Self Rising Pancake Flour

Ready-Cut Macaroni

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Lincoln, Nebraska
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Gooch’s Best Ready Cut Spaghetti
Tasty Macaroni Recipes

IMPORTANT GENERAL DIRECTIONS FOR COOKING MACARONI

Cook in enough fast-boiling salted water to cover for about twelve minutes, keeping constantly boiling hard. Drain off boiling water through colander, then pour cold water through to blanch, keep from sticking together and restore its shape; it can then be reheated. A teaspoonful of butter, added to the water, makes the flavor richer. The hot water drained off may be used in soups and sauces and thus utilize all the nutriment. The blanched macaroni can then be combined with many other foods in many different ways.

THIN WHITE SAUCE

Heat a rounding tablespoonful of butter in a flat bottomed sauce-pan or frying pan; when it bubbles put in a rounding tablespoonful of flour and stir until cooked together; then add slowly, stirring, a cup of hot milk, and cook until smooth and thickened; when well mixed add half a level teaspoonful each of salt and white pepper, or paprika, and, if desired, a teaspoonful of onion juice scraped from the cut edge of an onion.

THICK WHITE SAUCE

Heat a rounding tablespoonful of butter in a sauce-pan; when it bubbles put in two rounding tablespoonfuls of flour, stir until mixed, then add slowly, stirring, a cup of hot water and milk in equal parts and cook, stirring constantly until thickened and smooth, adding half a teaspoonful each of salt, white pepper, and one teaspoonful of onion juice if desired. This is intended for mixtures like croquettes, where a thick sauce is required.

SPAGHETTI WITH PORK CHOPS

Prepare two cups of GOOCH'S BEST SPAGHETTI, cut one pound of pork chops into pieces, put them into a hot iron skillet and cook until tender. Add spaghetti and one quart of tomatoes and cook ten minutes. Add seasonings and one-half cup grated cheese and serve.
MACARONI WITH CHEESE

Break the quantity of GOOCH'S BEST MACARONI desired into short pieces, throw into rapidly boiling salted water, and continue boiling for ten to twelve minutes; drain and blanch. Butter a baking dish, put in bottom a layer of macaroni, then a thin layer of grated cheese. Alternate these layers, making the top one cheese; put on after pouring over a cup of thin white sauce. Cover and bake ten minutes, then uncover and brown ten minutes more.

MACARONI A L'ITALIENNE

Put two pounds of beef, well larded with strips of salt pork, two chopped onions and one clove of garlic in a covered kettle on the back of the stove; let it cook slowly until it throws out its juices and is a rich brown; add a quart of tomatoes seasoned with pepper and salt, and allow the mixture to simmer for about two hours. Break the quantity of GOOCH'S BEST MACARONI desired into boiling water and boil about ten or twelve minutes until tender, drain and blanch. Put a layer of the boiled macaroni in a pudding dish, cover with some of the above mixture, then a layer of grated cheese, and so on in layers until the dish is filled, place in the oven and bake half an hour. Serve around the meat, placed in center of platter.

MACARONI AND HAM

Break the quantity of GOOCH'S BEST MACARONI desired into boiling water, boil ten to twelve minutes, drain and blanch. Put in a buttered pudding dish boiled Macaroni in layers with minced ham, seasoned with mustard and minced onion; beat one egg, add a cupful of milk or cream and pour over the Macaroni and ham; season with salt and pepper to taste, and bake in a hot oven ten minutes.

MACARONI WITH SALMON

Boil one cup of GOOCH'S BEST MACARONI in salt water ten or twelve minutes. Use a one-pound can of salmon. Melt two tablespoons of butter with one tablespoon of oil from the salmon, and boil three minutes. Arrange the macaroni and salmon in layers in a buttered dish. Prepare a sauce of two cups of milk, three tablespoons of flour, salt and red pepper to taste, and pour on a part of the sauce. Sprinkle buttered bread crumbs over the top and bake until browned.
SPAGHETTI WITH SHREDDED CODFISH

Break one-fourth pound of GOOCH’S BEST SPAGHETTI into boiling water and boil for twelve minutes, drain and blanch. Put it into pudding dish, dusting a third of a box of shredded codfish through it; beat two eggs very light, add a cup of milk, pour this over Spaghetti and bake half an hour.

MACARONI WITH TOMATOES

Boil one-half pound of GOOCH’S BEST MACARONI until tender, drain, and let it stand in cold water fifteen minutes; thoroughly drain again, and add one-half cup of cream, one-third cup of butter, pepper and salt; let it simmer for a short time; turn into a vegetable dish, pour over it one pint of stewed tomatoes, season and serve hot.

