



The  
**GIRL** at  
**CATELLI'S**



**TOMATOES STUFFED WITH MACARONI OR SPAGHETTI**

2 oz. or 1½ cup **Catelli's Macaroni or Spaghetti**,  
 6 medium size tomatoes, 3 tablespoonsful butter,  
 2 tablespoonsful flour, ½ cup cream or milk,  
 ¼ cup grated cheese, 1 mold mashed potatoes,  
 seasoning, breadcrumbs, 2 hard-cooked eggs,  
 parsley, vegetable stock.

Cut in a thin slice from tops of the tomatoes; remove all the seeds, and drain tomatoes on a sieve. Break macaroni into small pieces and cook in vegetable stock until it is quite tender, as per Recipe No. 1. Blend 2 tablespoonsful of butter with the flour in a small saucepan over the fire, add cream or milk, and stir until it is thick; remove from fire, add macaroni, cheese, seasonings, and fill tomatoes with mixture. Cover top with breadcrumbs, dot with butter, and bake in moderate oven until tomatoes are cooked. They should not be allowed to lose their shape. Mash some boiled potatoes, season with salt, pepper, butter and cream and beat until light and white. Form into a large mold and place in the center of hot platter and sprinkle over with parsley. Arrange tomatoes around the potatoes and garnish with cut macaroni or spaghetti. The use of potatoes in this dish is not necessary; spaghetti alone will serve same purpose.

157  
Nelson

All of the following recipes will give perfect results if you follow the directions and use **Catelli's Macaroni**.

**"L'ETOILE"—"HIRONDELLE"**  
AND  
**MILK MACARONI**

When these brands are used it has been found that the completed dishes are DELICIOUS and PERFECTLY SATISFACTORY.



# Directions for Cooking

To be followed in  
all recipes in this  
Book.

RECIPE No. 1

**T**O boil **Catelli's Macaroni** properly have a large pot or saucepan two thirds full of water on the fire, put a level tablespoonful of salt into it for every quart of water, to which, if desired, may be added half tablespoonful of butter, which gives a better flavor, and when it is boiling fast, throw into it the macaroni, wiped with a clean dry cloth, but not washed. Let it boil until it yields easily to pressure



## 5— **MACARONI AND CHEESE—No. 2**

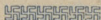
Throw into some boiling water the quantity of **Catelli's Macaroni** required and salt to taste; boil one quarter of an hour; when it is a little more than half cooked (10 minutes), drain off the water, place the macaroni in a saucepan with milk to cover; boil until done; butter a pudding dish, sprinkle in chopped cheese, put in macaroni, a little white pepper, plenty of butter, sprinkle on more cheese, cover with bread crumbs, set in a quick oven to brown; serve hot.

## **RECIPT FOR TOMATO SAUCE**

Cut 7 or 8 tomatoes, or use a can of tomatoes, cook on a slow fire with  $\frac{1}{2}$  ounce of butter, 1 onion, celery, season with salt and pepper. Cook slowly for an hour, add a little flour, cook 5 minutes more. Drain in a colander, then some meat extract may be added to give more flavor, and keep hot until ready to use with macaroni, spaghetti or ready-cuts.

## 6— **MACARONI SOUP**

Boil some **Catelli's Macaroni** as per Recipe No. 1, till it is tender. Drain it off, and serve it cut up into three-inch pieces in some clear broth.



## **"MACARONI AND CHEESE"**

Does your knowledge of this delectable and versatile food begin and end with "Macaroni and Cheese?"

If so, you are doing your purse and your appetite an injustice. Any article that costs so little and may be served in over a hundred different ways, certainly merits a place in your pantry.



Macaroni is more than a side-dish or relish, like olives or celery. To-day it is generally recognized as one of the most valuable body-building foods we have.

Many food experts are agreed that we should all be better off if we ate less meat and more Macaroni. Not only would Macaroni nourish us better, but, they say, it would help materially to reduce the cost of living. With a package of **Catelli's Macaroni**, you can prepare a meal for six—transform left-over meats and vegetables into truly delicious dishes—and surprise the family with new creations that taste so good, and are so easy to prepare.

If you have overlooked the wonderful strides made in preparing pure foods in Canada, you will be pleasantly surprised with the exceptional quality of **Catelli's Macaroni**, and its acknowledged superiority over any other brand, imported or made in this country.

Ordinary Macaroni is dull and gray. Catelli's has a bright, clear yellow tinge. It never breaks up in cooking, retaining its form and consistency after twenty minutes of hard boiling. Ordinary Macaroni is rather an insipid affair. Catelli's is famous for its rich, smooth, distinctive flavor. It is different because of what and where it is prepared.

