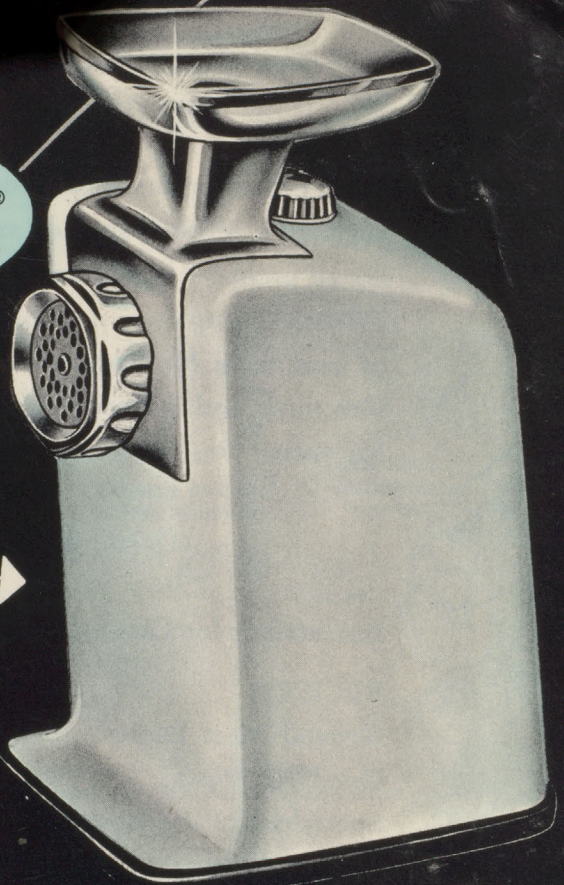


NEW

Rival®



Model  
No. 772



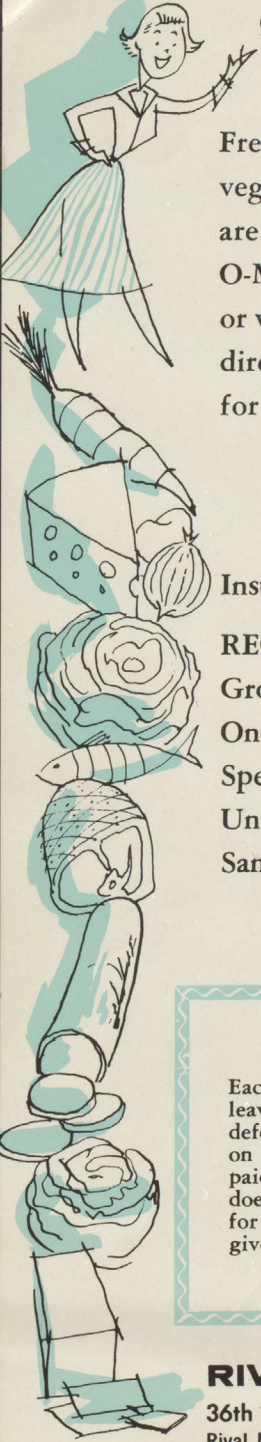
# Grind-O-Matic™

PORTABLE

ELECTRIC

MEAT GRINDER and FOOD CHOPPER

INSTRUCTIONS · HINTS · RECIPES



# does your work automatically...

Fresh ground meats, hash, croquettes, salads, chopped vegetables, relishes, spreads, sauces, soups and pastries are all prepared in minutes with your beautiful Grind-O-Matic. Completely portable — use it on any counter or work table. No clamps or screws. Follow the simple directions and you will enjoy your Grind-O-Matic for years.

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Sandwich Spreads.....11

**GUARANTEE**

Each Rival product is precision built, inspected, and tested before leaving our factory. Like all Rival products, it is guaranteed against defects in materials and workmanship for one year, cords excluded on electrical appliances. If found defective it must be returned prepaid to the factory or an authorized service station. This guarantee does not obligate us to replace or refinish the complete unit. It is for household use only and if used according to instructions should give years of satisfactory service.

