successful meals are assured with Mirro.

The importance of proper utensils is realized by the thoughtful cook, for food is made or marred in the cooking. Modern ranges and aluminum ware have banished the tiresome hours of "pot-watching" from the kitchen. The perfected Mirro utensils are the last word in housewifely satisfaction: it only remains for her to choose her individual needs. The

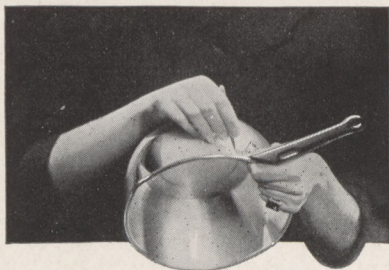
right material, design and size are offered in the Mirro line.

Utensils made as Mirro Utensils are, of thick, hard metal, are bound to be durable. The cost may not seem cheap at the outset, but the service given more than offsets the price, with no upkeep to consider.

A small equipment of utensils, wisely chosen from the Mirro line, has every advantage over a large miscellaneous assortment. Judgment in selecting a roaster, for instance, is just as desirable as in buying a frock—for the roaster outlasts many frocks. If the roaster be a Mirro, it is a permanent investment.

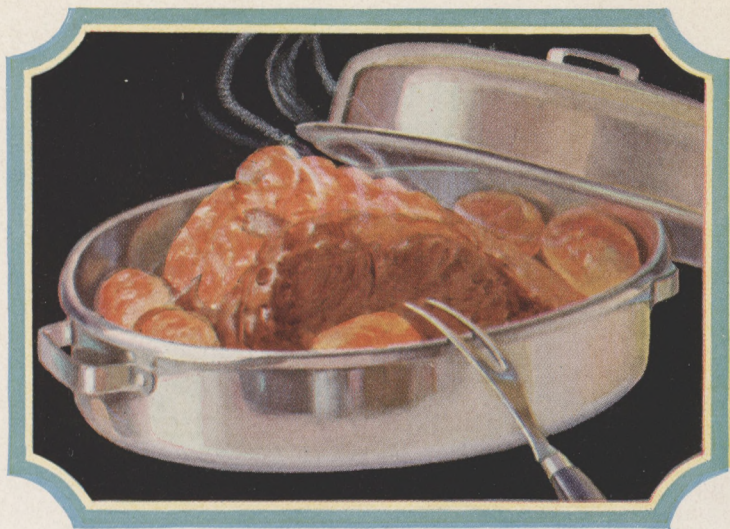
### Date Your Aluminum

To prove the economy of any utensil is very easy, if the date be scratched upon it. Just buy any Mirro Utensil and date it with the month and year of purchase. Long before it has begun to wear out you will know that Mirro is amazingly economical. The busy, thrifty woman of today knows that "Long Wear and Little Care" is assured with Mirro ware.



### The MIRRO Guaranty

*MIRRO Aluminum is guaranteed against any defects in material, construction or workmanship.*



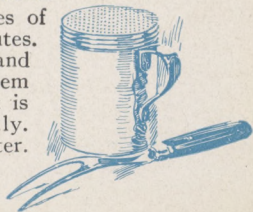
## Mirro Roast of Beef and Browned Potatoes

**A** **STANDING** roast of the first two ribs is the best choice for a small family.

Score the fat side of the meat to prevent skin from shrinking and place the roast, bones down, on the perforated tray in MIRRO Roaster. Sear in a very hot oven (500° to 600°) for twenty minutes. Then season with salt and pepper, dredge lightly with flour and place cover on pan, with valve open. Reduce heat to moderate (about 300°) and allow 12 minutes to the pound for rare meat, 15 for medium and 20 if desired well done.

**BROWNED POTATOES.** Select potatoes of medium size and boil in jackets 10 or 12 minutes. Drain, cover with cold water, remove skins and place in roaster after meat is seared, turning them about to coat surface with fat. When meat is half done turn potatoes over and salt lightly.

Serve potatoes around roast on hot platter.







