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A Century of Progress in Cooking



1834

AGRICULTURAL
BUILDING



1934

The
National
PRESSURE COOKER

"National Pressure Cooker"

STANDARD FOR 25 YEARS

In no field of daily life is the progress of the past hundred years more apparent than in cooking. The hardships of preparing three meals a day under pioneer conditions are inconceivable to the modern housewife. The coming of modern stoves and fuel and improved equipment moved much of drudgery, yet women still expended the greater part of their energy in preparing the family food. The turn of the century brought in the steam pressure cooker, which has not only revolutionized cooking methods but has made possible the great home industry of canning.

For the past twenty-five years, the National Pressure Cooker has been and still is the favorite pressure cooker, known for its simplicity, its safety, and its reliability. To equip yourself with a National is to be truly modern, fully in step with the progressive spirit of the times.

FOR COOKING

Ideal for general home cooking. Cooks in one-third of the usual time required, saving time and fuel and keeping the kitchen cooler. Makes tough cuts of meat and old fowl tender, tasty, and delicious. Saves all the natural juices of meat. Cooks vegetables without water, thus retaining the natural mineral salts that are usually poured away. An entire meal may be cooked simultaneously in the pressure cooker, including meat, vegetables, dessert and even cereal for tomorrow's breakfast. The pressure cooker method is the most economical way of cooking beets, baked beans, whole hams, and similar foods usually requiring long cooking. The National Pressure Cooker is perfect for sterilizing infants' feeding utensils, small instruments and bandages.

FOR CANNING

The pressure cooker makes it absolutely safe to can non-acid vegetables, meat and fish without loss through spoilage or danger of botulism. It is the only safe way of canning such foods and the only method recommended by the U. S. Department of Agriculture and endorsed by home economics instructors, and home demonstration agents everywhere. The high temperature necessary for killing heat-resistant spores cannot be secured in a water bath. Only the pressure cooker makes it possible to reach the required temperature of 250°.

Besides affording safety, the National Pressure Cooker cuts processing time to a third. Does away with the hot, steamy water bath and keeps the kitchen comfortable for working.

Use the National for all kinds of canning and for extracting fruit juices in jelly making.

Cook These Splendid Meals The Pressure Cooker Way in Only 15 Minutes

MENU NO. I

Tomato Juice Cocktail
Fricasseed Chicken* Drop Dumplings*
Parsley Potatoes* Green Beans*
Pumpkin Pie**

Select year-old, plump chicken. Disjoint in usual manner. Place in bottom of cooker with four cups of boiling water, salt and pepper to taste.

Place rack with short pins over chicken, and on this put the colander pan filled with whole, peeled potatoes.

On top place another inset dish, filled with green beans, prepared for cooking.

Place cover on cooker and fasten clamps. Put over fire and leave petcock open until steam issues freely. Then close the petcock and allow the pressure to go to 15 pounds, then lower flame. Hold the pressure at 15 pounds for 18 minutes. Release steam. Be sure the hand on gauge indicates zero before unfastening the clamps of cooker.

Remove beans and potatoes. Drop dumplings in the chicken broth, place cover on cooker, fasten clamps, and steam for 5 minutes with petcock open. To thicken gravy, mix two teaspoons of flour, with warm water to make smooth paste. Add before removing chicken and dumplings. Bring to a boil and serve. Season beans with butter. Place potatoes in dish. Pour melted butter over them and sprinkle with chopped parsley.

DROP DUMPLINGS

2 cups flour, 2 teaspoons baking powder, level teaspoon salt. Mix thoroughly, and add enough milk to make soft dough that can be dropped from a spoon.

MENU NO. II

Fruit Cup Appetizer

Swiss Steak* Cole Slaw
Parsnips* Rice*
Steamed Fruit Pudding* Wine Hard Sauce

Make the hard sauce and place in refrigerator to chill. Prepare fruit cup of fresh fruit or canned fruit combined with some fresh fruit and place in refrigerator to chill. Have steak cut from tender part of round $\frac{3}{4}$ inch thick. Sear to a golden brown in hot fat on bottom of pressure cooker. Add 2 cups tomato puree and salt and pepper to taste with 1 medium onion. Over this place rack with short legs. On rack place inset pan containing scraped parsnips split in half lengthwise without water and over this place second pan containing 1 cup rice washed clean and 1 cup water. Close cooker and proceed to operate cooker as in first menu. Cook ten minutes at 15 pounds pressure. While meat is cooking prepare cole slaw. Remove foods from cooker and place parsnips in fat to brown for just a minute or two. Serve immediately.

* Cooked in Pressure Cooker.

