FASTER WAYS TO FAVORITE DISHES
WITH THE
New Minute Tapioca
HEARD THE "GLAD NEWS" ABOUT THE NEW MINUTE TAPIOCA?

Even lighter, more delicate tapioca desserts!

Imagine a tapioca cream pudding as creamy as a Bavarian, as rich as a custard, as light as a whip! Imagine a tapioca fruit pudding more delicately delicious than any you ever tasted in all your days! That’s what you get when you make puddings with the NEW Minute Tapioca!

But texture is only part of the story! For all these tempting Minute Tapioca desserts can now be made in a fraction of the time, and with much less bother, than they used to require. The New Minute Tapioca cooks in 5 minutes, after the liquid scalds, instead of 15. It is prepared with less work, and fewer dishes.

The recipes in this little book bring you the good news—starting with the best and the easiest recipe for tapioca cream you’ve ever met. You’ll find here more than a dozen grand cream desserts, full of real honest-to-goodness home-made nourishment....new fruit tapiocas for every season....new baked tapioca puddings....and 19 recipes in which Minute Tapioca acts as a "precision ingredient," giving just the desired texture or appearance—and a real margin of safety—to a lot of favorite but often troublesome dishes from soup to pie.
NEW QUICK RECIPE... FOR AN OLD FAVORITE

MINUTE TAPIOCa CREAM

1/3 cup Minute Tapioca
1/2 cup sugar
1/4 teaspoon salt
1 or 2 egg yolks
4 cups milk
1 or 2 egg whites, stiffly beaten
1 teaspoon flavoring

Combine Minute Tapioca, sugar, salt, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend. Cool — mixture thickens as it cools. When slightly cool, add flavoring; chill. Serve in sherbet glasses. Garnish with whipped cream and a few berries or pieces of fruit, if desired. Serves 8.

ALL MEASUREMENTS ARE LEVEL
From one recipe... make dozens of different, delicious desserts

Tapioca Creams... see recipes on page 5

Raspberry Fluff... Peach Cream... Chocolate Delight... Currant Coconut
RASPBERRY FLUFF
- Fold whipped cream and slightly crushed fresh raspberries into Minute Tapioca Cream. Pile in sherbet glasses. Garnish with a few whole or crushed berries, and additional whipped cream.

MARVEL CREAM
- Serve Minute Tapioca in sherbet glasses. Pour Log Cabin Syrup over tapioca; sprinkle with coarsely chopped nut meats such as pecans, walnuts, or blanched and toasted almonds.

PEACH CREAM
- Fold whipped cream into Minute Tapioca Cream. Pile in sherbet glasses. Serve with sauce of crushed, sweetened peaches, or sweetened peach slices. Garnish with additional cream.

CHOCOLATE DELIGHT
- Fold chocolate sauce into part of Minute Tapioca Cream. Serve in parfait glasses, in alternate layers with plain Minute Tapioca Cream. Serve with additional chocolate sauce.

CURRANT COCONUT
- Serve Minute Tapioca Cream in sherbet glasses. Top generously with plain or toasted Baker's Coconut and cubes of currant jelly. Cover with whipped cream before arranging topping, if desired.

ORANGE MINT
- Fold whipped cream into Minute Tapioca Cream. Pile in sherbet glasses. Garnish with additional whipped cream, and top with sections of orange, and cubes of mint jelly or mint leaves.

STRAWBERRY RING
- Serve mounds of Minute Tapioca Cream in sherbet glasses. Pour syrup from sweetened, canned strawberries over tapioca; arrange ring of canned strawberries around each mound.

PEANUT TRIFLE
- Fold coarsely crushed peanut brittle into Minute Tapioca Cream. Serve in sherbet glasses. Top with additional coarsely crushed peanut brittle, and garnish with whipped cream, if desired.
PEPPERMINT TAPIOCA CREAM

1/3 cup Minute Tapioca 1 egg yolk
1/4 teaspoon salt 4 cups milk
2/3 cup crushed peppermint candy 1 egg white, stiffly beaten

Combine Minute Tapioca, salt, candy, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bringing to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold a small amount into egg white; add to remaining tapioca mixture and blend. Chill—mixture thickens as it cools. Serve in sherbet glasses with chocolate sauce. Serves 8.

