

BAMBERGER'S
COOK BOOK
For The Busy Woman
Including a Complete Guide to
Kitchen Management

by Mabel Claire



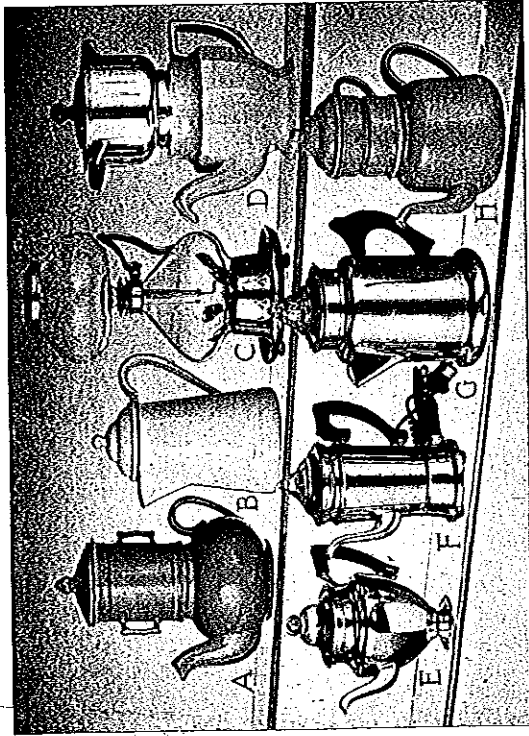
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C. 1932

that there is a border of the green water cress showing. Put a tiny bit of mayonnaise and a sprig of parsley in the center. This may be spread on light, round crackers instead of the toast. 12 canapés.

Blini

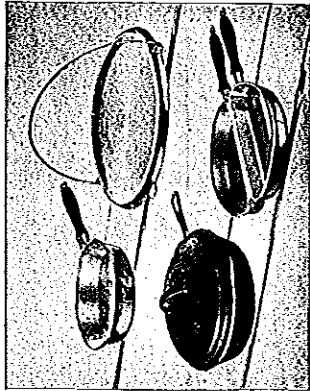
Make a pancake batter from the recipe under hot breads. Make into pancakes about 2 inches across. Cover them with caviare that is just moistened with sour cream and a little lemon juice. Whip $\frac{1}{2}$ cup of thick sour cream with 1 teaspoon lemon juice and a few grains of salt. Heap a spoonful of sour cream in the center. The pancakes should be hot. Another way to make the blini is to use the recipe for French pancakes given under hot breads. Make the cakes 2 inches across. Spread with the caviare mixture, mask with cream, roll up each cake and secure with a toothpick. Place a small amount of sour cream mixture on each one. A small can of caviare will make 6 canapés.



What kind of COFFEE?

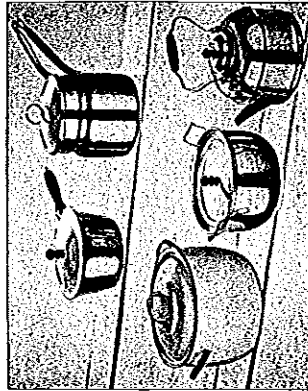
- Boiled?** Then you'll want a regular coffee pot, in enamel, like the one shown B.
- Perked?** On the stove, in one of aluminum like illustrations, E and G. Or at the table, in an electric percolator, shown F.
- Drip?** In drip coffee makers like the French type of enamel and pottery shown A and H. Or if you like to make very clear coffee, use the special glass equipment illustrated C, or the china pot with an aluminum drip, shown in D.

For FRYING and BROILING



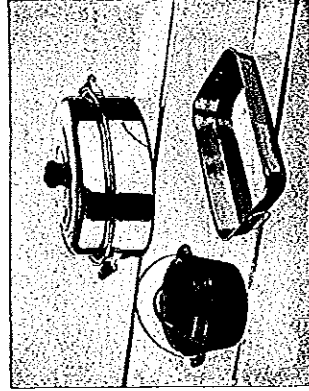
Illustrated are skillets of iron and aluminum which come in various sizes and with covers if you want them. Also an omelet pan, and a combination griddle and broiler.

