

# Modern Range Key To Yule Cookery Like Having Grocery Store In Home

## Meal Time Gala Time For Family

By MARGARET SPADER  
Home Service Editor, Gas  
Appliance Manufacturers  
Association

A White Christmas featuring a new range provides the homemaker with many opportunities for spotlighting her cooking achievements. Spectaculars like the flaming plum pudding, the magnificent goose, beautiful Christmas breads and cookies and tantalizing hors d'oeuvres will not confine mother to the kitchen. For the first time she is free to enjoy family and friends while the trusty automatic range keeps sentinel in the kitchen.

Christmas dinner, this year, means no staggered schedule for the already overworked oven. The majestic goose or turkey can take its time to roast to golden perfection while rolls, pies or casserole dishes always baked at higher temperatures go into another oven or the "roast-o-grill," or await their turn on the time schedule. By checking the various foods on the Christmas dinner menu you can determine in advance what should cook where. And, by thoughtful planning the enterprising homemaker can put the workload on her range while she participates in the family fun during this blessed season.

### Easy Does It

The holiday dinner menu presented at the right time shows how last-minute cooking frustrations can be kept to a minimum. Featuring traditional Yuletide foods, which can be cooked to perfection with thermostatically controlled burners, it also takes into account the cooking facilities of the average kitchen as well as a distribution of work that frees the cook the day of the dinner. King Turkey will probably reign over your Christmas dinner table as it will in millions of homes throughout the country. So that you can be Queen of the dinner, here are some tips that you should follow to make this holiday feast one to remember.

In deciding how much turkey you will need, allow 1/2 to 3/4 pounds of "ready to cook" turkey per serving. If you use frozen turkey, buy it about three days before cooking and keep it in the refrigerator to thaw.

To eliminate work on Christmas day, prepare the bird and



The most elaborate holiday menu, from fancy hors d'oeuvres to flaming plum pudding, is as much fun for the cook as for the guests when she has a modern range.

stuffing the day before roasting. Remove the pin feathers with tweezers or paring knife. Be sure the oil sac above the tail is cut out and all pieces of crop sac under the skin at the breast are removed.

The unfrozen, ready-to-cook turkey may be kept in the refrigerator two to three days before cooking. Remove the pin feathers with tweezers or paring knife. Be sure the oil sac above the tail is cut out and all pieces of crop sac under the skin at the breast are removed.

**Finishing It Off**  
Wash the turkey inside and out, dry well and stuff the neck and body cavity. Sew or skewer the openings and place the stuffed turkey breast side up on a low rack set in a baking pan. Cover the top of the bird with a clean piece of cloth dipped in melted shortening or butter.

A roast meat thermometer inserted between the thigh and body will indicate doneness of the bird. It should read 190 degrees F when the bird is done. A slow oven (325 degrees) is usually recommended as there is less shrinkage, resulting in a juicier bird. Twenty minutes to the pound is a fair estimate of time for roasting.

## Best Cook Deserves The Very Best Gift

Could a woman want a better gift from St. Nick than to hear her husband say, "My wife's the best cook in the world?"

Well, appliance manufacturers have developed their ranges to a point where even your undemonstrative hubby might be saying it this Christmas.

What with all the fussing there is around holiday time, many a housewife would be thankful just to know that her Christmas dinner will be done right, and on time. But a woman likes to feel that her holiday meals are something special.

Not only your holiday meals, but meals all-year-round can be special, with a modern automatic range.

### You Can't Miss

Even the best of cooks have boiled over, burnt food and scorched cooking vessels, but now that's all impossible. These housewife's enemies haven't a chance, with new top burner controls, which keep the precise temperature at which you set them, be it 150 degrees for mashed potatoes, or 400 degrees for French fries.

Automatic roast controls eliminate all the guesswork from roasting. Before leaving the house, the housewife decides at what hour the roast should be started and whether she'd like it rare, medium or well done. She sets the controls accordingly, sticks a probe into the meat, and the range takes over. It will stay at a steady temperature until the roast reaches the indicated degree of "doneness" and shut off automatically when the meat is ready for serving.