BUTTERSCOTCH CREAM

4 tablespoons Minute Tapioca 4 cups milk
1/4 teaspoon salt 4 tablespoons butter
2 egg yolks 2/3 cup brown sugar, firmly packed
2 egg whites, stiffly beaten

Combine Minute Tapioca, salt, egg yolks, and milk in top of double boiler and stir enough to break egg yolks. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Melt butter in saucepan; add sugar and cook until sugar is completely dissolved and mixture bubbles. Add to tapioca mixture and mix well. Fold a small amount into egg whites; add to remaining tapioca mixture and blend. Chill—mixture thickens as it cools. Serve plain or with cream. Serves 8.

CHOCOLATE TAPIOCA CREAM

4 tablespoons Minute Tapioca 2 squares Baker’s Unsweetened Chocolate, cut in pieces
1/2 cup sugar 4 cups milk
1/4 teaspoon salt 1 egg white, stiffly beaten
1 egg yolk 1 teaspoon vanilla

Combine Minute Tapioca, sugar, salt, egg yolk, chocolate, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold in egg white. Cool—mixture thickens as it cools. When slightly cool, add vanilla; chill. Serves 8.
BANANA TAPIOCA CREAM

\[ \frac{1}{3} \text{ cup Minute Tapioca} \]

\[ \frac{1}{2} \text{ cup sugar} \]

\[ \frac{1}{4} \text{ teaspoon salt} \]

\[ 1 \text{ egg yolk} \]

4 cups milk

1 egg white, stiffly beaten

1 teaspoon vanilla

2 bananas

Combine Minute Tapioca, sugar, salt, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water. Fold in egg white. Add vanilla and chill—mixture thickens as it cools. Just before serving, crush 1 banana and dice the other; then fold into tapioca cream. Serves 8.

GINGER MINUTE TAPIOCA

\[ \frac{1}{3} \text{ cup Minute Tapioca} \]

\[ \frac{1}{3} \text{ cup sugar} \]

\[ \frac{1}{4} \text{ teaspoon salt} \]

3 thin strips orange peel

1 egg yolk

2 cups milk

\[ \frac{1}{4} \text{ cup orange juice} \]

1 1/3 tablespoons ginger syrup

2 tablespoons chopped preserved ginger

1 egg white, stiffly beaten

\[ \frac{1}{4} \text{ cup cream, whipped} \]

Combine Minute Tapioca, sugar, salt, orange peel, egg yolk, and milk in top of double boiler and stir enough to break egg yolk. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Remove from boiling water and remove peel. Add orange juice, ginger syrup, and preserved ginger. Fold in egg white. Cool—mixture thickens as it cools. When cold, fold in cream. Serves 6.

DATE TAPIOCA CREAM

\[ \frac{1}{3} \text{ cup Minute Tapioca} \]

\[ \frac{1}{2} \text{ cup sugar} \]

\[ \frac{1}{4} \text{ teaspoon salt} \]

2 egg yolks

4 cups milk

\[ \frac{3}{4} \text{ cup finely cut dates} \]

2 egg whites, stiffly beaten

1 teaspoon vanilla

Combine Minute Tapioca, sugar, salt, egg yolks, and milk in top of double boiler and stir enough to break egg yolks. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Add dates. Remove from boiling water. Fold in egg whites. Cool—mixture thickens as it cools. When slightly cool, add flavoring; chill. Garnish with dates. Serves 8.
Fruit tapioca puddings... quicker to make ...more delicate

Chantilly Orange Tapioca
...see recipe on page 10
FRESH, CANNED, OR DRIED FRUIT CAN BE USED IN THIS RECIPE...

