



★ Household PARCHMENT



The MODERN TREND in Vegetable Cookery

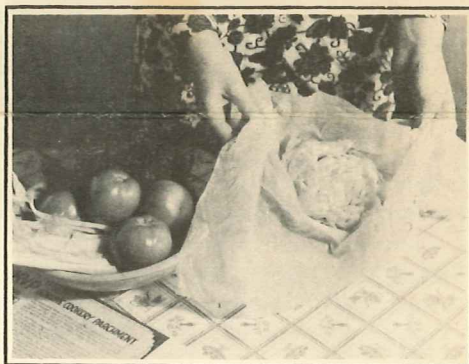
COMPLETE TIME CHART WILL BE FOUND ON PAGE FOUR

The use of Parchment for vegetable cookery produces delightful results. All the natural sweetness is retained. None of the objectionable flavors develop.

Food value is saved by cooking in Parchment. The great annoyance and waste of burned foods is eliminated.

To cook vegetables properly by the familiar water and sauce pan method, a very small amount of water must be used so that when the vegetable is done, the water will have evaporated. Here enters the problem of burning. Cooking in Parchment relieves the cook of this anxiety.

VEGETABLES, FISH, MEAT, FRUITS, AND LEFT-OVERS ARE PREPARED IN PARCHMENT



FOOD PROTECTION PAPERS
of Purest Quality
are made in the
WORLD'S MODEL PAPER MILL

The Kalamazoo Vegetable Parchment Company is a thirteen-million dollar corporation, with more than a quarter of a century of experience in the manufacture of papers for the protection of the nation's food supply.

The largest producers of food protection papers in the world, this mill supplies the leading packers of meats, vegetables, butter, bread, lard and other foods.

KVP symbolizes food protection. Your butter, cheese, bacon, ham, frozen meats and fish are preserved for you in wholesome form by KVP food wrappers.

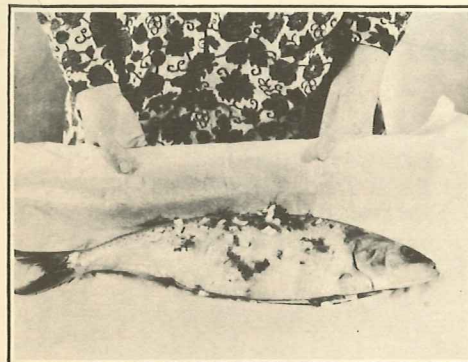
One of the most useful household papers is Parchment, tremendously valuable for:

1. Cooking vegetables, fish, meat, fruits and left-overs.
2. For covering foods in the refrigerator to prevent drying out and interchange of odors.
3. For ironing and pressing clothes.

Full instructions are given for preparation and cooking of foods.

In the refrigerator, fresh vegetables retain their crispness for a long period of time if wrapped in a wet sheet of Parchment.

For ironing or pressing dip in water, squeeze out excess moisture and use as you would a cloth; or wet one side with a rag, turn paper over and iron on the dry side.



LOOK FOR THE  TRADE MARK

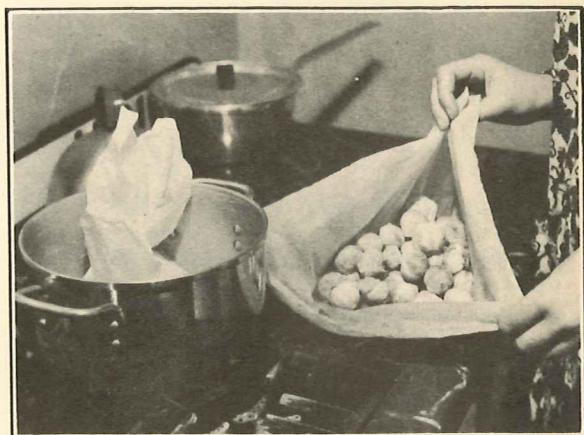
COMPLETE LIST OF USES INSIDE

**KVP HOUSEHOLD PARCHMENT IS ECONOMICAL TO USE. JUST
WASH THE SHEET THOROUGHLY AND USE IT OVER AND OVER**

KALAMAZOO VEGETABLE PARCHMENT COMPANY
PARCHMENT KALAMAZOO MICHIGAN

Use HOUSEHOLD PARCHMENT for Cooking

KEEPS ALL THE FLAVOR AND THE FOOD VALUES IN
PREVENTS ODOR FROM ESCAPING



STEPS IN THE PREPARATION OF FOOD FOR COOKING IN PARCHMENT

1. **Thoroughly wet** a square of KVP HOUSEHOLD PARCHMENT. When wet, it is as soft, strong and pliable as a cloth and much stronger wet than dry. Can be boiled. Use over and over.
2. Prepare vegetables, fruit, meat or left-overs with sauce, gravy or seasoning, lay wet sheet of Parchment over mixing bowl and place food in it.

