

HOW TO USE YOUR

Cornwall

hot electric tray



Buffet Supper — Keep foods hot while the guests serve themselves. Hold foods for second helpings. For best results keep foods in covered dishes or cover with aluminum foil.

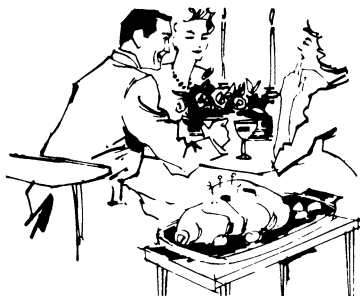
In the kitchen. No need for split-second timing in meal preparation. Keep vegetables or potatoes hot while you finish broiling or baking. Keep bacon hot while eggs cook.



Hot Hors D'Oeuvres — Treat your guests to hot hors d'oeuvres on your **Cornwall Tray**.

Sit-down Dinners — Keep foods hot right at the table. Place casseroles, fine china, or sterling silver serving dishes on the Tray.

Dinner may be served graciously and leisurely. The food will always be hot. Place **Cornwall Tray** on the table in front of the server; or on a side table next to the server.



On the patio. Your Tray will save you a thousand steps to and from the kitchen. And your food will be piping hot at all times.

Barbecues. Keep steak hot and juicy on the **Cornwall Tray**. It will not overcook or dry out.



Sickroom. Preheat **Cornwall Tray** in the kitchen and then cover dishes as they are put on tray. Use saucer to cover coffee cup. Food stays hot until patient is ready to eat.

Sunday Breakfast. Make Sunday breakfast a family treat. **Cornwall Tray** keeps entire meal hot for a leisurely family breakfast together. For best results keep foods covered.



How we use our Cornwall Tray

We keep our *Cornwall Hot Electric Tray* on the counter in the kitchen and it is plugged in all of the time. When my wife, Ellen, comes down to breakfast, she turns on the tray with the control knob and puts on the plates to warm. Think of it, warm plates for breakfast! We use a drip coffeemaker so Ellen puts that on the tray too.

Then she cooks the bacon and when it is ready, places it on a paper towel on the tray. The bacon stays hot on the tray while she cooks the eggs. So, for breakfast I have hot eggs with hot bacon on a warm plate! We eat right there in the kitchen, nothing fancy, but the best breakfast with no extra effort.

Ellen also uses the *Cornwall Electric Tray* to warm the baby's foods. (Amey is now just 6 months old.) She puts the foods, still in the jars, but unopened, in a saucepan with hot water on the tray and lets them sit on the tray while she changes Amey and gives her some milk. When Ellen is ready to serve the baby foods, they are warm.

For supper every day, Ellen uses the tray as she prepares dinner. When the frozen peas are done, she drains the pan and puts the pan on the Electric Tray with the dinner plates. If the meat is done before I come home or before we are ready to eat, Ellen keeps it warm too. So every day, every meal, we have hot foods on warm plates — a luxury, but with not more, but rather with less effort.

And for entertaining your *Cornwall Electric Tray* is terrific. Hot hors d'oeuvres make a big hit served piping hot on the Tray. For buffet dinners, put your *Cornwall Tray* on any table or sideboard. Put the plates on the tray before dinner with the thermostat on low. Shuffle the plates around from time to time to be sure all get warm. Then when serving, put your casseroles or even your best silverware on the Electric Tray and let everyone serve themselves as they like. The food will stay hot without overcooking or drying out.

Other popular uses for your Electric Tray are: for TV Suppers in the living room; in the patio for barbecues. (We keep corn wrapped in aluminum foil on the tray while we barbecue the steaks.)

The *Cornwall Tray* serves a need every day. Always keep it handy on a kitchen counter plugged in ready to use.

QUESTIONS and ANSWERS

- Q.** How hot does the **Cornwall Tray** get?
A. Just under boiling, so foods are kept hot but not over-cooked or dried out.
- Q.** Can a child burn himself touching the Tray?
A. No.
- Q.** Can you safely put **Cornwall Tray** on finely finished table or linen?
A. Yes. But do not place on glass table tops.

ADJUSTABLE THERMOSTAT

If this tray has an adjustable thermostat control, you can vary the heat of the surface. For example, to warm plates, turn on "low"; for casseroles, turn to "medium"; for coffee, turn to "high." Turn to "off" to turn off the tray without unplugging.

If this tray does not have an adjustable control, it does have an automatic thermostat instead. This thermostat, inside the tray, automatically holds the heat at the best temperature for most foods.

HELPFUL HINTS

For hot rolls. Wrap hot rolls in aluminum foil and place directly on **Cornwall Tray**. Rolls will stay hot and fresh.

Warm plates for dinner. Place two stacks of plates on **Cornwall Tray** while you prepare dinner. Shuffle plates from time to time so that all heat equally.

Thawing frozen foods. Frozen foods may be thawed on the **Cornwall Tray**.

CLEANING YOUR **Cornwall Tray**

Use soap and water to wash off surface. Do not immerse. If handles dry out, wipe with boiled linseed oil.

Made in U.S.A. by

CORNWALL CORPORATION

48 Wareham Street, Boston, Mass. 02118