

SHEET SCAN COVER PAGE

Date: July 28, 2003

Subject: Westinghouse Roaster Manual

Pages: 11

NOTES: The original Westinghouse Roaster Manual is a printed paper-back booklet 6" x 9"; it has been scanned in landscape format on 8.5"x11". Some of the margins have been lost but most of the content remains.

This portion only deals with the technical details of the Roaster; approximately 20 pages of menus have not been scanned in order to keep this document to a meaningful size

recipes..care..use

Westinghouse Roaster-oven



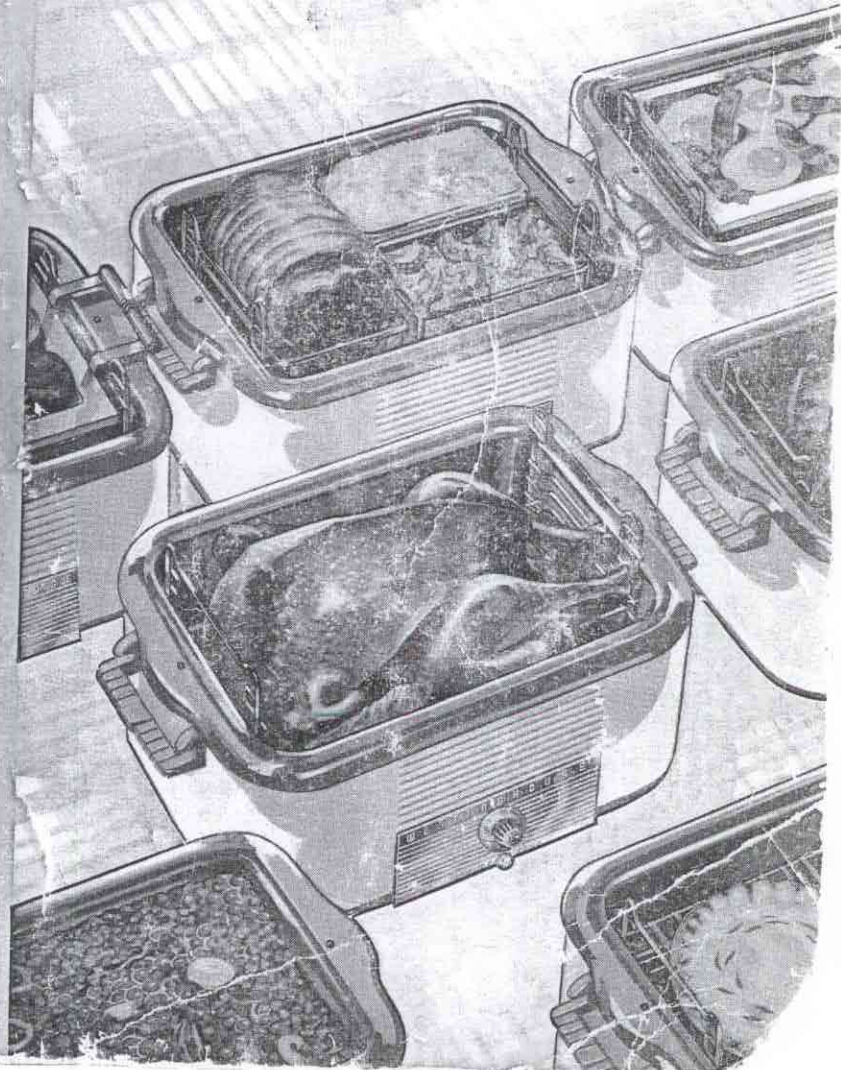
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Printed in U.S.A.

**YOU CAN BE SURE...IF IT'S
Westinghouse**

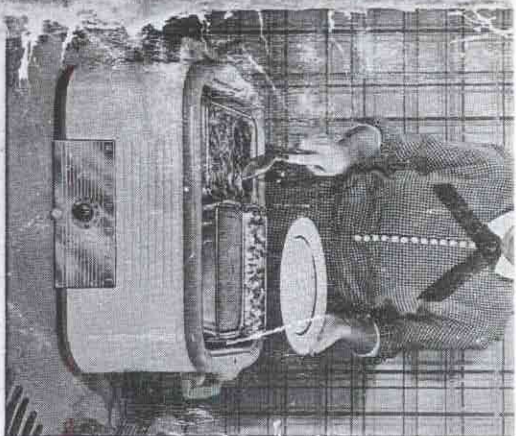
G U A R A N T E E

This Westinghouse Roaster-Oven is guaranteed to the original purchaser to be free from defects in workmanship and material.

Westinghouse will repair or replace defective parts which may develop under normal and proper use during a period of one year from date of sale to the original purchaser, provided the appliance is used on the voltage circuits marked on the name plate, and that it has not been subject to misuse or abuse.

Repair or replacement of any such defective parts shall constitute complete fulfillment of all of the obligations of Westinghouse with respect to the appliance. Any such repairs or replacements will be handled by the dealer from whom this appliance was originally purchased, or, by an authorized Westinghouse service organization.

