December, 1925

NO HOME CAN HAVE TOO MUCH PYREX

Foods will look so appetizing

OVEN-BAKED AND TABLE-SERVED

IN PYREX

A HOLIDAY time, you are especially eager to have the foods you serve *taste* most deliciously, *look* most appetizing. In anticipation of homecomings, Christmas and New Year's dinners, give yourself the satisfaction of laborsaving, beautiful PYREX dishes!

Then, instead of three or four burners all going at once on top of the stove—you can bake most of the meal in the oven, utilizing every bit of oven heat!

When it is time to serve the meal, instead of having to transfer the foods to china platters or dishes—your PYREX dishes can be put right on the table! And—you will have no pots and pans to do after the meal!

You will find that PYREX oven-cookery gives each food a *new tastiness*, bringing out its savory qualities to the utmost. Foods piping hot, thoroughly done—those are the dishes you'll serve your family and guests—once you use PYREX!

PYREX does not dent, discolor or absorb food odors. Over 25,000,000 PYREX dishes are now in use. Ask your favorite store for it!

The "Expert's Book on Better Cooking" will be sent you on request. PYREX CASSEROLE No. 627 Handsome, new, with handles for convenient serving. Ideal for stuffed tomatoes, baked onions, sweet potatoes and nuts, baked chestnuts, braised celery, casseroles ofmeat; chicken and oyster pies, bread pudding, scalloped apples and peach cobbler. See pages 6 and 7—Expert's Book on Better Cooking.

> PYREX CUSTARD CUPS NO. 424 For custards, junkets, mousses, popovers, muffins and cup-cakes. See pages 18-19 — Expert's Book on Better Cooking.



Better

PYREX PLATTER NO. 315 For roasting and serving fowl, baked fish, steak, chops and hash. See pages 24-25-Expert's Book on Better Cooking.

PYREX TEA POT NO. 24 PYREX TEA TILE NO. 706 For all the hearth-hugging days of winter, delicious tea brewed in a PYREX Tea Pot—transparent, beautiful! Boiling water won't crack it. The "EXPERT'S BOOK ON BETTER COOKING" —will be sent to you free on request. It contains scores of delicious recipes for PYREX oven cookery. Address Dept. J, for this interesting Book

Pyrex Pudding Dish Square No. 801

Very much liked for macaroni and cheese, rice, spaghetti, scalloped oysters and onions, cauliflower au gratin, potato and celery scallop, also for souffles of all kinds, corn starch puddings, etc. See pages 8-9 Expert's Book on Better Cooking.

PYREX

A PRODUCT OF CORNING GLASS WORKS, CORNING, N.Y.

Originators and Patentees of Oven Glassware