## Mirro Roast Chicken

**A**FTER the bird is stuffed and trussed into shape, spread with equal parts of butter and seasoned flour creamed together. Allow twenty minutes to the pound for roasting, a strong heat at first to crisp the surface, and moderate later, adding one cup of boiling water before covering. Use the round **MIRRO** Roaster with valve in cover open. **SAVORY DRESSING.** To three cups of stale bread add a teaspoon of poultry seasoning, also salt and pepper. Chop several stalks of celery, an onion and some parsley. Add this to bread with one-quarter cup of soft butter or drippings and about one-half cup of water to make moist, not wet. Mix well and cook about 15 minutes in **MIRRO** Frying Pan before stuffing fowl.



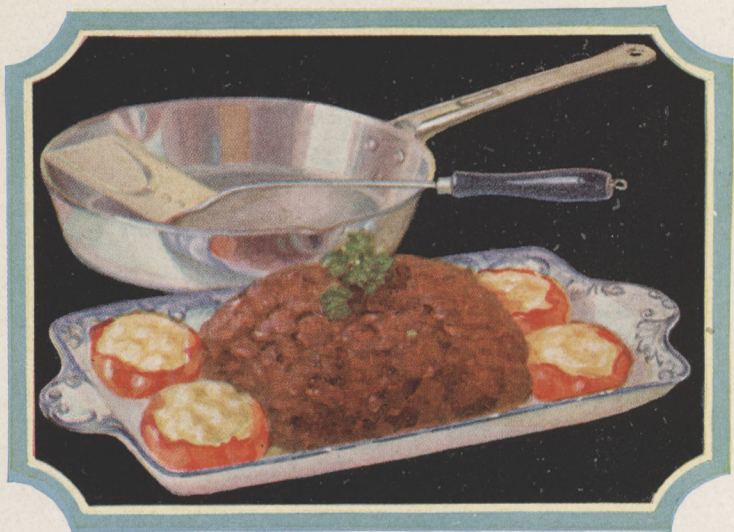


## Mirro Veal Cutlets with Cream Gravy

**H**AVE veal cutlets or kidney chops cut three-fourths of an inch thick. Roll these in well-seasoned flour, cook in MIRRO Frying Pan with one-quarter cup of fat; butter or bacon fat may be used but salt pork fat is best. When well browned add one-half cup of boiling water, place quarters of green bell peppers on top of meat, cover close and reduce heat. Let simmer about 20 minutes, remove meat and peppers to hot platter and make the gravy. Pork tenderloin or chops may be cooked in the same way.

**CREAM GRAVY.** To three tablespoons of fat in the pan add three of flour, stir well and pour in one and one-half cups of milk. Cook slowly, stirring constantly until smooth and thickened. Season as desired and strain around the meat. Minced onion may be added to the fat in making the gravy, if liked.





## Mirro Quick Meat Roll

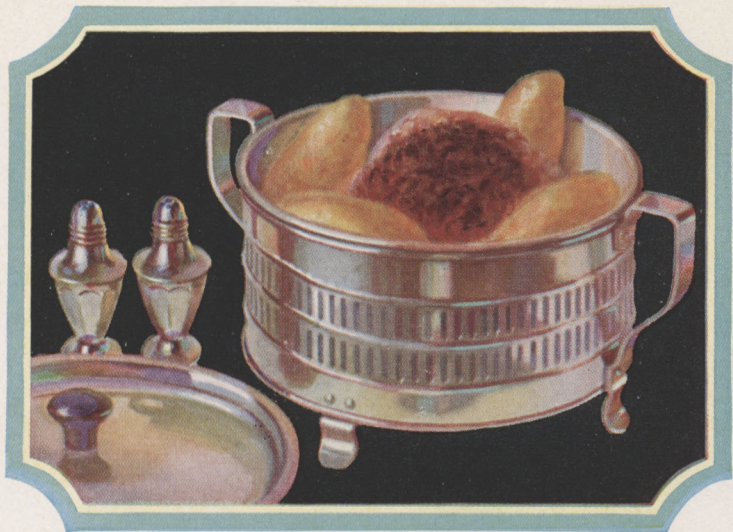
**F**OR three-quarters pound of chopped beef round use three-quarter cup of bread softened in milk, then drained. The milk may be used for the creamed celery. Mix meat, bread, salt, pepper, a little nutmeg, a tablespoon of lemon juice and a beaten egg. Flatten into shape and dredge well with flour.

