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Is It Beautiful? Then It's Good...

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bread puddings, brown betty, crumb pancakes, crumb cookies, crumb muffins, dressing, scalloped fruit, fondue, meat loaf, hamburg balls and stewed tomatoes (for the thickening agent).

Cheese may be properly used in soufflés, fondues, rice and cheese, cottage cheese croquettes, cottage cheese loaf, salad and cheese loaf.

In some "awkward" moment, eggs may be dropped and broken, and the yolks and whites hopelessly mixed. Don't despair, but find a use for them in dipping mixtures, salad dressings, custards and croquettes.

This Is How It's Made

HOW many hours do pots and pans cost a housewife?

Someone has figured that she spends 68 1/2 eight-hour days a year over her dispan—more than two months of working days!—and, if you believe her plaints, most of those days are devoted to securing recalcultrant metal ware. That's the reason that enamel ware is glistening, hard-surfaced, easy to clean and to keep clean—is becoming more and more popular.

Most enamel ware is as smooth and seamless and pleasant to handle as dishes are. This makes it as easy to keep clean. It can easily be washed in hot soapy water, with no need for scouring or polishing.

Yet without all the worry and work, the housewife has nice looking kitchen ware, for the enamel ware is attractive. A popular color is white, suggestive of cleanliness. Enamel ware also makes a very good milk container, for it can be sealed without fear of breaking it.

The fact that it is quick to heat is also an added advantage of the housekeeper, for it shortens materially the preheating time in many cooking processes.

Because they are light in weight, enamel pans are easier to handle both in cooking and in washing. Also, the handles may be put on securely, which aids to convenience in handling.

Enamel ware is not affected by food acids and alkalies. Such foods as tomatoes, spinach, fish, cranberries, strawberries, cherries or pineapple can be cooked in it without discoloration or harmful changes in reaction between food acid and pan, and insures the full flavor of the food itself. Salads and dressings may be allowed to stand in them, where both color and flavor are likely to be spoiled in other wares.

The enamel is being improved constantly, some care still has to be taken to keep it from chipping. Chips or cracks lead to rust very soon, for the base of enamel ware is steel.

The finish differs from paints, varnishes, lacquers and other finishes which

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