

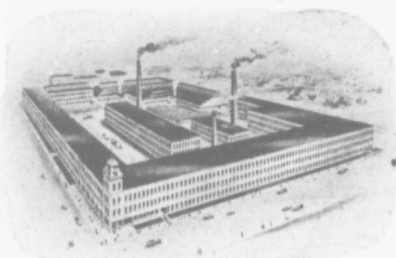


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Cook Book

Hamilton Jewel ... Cook Book ...

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WHERE HAMILTON JEWEL GAS RANGES ARE MADE

ISSUED BY
The BURROW, STEWART & MILNE CO.
LIMITED

HAMILTON, CANADA

Largest Makers of Gas Goods in Canada

About Hamilton Jewel Gas Stoves



HERE are still a great many house-keepers who do not know the economy and comfort of a

HAMILTON
JEWEL
GAS RANGE

to these we address the following remarks :

The saving in time and worry, the cleanliness and saving of labor can only be appreciated by those who are using them.

There is no kindling to buy, no coal to carry in, no ashes to carry out. You don't have to pay a big price for coal and then have to carry a great part of it out in ashes.

Strike a match, turn a valve, and you have your fire lighted. When you are through, for the time being, turn the valve and you stop the consumption of fuel.

Before the baking is quite done turn the gas low, and the heat in the oven will finish the baking. Thus the gas bill can be reduced.

A gas oven is quick or slow just as you wish. If you are a cook you will appreciate this.

The chimney of a coal stove does not always draw, a gas stove burns the same under all conditions.

Buy a HAMILTON JEWEL gas stove now and save time and worry. Day or night always ready.

ABOUT COOKING

READ THESE GENERAL DIRECTIONS



BOILING

Everything should be gently boiled, rather than boiled fast, in order to be tender. The water should never be allowed to stop boiling before the article is done. The kettle should be kept covered, merely raising the cover to remove the scum. When more water is needed, always use boiling water; adding cold water will ruin anything.

FRYING

The fat must always be very hot, then the surface of anything is almost instantly hardened or crisped when thrown into it, and the inside is thus kept free from the grease. The same fat can be used several times for frying similar things, by straining it through a wire strainer.

BROILING

The gridiron should be very hot and well greased. Cover the gridiron with a baking pan which will keep the heat in. Birds and fowls should be turned often to be cooked evenly, without being burned. Steak should be turned often to keep the juice in. Never put a fork in the lean part of the steak when cooking, as it allows the juice to escape.

BAKING

Meats and fowls should be well basted all the time they are cooking. Frozen meats should be immersed in cold water until they have thawed. Meats kept a day or two before cooking are more tender.

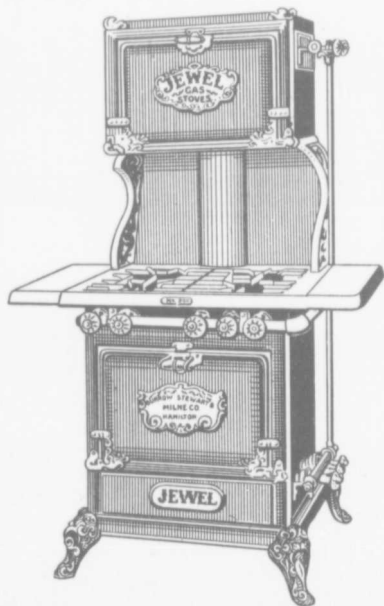
Choice Cooking Recipes

BREAD

Wash and peel three medium sized potatoes, then boil and mash. To this add one quart of luke-warm water, one cake compressed yeast, stir in enough flour to make a stiff sponge, set aside to rise for two hours and a half in a warm place; when risen add one scant tablespoonful of lard, one tablespoonful of granulated sugar, two teaspoonfuls of salt, and enough flour to make a stiff dough. Set aside to rise; when risen knead well and cut into loaves. Then set aside and let rise one hour. Then bake in moderate oven three-quarters of an hour.

BROWN BREAD

Take four cups of white flour, four cups graham flour, four cups sour milk, one and one-half cups molasses, one and one-half cups corn meal, four teaspoonfuls soda. Bake in moderate oven one hour.