** Pumpkin canned in Pressure Cooker.



Endorsed by Teachers,
Demonstration Agents
and Millions of House-
wives.



The NATIONAL IS SAFE, RELIABLE and COMPLETE

THE National Pressure Cooker is a steam-tight vessel constructed to cook under steam pressure. It must not be confused with the "waterless" method of cooking. Every detail has been scientifically designed and expertly constructed. The cooker itself is of heavy, cast aluminum, accurately machined and highly polished. The heavy domed cover is clamped down to the body to give a perfect steam-tight joint.

In the cover are a pressure gauge, which records the number of pounds pressure inside, a petcock which is opened or closed to release or retain steam, and a safety valve which releases the steam automatically if the pressure goes above a certain point. A wide margin of safety is allowed, making the cooker absolutely safe and reliable.

Inside the cooker are three beautifully polished aluminum inset dishes, one of which is perforated, a cast aluminum rack adjustable to three heights, cross bails which enable the inset pans to be

stacked one above the other, and a pair of lifters. Also included with the cooker is an eighty-page handbook giving complete instructions for cooking, canning and sterilizing with the cooker, recipes, menus and time-chart.

The cooker comes in four sizes, having a liquid capacity of 10, 12, 18, and 25 quarts.

DIMENSIONS AND CAPACITIES

Size of Cooker in Quarts	10	12	18	25
Interior Diameter, In.	9	10	11½	12½
Interior Height, In.	8¾	9	10½	11½
Net Weight, Lbs.	11	14	18	21
Shipping Weight, Lbs.	13¾	16	21¾	25
Capacity—Pint Jars	5	7	8	18
Capacity—Quart Jars	3	4	5	7
Capacity—2 Quart Jars	0	0	3	4
Capacity—No. 2 Cans (Pt.)	6	8	14	16
Capacity—No. 3 Cans (Qt.)	2	5	8	10

"Why Cook For
Hours When
Minutes
Will Do?"

National CAST ALUMINUM WARE "Heavy Cast - Built to Last!"

This complete line of sturdy cast aluminum kitchenware has been built with the same high standards of workmanship and materials which have maintained the National Pressure Cooker reputation for a quarter of a century. Made of close-grained cast aluminum of uniform thickness throughout. Brilliantly polished exterior surfaces, sunray finish inside. Detachable handles of enameled hardwood. All covers precision fitting to prevent escape of steam.



DUTCH OVEN

One of the earliest American cooking utensils now presented in modern form. May be used for stewing, roasting, braising, and preserving. Includes aluminum trivet and self-basting cover. 5 and 6½ qt. sizes.



SAUCEPANS

Ideal for waterless cooking and for dried fruits, cereals, jelly and deep fat frying. Close fitting covers; generous pouring lip. 5 sizes—1, 1½, 2, 3, 4 qt.



CHICKEN FRYER

Deep skillet with self-basting cover, ideal for chicken frying, and Swiss steaks. 10½ inch diameter.

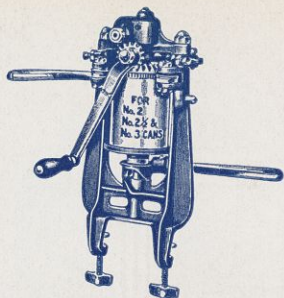


TRIPLICATE SET

Three triangle-shaped vessels fitting over a single burner. May be used individually. One detachable handle for the set. Each pan holds 3 quarts.

These are just a few items selected from the complete line of National Cast Aluminum Ware.

Manufactured by NATIONAL PRESSURE COOKER COMPANY, Eau Claire, Wis.



THE NEW, IMPROVED
National Seal-O-Matic
 CAN SEALER
It Seals It Cuts It Reflanges

Made of sturdy, hardened metals, built to last. Easy to operate. Easy to adjust. Takes 3 sizes of cans—Nos. 2, 2½ and 3. Each can may be used 3 times! Gives a perfect hermetic seal with a few easy turns. Seals up to 150 cans an hour. Opens the cans neatly and quickly. The only ball-bearing sealer for home use on the market, the most durable and still the lowest priced.

Complete with Reflanging Attachments and 32-page Instruction and Recipe Book, \$11.50
 ONLY **11**

Here's Why You'll Want to Can in Tin!

- it reduces spoilage.
- there is no breakage.
- tins are easier to pack.
- no juices can be extracted.
- more tins than jars may be processed at one time.
- tins are plunged at once into cold water.
- tins are easier to store and to ship.
- contents are removed whole.
- it's cheaper—with the new National Seal-O-Matic that reflanges.

NATIONAL COOKER SALES CO.
 35 S. Dearborn St. -- CHICAGO, ILL.