MACARONI CUPS

Line buttered cups with parboiled GOOCH’S BEST CUT MACARONI, fill with clams or oysters chopped fine with a little grated cheese and tomato sauce, set in a pan of hot water with a layer of several thicknesses of paper under cups; bake one hour; turn out carefully on saucer, and serve with tomato sauce.

MACARONI RAREBIT

Heat a rounding tablespoonful of butter in chafing dish, add two cups of GOOCH’S BEST MACARONI boiled, cut in inch pieces, one cup of grated cheese, one-half teaspoonful each of salt, mustard, and red pepper. When it boils add three eggs well beaten and mixed with half a cup of cream, and serve hot on toast. Be careful not to boil after egg is put in.

MACARONI A LA PERAULT

Cook two cups of macaroni in fast boiling salted water ten or twelve minutes. Drain and blanch in cold water. Heat a rounding tablespoon of butter in a frying pan. When it bubbles add a rounding tablespoon of flour and stir until mixed. Add slowly three cups of milk, stirring constantly until thickened and smooth. Then add a cup of grated cheese, a chopped pimento or two, and half a teaspoonful of salt and pepper. Pour this mixture piping hot over the macaroni and serve.
MACARONI SOUP
To one quart of boiling water, salted, add a large handful of GOOCH'S BEST MACARONI, boil twenty minutes, drain and blanch. Add two cupfuls of strained stewed tomatoes, season highly, and just before serving add a cupful of cream.

TOMATO SOUP WITH MACARONI
Boil two ounces of GOOCH'S BEST MACARONI in plenty of water until tender, drain, and throw into cold water until wanted. Add to one quart can of tomatoes one quart of water, simmer for twenty minutes, and press through a fine sieve. When nearly ready to serve, drain the Macaroni and cut into small pieces, add it to the soup, season to taste. Heat to a boiling point and serve.

SPAGHETTI, SAUSAGE AND FRIED APPLES
Put half a package of cooked GOOCH'S BEST SPAGHETTI in earthen baking dish, pour over a little milk and dot top with bits of butter, and set in oven until milk and butter are absorbed. Fry sausages and lay in center of Spaghetti; fry slices of apples in sausage fat, and lay around sausages on Spaghetti and serve hot.

SPAGHETTI WITH CHILI
Put a package of spaghetti in a liberal amount of boiling salt water, boil ten or twelve minutes, drain and blanch in cold water. Cut up a medium size onion and one slice of bacon, and brown in a skillet. When browned add a level teaspoonful of chili powder, one can of tomatoes, and the spaghetti, mixing well. Salt and pepper to taste and cook for twenty minutes on the top of stove or in the oven.

MACARONI AND BACON
Boil half a package of GOOCH'S BEST MACARONI in plenty of boiling salted water for twelve minutes; it must be tender but not pulpy. When cooked sufficiently, drain it thoroughly. Melt four tablespoons of butter in a stewpan, put in the macaroni, and stir over the fire until quite hot; season it nicely with salt and pepper. Cut one-half pound of bacon into slices, roll each slice up, and put in a skewer; place the skewer with the bacon on a baking tin and put in the oven. When the bacon is cooked, turn out the macaroni onto a hot dish, arrange the rolls of bacon around it, and serve very hot.
NOODLES A LA SPANISH

One package of noodles, four tomatoes or one-half can of tomatoes, one small onion, two or more chili peppers, according to taste, one-fourth pound of cheese and one slice of bacon. Cook noodles in boiling salted water until tender. Drain and pour one-half the noodles in a greased baking dish; over this put half the onion which has been diced and fried golden brown in oil; then one-half the tomatoes with one-half the cheese well grated, and repeat the process until all ingredients are used. Place the bacon on top, bake in oven thirty minutes.

SPAGHETTI, SPANISH CREOLE FASHION

Boil two ounces of GOOCH'S BEST SPAGHETTI until tender; blanch in cold water for fifteen minutes. Take two tablespoonfuls of butter, a tablespoonful of chopped green pepper, one chopped sweet red pepper, and two tablespoonfuls chopped onion. Put the dish, uncovered, in the oven while you boil the Spaghetti. Cook until onion is soft, but not brown. Add a half cupful of the solid part of a can of tomatoes, or three fresh tomatoes, a level teaspoonful of salt and dash of pepper. Drain the Spaghetti, put it into this mixture, cover the dish, bake fifteen minutes, stir carefully, and serve in the dish.