FRUITED MINUTE TAPIOCA

2 cups water
1/3 cup Minute Tapioca
1/2 cup sugar
1/4 teaspoon salt
Crushed fruit
Lemon juice

Place water in top of double boiler and bring to a boil over direct heat. Combine Minute Tapioca, sugar, and salt; add gradually to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Remove from boiling water—mixture clears and thickens as it cools. When slightly cool, fold in fruit (crushed, ground, or forced through sieve) and lemon juice, as directed on the next page. Serve with cream, if desired.
Use recipe for Fruited Minute Tapioca (page 9), folding 11/2 to 2 cups crushed, sweetened berries and 1 tablespoon lemon juice into slightly cooled tapioca mixture. Chill. Serve in sherbet glasses. Serves 6.

Use recipe for Fruited Minute Tapioca (page 9), folding 2 cups cooked apricot pulp and 2 tablespoons lemon juice into slightly cooled tapioca mixture. Chill. Serve in sherbet glasses. Serves 6.

Use recipe for Fruited Minute Tapioca (page 9), folding 2 1/2 cups canned crushed pineapple and 1 tablespoon lemon juice into slightly cooled tapioca mixture. Chill. Serve in sherbet glasses. Serve with whipped cream, if desired. Serves 8.

Use recipe for Fruited Minute Tapioca (page 9), folding 2 cups cooked figs, 2 tablespoons lemon juice, 1 teaspoon grated lemon rind, and 1/2 teaspoon vanilla into slightly cooled tapioca. For 2 cups cooked figs, cut 1/2 pound figs in fine pieces; add 2 cups water, cover, and simmer 15 minutes. Add 4 tablespoons sugar. Cool before folding into tapioca mixture.

1 1/2 cups water
1/3 cup Minute Tapioca
1/2 cup sugar
1/4 teaspoon salt

1 cup orange juice
1 tablespoon grated orange rind
1/2 cup cream, whipped

Place water in top of double boiler and bring to a boil over direct heat. Combine dry ingredients; add gradually to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Remove from boiling water—mixture clears and thickens as it cools. When slightly cool, add orange juice and rind. Chill; fold in cream. 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.
**SPRING FRUIT TAPIOCA**

- 2 cups water
- 1/3 cup Minute Tapioca
- 1 1/4 cups sugar
- 1/2 teaspoon salt
- 2 1/2 cups rhubarb, cut in 1/2-inch pieces
- 1 cup shredded fresh pineapple

Place water in top of double boiler and bring to a boil over direct heat. Combine Minute Tapioca, sugar, salt, and rhubarb; add to water and bring to a brisk boil, stirring constantly. Place immediately over rapidly boiling water and cook 5 minutes, stirring occasionally. Remove from boiling water—mixture clears and thickens as it cools. When slightly cool, fold in pineapple. Chill. Serve with plain or whipped cream. Serves 8.

**BAKED APPLE TAPIOCA**

- 3 cups water
- 1 cup light brown sugar, firmly packed
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 3 tart apples, pared and sliced
- 1/2 cup Minute Tapioca
- 3 tablespoons melted butter

Combine water and lemon juice and pour over apples in greased shallow baking dish. Cover and bake in moderate oven (375° F.) 15 minutes, or until apples are partially cooked. Mix together Minute Tapioca, 3/4 cup sugar, salt, and mace. Sprinkle over apples, mixing thoroughly. Add melted butter. Continue baking 10 minutes. Then stir well; sprinkle remaining sugar over apple mixture, and bake 5 minutes longer. Serve hot or cold with cream. Serves 6.

**BAKED PEACH TAPIOCA PUDDING**

- 1/3 cup Minute Tapioca
- 4 tablespoons sugar
- 1/2 teaspoon salt
- 1/4 teaspoon nutmeg
- 2 cups canned sliced peaches, drained
- 2 1/2 cups water and peach juice
- 1 tablespoon lemon juice
- 2 tablespoons melted butter

Combine ingredients in greased baking dish. Mix thoroughly. Bake in moderate oven (375° F.) 30 minutes, or until done, stirring well every 10 minutes, and again when removing from oven. Serve warm or cold with cream. Serves 8. For baked apricot tapioca pudding, substitute apricots for peaches, and omit nutmeg.
Minute Tapioca baked puddings...easiest and best of desserts...