This Guarantee Applies to New Merchandise Only

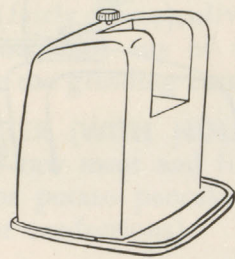
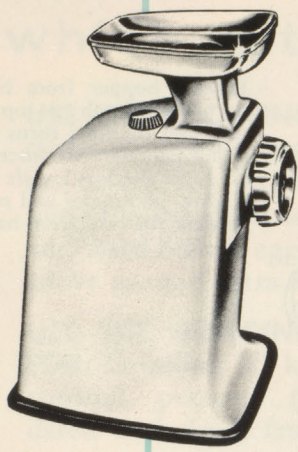
## **RIVAL MANUFACTURING COMPANY**

36th & Bennington      Kansas City 29, Mo.  
Rival Mfg. Co. of Canada, Ltd., Montreal

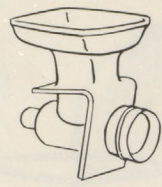
© 1959

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B75  
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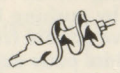
featuring  
sleek simplicity  
in design



ONE-PIECE DIECAST  
MOTOR HOUSING



ONE-PIECE  
ALUMINUM  
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FEED SCREW



RING  
COLLAR



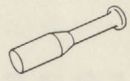
MEAT GRINDING  
CUTTER



VEGETABLE  
CHOPPING CUTTER



PERMANENT  
CUTTER KNIFE



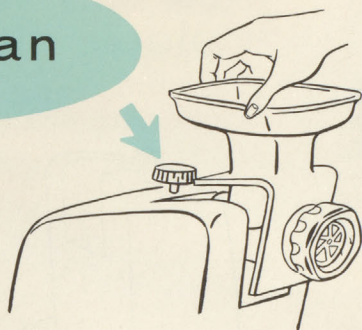
HARDWOOD  
FOOD PUSHER

## hints for best results

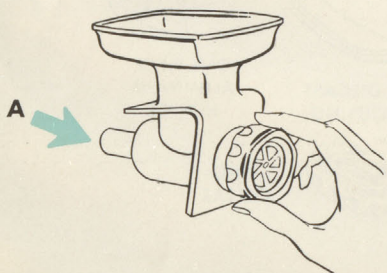
*This Meat Grinder* was packed fully assembled with meat grinding cutter in place. The chopping cutter is in a separate envelope.

Before using, disassemble and wash the cutting mechanism to remove the protective lubrication applied at the factory before packing. Be sure to read the instructions carefully before using.

to clean

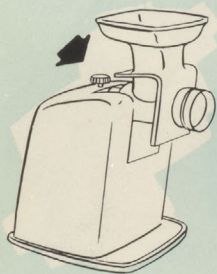


1 Release hopper from base by turning knob on top of unit two or three turns (it is not necessary to unscrew knob all the way). Lift up slightly on hopper and pull straight forward from base.

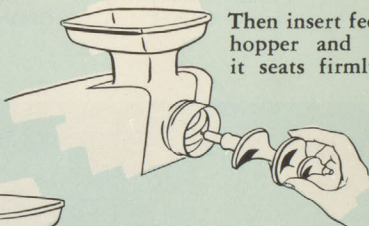


2 Unscrew ring collar on hopper. Slide out feed screw by pushing from behind at arrow "A". Remove cutters from feed screw. Wash hopper and its parts in hot soapy water, but **DO NOT WASH OR IMMERSE BASE IN WATER**. Simply wipe with damp cloth.

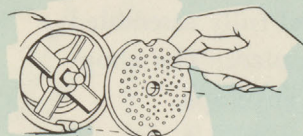
to reassemble



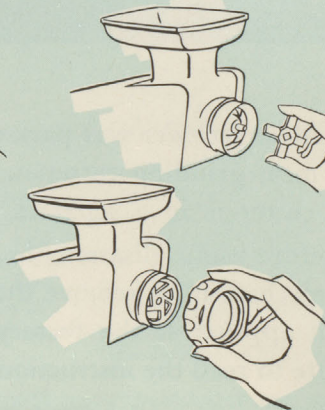
1 Replace *hopper only* in base first, and tighten knob on top of unit.



