IT IS over sixty-three years since the first Mueller food product was introduced—and the world has changed mightily since then.

In 1867 the Civil War was still fresh in people's minds. The covered wagon was still in use; the conveniences and luxuries we enjoy today were then unknown.

Yes, the world has changed—but some things have remained. Among these is appreciation of fine food; and among these, too, are the principles of quality laid down by the founder of the Mueller business.

The original Mueller creed was a clear and simple one. It was just this—to make and sell only the best. The founder of the business, in order to carry out his ideals, used in his food products only the finest ingredients possible to procure; his recipes
were planned with painstaking care; his processes were designed to secure uniform results.

Cost was not considered. "Make Mueller’s the best" was the only aim. Thus was founded, not merely a business, but the principles upon which that business was destined to grow.

The Mueller policy bore fruit. The business grew and prospered. The Mueller name became a household word—a synonym for delicious, wholesome food. Among housewives there grew up a confidence in Mueller products that could not be shaken.

Today, the Mueller tradition of quality is carried on by the two surviving sons of the founder. To them, the ideals handed down constitute a trust. To waver for a moment, to deviate even slightly from the principles laid down in 1867, would be to break faith with the founder of the business and with American housewives.

And so these principles still live. They guide every operation in the great Mueller plant. True, the flight of time has brought new scientific precision to the Mueller processes. A spacious, sunlit plant gives new guarantees of purity. But the original ideal remains—to "make Mueller’s the best."
With such a policy as this, it is not surprising that Mueller's has become America's largest selling brand of Macaroni products. American women quickly discovered that Mueller's was far more tasty—far lighter and fluffier—than any competing products.

Only selected fresh eggs and the finest flour are used in making Mueller's Egg Noodles. Mueller's Macaroni and Spaghetti are made of a special blend of farina and exclusive processes have been invented and developed to bring out all the fine flavor of the choice ingredients used.

The faith has been kept. Here is the proof—order a package of any Mueller's Product from your grocer today and see for yourself how much better Mueller's is. You are assured in advance of finer flavor, better quality and a lighter, fluffier food than you have ever found with any similar product.

Remember to say "Mueller's" when you order from your grocer. It is the best.

C. F. MUELLER CO.
Jersey City, N. J.
“WHAT you eat today becomes what you are tomorrow.” This is a health maxim subscribed to by doctors and health authorities everywhere. The human body is a complicated machine, made up of muscle, fibre, blood, bone and tissue. Every day, with every movement performed, a certain portion of the body is wasted away. To repair this waste, as well as to provide for healthful growth in children, the very elements of which the body is made must be supplied in the form of food. If any single necessary element be missing from the diet for any great length of time, health is impaired. Heat and energy, too, must be supplied or illness is the inevitable result.

When a diet contains, in proper proportions, all the health principles essential to normal growth and well being, it is known as a balanced diet. Mueller’s Macaroni Products are ideal health builders. When used in accordance with the many recipes contained in this booklet, they furnish just the elements needed to build healthy bodies—proteins for body building
and repair; fats and carbohydrates for heat and energy; mineral salts for blood, bone and teeth; vitamins for health and growth.

Mueller’s Products, on account of their fine flavor, need not be elaborately prepared in order to provide a delicious and healthful meal. By simply boiling for nine minutes and serving plain, garnished with butter or meat gravy, you can enjoy a most delightful and nutritious meal, highly beneficial to every member of the family.

One of the reasons why Mueller’s Macaroni, Spaghetti and Elbow Macaroni are so healthful is because these choice foods are made from a special blend of farina—the very heart of the wheat—filled with the health-giving, body-building elements that nature pours from the sky.

Mothers know that farina is easily digestible—so much so that it is usually the first solid food given to infants. And special manufacturing processes employed exclusively in the sunlit Mueller plant bring out all the fine flavor and deliciousness of these superior foods. These same processes result in macaroni and spaghetti that cook up lighter, fluffier and far more tasty than any similar product.

If you have thought that all brands of macaroni and spaghetti are alike, then you owe it to yourself and to your family to try Mueller’s. A rare treat awaits you—and a healthfulness that simply isn’t matched in any other food.
HOW TO BOIL
Mueller Products

FOR 1 package of MUELLER'S MACARONI PRODUCTS, use 4 qts. of boiling water, to which add 1 tablespoon of salt. The reason for requiring this amount of water is due to the fact that Mueller's Macaroni Products expand in cooking to at least three and one-half times their dry weight. Be sure that the water is boiling rapidly when the products are put into it. Many housewives add 1 tablespoon of butter, which gives an added flavor. Stir occasionally; boil 9 minutes—though 1 or 2 minutes more may be allowed for extra tenderness. American housewives often overcook macaroni products. Strictly follow the directions given, because MUELLER'S Macaroni, Spaghetti and Elbow Macaroni are different from other brands. It is important that they be boiled no longer than the time specified, because (1) they have a thin wall, which causes them to cook quickly and acquire uniform tenderness, (2) being made of farina and (3) dried by our highly improved and unique drying system, they expand in the cooking process and become tender, light and fluffy. Mueller's Egg Noodles are made from selected fresh eggs and a choice blend of flour.

When baked in oven or recooked with other ingredients, parboil 7 minutes.
**Tomato Sauce**

2 Cups tomato pulp  
2 Slices onion, chopped  
1 Bayleaf  
3 Cloves  
3 Tablespoons butter  
3 Tablespoons flour  
1 Teaspoon salt  
¼ Teaspoon pepper  
2 Teaspoons sugar  

Cook the tomatoes, onion, bayleaf and cloves together for 15 minutes. Rub through a strainer. Melt butter, add flour and cook until smooth, then add the tomato, salt, pepper and sugar, with a few grains of soda if tomatoes are very acid. Bring to the boiling point and serve.