WESTINGHOUSE ELECTRIC CORPORATION



recipes...care...use

Westinghouse Roaster-Oven





Here's your
COOL
NEW
COOK

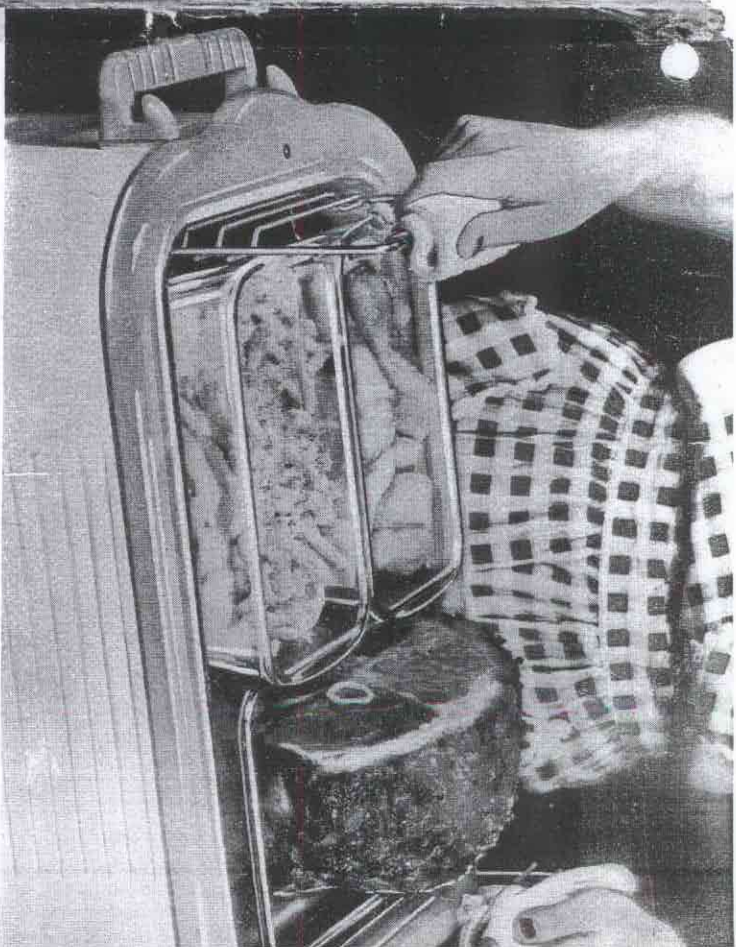
Now that you have a wonderful new Westinghouse Roaster-Oven . . . you'll find yourself using it morning, noon and night! In fact, you'll probably be amazed at how much you depend on these "two square feet of cooking magic" to lighten your kitchen tasks. You'll use it to prepare complete meals . . . to serve as a second oven . . . to prepare large quantities of food for such things as church suppers. You'll unplug it and carry it with you on picnics . . . with the food wonderfully warm inside. You'll use it on the porch for informal suppers . . . in the dining room for buffets. This book has been prepared to show you just how to use and care for your Roaster-Oven. You'll also find many recipes that we at the Home Economics Institute have found particularly delicious. You can use your own favorite recipes in the Roaster, too, of course. Experiment with it . . . enjoy it . . . and if you ever have any questions about it, don't hesitate to write to me.

Cordially yours,

Julia Kiene
MRS. JULIA KIENE, DIRECTOR
WESTINGHOUSE HOME ECONOMICS INSTITUTE
MANSFIELD, OHIO

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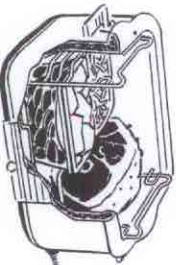
Ready to serve you . . . the

ROASTER-OVEN

- Cooks dinner for eight—all at one time
- Roasts meat and fowl to perfection
- Bakes bread, rolls, cake, pie and cookies

You'll save time, work and money by using your versatile Roaster-Oven for many, tasks. No watching, no worrying until your food is ready to eat. It uses little current than a modern electric iron, so is very economical in operation!

Prepare complete meals—Put your meat, po vegetables and hot dessert in the Roaster-Oven . . . a the automatic heat control dial. Then relax until dinner is done! Just be sure the foods you choose ta approximately the same cooking time.

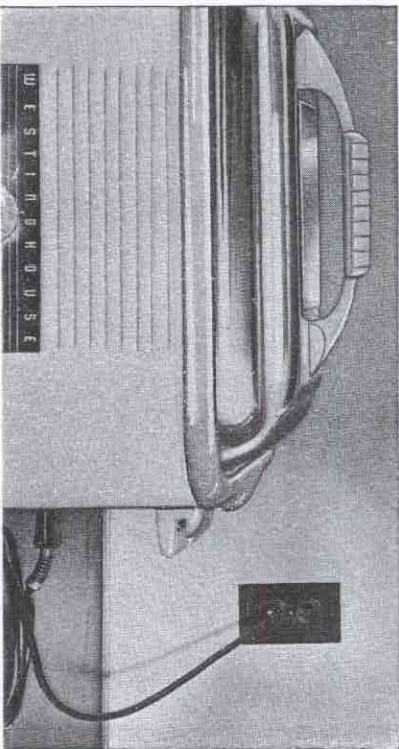


Portable for extra convenience—You'll delight at the way you can just pick up your Roaster-Oven and carry it to the spot where you're going to eat. It's so handy—you'll put it right on the table for buffet suppers . . . to ke food hot. Fine feature for porch suppers and picnics, too.



How to Attach and Use...

...YOUR ROASTER OVEN

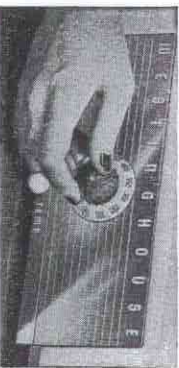


Connect to Any Wall Outlet . . .

