INTRODUCTION

MINUTE Tapioca sandwich fillings, soufflés, omelets, pies, croquettes, soups, meat loaves, How amazing! Any one might well have been astonished at this news several years ago when Minute Tapioca was familiar only as a delicious homemade dessert, especially nourishing for children. But this was before home economics experts had designated Minute Tapioca as a precision ingredient. Before the remarkable discovery had been made that Minute Tapioca was a kind of kitchen insurance against cooking failures—a means of eliminating waste of time and materials, and of further obtaining successful results.

Berry Minute Tapioca (See page 11)

{ 1 }
Very few women knew the use of Minute Tapioca as a precision ingredient... an ingredient which could help give the ideal appearance, flavor, and texture of a soufflé, an omelet, a berry pie, etc. But since this interesting new knowledge has been thoroughly tested, the use of Minute Tapioca in modern, well-managed homes has extended to practically every course in the menu... beginning with soup and ending triumphantly with a host of luscious, unusually attractive desserts.

For this reason the Minute Tapioca cook book has been divided into major sections: Section One is devoted to Minute Tapioca Desserts... to those delicious and healthful creams, fruit tapiocas, and puddings in which Minute Tapioca plays the principal rôle.

Section Two... which deals with Precision Ingredient Recipes, starts at the beginning and runs right through the menu in logical “course” order... including recipes for a wide variety of dishes known to standard family menus.

Section Three contains: (1) brief instructions for the initial preparation of Minute Tapioca; (2) discussion of the easy digestibility of Minute Tapioca; (3) the versatility of Minute Tapioca in children’s meals.

The majority of recipes included herein were selected by internationally famous food experts from the returns of a worldwide contest in which 121,619 housewives, here and abroad, competed. An additional fine group of recipes created and tested by the educational department of the Minute Tapioca Company are also a part of this exceptional cook book—new and out-of-the-ordinary dessert recipes—unusual recipes for Minute Tapioca in its unique and versatile rôle of the precision ingredient.

A complete page index follows.

*(All measurements are level)*

**MINUTE TAPIOCa COMPANY, Inc.**

**ORANGE, MASS.**

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{ 3 }
WHOLE FAMILY DESSERTS . . .
Tempting to Adults . . .
Good for Children . . .

To know that the dessert which is so thoroughly enjoyed by the grown-up members of a family is at the same time a healthful and nourishing dessert for the youngsters is one of the greatest of all satisfactions to the successful homemaker. This, of course, helps to explain the ever-increasing popularity of Minute Tapioca.

Possesses All Qualities of the Perfect Dessert

Minute Tapioca recipes can make the dessert course a delightful experience. So delicate in flavor, so adaptable in texture is this many-sided ingredient, that it blends with all flavors instantly, perfectly. And its translucence adds a beautiful touch to the color and appearance of the dish.

Ask yourself what qualities the perfect dessert should possess. Ease of preparation . . . appetite-appeal . . . delicious flavor . . . pleasing texture . . . inexpensiveness . . . and the all-important matter of healthfulness both for children and adults! You will discover that Minute Tapioca desserts have them all . . . plus wonderful variety!

Superbly Effective Desserts for Formal and Informal Occasions

The judges in the Minute Tapioca contest selected recipes from over one hundred thousand as the ones that would lend greatest variety to your menus, make new economies possible, and help you maintain your reputation as a skillful cook and distinguished hostess. Some are simple, everyday desserts . . . a tapioca cream with the foamy delicacy of a chef's soufflé! Some are desserts for the elaborate dinner party . . . decorative triumphs in delicate tastiness. But simple or elaborate, Minute Tapioca desserts in every shape and combination will be voted favorites by young and old.
Minute Tapioca Cream

1/2 cup Minute Tapioca
1/2 cup sugar
3/4 teaspoon salt
1 egg white, stiffly beaten
1 quart milk, scalded
1 egg yolk, slightly beaten
1 teaspoon flavoring

Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire and add flavoring. Fold in egg white. Chill. Serve in sherbet glasses. Garnish with whipped cream and a few berries or pieces of fruit. Serves 8.

This pudding is delicious poured over fruit or berries, fresh or canned. Raisins, prunes, figs, dates, or nuts may be added while cooling.

Orange Minute Tapioca Cream

1/2 cup Minute Tapioca
1/2 cup sugar
3/4 teaspoon salt
1 egg white, stiffly beaten
1 quart milk, scalded
1 egg yolk, slightly beaten
1 teaspoon orange or vanilla extract
4 oranges, sections free from membrane

Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire; fold in egg white and flavoring. Place few sections of orange in bottom of individual serving dishes and cover with tapioca mixture. Garnish with additional orange sections and whipped cream, if desired. Serves 8.
**Ginger Minute Tapioca**

- 4 tablespoons Minute Tapioca
- 1/2 teaspoon salt
- 3 thin strips orange peel
- 2 cups milk, scalded
- 1/4 cup sugar
- 1/4 cup orange juice

Add Minute Tapioca, salt, and orange peel to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove orange peel. Add sugar, orange juice, ginger syrup, and preserved ginger. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Fold in egg white. Chill. Add sugar to whipped cream and fold into tapioca mixture. Serve in sherbet glasses. Garnish with additional whipped cream. Serves 6.

**Mocha Tapioca**

- 1/4 cup Minute Tapioca
- 1/4 cup sugar
- 1/2 teaspoon salt
- 2 egg yolks, well beaten
- 2 cups strong coffee infusion

Add Minute Tapioca and salt to coffee, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Pour small amount of tapioca mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire, cool, and fold in egg whites. Chill. Pile in sherbet glasses. Top with whipped cream. Serves 6.

**Chocolate Tapioca Cream**

- 2 squares Baker’s Unsweetened Chocolate, cut in pieces
- 1/2 cup Minute Tapioca
- 1/2 cup sugar
- 1 egg white, stiffly beaten

Add chocolate, Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire and add vanilla. Fold in egg white. Chill. Serve in sherbet glasses. Garnish with whipped cream. Serves 8.

**Date Tapioca Cream**

- 3 tablespoons Minute Tapioca
- 1/4 teaspoon salt
- 3 cups milk, scalded
- 1/2 cup sugar
- 1 tablespoon sugar
- 1/2 cup cream, whipped

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar to egg yolks. Pour small amount of tapioca mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened. Add dates and vanilla. Cool. Fold in egg whites. Chill. Garnish with dates. Serves 8.
Caramel Coconut Cream

4 tablespoons Minute Tapioca  
1/2 teaspoon salt  
2 tablespoons cornmeal  
1 cup brown sugar  
1/4 cup Baker’s Coconut, Southern Style  
1 quart milk, scalded  
2 tablespoons butter

Add Minute Tapioca, salt, cornmeal, sugar, and coconut to milk, and cook in double boiler 10 minutes, stirring frequently. Add butter. Bake in greased baking dish in moderate oven (350° F.) 45 minutes. Serves 8.

Peanut Butterscotch

4 tablespoons Minute Tapioca  
1/2 teaspoon salt  
2 cups milk, scalded  
1 tablespoon butter  
1/4 cup brown sugar  
1/4 cup peanuts, chopped

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Melt butter and sugar in saucepan and cook until brown; then stir into tapioca mixture and cook until butterscotch is dissolved. Add peanuts and chill. Serve in sherbet glasses and top with whipped cream. Serves 4.

Maple Walnut Minute Tapioca

1/4 cup Minute Tapioca  
1/4 teaspoon salt  
1 cup Log Cabin Syrup  
2 cups milk, scalded  
1 egg yolk, slightly beaten  
1/2 cup walnut meats, coarsely cut  
1 egg white, stiffly beaten

Add Minute Tapioca, salt, and syrup to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Fold in nuts and egg white. Serve in sherbet glasses. Garnish with nuts and whipped cream. Serves 6.

Fruitaroon Minute Tapioca

3 tablespoons Minute Tapioca  
2 tablespoons sugar  
1/2 teaspoon salt  
2 cups milk, scalded  
1 egg, slightly beaten  
1/4 teaspoon almond extract  
1/2 cup cream, whipped  
1 cup apricot juice, canned or stewed  
8 macaroons, crushed

Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour a small amount of tapioca mixture over egg, stirring vigorously. Return to double boiler and cook until thickened. Cool. Add flavoring and cream. Chill. Pour apricot juice over macaroons and let stand several hours. Place tapioca mixture in individual serving dishes and top each with 2 tablespoons of apricot mixture. Serves 6.
**Tapioca Royale**

3 tablespoons Minute Tapioca  
\(\frac{1}{6}\) teaspoon salt  

Add Minute Tapioca and salt to grape juice. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Chill. Garnish with whipped cream, topped with a tiny cube of grape jelly. Serves 4. Juice from fresh Concord grapes may be used instead of bottled grape juice. In this case more sugar will probably be needed.

**Golden Tapioca Creams**

\(\frac{1}{2}\) cup Minute Tapioca  
\(\frac{1}{2}\) cup sugar  
\(\frac{1}{2}\) teaspoon salt  
\(\frac{1}{2}\) teaspoon cinnamon  
2 cups milk, scalded  
1 teaspoon butter

Add Minute Tapioca, sugar, salt, and cinnamon to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter. Cool. Add egg yolks and vanilla, mixing well. Chill. Shape into patties about 2 inches square and \(\frac{3}{4}\) inch thick. Dip in crumbs, then in egg, and again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Place on unglazed paper in slow oven (300° F.) 3 to 4 minutes. This makes the interiors still more creamy. Sprinkle with powdered sugar, and garnish with tart jelly. Serve immediately. Makes 8 creams.