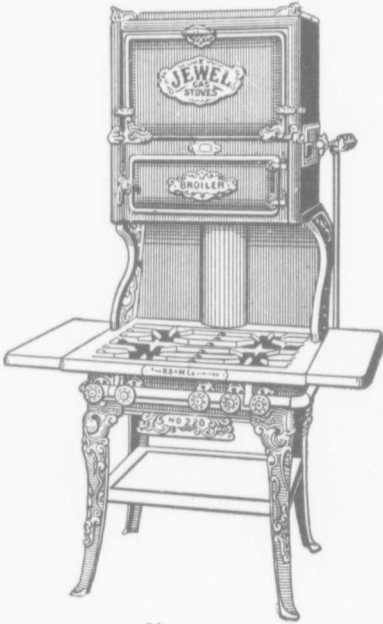
The No. 200 Hamilton Jewel Gas Range has Low Baking Oven and Elevated Broiling Oven, one extra strength Burner, three Single Burners and Simmering Burner on top. All burners are removable and can be readily cleaned.

This Range is fitted with Graves' Patent oven Lighter which is absolutely safe, because the oven door must be opened before the oven burners can be lighted.

All our Gas Ranges are fitted with the Jewel Adjustable Needle Valves.

Choice Cooking Recipes

A good housekeeper likes to save. She can do it on a Hamilton Jewel Gas Range because all valves and joints are properly fitted so that there can be no leakage.



Fitted with adjustable Air Regulator and Mixing Chamber.

Can be fitted with oven door thermometer when desired

In ordering always say whether Manufactured or Natural Gas is to be used.

No. 220

STEAMED BOSTON BROWN BREAD

Two cups of corn meal ; one cup of graham flour ; three cups of sour milk ; one-third cup of molasses ; teaspoonful of soda dissolved in molasses ; a little salt. Steam four hours or longer.

CORN BREAD

Put one quart of milk on the fire and when it comes to a boil stir in four large kitchen-spoonfuls of white corn meal. Let it cook until very thick, stirring constantly. Put it aside to cool, then add three eggs which have been beaten, with two tablespoonfuls of flour and a big pinch of salt. Beat in one tablespoonful of butter while the corn is hot. Bake in a buttered dish for thirty-five minutes and serve immediately. A delicious breakfast bread.

Choice Cooking Recipes



The Hood extends the full length of Range including shelves.

The Jewel Hood is the finishing touch to a Jewel Gas Range. It carries off the extra heat and the odors of cooking.

These Hoods are made to fit all styles and sizes of Gas Ranges. Each Hood is supplied complete with Shelf, Flue Pipe and Damper.

The Hoods are made of sheet steel either planished or ebony finished.

Choice Cooking Recipes



Nos. 73, 83, and 93

ENGLISH MUFFINS

In one pint of warm water, dissolve one-half cake of compressed yeast, one pint of milk, no salt; the beaten whites of four eggs, flour enough to make a stiff batter. Set it to rise over night, and bake in rings on buttered griddle. Toast cold ones next morning.

GRAHAM MUFFINS

One pint graham flour, one pint wheat flour, two eggs beaten light, one tablespoonful of sugar, a pinch of salt, two teaspoonfuls of baking powder, milk enough to make a thick batter.

Choice
Cooking
Recipes



No. 230

FRITTERS

One pint of milk ; four eggs (yolks beaten with milk, whites beaten separately) one teaspoonful of salt. Fry in hot butter or lard.

CORN FRITTERS

Take twelve ears of corn, score each row lengthwise with a sharp knife; and then scrape the inside of the kernels from the cob with the back of the knife. Beat two eggs into this and season with salt and pepper to taste. Have a little butter hot in a frying pan, and fry quickly eight or ten spoonfuls at a time taking care not to burn them.

If the corn is very dry a few tablespoonfuls of milk may be added but never flour.

Choice Cooking Recipes

OMELET

Take three eggs, beat the whites and yolks separately. To the yolks, after they are beaten add a half teaspoonful of salt, a teacupful of rich cream in which a heaping teaspoonful of flour has been smoothly rubbed. Lastly stir in the whites which have been beaten as for cake. Have ready a spider, in which has been melted a tablespoonful of lard, and which is as hot as can be without burning. Pour in the mixture and cook to a rich brown.