Never to a Ceiling Light Socket

1. Attach the cord to the terminals at the end of the Roaster-Oven, and connect to any 110-volt, a-c wall outlet.
2. Set the heat control dial to the correct temperature given in the cooking instructions. The signal light will glow and will remain on until the Roaster-Oven reaches the correct temperature.
3. If recipe calls for a preheated oven, wait until light shuts off to place food in the Roaster-Oven. The light will flash on and off at intervals during the cooking period as the current is used to maintain proper temperature. The same temperature settings recommended for your range recipes can be made on this dial.
4. When through cooking, turn the heat control dial to "Off" position.

CAUTION: In shipping, a protective cardboard packing strip is placed between the large inset pan and the wall of the Roaster-Oven. REMOVE this before using the Roaster-Oven.



To Set True-Temp Control

Turn dial until the desired cooking temperature is directly under the pointer - just above the dial.

To Replace Signal Light

Should signal light burn out Roaster-Oven will still operate satisfactorily, except you will not know when current is on or when Roaster-Oven is preheated. To replace bulb, disconnect Roaster-Oven from outlet. Turn Roaster-Oven over. Take out 4 screws to remove bottom plate. Loosen set screw holding Control Knob. Pull knob straight out. Replace bulb and Control Knob. Tighten set screw. Replace bottom plate.

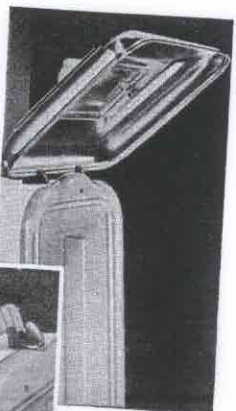


"Look-in" Lid makes food plain-ible while it is cooking. This proof glass panel makes it unneed to remove lid to "peek" at food, saving heat and precious food. Through the "Look-in" Lid you check the looks of your food without slowing the cooking process.



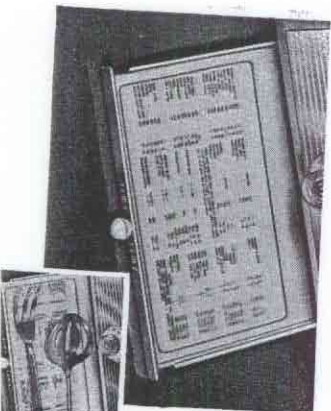
To remove glass for easy cleaning, turn catch and lift out glass.

Lid Holder is a convenient support for the Roaster-Oven lid. When inserting and removing dishes, just hook the edge of the lid under the holder molded into the handles at each end of the Roaster-Oven (shown in small cut at right). The lid will be held firmly in place, either sidewise (as illustrated right) or lengthwise until ready to replace on the top of the Roaster-Oven.



Time-Temp Shelf

gives you at a glance the correct temperature and cooking time for bread, cake, cookies, pastry, puddings, meat and fowl. It makes the use of your Roaster-Oven quicker and easier. It also serves as a handy shelf for holding pot holders and utensils. Easily removed for cleaning.



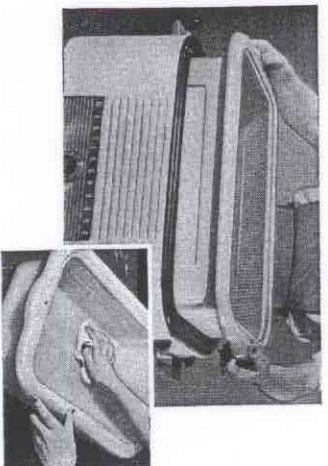
ROASTER OVEN.....

simplifies cooking tasks

You'll find the equipment accompanying your Roaster-Oven has been carefully planned to make cooking amazingly convenient. Each piece has been designed for compactness and utmost efficiency.

How to Use and

Remove Inset Pan



The inset pan should be in the Roaster-Oven for all preheating and cooking, except when roasting a very large ham or turkey. (See turkey recipe, page 20.) This is true, whether the cooking is done in separate pans or in the inset pan itself. Recessed groove prevents grease and moisture from running down the outside of the Roaster.

To remove inset pan for cleaning, place fingers under extended portion of rim and lift upward. It then may be taken to the sink and washed the same as any other kitchen utensil. Rounded corners help make cleaning easy.

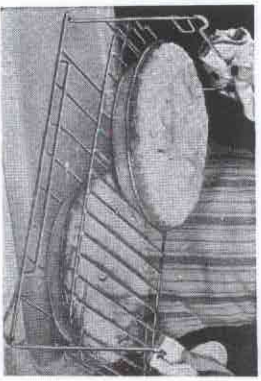
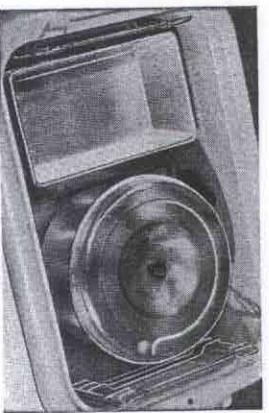


To Use Your Ovenware Dish Set

The ovenware dishes are designed to fit your Roaster-Oven . . . with no waste space. Hence, they are very efficient cooking utensils, suitable also for serving or refrigerator storage. Do not set these dishes over an open flame. Do not place cold food in a hot dish nor hot food in a cold dish. When you first remove the dishes from the Roaster, be careful not to touch them in a wet sink nor against metal . . . nor should you handle them with a wet towel . . . Wash like any utensil.