**Coconut Cream Tapioca**

3 tablespoons Minute Tapioca  
\(\frac{1}{2}\) teaspoon salt  
1 quart milk, scalded  
1 cup sugar  
4 egg yolks, slightly beaten

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Combine sugar and egg yolks. Pour a small amount of tapioca mixture over egg mixture, stirring vigorously. Return to double boiler, add 4 tablespoons coconut, and cook until slightly thickened. Pour into greased baking dish. Fold sugar into egg whites, and pile lightly on top of tapioca mixture. Sprinkle with remaining coconut and bake in slow oven (300° F.) 15 minutes, or until golden brown. Serves 8.
Apricot Minute Tapioca

24 pound dried apricots  3 tablespoons Minute Tapioca
3 cups water  3/4 teaspoon salt
1/4 cup sugar

Wash apricots. Soak in 3 cups water 1 hour and cook until tender. Drain. To juice, add enough water to make 2 cups liquid. Add Minute Tapioca and salt, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Cool. Force apricots through sieve. Fold pulp (about 1 cup) into tapioca mixture. Chill and serve with whipped cream. Serves 6.

Deep-dish Apple Tapioca

1/2 cup Minute Tapioca  1 cup seedless raisins
1/4 teaspoon salt  1/2 cup sugar
1/4 cup molasses  1/4 teaspoon nutmeg
2 1/2 cups hot water  1/4 teaspoon cinnamon
3 tart apples, thinly sliced  2 tablespoons butter

Add Minute Tapioca, salt, and molasses to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Place apples in greased baking dish. Add raisins, sprinkle with sugar, nutmeg, and cinnamon, and dot with butter. Add tapioca mixture and bake in moderate oven (350° F.) 30 minutes, or until apples are tender. Serve hot or cold with lemon, maple, or hard sauce, or, garnish with whipped cream. Serves 6.
Strawberry Tapioca Flamingo

1 quart fresh strawberries, hulled
1 cup sugar
\( \frac{3}{4} \) cup Minute Tapioca
\( \frac{1}{2} \) teaspoon salt
2 \( \frac{3}{4} \) cups boiling water
2 cups strawberry juice, drained from berries
\( \frac{1}{2} \) cup cream, whipped

Crush strawberries slightly, add sugar, and let stand 30 minutes or longer. Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add strawberry juice to tapioca mixture. Chill. Pour \( \frac{1}{2} \) of this mixture into parfait glasses. Chill until firm. Fold cream into remaining tapioca mixture. Chill. Pile lightly on mixture in parfait glasses. Chill. Just before serving, top with crushed strawberries. Serves 8.

Honey Fruit Minute Tapioca

4 tablespoons Minute Tapioca
\( \frac{1}{4} \) teaspoon salt
2 cups hot water
1 cup dates, seeded and coarsely chopped
\( \frac{3}{4} \) cup raisins
\( \frac{3}{4} \) cup walnut meats, coarsely cut
\( \frac{3}{4} \) cup honey
\( \frac{1}{2} \) cup water
1 1/2 cups apples, pared and sliced

Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Combine dates, raisins, nuts, honey, and \( \frac{1}{2} \) cup water. Heat 5 minutes, stirring constantly. Add to tapioca mixture; add apples. Pour into greased baking dish and bake in moderate oven (350° F.) 30 minutes, or until apples are tender. Serve hot or cold with cream. Serves 8.

Apple Soufflé

4 1/2 tablespoons Minute Tapioca
\( \frac{3}{4} \) teaspoon salt
1 cup milk, scalded
3 egg yolks, beaten until thick and lemon-colored
\( \frac{1}{2} \) cup sugar
\( \frac{1}{2} \) tablespoon lemon juice
1 cup grated raw apple, or drained, cooked apple pulp
3 egg whites, stiffly beaten

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Cool. Add egg yolks, lemon juice, and apple. Fold in egg whites. Bake in greased ramekins, placed in pan of hot water, in moderate oven (325° F.) 45 minutes. Serve hot with sweetened whipped cream. Serves 8.

Norwegian Prune Tapioca

4 tablespoons Minute Tapioca
\( \frac{3}{4} \) teaspoon salt
1 teaspoon cinnamon, or 1-inch stick cinnamon
1 cup cooked prunes, seeded and finely cut

Add Minute Tapioca, salt, and cinnamon to prune juice, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove cinnamon (if stick used), add sugar, lemon juice, and prunes. Chill. Serve with cream. Serves 6.
Peach Minute Tapioca

4 fresh peaches, or
8 halves canned peaches
1/4 cup Minute Tapioca
1/2 cup sugar
1/4 teaspoon salt
1 quart milk, scalded
1 egg yolk, slightly beaten
1 tablespoon butter
1 teaspoon vanilla
1 egg white, stiffly beaten

Slice peaches into bowl and sweeten to taste. Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour a small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Add butter and cool. Fold in vanilla and egg white. Pour over fruit. Chill. Garnish with peaches or whipped cream. Serves 8.

Rhubarb Minute Tapioca

3 cups rhubarb, cut in small pieces
1/2 cup Minute Tapioca
1 1/4 cups hot water
1/4 cups sugar
1/2 teaspoon salt

Add rhubarb and Minute Tapioca to water. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar and salt. Cook a few minutes longer, or until sugar is dissolved. Chill and serve with whipped cream. Serves 6.

Berry Minute Tapioca

2 cups fresh berries
1/2 cup Minute Tapioca
1/4 teaspoon salt
1 1/2 cups hot water
1 teaspoon butter
1 1/2 cups berry juice
1/2 cup sugar
1 tablespoon lemon juice

Crush berries, sweeten to taste, and let stand 1 hour. Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter, berry juice, and sugar. Remove from fire; add berries and lemon juice. Chill until firm. Serve in sherbet glasses. Garnish with sweetened whipped cream. Serves 8.

If canned berries are used, they should be drained and sugar omitted.

Chantilly Orange Tapioca

4 tablespoons Minute Tapioca
1/4 teaspoon salt
1 1/2 cups boiling water
1/2 cup cream, whipped
1/2 cup sugar
1 cup orange juice
Rind 1/2 orange

Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar, orange juice, and orange rind. Cool. Fold in whipped cream. Chill until thickened. Pile lightly in sherbet glasses. Just before serving, garnish with very fine 1/4-inch shreds of orange rind, free from all white membrane. Serves 6.
Fig Tapioca

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<th>Quantity</th>
<th>Description</th>
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<tr>
<td>3 tablespoons</td>
<td>Minute Tapioca</td>
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</tr>
<tr>
<td>1/6 teaspoon</td>
<td>salt</td>
<td></td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>butter</td>
<td></td>
</tr>
<tr>
<td>3 cups</td>
<td>water</td>
<td></td>
</tr>
<tr>
<td>1/4 pound</td>
<td>figs, finely cut</td>
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<tr>
<td>1 cup</td>
<td>sugar</td>
<td></td>
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<tr>
<td>1/6 teaspoon</td>
<td>vanilla</td>
<td></td>
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<tr>
<td>3 cups</td>
<td>water</td>
<td></td>
</tr>
<tr>
<td>1 tablespoon</td>
<td>lemon juice</td>
<td>Grated rind 1/2 lemon</td>
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</tbody>
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Add Minute Tapioca, salt, and butter to 2 cups water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cook figs with sugar and 1 cup water 20 minutes, or until smooth and thickened. Add to tapioca mixture. Add vanilla, lemon juice, and rind. Serve cold with whipped cream. Serves 6.

Banana Maple Minute Tapioca

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<tr>
<td>1/2 cup</td>
<td>Minute Tapioca</td>
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<tr>
<td>1/4 cup</td>
<td>Log Cabin Syrup</td>
<td></td>
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<tr>
<td>1/6 teaspoon</td>
<td>salt</td>
<td></td>
</tr>
<tr>
<td>1 quart</td>
<td>milk, scalded</td>
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<tr>
<td>2 egg yolks</td>
<td>slightly beaten</td>
<td>3 ripe bananas, forced through sieve</td>
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<tr>
<td>1 teaspoon</td>
<td>vanilla</td>
<td></td>
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<tr>
<td>2 egg whites</td>
<td>stiffly beaten</td>
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</tbody>
</table>

Add Minute Tapioca, syrup, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolks, stirring vigorously. Return to double boiler and cook until thickened. Remove from fire; add banana pulp and vanilla. Cool. Fold in egg whites. Chill. Serve with whipped cream. Serves 8.

Celestine Lemon Tapioca

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<td>1/2 cup</td>
<td>Minute Tapioca</td>
<td></td>
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<tr>
<td>1/6 teaspoon</td>
<td>salt</td>
<td></td>
</tr>
<tr>
<td>1 quart</td>
<td>boiling water</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>sugar</td>
<td>1/2 cup lemon juice (2 lemons)</td>
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<tr>
<td></td>
<td></td>
<td>Grated rind 1 lemon</td>
</tr>
<tr>
<td>1 cup cream,</td>
<td>whipped</td>
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</table>

Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar, lemon juice, and lemon rind. Cool. Fold in whipped cream. Chill until thickened. Pile lightly in sherbet glasses. Garnish with maraschino cherries, whole or finely shredded. Serves 8.

