

# Patapar

## Cooking Time Table



Lay vegetables on a moistened sheet of Patapar. Add seasoning



Take up four corners to form bag—tie in a bowknot with white string



Place in pot  $\frac{1}{4}$  full of boiling water. Cover if possible

FOOD	PREPARATION FOR COOKING	QUANTITY COOKED	SEASONING	TIME PERIOD
<b>Vegetables</b>				
Asparagus	Stalks evened and tied	1 bunch	1 tsp. salt	25 min.
Beans, Lima	Shelled	2 cups (1 lb. bought)	$\frac{1}{2}$ tsp. salt 1—2 tbsp. butter	40 min.
Beans, String	Cut in $\frac{1}{2}$ " pieces	2 cups (1 lb. bought)	$\frac{1}{2}$ tsp. salt 1—2 tbsp. butter	40 min.
Brussels Sprouts	Whole	2 cups heaped (1 basket)	1 tsp. salt 2 tbsp. butter	35 min.
Cabbage (Green)	Quartered	2 cups (small head)	1 tsp. salt 2 tbsp. butter	35 min.
Carrots (young)	Sliced Crosswise	2 cups (1 lb. bought)	$\frac{1}{2}$ tsp. salt $\frac{1}{2}$ tsp. sugar	35 min.
Cauliflower	Whole	1 pound	1 tbsp. butter 1 tsp. salt 1 tsp. lemon juice 2 tbsp. butter	45 min.
Cauliflower	Divided into 3 pieces	1 pound	Same	35 min.
Onions (White)	Whole (Medium)	1 pound	$\frac{1}{2}$ tsp. salt 1 tbsp. butter	40 min.
Peas	Shelled	1 cup (1 lb. bought)	$\frac{1}{2}$ tsp. salt $\frac{1}{2}$ tsp. sugar 1—2 tbsp. butter	25 min.
Potatoes, New (Small)	Pared, left whole	7 potatoes (1 lb. bought)	$\frac{1}{2}$ tsp. salt	40 min.
Spinach	Wash thoroughly	2 pounds bought	$\frac{1}{2}$ tsp. salt	40 min.
Turnips, Yellow	Cut 1"	2 cups (1 medium size)	$\frac{1}{2}$ tsp. salt	40 min.
Turnips, White	Cut 1"	2 cups (1 lb. bought)	$\frac{1}{2}$ tsp. salt	35 min.
<b>Fish</b>				
Codfish	Whole slice	1 lb. $1\frac{1}{2}$ " thick	$\frac{1}{2}$ tsp. salt	30 min.
Halibut	Whole slice	1 lb. $1\frac{1}{2}$ " thick	1 tsp. salt	30 min.
Oysters		1 dozen	$\frac{1}{4}$ tsp. salt	20 min.
Salmon	Whole slice	1 lb. $1\frac{1}{2}$ " thick	1 tsp. salt	30 min.

Always moisten Patapar before using.

Quantities given in this table will serve four people.

### Sauces and Special Seasoning

For some vegetables, seasoning may be added after cooking, if desired. Wherever possible these should include the vegetable liquid saved in the Patapar formed "bag."

**Brussels Sprouts:** use sauce from Patapar "bag" or Hollandaise Sauce.

**Cabbage:** add pepper and cream, or vinegar, if desired.

**Cauliflower:** to the liquid from cauliflower add equal amount of cream or rich milk; thicken in a saucepan with a little flour.

**Peas, Lima Beans, String Beans:** add cream and pepper, if desired.

**Onions:** add cream, if desired.

**Spinach:** drain, chop fine; add 2 tablespoons of butter. Use "juice" in soup. Fine for children.

**Turnips (Yellow and White):** drain, mash, add 1 tablespoon of butter—reheat and serve.

# Little Ways to Lighten Housework

## With Patapar

Patapar is *insoluble—greaseproof—tasteless and odorless*, making an ideal container for storing, cooking or carrying moist foods. It sheds oil as a duck's back does water! Few things stain it, and grease, coffee, vegetable and fruit juices, so fatal to dish cloths and cleaning "rags," are easily rinsed off—though soap may be used, if needed.

These characteristics fit Patapar for a wide variety of services in the household. Here are the outstanding ones, though you are sure to find many other uses of your own!

**For Cooking:**—With Patapar you can easily enjoy the pleasure of *odorless* cookery. It also performs the triple service of conserving the juices and flavors and mineral elements of the food; making it possible to cook the food with its seasonings and without toughening the fibre, so that the sauce and finished product both are in every way superior; and insuring a clean cooking utensil, which needs only rinsing instead of laborious scrubbing, at the end.