2 Then insert feed screw in hopper and turn until it seats firmly in base.



3 Place the permanent "propeller-shaped" cutter knife on feed screw shaft. This cutter is reversible, doubling its life.



4 Replace ring collar and screw on until firm against cutters. Do not force. If it binds, you are probably not screwing collar on straight. Back up and start again until collar screws on easily.

Next, place either the chopping\* or grinding cutter on shaft. One of the notches in the disc should fit around pin in hopper opening.

**\*IMPORTANT** — When using chopping cutter be sure side marked "OUT" is showing.

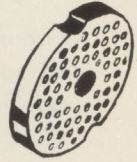
**ALWAYS UNPLUG WHEN NOT IN USE, AND BEFORE WASHING**

# which cutter shall I use? 15-

**USE THE CHOPPING CUTTER FOR:** All vegetables — cabbage, green peppers, carrots, pimientos, celery, etc.; dried fruit (just right for pies), nuts; cooked meats and fish (fairly coarse); olives, and hard-boiled eggs. If you want any of the above ground extra fine, use the grinding cutter.

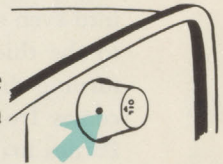


**USE THE GRINDING CUTTER (WITH HOLES) FOR:** Grinding all kinds of raw meat and fish, coconut, potatoes (fine for potato pancakes), dates, and dried fruits (for confections).



## lubrication:

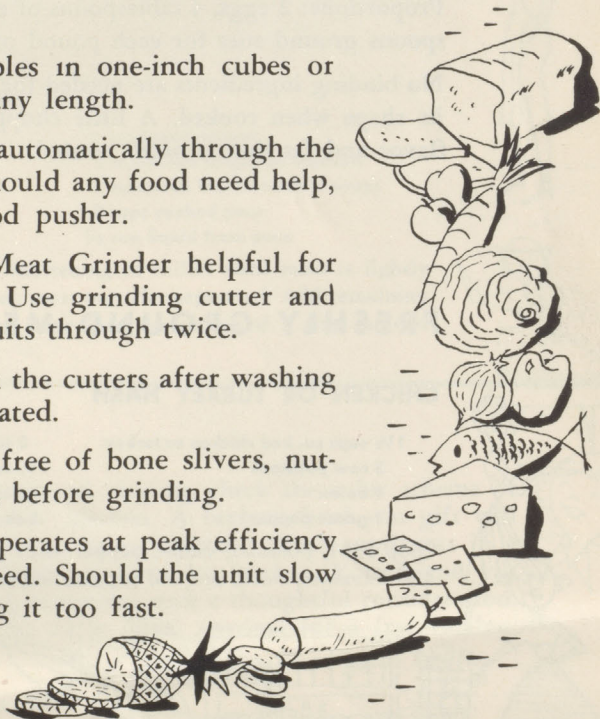
Once a month or before extra heavy use, place one or two drops of household oil in hole in oil cup under base.



## hints...

- Cut meat and vegetables in one-inch cubes or strips. Strips may be any length.
- Most foods will feed automatically through the grinding operation. Should any food need help, use the hardwood food pusher.
- You will find your Meat Grinder helpful for preparing baby food. Use grinding cutter and put vegetables and fruits through twice.
- A little cooking oil on the cutters after washing will keep them lubricated.
- Make certain food is free of bone slivers, nutshells, hard seeds, etc., before grinding.
- Your Meat Grinder operates at peak efficiency at a strong steady speed. Should the unit slow down, you are feeding it too fast.

**PLUG INTO ORDINARY  
HOUSEHOLD OUTLET  
110V, AC ONLY**



# recipes

## hints for tastier ground meat

Ground meat loses its flavor rapidly. If you must grind meat in advance of using it, be sure to store it in the coldest part of your refrigerator. Unless the meat is frozen, never try to keep it for more than 48 hours.

Handle ground meat lightly to avoid packing it. To divide it into even servings, shape it in balls first, then gently flatten these to the thickness you want. If you will season the patties when turning them, or after cooking, you will avoid the packing that comes from working the seasoning into the raw ground meat. Patties may be broiled or pan broiled with equal success.