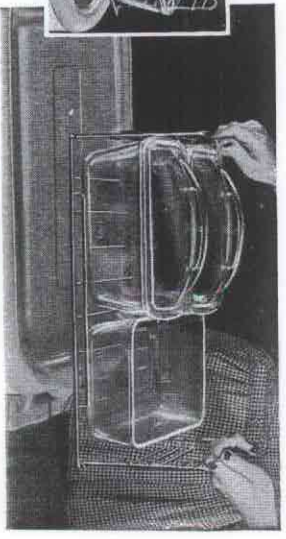


Entire meals can be cooked for your family with less fuss and clutter than you ever dreamed possible . . . and for quantity cooking you'll find your Roaster-Oven inset pan is wonderfully convenient.



Use Standard Utensils in Your Roaster, Too

The rectangular shape of the Roaster-Oven enables you to use standard cooking utensils, if desired. Use an uncovered pan for meat, covered pans for vegetables, standard cake and pie tins and cookie sheets.



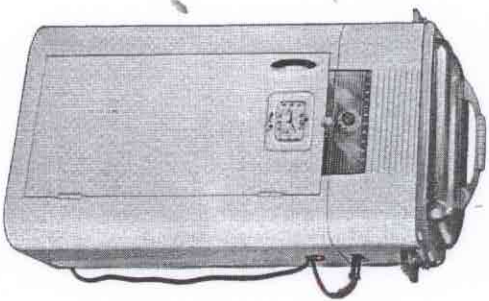
It's so Easy to Insert and Remove Dishes

Place cooking dishes on wire rack and lower it into the Roaster-Oven by grasping the end crossbar. When cooking is completed, lift out rack and place dishes on counter as illustrated in small photo.

For operating ease . . .

Have a Special Spot for Your Roaster

We suggest you place your Roaster-Oven on a special table or cabinet so it can be left connected, ready for use at all times. The cabinet pictured with the Roaster-Oven (right) is a very practical one and may be obtained from your Westinghouse dealer. Casters make it easy to move. Shelves inside are convenient for storing the broiler and dishes. Space allowed for Electric Timer, as illustrated. (Cabinet is optional accessory).

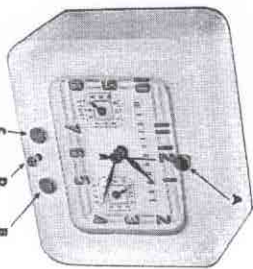


For Buffet Suppers and Picnics

Disconnect the Roaster and just carry it by the sturdy handles to any spot. Wonderful for picnics . . . wrap it in a blanket and food will stay warm for hours.

How to Use the Westinghouse Timer Clock

(OPTIONAL ACCESSORY)



To connect . . . plug cord for clock into wall outlet. Roaster or other appliance should be plugged into receptacle on back of clock.

To set . . . turn knob "A", moving it clockwise until hands show the correct time of day. Make sure time is right before using automatic control.

For Full Automatic Operation

Push knob "B" and turn clockwise until hand is at time you wish cooking to stop. Push in knob "C" and turn clockwise until hand is at time you want cooking to start. Set Roaster True-Temp Control to temperature called for by recipe. After cooking operation, turn Roaster "Off" . . . then push in knob "D" at bottom of clock to close switch and put Roaster back on nonautomatic operation.

For Semiautomatic Operation

Push knob "B" and turn clockwise until hand is at the time you want cooking to stop. The Roaster-Oven will begin operation as soon as you turn it on. When the Timer Clock has stopped the cooking operation, turn the Roaster-Oven to "Off" position . . . then push in knob "D" at bottom of clock to close switch and put Roaster back on nonautomatic operation. The Timer is a great help to busy cooks.



"Your Versatile Servant . . . the

BROILER GRID

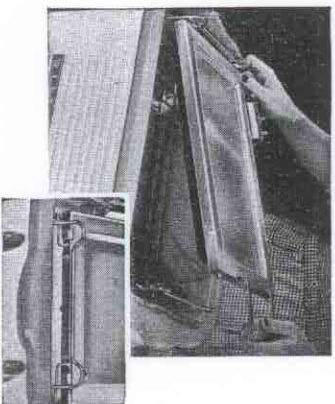
(OPTIONAL ACCESSORY)

- BROILS PERFECTLY
- GRILLS EFFICIENTLY
- FRIES SUPERBLY
- TOASTS QUICKLY

CAUTION: Always use the Broiler-Grid in the Roaster-Oven, never out of it. Use either the Broiler-Grid or the Roaster-Oven—NEVER CONNECT BOTH AT ONE TIME.

How to Attach Your Broiler-Grid

Place the wire track in the Roaster-Oven, holding the Broiler-Grid in a slanting position with the hinges at end of Grid on the handle side. Now lower the Grid into the Roaster-Oven until the handle and it will be firmly in place ready for "short-order" cooking just moments after you plug it in.



How to Plug in the Broiler-Grid

Attach the cord supplied with the Roaster to the Broiler-Grid outlet first and then to any electrical wall outlet. The heating coil will heat instantly to the correct temperature. The broiler unit is not controlled by the Roaster-Oven heat control.



How to FRY with your...

...BROILER GRID



1. Use Reflector Plate ...

The Broiler-Grid should be used for frying just as it is assembled when you receive it... that is, with the metal reflector in place over the heating coil.



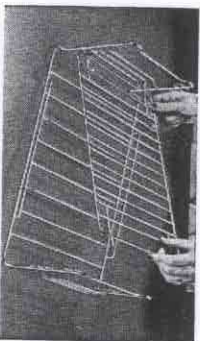
2. Remove Roaster Cover ...

