



WESTINGHOUSE
ROYAL LADY
ROASTER OVEN Model HR-25

America's best-selling Roaster, with modern lines and styling. Westinghouse Roaster-Oven bakes, roasts, or cooks complete meals. With optional Broiler-Grid, it fries, grills, toasts or broils. Heavy-duty handles are large and convenient. Sure-Grip lid holders are strong and sturdy. Large True-Temp Control is easy to read. Two square feet of cooking magic, it's also portable—plugs in anywhere for cool, economical, automatic cooking.

ROASTS • BAKES • COOKS COMPLETE MEALS AUTOMATICALLY!

SPECIFICATIONS

Finish: Outside, 2 coat baked-on synthetic brushed chrome.

Lid: 18-gauge aluminum.
New Bakelite handle.

Lifting Rack: Heavy, strong electrically welded steel. Nickel-plated 3/16" frame.

Heating Element: High grade, nickel-chromium resistance wire. 1320 watts. 110-120 volts. AC only.

Insulation: Blanketing of insulation on five sides, keeps heat in, saves electricity.

Insert Pan: Acid resisting porcelain, 18-quart capacity.

Cord: 6-foot, heavy-duty, neoprene covered cord. Permanently molded plug.

Weight: 25 pounds.

Broiler-Grid: (Optional) 1380 watt heating element.



Protection: Standard Westinghouse one-year warranty.

Guarantee

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 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 service organization.

WESTINGHOUSE ELECTRIC CORPORATION

Portable Appliance Division — Mansfield, Ohio

1RO-9501-B

Litho in U.S.A.

Here's your COOL NEW COOK!

You're all set for lots of cooking pleasure with your new Westinghouse Roaster-Oven. This handy portable oven... with its accurately controlled heat and big cooking capacity... will bake, roast and cook complete meals to perfection. With the Infra-Red Broiler-Grid (an optional accessory), you can broil, grill, fry and toast, too. And with the Timer-Clock (also an optional accessory), you can cook foods automatically... even though you are not on hand to start and stop the cooking.

The instructions and typical recipes in this booklet were prepared by the Westinghouse Home Economics Institute to help you make full use of your Roaster-Oven and Broiler-Grid. You can also use your favorite recipes in this versatile cooking appliance. Please read this booklet carefully so you'll have good results every time.

Keep your Roaster-Oven on a handy table, cart or cabinet where it will be ready for use any time. Use it every day... enjoy it...

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Ready to serve you... the

ROASTER OVEN

- Cooks dinner for 8 — 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, many tasks. No watching, no worrying while your food is cooking. It uses little more current than a modern electric iron, so is very economical in operation!



Prepare complete meals—Put your meat, potatoes, vegetables and hot dessert in the Roaster-Oven... and set the heat control dial. Then relax until your dinner is done! Just be sure the foods you choose take 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 handsome you'll put it right on the table for buffet suppers... to keep food hot. Fine feature for porch suppers and picnics, too.

Roast turkey according to following table:

Oven Weight*	Oven Temperature	Cooking Time—Hours
8 to 10	325°	3 to 3½
10 to 12	325°	3½ to 4

* The oven weight of a stuffed, dressed turkey approximates the purchase weight.

Chicken Casserole

2½ to 3-pound chicken
Flour
Salt
Pepper

Lard or shortening
Milk
Small can sliced mushrooms (if desired)

Cut chicken into serving pieces. Dredge with flour, which has been seasoned with salt and pepper. Brown chicken thoroughly in lard or shortening in a skillet on medium-high heat. When chicken is browned, place it in a large heatproof dish. Make gravy from the drippings in the skillet, using flour and milk. Add mushrooms if desired. Pour gravy over the chicken and cook at 350° for 1-1½ hours. Serves 4 to 6.

Fried Chicken à la Maryland

1 frying chicken
1 egg, beaten
2 tablespoons cold water

Salt and pepper
Flour
¾ to 1 cup fat

Cut chicken into pieces for frying. Dip each piece in beaten egg which has been mixed with water. Roll in a mixture of salt, pepper and flour. Preheat Roaster to 450°. Brown chicken in hot fat in large enamel inset pan, with Roaster covered. Reset True-Temp Control to 250°, add ½ cup water and steam 45 minutes to 1 hour or until chicken is tender.

Stuffed Baked Fish

Black bass, bluefish, cod, flounder, perch, trout and pike are lean fish and should be larded before baking. "Larding" means inserting narrow strips of fat, salt pork or bacon, into gashes made at intervals along the sides of lean fish before baking. Bacon strips may be placed over the fish, if you prefer. Mackerel and whitefish are fat and need not be larded.

Ask your butcher to clean and bone the fish. Stuff with the following stuffing:

5 cups finely cubed bread	½ cup melted butter
3 tablespoons capers	3 tablespoons chopped celery
1 tablespoon salt	1 tablespoon powdered sage
4 tablespoons parsley	1 teaspoon pepper
2 small onions, finely chopped	

Mix all ingredients together thoroughly. Stuff eye sockets with a ripe, stuffed olive cut in half. Preheat Roaster to 375°. Place fish in shallow pan, bake 20 minutes per pound.

Tuna Fish and Noodle Casserole

1—8-oz. package of noodles	1 teaspoon salt
1—7-oz. can of tuna, flaked	1 tablespoon butter
1 No. 2 can condensed mushroom soup	2 teaspoons pimiento, cut fine
	1—8-oz. can mushrooms
1 cup corn flakes, crushed	

Cook noodles in boiling salted water for 20 minutes, then drain off water. Add other ingredients in order given. Place in large heatproof dish and cook at 400° for 30 to 40 minutes in preheated Roaster. Serves 6.