If you grind lean beef or veal, some cooking authorities believe a little fat or liquid (such as suet, eggs, evaporated milk) will increase the meat flavor and juiciness, and make it more tender. Proportions: 2 eggs, 4 tablespoons of evaporated milk or 4 tablespoons ground suet for each pound of ground beef or veal.

No binding ingredients are needed for ground lamb. It will hold its shape when cooked. A little chopped bacon adds delectable flavor and fat that is often needed.

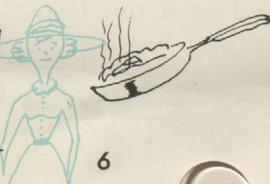
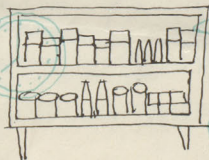
## FRESHLY GROUND MEAT DISHES

### CHICKEN OR TURKEY HASH

1½ cups cooked chicken or turkey  
3 raw potatoes  
1 onion  
1 green pepper

2 tablespoons fat  
½ cup canned tomatoes (drained)  
½ cup chicken stock  
Salt and pepper

Chop fowl, potatoes, onion, pepper with "Coarse" cutter. Brown in fat. Add tomatoes, stock, salt and pepper, and cook for 35 minutes. (Serves 6).



## MEAT LOAF (Deviled)

- |                             |                                   |
|-----------------------------|-----------------------------------|
| 1 can condensed tomato soup | 2 teaspoons prepared horseradish  |
| 1 pound ground beef         | 1 egg, slightly beaten            |
| ½ pound ground pork         | 1 tablespoon Worcestershire sauce |
| 1½ cups bread crumbs        | 1 teaspoon salt                   |
| ¼ cup chopped onion         | ¼ teaspoon pepper                 |

Combine all ingredients and beat well. Bake in 6 greased muffin pans in moderate oven (350° F.) for 35 minutes. Remove from pans and reserve liquid for cream gravy made as follows:

- |                     |              |                 |
|---------------------|--------------|-----------------|
| 4 tablespoons flour | 1½ cups milk | Salt and pepper |
|---------------------|--------------|-----------------|

Mix flour and a little milk to a paste. Add remaining milk gradually and cook over hot water, stirring constantly until thickened. Stir in liquid from meat and season with salt and pepper. Reheat. (6 servings).

## HAMBURGERS DELUXE

- |                                   |                          |
|-----------------------------------|--------------------------|
| 1 pound ground beef               | ½ teaspoon salt          |
| ¼ pound blue cheese               | ⅛ teaspoon pepper        |
| 1 tablespoon Worcestershire sauce | 2 tablespoons mayonnaise |
| ½ teaspoon dry mustard            |                          |

Combine ground beef, salt, pepper. Shape into 8 thin patties. Combine remaining ingredients for stuffing. Place one-fourth of mixture between two patties and press edges together securely. Pre-heat broiler. Place patties on broiler rack. When one side is browned, turn and finish broiling on the second side. (4 servings).

## BEEF TREAT IN RICE RING

- |                             |                                 |
|-----------------------------|---------------------------------|
| 1 cup finely chopped celery | ¼ teaspoon pepper               |
| ½ cup finely chopped onion  | 2 teaspoons prepared mustard    |
| 1 pound ground beef         | 1 teaspoon Worcestershire sauce |
| 2 tablespoons shortening    | 2 cups cooked peas              |
| 1 teaspoon salt             | ½ cup liquid from peas          |

Cook celery, onion and beef in shortening in skillet until meat is lightly browned. Stir occasionally to keep meat particles separated. Add remaining ingredients and heat thoroughly. Pour into the center of a ring molded of cooked rice.



## gift hints



JUICE-O-MAT®



ICE-O-MAT®



CAN-O-MAT®

When week-end visiting, check the color scheme of your hostess' kitchen. A perfect thank-you gift will be one of the many beautiful Rival appliances in a color to harmonize with her kitchen. Your friend will long remember such a thoughtful consideration.

Write us at Rival anytime for a free catalog.