Pineapple Minute Tapioca (See page 13)
Strawberry Fluff

1 cup sugar
1 quart fresh strawberries, hulled
1 egg white, stiffly beaten
3 tablespoons Minute Tapioca
1/2 teaspoon salt

Add 3/4 cup sugar to 1/2 quart strawberries. Let stand 15 minutes. Crush. Measure juice and pulp into upper part of double boiler. Add enough water to make 2 1/2 cups liquid; then add Minute Tapioca and salt. Cook 15 minutes, or until tapioca is clear, stirring frequently. Cool. Cut remainder of berries in halves, reserving enough choice ones for garnish. Sprinkle with remaining 1/4 cup sugar. When tapioca mixture is cool, fold in egg white and halved berries. Garnish with whipped cream and whole berries. Serves 6.

Pineapple Minute Tapioca

1/2 cup Minute Tapioca
1/4 teaspoon salt
1 quart hot pineapple juice and water

1/2 cup sugar
1 cup canned pineapple, grated or finely cut

Add Minute Tapioca and salt to pineapple juice and water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar and pineapple and chill. Serve with whipped cream. Serves 8.

If fresh fruit is used, it should be sweetened to taste and allowed to stand 1/2 hour or more. Any fruit juice may be used as part of liquid.
**Grapefruit Minute Tapioca**

\[ \frac{1}{4} \text{ cup Minute Tapioca} \]
\[ 1 \frac{1}{2} \text{ cups hot water} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 1 \text{ cup grapefruit juice} \]
\[ 2 \text{ grapefruit, sections free from membrane} \]
\[ 1 \text{ orange, sections free from membrane} \]

Add Minute Tapioca to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar and grapefruit juice. Pour over grapefruit sections. Chill. Serve in sherbet glasses. Garnish with sections of orange. Serves 6.

**Blushing Apple Tapioca**

\[ \frac{1}{2} \text{ cup sugar} \]
\[ 2 \text{ tablespoons red cinnamon drops} \]
\[ 1 \frac{1}{2} \text{ cups water} \]
\[ 4 \text{ large apples, cored and pared} \]
\[ 1 \text{ lemon, thinly sliced} \]
\[ 2 \text{ tablespoons Minute Tapioca} \]
\[ 1 \text{ tablespoon lemon juice} \]

Combine sugar, water, lemon, and cinnamon drops, and cook until cinnamon drops are dissolved, stirring constantly. Add apples and cook until tender, being careful that syrup does not boil away. Remove apples, measure syrup, and add enough water to make 1 cup. Add Minute Tapioca and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire and add lemon juice. Fill apples to overflowing with tapioca mixture. Chill. Serve with whipped cream. Serves 4.

**Chocolate Soufflé**

\[ 2 \frac{1}{2} \text{ squares Baker’s Unsweetened Chocolate, cut in pieces} \]
\[ 2 \text{ tablespoons Minute Tapioca} \]
\[ 1 \text{ cup milk, scalded} \]
\[ 3 \text{ egg yolks, beaten until thick and lemon-colored} \]
\[ 3 \text{ egg whites, stiffly beaten} \]
\[ 2 \text{ tablespoons butter} \]
\[ \frac{1}{2} \text{ cup sugar} \]
\[ 3 \text{ egg yolks, beaten until thick and lemon-colored} \]
\[ 3 \text{ egg whites} \]

Add chocolate and Minute Tapioca to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter and remove from fire. Combine sugar and egg yolks. Add tapioca mixture slowly, stirring vigorously. Cool. Fold in egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 50 to 60 minutes, or until soufflé is firm. Serves 8.

**Red Plum Puff Pudding**

\[ 1 \text{ dozen fresh red plums, halved and seeded} \]
\[ 1 \text{ cup sugar} \]
\[ \frac{1}{2} \text{ cup water} \]
\[ 2 \text{ tablespoons Minute Tapioca} \]
\[ 6 \text{ tablespoons sugar} \]
\[ 2 \text{ egg yolks, beaten until thick and lemon-colored} \]
\[ 2 \text{ egg whites} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon cream of tartar} \]
\[ 6 \text{ tablespoons sifted flour} \]

Place plums, sugar, and water in casserole. Sprinkle with Minute Tapioca and bake in moderate oven (350° F.) 25 minutes. Add sugar to egg yolks. Beat egg whites and salt until foamy, add cream of tartar, and continue beating until stiff enough to hold up in peaks, but not dry. Fold in egg yolks; then flour gradually. Stir plum mixture thoroughly and pour batter over it. Reduce heat to 325° F. and bake 25 minutes, or until cake is done. Chill. Serve with whipped cream. Serves 8.
Minute Tapioca Grape-Nuts Pudding

- 4 tablespoons Minute Tapioca
- ¾ cup brown sugar
- ¼ teaspoon salt
- 2 cups hot water
- ½ cup raisins
- 4 tablespoons walnut meats, chopped
- 1 small apple, pared and chopped
- ¼ teaspoon vanilla
- ½ cup Grape-Nuts

Add Minute Tapioca, sugar, and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire; add raisins, nuts, apple, and vanilla. Just before serving, add Grape-Nuts. Serve with cream. Serves 6.

Graham Pudding

- 2 tablespoons Minute Tapioca
- 6 tablespoons sugar
- ¾ cup Graham crackers, rolled
- ½ teaspoon salt
- 3 cups milk, scalded
- ¼ cup raisins
- 1 teaspoon vanilla
- 2 tablespoons butter
- 1 tablespoon lemon juice
- ¼ teaspoon nutmeg
- 1 egg, well beaten

Add Minute Tapioca, sugar, Graham crackers, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add raisins, vanilla, butter, lemon juice, and nutmeg. Pour small amount of tapioca mixture over egg, stirring vigorously. Pour into greased baking dish and bake in moderate oven (350° F.) 30 minutes. Serve with sweetened whipped cream. Serves 6.

Pineapple Cake Crumb Pudding

- 3 tablespoons Minute Tapioca
- 4 tablespoons sugar
- ½ teaspoon salt
- 2 cups milk, scalded
- 1 egg yolk, well beaten
- ¼ cup raisins
- 1 egg white, stiffly beaten
- 1 cup stale cake, crumbled
- ½ cup pineapple juice
- 1 egg cream, whipped
- 1 slice pineapple, cut in small pieces
- ¼ cup vanilla

Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Add vanilla, fold in egg white, and cool. Line sherbet glasses with cake crumbs. Pour pineapple juice on crumbs and let soak. Fill glasses with tapioca mixture. Chill. Garnish with whipped cream and pineapple. Serves 6.

Butterscotch Pineapple Pudding

- ½ cup Minute Tapioca
- 4 tablespoons sugar
- ½ teaspoon salt
- 1 quart milk, scalded
- 1 egg yolk, slightly beaten
- ¾ cup brown sugar
- 6 tablespoons butter, melted
- 1 cup crushed pineapple
- ¼ cup nut meats, finely cut
- 1 egg white, stiffly beaten

Add Minute Tapioca, sugar, and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Add sugar to butter and stir constantly until melted. Add pineapple and nuts. Add to tapioca mixture. Fold in egg white. Chill. Garnish with whipped cream. Serves 8.
Why MINUTE TAPIOCA . . .
the Precision Ingredient,
is now a Pantry Necessity

Minute Tapioca has contributed largely to the history of delectable, wholesome, and economical desserts. Its excellence in this realm has long been unquestioned. But recently Minute Tapioca has taken on a new and fascinating importance. Dishes of which tapioca has never been a part, now can be made better than ever with Minute Tapioca as one of the ingredients—the precision ingredient which lends the margin of safety to successful results.

No Need for Disheartening Cooking Failures

Think of some of the dishes with which you have never dared experiment, or if you did summon the courage to try them you waited breathlessly and almost despairingly to see how they would turn out. Soufflés, omelets, juicy fruit pies . . . these are only a few of the favorites that Minute Tapioca has lifted right out of the class of hazardous dishes.

With Minute Tapioca, you can transform left-overs into a variety of appetizing dishes. There is Celery and Tuna Soufflé (page 21) or Escalloped Cauliflower and Ham (page 30). Then try Tomato Bisque with Minute Tapioca (page 19), and hear the family exclaim over its interesting texture, its sparkling translucence.

Add Minute Tapioca to beaten-egg mixtures . . . you, too, can make the kind described in books as “light-as-a-puff-ball” . . . and one that does not fall! Use Minute Tapioca in your next meat loaf instead of eggs and crumbs . . . and see how tender
and moist it is and how readily it slices. Try it in sandwich fillings—they will stay soft and succulent for hours, without soaking into the bread. Use Minute Tapioca in your next fresh fruit or berry pie and see how the juice stays in the filling without soaking into the crust.

**Why Minute Tapioca Is A Precision Ingredient**

The explanation of all this seeming magic is quite simple and scientific. Because of its singular physical properties, Minute Tapioca is able to hold together the particles of air and moisture and keep them inside the mixture. Without tapioca these particles are easily separated and scattered . . . the moisture evaporating or soaking out . . . the air bubbles breaking and letting the mixture fall, as so often happens with omelets . . . with tapioca as an additional ingredient, they stay within the mixture where they belong. This unique property of being able to retain moisture makes Minute Tapioca an ingredient of peculiar importance in many dishes.