Rotisseries are included in better ranges, and there may be as many as three spits. Combined with other range features, the rotisserie lures you into preparing such exotic new foods for yourself and family, as shish kebab.

Ovens are getting larger, and even 30-inch ranges may have a 24-inch oven. Some ranges have two ovens, permitting simultaneous baking of items that require different times and temperature. This enables you to do all your Christmas baking at once — pies, and meat, for example. Two broilers in a single range are becoming more common, too, another feature that helps you do your work better and more quickly.

Ovens, of course, respond to pre-set temperatures, lighting up or buzzing or otherwise informing the housewife when her work is done. Fifth burners, convertible to griddles or deep fryers, further advance the range's utility, as do toasting compartments.

## New Quick-Recovery Water Heaters Better Than Older Models

The National Electrical Manufacturers Association reports a tested new development — 40-gallon Electric Water Heaters which out-perform models twice their size.

The quick-recovery Electric Water Heater works like two water heaters, one on top of the other in a single tank. It has two heating elements of 4,500 watts each, interlocked so only one is on at a time.

A counter-top model can be installed in the kitchen, or a tank-type model may be placed in any convenient corner or closet. This is especially important in new homes without basements.

According to the Electric Water Heater Section of the Association, this new type heater has undergone rigorous torture tests, where a load of clothes was washed every hour all day long without running out of hot water.

Even if the family uses three times as much as the average, there is always ample hot water!

## Freezer Gift Makes Possible

Wouldn't it be wonderful to have a grocery store in your own home, ready to serve you 24 hours a day every day of the year?

It certainly would — particularly during this busy season — and anyone can have such a "store," with a chest or upright freezer.

The freezer "store" keeps your food bills down; stocks a wide variety of foods both in and out of season, and ensures wholesome meals for your family with a minimum of preparation.

Since freezers stock anywhere up to 900 pounds of food, you can buy in great quantities. This, of course, means infrequent shopping trips and greatly reduced food costs to you. No longer need you throw out left-overs since freezers keep today's food fresh and healthful for a period of weeks and months.

You're in for a host of compliments from your family because your freezer allows you to serve special dishes and a greater variety of food generally than you could possibly handle without the help of a freezer.

### Treats Off Season

Strawberries in December are only one of innumerable seasonal foods you'll be able to serve anytime during the year, again thanks to your freezer.

If unexpected company used to throw you into a tizzy, force frantic visits to the food store, and shake your confidence in yourself as a housewife, your freezer will be an especially welcome addition to the home. Let the whole neighborhood drop in without notice now, and you're the epitome of calmness, satisfied with the knowledge you can handle any emergency on the food front.

Remember when even company you expected caused concern because there was insufficient room for the fancy dishes you were planning to serve? Well, a freezer takes care of that problem, too. As an owner of a freezer, you can expect a reputation as an exceptional hostess — and you'll deserve it.

### Wonderful in Summer

A freezer is an awfully good friend in meal preparation, too.

## More Shopping Freedom, Leisure

Come summertime you'll be extra thankful that a freezer lets you serve delicious, man-sized meals, which require only a brief reheating.

The secret is to select the cool early hours of a morning to cook three or four roasts with the same heat. Wrap the roasts, then store them in your freezer, and your cooking is just about done for the week. The old war cry about having to spend entire days cooking over a hot stove won't be valid any more.

The same way of cooking four or five vegetables at a time can save hours, in addition to reducing the use of gas or electricity.

If your family appreciates baked goods you can save yourself future time and trouble by baking a half dozen pies at a time, storing in your freezer what you don't use immediately. Except for cream or custard pies, most pies will keep for two or three months, if you store them at zero temperature.

### Safe, Easy Way

With a freezer, there's no long-

er a need for time-consuming canning to preserve your foods. Every day we hear of more foods being prepared in frozen form for the extra enjoyment of freezer owners. Virtually any food can be frozen successfully.

