Observance of these simple rules will give you a lifetime of service from your Pyrex Glassware:

Use it in the oven—not on top of the stove or next to flame.

Handle it with a dry cloth while the dish is hot.

Avoid pouring cold water into hot dish, or placing hot dish on a wet table top or suddenly in water.
Pyrex Ovenware means fewer dishes to wash—because you bake and serve in the same dish.

PYREX DISHES save Work and Money

Directly from oven to table—this is the easy way that foods are served in Pyrex Ovenware. Because this labor-saving glassware enables you to cook and serve foods in the same dish, it saves time and dishwashing. It looks very attractive on the table and keeps foods hot much longer.

Glass bakes more evenly too!

"Pyrex Ovenware actually bakes foods better," says one of the greatest cooking schools in the country. It stores up more heat than any metal utensil. Then it gives this heat out equally to the sides, center and bottom of the food within. That is why foods baked in Pyrex glassware are creamier, lighter, more beautifully browned.

Pyrex dishes never discolor foods or affect the taste. They never wear out, crack, or craze. And it is easy to keep them immaculately clean—always looking like new.
The Casserole is always ready for work. Its usefulness is prodigious! In addition to all kinds of dishes en casserole, it is perfect for:

**Meat and Fish**
- Meat pie with toast crust, pie crust, or biscuit crust
- Scalloped fish
- Scalloped oysters

**Baked Vegetables**
- Halves of potatoes
- Sweet potatoes
- Summer squash
- Stuffed tomatoes
- Stuffed carrots
- Tomatoes with cheese and onions
- Creamed sweet potatoes en casserole

**Scalloped Vegetables**
- Potatoes
- Tomatoes
- Carrots
- Lima beans

**General**
- String beans
- Cauliflower
- Corn
- Eggplant
- Asparagus
- Au gratin dishes
- Macaroni
- Macaroni with ham and cheese
- Macaroni with tomato and green peppers
- Spaghetti
- Spanish rice

**Desserts**
- Deep dish fruit or berry pies
- Puddings
- Soufflés or fruit whips
- Baked fruits: apples, peaches, pears, plums, bananas

The round casserole makes a splendid mixing bowl.
Many Pyrex dishes, like the square casserole above, may be had beautifully engraved at somewhat higher cost. Engraving either on entire dish or cover only.

These Open Baking Dishes are ideal for all casserole uses—except those requiring a cover. They also make a splendid mold for all kinds of gelatin dishes.
A pie plate of such varied usefulness ought to interest any housewife. When it is not busy baking pies, it is just the thing for:

### General
- Meat balls wrapped in bacon, breaded chops, browned hash, baked mushrooms, Florentine eggs

### Vegetables
- Potato fluff, potato rosettes, glazed sweet potatoes, glazed carrots, squash balls, baked tomatoes, breaded parsnips

### Biscuits and Cakes
- Scones, biscuits, corn bread, tea cake, cottage pudding

### Baked Fruits
- Pears, peaches, apples, bananas, plums

If you bake your pies in the Pyrex Pie Plate, you need never again have a pie that is underdone or overdone on the bottom. You can look through this transparent pie plate and see just how the crust is browning. And, of course, pies look more attractive served in this sparkling glassware than in any other way.
UTILITY DISHES—OBLONG

<table>
<thead>
<tr>
<th>No.</th>
<th>Dimensions</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>231</td>
<td>10\frac{1}{2}'' x 6\frac{1}{2}'' x 2''</td>
<td>$1.00</td>
</tr>
<tr>
<td>232</td>
<td>12\frac{3}{8}'' x 8\frac{1}{2}'' x 2''</td>
<td>1.75</td>
</tr>
</tbody>
</table>

No wonder this is called the Utility Dish! It is the maid-of-all-work of baking dishes. Ideal for cooking and serving:

**Meat Dishes**
Baked slice of ham, baked spareribs with apple border, meat pies, baked chicken cones, chicken roulettes, baked chicken, baked stuffed calves liver, baked veal steak, roasted veal cutlet, stuffed pork chops

**Vegetables**
Baked potato puffs, potato rosettes, candied sweet potatoes, baked summer squash, stuffed tomatoes, baked sliced tomatoes

**General**
All kinds of baked and scalloped fish, baked codfish cakes, baked cheese dreams, baked mushrooms, rice cakes

**Biscuits and Cakes**
Biscuits, corn bread, cookies, tea cake, ginger cake, cottage pudding

**Baked Fruits**
Pears, peaches, apples, bananas, plums

Nor does it confine its usefulness to cooking! It makes a perfect mold for fudge, penuche, aspics, gelatin cubes, left-over cereal.

