Thru the year with Mueller’s
The fine quality of Mueller's Macaroni Products is the result of 60 years of experience. The unique Mueller method of manufacture retains all the delicate, natural flavor of the wheat. Those of us who demand quality in the foods we serve, appreciate that the Mueller Macaroni 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 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 a few minutes longer. Drain.

**AMERICA'S LARGEST SELLING BRAND**

Place 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.

If you had planned creamed potatoes, use Mueller’s Elbow Macaroni in the same way.

On the other hand, Mueller’s Macaroni Products combine with any flavors and extend the more expensive foods—in novel and appetizing dishes for summer or winter menus. The recipes following have been selected from the Mueller Cook Book—"Tested and Proven Recipes." You will find many other ideas for delicious dishes in the pages of this book—a postal will bring it to you.

**Elbow Macaroni with Left-Over Meat**

1 Package Mueller’s 1 Tablespoon melted Elbow Macaroni butter
1 1/2 Cups left-over meat 1/2 Teaspoon salt
2 Cups gravy 1/8 Teaspoon pepper
1/8 Onion, chopped 1 Cup grated cheese

Buttered bread crumbs

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Mix together the meat, chopped, the gravy, onion, pepper and cheese.

**Fried Egg Noodles**

1 Package Mueller’s 1 Egg
wide Egg Noodles 2 Tablespoons
4 Tablespoons butter milk

Parboil the noodles for 7 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.
NEW HEALTH FROM THE RED, WHITE AND BLUE MUELLER PACKAGE

MUeller's Macaroni Products are as fine as 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 help fortify the body against illness and create new health.

Today and Every Day

We present-day home-makers know that the keynote of harmony at home, progress in school and joy in work is the radiant health which comes of 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 and Egg Noodles.

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Tasty Ways of Preparing Mueller's Products

As a change from potatoes, Mueller's Macaroni Products are always welcome. Serve them often.

Serve any of the Mueller Macaroni Products piping hot with plenty of butter.

Try them with hot meat gravy.

Or sprinkled with grated American or Parmesan cheese.

Serve them with tomato or cream sauce.

Place 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.

If you had planned creamed potatoes, use Mueller's Elbow Macaroni in the same way.

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Elbow Macaroni butter
1 1/2 Cups left-over meat 1/2 Teaspoon salt
2 Cups gravy 1/2 Teaspoon pepper
1/2 Onion, chopped 1 Cup grated cheese

Buttered bread crumbs

Parboil the elbow macaroni for 7 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. Spaghetti may be substituted for the elbow macaroni.

Elbow Macaroni Salad

1/2 Package Mueller's 1/4 Cup chopped
Elbow Macaroni sweet pickle
1 Teaspoon salt 1/2 Cup tomatoes,
1/4 Teaspoon pepper cut in pieces
1 Cup chopped celery 1 Cup Thousand
1/4 Cup diced pimento Island Dressing
1 Head lettuce

Boil the elbow macaroni for 9 minutes in 2 quarts rapidly boiling water to which 1/2 tablespoon salt has been added. Drain and chill. Season the elbow macaroni with salt and pepper. Add the celery, pimento, sweet pickle and tomatoes. Mix with Thousand Island Dressing, tossing together lightly with a fork. Serve on crisp lettuce leaves. Capers make a good addition to this salad and the tomato may be omitted if desired. This is also an excellent way to use macaroni left over from the day before.

Fried Egg Noodles

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

Parboil the noodles for 7 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 Noodle Cream Pudding

1 Package Mueller's wide Egg Noodles 1/2 Cup sugar
3 Cups milk 1 Tablespoon butter
1/2 Teaspoon salt 3/4 Teaspoon cinnamon

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Combine the egg noodles with the milk, sugar, butter, salt and cinnamon. Place in a well-greased baking dish, set in a pan of hot water and bake in a moderate oven for one hour.

Macaroni au Gratin

1 Package Mueller's Macaroni 2 Cups hot milk
2 Tablespoons butter 1 Teaspoon salt
2 Tablespoons flour 1/2 Teaspoon pepper
2 Cups grated cheese 1/2 Cup bread crumbs

Parboil the Macaroni for 7 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 the 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.

Spaghetti Royal

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

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1
tablespoon salt has been added. Drain. Pan broil the bacon. Place in a baking dish alternate layers of spaghetti dotted with pieces of minced cheese and bacon and repeat until all the ingredients are used up. Mix the onion 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

1/2 Pound ground round steak

Spaghetti

2 Tablespoons butter 1 1/2 Cups chopped celery

2 Green peppers, chopped

3 Cups tomatoes

2 Onions, chopped

1 Teaspoon salt

1/4 Teaspoon pepper

Parboil the spaghetti for 7 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 peppers, onions and celery and cook slowly for 10 minutes, stirring constantly. Add the tomatoes, salt, sugar and pepper and continue cooking until the mixture thickens, then add the well drained spaghetti and cook slowly for 1/2 hour. Fry the round steak in small cakes. Just before serving, crumble over the top of the mixture. Serve piping hot. Mushrooms may be substituted for the steak. Macaroni may be used instead of the spaghetti if desired.

*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.*

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