Never use the cover of the Roaster-Oven when frying or broiling. After cooking process is complete and cord is detached, cover may be used to keep food warm.



1. Remove Reflector ...

Be sure Broiler-Grid is disconnected. Then loosen screw at end opposite handle. Press spring on underside of frying surface until reflector is disengaged. Next slip reflector toward the handle until it slips out of the rod holding it.



2. Adjust Broiler Rack ...

Broiler rack should be adjusted so food will be one to two inches from heating coil. To do this, place end hooks of Broiler rack over desired bar at one end of Roaster rack. Slip opposite hooks over corresponding bar at other end.



3. Use Cup under Drain ...

When frying, drippings will run through the small hole in the corner of the Grid. Any small metal container placed under this drain will save cleaning the inset pan.



4. For Fried Foods ...

Preheat the Grid 5 to 7 minutes, starting to fry. With reflector set heat upwards, food will be fried to lute perfection in very short order.

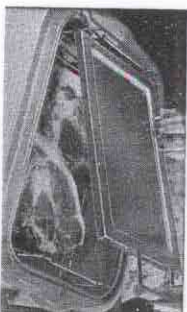
How to BROIL with your...

...BROILER GRID



3. Attach Broiler-Grid ...

Connect cord to Broiler-Grid and then to any a-c wall outlet.



4. For Broiled Foods ...

No preheating is necessary as broiling starts when heat reaches food.

Follow these easy directions to clean your Broiler-G



Use Your Broiler-Grid for Toast

Six slices of bread or six sandwiches may be toasted at one time using your Broiler-Grid. This feature, plus the portability of the Roaster, makes it grand for group snacks.

Broiler-Grid should always be thoroughly cleaned as soon after using as it is cool. NEVER WASH THE HEATING COIL, as it is self-cleaning. Remove the metal reflector as broiling and then remove heating coil as illustrated above. Wash cooking surface in warm soapy water. Mild scouring powder or soda may be used to clean the cooking surface.



How to care for your Roaster Oven

To clean the inset pan.....see page 4

To clean the Broiler-Grid.....see page 9

To replace signal light.....see page 2

The Dulux enamel exterior of your Roaster-Oven may be kept bright and shiny by wiping it with a damp cloth and then with a soft, dry cloth.

The porcelain enamel surface of the inner well may be cleaned in the same way. Porcelain enamel, however, should be treated with the same care as glass. It is chip-resisting but not chip-proof, so avoid banging the well unnecessarily.

Stains can be removed from the aluminum cover by washing it in warm water, using 1 tablespoon vinegar or cream of tartar to a quart of water. Mild scouring powder or light-weight steel wool are also excellent for helping to remove stains.



WARNING: The Roaster-Oven body should never be immersed in water, as this would ruin the electrical connections.

How it is made

Your Westinghouse Roaster-Oven has been made to give you the utmost in service and satisfaction. The body has been specially treated to prevent rusting, then finished with two coats of white Dulux enamel, baked on. The strong lid is 18-gauge aluminum with a heatproof, removable glass panel so you can see what is cooking. The heating element throughout the interior of the Roaster, carefully constructed to provide even heat distribution, compressed from 3 inches of "Fiberglass" around the sides and 4 inches on the bottom, does wonders for heat retention. . . . heat stays in your Roaster and out of your kitchen.

The Broiler-Grid has a 1620-watt heating element for fast, efficient broiling. Both the Roaster-Oven and the Broiler-Grid plug into any 110-volt, a-c outlet.

For protection, Westinghouse guarantees the Roaster-Oven for one year. You will find the complete guarantee on the back cover. This Roaster-Oven is also listed by

GENERAL COOKING HINTS . . . to make your task even simpler

Preheating the Roaster-Oven . . .

Most baked foods require that the Roaster-Oven be preheated. Just set the True-Temp Control at the proper temperature given in the cooking instructions, and wait until the signal light shuts off. The length of time required for preheating will vary slightly, dependent upon the electrical power delivered in your locality . . . but you can soon determine how long to allow for preheating. When the light goes out, place food in the Roaster-Oven.

Cooking from a Cold Roaster-Oven

This convenient method may be used for roasting meat and large fowl—and for certain meal combinations listed later. Place food in Roaster-Oven and set True-Temp Control to desired temperature. Add about fifteen minutes to the cooking time when using this method.

Seldom Remove Roaster-Oven Lid

With the "Look-in" Lid, you can see how the cooking process is coming without removing the lid. Removing the lid not only slows the cooking operation by causing loss of heat, but it retards browning. Insert or remove dishes quickly when food is put in or taken out during the cooking time required for other foods.

Be Sure Voltage Is Correct . . .

Low voltage at the Roaster-Oven outlet will slow the preheating and lengthen the cooking period. Voltage should be 110, a-c. If in doubt, call your utilities company. A long extension cord will have the same effect as incorrect voltage, so Roaster-Oven should be plugged

To Save Precious Time . . .

Start the Roaster-Oven preheat soon as you begin the preparation

To Receive Best Results . . .

Do not connect other appliances same circuit while cooking in the R

To Warm Dinner Rolls . . .