For BOILING



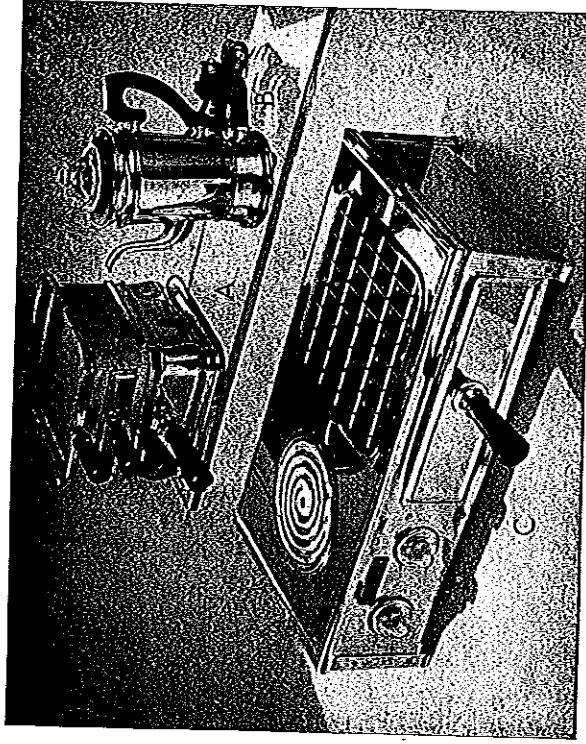
Illustrated is one saucepan of a set of three; a four quart sauce pot with cover; a one quart stainless steel double boiler; and a jolly little copper tea kettle.

For ROASTING



Illustrated are an oblong roaster in aluminum, an aluminum baking pan and a Dutch oven in iron.
If you have all of these in your cupboard you are ready for any sort of cooking.

PROPER UTENSILS



The gentle art of TABLE COOKERY

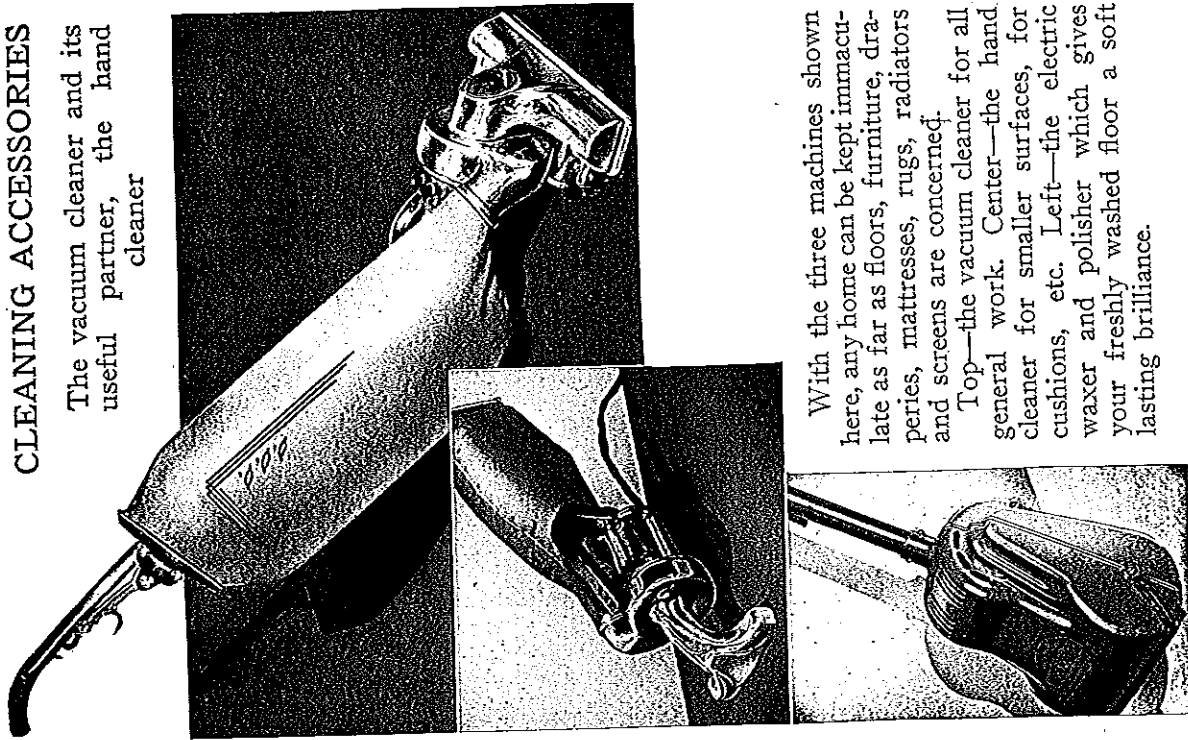
is a comparatively new one with this generation. We have learned how to make things a little easier for ourselves, with electricity as an important help, of course.