*Red Cherry Pie* (See page 34)

{17}
SOUPS

**Beef Broth with Tapioca**

1 pound beef, cubed  
7 cups cold water  
$\frac{3}{4}$ small carrot, diced  
$\frac{1}{4}$ cup celery, diced  
1 slice small onion  
Small piece of bay leaf  
$\frac{1}{4}$ teaspoons salt  
2$\frac{1}{2}$ tablespoons Minute Tapioca

Cover meat with cold water and bring slowly to boiling point. Simmer gently 3 hours. Add vegetables and seasonings and cook 30 minutes. Strain. Chill. Remove fat and reheat. Add Minute Tapioca and cook 15 minutes, or until tapioca is clear, stirring frequently. Serve hot. Serves 4.

**Hindu Soup**

2 cups canned tomatoes  
1 medium onion, chopped  
1 tart apple, chopped  
$\frac{1}{4}$ cup raw ham, chopped  
$\frac{1}{8}$ teaspoon mustard  
$\frac{1}{2}$ teaspoon pepper  
$\frac{1}{2}$ teaspoon sugar  
$\frac{1}{4}$ teaspoon curry powder  
$\frac{1}{4}$ teaspoon salt  
1 quart soup stock  
3 tablespoons Minute Tapioca

Simmer tomatoes, onion, apple, ham, and seasonings 20 minutes. Rub through strainer. Add to stock in double boiler. Heat. Add Minute Tapioca. Cook 15 minutes, or until tapioca is clear, stirring frequently. Salt to taste. Serves 8.

**Potato Soup**

4 small potatoes  
2 tablespoons Minute Tapioca  
$\frac{3}{4}$ teaspoons salt  
Dash of Cayenne  
Dash of black pepper  
1 quart milk  
1 onion, finely chopped  
4 tablespoons butter

Cook potatoes in boiling, salted water until tender. Drain and mash. Add Minute Tapioca, salt, Cayenne, and black pepper to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add potatoes, onion, and butter. Reheat. Serves 4.

**Iced Fruit Soup**

1 glass currant jelly  
1 cup hot water  
1 cup raspberry juice  
3 tablespoons lemon juice  
$\frac{3}{4}$ cup orange juice, strained  
5 whole cloves  
$\frac{1}{2}$-inch stick cinnamon  
2 tablespoons Minute Tapioca  
$\frac{3}{4}$ teaspoon salt  
2 tablespoons sugar  
1 cup pineapple juice  
Raspberries

Dissolve jelly in water. Add raspberry, lemon, and orange juices, cloves, and cinnamon, and allow to stand 2 hours. Strain. Cook Minute Tapioca, salt, and sugar in pineapple juice in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cool. Add to first mixture. Chill thoroughly. Serve in bouillon cups with a few whole raspberries as a garnish. Serves 6.
**Tomato Bisque**

- 2 tablespoons Minute Tapioca
- 1 1/4 teaspoons salt
- 1/2 teaspoon pepper
- 1 tablespoon sugar
- 2 cups canned tomatoes, strained and heated
- 2 tablespoons butter
- 3 cups milk or cream, scalded

Add Minute Tapioca, salt, pepper, and sugar to tomato juice. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter. When ready to serve, pour slowly into milk. Serves 6.

**Salmon Bisque**

- 1 tablespoon Minute Tapioca
- 1/2 teaspoon pepper
- 1 tablespoon onion, chopped
- 2 tablespoons butter
- 1 teaspoon salt
- 1/4 teaspoon paprika
- 1/4 cup cream, whipped
- 3/4 teaspoon pepper
- 2 cups milk, scalded
- 1 cup salmon, flaked
- 1 tablespoon parsley, chopped
- 1/4 cup water or salmon stock

Add Minute Tapioca, onion, butter, and seasonings to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add salmon, parsley, and water to tapioca mixture. Reheat. Serve hot with 1 tablespoon whipped cream on top of each serving. Serves 6.

**Duchess Soup**

- 2 tablespoons Minute Tapioca
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon onion, finely chopped
- 2 tablespoons butter
- 1/2 cup cream, whipped
- 3/4 teaspoon pepper
- 1 quart milk, scalded
- 2 tablespoons butter
- 4 tablespoons grated cheese
- 2 tablespoons parsley, chopped

Add Minute Tapioca, salt, pepper, and onion to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter, cheese, and parsley. Cook until cheese is melted. Serves 6.

**Green Pea Soup with Tapioca Dumplings**

- 2 pounds fresh peas
- 6 cups boiling water
- 1/2 teaspoon sugar
- 1 1/4 teaspoons salt
- 1 cup carrots, finely shredded
- 2 tablespoons butter
- 1/4 cup sifted flour (about)
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- Dash of nutmeg

Remove stems from shelled pods. Cover with boiling water and cook 10 minutes. Drain, reserving stock. Add sugar and salt. Reheat to boiling and drop peas and carrots in slowly. Cook 30 minutes or until vegetables are tender. Add butter just before dumplings are dropped into soup. Add Minute Tapioca to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add bread crumbs and enough milk to moisten. Add egg. Sift flour, baking powder, salt, sugar, and nutmeg together, and add to tapioca mixture. Drop by half teaspoons into briskly boiling soup. Cook until dumplings rise to top. Serves 6.
Shrimp Potpourri

4 tablespoons Minute Tapioca
3/4 teaspoon salt
Dash of Cayenne
2 1/2 cups milk, scalded
1 egg, slightly beaten
2 tablespoons butter
1 cup canned peas, drained
1 No. 1 can shrimps (1 cup)
1/4 cup stuffed olives, chopped
1/3 cup celery, diced
8 buttered rounds of toast

Add Minute Tapioca, salt, and Cayenne to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of tapioca mixture over egg, stirring vigorously. Return to double boiler and cook 5 minutes. Add butter, peas, shrimps, olives, and celery. Reheat and serve on toast rounds. Serves 8.

Baked Fish with Minute Tapioca Dressing

4 tablespoons Minute Tapioca
3/4 teaspoon salt
1 cup milk, scalded
1 cup hot water
2 pounds fish, for baking
1 teaspoon salt
3/4 teaspoon pepper
2 thin slices bacon or salt pork, or
4 tablespoons butter
2 onions, thinly sliced
1 green pepper, chopped
1 cup canned tomatoes

Add Minute Tapioca and 3/4 teaspoon salt to milk and water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Clean and wash fish. Sprinkle with salt and pepper. Gash fish and insert slices of pork or dot with butter. Place on thin layer of vegetables in greased baking pan. Place remainder of vegetables around fish and pour tapioca mixture over all. Bake in moderate oven (350° F.) 1 hour, or until fish is done, basting frequently. Serves 6.
Minute Tapioca Salmon Croquettes

3 tablespoons Minute Tapioca 1 cup milk, scalded
1/2 teaspoon salt 1 1/2 cups salmon, flaked
1 tablespoon green pepper, chopped 2 teaspoons lemon juice
1 tablespoon pimiento, chopped Sifted bread or cracker crumbs

Add Minute Tapioca, salt, paprika, green pepper, and pimiento to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire; add salmon and lemon juice. Let mixture become cold. Shape in oblongs, roll in crumbs, dip in egg, then roll again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Makes 8 croquettes.

Celery and Tuna Soufflé

1 cup celery, cut in 1/4-inch pieces 4 tablespoons Minute Tapioca
1 cup boiling water 3 egg yolks, beaten until thick
1/2 cup milk and lemon-colored
1 teaspoon salt 1 cup tuna fish, flaked
1/2 teaspoon pepper 3 egg whites, stiffly beaten

Cook celery in boiling water 10 minutes. Drain, saving liquid. To this, add milk, salt, pepper, and Minute Tapioca. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cool. Add egg yolks, celery, and tuna. Fold in egg whites. Turn into greased baking dish. Place in pan of water and bake in moderate oven (325° F.) 45 to 50 minutes. Serves 6.
**Lamb Stew en Casserole**

3 tablespoons Minute Tapioca, uncooked  
1 pound breast of lamb, cut in small pieces  
2 cups canned tomatoes  
1 small carrot, diced  
3 small onions, sliced  
1 medium potato, diced  
1 1/4 teaspoons salt  
1/4 teaspoon pepper  
2 tablespoons butter, melted

Combine all ingredients in greased casserole. Bake, covered, in moderate oven (350° F.) 1 hour, or until meat is tender, stirring occasionally. Serves 6.

**Casserole of Salmon**

1 can (2 cups) salmon, drained and flaked  
2 tablespoons Minute Tapioca, uncooked  
1 cup milk  
2 tablespoons butter  
1/4 teaspoon salt  
Dash of pepper  
Dash of paprika

Combine ingredients in order given. Turn into greased casserole. Bake in hot oven (400° F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Serves 6. Small baking powder biscuits may be placed on top of salmon mixture after it has baked 10 minutes.

**Molded Ramekin of Chicken**

5 tablespoons Minute Tapioca, uncooked  
1 cup milk  
3/4 teaspoon salt  
2 1/4 cups cooked chicken, chopped  
Dash of Cayenne  
1/2 tablespoon parsley, finely cut  
1 tablespoon butter

Combine Minute Tapioca, milk, salt, Cayenne, parsley, butter, and chicken. Let stand until mixture thickens slightly (5 minutes). Turn into greased ramekins or custard cups. Bake in moderate oven (350° F.) 25 minutes, or until done. Unmold. Serve with or without Celery Sauce. Serves 6.