Baked Peach Tapioca Pudding

...see recipe on page 11
19 popular dishes surer and easier...thanks to Minute Tapioca

Fresh Strawberry Pie
... see recipe on page 14
2 1/2 cups sifted flour
1/4 teaspoon Calumet Baking Powder
1/2 teaspoon salt
2 1/2 cup cold shortening
1/3 cup cold water (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening until pieces are about size of small peas. Add water (preferably ice water), a small amount at a time, mixing lightly with fork. Handle as little as possible. Wrap in waxed paper; chill thoroughly. Roll out on slightly floured board. Bake pastry in hot oven (450° F.). Makes enough pastry for one 9-inch two-crust pie, or two 9-inch pie shells. Use 1/2 recipe for one pie shell only.

2 tablespoons Minute Tapioca
1 cup sugar
1/4 teaspoon salt
1 tablespoon melted butter
1 quart fresh strawberries, hulled and cut in pieces

Combine Minute Tapioca, sugar, salt, butter and strawberries; let stand 15 minutes, or while pastry is being made. Line a 9-inch pie plate with pastry rolled 1/8 inch thick. Fill with berry mixture. Moisten edge of pastry with cold water. Adjust top crust. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 20 minutes longer, or until filling is cooked.

2 1/2 tablespoons Minute Tapioca
3/4 cup granulated sugar
1/2 cup brown sugar, firmly packed
1/4 teaspoon salt
1 tablespoon melted butter
3 tablespoons water
1 quart fresh huckleberries or blueberries

Combine Minute Tapioca, sugars, salt, butter, water, and berries; let stand 15 minutes or while pastry is being made. Line a 9-inch pie plate with pastry rolled 1/8 inch thick. Fill with berry mixture. Adjust top crust. Moisten edge of pastry with cold water. Press edges together. Trim off surplus pastry. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 20 minutes longer, or until filling is cooked.
APRICOT PIE

1 1/2 tablespoons Minute Tapioca  
1/3 cup sugar  
1/4 teaspoon salt  
1 tablespoon melted butter  
2 cups cooked dried apricots, drained

1/2 cup canned crushed pineapple, drained  
1 cup apricot juice  
1/2 cup pineapple juice  
1 recipe Pie Crust (page 14)

Combine Minute Tapioca, sugar, salt, butter, fruit, and fruit juices; let stand 15 minutes, or while pastry is being made. Line a 9-inch pie plate with pastry rolled 1/8 inch thick, allowing pastry to extend 1 inch beyond edge. Fold edge back to form standing rim. Fill with apricot mixture. Moisten edge of pie with cold water and arrange lattice of pastry strips across top. Flute rim. Bake in hot oven (425° F.) 10 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer. Cool.

RED CHERRY PIE

2 1/2 tablespoons Minute Tapioca  
1 cup sugar  
1/8 teaspoon salt  
1 tablespoon melted butter

2 1/2 cups canned seeded red cherries, drained  
1 cup cherry juice  
1 recipe Pie Crust (page 14)

Combine Minute Tapioca, sugar, salt, butter, cherries, and cherry juice; let stand about 15 minutes or while pastry is being made. Line a 9-inch pie plate with pastry rolled 1/8 inch thick. Fill with cherry mixture. Moisten edge of pastry with cold water. Adjust top crust. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until filling is cooked.

RHUBARB PIE

1 1/2 tablespoons Minute Tapioca  
1 1/4 cups sugar  
1/4 teaspoon salt

1 tablespoon melted butter  
3 1/2 cups rhubarb, cut in 1/2-inch pieces  
1 recipe Pie Crust (page 14)

Combine Minute Tapioca, sugar, salt, butter, and rhubarb; let stand 15 minutes, or while pastry is being made. Line a 9-inch pie plate with pastry rolled 1/8 inch thick. Fill with rhubarb mixture. Adjust top crust. Moisten edge of pastry with cold water. Press edges together. Trim off surplus pastry. Bake in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until filling is cooked.
For soufflés
and omelets
that rise high
and stay high

Apricot Omelet... see recipe on page 17
FLUFFY OMELET

- 

2 tablespoons Minute Tapioca  
3/4 teaspoon salt  
1/8 teaspoon pepper  
3/4 cup milk

Combine Minute Tapioca, salt, pepper, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add butter. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Pour into hot, buttered 10-inch frying pan. Cook over low flame 3 minutes. Then bake in moderate oven (350° F.) 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean. Fold carefully and serve on hot platter. Serves 6.