Illustrated

- A—This small and compact electric grill can boil, fry, and toast, and its amazingly versatile performance is no more surprising than the fact that all this goes on in such a little space.
- B—The electric percolator is a very important member of the trio. It makes good coffee, too.
- C—This broiler and hot plate is ample for the small family in a city apartment where space is limited. It has an ingenious broiling compartment. It works with speed and excellent results.

CLEANING ACCESSORIES

The vacuum cleaner and its useful partner, the hand cleaner

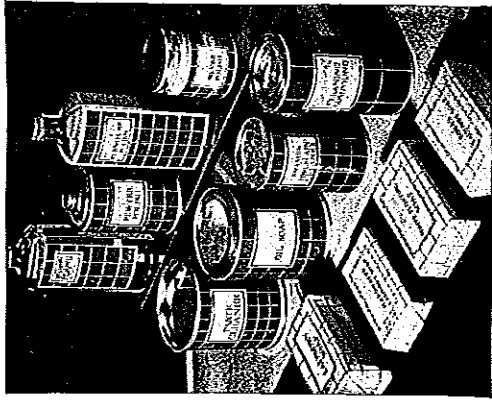


With the three machines shown here, any home can be kept immaculate as far as floors, furniture, draperies, mattresses, rugs, radiators and screens are concerned.

Top—the vacuum cleaner for all general work. Center—the hand cleaner for smaller surfaces, for cushions, etc. Left—the electric waxer and polisher which gives your freshly washed floor a soft lasting brilliance.

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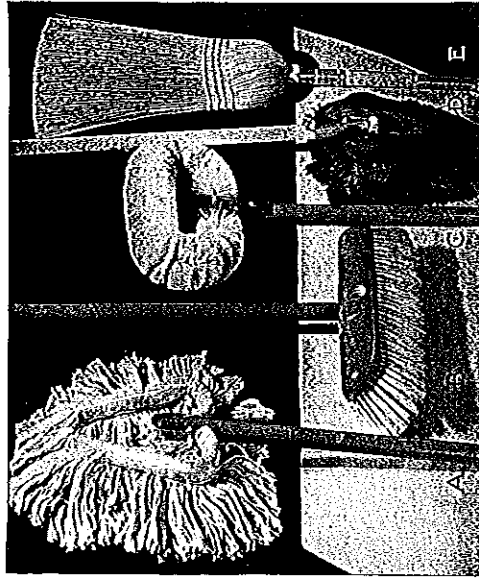
Here's real Help for HOUSE CLEANING



Do a thorough job—have ready all the special helps that make your work lighter and pleasanter—your cupboard should hold special polish for silver, for pewter, for furniture, for floors. And special cleansers for tile, for painted surfaces, for fabrics.