3. Gather up edges of bag thus formed and tie securely with a **soft cord**. Be sure the cord is well **below** all edges of paper.
4. The bag of food is now ready to be put into a pan of **BOILING WATER**. Be sure the water is boiling. (If desired the bag may be kept in the refrigerator for 24 hours or more for later cooking.)
5. When food is cooked, place bag in mixing bowl for convenience in untying or clipping cord.
6. When removing cord make sure the Parchment is not punctured. Water should not get to the food if best results are desired.

You will find the original food flavors have been retained, the food is thoroughly and evenly seasoned and holds its shape. The valuable vitamins have not been washed away and the pan is easily cleaned.

Two or three bags of food can be cooked in one kettle, over one burner, at one time.

The ODOR of foods such as onions, cauliflower, sauerkraut and cabbage is hardly noticeable when cooked in KVP HOUSEHOLD PARCHMENT.

BE SURE TO USE A VERY STRONG STRING AND TIE TIGHTLY BELOW ALL EDGES

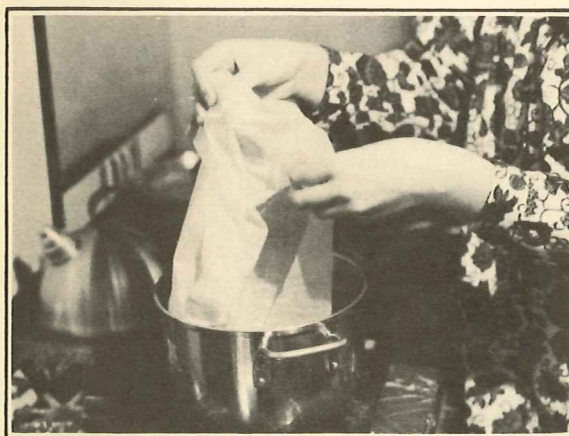
Each sheet may be rinsed, hung up to dry and used again and again.

KVP Household Parchment permits the cooking of food in its own juices, retaining the natural flavor, vitamins and minerals.

FOR THE REFRIGERATOR, always wrap wet, greasy and moist foods such as fish, meats, fowl and cheese in Parchment; also raw vegetables and greens to preserve the flavor and crisp freshness should be wrapped in moistened Parchment.

Foods having a pungent odor can safely be placed in the refrigerator when wrapped in Parchment.

BE SURE to wet KVP Household Parchment thoroughly before using.



FOOD MAY BE PREPARED FOR COOKING 24 HOURS IN ADVANCE



10¢

4 SHEETS



25¢

10 SHEETS



50¢

12 in. x 125 ft.



50¢

18 in. x 75 ft.



50¢

24 in. x 50 ft.



IN ROLLS
OR 24" x 24" SHEETS

KVP HOUSEHOLD PARCHMENT IS A MOST USEFUL PAPER SERVANT FOR COOKING • FOR THE REFRIGERATOR • FOR IRONING AND PRESSING CLOTHES

Many vegetables, disliked by certain members of the family, will be found so palatable when cooked with parchment that the most exacting taste will be satisfied. Brussels sprouts, carrots, peas, cauliflower and many other vegetables are delightful, cooked this modern way and it will be a pleasure to serve them.

The family will secure the maximum benefit possible from these protective foods for the vitamins have not been destroyed by too lengthy cooking, the mineral salts and sugars are not drained away in water. Indigestible and unpalatable substances are not liberated through cooking too long as in the case of dark, strong cabbage, cauliflower, Brussels sprouts and broccoli which are likely to have sulphur set free when cooked the old way.

Other advantages in the use of KVP Household Parchment for Cooking are numerous and too outstanding to be ignored.

1. Foods may be prepared for cooking hours ahead of time, tied in a wet sheet of KVP Parchment and placed in a cool place until time to cook.
2. Salad materials, even peeled tomatoes, may be prepared the day before and tied in wet parchment. They will surprise you with their greater than usual freshness.
3. No food is wasted by burning while the telephone is answered.
4. The house is not filled with odors of cooking foods.
5. Several bags of food may be cooked in the same large vessel, thus saving gas and space on the stove.
6. KVP Household Parchment is economical to use. The paper may be washed and used again and again.
7. Cooking with Parchment is sanitary. The papers are nonporous and are easily kept clean and sweet.
8. Vegetable liquids are saved when you cook in Parchment. If too much liquid, you can save it for soup stock.