**Celery Sauce for Molded Ramekin of Chicken**

2 tablespoons butter  
4 tablespoons flour  
3/4 teaspoon salt  
2 cups milk, or  
1 cup milk and 1 cup celery stock  
3/4 cup celery, finely cut


**Molded Ramekin of White Fish**

5 tablespoons Minute Tapioca, uncooked  
1 cup milk  
3/4 teaspoon salt  
Dash of Cayenne  
1/2 tablespoon parsley, finely cut  
2 1/4 cups cooked white fish, finely flaked

Combine Minute Tapioca, milk, salt, Cayenne, parsley, and white fish. Let stand until mixture thickens slightly (5 minutes). Turn into greased ramekins or custard cups. Bake in moderate oven (350° F.) 25 minutes, or until done. Unmold and garnish with parsley. Serve with or without caper sauce. Serves 6.
**Meat Loaf Roast**

(Using cooked meat)

- 4 tablespoons Minute Tapioca, uncooked
- 3/4 cup tomato juice or meat broth
- 1/2 teaspoon salt
- 1 teaspoon parsley, finely cut
- 3/4 pound (3 1/2 cups) cooked meat, ground (veal, pork, ham, etc.)

Combine Minute Tapioca, tomato juice, salt, Cayenne, pepper, onion, parsley, and meat. Mix well. Shape into loaf in roaster or large pan. Bake in hot oven (450° F.) 30 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer, basting frequently during the baking with a mixture of 1 cup hot water and 4 tablespoons butter. Serve hot or cold. Serves 6.

**Veal Loaf Roast**

- 1/2 cup Minute Tapioca
- 1 1/2 cups milk
- 1 teaspoon onion, finely chopped
- 1/2 tablespoon butter

Add Minute Tapioca to milk. Brown onion slightly in butter and add to tapioca mixture. Add veal, pork, salt, Cayenne, and celery salt. Mix well. Let stand until mixture thickens slightly (5 minutes). Shape into a loaf in a roaster or large pan. Bake in hot oven (450° F.) 30 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until done, basting frequently during the baking with a mixture of 3/4 cup hot water and 4 tablespoons butter. Serve hot or cold. Serves 10. The drippings make excellent gravy.

**Stuffed Peppers**

- 3/4 pound beef, ground
- 3/4 pound pork, ground
- 4 tablespoons Minute Tapioca, uncooked
- 1 teaspoon salt
- 3/4 cup canned tomatoes or milk
- 6 green peppers

Combine beef, pork, Minute Tapioca, salt, onion, pepper, and tomato or milk. Cut slice from top of peppers, remove seeds, and fill with meat mixture. Set upright in a baking pan. Bake in hot oven (450° F.) 30 minutes, basting frequently with a mixture of 1 cup hot water and 1 tablespoon butter. Decrease heat to moderate (350° F.), cover closely, and bake 30 minutes longer, or until peppers are done. Serves 6.

**Monday Stew**

- 3 tablespoons Minute Tapioca
- 3/2 teaspoon salt
- 3 cups hot water
- 1 pound raw veal, cut in small pieces
- 1/2 pound raw ham, cut in small pieces

Add Minute Tapioca and salt to water, and cook in double boiler 10 minutes, stirring frequently. Brown meat and onion in butter. Add tapioca mixture, potatoes, and seasonings, and simmer 30 minutes, or until meat is tender, stirring often. Serves 6.
**Escaloped Fish or Meat**

- 3 tablespoons Minute Tapioca
- \(\frac{3}{4}\) teaspoon salt
- \(\frac{3}{4}\) teaspoon pepper
- 1 cup cooked fish or meat, coarsely cut
- \(\frac{1}{2}\) cup milk, scalded
- \(\frac{1}{2}\) egg white, stiffly beaten
- 2 tablespoons butter

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 10 minutes, stirring frequently. Add fish or meat and cook 5 minutes longer. Fold egg yolk into egg white and combine with tapioca mixture. Pour into greased baking dish, cover with cracker crumbs, dot with butter, and bake in moderate oven (350° F.) 40 minutes, or until brown. Serve hot. Serves 4.

**Shepherd’s Pie**

- 4 tablespoons Minute Tapioca
- 1 teaspoon salt
- \(\frac{3}{4}\) teaspoon paprika
- \(\frac{3}{4}\) teaspoon pepper
- 1 onion, chopped
- 1 tablespoon parsley, chopped
- 1 tablespoon ketchup, or 2 teaspoons Worcestershire sauce
- \(\frac{3}{4}\) cup hot water
- 2 cups cooked meat, diced
- 2 cups mashed potatoes, seasoned

Add Minute Tapioca, salt, paprika, and pepper to water and gravy. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add onion, parsley, ketchup, and meat. Mix well. Pour into greased baking dish, spread potatoes over top, and bake in moderate oven (350° F.) 20 minutes, or until potatoes are brown. Serves 6.

**Bacon Delights**

- 3 tablespoons Minute Tapioca
- \(\frac{3}{4}\) cup canned tomatoes, strained
- \(\frac{3}{4}\) teaspoon salt
- \(\frac{3}{4}\) teaspoon pepper
- \(\frac{1}{2}\) teaspoon mustard
- 6 slices bread
- Cheese, sliced thin
- 6 slices bacon

Add Minute Tapioca to tomato juice, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add seasonings. Arrange bread in baking pan. Cover each slice with cheese and 1 tablespoon of tomato mixture. Place 1 slice bacon on top of tomato. Bake in hot oven (450° F.) until bacon is crisp and brown. Serves 6.
Savory Meat Loaf

Savory Meat Loaf

2 thin 2-inch slices salt pork, diced  
2 pounds round beef, ground  
½ cup Minute Tapioca, uncooked  
¼ teaspoon pepper

Try out salt pork until golden brown. Add pork and drippings to other ingredients and mix thoroughly. Bake in loaf pan, 7 x 5 x 3 inches, in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer. Serve hot or cold. Garnish with parsley. Serves 10. Eggs and bread crumbs are unnecessary with Minute Tapioca to bind ingredients.

Minute Tapioca Ham Loaf

½ cup Minute Tapioca, uncooked  
1 pound lean ham, ground  
1 pound lean pork, ground  
1 tablespoon onion pulp  
1 teaspoon Worcestershire sauce  
¼ teaspoon pepper  
¼ teaspoon paprika  
2 cups milk

Combine ingredients in order named and mix well. Bake in loaf pan, 7 x 5 x 3 inches, in hot oven (450° F.) 20 minutes; then decrease heat to moderate (375° F.) and bake 45 minutes longer. Serve hot or cold. Serves 10.
Breaded Minute Tapioca with Bacon

\[
\frac{3}{4} \text{ cup Minute Tapioca} \\
1 \text{ teaspoon salt} \\
\frac{1}{2} \text{ teaspoon pepper} \\
2 \text{ cups milk, scalded}
\]

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour into small, wet, deep pan. Chill thoroughly. Unmold and cut in \(\frac{1}{4}\)-inch slices. Fry bacon until crisp. Remove from pan. Dip tapioca slices in flour and fry until golden brown. Serve with bacon. Garnish with celery. May be used as vegetable with meat. Serves 4.

Tomato Rabbit

\[
\begin{align*}
2 \text{ tablespoons Minute Tapioca} \\
\frac{1}{4} \text{ teaspoon salt} \\
\frac{1}{16} \text{ teaspoon paprika} \\
1 \text{ cup milk, scalded} \\
1 \text{ cup canned tomato soup} \\
1 \text{ cup grated cheese}
\end{align*}
\]

Add Minute Tapioca, salt, and paprika to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add tomato soup and cheese. Cook until cheese is melted. Serve on crackers or toast. Serves 4.

Southern Goulash

\[
\begin{align*}
4 \text{ tablespoons butter} \\
1 \text{ pound hamburg steak} \\
\frac{1}{2} \text{ teaspoon pepper} \\
2 \text{ cups canned tomatoes} \\
\frac{1}{2} \text{ cup water} \\
4 \text{ tablespoons Minute Tapioca} \\
1 \text{ green pepper, chopped} \\
1 \text{ onion, chopped} \\
1 \text{ cup grated cheese}
\end{align*}
\]

Melt butter in upper part of double boiler over direct heat. Add meat, salt, and pepper, and brown slightly. Add tomatoes, water, Minute Tapioca, green pepper, and onion. Place over hot water and cook 30 minutes, stirring frequently. Just before serving add cheese and mix well. Serves 6.

Chicken Croquettes

\[
\begin{align*}
\frac{1}{2} \text{ cup Minute Tapioca} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ teaspoon paprika} \\
1 \text{ cup milk, scalded} \\
1 \text{ cup hot chicken stock} \\
2 \text{ cups cooked chicken, chopped} \\
2 \text{ tablespoons green pepper, chopped} \\
2 \text{ tablespoons pimiento, chopped} \\
1 \text{ egg, slightly beaten with 1 tablespoon water} \\
\end{align*}
\]

Add Minute Tapioca, salt, and paprika to milk and stock, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add chicken, green pepper, and pimento. Cook 5 minutes longer. Chill. Shape into small cones, roll in crumbs, dip in egg, then roll again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Serve with white sauce or creamed peas. Makes 12 croquettes.
Escalloped Oysters

3 tablespoons Minute Tapioca  
\(\frac{3}{4}\) teaspoon salt  
Dash of pepper  
1\(\frac{1}{2}\) cups milk, scalded

1 cup oysters, cut in half  
1 egg yolk, slightly beaten  
1 egg white, stiffly beaten  
4 tablespoons cracker crumbs

2 tablespoons butter

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 10 minutes, stirring frequently. Add oysters and cook 5 minutes longer. Fold egg yolk into egg white and add to tapioca mixture. Remove from fire. Pour into greased baking dish, cover with crumbs, dot with butter, and bake in moderate oven (350° F.) 40 minutes, or until brown. Serve hot. Serves 4.