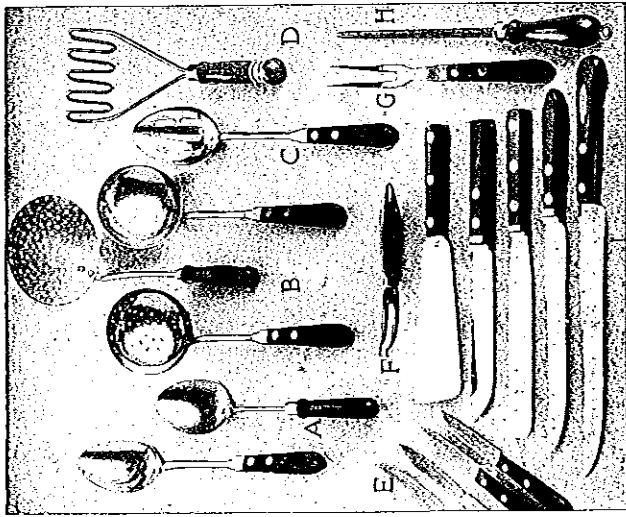
Special MOPS too—

- A—Dust mop
- B—Push broom
- C—Wall brush
- D—Polish mop
- E—Sweeping broom



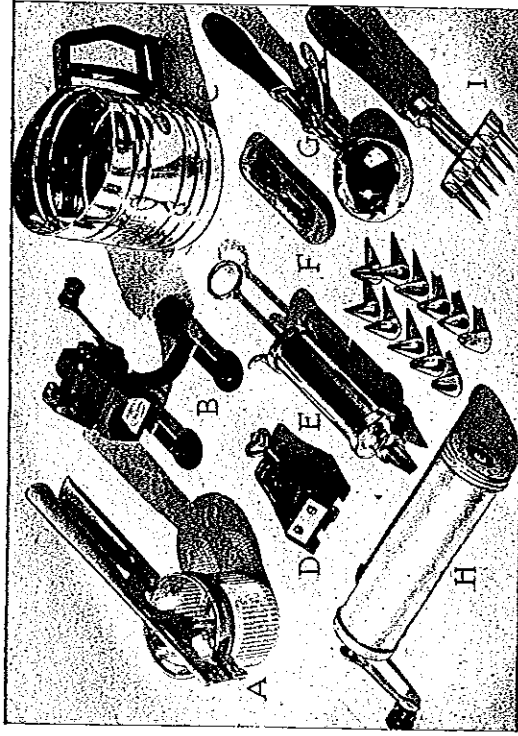
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Good
CUTLERY
is
essential
for
good
COOKERY



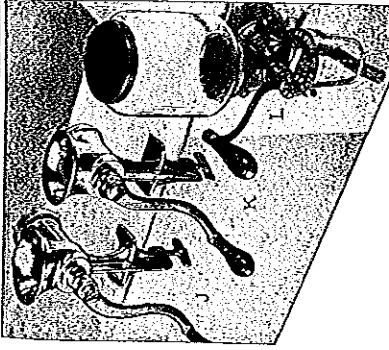
You should have all of these:

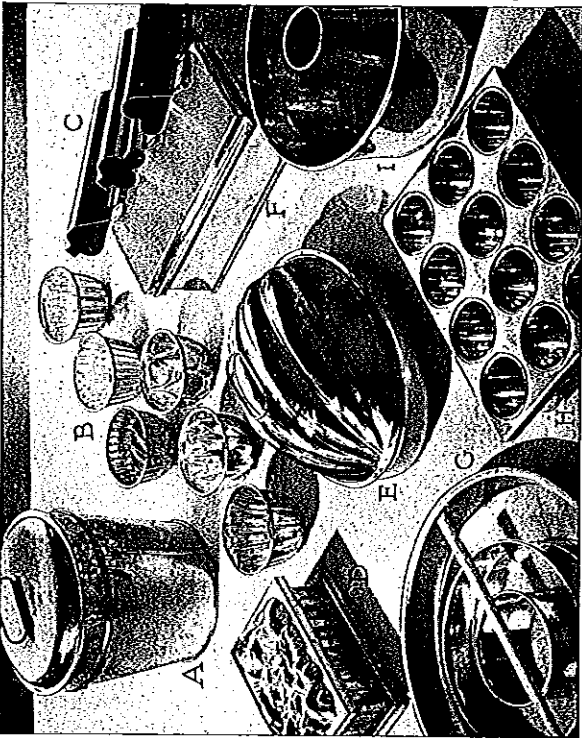
- A—Spoons for basting, mixing, stirring.
- B—Ladles for skimming, serving.
- C—Spoon for straining juice from vegetables.
- D—Potato masher of strong wire and wood.
- E—Paring knives of various shapes.
- F—Grapefruit knife for extracting seeds.
- G—Meat fork with short strong prongs.
- H—Knife sharpener of butcher steel.
- I—Slicing knives and spatulas, various sizes.



Special TOOLS to
speed work

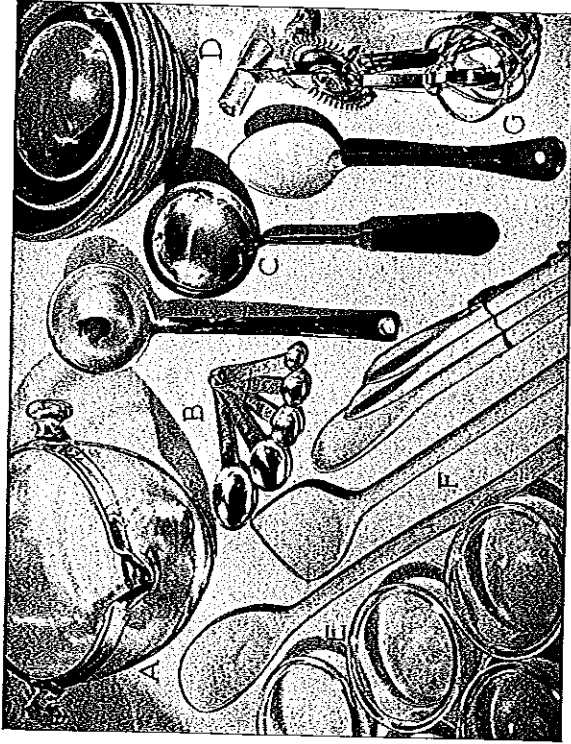
- A—Potato ricer or press.
- B—Mechanical pea sheller.
- C—One-hand flour sifter.
- D—Table bean stringer.
- E—Cake decorating set.
- F—This egg timer will prevent over-boiling.
- G—Scoop for ice cream or mashed potatoes.
- H—A cookie press for fancy little cakes.
- I—Many-pointed ice pick works faster.
- J—Meat grinder which cuts raw meat efficiently.
- K—Food chopper for vegetables, nuts, crackers.
- L—If you like really fresh coffee use a grinder.





