Mueller's Fish and Oyster Recipes
HERE are so many ways of preparing Mueller's Macaroni Products that we have confined this little folder to a few selected Fish and Oyster recipes. These recipes are the results of tests and if followed, will give surprisingly pleasing results.

Mueller's Spaghetti is possibly best adapted for use in these recipes, however, the larger size Macaroni will give equal results.

**MUELLER'S FISH AND OYSTER RECIPES**

**DIRECTIONS FOR COOKING SPAGHETTI**

To cook perfectly, put one package of Mueller's Spaghetti in one gallon of boiling salted water. Many housewives add 1/4 tablespoon of butter to the water, which gives an added flavor. Boil rapidly until tender, which will generally take about 10 minutes, stirring occasionally. Then place the spaghetti in a colander and shake until thoroughly drained.

Never start to cook in cold or merely warm water. Always be sure that the water is boiling rapidly.

Never allow the water to stop boiling. If necessary to add more water, have it boiling.

When the spaghetti has boiled the required length of time, put it into a colander and drain.

**NOTE**.—This recipe should be followed in preparing Macaroni, Spaghetti and Elbow Macaroni.

**SPAGHETTI WITH SALMON**

1 Package Mueller's Spaghetti.
2 Tablespoons butter.
1 Lb. can salmon.
2 Cups milk.
3 Tablespoons flour.

Salt and red pepper to taste, buttered bread crumbs.

Break spaghetti into 1 1/2-inch pieces and prepare according to directions.
Melt butter with 1 tablespoon of oil from the salmon and stir in flour. Then add milk and seasonings, and stir and boil for three minutes. Arrange spaghetti and salmon in layers on buttered dish, pouring a part of the sauce each time over the salmon. Sprinkle buttered bread crumbs over the top and bake until browned.

**SPAGHETTI WITH SCALLOPS**

1 Package Mueller's Spaghetti.
1 Quart scallops.
2 Tablespoons butter.
1 Tablespoon flour.
1 Cup milk.
1/2 Cup stewed and strained tomatoes.
1/2 Tablespoon salt.
1 Cup grated cheese.
1 Egg, beaten.
1/4 Teaspoon baking soda.
1/8 Tablespoon mustard.
Buttered bread crumbs.

Prepare spaghetti according to directions, and put a layer in the bottom of a greased fireproof dish. Parboil scallops, drain and cut in pieces. Melt butter in a saucepan over the fire, stir in flour, when smooth add milk, stir until boiling, add tomatoes mixed with soda, again bring to boiling point, add cheese, egg, scallops and seasonings. Put a layer of the scallops on top of spaghetti and continue until dish is full, having spaghetti on top. Sprinkle over with crumbs, pour over white sauce, and bake in moderate oven until nicely browned. Serve hot.

**SPAGHETTI WITH OYSTERS**

1 Package Mueller's Spaghetti.
1 Quart oysters, drained.
Butter.
Salt and pepper to taste.
Buttered cracker crumbs.
2 Cups milk, scalded.
2 Tablespoons cornstarch.

Prepare spaghetti according to directions. Grease a baking dish, put in layer of spaghetti, then layer of oysters, dot with butter, season with salt and pepper; repeat layers until material is used, finishing with layer of spaghetti. Moisten cornstarch with oyster liquor, then stir into milk and bring to boiling point. Cook five minutes and add one tablespoon butter. Pour this mixture over the layers in dish, sprinkle a layer of cracker crumbs over top and bake in quick oven ten minutes or until crumbs are browned. Serve hot.

**SPAGHETTI WITH MINCED CLAMS**

1/4 Package Mueller's Spaghetti.
Salt and white pepper to taste.
Butter.
1 Large can minced sea clams.

Prepare spaghetti according to directions, season with salt, pepper and small pieces of butter. Add clams well drained and fry in butter. Add clams to top, pour over sauce and bake until nicely browned. Serve hot.

In planning a balanced menu to nourish your family most economically, if you will include Mueller's Spaghetti, the nutritive value of the meal will be enhanced many times, because, weight for weight, Mueller's Spaghetti contains 1292 more calories of food energy than does a pound of round steak.
For more than half a century standard of quality

Mueller's Elbow Macaroni

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