Casserole of Chicken

2 cups cooked chicken, cut in pieces  
2\(\frac{1}{4}\) tablespoons Minute Tapioca, uncooked  
1\(\frac{1}{4}\) cups milk or chicken stock

\(\frac{1}{4}\) teaspoon salt  
2 tablespoons butter  
Dash of pepper  
Dash of paprika

Combine ingredients in order given. Turn into greased casserole and bake in hot oven (400° F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Serves 6. Small baking powder biscuits may be placed on top of the chicken mixture after it has baked for 10 minutes.

Creamed Fish

2 tablespoons Minute Tapioca  
\(\frac{1}{2}\) teaspoon salt  
\(\frac{1}{2}\) teaspoon pepper  
\(\frac{3}{4}\) cup milk, scalded

\(\frac{1}{2}\) cup water  
1 egg, slightly beaten  
\(\frac{3}{4}\) cup fish, flaked  
1 tablespoon butter

Add Minute Tapioca, salt, and pepper to milk and water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of mixture over egg, stirring vigorously. Return to double boiler and mix well. Add fish and heat thoroughly. Add butter. Serve on toast or crackers; in patty shells; or in a ring of mashed potatoes, cooked rice, or macaroni. Serves 6. May be varied by addition of \(\frac{1}{2}\) cup cooked peas or 2 tablespoons chopped green pepper and 1 tablespoon chopped pimiento.

Casserole of Cauliflower and Sausages

1 head cauliflower  
4 tablespoons Minute Tapioca, uncooked  
2 cups milk  
\(\frac{1}{2}\) pound pork sausages

\(\frac{1}{4}\) teaspoon salt  
Dash of pepper  
Dash of Cayenne

Cook cauliflower in boiling salted water 15 minutes. Arrange flowerets of cauliflower in greased casserole and sprinkle with Minute Tapioca. Add milk and seasonings. Bake in hot oven (450° F.) 15 minutes, stir well, and arrange sausages on top. Decrease heat to 350° F. and bake 20 minutes longer, or until sausages are done. Serves 4.
Fluffy Omelet

2 tablespoons Minute Tapioca  
1/2 teaspoon salt  
5/8 teaspoon pepper  
3/4 cup milk, scalded  
1 tablespoon butter  
4 egg yolks, beaten until thick and lemon-colored  
4 egg whites, stiffly beaten  

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 10 minutes, stirring frequently. Add butter. Combine with egg yolks, stirring constantly. Fold in egg whites. Pour into hot, buttered 9-inch frying pan. Cook over low flame 17 minutes. Dry top of omelet in slow oven (275° F.) 5 minutes. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side. Serves 6, rather than 4, as usual.

Cheese Croquettes

1/4 cup Minute Tapioca  
1/2 teaspoon salt  
2 cups milk, scalded  
1 cup grated cheese  
Sifted bread crumbs  
1 egg, slightly beaten with  
1 tablespoon water  

Add Minute Tapioca and salt to milk. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add cheese, mix thoroughly, and cook a few minutes longer until cheese is melted. Cool mixture. Shape into balls. Roll in crumbs. Dip in egg, then roll again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Garnish with tart jelly or stuffed olives. Makes 10 croquettes.
Shirred Eggs

4 tablespoons Minute Tapioca  1 teaspoon onion, chopped
1 teaspoon salt  2 cups canned tomatoes, strained
1 teaspoon sugar  4 eggs
1/4 teaspoon paprika  1/4 cup grated cheese
1 teaspoon parsley, chopped

Add Minute Tapioca, salt, sugar, paprika, and onion to tomato juice, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour into greased baking dish. Make 4 slight depressions in sauce and break an egg into each. Sprinkle with cheese. Bake in moderate oven (350° F.) 15 minutes, or until eggs are firm. Serves 4.

Minute Tapioca Cheese Omelet

2 tablespoons Minute Tapioca  4 egg yolks, beaten until thick and lemon-colored
1/2 teaspoon salt  1 tablespoon butter, melted
3/4 teaspoon pepper  4 egg whites, stiffly beaten
1/2 cup milk, scalded  4 tablespoons grated cheese

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire; add egg yolks and butter. Fold in egg whites and cheese. Pour into hot, buttered 9-inch frying pan and cook over low flame 17 minutes. Dry top of omelet in slow oven (275° F.) 5 minutes. Cut across at right angles to handle of pan, being careful not to cut all the way through. Fold carefully from handle to opposite side. Serves 6, rather than 4, as usual.

Cheese Soufflé

3 tablespoons Minute Tapioca  3 egg yolks, beaten until thick and lemon-colored
1 cup milk, scalded  3 egg whites, stiffly beaten with 1 teaspoon salt
1 cup grated cheese

Add Minute Tapioca to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cool. Add egg yolks and mix well. Fold in egg whites. Bake in greased baking dish, placed in pan of hot water, in moderate oven (350° F.) 50 minutes, or 30 minutes in ramekins. Soufflé is done when it shrinks a trifle and is brown. Serves 4.

Escaloppéd Cheese and Olives

1 small onion, finely chopped  1/4 teaspoon paprika
1 tablespoon butter  11/4 cups canned tomatoes, strained and heated
3 tablespoons Minute Tapioca  1/4 cup grated cheese
3/4 teaspoon salt  18 ripe or stuffed olives, coarsely chopped
3/2 teaspoon sugar  Crumbs, buttered

Brown onion in butter. Add Minute Tapioca, salt, sugar, and paprika to tomato juice, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Place layer of tapioca mixture in greased baking dish, cover with cheese, add layer of olives, then remainder of tapioca. Cover with crumbs. Bake in moderate oven (350° F.) 20 minutes. Serves 4.
MINUTE TAPIOCA with VEGETABLES

Escalloped Cauliflower and Ham

1 small cauliflower, separated into flowerets
3 tablespoons Minute Tapioca
2 tablespoons butter
½ teaspoon salt

⅛ teaspoon pepper
⅛ teaspoon paprika
2 cups milk, scalded
2 pound boiled ham, chopped
Crumbs, buttered

Cook cauliflower in boiling, salted water until tender. Drain. Add Minute Tapioca, butter, salt, pepper, and paprika to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Place layer of tapioca mixture in greased baking dish, then layer of cauliflower and ham. Repeat, finishing with layer of tapioca mixture. Sprinkle with crumbs. Bake in moderate oven (350° F.) 20 minutes, or until brown. Serves 6.

Minute Tapioca Potato Puffs

2 tablespoons Minute Tapioca
⅛ teaspoon salt
1 cup milk, scalded
1 egg, slightly beaten with 2 tablespoons grated cheese

1 cup mashed potatoes, seasoned
1 cup sifted bread or cracker crumbs
1 tablespoon water

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add cheese and stir until melted. Add potatoes. Cool. Shape into balls, roll in crumbs, dip in egg, then roll again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Makes 8 puffs.

Corn Entrée

1 green pepper, chopped
1 small onion, chopped
2 tablespoons butter
1 cup canned tomatoes
⅔ cup canned corn

2 tablespoons Minute Tapioca
⅛ teaspoon salt
⅛ teaspoon black pepper
Dash of Cayenne
1½ cups grated cheese

Sauté pepper and onion in butter until brown. Heat tomatoes and corn in double boiler. Add first mixture, Minute Tapioca, and seasonings. Cook 15 minutes, or until tapioca is clear, stirring frequently. Add cheese and stir until melted. Serve at once on toast or crackers. Serves 6.

Escalloped Celery and Tomatoes

3 tablespoons Minute Tapioca
⅛ small onion, finely chopped
1 tablespoon sugar
⅛ teaspoon salt

⅛ teaspoon pepper
2 cups canned tomatoes
1 cup celery, thinly sliced
3 tablespoons butter

½ cup fine bread crumbs

Add Minute Tapioca, onion, sugar, salt, and pepper to tomatoes. Cook in double boiler 10 minutes, or until slightly thickened, stirring frequently. Place ½ of tapioca mixture in greased baking dish, cover with layer of celery, and dot with 1 tablespoon butter. Repeat, using remaining tapioca mixture, celery, and 1 tablespoon butter. Melt remaining tablespoon butter, add crumbs, mix thoroughly, and sprinkle over top of celery. Bake, covered, in moderate oven (350° F.) 30 minutes, or until celery is tender. Uncover, and bake 5 minutes longer, or until crumbs are brown. Serves 6.
SANDWICH FILLINGS

Cheese and Olive Sandwich Filling

3/4 cup stuffed olives, chopped
3 tablespoons Minute Tapioca
1 teaspoon salt
1/2 teaspoon pepper

1 cup milk, scalded
2 1/2 cups grated cheese (1/4 pound)
1/2 teaspoon mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon paprika

Add Minute Tapioca, salt, pepper, and paprika to milk. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add cheese slowly, stirring until melted. Remove from fire. Add mustard; cool; then add Worcestershire sauce and olives. Makes 2 cups filling.

Nippy Cheese Sandwich Filling

2 tablespoons Minute Tapioca
2 cups canned tomatoes, strained and heated
2 1/4 cups grated cheese (1/4 pound)

1 1/4 cups dried beef, finely ground (1/4 pound)
3/8 teaspoon pepper
1/4 teaspoon mustard
3/4 teaspoon Worcestershire sauce

Add Minute Tapioca to tomato juice, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add cheese gradually and stir until melted. Remove from fire, add dried beef and seasonings, and allow to cool before spreading on bread. Makes 2 1/2 cups filling.

