A Century of Progress in Cooking

The National Pressure Cooker

1834 - 1934
"National Pressure Cooker"

STANDARD FOR 25 YEARS

In no field of daily life is the progress of the past hundred years more apparent than in cooking. The hardships of preparing three meals a day under pioneer conditions are inconceivable to the modern housewife. The coming of modern stoves and fuel and improved equipment moved much of drudgery, yet women still expended the greater part of their energy in preparing the family food. The turn of the century brought in the steam pressure cooker, which has not only revolutionized cooking methods but has made possible the great home industry of canning.

For the past twenty-five years, the National Pressure Cooker has been and still is the favorite pressure cooker, known for its simplicity, its safety, and its reliability. To equip yourself with a National is to be truly modern, fully in step with the progressive spirit of the times.

FOR COOKING

Ideal for general home cooking. Cooks in one-third of the usual time required, saving time and fuel and keeping the kitchen cooler. Makes tough cuts of meat and old fowl tender, tasty, and delicious. Saves all the natural juices of meat. Cooks vegetables without water, thus retaining the natural mineral salts that are usually poured away. An entire meal may be cooked simultaneously in the pressure cooker, including meat, vegetables, dessert and even cereal for tomorrow's breakfast. The pressure cooker method is the most economical way of cooking beets, baked beans, whole hams, and similar foods usually requiring long cooking. The National Pressure Cooker is perfect for sterilizing infants' feeding utensils, small instruments and bandages.

FOR CANNING

The pressure cooker makes it absolutely safe to can non-acid vegetables, meat and fish without loss through spoilage or danger of botulism. It is the only safe way of canning such foods and the only method recommended by the U.S. Department of Agriculture and endorsed by home economics instructors, and home demonstration agents everywhere. The high temperature necessary for killing heat-resistant spores cannot be secured in a water bath. Only the pressure cooker makes it possible to reach the required temperature of 250°.

Besides affording safety, the National Pressure Cooker cuts processing time to a third. Does away with the hot, steamy water bath and keeps the kitchen comfortable for working.

Use the National for all kinds of canning and for extracting fruit juices in jelly making.
Cook These Splendid Meals
The Pressure Cooker Way
in Only 15 Minutes

MENU NO. 1
Tomato Juice Cocktail
Fricaseed Chicken
 Drop Dumplings
Parsley Potatoes
Grilled Beans
Pumpkin Pie

Select year-old, plump chicken.丁isslate usual manner.
Place in bottom of cooker with four cups of boiling water, salt and pepper to taste.
Place each with short pipe over chicken, and on this put the callofer pan filled with whole, peeled potatoes.
Place two large meat dishes, filled with green beans, prepared for cooking.
Place over the cooker and cover tightly. Put over low and leave unopened until lunchtime hours.
Then place the two
and allow the pressure to go to 15 pounds, then lower them.
Hold the pressure at 15 pounds for 10 minutes. Release steam.
Do not the hand on gage at any time before the cooker has been for 5 minutes.
Remove beans and potatoes. Drop dumplings in the chicken broth, place over cooker, lower pressure and allow to cook for
for five minutes with potluck open. To thin gravy, mix two
tbspers of flour, with warm water to make smooth paste. Add before removing chicken and dumplings. Bring to a boil and serve. Season beans with butter. Place potatoes in dish. Pour melted butter over them and operate with chopped parsley.

2 cups flour, 2 cups milk, 1/2 tsp. baking powder, 2 tbsp. sugar, dash of salt.
Mix thoroughly and add enough milk to make soft dough that can be dropped from a spoon.

MENU NO. 2
Fruit Cap Apetizer
Swiss Steak
Steamed Fruit Pudding

Make the bread mix and place in refrigerator to chill. Prepare fruit cup of fresh fruit or canned fruit combined with some fresh fruit and place in refrigerator to chill. Have steak cut from tender part of round 6 inch thick. Snare a golden brown in hot fat on both sides of chicken. Add 2 cups
parsley and salt and pepper to taste with 1 medium onion. Over this place rich with short drops. The meat placed in pan containing reserved potatoes split in half lengthwise without skin will carry the meat and will operate the cooker as in first menu. Cook ten minutes at 15 pounds pressure. While meat is cooked, prepare sauce in a size. Remove from cooker and place pan in fat to brown for just a minute or two. Serve immediately.