Place rolls in Roaster-Oven and heat control to 150° . . . or wa stored heat after removing your fo

When Preparing Large Cuts of

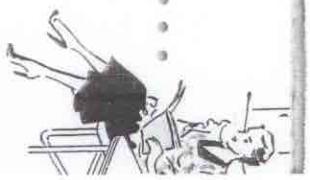
Place meat in any large, shallow p fore placing in the Roaster-Oven. eliminates any smoking of fat and washing the inset pan. A shallow will also save clean-up work if used foods which are being broiled.

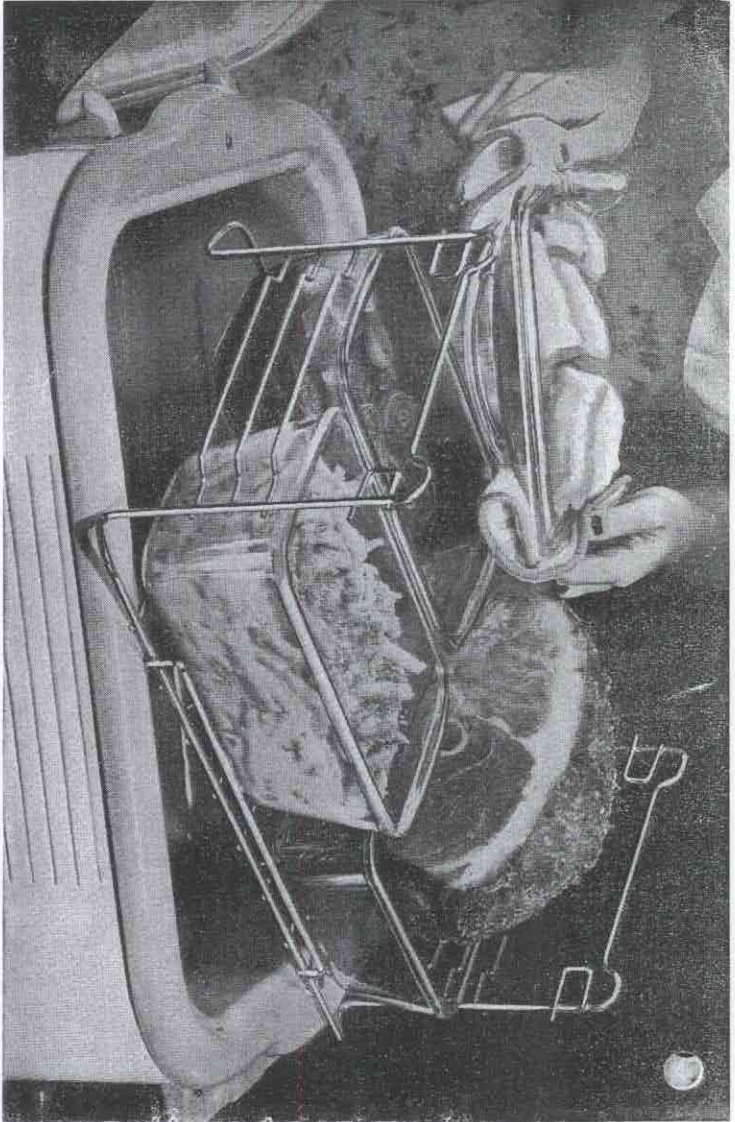
Keeping Delayed Meals Warm

The True-Temp Control may be 150° to keep meals warm without c them out or overcooking them. after it is disconnected, the Roaster will keep food warm for 4 to 6 hour is wrapped in a heavy blanket. makes it especially nice for carryin foods to picnics or to church suppe

For Short-Order Cooking . . .

When meals need to be prepared in a . . . when quick snacks are needed practically . . . warning . . . the Broiler-Grid is a . . . carefully handy attract for your Roaster-Oven. You can





HOW TO PLAN YOUR MEALS

FOR YOUR ROASTER-OVEN

Planning whole meals which may be prepared at one time in your Roaster-Oven means economy of electricity and release of time. The only thing you need to watch is that the foods you select require the same amount of time to cook . . . and that the same temperature serves for all. On the following pages, we have given you a few suggestions for meal combinations. You will want to work out many of your own combinations, too, using your own favorite recipes. Here are a few suggestions to help you.

1. Use an uncovered pan for roasting meat.
2. Use covered utensils for vegetables and some puddings (see recipes).
3. A half cup of water is sufficient for vegetables such as potatoes, carrots, rutabagas, parsnips, etc. We do not recommend cooking peas, broccoli, snap beans, asparagus, etc., in Roaster-Oven Meal Combinations unless they are scalloped. The cooking time required for the rest of the meal is too long for these vegetables.
4. Estimate length of time necessary to cook the meal by the weight of the meat. If meat requires a longer time than other foods, place vegetables and dessert in the Roaster with the meat the last hour or hour and one half of the roasting period.
5. Do not remove the cover while food is cooking.
6. Meals may be started from a cold or a preheated Roaster-Oven. If started from a cold Roaster, add 15 to 20 minutes to the cooking time. If you prefer meat quite brown, start from a preheated Roaster.

SUGGESTED MEAL COMBINATIONS

Here are fifteen suggestions to show you how many, many meals you can prepare in Roaster-Oven. Use them as suggested . . . mix them up . . . add dishes of your own, have listed only the items which can be prepared at one time in your Roaster. With meals, you will want to bake rolls, pies, etc. in advance. With other meals you'll add own salads or additional vegetables. You will find recipes on pages listed after each

MEAL NO. 1

Baked Ham Slice with Raisin Sauce (Pg. 18)

Baked Sweet Potatoes (Pg. 26, chart)

Tomatoes Bohême (Pg. 26)

Place ham, sweet potatoes and tomatoes in cold Roaster-Oven. Temperature 375°; baking time, 1½ hours from a cold Roaster start or 1¼ hours in preheated Roaster

MEAL NO. 2

Barbecued Veal Roast (Pg. 18)

Buttered Onions (Pg. 26, chart)

Steamed Rice (Pg. 26)

Place barbecued veal roast in cold Roaster-Oven. Cook at 350° for 1½ hours, add onion and rice dishes and continue cooking for about 1½ hours longer.