Nos. 70, 80, and 90

This cut shows the Hamilton Jewel Gas Range with two ovens. The oven doors are spring balanced. This Range has cast iron top and two removable steel end shelves, ebony finish.

This style of Gas Range is very popular and one of our best sellers.

Fitted with Graves' Patent Oven Lighter, which makes an explosion impossible.

Jewel Adjustable Needle Valves on all our ranges.

Choice Cooking Recipes



Nos. 40, 50 and 60

This cut shows our Gas Range fitted with Single Oven, Cast Top, and two removable End Shelves. Has Steel Body and Ebony Finish. Spring Balance Drop Door on Oven. Asbestos Lined Oven. Jewel Adjustable Needle Valves on all our Gas Ranges.

BROILED COD FISH

Soak and cut in pieces two or three inches square; dry and broil; after broiling put in a cloth, and pound with a mallet till the fibres are loosened and separated. Pour on boiling water and strain off. Put on butter and set in the oven a little while before serving.

VEAL LOAF

Three pounds of chopped veal, one-half pound of salt pork, six Boston crackers rolled fine, one egg beaten. Pepper and salt to taste; a little thyme if desired. Mix thoroughly. Form into a loaf. Bake three hours basting frequently.

Choice Cooking Recipes



No. 15

The No. 15 Hamilton Jewel Gas Range is fitted with two Single Burners on Top and Single Oven Burner. All our Gas Ranges are equipped with Jewel Adjustable Needle Valves and Airmixers.

The Oven is made of steel and is fitted with Drop Door.

SALMON JELLY

Make clear lemon jelly according to any good recipe omitting sugar. Add salt and a very little white pepper if desired. Fill mould and drop in nice pieces of salmon. It makes a pretty salad to use small moulds, placing in the bottom of each a slice of lemon. Garnish with tiny lettuce leaves, and place on each dish a spoonful of mayonnaise.

STUFFING FOR ROAST CHICKEN

Chop apples, or ripe pears; season with bread crumbs; mix a small quantity of nutmeg, salt, and butter. All bread crumbs should be of a light stale loaf free from crusts, not hard or soaked bread.

Choice Cooking Recipes

SOUPS

Stock is the basis of all soups or sauces. It is really the juice of meats extracted by long and gentle simmering. A shank or other meat bones, the trimmings from a dinner roast, or the carcass of a turkey or chicken will do to prepare a stock. Put cold water in your pot, enough to cover the bones; add a sliced onion, carrot, a celery stalk, salt and a few whole peppers, or if you intend to keep the stock several days omit all vegetables and spices. Let it come to a boil, skimming off any substance which may arise to the surface; let boil gently several hours. A little hot water may be added from time to time to keep the necessary amount. It should then be strained and kept in an earthen vessel, never in a metal one, unless well tinned. This stock is then ready to be used for any soup or sauce.



No. 20

Our No. 20 Gas Range is fitted with three Single Burners on top and Single Oven Burner.

Fitted with Steel Oven and Drop Door. Will burn either Natural or Manufactured Gas.

We regularly supply sawed burners, but if preferred we can supply drilled burners.

Popular Jewel Gas Range for the Country



Gas Range With Reservoir

We can supply our Nos. 40, 50, 60, 70, 80, 90 and 200 Gas Ranges fitted with Tinned Copper Reservoir to hold five gallons of water as cut shown above. There is a single long Burner under Reservoir, and the water can be heated rapidly to any desired temperature.

The Copper Reservoir is encased in strong light castings so arranged as to prevent any excessive radiation of heat in the kitchen.

This Range is particularly well adapted to places where there is no water works system.

Fitted with Graves' Patent Oven Lighter, which makes an explosion impossible.

All our Ranges are fitted with Jewel Adjustable Needle Valves.