"Why Cook For Hours When Minutes Will Do?"

The National IS SAFE, RELIABLE, and COMPLETE

The National Pressure Cooker is a steam-tight vessel constructed to cook under steam pressure. It must not be confused with the "waterless" method of cooking. Every detail has been scientifically designed and expertly constructed. The cooker itself is of heavy, cast aluminum, accurately machined and highly polished. The heavy domed cover is clamped down to the body to give a perfect steam-tight joint.

In the cover are a pressure gauge, which records the number of pounds pressure inside, a penthouse which is opened or closed to release or retain steam, and a safety valve which releases the steam automatically if the pressure goes above a certain point. A wide margin of safety is allowed, making the cooker absolutely safe and reliable.

Inside the cooker are three beautifully polished aluminum cooking dishes, one of which is perforated, a cast aluminum rack adjustable to three heights, cross rails which enable the inset pans to be stacked one above the other, and a pair of latches. Also included with the cooker is an eighty-page handbook giving complete instructions for cooking, canning and sterilizing with the cooker, recipes, menus and time-chart.

The cooker comes in four sizes, having a liquid capacity of 10, 12, 18, and 25 quarts.

DIMENSIONS AND CAPACITIES

Size of Cooker in Quarts... 10 12 18 25
Interior Diameter, In. 9 10 11 1/4 12 1/4
Interior Height, In. 8 1/2 9 1/4 10 1/2 11 1/4
Net Weight, Lbs. 11 14 18 21
Shipping Weight, Lbs. 15 1/4 18 1/4 21 1/4
Capacity—Pint Jars 5 7 9 11
Capacity—Quart Jars 0 3 5 7
Capacity—No. 2 Cans (Pc) 6 8 14 16
Capacity—No. 3 Cans (Qt) 2 5 8 10

This complete line of sturdy cast aluminum kitchen utensils is built with the same high standards of workmanship and materials which have maintained the National Pressure Cooker reputation for a quarter of a century. Made of close-grained cast aluminum of uniform thickness throughout. Brilliantly polished exterior surfaces, sown finish inside. Distinguishable handles of embossed hard-wood. All covers precision fitting to prevent escape of steam.

DUTCH OVEN
One of the earliest American cooking utensils. Widely used in modern-day home cooking. Convenient for using on the range, in the oven, or in the woods. Includes aluminum rim and self-basting cover. 5 and 6 1/2 qt. sizes.

SAUCEPANS
Ideal for waterless cooking and frying.
Dutch Ovens...
Saucepans...

CHICKEN FRYER
Deep skillet with self-basting cover, ideal for chicken frying, and Swiss steaks. 10" inch diameter.

TRIPlicate SET
Three triangle-shaped vessels fitting over a single burner. May be used individually. One detachable handle for the set. Each pan holds 1 quart.

These are just a few items selected from the complete line of National Cast Aluminum Ware.

Manufactured by NATIONAL PRESSURE COOKER COMPANY, Eau Claire, Wis.

"Heavy Cast Aluminum Ware""Heavily Built to Last!"
THE NEW, IMPROVED

National Seal-O-Matic

CAN SEALER

It Seals    It Cuts    It Reflanges

Made of sturdy, hardened metals, built to last. Easy to operate. Easy to adjust. Takes 3 sizes of cans—Nos. 2, 2½ and 3. Each can may be used 3 times! Gives a perfect hermetic seal with a few easy turns. Seals up to 150 cans an hour. Opens the cans neatly and quickly. The only ball-bearing sealer for home use on the market, the most durable and still the lowest priced.

Complete with Reflanging Attachments and 32-page Instruction and Recipe Book, $11.50 ONLY

Here’s Why You’ll Want to Can in Tin!

— it reduces spoilage.
— tins are plunged at once into cold water.
— there is no breakage.
— tins are easier to store and to ship.
— tins are easier to pack.
— contents are removed whole.
— no juices can be extracted.
— it’s cheaper—with the new National Seal-O.
— more tins than jars may be processed at Matic that reflanges.

one time.

NATIONAL COOKER SALES CO.
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