MEAL NO. 3

Stuffed Baked Fish (Pg. 19)

Scalloped Potatoes (Pg. 26)

Harvard Beets (Pg. 25)

Place fish, potatoes and beets in cold Roaster-Oven. Temperature 375°; total b time, 1½ hours from cold Roaster start or 1¼ hours in preheated Roaster.

MEAL NO. 4

Spaghetti and Meat (Pg. 19)

Buttered Carrots (Pg. 26, chart)

Apple Crisp Delight (Pg. 37)

Place all three dishes in Roaster-Oven. Temperature 375°; total cooking time 1½ from cold Roaster start or 1¼ hours in preheated Roaster.

MEAL NO. 5

Stuffed Breast of Lamb (Pg. 19)

Scalloped Potatoes (Pg. 26)

Steamed Rutabagas (Pg. 26, chart)

Place lamb in cold Roaster-Oven. Set temperature at 37° and roast for 1 hour, add dishes of vegetables and continue cooking for 1½ hours longer.

MORE MEAL COMBINATIONS TO

PREPARE IN YOUR ROASTER-OVEN

MEAL NO. 6

Meat Loaf (Pg. 19)

Potatoes and Onions Butterscotch Pudding (Pg. 37)

Place meat loaf in Roaster-Oven preheated to 375° and cook for 1½ hour. Put thickly sliced potatoes in bottom of one of the small Roaster dishes. Add sliced onions on top of potatoes. Add ½ cup water, salt to taste and dot with butter. Use other small Roaster dish for pudding. Place both dishes in the Roaster-Oven and cook for 1¼ hours longer.

MEAL NO. 7

Ground Beef and Vegetable Casserole (Pg. 18)

Buttered Carrots and Celery (Pg. 24) Cherry Pudding (Pg. 37)

Place all three dishes in Roaster-Oven preheated to 375°. Bake for 1¼ to 1½ hours. The meal will be done when the pudding is brown.

MEAL NO. 8

Ham Loaf (Pg. 17)

Candied Sweet Potatoes (Pg. 25) Cottage Pudding with Caramel Sauce (Pg. 38)

Place ham loaf in Roaster-Oven preheated to 375°. Cook ½ hour. Then add candied sweet potatoes and cottage pudding and continue cooking 1¼ hours.

MEAL NO. 9

Beef Pot Roast (Pg. 18)

Scalloped Cabbage (Pg. 25) Date and Nut Pudding (Pg. 38)

Place meat in cold Roaster and cook at 350° for about 2 hours. Then place cabbage and pudding in Roaster-Oven and continue cooking for 1¼ to 1½ hours.

MEAL NO. 10

Salmon Loaf (Pg. 23)

Scalloped Corn (Pg. 25) Tomatoes Bohème (Pg. 26)

Place salmon loaf, tomatoes and corn in Roaster-Oven set at 350°. Bake for 1 to 1¼ hours

MEAL NO. 11

City Chicken Legs (Pg. 18)

Baked Potatoes (Pg. 26, chart) Apple Crisp Delight (Pg. 37)

Place all three dishes in cold Roaster-Oven set at 375°. Bake for 1½ hours.

MEAL NO. 12

Rolled Rib Roast of Beef (Pg. 17, chart)

Baked Potatoes (Pg. 26, chart) Harvard Beets (Pg. 25)

Figure time for roasting beef according to chart on page 17. Set Roaster at 350° hour before beef is done, add potatoes and beets.

MEAL NO. 13

Chicken Casserole (Pg. 21)

Buttered Carrots and Celery (Pg. 24) Date and Nut Pudding (Pg. 3)

Place all three dishes in Roaster-Oven. Set True-Temp Control at 375° and bake 1½ hours from cold oven start or 1¼ hours in preheated Roaster.

MEAL NO. 14

Baked Half Ham (Pg. 17, chart)

Buttered Potatoes (Pg. 26, chart) Scalloped Snap Beans (Pg. 26)