The picture above shows deliciously baked green peppers stuffed with chopped ham and rice.
Although it is designed especially for all kinds of foods au gratin, the Au Gratin Dish serves equally well for dozens of other uses. Particularly for families of two, it is ideal for:

**Meat and Fish**
Small baked slice of ham, baked chicken cones, baked veal steak, stuffed pork chops, baked fish

**Vegetables**
Baked potato fluff, potato rosettes, candied sweet potatoes, baked squash, stuffed tomatoes

**General**
Baked mushrooms, rice cakes, all kinds of baked fruits
LOAF PANS—OBLONG

<table>
<thead>
<tr>
<th>No.</th>
<th>Dimensions</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>213</td>
<td>47/8&quot; x 3&quot; x 17/8&quot;</td>
<td>$ .25</td>
</tr>
<tr>
<td>212</td>
<td>9 1/6&quot; x 5 1/6&quot; x 2 1/6&quot;</td>
<td>.90</td>
</tr>
<tr>
<td>214</td>
<td>10 5/8&quot; x 5 7/8&quot; x 3 3/8&quot;</td>
<td>1.50</td>
</tr>
</tbody>
</table>

What household doesn’t need a loaf pan for baking cake and meat and fish loaves? The Pyrex Loaf Pan is doubly economical because, unlike metal pans, it is ideal for both baking and serving:

**General**
Scalloped dishes, au gratin dishes, potato and pepper hash, browned potato quarters, mashed potato loaf, potato marbles in butter, spoon bread

**Desserts**
Puddings, baked pears, peaches, apples, bananas, plums

The Loaf Pan, too, extends its usefulness beyond baking. In warm weather you’ll be glad to use it for jellied meat loaves, ice box cakes and puddings. The picture above shows a succulent meat loaf, baked to an all-over golden brown. Topped with savory strips of bacon.
CUSTARD CUPS

Shallow

No. | Size  | Price |
--- | --- | --- |
410 | 3½ oz. | $.10 |
422 | 6 oz. | $.25 |

RAMEKIN

Not illustrated

No. | Size | Price |
--- | --- | --- |
442 | 4 oz. | 3 ¼” x 1 ½” | $.20 |

There's scarcely a thing that can't be baked in these little individual cups.

General

Muffins, meat pies, creamed meats, macaroni, baked eggs, creamed and scalloped fish.

Desserts

All kinds of cakes and puddings, custards, fruit whips, individual deep dish pies.

These individual cups enable you to bake au gratin dishes according to the taste of each member of the family. Those who like cheese can have theirs with; the others without.

They are the sort of handy dishes housewives just can't get along without. When not in use for cooking, they make individual molds for junket, all kinds of gelatin desserts, aspics, molded salads. And they are splendid containers for left-overs.
The individual pie dishes are, of course, good for almost all the uses for which we have suggested the custard cups. The oval dishes are especially practical for families of two. Ideal for warming up left-overs.

Pyrex Platters not sold for broiling use

The Pyrex Platter ends all worry about foods getting cold on the table. And you need never again be dismayed by the sight of a beautifully baked fish breaking apart as you lift it onto the serving platter. fish is both baked and served on the Pyrex Platter.
The grill plates are splendid for those who like their vegetables and meat served separately; or for warming up left-overs. Three different foods can be warmed up and served on the same dish.