Prepare Fluffy Omelet (above). Spread apricot jam on baked omelet; then fold and dust with confectioners' sugar. Serve hot as main dish for luncheon or supper. Serves 6.

APRICOT OMELET

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2 tablespoons butter  
1 cup minced onions  
1 teaspoon flour  
1/4 cup water

Melt butter; add onions and cook over low flame until onions are tender. Add flour and mix well; then add water and seasoning and cook 5 minutes. Prepare omelet. Turn out on hot platter. Place onion mixture between folded layers. Serves 6.

ONION OMELET

- 

2 tablespoons Minute Tapioca  
1 teaspoon salt  
1/8 teaspoon pepper  
1 tablespoon minced onion

Combine Minute Tapioca, salt, pepper, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Add butter, cheese, and parsley, and cook until cheese is melted. Serves 4 to 6.

DUCHESS SOUP

- 

2 tablespoons Minute Tapioca  
1 teaspoon salt  
1/8 teaspoon pepper  
1 tablespoon minced onion  
4 cups milk  
2 tablespoons butter  
1/2 cup grated American cheese  
2 tablespoons chopped parsley

Combine Minute Tapioca, salt, pepper, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Add butter, cheese, and parsley, and cook until cheese is melted. Serves 4 to 6.
BEEF BROTH WITH 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. Bring to a boil over direct heat; add Minute Tapioca gradually and boil briskly about 1 minute, stirring constantly. Serves 4 to 6.

CELERY SOUP

Cook celery in water 10 minutes. Combine with milk mixture. Minute Tapioca, salt, celery salt, Cayenne, and onion in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), and cook 5 minutes, stirring frequently. Add butter. Serves 4 to 6.

CHEESE SOUFFLÉ

Combine Minute Tapioca, salt, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add cheese and stir until melted. Remove from boiling water; let cool slightly while beating eggs. Add egg yolks and mix well. Fold in egg whites. Turn into greased baking dish. Place in pan of hot water and bake in moderate oven (350° F.) 50 minutes, or until soufflé is firm. Serves 6.
**CHICKEN POT PIE**

2 1/2 tablespoons Minute Tapioca
1/4 teaspoon salt
Dash of pepper
Dash of paprika
2 tablespoons melted butter
2 cups cooked chicken, cut in pieces

1 1/4 cups milk or chicken stock
6 to 8 unbaked baking powder biscuits, rolled 1/4 inch thick

Combine ingredients in order given. Turn into greased casserole and bake in hot oven (425° F.) 25 minutes, stirring mixture twice during first 10 minutes of baking. Place biscuits on top of chicken mixture after it has baked 10 minutes; return to oven and bake 12 to 15 minutes longer, or until biscuits are browned. Serve immediately. Serves 4.

**LAMB CASSEROLE**

1 pound breast of lamb, cut in small pieces
1/2 cup sliced onion
1 tablespoon butter
1 cup boiling water

1 cup diced carrot
1 cup diced potatoes
2 cups tomatoes
1 1/2 teaspoons salt
1/4 teaspoon pepper

3 tablespoons Minute Tapioca

Brown lamb and onion in butter; add water; then place in casserole. Cover and bake in moderate oven (350° F.) 1 hour, or until meat is tender. Add remaining vegetables and seasonings; cover, and continue baking 30 minutes, or until vegetables are tender. Sprinkle Minute Tapioca over top and mix carefully; bake 5 minutes longer. Serves 6.