**On the Kitchen Table:**—As a sanitary working surface for the preparation of food, especially salads, juicy fruits (such as oranges), vegetables and raw meats Patapar is invaluable. It saves all the labor of "cleaning up," as refuse is readily transferred to the garbage can, and the Patapar rinsed clean in a second. Sanitation is served by banishing the brown paper bags of dubious past, and the inky newspapers formerly used for this purpose.

**For Cleaning:**—As a cleaning cloth for windows, silver, lamp chimneys, glass and enamel-topped tables, Patapar is especially convenient, because there is no "lint" to cling.

**For Washing Dishes:**—As a discriminating dish cloth (happily not a dish rag) Patapar sheds grease and dirt after removing them. It does not soil, except superficially. Does not make work but saves it; may be rinsed out under the faucet in a moment, with soap if necessary. It rough dries itself in 12 minutes and is ready to go to work again.

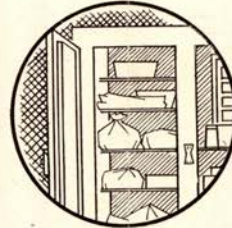
**In the Oven and Refrigerator:**—As a cover (moistened) for cakes or roasts in the oven Patapar prevents overbrowning. Then, as a *pan-lining*, Patapar saves scouring. No fats or juices can burn onto the pan. As a wrapping for celery, lettuce, fish, etc., in the refrigerator, Patapar keeps food fresher and minimizes the giving off of odors as well as moisture. Also excellent for holding moist, cooked left-overs, so that dishes in the refrigerator are decreased, saving space and breakage.



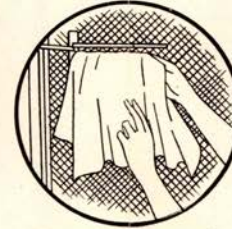
2 vegetables may be cooked in the same pot, with Patapar



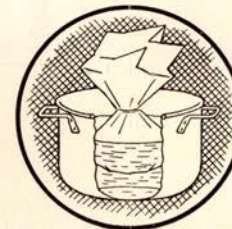
Great for dish-washing



Patapar wrappers prevent refrigerator odors



Rinses clean in a second; dries in 12 minutes



See how the boiling water never touches food cooked in Patapar—instead it cooks richly in its own juices!

**On Picnics:**—Patapar is an adaptable, waterproof container, for picnic foods, school lunches, etc., especially those that are moist (salads, cooked meats, etc.) It is also the perfect tablecloth and plate doily for picnics, and for al fresco or other informal dining and lunching; it makes a paper plate satisfactory for any food, however moist, and does away with dish washing. (Use paper or wooden plates and remove the doily for succeeding courses.)

## Haddock Mixed Grille

A delectable blend of tomatoes, mushrooms, and fish. Served with lettuce salad, hot rolls, and deep dish apple pie, it makes a very satisfying dinner. Here is the recipe.

Lay a sheet of Patapar on your kitchen table and sprinkle it with cold water to make it soft and pliable. Then lay two Haddock Fillets, *skin side down*, in the center of the Patapar. Sprinkle each fillet with one teaspoon of salt and one-eighth teaspoon of pepper. Spread each with two tablespoons of soft butter and then sprinkle them with the juice of half a lemon. Cut two tomatoes into three slices each and lay the slices on the fillets. Between the slices of tomatoes place six mushroom caps; sprinkle the mushrooms and tomatoes with salt and one teaspoon of minced parsley. Put a dot of butter in the center of each mushroom cap. Fold the Patapar to make a tight container, and fasten the ends with paper clips or ordinary common pins. Slip the paper container onto your oven rack or a baking sheet and bake twenty minutes in a hot oven—450 degrees Fahrenheit. When you take the Patapar folder from the oven and open it, you'll find the fillets baking in a juicy liquid. With a broad spatula, lift the fillets, garnished with the tomatoes and mushrooms, onto a hot platter. Pour the liquid over the dish and serve the fish grille at once.