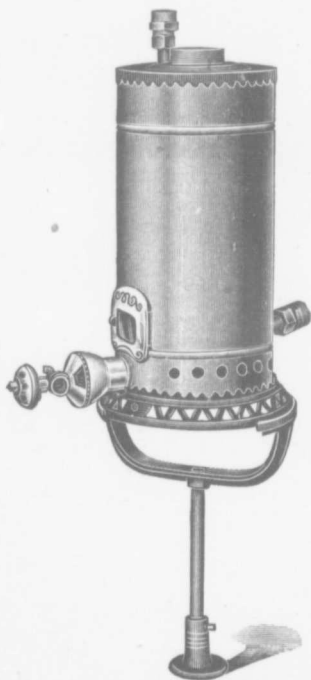
Choice Cooking Recipes

MOCK TURTLE SOUP

Make stock for soup of any fresh meat or salt pork. In another kettle boil black beans two hours, strain through a cullender into the soup, adding cloves, summer savory, sweet marjorum, pepper and salt. When ready for the table add, after straining a second time, sliced lemon, hard boiled eggs cut in slices.

BEAN SOUP

To a dish of baked beans, add a can of tomatoes, a little water or stock, and a meat bone of any kind if convenient. Boil slowly three or four hours. Season to taste. Strain and serve with fried bread. Nice.



**No. 32 Water Heater
with Stand**

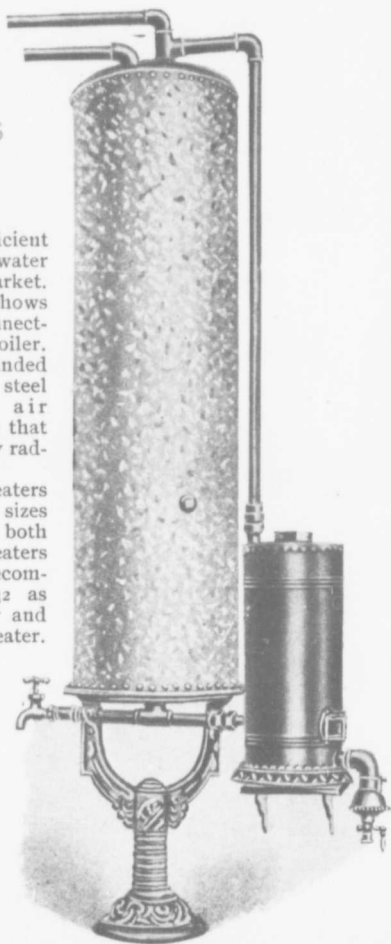
We claim our Gas Water Heaters are the most Rapid Water Heaters manufactured. They are fitted with $\frac{3}{4}$ Seamless Copper Coils. The outside jacket is made of Polished Steel lined with Asbestos. The burners can easily be removed, and when removed the Copper Coil can be readily cleaned.

This is the most economical way of heating water. Capacity 30 to 100 gallons.

JEWEL GAS WATER HEATERS

Are the most efficient and economical water heaters on the market. The illustration shows Water Heater connected to a kitchen boiler. The coil is surrounded by asbestos and steel casing with an air space between so that no heat is lost by radiation.

These Water Heaters are made in two sizes Nos. 31 and 32 both sizes are good heaters but we always recommend the No. 32 as being the larger and more powerful heater.



Hamilton Jewel Hot Plates



No. 5 Hot Plate
With One Single Burner



No. 6 Hot Plate
With Two Single Burners



No. 7 Hot Plate
With Three Single Burners

Choice Cooking Recipes

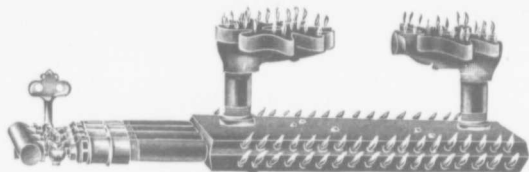
FIG PUDDING

One cup of molasses ; one cup of chopped suet ; one cup of milk ; three and a quarter cups of flour ; two eggs ; one teaspoonful of soda ; one teaspoonful of cinnamon ; half a teaspoonful of nutmeg ; one pint of figs, chopped.

LEMON PUDDING

Two cups of baker's bread, grated or chopped very fine after removing all crusts ; grate rind of one lemon ; one half cup of sugar ; yolks of four eggs ; one quart of milk. Bake about twenty minutes or half an hour in a good oven. When done, spread whites of four eggs, well beaten, with half a cup of sugar and juice of the lemon over the top. Place in the oven and brown lightly.