**White Sauce**

2 Tablespoons butter  
2 Tablespoons flour  
1 Cup hot milk  
½ Teaspoon salt  
¼ Teaspoon pepper  

In a double boiler melt the butter, add the flour and blend thoroughly. Add hot milk and seasonings. Cook for 10 or 15 minutes or until the sauce thickens. Cheese sauce may be made by using this recipe as a base and adding ½ cup cheese, grated, before serving.
Plain Macaroni

For 1 package of Mueller’s Macaroni, use 4 quarts of rapidly boiling water to which 1 tablespoon of salt has been added. Boil for 9 minutes—though 1 or 2 minutes more may be allowed if extra tenderness is desired. Drain thoroughly. Serve plain garnished with melted butter, meat gravy or sauce.

Macaroni with Baked Ham

- 1/2 Package Mueller’s Macaroni
- 11/2 Cups cooked ham
- 1/2 Teaspoon salt
- 1/2 Teaspoon pepper
- 1 1/2 Cups milk
- 1 1/2 Cups buttered breadcrumbs

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which 1/2 tablespoon salt has been added. Drain. In a well-greased baking dish, place alternate layers of macaroni and cooked ham, having a layer of macaroni on top. Season with salt and pepper; add the milk and cover with buttered breadcrumbs. Bake in a moderate oven for 25 minutes. Spaghetti may be used instead of macaroni.

Macaroni Beef Loaf

- 1/2 Package Mueller’s Macaroni
- 1 1/2 Cups round of beef, finely chopped
- 2 Teaspoons salt
- 1/2 Teaspoon pepper
- 1 Teaspoon onion juice
- 2 Beaten eggs
- 1/2 Cup water or stock
- 1 Cup stock (extra)
- 2 Cups tomato sauce (made according to recipe on page 7)

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which 1/2 tablespoon salt has been added. Drain. Mix with the beef, the salt, pepper, onion juice, eggs and 1/2 cup water or stock. Mould into a loaf to fit into the center of casserole. Place a bed of the macaroni in the casserole. On this place the meat loaf with a border of macaroni. Pour over it the remaining cup of stock, cover and bake 45 minutes. Then remove cover and pour the tomato sauce over the meat and macaroni. Serve from the casserole.

Macaroni and Chipped Beef

- 1 Package Mueller’s Macaroni
- 1 1/2 Cups chipped beef, cut in small pieces
- 2 Cups white sauce (made according to recipe on page 7)
- 1/2 Teaspoon paprika
- 1/2 Cup buttered breadcrumbs

Parboil the macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a well-greased baking dish, place alternate layers of macaroni, chipped beef and white sauce and repeat until all the ingredients are used up. Season with paprika and cover with buttered breadcrumbs. Bake in a hot oven for 20 to 25 minutes. Spaghetti may be substituted for the macaroni.
Parboil the macaroni for 7 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 macaroni 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. Spaghetti may be substituted for the macaroni.
Macaroni with Scalloped Clams

1 Package Mueller's Macaroni
1 Quart clams
3 Tablespoons butter
1 Tablespoon flour
1½ Cups milk

1 Teaspoon salt
¼ Teaspoon pepper
¼ Teaspoon paprika
1 Tablespoon minced parsley
Buttered breadcrumbs

Parboil the macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Clean the clams, steam to remove from shell (or remove from can), reserving ½ cup of the liquor. Mince the clams, rejecting the tough parts. Make a white sauce by melting the butter and blending in the flour and the milk. Add the salt, pepper, paprika and parsley and cook until the sauce thickens. Then add the strained liquor. Into a well-buttered baking dish place alternate layers of macaroni and clams, finishing with the macaroni. Pour the sauce over this, cover with buttered breadcrumbs and bake in a quick oven 15 minutes.

In the illustration the dish is shown garnished with peas, parsley and sliced carrots. Any other vegetables may be served.

The tablecloth must be immaculate. Under the tablecloth a silence cloth should always be used. It makes the service noiseless and more pleasant, protects the table finish from the effects of hot dishes and absorbs any liquids that may accidentally be spilled.

For flavor and nourishment, there is no macaroni like Mueller's.
Parboil the macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a well-greased baking dish, place alternate layers of macaroni, chicken or pork and mushrooms. Repeat until all the ingredients are used up, having a layer of macaroni on top. Add the chicken broth. Cover top with the buttered breadcrumbs and bake in a moderate oven 25 minutes. Spaghetti may be used instead of macaroni.

The illustration shows Famous Chicken Supreme garnished with a ring of spinach. Peas or other vegetables may be used.

Rules of etiquette do not call for candles on the luncheon table but they may be used on the dinner table. The centerpiece, whether of flowers or fruit, should be sufficiently low so as not to obstruct the view of guests sitting on opposite sides of the table.

Mueller's Products contribute minerals so essential to health.
Macaroni with Curried Lamb

\[
\begin{align*}
\frac{3}{4} \text{ Package Mueller's Macaroni} & \quad 1 \text{ Tablespoon curry powder} \\
1 \text{ Pound lamb, diced} & \quad \frac{1}{2} \text{ Teaspoon salt} \\
2 \text{ Tablespoons butter} & \quad \frac{3}{4} \text{ Teaspoon pepper} \\
2 \text{ Tablespoons flour} & \quad 2 \text{ Cups scalded milk}
\end{align*}
\]

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which \(\frac{3}{4}\) tablespoon salt has been added. Drain. Brown the lamb in a hot skillet. Add a small amount of water, cover, and cook slowly until tender. In a saucepan, melt the butter, add the flour, curry powder, salt and pepper. Then add the scalded milk gradually, stirring constantly until sauce becomes thick. In a well-greased casserole, place alternate layers of macaroni, lamb and sauce. Repeat until all the ingredients are used up, having a layer of macaroni on top. Cover and bake in a moderate oven for 45 minutes. Spaghetti may be used instead of macaroni.

