

# NEW PROCESS



## Time *and* Temperature Cook Book

No. 11





*For Sale By*

*Capital Supply Company*

*135 Central Avenue*

*ALBANY, N. Y.*

# NEW PROCESS

## Gas Ranges

*with*

# LORAIN

## OVEN HEAT REGULATOR



Manufactured by

**New Process Stove Company**  
Division of American Stove Co.  
4301 Perkins Ave.  
Cleveland, Ohio

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## *Preface*

The purpose of this book is to enable the owner of a Lorain-equipped Gas Range to develop quickly exact measurements of Time and Temperature for her own favorite recipes by using as a starting point whichever recipe in this book closely approximates her own special recipe.

You would consider it a terrible hardship to go back to ancient days and be compelled to cook over an open fire or a grid. These things, you would say, belong to the dead past and are not for modern women. But have you happened to think that the ordinary range of today is also far behind the times? That compared with New Process improvements, the average kitchen stove is almost completely out of date? Because, for one thing, it is possible with the new scientific features to cook automatically, to cook without watching, to save time, fussing, worry, and thereby to conserve strength and health, to say nothing of the saving of gas and of food that is so often spoiled by unregulated heat.

Now, as a modern housekeeper, are you not entitled to the most modern labor and time-saving equipment, and is not your cooking the prime essential of your household economy?

Consider then the merits of the latest improved features found only in New Process Lorain Equipped Gas Ranges. What is more sanitary and easy to keep clean than an all-enamel (interior and exterior) gas range.

The Hingeless Flush Front eliminates all dirt catching hinges, bolts and door catches.

You will enjoy the convenience of the roomy cooking top, the large broiler that accommodates large steaks, etc., and the additional height of the broiler that adds greater convenience than in the old style shallow broilers.

The side linings are dove-tailed in such a manner as to permit ease in removing when necessary. The cleats on which the racks slide, have no sharp corners to scratch or cut the hands.

Have you noticed the warming closet door under the cooking top? A very convenient place to heat plates before serving or for keeping foods warm.

The large sanitary porcelain enamel door handles, add beauty to the plain design door frames in either pearl gray enamel or nickel finish.

Note the mica covered opening under the oven door. This is the exclusive visible feature, which allows you to see the flame when using either the oven or broiler, without opening the door.

You will appreciate the convenient and roomy cross shelf over the cooking top. The top of the oven is not marred by the flue pipe and collar as the flue connection is placed on back of range.

Your dealer will gladly show you these and many other features which you should investigate before buying your gas range.

## HOW THE LORAIN OVEN HEAT REGULATOR IS USED

**F**OR many years the baking of foods was an uncertain process. It was difficult to keep the oven at the proper temperature. The oven flame had to be lowered or raised by hand. Today a device called the **Lorain Oven Heat Regulator** keeps the oven **automatically** at a constant temperature. If a home manager desires to bake a layer cake at 375 degrees, the temperature of the oven will remain 375 degrees as long as the gas is allowed to burn.

The Lorain Oven Heat Regulator is very easy to use. A red wheel on which oven temperatures are stamped, forms a part of the regulator. By turning the wheel so that the temperature desired is indicated, the oven will be heated to that temperature and kept at that temperature when the oven burner is lighted. See illustration, page 6.

Read carefully the directions that came with your stove. The oven is heated to the desired temperature when the oven flame begins to decrease in size.

When ready to light the oven, strike a match, turn the gas on full and apply the lighted match to the gas. Make sure that the gas is burning, then close the oven door.

Those who have baked in an ordinary gas range often have the habit of opening the oven door every few minutes. **With a heat-regulated oven, oven-watching is unnecessary** when the regulator is set at the correct temperature. In fact, each time the oven door is

opened, the oven is cooled and more gas is consumed in order to heat it again to the temperature at which the wheel is set. When the baking is completed, be sure to turn off the gas.

## ACCURATE MEASURING, MIXING AND BAKING

In working out the recipes contained in this book, the ingredients were **measured accurately**. In using the recipes in the home, the ingredients should be measured accurately also.

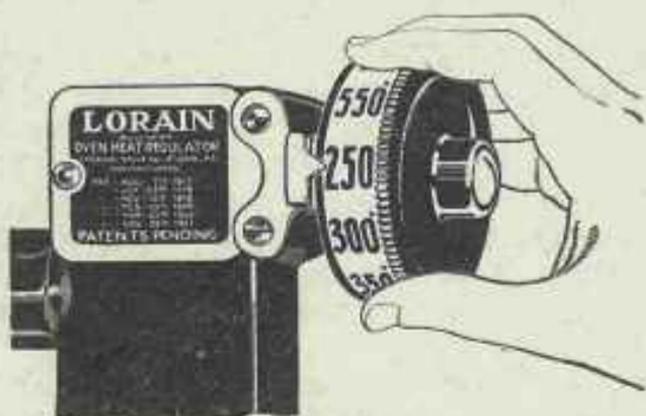
**Utensils for measuring foods accurately** are to be found among house-furnishing supplies. Measuring cups and measuring spoons are necessary to secure the best results.

**To measure accurately, level measurements must be made.** All measurements indicated in the recipes are level. Level cupfuls and spoonfuls are made by filling the cup or spoon with the material and then leveling it with a knife. For measuring half and quarter spoonfuls, a set of measuring spoons may be used or a spoonful may be divided lengthwise through the middle to obtain a half-spoonful and the half may be divided crosswise to obtain a quarter-spoonful. By a cupful is meant a standard  $\frac{1}{2}$  pint measuring cup, full. Quarter, third and half cupfuls are indicated on measuring cups.

**To secure satisfactory results, it is necessary to mix the ingredients with care.** For this reason the directions for combining ingredients given in these recipes are explicit.

After the ingredients of a cake or other baked mixture are measured and mixed carefully, they need to be **baked accurately** to insure success. Many a

cake has been ruined in baking. With a heat-regulated oven, however, the proper baking of a cake becomes an easy matter. For cakes, breads, roasts and all other baked foods, the Lorain Self-Regulating Oven is invaluable.



*One easy turn of the Lorain Red Wheel gives you a choice of measured and controlled oven heats for any kind of oven cooking or baking.*

## TABLE OF CONTENTS

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	<b>Pages</b>
CHAPTER I. Biscuits and Bread	8-9
CHAPTER II. Muffins	10-11
CHAPTER III. Cakes and Cookies	12-14
CHAPTER IV. Frostings and Fillings	15-16
CHAPTER V. New Process Gas Ranges	17-31
CHAPTER VI. Pies	32
CHAPTER VII. Baked Vegetables	33
CHAPTER VIII. Oven-Cooked Fruits and Desserts	34-35
CHAPTER IX. Whole Meal Cooking	36-39
CHAPTER X. Lorain Oven Method of Canning	40-45
CHAPTER XI. Time and Temperature Chart	46-48