Thru the year with MUELLER'S
experience. The Mueller Products are made in a model sunlit plant from the best of ingredients; they are unbleached and free from all artificial coloring. Their wholesomeness, purity and delicious flavor have made them America’s largest and best selling brand.

Only 9 Minutes Boiling Needed (Half the time usually required by other brands)

Boil a package of Mueller’s Macaroni Products in four quarts of rapidly boiling water to which 1 tablespoon of salt has been added, for 9 minutes. Test to see if it is done to taste. American housewives often over-cook macaroni products. Nine minutes is sufficient for Mueller’s Macaroni Products under ideal cooking conditions, but if desired more tender, boil 1 to 3 minutes longer. Drain.

As a change from potatoes—creamed, baked or boiled—Mueller’s Macaroni Products are always welcome. Serve them often, plain, piping hot with plenty of butter, hot meat gravy or sprinkled with grated American or Parmesan Cheese. They may also be served with a tomato or cream sauce.

fine foods—a postal will bring it to you.

**Elbow Macaroni with Left-Over Meat**

1 Package Mueller’s Elbow Macaroni
1 Tablespoon melted butter
1 1/2 Cups left-over meat
2 Cups gravy
1/2 Onion, chopped

Boil the elbow macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Mix together the meat, gravy, onion, butter, salt, pepper and cheese. Combine well with the macaroni and pour into a well-greased baking dish. Cover with the crumbs and bake for 20 minutes.

**Fried Egg Noodles**

1 Package Mueller’s Wide Egg Noodles
1 Egg
4 Tablespoons butter
4 Tablespoons milk

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in with salt and pepper, then a layer of noodles. Continue, alternating until used up, allowing the noodles to form the top layer. On this place the frankfurters, each pricked with a fork. Cover casserole; bake in a moderate oven one hour. If vegetable dish is required, frankfurters may be omitted.

**Spaghetti Royal**

1 Package Mueller’s Spaghetti
7 Slices lean bacon
4 Tablespoons milk

Boil the spaghetti for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Panbroil the bacon. Place in a baking dish alternate layers of spaghetti dotted with pieces of minced cheese and bacon which has been cut in small pieces, and repeat until all the ingredients are used up. Parboil the onion and mix it with the tomato soup and water and pour over the top. Bake in a moderate oven for 30 minutes. Macaroni may be substituted for the spaghetti.
NEW HEALTH FROM THE RED, WHITE AND BLUE MUELLER PACKAGE

MUELLER'S Macaroni Products are as fine as over 60 years of experience can make them. They are approved by the Good Housekeeping Bureau of Food, Sanitation and Health. Mueller's Macaroni Products furnish rich, body-building proteins and the carbohydrates which provide the fuel for the human engine. They contain the precious mineral salts on which depend the quality of the blood, the beat of the heart, the response of nerves and muscles. The percentage of magnesium, phosphorous, potassium, chlorine and sulphur is higher than in milk. Mueller's Macaroni Products contribute calcium, sodium and iron as well. They are ideal health-building foods—made from the very best materials obtainable.

MUELLER'S THIN-SPAGHETTI—It's New—Try It—You'll Like It

Today and Every Day

THE keynote of harmony at home, progress in school and joy in work is the radiant health which comes from right eating. The successful solution of many a meal problem lies in the red, white and blue triple-sealed packages of Mueller's Macaroni, Spaghetti, Elbow Macaroni, Egg Noodles, Cooked Spaghetti in Cans—and the new product—Thin-Spaghetti.

The unique Mueller drying method which retains all the delicate natural flavor of the wheat is the result of over half a century of experience. The Mueller Products are made in a model sunlit plant from the best of ingredients; they are unbleached and free from all artificial coloring. Their wholesomeness, purity and delicious flavor have made them America's largest and best selling brand.

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As a change from potatoes—creamed, baked or boiled—Mueller's Macaroni Products are always welcome. Serve them often, plain, plain hot with plenty of butter, hot meat gravy or sprinkled with grated American or Parmesan Cheese. They may also be served with a tomato or cream sauce.

Tested and Tempting Recipes for Mueller's Products

Place 1/2 lb. frankfurters in the water in which Mueller's Egg Noodles have been cooking for four minutes and boil together for an additional five minutes. The noodles will absorb the flavor and be delicious.