Melt two tablespoons of butter in MIRRO Fry Pan, and cook a sliced onion slowly in this. Remove onion and place meat in pan. Brown well, then reverse carefully with cake turner and finish cooking, allowing about 20 minutes in all.

Place on serving dish, surround with halves of tomato filled with creamed celery or corn, and garnish with celery tips. Parboiled green peppers may be substituted for tomatoes, or smothered onions used for a border.





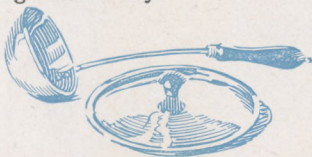


## Mirro Ham Shoulder with Sweet Potatoes

**T**HE boneless smoked shoulder butt, sometimes called sweetmeat, is a good buy for small families.

Wash and scrape well before cooking, then cover with cold water and simmer until tender, using onion, celery, green pepper, etc. for seasoning as desired. When done remove to MIRRO Casserole, cover with brown sugar and stick with cloves if liked. Add sweet potatoes as directed below, and cook in moderate oven one-half hour, basting twice with syrup.

**SWEET POTATOES.** Boil four medium-sized potatoes until almost done, then remove skins, and place in sauce pan with three tablespoons each of butter, sugar and water. Cook slowly, turning occasionally until clear looking, then place around ham, pour syrup over and finish in the oven. The entire cooking of potatoes may be done in the oven if preferred.





## Mirro Cauliflower with Cheese Sauce

**C**HOOOSE a fine firm head of cauliflower and place head down in salt water to soak one-half hour. Remove to MIRRO Sauce Pan with stalk down, add boiling water to half its depth, cover close and boil gently until tender but not broken. Turn into MIRRO Strainer to drain, then invert on hot serving dish. A slice of dry bread or toast placed on top of cauliflower or cabbage while cooking absorbs the odor, and is easily removed with a pancake turner.

**CHEESE SAUCE.** Melt three tablespoons of butter in MIRRO Sauce Pan, add two of flour and when smooth pour in one cup of milk. Stir over a slow fire until thickened and add one-half teaspoon of salt and about one-third cup of grated cheese. Pour over the cauliflower, sprinkle top with paprika and serve at once.



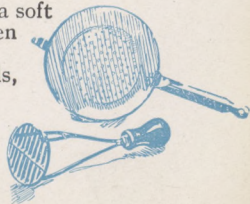


## Mirro Potato Bread

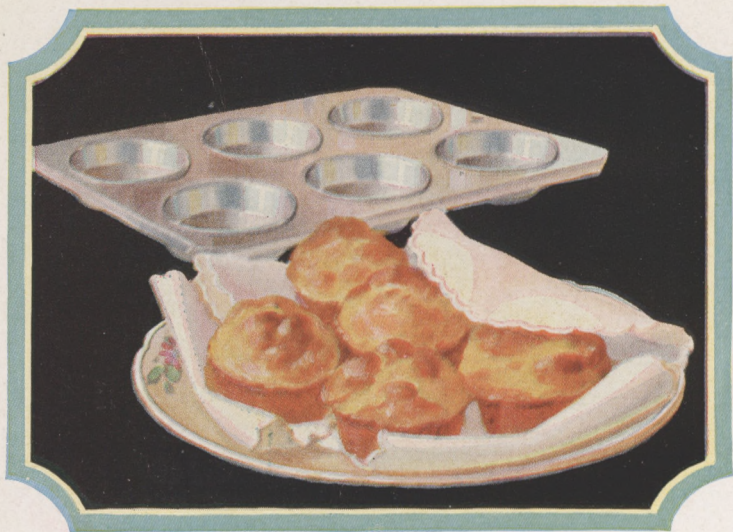
**S**OFTEN a cake of compressed yeast in one-quarter cup of lukewarm water with one tablespoon of sugar; stir this into one-half cup of flour, cover and leave to rise. Scald one cup of milk, pour onto one tablespoon of lard, one-half tablespoon of butter, one teaspoon of salt and three-quarter cup of riced potato. When lukewarm add yeast sponge and about three and one-half cups of flour for a stiff dough. When this is light cut down, work into two smooth balls, press into MIRRO Bread Pan and when light again bake as a twin loaf.

Brush the top with water for a crisp crust; for a soft one spread a little butter over the loaves when baked. Temperature 350°.