USES FOR KVP HOUSEHOLD PARCHMENT

1. Left-over foods may be placed in a bag formed of KVP Household Parchment—put in the refrigerator, and later reheated without removing from paper. (Exceptions: Cabbage, Cauliflower, Brussels Sprouts and Broccoli.)
2. Stale bread or rolls can be steamed into delicious freshness by wrapping them in a thoroughly moistened sheet of KVP Household Parchment, and placing in a hot oven for about five minutes.
3. Line cake pans with a moistened sheet slightly greased—the paper is easily removed leaving the pan clean.
4. Oven and roasting pans are more easily washed when lined with a double sheet of moistened KVP Household Parchment.
5. To prevent cakes, roasts, or any baked foods from becoming too brown, cover with a moistened sheet of Parchment.
6. Line trays for frozen desserts with buttered KVP Household Parchment and no foreign taste is absorbed.
7. For chilling pastry and cookie doughs rich in shortening, roll in moistened KVP Household Parchment.
8. Wherever a wet towel is usually used for jelly rolls, wrapping sandwich loaves, etc., a moistened sheet of Parchment is far more practical.
9. Foods with pungent odors may be kept in refrigerator by wrapping in wet KVP Parchment.
10. KVP Household Parchment offers real protection for foods in the refrigerator, keeps them from drying out or from absorbing odors of other foods. Simply wet a sheet and wrap the food.
11. When used for pressing clothes or ironing, dampened KVP Household Parchment will save time and trouble and deliver a better job. No streaking, no linting.

USE **KVP** PARCHMENT TO AVOID BURNING FOODS IN COOKING



HOUSEHOLD PARCHMENT

**FOR BEST RESULTS, CAREFULLY FOLLOW INSTRUCTIONS ON PAGE 2
EXPERIMENT** - YOU MAY LIKE YOUR VEGETABLES MORE FIRM OR MORE TENDER. THE TIME CHART WILL HELP YOU TO FIGURE OUT YOUR OWN SCHEDULE

TIME CHART *for Cooking in Parchment*

THOROUGHLY WET a sheet of 24x24 inch KVP Household Parchment, placing therein prepared vegetable, meat or left-over. Add salt, pepper, paprika, butter, or whatever seasoning is desired. (See General Directions, Page 2.) Gather up edges of bag thus formed, and tie securely with a SOFT CORD, well below all edges and place in a pot of BOILING WATER. Amount of water depends upon size of pot and number of bags. Be sure water is boiling before counting time; cover pot

while cooking. No watching, no burning, no fear of overcooking with this economical and practical method. Your favorite recipes will prove a new source of delight with KVP Household Parchment—all the delicacy, flavor and goodness retained.

Drain water from folds before opening. Do not puncture.

If paper becomes torn it may be used for other purposes such as wrapping foods for the refrigerator, etc.

FOOD	PREPARATION	TASTE	AMOUNT	TIME
Asparagus	Tips and tender stalks	Delicious	1 or more bunches	25 min.
Beans, Lima	Soak in water, night before; beef, pork, ham or bacon may be added	Tender, mealy and good	1 cup	1 hr. 15 min.
Beans, Wax or Green	Cut in small pieces	Tender; delicious with butter	1 lb.	50 to 65 min.
Beets, young medium	Whole with 1½ inch stem and all root left on	Just right	6 beets	1 to 1½ hrs.
Broccoli	Use the flowerlets	Serve with melted butter or Hollandaise Sauce	1 bunch	12 to 15 min.
Brussels Sprouts	Left whole	Unbelievably delicate and sweet. Crisp	Any amount	12 min.
Cabbage	Shredded; authorities agree that the less cabbage is cooked, the more digestible it is	Mild and sweet. Crisp		5 to 9 min.
Cauliflower	Broken into flowerlets or left whole	Delicate and delightful. Crisp	1 head	12 to 18 min.
Carrots	Shredded or diced	Tender and sweet	1 bunch	25 min.
Celery	Cut into small pieces	Wonderful with butter and milk or cream	2 cups	15 to 20 min.
Onions, small white large	Left whole Cut, as desired	Tender and sweet	1 lb. 1 lb. 1 lb.	40 min. 25 min. 20 min.
Peas, new	Shelled	Best ever		
Potatoes, white white sweet sweet	Pared or whole Sliced or cut as for French fried Pared, cut in halves If to be candied	Wholesome, excellent flavor and no loss of food values	as desired as desired as desired as desired	40 min. 30 min. 35 min. 25 min.
Spinach	Clean and drain well	Tender	1 to 2 lbs.	10 min.
Turnips	Pared, then quartered, diced or sliced	Delicate and sweet	1 lb.	15 to 25 min.
Fish Steak	Whole	Delicious and easily digested	1 lb.	15 min.
Chicken	Cut in pieces		1 chicken	2 hrs.

THE AGE AND QUANTITY OF VEGETABLES WILL HAVE A BEARING ON THE TIME REQUIRED. INCREASE TIME SLIGHTLY WHEN COOKING LARGER QUANTITIES