

★ POTATOES

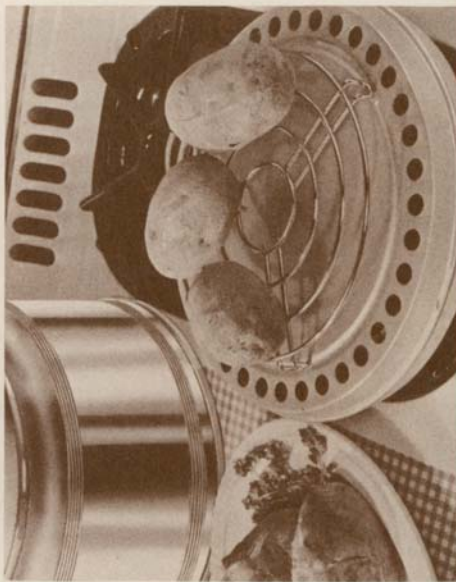
SWEET POTATOES OR YAMS

Scrub 4 medium-sized potatoes and arrange on rack. Bake at 400° F. over medium heat about 50 minutes until tender. Peel and mash if desired. Season with butter and salt. Serves 4.

BAKED POTATOES

Four to six medium-sized baking potatoes

Scrub medium potatoes and arrange on rack. Bake at 400° F. over medium heat, about 40 minutes until tender. Cut potatoes in a crisscross fashion and push up center. Sprinkle with paprika and dot with butter. Serves 4.



OVENETTE⁶⁴ WEST BEND[®]

FOR TOP-STOVE BAKING. This new West Bend Ovenette is an ideal top-stove baking and roasting combination. It bakes evenly and thoroughly over one burner or heating unit.

ON THE RANGE. The Ovenette is constructed to perform efficiently on gas ranges, oil stoves, camp stoves and most any type of electric hot plates. However, it is not designed for electric ranges. If it should become necessary to use the Ovenette on an electric range, it should be used only on the giant electric range units (about 8" in diameter) which have a chrome edge to protect the enamel surface.

BUILT IN RANGES. The Ovenette is not recommended for built-in gas or electric ranges unless the burners have a diameter of 10" or more and the splash-back of the counter top is not closer than 5" from the nearest edge of the burner unit. Otherwise, the heat from the over-hang of the Ovenette base as well as the cover may damage the formica top or the formica splash-back.

SAVES FUEL. The Ovenette browns thoroughly, yet uses very little fuel. In fact, it saves one-third to one-half of the fuel required for baking in the average oven. This saving is made possible because the Ovenette concentrates heat in a small area. Only the heat actually required to bake the food is used. And preheating time is cut in half.

COOL KITCHEN. Since a minimum of heat is used, the kitchen is cool and comfortable at all times.

SECOND OVEN. The Ovenette means another oven that can be used when the large oven is inconvenient or already in use.

THERMOMETER. A built-in thermometer in the cover shows the temperature of the Ovenette. It is your guide for baking temperatures given in the recipe booklet.

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