Fruit-Nut Sandwich Filling

1 cup dried figs
3 tablespoons Minute Tapioca
1/3 cup water
1/2 teaspoon salt

1 cup dates, ground
1/2 cup nut meats, chopped
1 tablespoon lemon juice
1/4 teaspoon cinnamon

Cook figs in water about 5 minutes, or until softened. Drain. To 1 cup of this liquid add Minute Tapioca and salt, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Put cooked figs through food chopper and mix with dates, nuts, lemon juice, and cinnamon. Combine with tapioca mixture. Cool. Makes 3 cups filling.

Chicken Salad Sandwich Filling

3 tablespoons Minute Tapioca
1/2 teaspoon pepper
1/4 teaspoon paprika
1/2 teaspoon salt
1 cup chicken stock or milk

1 tablespoon vinegar
1 cup cooked chicken, finely chopped
1/2 cup celery, finely chopped
2 tablespoons sweet pickle, finely chopped
1 tablespoon pimiento, finely chopped

Add Minute Tapioca, pepper, paprika, and salt to chicken stock or milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add vinegar. Toss chicken, celery, pickle, pimiento, and mayonnaise together lightly. Add to tapioca mixture and blend. Cool. Makes 2 cups filling.
Fish Salad Sandwich Filling

3 tablespoons Minute Tapioca
1 teaspoon salt
¾ teaspoon pepper
¾ teaspoon paprika
1 cup hot water
1 tablespoon hot vinegar
1 tablespoon butter
½ cup pickles, chopped
2 tablespoons pimiento, chopped
1 cup tuna or other cooked fish, flaked

Add Minute Tapioca, salt, pepper, and paprika to water and vinegar. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire, add butter, and cool. Add mayonnaise, pickles, and pimiento to fish. Combine two mixtures. Cool. Makes 2 cups filling.

Egg Salad Sandwich Filling

3 tablespoons Minute Tapioca
¾ teaspoon salt
¾ teaspoon pepper
1 cup milk
4 hard-cooked eggs, finely chopped
2 tablespoons sweet pickles, chopped
2 tablespoons liquid from pickles, or
2 tablespoons mild vinegar and
1 tablespoon milk, Hellmann’s Mayonnaise
1 teaspoon Worcestershire sauce
Dash of tabasco

Add Minute Tapioca, salt, and pepper to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Cool. Combine remaining ingredients in order given and add to tapioca mixture. Allow to cool before spreading on bread. Makes 2 cups filling.

Mushroom Sandwich Filling

1 pound mushrooms, washed, peeled, and chopped
2 cups water
¾ teaspoon salt
4 tablespoons Minute Tapioca
2 tablespoons scraped onion
2 tablespoons butter
¾ teaspoon paprika
½ teaspoon Worcestershire sauce
Dash of tabasco

Cook mushroom stems and peelings with water and salt for 15 minutes. Drain, add Minute Tapioca to stock, and cook 15 minutes, or until tapioca is clear, stirring frequently. Chop mushrooms very fine. Cook onion in butter until slightly browned. Add mushrooms, cover, and simmer until tender. Uncover and cook 2 to 3 minutes until dry. Add paprika, Worcestershire sauce, and tabasco. Add tapioca mixture and combine thoroughly. Cool. Makes 1½ cups filling.

Mixture must be used within 12 hours as moisture from mushrooms thins filling if it stands longer.

Cheese and Olive Sandwich Filling (See page 31)
**Golden Tapioca Creams** (See page 8)

### Meat Salad Sandwiches

- 3 tablespoons Minute Tapioca
- 1 teaspoon salt
- \(\frac{1}{2}\) teaspoon pepper
- \(\frac{1}{4}\) cup cold cooked meat, ground

Add Minute Tapioca, salt, pepper, and paprika to tomato pulp, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire, add mustard and cool. Combine with meat.

**Variation:**

Cook Minute Tapioca with salt, pepper, and paprika in water or meat broth instead of tomato pulp. Cool.

Add following ingredients to meat:

- 2 tablespoons onion, grated
- \(\frac{1}{4}\) cup pickles, chopped
- \(\frac{1}{3}\) cup Hellmann’s Mayonnaise

Combine with tapioca mixture.

When cool, spread filling on thin slices of buttered whole wheat bread, place a crisp lettuce leaf between, and cut twice diagonally across the sandwich. Makes 1\(\frac{1}{2}\) cups filling.

### Minced Ham Tapioca Sandwich Filling

- 3 tablespoons Minute Tapioca
- \(\frac{1}{4}\) teaspoon salt
- \(\frac{1}{4}\) teaspoon pepper
- 1 cup hot water

Add Minute Tapioca, salt, and pepper to water and vinegar, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Combine remaining ingredients and add to tapioca mixture. Cool. Makes 2 cups filling.

Sandwiches made with Minute Tapioca sandwich fillings keep fresh and moist for several hours—and they do not soak into the bread.
PIES

Pie Crust

2 cups sifted Swans Down Cake Flour  \( \frac{1}{2} \) cup butter or other shortening
\( \frac{1}{2} \) teaspoon salt  \( \frac{1}{2} \) cup cold water

Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with knife or spatula until dough cleans bowl of all flour and pastry. Use as little water as possible. Makes one 9-inch 2-crust pie or two 9-inch pie shells or 18 tart shells.

Pastry shells may be made either by lining the pie plate (as for 2-crust pies) or by inverting the pie plate and shaping the pastry over the back. They should then be pricked with a fork before baking. Bake in hot oven (425° F.) 15 to 18 minutes.

Rhubarb Pie

3 cups rhubarb, cut in \( \frac{1}{4} \) inch pieces  1 tablespoon water
1\( \frac{1}{4} \) cups sugar  1\( \frac{1}{4} \) tablespoons Minute Tapioca

1 recipe Pie Crust

Combine rhubarb, sugar, water, and Minute Tapioca, and let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with half of pastry rolled to \( \frac{1}{8} \)-inch thickness. Moisten edges of pastry with cold water. Fill pie shell with rhubarb. Roll other half of pastry to \( \frac{1}{8} \)-inch thickness. Fold half the pastry back on other half. With sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Press edges together. With sharp knife trim off surplus pastry. Again press edges together with fork dipped in flour. Bake in hot oven (425° F.) 20 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until rhubarb is tender.

Red Cherry Pie

1 can seeded red cherries, drained  \( \frac{1}{2} \) cup cherry juice
(1\( \frac{1}{4} \) cups)  1\( \frac{1}{4} \) tablespoons Minute Tapioca
\( \frac{1}{2} \) cup sugar  1 recipe Pie Crust

Combine cherries, sugar, cherry juice, and Minute Tapioca, and let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with half of pastry rolled to \( \frac{1}{8} \)-inch thickness. Moisten edges of pastry with cold water. Fill pie shell with cherries. Roll other half of pastry to \( \frac{1}{8} \)-inch thickness. Fold half the pastry back on other half. With sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Press edges together, then with sharp knife trim off surplus pastry. Again press edges together with fork dipped in flour. Bake in hot oven (450° F.) 20 minutes, then decrease heat to moderate (350° F.) and bake 20 minutes longer, or until filling is cooked.
Fresh Strawberry Pie

1 quart fresh strawberries, hulled and cut in pieces
1 1/4 cups sugar
1 1/2 tablespoons Minute Tapioca
1 recipe Pie Crust

Combine strawberries, sugar, and Minute Tapioca, and let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with half of pastry rolled to 1/8-inch thickness. Moisten edge with cold water and fold inward, even with edge of plate. Moisten edge again. Fill pie shell with berries. Roll other half of pastry to 3/8-inch thickness. Fold half the pastry back on other half. With sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Trim off surplus pastry. Press edges together with fork dipped in flour. Bake in hot oven (425° F.) 15 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer.

For fresh raspberry or blackberry pie, use 2 1/2 tablespoons Minute Tapioca.

Plum Pie

3 1/2 cups plums, seeded and cut in pieces
1 1/4 cups sugar
1 1/2 tablespoons Minute Tapioca
1 recipe Pie Crust

Combine plums, sugar, and Minute Tapioca, and let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with half of pastry rolled to 3/8-inch thickness. Moisten edges of pastry with cold water. Fill pie shell with plums. Roll other half of pastry to 3/8-inch thickness. Fold half the pastry back on other half. With sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Press edges together. With sharp knife trim off surplus pastry. Again press edges together with fork dipped in flour. Bake in hot oven (425° F.) 20 minutes, then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until plums are tender.