Macaroni with Peanut Butter

\[
\begin{align*}
\frac{3}{4} \text{ Package Mueller's Macaroni} & \quad 1 \text{ Tablespoon parsley, minced} \\
1 \text{ Cup peanut butter} & \quad \frac{1}{2} \text{ Cup breadcrumbs} \\
\frac{1}{2} \text{ Teaspoon salt} & \quad 1 \frac{1}{2} \text{ Tablespoons flour} \\
\frac{3}{4} \text{ Teaspoon paprika} & \quad 1 \frac{1}{2} \text{ Cups milk} \\
& \quad 2 \text{ Cups tomato sauce (made according to recipe on page 7)}.
\end{align*}
\]

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which \(\frac{3}{4}\) tablespoon salt has been added. Drain. Stir the peanut butter into the macaroni, a teaspoon at a time; cover and set in a warm place until the peanut butter melts and blends in. Add the salt, paprika, and parsley. Then mix in the crumbs. Add the flour to the milk, first rubbing to a smooth paste with a small quantity of milk. Then pour into the macaroni mixture and blend thoroughly. Pour into a well-greased baking dish, cover top with crumbs and dot with peanut butter. Bake until brown or about 20 minutes. Serve with tomato sauce.

The meat knife is placed on the right of the plate and the nearest to it, with the cutting edge toward the plate. Then the silver fish knife, if one is to be used, then the soup spoon and on the outside the oyster fork or grapefruit spoon.

There is no artificial coloring used in any Mueller Product.
Macaroni with Peas and Bacon

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

¾ Teaspoon salt
¾ Teaspoon pepper
½ Cup grated cheese
1 Can peas

4 Slices bacon

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 (see page 7). 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.

In the illustration above, shredded carrots are shown as garnish in addition to the bacon.

Forks are placed at the left of the plate, tines up. The meat fork is placed next to the plate, the entree fork next, then the fish fork. If the entree is omitted, the salad fork is then to be placed next to the plate, the dinner fork next and then the fish fork.

Mueller’s Products cook in 9 minutes—don’t overcook.
## Macaroni with Left-Over Meat

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Package Mueller's Macaroni</td>
<td></td>
</tr>
<tr>
<td>1 1/2 Cups left-over meat</td>
<td></td>
</tr>
<tr>
<td>2 Cups gravy</td>
<td></td>
</tr>
<tr>
<td>1/2 Onion, chopped</td>
<td></td>
</tr>
<tr>
<td>1 Tablespoon melted butter</td>
<td></td>
</tr>
<tr>
<td>1/2 Teaspoon salt</td>
<td></td>
</tr>
<tr>
<td>1/8 Teaspoon pepper</td>
<td></td>
</tr>
<tr>
<td>1 Cup grated cheese</td>
<td></td>
</tr>
<tr>
<td>Buttered bread crumbs</td>
<td></td>
</tr>
</tbody>
</table>

Parboil the 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 macaroni.

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A napkin folded square is usually placed at the left near to the silver as it can be put without touching it, or if preferred, it may be laid on the service plate. Fancy foldings are not in good taste.

Try Mueller's Macaroni as a delightful change from potatoes.
Plain Spaghetti

For 1 package of Mueller’s Spaghetti, use 4 quarts of rapidly boiling water to which 1 tablespoon of salt has been added. Boil for 9 minutes—though 1 or 2 minutes more may be allowed if extra tenderness is desired. Drain thoroughly. Serve plain garnished with melted butter, meat gravy or sauce.

Spaghetti Italienne

1 Package Mueller’s Spaghetti
1 Pound veal cutlets
4 Cups canned tomatoes
1 Small onion, chopped

1 Teaspoon salt
½ Teaspoon pepper
½ Tablespoon sugar
1 Cup grated cheese

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cut veal in small pieces and season. Brown quickly in smoking hot shortening. Remove from frying pan and pour in the tomatoes and chopped onion and season with salt, pepper and sugar. Let come to a boil. In a large baking dish put a layer of spaghetti, cheese and tomatoes. Then add all the meat which should be about half done. Continue adding more spaghetti, cheese and tomatoes until all are used up, reserving enough cheese to cover the top. Bake in a moderate oven about one hour till golden brown on top. Macaroni may be substituted for the spaghetti if desired.

Spaghetti with Calves’ Liver

1 Package Mueller’s Spaghetti
2 Tablespoons butter
1 Onion, chopped
½ Pound calves’ liver
2 Tablespoons flour

1/2 Teaspoon salt
1/4 Teaspoon pepper
1 Can consomme
1 Cup tomatoes

Boil the spaghetti for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter and sauté fry the onion for 5 minutes, then remove. Scald the liver 5 minutes boiling water and cook slowly in the butter for 20 minutes. Make a roux of the flour and a little cold water. Add, with the salt and pepper, to the consomme and tomatoes. Cook 15 minutes. Combine with the spaghetti and cook 2 minutes longer. Garnish with the liver and onions. Other chicken livers may be substituted for the calves’ liver or 1 cup of chopped ham. Or the meat may be omitted. Macaroni may be used instead of spaghetti.
Spaghetti a l'Ohio

1 Package Mueller's Spaghetti
1/2 Cup mushrooms (1 cup if desired)
4 Slices lean bacon
2 Medium sized onions
3/4 Pound ground round steak

2 Cans tomato soup
2 Pieces chopped pimento
1/2 Teaspoon salt
1/4 Teaspoon pepper
1 Tablespoon butter

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Peel and stew the mushrooms for 15 minutes. Cut the bacon in small pieces and fry in frying pan. Add chopped onions and ground steak and cook for 5 minutes. Then add the spaghetti and mushrooms, the soup, pimento, seasonings and butter. Combine thoroughly and pour into a well-greased baking dish. Bake in a slow oven 1/2 hour. Macaroni may be substituted for the spaghetti.