Choice Cooking Recipes



Cook Stove Burner

We make Cook Stove Burners, either 3 or 4 way and either 14 or 16 inches long. These burners are very popular where it is desired to burn gas in an ordinary cook stove.

FRUIT PUDDING

One cup of chopped suet, one cup of molasses, one cup of raisins, one cup of sweet milk, three cups of flour, one teaspoonful of soda; spices to taste. Boil four hours in a farina kettle, then put in the oven fifteen minutes, and turn out. Serve with wine sauce.

GRAHAM PUDDING

One cup of molasses, one cup of milk, nearly two cups graham flour, one tablespoonful of melted butter, one teaspoonful of soda, one egg, cinnamon and nutmeg to taste; two cups of raisins stoned, one and half cups of raisins chopped, one-half cup of them whole. Begin with the molasses, dissolve the soda in a little warm water, stir into the molasses, then stir in the milk, then a little of the flour, about half, then the egg beaten very light, then the spices, then the rest of the flour mixed with the fruit; add a little salt and steam three hours. It must be put together very quickly. Eat with foaming wine sauce.

APPLE FLOAT

Stew partially one quart of apples, then mash well; add the whites of three eggs, well beaten, and a heaping tablespoonful of loaf sugar. Beat all together fifteen minutes and eat with cream spiced with nutmeg.

Hamilton Jewel Gas Heating Stoves



No. 135—Garnet

This cut shows one of our Garnet Gas Heaters. We make a great variety of Gas Heating Stoves from a small Round Heater suitable for a bed room to a large Heater suitable for a public building. The stove here shown is fitted with Removable Basket Grate to hold fuel, which when burning has the appearance of a hard coal fire. Cold air is drawn from the floor into the stove at the back. Body is made of Polished Steel, and the stove is handsomely nickered.



Royal
Jewel
Steel
Range

The Royal Jewel is made in a great variety of sizes and styles. Can be fitted to burn either coal or wood. The body is made of highly Polished Steel and the Range is Handsomely Nickeled. Can be fitted with Reservoir or Waterfront also with Oven Door Thermometer when desired.

The Royal is fitted with Improved Duplex Grates which have the bottom sides rounded so that in revolving no space is left between grates and the linings. The grates can be taken out through the end door of the range without disturbing the linings. The Wood Fire Box is extra long and broad has Flat Dumping Grate and one piece extra heavy fire back.

An up-to-date Range in every respect and one that will give fullest satisfaction.

Dominion Jewel Cast Iron Range



Dominion Jewel

The Dominion Jewel Range embodies all that is best in Range construction—nothing better. Made in every combination of Reservoir Shelf and Closet. Can be fitted with water front and oven door thermometer when desired. The oven is made of one piece of Extra Heavy Steel, thoroughly braced to prevent warping. The Range is very tastefully nickeled.

DELICIOUS DESSERTS

CREAM PUFFS

Melt half a cup of butter in one cup of hot water, and while boiling beat in one cup of flour. Then remove from the fire and when cool stir in three eggs, without boiling, one at a time. Drop on tin quickly and bake half an hour in a moderate oven. For the cream take one pint of milk, two eggs, three tablespoonfuls of corn starch; two tablespoonfuls of sugar; cook and flavor with vanilla. Open the puffs at the side with a sharp knife and fill. Sprinkle powdered sugar over them.

LEMON SAUCE

Half a cup of butter, one cup of sugar, juice and grated yellow of one lemon, three-fourths of a pint of boiling water, one tablespoonful of corn starch; cook until it thickens.

Sterling Jewel Cast Iron Range



The Sterling Jewel is a High Class Range at a very moderate price. Fitted with our famous One Piece Steel Oven and Duplex Grates. Burns either Coal or Wood; is beautifully Nickered and presents a very handsome appearance. Can be fitted with Waterfront and oven door Thermometer if desired. Made in every combination of Reservoir Shelf and High Closet.

