What will we eat today?

PRESSURE COOKERY for EVERY MEAL

HANDY REFERENCE LIBRARY OF 207 QUICK, EASY AND ACCURATE PRESSURE COOKING RECIPES

by Ruth Berolzheimer
Director of Culinary Arts Institute

featuring LO-PRESSURE COOKING
WHAT WILL WE EAT TODAY?

PRESSURE COOKING RECIPES

Including
New Lo-Pressure Cookery
With the New
Ekconomic Lo-Pressure Cooker

Terminal Sterilization of
Baby's Formula, Bottles, Nipples,
With the New
Ekconomic Sterilizer and Canner

Child Feeding

Pressure Canning

by

RUTH BEROLZHEIMER
Director of Culinary Arts Institute

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