# recipes

## ONE-DISH MEALS

### TAMALE PIE

- 1/2 cup olive oil
- 1 onion, shredded
- 1 clove garlic
- 1 green pepper, shredded
- 1 pound round steak, ground
- 1/4 pound ground pork
- 1 can tomatoes (No. 2 1/2)
- 1/2 cup ripe olives, pitted
- 2 chili peppers, cut fine
- Salt, pepper and cayenne, to taste
- 1 cup grated cheese
- 2 tablespoons corn meal
- 1 teaspoon chili powder
- 1 cup corn meal
- 3 cups water

Cook onion and garlic in the olive oil until onions are tenderized. Add shredded green pepper, steak and pork to onion mixture. Add tomatoes, olives, peppers and seasoning and cook for 1 hour, slowly. When mixture is soft and mushy, add grated cheese, 2 tablespoons corn meal and 1 teaspoon chili powder. Stir in well and cook for a few minutes longer. Mixture should be consistency of baked hash. Make a corn meal mush of the 1 cup corn meal and 3 cups water. Pour meat mixture in a shallow pan and cover with the mush. Bake uncovered in 375° F. oven about 30 minutes or until browned nicely. Garnish with ripe olives.

### HAM-CABBAGE CASSEROLE

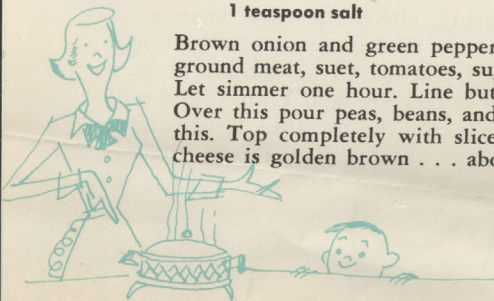
- 1 cup cooked ground ham
- 2 cups shredded cabbage
- 2 tablespoons flour
- 1 cup milk
- 1/4 cup grated cheese

Shred cabbage and steam in one-fourth cup boiling water and 1/4 teaspoon salt. Drain. Into heated and greased casserole, place half of the cabbage and sprinkle with the flour. Add layer of ham and cover with the remaining cabbage. Pour on heated milk and top with grated cheese. Cover and bake in moderate oven (350° F.) 25 minutes. Remove cover and brown for about 5 minutes. (Serves 4 to 6).

### SALAMAGUNDI

- 1 pound ground round steak or shank of beef
- 5 tablespoons ground suet
- 1 chopped onion
- 1 green pepper, chopped
- 1 pint boiling water
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Butter the size of an egg
- 1 small can of peas (drained)
- 1 small can of tomatoes
- 1 can of lima beans (drained)
- 1 small can mushrooms (drained)
- 1 package spaghetti
- 1 pound cream cheese, sliced

Brown onion and green pepper in the butter. To the boiling water add ground meat, suet, tomatoes, sugar, salt, pepper, onion and green pepper. Let simmer one hour. Line buttered baking dish with cooked spaghetti. Over this pour peas, beans, and mushrooms. Pour the meat mixture over this. Top completely with slices of cheese. Bake in 425° F. oven until cheese is golden brown . . . about 20 minutes. (Serves 12).





## SPECIALTIES



### PATE DE FOIE GRAS (Chopped Goose or Chicken Livers)

- |                                    |                           |
|------------------------------------|---------------------------|
| 1/2 cup chicken livers             | Salt and pepper to taste  |
| 2 tablespoons goose or chicken fat | 1/8 teaspoon paprika      |
| 3 hard-boiled eggs                 | 1/2 teaspoon grated onion |

Cook livers in fat until soft. Grind with eggs. Add salt, pepper, paprika, and onion. If too stiff, add more fat. Serve on thin slices of toast. Makes one-half cup.

### HAM AND TOMATO SNACKS

- |                    |                       |
|--------------------|-----------------------|
| 1 cup ground ham   | Garlic or onion juice |
| 1 teaspoon parsley | 2 sliced tomatoes     |
| Cayenne pepper     | Mayonnaise            |
| Pinch of mace      | Few drops lemon juice |
| 1/4 cup butter     |                       |

To ground ham, add parsley, cayenne, mace, lemon juice and creamed butter. Rub the bowl with garlic or add a little onion juice. Spread rounds of buttered bread with the mixture and between each two rounds, place a thin slice of ripe tomato spread with thick mayonnaise. Arrange on serving tray and store uncovered in refrigerator until time to serve.