**ramekin of salmon**

3 tablespoons Minute Tapioca
1/2 teaspoon salt
Dash of Cayenne
2 cups flaked salmon

1/2 tablespoon minced parsley
1 cup milk
1/2 cup fine bread crumbs, buttered

Combine Minute Tapioca, salt, Cayenne, salmon, parsley, and milk. Turn into greased ramekins or custard cups. Cover with crumbs. Bake in moderate oven (350° F.) 35 minutes, or until done. Garnish with parsley. Serve with or without celery, tomato, or pimiento sauce. Serves 6.
3 tablespoons Minute Tapioca
1/2 teaspoon salt
3/8 teaspoon paprika
2 tablespoons minced green pepper
2 tablespoons minced pimiento
1/2 cup milk
1/2 cup chicken stock
Sifted bread or cracker crumbs
1 egg, beaten with 3 tablespoons milk and dash of salt

Combine Minute Tapioca, salt, paprika, green pepper, pimiento, milk, and stock in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Add chicken and mix thoroughly. Chill—mixture thickens as it cools. Shape into balls. Roll in crumbs, dip in egg mixture, then roll again in crumbs. Fry in deep fat (390° F.) 1 minute, or until golden brown. Drain on soft, unglazed paper. Serve with creamed mushrooms and red currant jelly. Garnish with parsley. Makes 8 croquettes. Turkey may be substituted for chicken in this recipe.

2 thin 2-inch slices salt pork, diced
2 tablespoons minced onion
2 pounds round beef, ground
1/2 cup Minute Tapioca

Try out salt pork, add onion, and cook until golden brown. Add pork, onion, and drippings to other ingredients and mix thoroughly. Bake in loaf pan in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 30 minutes longer, or until done. Serve hot or cold. Garnish with parsley or water cress. Serves 10.

1/2 cup Minute Tapioca
1/4 teaspoon pepper
1/4 teaspoon paprika
1 teaspoon Worcestershire sauce

Combine ingredients in order given. Bake in loaf pan in hot oven (450° F.) 15 minutes; then decrease heat to moderate (350° F.) and bake 45 minutes longer, or until done. Rub mixing bowl with garlic before mixing, if desired. Serve hot or cold. Garnish with parsley. Serves 10.
Meat loaves and croquettes that keep their shape, yet are moist...

Savory Meat Loaf ... see recipe on page 20
3 tablespoons Minute Tapioca          3 tablespoons light corn syrup
2 cups milk                           2 tablespoons sugar
1/3 cup sugar                        2 egg whites
1/4 teaspoon salt                    1 cup cream, whipped
1 tablespoon vanilla

Add Minute Tapioca to milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Strain hot mixture, stirring (not rubbing) through very fine sieve, onto 1/3 cup sugar, salt, and corn syrup. Stir until sugar is dissolved. Chill. Add 2 tablespoons sugar to egg whites and beat until stiff; fold into cold tapioca mixture. Fold in cream and vanilla. Turn into freezing tray of automatic refrigerator; freeze as rapidly as possible—3 to 4 hours usually required. Or turn mixture into container, cover tightly, and pack in equal parts ice and salt 2 to 3 hours. Makes 1 quart. If desired, reduce vanilla to 1 1/2 teaspoons; fold in 1 cup Baker’s Coconut, toasted and crumbled.

3 tablespoons Minute Tapioca
2 squares Baker’s Unsweetened Chocolate, cut in pieces
2 cups milk
1/2 cup sugar
1/4 teaspoon salt

Add Minute Tapioca and chocolate to milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 3 to 5 minutes), and cook 5 minutes, stirring frequently. Beat with rotary egg beater to blend all ingredients, if necessary. Strain hot mixture, stirring (not rubbing) through very fine sieve, onto 1/2 cup sugar, salt, and corn syrup. Stir until sugar is dissolved. Chill. Add 2 tablespoons sugar to egg whites and beat until stiff; fold into cold tapioca mixture. Fold in cream and vanilla. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—3 to 4 hours usually required. Or turn mixture into container, cover tightly, and pack in equal parts ice and salt 2 to 3 hours. Makes 1 quart ice cream.
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