## How to Stuff and Roast Fowl

Clean the fowl, singe it well over a flame. Wash it thoroughly to remove any dirt. Cut out oil bag (just above tail). Then stuff the fowl lightly from both ends. A hot dressing will assist in cooking. But do not let hot dressing stand in an uncooked fowl. Sew up each end of the fowl, turning neck in when top is sewed. Wrap string around the fowl, holding wings tightly to sides and tying legs down together to tail. Pull out a piece of intestinal fat and place over breastbone so that it will be tied under the string, or use fat bacon. Rub with cold fat, dredge with flour and wrap in Patapar. Tie Patapar down firmly and put the "package" into a flat pan which is half full of water. Put into cold oven and bring slowly to 400°. Roast for 20 minutes to the pound and add 20 minutes for heating through. When done, if you are careful in taking off the Patapar and strings, the water in bottom of pan and the browned fat and flour from outside of fowl may be combined to make gravy. Giblets may be cooked in water surrounding fowl, while roasting, and chopped for gravy.



# 4

# TESTED RECIPES

## Boiled Halibut

- 1 lb. fillet 1 1/4" thick
- 1/4 teaspoon salt
- 1 tablespoon butter
- 1 teaspoon lemon juice
- 1 teaspoon minced parsley

Remove the black skin from fish. Place the fish on the sheet of moistened Patapar; add salt, lemon juice, butter and parsley. Tie up tightly below all edges of the Patapar. Place in boiling water and boil slowly for 30 minutes. Remove fish from Patapar and place on a hot platter, saving the sauce formed in the "bag."

**SAUCE:** Melt 1 tablespoon butter in saucepan. Stir in 1 tablespoon flour. Pour in gradually the liquid from "bag," stirring constantly until thickened. Add 1/4 to 1/2 cup thin cream (depending on amount of liquid from fish) season to taste with salt, pepper and a dash of paprika. Pour over the fillet and serve immediately, garnished with lemon and parsley.

## Baked Salmon

### Spinach Dressing

- 2 cups diced bread
- 1/4 cup melted fat salt and pepper
- 1/2 cup finely chopped onion
- 1/4 cup chopped celery
- 1 tablespoon minced parsley
- 2 cups cooked chopped spinach

Cook onion and celery in fat until clear but not browned. Add bread dice and toast on all sides. Add remainder of ingredients, cover and let steam slowly for 5 minutes. Put into salmon hot if it is to be baked immediately.

Sprinkle inside of fish with salt, spread with spinach dressing and sew up. Sprinkle outside of fish with salt and pepper and spread with fat. Dust with flour and wrap in moistened Patapar. Tie well and place in cold oven. Set oven at 400 degrees and bake 15 minutes to the pound after the heat reaches 400. Bring heat up to 425 degrees for the last 15 minutes.

## Oyster Fricassee

- 12 or 16 oysters
- 1/4 teaspoon salt
- 2 tablespoons butter
- 1/2 teaspoon lemon juice
- 1 teaspoon minced parsley
- 1/4 cup cream
- Thin slices of buttered toast

Place the oysters on a moistened sheet of Patapar, add seasonings. Strain over the liquid from oysters. Tie tightly well below the edges of the Patapar. Boil slowly 20 minutes. Remove oysters and broth to saucepan. Add cream; let come to first boiling. Add a dash of paprika and salt to taste. Serve immediately on toast.

## Tamales

- 1 cup corn meal
- 5 cups chicken stock
- 1 diced onion
- 2 tablespoons oil or fat
- 3 tablespoons tomato paste
- 1 cup hot water
- 1 teaspoon chili powder salt and pepper to taste
- Cooked chicken or tender beef or turkey

Cook corn meal in chicken stock. If canned chicken is used, add the jelly to water (20 minutes over fire, 30 minutes in double boiler). Cook onion, oil, tomato paste and hot water until thick. Add chili powder, salt and pepper. *Cut pieces of Patapar* to make doubled sheets, 10 by 12 inches. Divide the corn meal between four tamales, spreading in center of Patapar. Let cool, then put a spoonful of tomato sauce (strained) in the center, then two or three slices of meat. Place another spoonful of tomato sauce on top and roll up with a double fold. Tie ends with string and when ready to use, steam half an hour in a shallow pan containing just enough hot water to make steam, covering pan tightly. A button of garlic may be browned with the onion, and 1 or 2 olives may be put in center of tamales.

MANY FOODS YOU BUY ARE PROTECTED BY THE COMMERCIAL FORM OF PATAPAR—  
PATERSON VEGETABLE PARCHMENT

*Like Patapar, Paterson Vegetable Parchment is Greaseproof, Insoluble, Tasteless and Odorless. It is an ideal sanitary wrapper for butter, cheese, lard, bacon, ham, sausage, celery, asparagus, frozen meats and fish fillets, etc.*



*Look for this Keymark, the identifying symbol of Paterson Vegetable Parchment, on food wrappers and store signs. It is your guide to the best food protection money can buy!*