### CAVIAR CANAPE

Toast oblong shapes of bread on one side. Spread untoasted side with mayonnaise, then with caviar to which has been added an equal amount of sweet pickled onions, very finely ground. Garnish with slices of stuffed Spanish olives.

### ALMOND PASTE

- |                          |                      |
|--------------------------|----------------------|
| 1 pound blanched almonds | 1 cup water          |
| 1 pound sugar            | 1/2 cup orange juice |

Grind almonds very fine. Cook sugar and water to 240° F. or until the syrup is firm in cold water. Mix with almonds. Add juice last. Stir until creamy and turn onto a slab powdered with confectioners sugar. Cool. Cut and store in air tight container at least one week before using. This recipe makes two pounds of almond paste.

### CHILI

- |                                     |                             |
|-------------------------------------|-----------------------------|
| 2 tablespoons shortening            | 1/4 teaspoon cayenne pepper |
| 1 medium size onion, finely chopped | 1/8 teaspoon black pepper   |
| 1 clove garlic, minced              | 1 No. 2 can of tomatoes     |
| 1 pound ground beef                 | 1 large can of red beans    |
| 1 tablespoon chili powder           | 2 tablespoons catsup        |
| 1/2 teaspoon salt                   |                             |

Melt shortening in a saucepan; add onion, garlic; brown. Drain from the fat and remove from pan. Then brown the beef. Return onions and rest of ingredients. (Cut the whole tomatoes by running a knife back and forth across the tomatoes while still in the can). Cover and simmer slowly for about 30 minutes, stirring occasionally. (6 servings).

# recipes

## UNUSUAL DISHES

### PINEAPPLE HAM LOAF

- |                                |                                |
|--------------------------------|--------------------------------|
| 1½ pounds ground smoked ham    | ½ cup milk                     |
| 1 pound ground lean fresh pork | 2 tablespoons prepared mustard |
| 1 cup cracker crumbs           | 6 slices pineapple, drained    |
| 2 eggs, beaten slightly        | 6 Maraschino cherries          |

Mix ham, pork, crumbs, eggs, milk and mustard together. Use a tight-covered skillet. Grease with butter. Put cherries in centers of pineapple slices and arrange on skillet bottom. Carefully place ham mixture over entire pineapple surface. Cover and bake 1 hour at 350° F. When done, tilt cover and drain off liquid. Remove cover, place round platter over meat and invert. Meat loaf will come out looking like pineapple upside-down cake. Sweet potatoes may be steamed along with the ham by placing them on top of meat. (Serves 8 to 10).

### LIVER DUMPLINGS

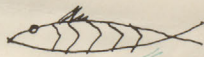
- |   |                                 |
|---|---------------------------------|
| 1½ pounds liver<br>(calf, beef, pork or lamb) | ½ cup flour (more if necessary) |
| 1 large onion                                 | 2 quarts bread crumbs           |
| 1 tablespoon butter or other fat              | 2 eggs, well beaten             |
|   | Salt and pepper                 |

Simmer liver in water for a few minutes before grinding. Dice onion and fry in fat with bread crumbs. Combine liver and eggs. Mix well. Add onion and bread crumbs. Season to taste. Stir in flour to make a batter stiff enough to drop from spoon. Drop from tablespoon into kettle of hot broth or soup. Cover kettle tightly. Cook for 30 minutes. Shake pan frequently to prevent dumplings from sticking to each other. If desired, add one-fourth cup chopped parsley. (Remove liver dumplings carefully to avoid breaking and serve in a nest of sauerkraut.) (Serves 6). VARIATION—LIVER CAKES: Use 2 pounds of liver. Omit crumbs and butter. Reduce flour to 2 tablespoons. Chop onion very fine but do not fry. Mix all ingredients thoroughly, seasoning well with salt and pepper. A little sage may be added if desired. Shape into round cakes. Around each cake wrap a slice of bacon, fastening each with a toothpick. Fry in hot skillet until well browned. (Serves 4).