Like the custard cups—the baked apple dish is ideal for dozens of uses in addition to baking apples.
MUSHROOM DISH
WITH BELL COVER

<table>
<thead>
<tr>
<th>No.</th>
<th>Dimensions</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>302</td>
<td>6½&quot;</td>
<td>$.45</td>
</tr>
<tr>
<td>52</td>
<td>4½&quot;</td>
<td>$.80</td>
</tr>
<tr>
<td>52</td>
<td>Combination</td>
<td>1.25</td>
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</table>

BEAN POTS—ROUND

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th>Dimensions</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>502</td>
<td>14 oz.</td>
<td>4½&quot; x 3½&quot;</td>
<td>$.60</td>
</tr>
<tr>
<td>504</td>
<td>1 qt.</td>
<td>5½&quot; x 4½&quot;</td>
<td>1.75</td>
</tr>
<tr>
<td>506</td>
<td>2 qt.</td>
<td>7½&quot; x 5¾&quot;</td>
<td>2.50</td>
</tr>
</tbody>
</table>

*Mushroom Dish:* This dish of transparent glass with bell-shaped cover is a perfect container for mushrooms or shirred eggs. For invalids and those who like breakfast in bed, it makes an attractive individual service dish and keeps foods piping hot.

*Bean Pot:* Although it was designed especially to bake beans perfectly, this bean pot is ideal for cooking many other foods. All kinds of dishes en casserole, puddings, baked fruits. Also splendid for soups which can be put in the oven to cook along with the meat.

MEASURING CUP—ROUND

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>1 Cup</td>
<td>$.50</td>
</tr>
</tbody>
</table>

*Measuring Cup:* No kitchen is completely equipped without one of these heat-proof glass measuring cups. For accurate measuring a cup should be transparent, but ordinary glass is apt to crack when used for hot liquids. Pyrex ware is boil-proof!
This Double Compartment Baking Dish will hold meat and a vegetable, or two different vegetables. Instead of two separate baking dishes and two separate serving dishes—this one dish does the work of four and saves dishwashing. Also ideal for warming and serving left-overs. Illustrated: Baked tomatoes; warmed-up cauliflower.

These sparkling glass tiles will keep hot dishes from marring the polished surface of the dining table. They are made for casseroles and teapots. And, of course, they can also be used under other dishes.
Utility Bowl: Here is a bowl that is just as much at home in the oven as on the kitchen table. When not in use for mixing, or storing foods in the ice box, it may be used to bake puddings and other savory dishes. It even serves admirably as a salad bowl at the informal family lunch. And because it curves smoothly inside with no ridge at the bottom—the egg beater will not slip around in it. The cover for the 2 qt. casserole (No. 624) just fits this bowl.

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th>Dimensions</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>824</td>
<td>2 qt.</td>
<td>9&quot;x4 1/2&quot;</td>
<td>$1.25</td>
</tr>
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</table>

ROASTER No. 2000

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 1/8&quot;x10 3/4&quot;x5 1/4&quot;</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

The Pyrex cover allows watching the food roast, and also makes the roaster self-basting. The raised letters on the inside facilitate dripping. The bottom, with handles and air vent, is of highest quality, 18-gauge aluminum. The platter top also serves all the purposes for which the regular Pyrex Platter is used. It is ideal for baking and serving all kinds of foods.
REFRIGERATOR DISHES
Sold in sets of 4 pieces, each with cover.
Retail price, $4.40 per set.

EACH SET CONTAINS:

<table>
<thead>
<tr>
<th>Individual Piece No.</th>
<th>Dimensions in Inches</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 592</td>
<td>5 x 9 x 2</td>
<td>$1.15</td>
</tr>
<tr>
<td>No. 593</td>
<td>5 x 9 x 3</td>
<td>1.40</td>
</tr>
<tr>
<td>No. 662</td>
<td>6 x 6 x 2</td>
<td>.85</td>
</tr>
<tr>
<td>No. 663</td>
<td>6 x 6 x 3</td>
<td>1.00</td>
</tr>
</tbody>
</table>

The new three-purpose refrigerator dishes are cleverly designed for storing foods in the ice box, for baking and serving. One dish does the work of three, saving dishwashing, time and money. You can prepare your foods in the morning and keep them fresh in the refrigerator in these tightly covered dishes until you are ready to cook them. Then bake them and serve them—all in the same dish.

Left-overs, too, can be kept fresh in the refrigerator, reheated, and served in the one dish. This sparkling glassware keeps things hot and looks attractive.

The counter-sunk covers prevent interchange of odors and retain the natural moisture and freshness otherwise drawn out by refrigeration. Their transparency enables you to see what each dish contains without unstacking or removing covers.
THE $5.15 GIFT SET

No. 515  Contains: 10 pieces  Retail Price Per Set $5.15
1 No. 623 Round Casserole, 1½ qt.
1 No. 231 Utility Dish, medium size
1 No. 212 Loaf Pan, medium size
1 No. 209 Pie Plate, medium size
6 No. 410 Custard Cups, 3½ oz.