Huckleberry or Blueberry Pie

1 quart fresh huckleberries or blueberries
3/4 cup granulated sugar
1/2 cup brown sugar
Dash of salt
3 tablespoons water
2 1/2 tablespoons Minute Tapioca
1 recipe Pie Crust

Combine berries, sugar, salt, water, and Minute Tapioca, and let stand about 15 minutes, or while pastry is being made. Line a 9-inch pie plate with half of pastry rolled to 1/8-inch thickness. Moisten edge with cold water and fold inward, even with edge of plate. Moisten edge again. Fill pie shell with berries. Roll other half of pastry to 1/8-inch thickness. Fold half the pastry back on other half. With a sharp knife make several incisions to permit escape of steam. Place upper crust on filled lower one, opening out folded half after it is placed on pie. Trim off surplus pastry. Press edges together with fork dipped in flour. Bake in hot oven (425° F.) 20 minutes, then decrease heat to moderate oven (350° F.) and bake 20 minutes longer, or until filling is cooked.
Raisin Pie

1 cup raisins  
2 cups water  
2 tablespoons Minute Tapioca  
\(\frac{3}{4}\) teaspoon salt  
1 egg, slightly beaten

\(\frac{1}{2}\) cup sugar  
3 tablespoons lemon juice  
Grated rind \(\frac{1}{2}\) lemon  
1 tablespoon butter  
1 baked 9-inch pie shell

Soak raisins in water overnight, or for several hours. Add Minute Tapioca and salt, and cook in double boiler 25 minutes, or until tapioca is clear, stirring frequently. Pour a small amount of tapioca mixture over egg, stirring vigorously. Return to double boiler, add sugar, and cook until thickened. Remove from fire, add lemon juice, rind, and butter. Cool. Fill pie shell. Cover with whipped cream.

Old-time Tarts

2 cups rhubarb, diced  
1\(\frac{3}{4}\) inch slice orange, with rind  
\(\frac{3}{4}\) cup hot water  
4 tablespoons Minute Tapioca  
\(\frac{3}{4}\) teaspoon salt  
2 cups strawberries, crushed  
\(\frac{1}{2}\) cups sugar  
8 baked tart shells

Simmer rhubarb, water, salt, and sugar 10 minutes. Add orange, Minute Tapioca, and strawberries. Cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove orange and cool. Pour into tart shells.

Golden Surprise

4 tablespoons Minute Tapioca  
4 tablespoons sugar  
1 teaspoon salt  
\(\frac{3}{4}\) teaspoon cinnamon  
\(\frac{1}{2}\) cup Log Cabin Syrup  
1 egg white, stiffly beaten

Add Minute Tapioca, sugar, salt, spices, syrup, and carrots to milk. Cook in double boiler 35 minutes, stirring frequently. Pour small amount of tapioca mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Fill pie shell or tart shells. Cover with meringue made by folding 2 tablespoons sugar into egg white. Bake in moderate oven (350° F.) 15 minutes.

Banana Pie

6 tablespoons Minute Tapioca  
\(\frac{3}{4}\) teaspoon salt  
2 cups milk, scalded  
1\(\frac{3}{4}\) cups brown sugar  
4 tablespoons butter  
4 egg yolks, slightly beaten

1 tablespoon lemon juice  
Grated rind \(\frac{1}{2}\) lemon  
2 cups banana pulp  
4 egg whites, stiffly beaten  
1 baked 9-inch pie shell  
2 bananas, sliced

Add Minute Tapioca and salt to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar and butter. Pour small amount of tapioca mixture over egg yolks, stirring vigorously. Return to double boiler, and cook until thickened. Add lemon juice, rind, and banana pulp. Cool. Fold in egg whites and cool. Fill pie shell. Cover with sliced bananas and sweetened whipped cream.
OTHER USES for MINUTE TAPIOCA

**Fig Filling**

- 1 1/2 tablespoons Minute Tapioca
- 1/4 teaspoon salt
- 1 cup hot water
- 3 tablespoons sugar
- Juice 1/2 lemon
- 1/4 teaspoon butter
- 1/4 cup figs, chopped
- 4 tablespoons walnut meats, chopped

Add Minute Tapioca and salt to water, and cook in double boiler 10 minutes, stirring frequently. Add sugar, lemon juice, butter, and figs, and cook 10 minutes longer. Remove from heat and add nuts. Cool and spread between layers of cake. Makes enough filling for two 9-inch layers. May also be used as a spread or filling for cookies.

**Cranberry Relish**

- 1/2 cup Minute Tapioca
- 1/4 teaspoon salt
- 1/4 cup seedless raisins
- 1 quart cranberry juice and pulp, strained and heated
- 1 cup sugar
- 4 tablespoons walnut meats, finely chopped
- 4 oranges, peeled, sliced, and quartered

Add Minute Tapioca, salt, and raisins to cranberry liquid, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add sugar. Combine nuts and oranges and add to tapioca mixture. Chill and serve as sweet relish with fowl or meat.

**Minute Tapioca Canapé Spread**

- 1 tablespoon anchovy paste
- 1 cup hot water
- 3 tablespoons Minute Tapioca

Mix anchovy paste thoroughly with water. Add Minute Tapioca and cook 15 minutes, or until tapioca is clear, stirring frequently. Spread on toast or bread cut in desired shapes, as basis for canapés. Makes 1 cup canapé spread.

Escalloped Celery and Tomatoes (See page 30)
**Minute Tapioca Stuffing**

- 4 tablespoons Minute Tapioca
- ¾ teaspoon salt
- 1 small onion, finely chopped
- 1 cup hot water
- 2 cups dry bread, diced
- 2 medium slices bacon or salt pork, diced
- 1 to 2 teaspoons powdered sage
- 2 tablespoons butter
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 teaspoons sugar
- 1 teaspoon sugar
- 1 cup pineapple juice
- 1 cup Baker’s Coconut, Southern Style

Add Minute Tapioca, salt, and pepper to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Try out bacon or salt pork. Add meat to Minute Tapioca, reserving fat in pan. Add onion and sage to bread, and brown mixture in tried-out fat. Combine with tapioca mixture. Cool dressing enough to handle and stuff fowl.

**Tomato Sauce**

- ½ small onion, finely chopped
- 1½ tablespoons butter
- ½ cup canned tomatoes, heated
- 1 tablespoon Minute Tapioca
- 2 teaspoons sugar
- 1 teaspoon salt
- ½ teaspoon pepper

Sauté onions in butter until slightly browned. Add Minute Tapioca to tomatoes, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add onions, sugar, and seasonings. Cook until blended. Stir as little as possible to keep tomato pulp whole. Makes 2 cups sauce.

**Apricot and Pineapple Conserve**

- ½ pound dried apricots
- 2 cups water
- 1 cup pineapple juice
- 4 tablespoons Minute Tapioca
- 1½ cups pineapple, finely cut
- ½ cup seedless raisins
- ½ cup nut meats, coarsely chopped
- 2 cups sugar
- ½ teaspoon cloves
- ½ teaspoon salt

Wash apricots and soak over night in water. Simmer in same water until soft. Force through sieve. Add remaining ingredients. Cook in double boiler 2 hours, or until tapioca is clear, and mixture is thickened, stirring frequently. Pour into hot jelly glasses. Seal with paraffin, if not to be used at once. Makes 6 glasses conserve.

**Orange Coconut Filling**

- 4 tablespoons Minute Tapioca
- ½ teaspoon salt
- 1 cup hot water
- ½ cup orange juice
- 3 tablespoons lemon juice
- 1 teaspoon butter
- ½ cup sugar
- Grated rind ½ orange
- Grated rind ½ lemon
- ½ cup Baker’s Coconut, Southern Style

Add Minute Tapioca and salt to water, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add fruit juices, butter, sugar, fruit rinds, and coconut. Mix well. When cold, spread between layers of cake. Makes enough filling to spread between two 9-inch layers.
Concerning the Superiority of

MINUTE TAPIOCA

The Initial Preparation

Since Minute Tapioca is partially cooked and ground before packaging, it requires no soaking, and needs only brief cooking over hot water to be ready for use as a dessert-base or as a precision ingredient. This is one of the chief points of Minute Tapioca superiority over other tapiocas, which need hours of soaking before ready for use.

First Step in Preparing Minute Tapioca Desserts

The first step in the preparation of all Minute Tapioca desserts is to cook the tapioca in scalded milk, or some other hot liquid, in a double boiler, stirring frequently, until the tapioca is clear. This takes about 15 minutes. At the end of this time, the mixture may seem too thin, but it thickens to the proper consistency as it cools.

Two Types of Minute Tapioca Desserts

There are those desserts cooked on top of the stove, and those which are partially cooked on top of the stove, and then turned into a baking dish and cooked in the oven until done.

Minute Tapioca an Easily Digested Carbohydrate

The photomicrographs on page 40 show why Minute Tapioca can be so easily assimilated. The cells, being so small, afford a ready supply of energy with very little tax on the digestive system. The partial cooking process which Minute Tapioca undergoes in the factory at Orange, Mass., has already exploded many of the little starch granules, partially converting them into dextrin, the form in which they are so readily digestible.
Minute Tapioca in the Meals of Growing Children

It's a wise mother who understands the whims of her children's appetites, and how to intrigue them with dishes that are at once gay and appealing, yet nourishing and healthful. Growing children need plenty of carbohydrates to furnish sufficient energy for their active little bodies. The carbohydrate in Minute Tapioca is in an easily digested form. How ideal it is then for supplying children with the quick energy that they constantly need.

The importance of simple, nourishing desserts for growing children cannot be overemphasized. Old-fashioned creamy tapioca pudding well deserves its long-standing popularity. Who cannot remember this favorite dessert of childhood? Served either as a pudding of wonderful creaminess, or, as a "dressier" dessert poured over fresh sliced peaches or stewed figs, it always makes a red-letter treat.

Tapioca combines so well with milk and eggs and almost all fruits and fruit juices that it is truly a staple ingredient. What an easy way for the busy mother to get these all-important foods into the children's daily diet! And these delicious desserts take only a few minutes to make. Minute Tapioca can be made into dozens of novel desserts with which to surprise the children. No chance for dull monotony with Minute Tapioca on the pantry shelf.
Cherry Pie
Tapioca Royale
Omelet
Apple Soufflé