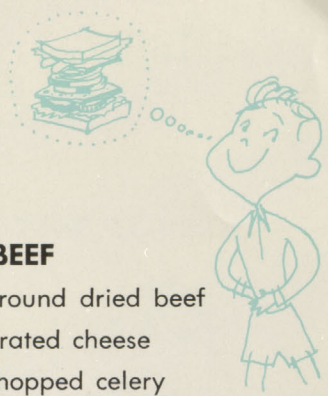
### SCANDINAVIAN CABBAGE ROLLS

- |                                 |                             |
|---------------------------------|-----------------------------|
| ¼ cup rice                      | 2 teaspoons salt            |
| 1¼ cups hot milk                | ¼ teaspoon pepper           |
| 1 pound ground beef             | 1 medium-sized head cabbage |
| ¼ pound ground pork             | 2 tablespoons brown sugar   |
| 1½ ounce can condensed bouillon | 2 tablespoons butter        |

Cook rice in milk in double boiler 10 minutes. Add meats, 1 cup bouillon, salt and pepper, and continue cooking until rice is soft, 10 to 15 minutes. Remove cabbage leaves from head and immerse in boiling, salted water; cook 2 minutes; drain. Spoon meat mixture on each leaf; roll and fasten with toothpicks. Arrange in Dutch oven or heatproof dish; sprinkle with brown sugar; add remaining bouillon and butter. Cover. Cook gently 20 minutes, adding a little water if necessary. Thicken broth for gravy. (Serves 6).



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## SANDWICH SPREADS

### CHICKEN

- ¾ cup ground cooked chicken
- ⅓ cup ground pineapple
- 3 tbsps mayonnaise

### CHICKEN LIVER

- ¾ cup ground cooked chicken livers
- 2 tbsps chicken fat
- ⅓ cup chopped onions (and fried)
- Salt, pepper, mustard or celery salt

### HAM

- ¾ cup ground cooked ham
- ¼ cup ground walnut meats
- 1 tsp mustard
- 3 tbsps heavy cream
- ¼ tsp salt
- ⅛ tsp pepper

### DRIED BEEF

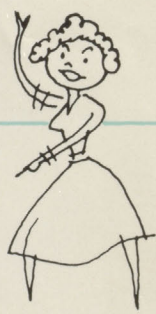
- ½ cup ground dried beef
- ¼ cup grated cheese
- ¼ cup chopped celery
- Enough mayonnaise to bind

### TONGUE

- ½ cup ground cooked tongue
- ¼ cup chopped cooked mushrooms
- 1 tbsps chopped dill pickle
- 2 tbsps Thousand Island dressing

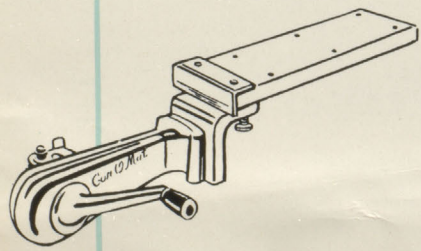
### ALMOND

- ¼ cup ground salted almonds
- ¼ cup chopped stuffed olives
- 2 tbsps mayonnaise
- 1 tsp French dressing



### New Mounting Unit Saves Work (woodwork, too)

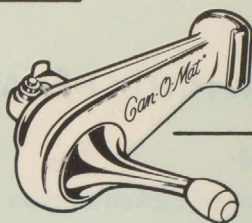
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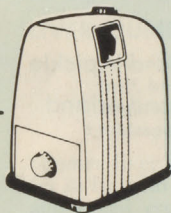
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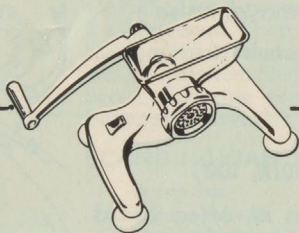
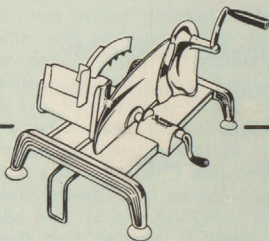
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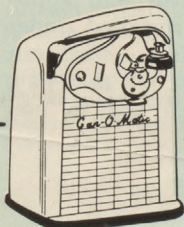
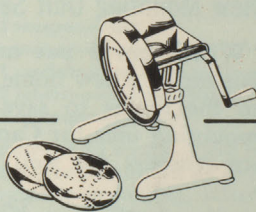
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