

HERE'S THE NEW *ThermoOven*



Chambers has 2 ovens

with the patented Thermobaker
making a second Oven
in the top of the range
no extra floor space, no extra cost.

**LOOK to CHAMBERS
for Big Cooking Capacity.**



1
FISH WITH
VEGETABLES



2
LOAF CAKE



3
BAKED BEANS



4
MACARONI
AND CHEESE



5
FRIED
CHICKEN



6
8-INCH
PIE



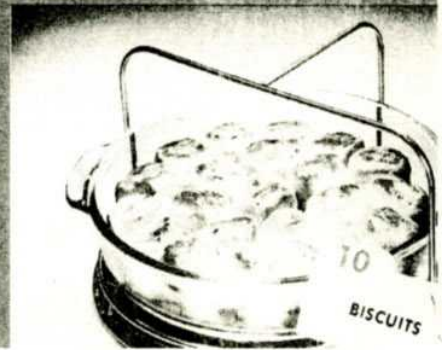
7
ROAST BEEF



8
GINGERBREAD



9
MEAT
PIE



10
BISCUITS

"Thermowell" + "Thermobaker" = "ThermoOven".

Most sensational built-in baking feature on Modern Domestic Ranges.

These delicious dishes "cook with the gas turned OFF" in the In-A-Top ThermoOven.

CREOLE FISH WITH VEGETABLES

1.

Place 1½ to 3 lbs. fish fillets in greased casserole; season with basil and garlic salt; pour on mixture of 1 can tomatoes, chopped onion, chopped green pepper, ½ cup chopped celery, 2 bay leaves, garlic salt, basil, 1 teaspoon salt. Cook in ThermoOven preheated 5 minutes, with 15 to 20 minutes of gas and 1 hour "with the gas turned off"—or longer as desired. Acorn squash and a package of frozen vegetables can be cooked in the ThermoOven at the same time. A delicious meal—cooked easily, economically.

QUICK LOAF CAKE

2.

Preheat ThermoOven 5 minutes only, while you prepare a cake mix according to instructions on the box. Bake mix in insert pan of #60 Thermowell kettle, greased and floured; 25 to 30 minutes of gas *turned down halfway*, until cake has risen and begun to brown. Gas *off* 10 or 15 minutes. For quick frosting, mix ½ cup brown sugar, ¼ cup cream, ¼ cup butter, ½ cup chopped nuts; spread on cooled cake and broil lightly in In-A-Top Broiler about 4 minutes.

OLD-FASHIONED BAKED BEANS

3.

Boil 2 cups dry beans in 6 cups water, with only 30 minutes of gas in the Chambers Thermowell; leave on retained heat overnight. Transfer beans to a casserole and season with salt pork, mustard, brown sugar or molasses, chopped onion, salt and pepper, and catsup if you wish. The true New Englander considers tomato seasoning in beans rank heresy. Cook in ThermoOven with 15 minutes of gas and 1 hour or longer as desired "with the gas turned off." Or doctor up canned beans to cook in the ThermoOven.

DELICIOUS MACARONI AND CHEESE

4.

With only 10 minutes of gas and 20 minutes or longer of retained heat, cook 2 cups of macaroni in 6 cups of salted water in the Chambers Thermowell; drain and rinse cooked macaroni, and place in layers in greased casserole, with 1 to 2 cups grated cheese; cover with 1½ cups milk into which have been mixed an egg, 1 teaspoon mustard, and salt and pepper. Top with crumbs and cheese. Cook in ThermoOven with 15 minutes of gas and 30 minutes "with the gas turned off" or as much longer as desired.

EASY FRIED CHICKEN

5.

Melt ½ cup butter and shortening in bottom of deep casserole in ThermoOven. Season cut-up frying chicken with salt and pepper; dip in milk and dredge in flour. Drop into hot fat in ThermoOven; turn chicken just once; cook in ThermoOven with 10 minutes of gas per pound of chicken; gas *off* 1 to 2 hours or as much longer as desired.

PIE AS YOU LIKE IT — WHEN YOU WANT IT

6.

Any 8-inch pie, one or two crust variety, can be baked to the queen's taste in the exclusive Chambers ThermoOven. Simply preheat 5 minutes; burn the gas about 15 minutes on the pie (until it has begun to brown lightly around the edge); "cook with the gas turned off" 30 minutes or as much longer as desired.

ROAST BEEF WITH TRIMMIN'S

7.

Season 3-lb. rolled beef roast and cook in open pan in ThermoOven preheated 5 minutes, with 10 minutes of gas and 30 minutes of retained heat per pound of meat (less gas for rare meat), or as much longer as desired. For a rich, heavy brown, turn meat once or twice in a little melted suet in the bottom of the roasting pan. Add vegetables 15 to 20 minutes before turning off gas.

JIFFY GINGERBREAD

8.

Preheat ThermoOven only 5 minutes while you prepare your favorite gingerbread mix according to instructions on the box. Bake in 8-inch greased layer cake pan with 8 to 10 minutes of gas (until gingerbread has risen and begun to crust over lightly), and 5 minutes of retained heat.

ECONOMY MEAT PIE

9.

Cut up leftover meat and vegetables and mix together and thicken in a sauce pepped up with chopped onion, garlic salt and celery salt. Pour into greased casserole and cover with biscuit dough slashed to permit escaping steam. Cook in "Thermobaker" with ThermoOven preheated 5 minutes; gas on 15 minutes; gas *off* 10 minutes or longer.

PLENTY OF BISCUITS WHEN YOU WANT THEM

10.

Either use your own biscuit recipe (2 cups flour) or packaged mix. Preheat ThermoOven 5 minutes and bake 18 to 20 biscuits in 8-inch round pan with 10 to 12 minutes of gas (until biscuits have risen and begun to brown lightly); gas *off* for 5 minutes.

The Most Cooking in the Least Space at the Lowest Cost — that's CHAMBERS

Chambers COOKS WITH THE GAS TURNED *off!*