Use the same dough for delicious potato rolls, baked in MIRRO Muffin Pans.







## Mirro Luncheon Muffins

**R**UB two or three tablespoons of shortening into one and one-half cups of flour that has been sifted with three teaspoons each of baking powder and sugar and three-quarter teaspoon of salt. Beat one egg light, add one-half cup of milk and stir into flour. If vegetable oil or melted shortening be used mix it with the egg and milk.

Grease MIRRO Muffin Pan and half-fill with muffin batter; this is not a pour, but a drop batter, like very soft biscuit dough. Pat tops with a spoon dipped in milk and sprinkle with sugar. Bake in a hot oven (400° to 450°).

For variety, add spice, nuts, dates or raisins to the flour before wetting. For a quick coffee cake bake in a MIRRO Layer Cake Pan with a generous topping of butter, brown sugar and cinnamon.





## Mirro Fruit Cookies

**C**REAM two-third cup of shortening and two cups of sugar; add a cup each of chopped nuts and raisins, then beat in three eggs singly. Sift three cups of flour with one teaspoon of soda and one-half teaspoon of salt and add to batter with three tablespoons of cream. Drop by spoonfuls on MIRRO Cooky Pan and bake at 425°. This makes about sixty cookies, filling the pan twice.

The recipe may be varied with cocoa, spices, molasses, dates, figs, prunes, grated lemon or orange rind, or a sprinkling of grated cocoanut.

To keep the cookies soft place an apple or orange in the jar—for a crisp cooky, keep in a tin box. They keep longer on a high shelf.





## Mirro Angel Food Cake

**B**EAT twelve egg whites with one-quarter teaspoon of salt until frothy, then add one teaspoon of cream of tartar and beat stiff. Fold into this one and one-half cups of sugar, then one cup of flour (each sifted four times). Flavor with a tablespoon of orange and lemon juice mixed and bake in a MIRRO Angel Food Cake Pan in 275° to 300° oven.

**STRAWBERRY SAUCE.** Cream one-half cup of butter and beat in gradually one and one-half cups of powdered sugar and one egg yolk. Stir in gently just before serving, a cup of halved strawberries, adding them gradually. Other fruits may be used, as raspberries, cherries or very ripe peaches, and jam or preserves substituted for fresh fruit, using less sugar in the sauce. MIRRO Sunshine Cake is also delicious with a fruit sauce, placing a generous spoonful on each slice.



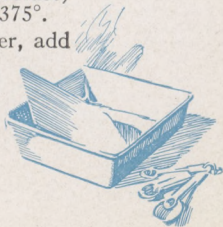




## Mirro Mocha Layer Cake

**C**REAM one-half cup of shortening and beat in one cup of sugar; when very smooth add two beaten egg yolks. Sift two cups of pastry flour twice with three teaspoons of baking powder and one-fourth teaspoon of salt, and add to batter alternately with two-thirds cup of milk. Flavor with three-fourths teaspoon of extract (vanilla and almond mixed) and fold in stiff egg whites last. Spread batter very thin at center and higher at sides (to insure level surface) in loose bottom MIRRO Layer Pans. Bake at 375°.

**FROSTING.** Cream one-third cup of butter, add one-half cup of powdered sugar, then one square of melted chocolate. Stir in alternately two tablespoons of black coffee and about one and one-half cups of sugar. Spread between layers, on top and sides and sprinkle with nuts if desired.