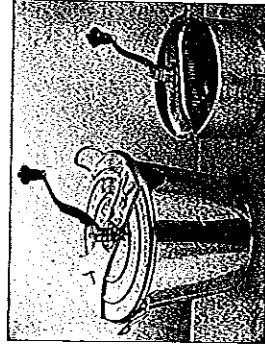
If you want to MOULD puddings, or ice cream, or custard

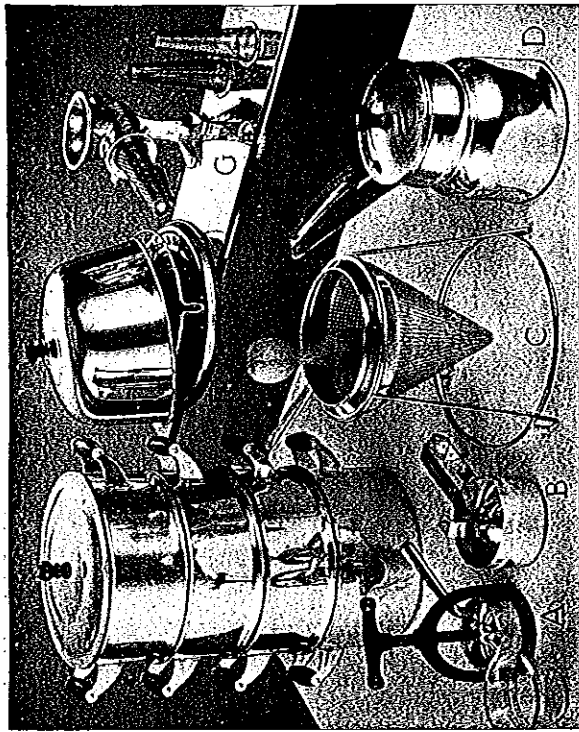
- A—For steaming Boston brown bread, or puddings. With or without center tube.
- B—Individual jelly moulds are pretty.
- C—Ice box cookie moulds are amusing.
- D—For making a very special, fancy mousse.
- E—For making ice cream in a melon mould. Cuts nicely.
- F—For making Neapolitan ice cream bricks.
- G—For pretty cakes, use the checkerboard cake pan.
- H—Pans like this for corn cake, muffins, or popovers.
- I—This is for angel cake or sponge cake-making.



Are you a GOOD MIXER?

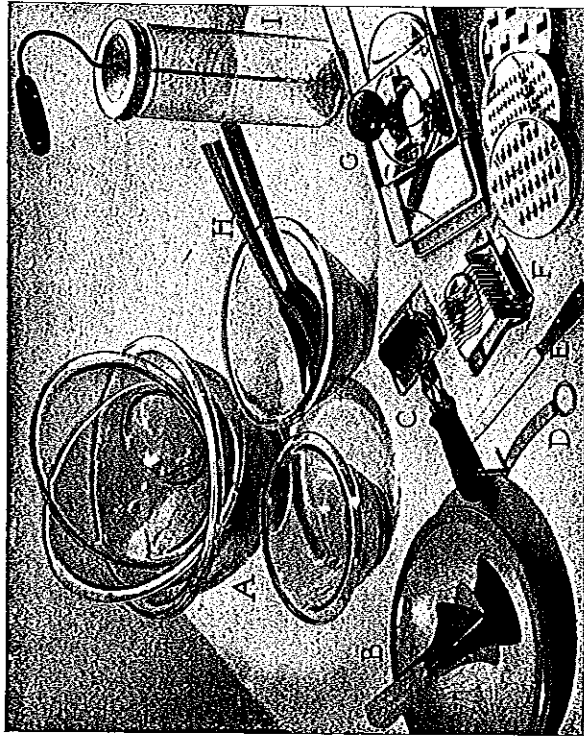
- You can be if you have the proper implements.
- A—Special mixing bowl with spatter-proof edge and knobs to hold it by. Of strong glass, with lip for pouring.
 - B—Measuring spoons are indispensable.
 - C—Mixing spoons and ladles of aluminum or enamel.
 - D—Mixing bowls of crockery in sets.
 - E—Some cunning cups for custard or cakes.
 - F—Some cooks prefer wooden mixing spoons.
 - G—An egg beater of stainless steel.
 - H—Bread mixers come in various sizes.
 - I—Cake mixers make your work easier and they do a thorough job of mixing ingredients.