Water glasses should be three-quarters full and placed at the right of the plate, at the tip of the knife. They should be left on the table, not lifted, when refilled.

Mueller's Products are packed in triple sealed packages.
Spaghetti Chop Suey

1 Package Mueller's Spaghetti
2 Tablespoons butter
2 Green peppers, chopped
2 Onions, chopped
1½ Cups chopped celery

3 Cups tomatoes
1 Teaspoon salt
1 Teaspoon sugar
¼ Teaspoon pepper
½ Pound round steak, ground

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 green 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 ½ 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.

A bread and butter plate, if used, is placed directly above the forks. The small butter knife may be beside the plate or laid slanting across the upper right hand corner.

Mueller's Products can be served plain with butter or meat gravy.
Spaghetti with Eggs

2 Cups Mueller's Spaghetti (boiled)
2 Tablespoons butter
1 Tablespoon flour
1 Cup milk

1/2 Teaspoon salt
1/6 Teaspoon pepper
1/2 Cup grated cheese
3 or 6 eggs

Line with spaghetti 6 well-buttered ramekins, 6 individual sections of a muffin tin, or a large baking dish. In a double boiler, melt the butter, add the flour and milk and cook 10 minutes. Season with salt and pepper and add the grated cheese. Pour two tablespoons of this sauce into each ramekin and over each break an egg. If the large baking dish is used, pour in all the sauce over which break 3 eggs. Dot with butter and cheese. Set in a pan of hot water and bake in a moderate oven until the eggs are cooked. This is an excellent dish for children.

You can add both to the appearance and nourishing qualities of this delightful dish by serving with shredded carrots and a garnishing of parsley as shown.

If individual salts and peppers are used, they may be placed just above the plate of each guest or between every two covers. If salt spoon is used, it should be placed in front of the salt dish.

No macaroni products are made as Mueller's are made.
Spaghetti with Salmon

1 Package Mueller's Spaghetti
2 Tablespoons olive oil or butter
1 (3 oz.) Can flaked salmon
1 Tablespoon minced parsley
2 Teaspoons lemon juice
5 Tomatoes, or 1 1/2 cups canned tomatoes
2 Teaspoons sugar
1/2 Teaspoon salt
1/4 Teaspoon pepper

Boil the spaghetti for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Into a frying pan containing the hot olive oil, place the flaked salmon. Fry until brown. Then add the parsley, tomatoes, sugar, salt and pepper and cook slowly for 20 minutes. Add the spaghetti and lemon juice. Combine well and serve. Any other cooked or canned fish may be substituted. Macaroni may be used in place of spaghetti.

This dish, as shown in the illustration, is garnished with beets, parsley and pieces of lemon.

Where the formal dinner is given without servants, it is quite correct to have the first course already on the table. Chilled foods—like fruit cocktail or oysters—will lose nothing of their appeal by the slight delay occasioned by the seating of the guests.

Mueller's Spaghetti is made from farina—the heart of the wheat.
Formal Dinner - Correct Table Setting
Informal Luncheon — Correct Table Setting
Spaghetti and Sausage en Casserole

1 Package Mueller's Spaghetti  
1 Pound pork sausages  
\( \frac{1}{2} \) Cup boiling water  
1 Can tomato soup

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Place the sausages in a frying pan and cover with the boiling water. Let simmer until thoroughly done. In a buttered, covered casserole, place the spaghetti and sausages, arranging the sausages in the center. Over this pour the tomato soup and the water left from the cooked sausages. Bake in a moderate oven 20 minutes and serve from the casserole. Macaroni may be substituted for the spaghetti.

When serving the home dinner without a maid, passing of plates back and forth is avoided if someone who sits near the carver serves the vegetables, macaroni or spaghetti, which are to be on the same plate with the meat. Vegetables should never be served in side dishes.

Once a week serve a Mueller Product in place of meat.
Spaghetti with Bacon

1 Package Mueller’s Spaghetti  1 Can tomato soup
4 Slices bacon, diced  1 Can water
1 Onion, minced  1 Green pepper, cut fine
1 Clove garlic  ¼ lb. grated cheese

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Fry the bacon, add the onion and garlic and cook until golden brown. Add the tomato soup which has been diluted with the water, then the green pepper and cook until sauce becomes thick. Into a well-buttered casserole, place alternate layers of spaghetti, sauce and grated cheese. Sprinkle the top with grated cheese and bake in a moderate oven for 20 minutes. Macaroni may be used instead of spaghetti.