Baked Apples

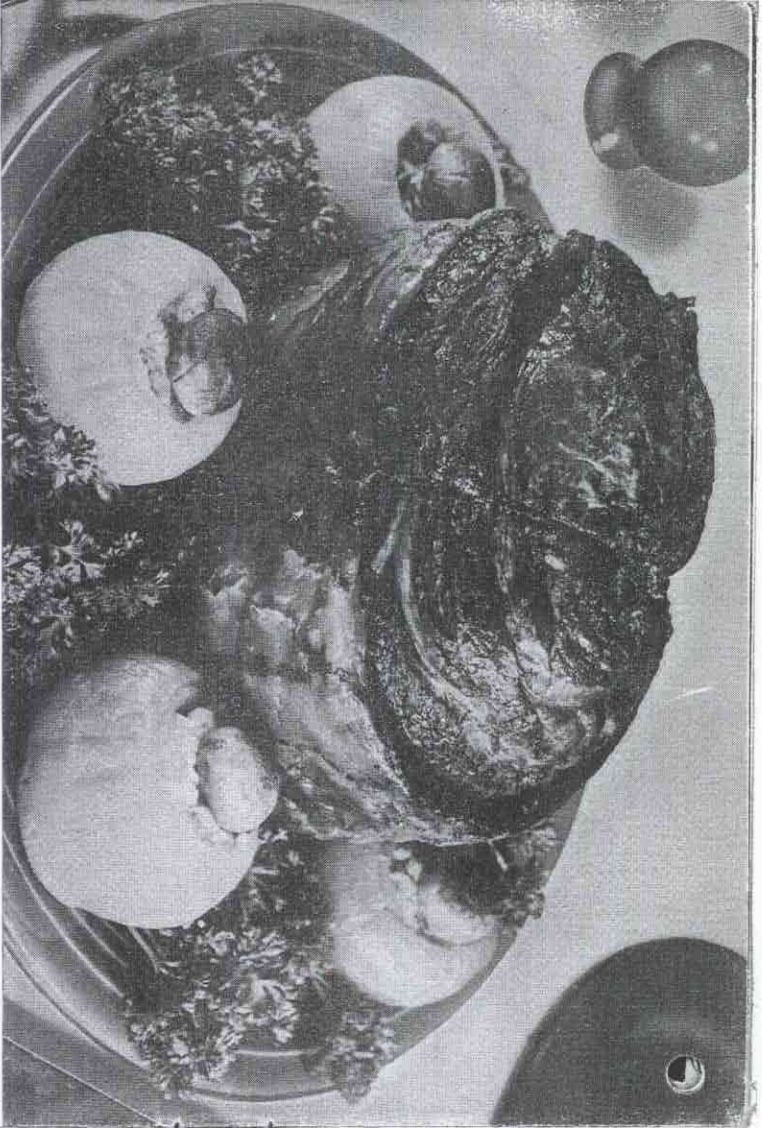
Place uncooked, smoked ham in large Roaster dish and bake at 325° for two hours. Beans in one of small Roaster dishes. Place potatoes in bottom of other small Roaster dish and invert cover on top of this dish. Arrange apples in cover. Change True Control to 350° and continue cooking 1 more hour.

MEAL NO. 15

Pork Chop Casserole (Pg. 19)

Baked Potatoes (Pg. 26, chart) Chocolate Nut Pudding (Pg. 38)

Preheat Roaster-Oven to 375°. Place all three dishes in Roaster and bake for one



MEATS

Tender cuts of meat are roasted in shallow pans, without water. Meat should be placed fat side up, thus eliminating basting. Meats may be salted before or after cooking. Flouring a roast is unnecessary. Less tender cuts, such as pot roast, should be cooked with a small amount of water. If meat is to be used for soups or stews, it may be covered with water and cooked very slowly, at about 275°.

FOR ROASTING MEATS, STARTING WITH:

Preheated Oven

Preheat Roaster to desired temperature (see Time Table Chart, page 17). Place roast in shallow pan or large Roaster Dish. Add salt and pepper if desired. Roast for required time listed on Time Table Chart.

Cold Oven

Place roast (or fowl) in cold Roaster. Set True-Temp Control at temperature listed on Time Table Chart for entire roasting period. Allow 20 to 25 minutes additional for Roaster to heat up.

(NOTE: If very brown roast is desired, preheat Roaster to 450°, and place roast in Roaster.

30 to 40 minutes, reduce temperature to that listed on Time Table Chart and continue roasting for necessary additional time. Although you'll get a very

TIMETABLE FOR ROASTING

ROAST	WEIGHT POUNDS	ROASTER TEMPERATURE	TEMP. OF MEAT THERMOMETER WHEN DONE	APPROXIM MINUTE PER POUND
BEEF Standing ribs Smaller roast	6-8	325° 350°	{ 140° 160° 170°	18-20 Ra 22-25 M. 27-30 W.
Rolled ribs Smaller roast	6-8	325° 350°	{ 140° 160° 170°	32 Ra 38 Mec 48 Wd
Pot roast	5-8	325°	150°-170°	25-30
PORK—FRESH Loin—Center Ends	3-4 3-4	350°	185°	35-40 45-50
Shoulder—Cushion Boned, rolled	4-6	350°	185°	35-40 40-45
Pork butt	4-6	350°	185°	45-50
Fresh ham	10-12	350°	185°	30-35
PORK—SMOKED Ham—Whole Precooked Half	10-12 10-12 5-6	325° 325° 325°	170° 160° 170°	25 15 30
Cottage butt	2-4	325°	170°	35
Picnic	3-10	325°	170°	35
LAMB Leg Shoulder—rolled	6½-7½ 3-4	325°	175°-180°	30-35 40-45
VEAL Loin Shoulder—rolled	4½-5 5	325°	170°	25 40-45

Ham Loaf

- 1 pound ground ham
- 1½ pounds ground veal
- 2 eggs
- 1 cup cracker crumbs
- 10 maraschino cherries
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon pepper
- 6 slices pineapple

Sauce:

- ¾ cup brown sugar
- ¼ cup vinegar
- 1 teaspoon dry mustard

Mix together the meat, slightly beaten eggs, cracker crumbs, milk, salt and pepper. Place the large Roaster dish generously. Place the six slices of pineapple in the bottom dish, with a maraschino cherry in the center and between each slice. Spread ½ over pineapple. Over this spread the meat mixture, pack into place. Spread 1 sauce over top of loaf. Bake in Roaster-Oven at 375° for 1½ to 2 hours. Turn on