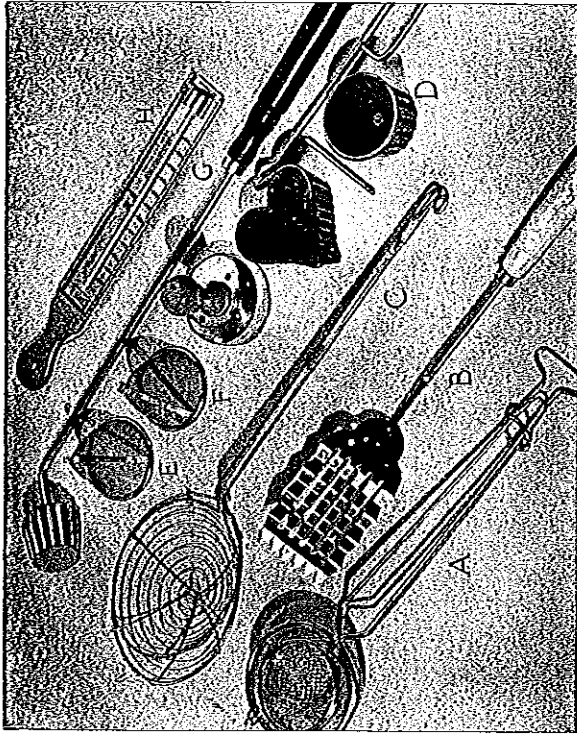
If there is a baby—or an invalid to cook for—you'll need some **SPECIAL EQUIPMENT**

- A—Beef juice extracted by turn of handle.
- B—A fruit juice extractor, easy to use.
- C—Sieve for making purée of cooked vegetables.
- D—Double boiler for cereals, puddings, and baby's formula.
- E—Steamer for cooking vegetables and cereal at once.
- F—Top stove oven for baking potatoes, custards, vegetables.
- G—To remove fibrous matter from vegetables, tendons from meat, seeds and skin from fruits.



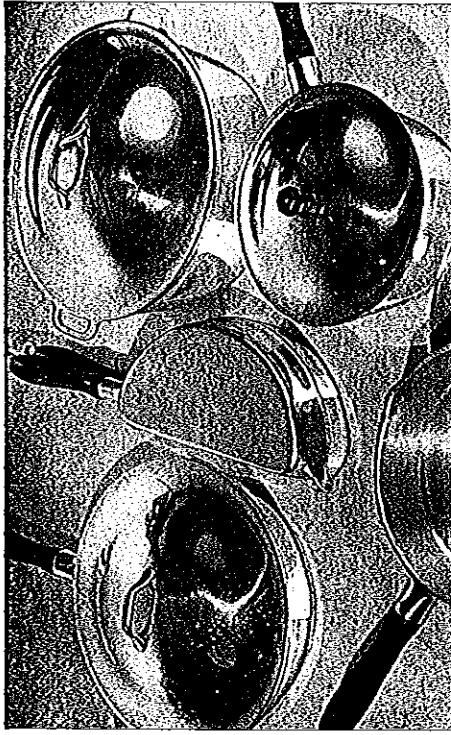
When you start to make **A SALAD**—have these ready . . .

- A—Nice glass bowls with good, wide edge.
- B—A chopping set if you're using nuts.
- C—A parsley mincer is a handy thing.
- D—A quirl does decorative things to vegetables.
- E—No tomato can escape this sharp knife.
- F—The egg slicer is indispensable.
- G—For slicing and grating vegetables.
- H—The expert chooses wooden forks and spoons.
- I—For beating eggs, mayonnaise or cream, easily.



When you're getting ready for
DEEP FAT FRYING
 be prepared with proper tools

- A—Fryer for making birds' nests.
- B—A frying fork with rippled tines.
- C—A wire skimmer is useful.
- D—Cast iron moulds for patties.
- E—Croquette moulds of wire.
- F—Wood-handled doughnut cutter.
- G—This long-handled implement makes timbales.
- H—You will need a deep-fat thermometer.