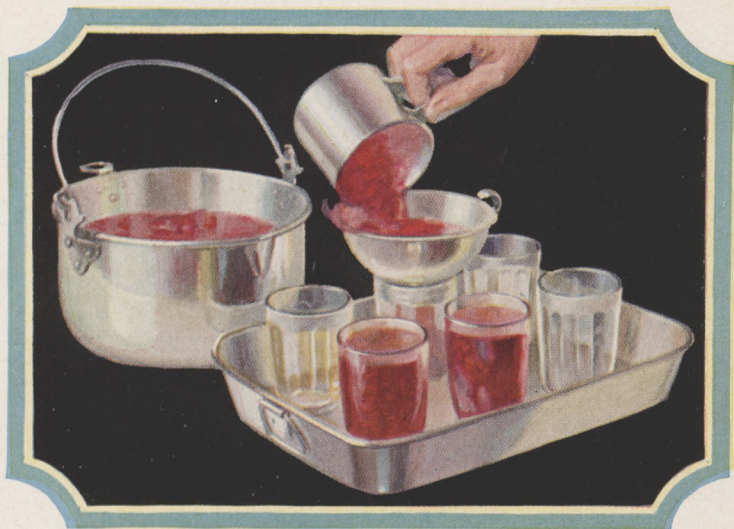


## Mirro Spiced Prune Pie

**W**ASH three-quarter pound of choice prunes and soak overnight. Cook slowly in same liquid until tender, drain and remove stones. For one cup of the prune liquid mix two and one-half tablespoons of corn starch with one-third cup of sugar, one-quarter teaspoon of cinnamon and a speck of salt. Moisten this with one-quarter cup of water, stir into the hot liquid and let cook slowly fifteen minutes, —then cool.

Sift one cup of pastry flour with one-fourth teaspoon of salt and chop in one-third cup of firm shortening. Add cold water gradually (about one-fourth cup) and pat lightly into a thick strip. Fold ends over, roll out and place in MIRRO Pie Pan, fill with prunes and pour the thickened liquid over them. Place strips of pastry across and bake about twenty minutes. Oven temperature 450°.





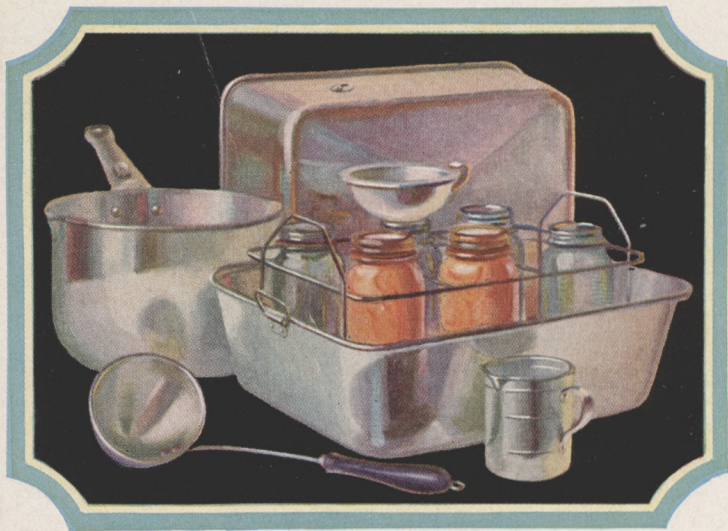
## Mirro Raspberry Jam

**W**ASH fruit and drain well. Weigh before placing in MIRRO Preserving Kettle. Crush lightly to draw the juice and cook gently fifteen or twenty minutes according to quantity. Add sugar which has been heated, allowing three-fourths of a pound to each pound of fruit. Then cook until a spoonful placed on a chilled saucer looks glossy and does not separate. If the sugar is not first heated it should be added a little at a time. Long cooking of fruit and sugar impairs flavor and darkens the product. For best results prepare small quantities at a time.

Pour the jam into sterilized glasses placed on a folded cloth in a MIRRO Drip Pan containing a little water. Cover fruit with scalding hot paraffine, replace tops when firm, and place labels on glasses before putting away.



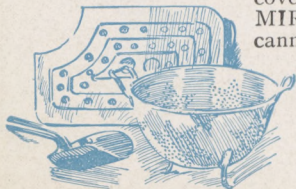




## Mirro Canned Peaches

**M**AKE a syrup in MIRRO Sauce Pan in proportion of three pounds of sugar and one quart of water boiled five minutes with half a dozen peach stones. Strain into a double boiler to keep hot while preparing fruit.

Scald ripe peaches in boiling water one minute, drain quickly and place in cold water. Remove skins, cut in halves or quarters as desired and pack solid in hot sterilized jars. Dip rubber rings in hot water and place on jars. Pour in the hot syrup and put covers on, but do not tighten. Set into MIRRO Roaster on perforated tray with canning rack, surrounded with hot water. Process for 20 minutes, remove cover of roaster, tighten tops, remove jars—wipe dry and label when cool.





*An Interesting Corner in the  
MIRRO Test Kitchen*

*MIRRO*  
The Finest Aluminum