Baked Spaghetti

½ Package Mueller’s Spaghetti  1 Can mushrooms
4 Slices bacon  1 Teaspoon Worcestershire sauce
½ Onion, cut fine  ¼ Teaspoon salt
2 Cups canned tomatoes  ¾ Teaspoon pepper
2 Green peppers, chopped fine  1 Teaspoon prepared mustard

Parboil the spaghetti for 7 minutes in 2 quarts rapidly boiling water to which ½ tablespoon salt has been added. Drain. Broil the bacon; remove from frying pan and add the onion. Cook until brown. Then add the tomatoes and cook 5 minutes longer. Add the green peppers, mushrooms, Worcestershire sauce, salt, pepper and mustard. Cook 20 minutes until sauce is quite thick. Combine with the spaghetti and turn into a well-buttered baking dish and bake in moderate oven 30 minutes. The mushrooms may be omitted. Macaroni may be substituted for the spaghetti.

Hot foods must always be served very hot on heated plates. Cold foods must be thoroughly chilled and served on cold plates.

Mueller’s Macaroni and Spaghetti are made from farina.
Plain Elbow Macaroni

For 1 package of Mueller’s Elbow Macaroni, use 4 quarts of rapidly boiling water, to which 1 tablespoon of salt has been added. Boil for 9 minutes—though 1 or 2 minutes more may be allowed if extra tenderness is desired. Drain thoroughly. Serve plain garnished with melted butter, meat gravy or sauce.

Baked Elbow Macaroni with Pimento Cheese

1 Package Mueller’s Elbow Macaroni
2 Packages Pimento cheese
2 Cups top milk or thin cream
½ Teaspoon salt
½ Teaspoon paprika

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Beat the cheese into the milk until thoroughly blended. Add the salt and paprika. In a well-buttered baking dish place alternate layers of elbow macaroni and cream mixture and repeat until all are used up, having a layer of elbow macaroni on top. Bake in a moderate oven for 15 minutes and serve hot.

Elbow Macaroni and Cheese Surprise

1 Package Mueller’s Elbow Macaroni
3 Cups milk
1½ Teaspoons salt
1½ Cups grated cheese
2 Tablespoons butter
2 Eggs, well beaten

Place the elbow macaroni (uncooked) into a flat, buttered pan and pour the milk over it. Soak three hours. Then season with salt and cover with the grated cheese. Dot with butter and pour the well-beaten eggs on top. Bake in a moderate oven 40 minutes or until well set. Cut in squares and remove from pan. Serve hot.

Care should be taken that all the accompaniments to the courses are passed—butter and syrup with hot cakes; cream and sugar with cereals; grated cheese with plain spaghetti. A guest should never be obliged to ask for anything, bread, butter, salt or condiments.

Serve Mueller’s Elbow Macaroni tonight as a change from potatoes.
Parboil the elbow 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 elbow macaroni, then a layer of cheese, continuing until both are used up, having top layer of the elbow 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.

**Elbow Macaroni au Gratin**

1 Package Mueller's Elbow Macaroni  
2 Tablespoons butter  
2 Tablespoons flour  
2 Cups hot milk  
1 Teaspoon salt  
½ Teaspoon pepper  
2 Cups grated cheese  
½ Cup bread crumbs

Pickles, catsup or condiments are never presented at the table in bottles, but passed in glass dishes with the correct spoon or fork. Crackers—served with soups or salads—should not be placed on the table in a plate but be offered from a tray. Toothpicks have no place in the dining room of well-bred people.

You will always find Mueller’s Macaroni Products delightful.
Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in a double boiler, stir in the flour, add the milk and cook until it thickens, then stir in the cheese. Add the parsley and cook until well blended. Add the seasonings. Into a well-greased baking dish put alternate layers of macaroni, kidney and sauce, finishing with the macaroni. Cover with the bread crumbs and bake in a moderate oven for 20 minutes. Sweetbreads may be substituted for the kidney if desired.

Dishes are presented at the left of the person served. Plates are removed from the right. Dishes should never be stacked in taking to and from the table, but carried one in each hand.

Fresh eggs—finest flour—that's Mueller's Egg Noodles.
Scalloped Elbow Macaroni with Asparagus

\[
\begin{align*}
\frac{3}{4} \text{ Package Mueller's Elbow Macaroni} & \quad 1 \text{ Cup milk} \\
\frac{1}{2} \text{ Cups cooked fresh or canned asparagus} & \quad \frac{1}{2} \text{ Teaspoon salt} \\
2 \text{ Tablespoons butter} & \quad \frac{1}{6} \text{ Teaspoon pepper} \\
1 \text{ Tablespoon flour} & \quad \frac{1}{4} \text{ Cup buttered bread crumbs}
\end{align*}
\]

Parboil the elbow macaroni for 7 minutes in 2 quarts of rapidly boiling water to which \(\frac{1}{2}\) tablespoon salt has been added. Drain. Cut the asparagus into one-inch lengths. Make a white sauce of the butter, flour, milk, salt and pepper (see page 7). In a well-greased baking dish place layers of macaroni, asparagus and white sauce, repeating until the ingredients are used up. Allow the top layer to be of the macaroni. Cover the top with buttered bread crumbs and bake in moderate oven until brown.

Elbow Macaroni Salad

\[
\begin{align*}
\frac{3}{4} \text{ Package Mueller's Elbow Macaroni} & \quad \frac{1}{4} \text{ Cup pimento, diced} \\
1 \text{ Teaspoon salt} & \quad \frac{1}{4} \text{ Cup sweet pickle, chopped} \\
\frac{1}{6} \text{ Teaspoon pepper} & \quad \frac{1}{2} \text{ Cup tomatoes, cut in pieces} \\
1 \text{ Cup celery, chopped} & \quad 1 \text{ Cup Thousand Island dressing} \\
1 \text{ Head lettuce} & \\
\end{align*}
\]

Boil the elbow macaroni for 9 minutes in 2 quarts rapidly boiling water to which \(\frac{1}{2}\) 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.