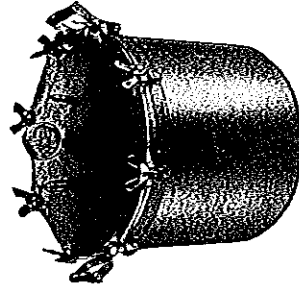


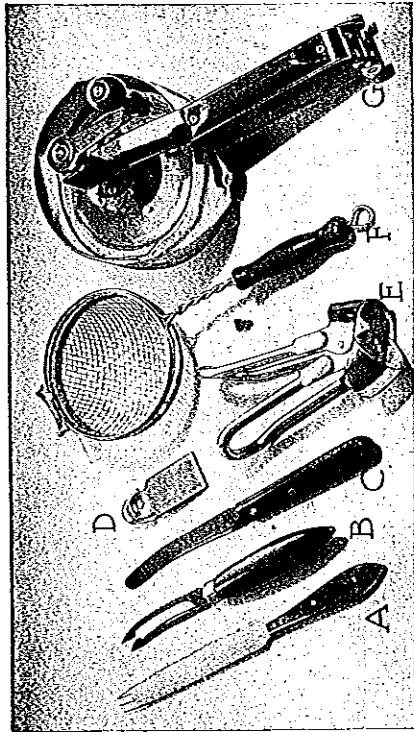
**This BUSINESS of
 "Waterless Cooking"**

Waterless cooking is really a misnomer for this cooking method is really accomplished by low-pressure steam. The proper equipment is a variety of cast aluminum utensils as shown above, and in these vessels, little or no water is used.

**This is a
 Pressure Cooker**

It saves about a third of the time usually consumed in boiling or roasting foods, and it conserves about 2/3 of the fuel usually consumed in preparing a meal. All you need is one burner, turned low. This method improves the flavor of meats, and allows you to use less expensive cuts.

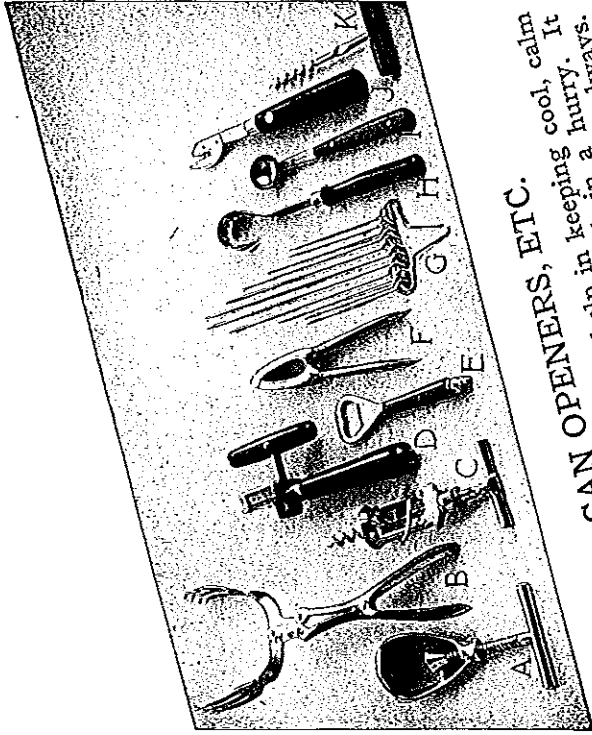
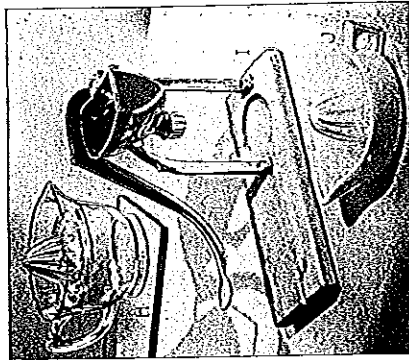




TOOLS for fixing FRUITS

- A—Tomato slicer with a serrated edge.
- B—Grapefruit knife for removing seeds and fruit.
- C—Grapefruit knife with a sharp curved blade.
- D—For hulling strawberries and picking chickens.
- E—Sturdy grapefruit corer, easy to use.
- F—Coarse mesh strainer for orange juice.