SPAGHETTI SOUP

For two quarts of soup stock use five pounds of beef cut from the shoulder; put in four quarts of cold water with one large onion, a slice of carrot, a slice of turnip, a few blades of celery, six cloves, two teaspoonfuls of salt, and a bay leaf; simmer until all the strength is out of the meat, then strain and set aside to cool; skim off the fat, clarify by putting over the fire again and adding the well-beaten white of an egg; boil gently for a half hour and strain. Break into inch pieces four ounces of GOOCH'S BEST SPAGHETTI thrown into boiling water, boil until tender, drain, put in soup tureen, and turn soup stock over.

SPAGHETTI NAPOLI

Cut four slices of bacon in small pieces and try out. Add one sliced onion, two cups stewed tomatoes, one-half teaspoon of salt, one-eighth teaspoon pepper, allspice and a little bayleaf. Cayenne if desired. Bring gradually to a boil and let simmer one hour. Pour it over hot spaghetti and serve very hot.
SPAGHETTI AND HAM CROQUETTES
One cupful of boiled GOOCH'S BEST SPAGHETTI cut up fine, one cupful of finely chopped cooked ham, one teaspoonful of salt, a little pepper, one-half cup of milk, one egg; put the milk on to boil and add the meat, Spaghetti and seasoning; when this boils add the egg, well beaten; remove from fire, stir one minute. Cool, shape, dip in egg and crumbs, place in a frying basket, plunge into boiling fat and cook till a rich brown.

TIMBALE OF CUT SPAGHETTI
Cook one-fourth package of GOOCH'S BEST CUT SPAGHETTI until quite tender; dress it with butter and grated cheese, and work into it two eggs. Butter and bread crumb a plain mold, and when the Spaghetti is nearly cold fill the mold with it, pressing it well down and leaving a hollow in the center; fill this with a well-seasoned mince of meat or poultry, cover over with more Cut Spaghetti well pressed down, and bake in a moderate oven.

SPAGHETTI SWEET CUSTARD
To eight ounces of cooked GOOCH'S BEST SPAGHETTI add two cups hot milk, a teaspoonful of salt, half a cup of sugar, two eggs well beaten, and half a teaspoonful of vanilla. Turn into a buttered baking dish, set dish in a pan of hot water in oven, and bake until the custard is set.

TOMATOES STUFFED WITH SPAGHETTI
Break half package of GOOCH'S BEST SPAGHETTI into boiling water, boil ten or twelve minutes, drain and blanch in cold water. Select large, firm tomatoes; cut off the tops and scoop out the seeds. Do not peel. After sprinkling the inside of the tomato shells with a very little salt, fill with cold Spaghetti, chopped, mixing cheese with Spaghetti. Arrange the tomatoes in a pudding dish, replace the tops after strewing cheese on the Spaghetti filling; cover and bake one-half hour.

ESCALLOPED CHICKEN WITH MACARONI
Break a quarter package of GOOCH'S BEST MACARONI into boiling water; boil ten or twelve minutes, drain and blanch. Take equal parts of cold chicken, boiled macaroni and tomato sauce; put in layers in a shallow dish and cover with buttered crumbs. Bake until brown. Any cold fowl with the stuffing and gravy may be used in the same way.
CREAMED MACARONI ON TOAST

To a cup of thick white sauce, as per foregoing recipe, add four ounces of GOOCH'S BEST MACARONI cooked. Heat and pour over thin slices of buttered toast; sprinkle with grated cheese and garnish with watercress.

BAKED CHICKEN AND MACARONI

One chicken boiled until very tender; remove the bones and pick very fine. Boil one-half pound GOOCH'S BEST MACARONI until tender, but keep it whole, cut in small pieces one-half inch long. Butter a two-quart charlotte russe tin and line with pieces of Macaroni; put in a layer of chicken, seasoned with the liquor boiled down, salt, pepper, and a little butter, then a layer of Macaroni and so on until the dish is filled. Pour a cup of cream over the whole and bake twenty minutes.

SPAGHETTI WITH TOMATO SAUCE

Break the quantity of GOOCH'S BEST SPAGHETTI desired into boiling water and boil until tender; strain and cover with cold water while you prepare your tomato sauce. When sauce is ready, drain and throw the Spaghetti into a frying pan with brown butter for a few minutes; pour tomato sauce on Spaghetti and serve hot. Grated cheese may be sprinkled on it if desired.