FRUIT CAKE

Eleven eggs; one and a quarter pounds of flour; one and a quarter pounds of sugar; one and a quarter pounds of butter; one pound of currants; two pounds of raisins; one pound of citron; six teaspoonfuls of mace; two teaspoonfuls of cloves; two teaspoonful of cinnamon; two teaspoonful of allspice; one quarter teaspoonful of soda; two tablespoonfuls of cream; two nutmegs; one gill of molasses; one gill of brandy. Butter must be beaten to a cream, and whites of the eggs beaten separately and added slowly with the flour. Fruit well chopped and well dredged, spices must be mixed with the brandy and molasses. To be baked in two loaves for about two hours.

COOKIES

One cupful of butter; two cupfuls of sugar; one cupful of sour milk; one teaspoonful of soda. Use as little flour as possible to roll. Roll thin and bake quickly. The cookies should be tender, not brittle.

Choice Cooking Recipes

COFFEE CAKE

Two cupsful of sugar; three-fourths of a cupful of butter; three eggs; one and one-quarter cupsful of cold coffee; three cupsful of flour; one teaspoonful each of nutmeg, cinnamon, cloves, allspice, and essence of vanilla. Raisins, currants, citron, and three teaspoonsful of baking powder.

DOUGHNUTS

One coffeecupful of cream; one coffeecupful of sweet milk; one large spoonful of butter; one teaspoonful of cream of tartar; one cup of sugar; one teaspoonful of soda; three eggs, well beaten; salt and cinnamon. Make soft as can be rolled.



Coral Jewel

The Coral Jewel is a Medium Size Low-priced Range, suitable for Hard or Soft Coal or Wood.

Can be supplied with Waterfront or Oven Door Thermometer if desired. This Range is especially adapted for City and Town use where a large range is not needed.

The Fire Box is ample size and can be fitted with either Duplex or Flat Grates.

Jewel Coal and Wood Heating Stoves

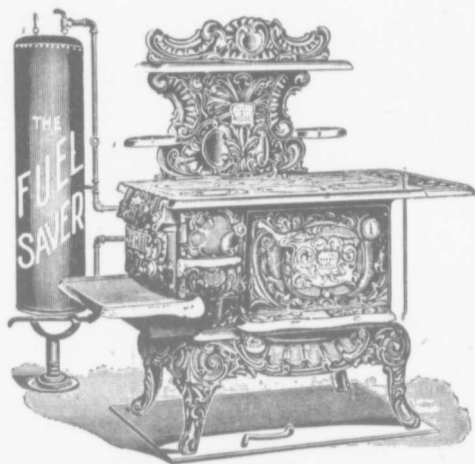


Ideal Jewel

The Ideal Jewel is made in two sizes with and without oven. The Feed Pot, Fire Pot and Grate are so arranged that they can easily be removed. This stove is handsomely nickeled, and with the beautiful Top Ornament presents a very striking appearance. The straight stove has a six inch Kettle Hole, and the Oven Stove has two eight-inch Pot Holes above Oven.

This stove is perfectly constructed, all joints being tightly fitted and cemented, thus preventing leakage of gas.

About Heating Water



This cut illustrates a Jewel Range connected with Galvanized Water Boiler. The range is fitted with Waterfront which is tapped for one-inch pipe and connections to boiler should be the same size. In making connections sharp angles should be avoided as much as possible. Do not in any case make a fire in range before the boiler is filled with water.

CHOCOLATE CAKE

One cupful of sugar ; one-half cupful of butter ; one-half cupful of sour milk ; two eggs ; two cupful of flour ; one small teaspoonful of soda. Grate one-half cake of chocolate, mix with one-half cupful of sweet milk and the yolk of one egg, sweeten to taste, add one teaspoonful of vanilla and cook until stiff. Cool, and add to cake mixture. Bake in a moderate oven, and frost with confectioner's sugar. This makes a nice layer cake, using frosting for filling. Sweet milk and baking powder may be used instead of sour milk and soda.

WHITE MOUNTAIN CAKE

Two cupfuls of butter ; four cupful of sugar ; four cupful of flour ; one cupful of milk ; five eggs. Bake in jelly pans and put icing between each layer. Three eggs will make icing enough for the quantity, two heaping teaspoonful of baking powder. Flavor with bitter almonds.