Freezing is a safe, easy way to preserve fruit and vegetables, meat, fish, poultry, game and baked or pre-baked foods. It will keep all the original flavor, color and nutritive value, providing there is proper wrapping. A freezer means a lot of things — fewer shopping trips, decreased food bills and more efficient house-keeping are some. But most important, a freezer means freedom from drudgery for you, and happier meals and leisure time for you and your entire family.

### GIFT "NOTIONS"

Clean shoes are as important as clean garments, so give your self and your family a good grooming shoe care kit for Christmas this year.

**AT WEISFIELD'S 14-DAY HOME TRIAL on Multi-Purpose ZENITH CLOCK RADIO**

IN NEW DECORATOR COLORS



# 29<sup>95</sup> 1.00

Mahogany WEEK

- POWERFUL SUPER HET CIRCUIT
- WAVEMAGNET ANTENNA
- TELECHROME ELECTRIC CLOCK
- RADIO ALARM; TIME SET CONTROL

Other Models up to \$49.95

650 S. E. Jackson St. ROSEBURG

Store Hours: Daily 9:30 a.m. to 5:30 p.m.

**WEISFIELD'S**

THE WEST'S LARGEST CREDIT Jewelers

## Women Everywhere Agree, A Modern Electric Range Is



**WANTED**



for Rewarding Cooking!

**FOR FAST, AUTOMATIC COOKING . . .**  
a Modern Electric Range with perfectly controlled surface units and oven that take guesswork out of cooking!

**FOR CLEANER COOKING, LESS WORK . . .**  
a Modern Electric Range that puts heat into the food—not the kitchen, and keeps pots, pans and walls looking clean and new!

**FOR REWARDING COOKING . . .**  
a Modern Electric Range that makes the most exacting recipes successful every time!

**FOR A LIMITED TIME ONLY . . .**  
Reddy is offering all COPCO customers a \$25.00 reward in addition to their favorite appliance dealer's allowance for any old range, traded for a new, modern Electric Range. See your dealer for complete details!

**Fast! Clean! Cool! Safe! Easy!**

**Live Better — Cook Better — Electrically!**

THE CALIFORNIA OREGON POWER COMPANY **COPCO**

A Western Company owned and operated by Western People

## THIS CHRISTMAS GIVE Sunbeam AND YOU GIVE A GIFT THAT KEEPS GIVING

**SUNBEAM HANDMIXER**  
Powerful, lightweight. Beater speeds and heater ejector are thumb tip controlled. In colors, white or chrome (extra).  
19.95

**SUNBEAM SAUCEPAN**  
Simmer-Safe Controlled Heat eliminates pot watching—prevents burning—reduces meat shrinkage up to 23%. Water cooled unit. In 3 and 5 qt. sizes.  
27.95 & 29.95

**SUNBEAM MIXMASTER**  
Slips easily off its sturdy stand for use as a powerful, light weight hand mixer. Beater speeds and heater ejector are thumb tip controlled.  
27.95

**DELUXE SUNBEAM MIXMASTER**  
NEW! 12-Speed Mix-Finder Dial. NEW! More Powerful Motor. NEW! Modern design . . . exclusive bowl-fit beaters. In white, pink, turquoise and yellow.  
45.50  
without juicer In chrome without juicer 56.50

**SUNBEAM WAFFLE BAKER-GRILL**  
Fully automatic. Only the Sunbeam operates with Radiant Control. That's why it makes BOTH perfect waffles and grilled sandwiches, as well as bacon, eggs, pancakes.  
34.95

**SUNBEAM AUTOMATIC PERCOLATOR**  
Set-it, forget-it. Makes finest, percolator coffee. Keeps coffee serving hot. Solid copper with heavy nickel and chrome plating.  
27.95 & 29.95

**SUNBEAM TOASTER**  
The only completely automatic toaster! Patented RADIANT CONTROL give uniform toast—whether bread is thick or thin, frozen or fresh, rye or white.  
28.50

**SUNBEAM FRYPAN**  
Automatic. Prepares everything from a quick breakfast to a full meal the quick, easy, controlled heat way. In stand, medium and super sizes. Glass or vented metal lids extra.  
16.95 to 26.95

**Umpqua Valley HARDWARE**

JACKSON AND OAK STREETS ORchard 3-6628