TOMATO SAUCE

One can tomatoes, one small onion sliced, three cloves of garlic, three whole cloves, ten whole allspice, and a pinch of baking soda. A few stalks of celery may be added if handy. Boil a half hour, or until thoroughly cooked, and rub through a sieve. Thicken with a tablespoonful of potato-flour dissolved in cold water; add a rousing tablespoonful of butter; season with salt and red pepper and boil five minutes longer.

MACARONI AND HAMBURGER STEAK

Prepare one-half package of GOOCH'S BEST MACARONI. Chop three onions and fry in butter; add one and one-half pounds of hamburger steak and cook one-half hour. Mix meat and macaroni, and add one quart of canned tomatoes with salt to taste. Let simmer for one hour. Serve on hot plate. You may substitute GOOCH'S BEST SPAGHETTI for macaroni if you wish.
GREEN PEPPERS STUFFED WITH SPAGHETTI

Cut the stem end from green peppers and remove the seeds, drop the pods for five minutes in boiling water, drain and fill with boiled spaghetti mixed with a little finely chopped onion and tomato sauce. Bake without browning and serve hot with tomato sauce.

SPAGHETTI WITH SALMON

Boil one-half pound of GOOCH’S BEST SPAGHETTI for ten or twelve minutes and drain. Heat a can of salmon in hot water, turn it out on a hot platter, arrange the Spaghetti around it, pour over all a cup of tomato sauce, sprinkle over this a little grated cheese, and serve.

MACARONI AND BEEF

Cut up one cup of tender beef in pieces, boil two cups of GOOCH’S BEST MACARONI in rapidly boiling salted water until very tender; drain, rinse in cold water and drain again. Melt one-third cup of butter; in it cook one-third cup of flour and one-fourth teaspoon each of salt and pepper, then add one and one-half cups of tomatos puree (cooked tomatoes pressed through a sieve) and a scant cup and a half of soup stock made from the meat (flavored with celery, carrot and onion), and stir until boiling; add the macaroni and meat and let stand over hot water until very hot throughout.

SPAGHETTI PATTIES

Break GOOCH’S BEST SPAGHETTI in very small pieces, cook until tender in salted water. Make a cream dressing of two tablespoonfuls of butter, one of flour, and one cup of cream. Cook butter and flour together; when smooth add cream and salt to taste. Put in little patty pans a layer of Spaghetti, alternating with the cream. On each layer grate a goodly quantity of cheese. Bake a nice brown.

MACARONI STEW

Cook a small package of GOOCH’S BEST MACARONI in boiling water until almost tender, then place in a casserole with pieces of leftover beef, pork, veal or chicken which has been cooked, add a small onion sliced thin; a turnip sliced thin; add salt and pepper to taste, cover with milk, cover and bake in oven for an hour or more. If desired, butter may be added when stew is done.
MUTTON AND MACARONI

Two pounds neck of mutton, one-half cupful barley, two carrots, two turnips, two onions, three stalks celery, one tablespoon chopped parsley, one teaspoon salt, one teaspoon pepper, one-half package macaroni.

Wash the barley and place in an earthenware pan with the sliced onion, shredded turnips and carrots and diced celery. Cover with boiling water and simmer until barley is nearly soft. Fill a casserole with alternate layers of the mutton, cut up into small pieces, vegetables, barley, chopped parsley, and seasonings. Pour in sufficient of the liquid from the barley to cover. Cook on top of the range or in the oven. During the cooking, boil the Macaroni until soft, drain well, season, and just before the casserole is sent to the table, spread over the surface of the meat.

Pancake Flour Recipes

MUFFINS AND GEMS

Two eggs, one and one-fourth cups of sweet milk or cold water, and two cups of Gooch's Best Pancake Flour. After batter is mixed, beat up with egg beater. Bake in rings on griddle. For gems, drop with spoon into gem pan and bake in hot oven.

WAFFLES

Two cups of milk, two eggs, three cups Gooch's Best Pancake Flour and one tablespoonful melted butter; stir milk into flour until smooth, and then add eggs beaten well. If batter is too stiff add more milk. Have waffle iron hot, well greased.

GRIDDLE CAKES

Have the griddle hot. For each teacup of Gooch's Best Pancake Flour take one and one-fourth cups sweet milk or cold water. When water is used, a teaspoonful of sugar or molasses should be added to make the cakes brown; not necessary with milk. After batter is mixed beat thoroughly with egg beater.