



Congratulations PYREX® WARE

here's **WHY** a dish worth its salt
takes **PYREX® Ware**
to make it even better

You'll win praises galore from the family, guests, from friends and neighbors when they taste the dishes you cook in PYREX Ware. In fact, you'll even give yourself a medal as you discover how much easier you can mix, bake, cook, serve, freeze, and store.

You're on your way with **PYREX® WARE**

Nonporous glass keeps odors and flavors in the food instead of the utensil. "See-through" glass covers let you "watch-the-pot-boil" as you cook . . . Glass is easier to clean (and easier to **keep** clean) than metal cooking utensils.

Because glass absorbs radiant heat, instead of reflecting it, oven dishes bake faster. You even save gas or electricity, because cooking in glass means oven temperatures are 25° F. lower.



here's **HOW**

**to make the most of cooking
with PYREX® Ware**

You can make everything from a main course casserole to the coffee and cake for dessert in PYREX Ware. But, if you aren't used to cooking in glass, a few hints and a bit of practice will help you make best use of this popular material. For instance, the Heat Spreader Grid (supplied with PYREX Brand Range-top Ware) should be used when using an electric range for surface cooking . . . and be sure to set the temperature at LOW or MEDIUM. (If foods should stick, merely reduce heat.) Always place food, fat, or liquid in utensil before placing it over direct heat. **Don't** use glass for deep-fat frying.

PYREX Ware is versatile. You can cook, bake, mix, serve and store your favorite dishes . . . and they'll taste better than ever before. And the more you use it, the more you'll enjoy using PYREX Ware!



**here's the easy way to CARE
for your PYREX® Ware**

Proper care is less trouble with PYREX Ware than for fine china or ordinary glass, but certain precautions should be observed. Handle hot PYREX Brand dishes with a dry cloth; never set hot dishes on wet surfaces. Let hot dishes cool before adding liquids. Don't scour with harsh abrasives. Anything you can't clean easily by hand (or in the dishwasher) should be soaked in warm soda water—3 tbs. to 1 qt. water—to remove most baked or browned food stains. Hard water marks in Range-top Ware may be removed by boiling vinegar and water in the utensil for a few minutes; then rinse.

When using PYREX Ware with a candle warmer, be sure to keep table covering smooth under it and avoid dropping matches or other foreign material into candle holder. If you lightly grease baking dishes before using, you will reduce food sticking and make cleaning easier.

DO NOT USE OVENWARE ON TOP OF RANGE.



here's the **VARIETY** that makes

PYREX® Ware so popular

with so many people in so many places

From the formal-gourmet host to the casual patio-buffet hostess . . . in professional kitchens, in hotels and leading restaurants—everywhere, every day, more people are turning to glass for cookery at its best. Here are a few of the more popular PYREX Brand items. See your dealer for a complete selection and prices.



ALWAYS **COMPATIBLE** — WHETHER TO COMPLETE YOUR EARLY AMERICAN DECOR OR BLEND WITH THE MOST MODERN SURROUNDINGS, PYREX® Ware IS DESIGNED FOR YOU WITH TODAY'S HOME FASHIONS IN MIND.

NO MATTER WHAT YOUR COOKING OR SERVING NEEDS—MIXING OR MEASURING, BAKING A PIE OR CAKE, PERKING YOUR MORNING COFFEE, OR SERVING YOUR FAVORITE CASSEROLE—PYREX Ware FILLS YOUR NEEDS.



New in SPRING of 1963

replacement offer

Any dish or part of PYREX Brand Ovenware which breaks from oven heat, or any glass part of PYREX Brand Range-top Ware which breaks from heat within two years from date of purchase, when used according to instructions, will be replaced by any dealer in PYREX Brand Ware in exchange for the broken pieces.

PYREX® WARE

a gift that's worth giving is always well received

CORNING GLASS WORKS, CORNING, N. Y.