This set makes a gift that will be received with genuine enthusiasm—especially by brides. It takes up very little room in the cupboard or pantry—yet it will do virtually all the everyday baking in the average household.

THE 5.55 HOUSEHOLD SET—13 PIECES
RETAIL PRICE PER SET $10.00
Value $10.65
3 3/4 qt. Casserole, medium size
6 No. 446 Custard Cups, 6 oz.
3/4 qt. Medium and large Pie Plate
1 No. 211 Loaf Pan, medium size
3/4 qt. Utility Dish, medium size
1 No. 24 Teapot, 4 cup size
1 No. 706 Ten Tile, 6" x 3½"
ICED TEA SET
No. 530
The set includes one Pyrex Jug and 6 Pyrex Tumblers
(The Tile No. 706 is not regularly included in the set)

<table>
<thead>
<tr>
<th>No.</th>
<th>Retail Price</th>
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<tbody>
<tr>
<td>530</td>
<td>Set—7 pieces $6.00</td>
</tr>
<tr>
<td>531</td>
<td>Jug with cover 3.00</td>
</tr>
<tr>
<td>533</td>
<td>Tumbler only .50</td>
</tr>
<tr>
<td>706</td>
<td>Jug Tile only .60</td>
</tr>
</tbody>
</table>

PYREX TEAPOTS
ROUND

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th>Retail Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>1 Cup</td>
<td>$2.00</td>
</tr>
<tr>
<td>12</td>
<td>2 Cups</td>
<td>2.50</td>
</tr>
<tr>
<td>14</td>
<td>4 Cups</td>
<td>3.00</td>
</tr>
<tr>
<td>16</td>
<td>6 Cups</td>
<td>3.50</td>
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</table>

SQUAT

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
<th>Retail Price</th>
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</thead>
<tbody>
<tr>
<td>22</td>
<td>2 Cups</td>
<td>$2.50</td>
</tr>
<tr>
<td>24</td>
<td>4 Cups</td>
<td>3.00</td>
</tr>
<tr>
<td>26</td>
<td>6 Cups</td>
<td>3.50</td>
</tr>
<tr>
<td>706</td>
<td>Teapot Tile .60</td>
<td></td>
</tr>
</tbody>
</table>

The tea set includes one Pyrex Jug and six Pyrex Tumblers. Boiling water can be poured over ice in this transparent glass jug with no fear of breaking or cracking. The tumblers, too, are boil-proof.

Pyrex Teapots are guaranteed against breakage from being filled with boiling water; but should not be filled with boiling water.

Engraving is obtainable by taking broken pieces of dish to any Pyrex dealer.

Engraving is beautifully engraved at somewhat higher charge. Engraving either on entire dish or cover...
### Pyrex Nursing Bottles

Doctors all over the country are urging the use of Pyrex Nursing Bottles because of their absolute safety in sterilizing and in withstanding quick changes from hot to cold water.

Do not risk upsetting your baby's schedule by having the bottle break just as the feeding is ready—Pyrex Nursing Bottles are guaranteed not to breakage from contact with boiling hot fluid.

*Genuine*—Pyrex Nursing Bottles are not made with your hand or from baby's ears, nor are sharp edges on the inside of the bottle, which are used off-baby's feeding bottle; they are made off-baby's feeding bottle and is very easy to clean—very easy to clean.

*Genuine*—they are not made.

Narrow necks are not.

Wide mouths that baby gets.

### Narrow Neck

<table>
<thead>
<tr>
<th>No.</th>
<th>Size</th>
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</tr>
</thead>
<tbody>
<tr>
<td>58N</td>
<td>8 oz</td>
<td>$0.25</td>
</tr>
</tbody>
</table>

### Wide Mouth

<table>
<thead>
<tr>
<th>No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>48W</td>
<td>8 oz</td>
<td>$0.25</td>
</tr>
</tbody>
</table>
This trade mark is stamped into every piece of genuine Pyrex Ovenware. Insist on seeing it, for Pyrex dishes are guaranteed.

GUARANTEE: Every piece of Pyrex Ovenware is guaranteed for two years from date of purchase against breakage from oven heat.