Mueller's Macaroni Products combine with any flavors and have the faculty of extending the more expensive foods in appetizing dishes for both summer or winter. The recipes that follow have been selected from the Mueller Cook Book—"Tested and Proven Recipes," which contains scores of ways to prepare these fine foods—a postcard will bring it to you.

Elbow Macaroni with Left-Over Meat
1 Package Mueller's
1 Teaspoon melted
Elbow Macaroni
butter
1 1/2 Cups left-over meat
1/2 Teaspoon salt
2 Cups gravy
1/8 Teaspoon pepper
1/2 Onion, chopped
Buttered bread crumbs

Boil the elbow macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Mix together the meat, chopped, the gravy, onion, butter, salt, pepper and cheese. Combine well with the macaroni and pour into a well-greased baking dish. Cover with the crumbs and bake for 20 minutes.

Fried Egg Noodles
1 Package Mueller's
1 Egg
Wide Egg Noodles
2 Tablespoons
4 Tablespoons butter
milk

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in a frying pan, add the noodles, then pour over the egg, beaten up with the milk. Fry to a delicate brown.

Egg Noodles with Sauerkraut:
1 Package Mueller's 1/2 Teaspoon pepper
1 1/2 Cups chopped
Wide Egg Noodles
1 Teaspoon salt
4 Cups sauerkraut
1 Pound Frankfurters

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a well-greased casserole place a layer of sauerkraut seasoned with salt and pepper, then a layer of noodles. Continue, alternating until used up, allowing the noodles to form the top layer. On this place the frankfurters, each pricked with a fork. Cover casserole; bake in a moderate oven one hour. If vegetable dish is required, frankfurters may be omitted.

Spaghetti Royal
1 Package Mueller's
1 Small onion,
Spaghetti
chopped fine
7 Slices lean bacon
1 Can tomato soup
1/4 Pound snappy
1 Can water
cheese, minced

Boil the spaghetti for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Panbroil the bacon. Place in a baking dish alternate layers of spaghetti dotted with pieces of minced cheese and bacon which has been cut in small pieces, and repeat until all the ingredients are used up. Parboil the onion and mix it with the tomato soup and water and pour over the top. Bake in a moderate oven for 30 minutes. Macaroni may be substituted for the spaghetti.
Spaghetti Chop Suey

1 Package Mueller's Thin-Spaghetti
2 tablespoons butter
2 green peppers, chopped
2 onions, chopped
1 1/2 cups chopped celery

Bring to rapid boil 4 quarts of water to which 1 tablespoon salt has been added—then sprinkle the Thin-Spaghetti in cross-wise. Boil for 9 minutes. One or two minutes more may be allowed for extra tenderness. Drain. The best results are obtained by doing it this way. Melt the butter in a frying pan, add the green peppers, onions and celery and cook slowly for 15 minutes, stirring constantly. Add the tomatoes, salt, sugar and pepper and continue cooking until the mixture thickens. Fry the round steak in small cakes. Place the spaghetti on a platter and pour the hot sauce over it. Just before serving crumble over the top of the mixture the fried round steak.

Macaroni with Peas and Bacon

1 Package Mueller's Macaroni
2 Tablespoons butter
2 Tablespoons flour
2 Cups milk

Boil the macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Make a white sauce in a double boiler of the butter, flour, milk and seasonings. Add the grated cheese and blend thoroughly. In a separate saucepan, cook the peas until heated through. Cut the bacon into squares and fry until crisp and
brown. Mix the macaroni and the sauce. On a heated platter make a nest of the macaroni and sauce and in the center place the hot, well drained peas. Garnish with the bacon. Spaghetti may be substituted for the macaroni.

Macaroni au Gratin

1 Package Mueller's Macaroni
2 Tablespoons butter
1 Tablespoon flour
2 Cups hot milk

1 Teaspoon salt
2 Cups grated cheese

1/2 Teaspoon pepper
1/2 Cup bread crumbs

Boil the macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler melt the butter, add the flour, hot milk and seasonings and cook until thick. In a well-greased baking dish put a layer of macaroni, then a layer of cheese, continuing until both are used up, having top layer of the macaroni. Pour the white sauce over, cover with bread crumbs and dot with butter. Set the dish in a pan of hot water and bake slowly 20 minutes or until the crumbs are golden brown.

Mueller's Cooked Spaghetti, in its sauce of luscious ingredients, is the ideal solution for a meal at a moment's notice. It only requires heating for use.