If a guest meets with an accident, such as upsetting a water glass, it should be passed over as of no consequence and rectified as quickly and quietly as possible. The attention of everyone should be turned to some other subject.
Elbow Macaroni with Stuffed Tomatoes

1 Package Mueller's Elbow Macaroni
4 Tomatoes
3 Tablespoons butter
1 Tablespoon flour
1 ½ Cups hot milk

1 Hard-cooked egg
½ Cup grated cheese
1 Teaspoon salt
¼ Teaspoon paprika
¼ Cup buttered bread crumbs
2 Teaspoons parsley

Boil the elbow macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cut off tops of the tomatoes and remove the pulp. In a double boiler, melt the butter, add the flour, and when well blended pour in the hot milk. Cook for 10 minutes, then add cheese, salt and paprika, and stir until thoroughly blended. Mix half of the sauce with 1 ½ cups of the cooked elbow macaroni and fill the tomatoes with the mixture. Cover the tops with bread crumbs, dot with butter and bake in a moderate oven until the tomatoes are tender. On a platter place the remaining elbows and pour over them the remaining sauce. Put the stuffed tomatoes in the center and garnish with the egg, cut in slices, and the parsley.

Before dessert is served, all plates should be removed from the table, the salt and pepper shakers taken away and crumbs brushed with a folded napkin into a plate.

Mueller's is America's largest selling brand of macaroni products.
Elbow Macaroni Salad a la Mueller

Boil the elbow macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain and chill. Combine the elbow macaroni, celery, cabbage, parsley, lemon juice, salt and paprika. Add the mayonnaise dressing, chilled. Toss together with a fork and serve on crisp lettuce leaves. Garnish with rose radishes.

Slices of lemon served with this salad, as shown in the illustration, add both to the taste and appearance of this delightful dish.

If a finger bowl is used, it may be placed on a doily on the dessert plate, together with the silver for the dessert. The guest removes the finger bowl and doily and uses the plate for his dessert.

There is no finer food for children than Mueller’s Products.
Elbow Macaroni and Chicken Salad

\[ \frac{1}{2} \text{ Package Mueller's Elbow Macaroni} \]

\[ 2 \text{ Cups chicken, diced} \]

\[ 1 \text{ Cup celery, chopped} \]

\[ 1 \text{ Tablespoon onion, minced} \]

\[ 1 \text{ Teaspoon salt} \]

\[ \frac{1}{4} \text{ Teaspoon pepper} \]

\[ 1 \text{ Tablespoon green pepper, chopped} \]

\[ 1 \text{ Head lettuce} \]

\[ \frac{1}{2} \text{ Cup mayonnaise} \]

\[ \text{Olives or pickles, for garnish} \]

Boil the elbow macaroni for 9 minutes in 2 quarts rapidly boiling water to which \( \frac{1}{2} \) tablespoon salt has been added. Drain and chill. Combine the macaroni with the chicken, celery, onion, salt, pepper, green pepper, tossing together lightly with a fork. Arrange on crisp lettuce leaves and top with mayonnaise. Garnish with olives or pickles. Cold pork or veal may be substituted for the chicken.

Instead of mayonnaise, any other dressing may be used, such as French, Russian or Thousand Island. Sliced tomatoes, also, are used to garnish this dish.

At the close of the small dinner, it is both pleasant and convenient to serve the coffee in the living room. The appointments—cups, saucers, spoons and sugar bowl—are previously arranged on a tray which the host may take in.

Mueller’s Products are health products. Serve them often.
Elbow Macaroni Shrimp Salad

1 Package Mueller's Elbow Macaroni  ½ Cup stuffed olives, cut fine
1 Can shrimps  ½ Cup mayonnaise
½ Cup walnut meats, chopped  1 Head lettuce
⅛ Teaspoon salt  2 Hard-cooked eggs, sliced
⅛ Teaspoon pepper  3 Fresh tomatoes

Boil the elbow macaroni for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain and chill. Combine the macaroni with the shrimps, walnut meats, salt, pepper, stuffed olives and mayonnaise, tossing together lightly with a fork. Serve on crisp lettuce leaves and garnish with the slices of hard-cooked eggs and the tomatoes cut into eighths. Salmon or Tuna fish may be substituted for the shrimp.

Other dressings may be substituted for the mayonnaise, if desired. Instead of hard-cooked eggs and tomatoes, rose radishes, gherkins and parsley may be used for garnishing as shown in the illustration.

At a buffet luncheon or supper the guests are not seated and only such refreshments are offered as may be readily eaten standing. The dishes—including one hot entree—such as macaroni with oysters—are arranged upon an attractively laid table with plates, napkins and silver.

Be sure to say Mueller's when you order from your grocer.
Elbow Macaroni with Creamed Ham and Vegetables in Spinach Ring...

1/2 Package Mueller's Elbow Macaroni
3 Cups spinach, cooked
4 Tablespoons butter
4 Tablespoons flour
2 Cups milk

1 Teaspoon salt
1/4 Teaspoon paprika
1 1/2 Cups cooked ham, diced
1/2 Cup cooked carrots, diced
2 Tablespoons parsley, chopped

Boil the elbow macaroni for 9 minutes in 2 quarts rapidly boiling water to which 1/2 tablespoon salt has been added. Drain. Chop the spinach, adding a pinch of salt and 1/8 teaspoon pepper. Press into a buttered ring mold. Place mold in a pan of hot water and keep hot until serving time. Make a white sauce of the butter, flour, milk and seasonings. Combine the sauce with the ham, carrots and parsley. Unmold the spinach onto a hot platter on a bed of elbow macaroni. Fill the center of the mold with the creamed ham mixture.