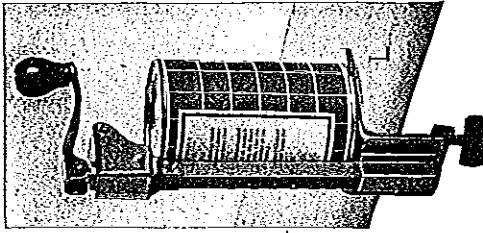
- G—Rotary juicer for oranges; there's a larger one for grapefruit.
- H—Glass reamer with strainer top and pitcher.
- I—One or two strokes of the lever — and out pours the juice of limes, lemons, oranges or small grapefruit.
- J—A good, big man-sized reamer of opaque glass.



CAN OPENERS, ETC.

These small tools are a great help in keeping cool, calm and collected when you're trying to cook in a hurry. It pays to have them handy, and in good condition always.

- A—Nutcracker for extracting meats whole.
- B—A fork for potatoes or any hot foods.
- C—A high-powered, especially good corkscrew.
- D—A grand can opener; comes in several sizes.
- E—Bottle opener with colored handle.
- F—A strong, efficient nut cracker.
- G—Skewers for roasts and meats en brochette
- H—Makes beautiful curls of butter.
- I—For making balls of potato, fruit, etc.
- J—The tried and true version of can-opener.
- K—Corkscrew with a keen, sharp thread.
- L—Quick, clean jobs done by this table model can opener.



CHAPTER XXVII

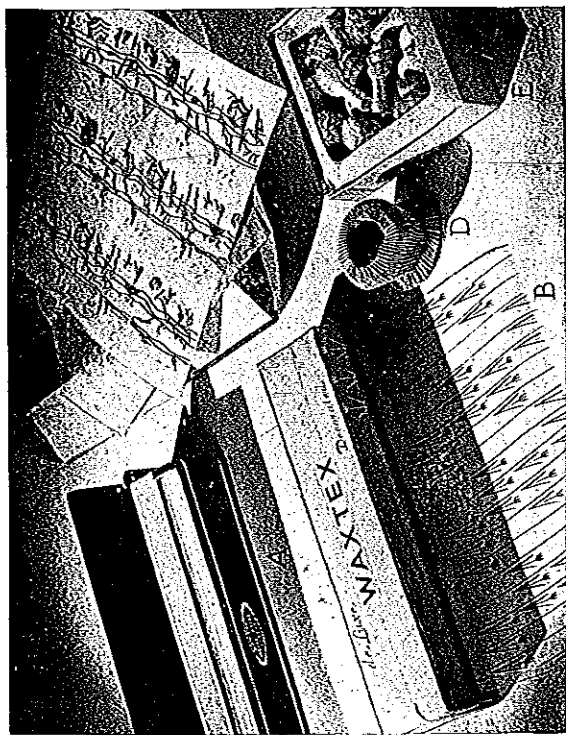
FANCY SANDWICHES AND COOL DRINKS FOR PARTIES

With cool drinks clinking in frosted glasses, with gay sandwiches that tickle the eye and the palate, the hostess need not lack for variety in her refreshments. There are so many colorful, dainty sandwiches and such numberless cool drinks to offer her guests that she will hardly know which to choose.

It is a good plan to make several varieties of sandwiches. They are no harder to make than the same number of one kind. Then the guests can have the fun of choosing the kind that is their particular weakness, or of sampling them all. The little open faced sandwiches are the most interesting. You can use your ingenuity to make delicious and colorful ones. A few suggestions will be enough to start your mind working out other combinations, adding your own individual touch, which is the thing that makes cooking such a fascinating art.

For special occasions there are countless ways to get color into sandwich decorations. First of all there are the little vegetable coloring tablets or jars of paste. A tiny bit dissolved in water is used to color mayonnaise or whipped cream. Some of the foods that may be used for decoration are stuffed olives, sliced or minced, pimentos, paprika, hard-boiled eggs, parsley, chives, and for sweet sandwiches, candied cherries. Another form of decoration is achieved by the use of small fancy shaped vegetable cutters. These are used to cut thinly sliced cooked vegetables. They are a great asset

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PAPER is part of the plan in a well-run kitchen.

Reduce your laundry bills—Make your work easier

- A—A painted tin container with a roll of waxed paper kept clean and easily detachable.
- B—This cardboard container has a sharp edge along which you can neatly detach the pretty printed paper it holds.
- C—For other uses, you may find individual sheets more convenient. These are printed in gay colors and lively designs.
- D—This tightly pleated paper expands to form a jolly colored collar for your pies, giving them quite a professional finish.
- E—These are frills for lamb chops, ham or squab—they are inexpensive and give the table a festive air.