Rather large plates are correct for buffet service. When passed to the guests, each plate contains a serving of the hot dish, salad, cold meat, a cup of coffee or tea and a buttered roll. Ice cream is passed later on a dessert plate.

Any Mueller Product is delicious, even when served plain.
Plain Egg Noodles

For 1 package of Mueller’s Egg Noodles, use 4 quarts of rapidly boiling water to which 1 tablespoon of salt has been added. Boil for 9 minutes—though 1 or 2 minutes more may be allowed if extra tenderness is desired. Drain thoroughly. Serve plain garnished with melted butter, meat gravy or sauce.

Egg Noodles with Butter

1 Package Mueller’s Egg Noodles
4 Tablespoons butter
1 Teaspoon salt
1/4 Teaspoon white pepper
2 Teaspoons lemon juice

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter, add the salt, pepper and lemon juice. Pour over the egg noodles and serve as a change from potatoes.

Fried Egg Noodles

1 Package Mueller’s Wide Egg Noodles
4 Tablespoons butter
1 Egg
2 Tablespoons 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.

A “Sunday night supper” is usually the most informal of meals. It may be served either in the dining room or before an open fireplace in the living room. The menu is usually cold meat, salad, a hot food, such as Spaghetti Italiennne, tea or coffee, hot rolls or biscuits and a simple dessert.

Mueller’s Products cook up light and fluffy.
**Egg Noodles with Fricassee of Chicken**

1 Package Mueller's Wide Egg Noodles  
1 Fowl*  
3 Tablespoons butter  
3 Tablespoons flour  
2 1/2 Cups stock  
1 Teaspoon salt  
1/4 Teaspoon pepper

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Place fowl on a hot platter with noodles around it. Make the sauce by browning the butter and flour, adding the stock and seasoning it with salt and pepper. Just before serving, pour the sauce over the noodles and chicken.

*To prepare fowl*

Dress, clean and cut up fowl. Cover with boiling water and cook slowly until tender, adding salt when about half done. Remove from water, sprinkle with salt and pepper, dredge with flour and sauté in pork fat (or butter). Boil down the stock to about two and a half cups.

**Egg Noodles with Frankfurters**

1 Package Mueller's Wide Egg Noodles  
5 Frankfurters  
4 Tablespoons shortening  
1 Medium onion, sliced  
2 Tablespoons flour  
2 Cups canned tomatoes  
1 Stalk celery, chopped  
1/2 Teaspoon salt  
1/4 Teaspoon pepper  
1/2 Teaspoon prepared mustard  
2 Tablespoons minced parsley

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Skin the frankfurters. Melt the shortening, add the onion and frankfurters and cook, stirring constantly, until the latter are well browned. Remove the frankfurters. Discard the browned onion and add to the shortening, the flour made into a paste with 2 tablespoons of water, the tomatoes, celery, salt, pepper and mustard. Cook 15 minutes. Pour the sauce over the noodles arranged on a hot platter. In the center place the frankfurters garnished with the parsley. Elbow macaroni may be substituted for the noodles.

*The woman without a maid finds the afternoon tea most practical for entertaining friends. If only three or four are invited, the service may be on a tea table and the foods served are very thin sandwiches or thin slices of buttered toast, dainty cakes and tea or an iced beverage.*

Your grocer has Mueller's, or can get it for you.
Egg Noodles with Sauerkraut

1 Package Mueller's Wide Egg Noodles  ¼ Teaspoon pepper
4 Cups sauerkraut  1 Pound sausages
1 Teaspoon salt

Parboil the noodles for 7 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 sausages, each pricked with a fork. Cover casserole; bake in a moderate oven one hour. If vegetable dish is required, sausage may be omitted.

If many guests have been invited for tea, the hostess asks two intimate friends to "pour." They station themselves at opposite ends of the dining-room table where one serves tea and the other chocolate. Coffee may also be served.

Health is precious—preserve it by serving wholesome foods.
Egg Noodle Ring

(See Illustration on Front Cover)

1 Package Mueller’s Wide Egg Noodles
5 Eggs
2 Tablespoons butter
6 Tablespoons cream
1 Teaspoon salt
¾ Teaspoon pepper
Pimentos for garnish

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Beat the egg yolk well, add the noodles, the melted butter, cream, salt and pepper. Fold in the stiffly beaten egg whites. Bake in a well-greased ring mold, set in a pan of hot water, for 30 minutes. Turn out on a hot platter. Fill center of ring with creamed mushrooms, fish, diced chicken or meat. Garnish with pimentos.

Egg Noodles, Gelatine and Ham

1 Package Mueller’s Wide Egg Noodles
1 Cup ham, cooked, diced
⅛ Teaspoon salt
¾ Teaspoon pepper
1 Tablespoon parsley
2 Tablespoons grated cheese
2 Cups gelatine
2 Tablespoons Chili sauce

Boil the noodles for 9 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Combine the ham, salt, pepper, parsley and 1 tablespoon of grated cheese. Pour into a wet mold. Flavor the gelatine with the chili sauce and strain it over the ham mixture. Set aside to become firm. Turn the molded ham on a dish; surround with the egg noodles. Garnish with chopped parsley and the remaining grated cheese.

Egg Noodles and Mushrooms

1 Package Mueller’s Wide Egg Noodles
2 Tablespoons butter
⅛ Pound mushrooms
1 Onion, chopped
1 Tablespoon flour
1 Cup cold water
1 Can tomato soup
1 Teaspoon salt

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter, add the mushrooms, peeled and sliced and the chopped onion. Cook, stirring constantly for 10 minutes. Add the flour mixed to a paste with a little cold water, then add the remaining water. Pour into the tomato soup, season with salt and cook 15 minutes. Add the egg noodles, cook 5 minutes longer and serve.

Egg Noodle Cream Pudding

1 Package Mueller’s Wide Egg Noodles
3 Cups milk
½ Cup sugar
1 Tablespoon butter
½ Teaspoon salt
¾ 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.

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**Egg Noodle Pudding**

1 Package Mueller's Wide Egg Noodles  
\(\frac{1}{4}\) Cup butter  
1 Cup sugar  
1 Tablespoon flour  
2 Eggs, well beaten  
Grated rind and juice of \(\frac{1}{2}\) lemon  
\(\frac{1}{2}\) Cup chopped walnuts  
\(\frac{1}{2}\) Cup raisins  
3 Apples, thinly sliced  
\(\frac{1}{2}\) Teaspoon salt

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cream the butter, add the sugar and flour sifted together. Then mix in the well-beaten eggs and the lemon rind and juice. Add the walnuts, raisins, apples and salt. Combine with the noodles, pour into a well-greased baking dish, set in a pan of water and bake in a moderate oven for one hour. Serve with whipped cream.

As shown in the illustration, color is added to this tempting dish through the use of maraschino cherries. Fresh fruits or preserves may be used instead.

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A most popular form of entertainment among women is the luncheon. The correct hour is from one to two. Doilies may be used for table covering and the luncheon usually consists of fruit cocktail or soup; meat, fish or poultry with vegetables, or a macaroni product; salad, dessert, coffee.

Mueller’s Products are as healthful as they are delicious.
Egg Noodles with Prunes

1 Package Mueller's Wide Egg Noodles
1 Pound prunes
½ Lemon, cut in thin slices

2 Two-inch pieces stick cinnamon
½ Cup sugar for prunes
½ Cup sugar for noodles.
¼ Teaspoon powdered cinnamon

Boil the noodles for 9 minutes in 4 quarts of rapidly boiling water to which 1 tablespoon salt has been added. Drain. Soak the prunes over night. Cook slowly until tender, add the stick cinnamon and lemon when nearly done. Lastly add the sugar. Place the noodles on a platter, mix sugar and powdered cinnamon and sprinkle over them. Garnish with cooked prunes.

This is an excellent dish for children. Served with milk, the combination of egg noodles and prunes provides necessary body-building elements.

When entertaining at bridge, refreshments may be served on the card tables either before or after the game. Two courses are sufficient, consisting of a salad or a hot dish—such as cooked spaghetti—and a dessert. A beverage and bread or biscuits are also served.

Every Mueller Product is a delicious health food.
Spaghetti Club Sandwiches

1 Can Mueller’s Cooked Spaghetti
12 Slices bacon
Butter for toast
12 Slices toast
¼ Pound grated cheese
1 Tomato, sliced

Heat the can of cooked spaghetti in a pan of hot water. Fry the bacon until crisp and brown. Butter six slices of toast. Over them place alternate layers of the cooked spaghetti and grated cheese until all are used up, reserving enough of the cheese for the tops of the sandwiches. Cover with the remaining six slices of toast, dust with cheese and top each sandwich with a slice of bacon. Heat in the oven long enough to melt the cheese. Serve with slices of tomato.

Spaghetti Hash

1 Can Mueller’s Cooked Spaghetti
2 Cups ground or chopped left-over meat
½ Cup left-over gravy
1 Small onion, minced
½ Cup bread crumbs

Combine the ground left-over meat with the gravy and onion. In a well-buttered baking dish, place alternate layers of the cooked spaghetti and meat mixture until all are used up, having a layer of spaghetti on top. Cover with breadcrumbs and bake in a moderate oven 15 minutes.

One should be a master of etiquette—not a slave to it. In other words, while one should be correct and polite at all times, one’s formality should not be so stiff and strained that the atmosphere of hospitality is destroyed.

Mueller’s Products cook up lighter and fluffier than any other.
Added Nourishment for Soups

Mueller's Egg Alphabets or Fine Egg Noodles add health value as well as interest to soups, either made at home or bought ready prepared in cans. Cook the Alphabets or Fine Egg Noodles right in home-made soups, adding them the last ten minutes of cooking. Or boil 10 minutes—drain off water and add to prepared consomme or bouillon.

The Mueller Family of Super Quality Health Foods

Mueller’s Macaroni, Spaghetti and Elbow Macaroni are made from the finest farina—the heart of the wheat. Unbleached and free from all artificial coloring, they contribute to the dietary the precious gluten cells which supply the muscle building elements of meat in a purer and more digestible form.

Mueller’s Egg Noodles contain fresh eggs, selected with the utmost care, blended with choice selected hard wheat flour with all its delicate flavor retained. Free of bleaching or artificial coloring, they are so delicious and healthful that they are known as “the kind that made Mother stop making her own.” They are made in two sizes—fine and wide. The fine for soups; the wide for side dishes, salads and desserts or for the main dish of the meal.

Mueller’s A. B. C.’s—good for soups.

Mueller’s Cooked Spaghetti has a delicate flavor that appeals to everyone. The Spaghetti is firm yet tender. The tomato sauce is flavorful. The zest of cheese is there too—just a delicate hint. You need only to heat Mueller’s Cooked Spaghetti in order to serve a delicious well-balanced meal at a moment’s notice.

The sunlit plant in which the Mueller Products are made is one of the finest examples of immaculate cleanliness and order to be found.
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