Did you ever hear of Semolina? It is flour milled from the hardest wheat in the world, and contains more gluten than any other in the world. Macaroni wheat came originally from Russia—then it was grown in the Dakotas—and now millions of bushels of "Durum" (hard) wheat are grown in our own Canadian North West. So you see **Catelli's Macaroni** is truly a Canadian product.



**10— MACARONI AU GRATIN**

Boil  $\frac{2}{3}$  package **Catelli's Macaroni**, as per Recipe No. 1. Put in a pan with 4 spoonfuls of white sauce,  $\frac{1}{2}$  teaspoon of salt, some pepper. Place the macaroni over the fire, add 2 ounces of grated cheese, toss till well mixed; cover slightly with breadcrumbs, and a little butter; brown quickly in a hot oven and serve at once.

**11— MACARONI CHICKEN**

Boil some **Catelli's Macaroni or Spaghetti** on salted water, cut it into short lengths. Arrange these round the edge of a small platter which has been thoroughly buttered, grate a little cheese over it, and brown in a quick oven. Have ready a cupful of cold chicken cut in small bits and heated in gravy or a little butter and water. Season with pepper and salt and pour in the center of the platter.

**12— MACARONI AND MUTTON MOLD**

$\frac{1}{3}$  package **Catelli's Macaroni**,  
 $\frac{1}{2}$  lb. lean mutton, 2 tablespoonful white sauce,  
2 yolks eggs, salt and paprika to taste,  
1 cup whipped cream, 6 preserved mushrooms.

Soften macaroni by boiling it in a little boiling water and milk (see Recipe No. 1), then cut into pieces  $\frac{1}{2}$  inch in length, with great exactness, that all be the same size; butter a mold, stick the macaroni quite close together all over it so as to look like a honeycomb, then fill up the mold with the mutton cream mixed with mushrooms. Cover and steam for half an hour. When cooked, turn out and serve with white sauce (see page 1).



To make the mutton cream, pound the mutton with 2 tablespoonfuls of white sauce, yolks of eggs, and seasonings. Pass through a wire sieve, mix well and add whipped cream.

### 13— **MACARONI WITH CHICKEN**

1/3 package **Catelli's Macaroni**,  
1 boiled chicken, 3 cups chicken soup,  
1/2 cup cream, 2 hard-boiled eggs,  
salt, pepper, grated nutmeg to taste,

Prepare macaroni as per Recipe No. 1. Bring soup or stock to boiling point, add chicken cut into small pieces and macaroni. Cook for a few minutes longer and turn into a hot dish. Garnish with eggs cut in slices.

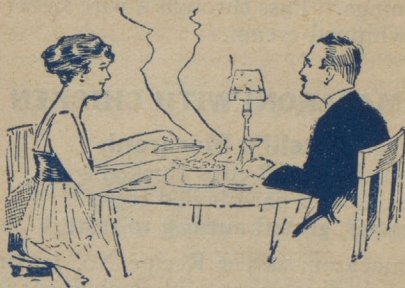
### 14— **MACARONI SOUFFLE**

1/2 package **Catelli's Macaroni**,  
1 cup white sauce,  
1 teaspoonful chopped parsley,  
few drops onion juice, salt and paprika to taste,  
2 eggs, breadcrumbs, mushroom or tomato  
sauce.

Add seasoning and parsley to white sauce (see page 1), add macaroni chopped, prepared as Recipe No. 1, heat to boiling point and stir in the beaten yolks of eggs. Cool and add stiffly beaten whites of the eggs. Turn into a buttered souffle dish, sprinkle lightly with fine breadcrumbs and bake in a hot oven for 15 minutes. Serve with mushroom sauce or tomato sauce. Like all souffles, it must be served the moment it is done.



## The Meatless Meal



The idea that meat must form part of the daily menu is quite erroneous. For various reasons—thrift, lack of means, and as a matter of choice, to have meat at a meal is the exception rather than the rule in many parts of the world.

### *Study the Recipes*

People who have received former editions of this book, tell us they have derived pleasure by going through this book, recipe by recipe, and marking those they wish to try. Then as the time is opportune, and a meatless meal is in order, they turn to the book for a recipe and to the cupboard for **Catelli's Macaroni**, and a most delightful dish results.

**WILL YOU TRY THIS?**





**15— MACARONI WITH ASPARAGUS**

$\frac{1}{2}$  package **Catelli's Macaroni**,

Asparagus tips, pepper and salt to taste,

1 tablespoonful chopped parsley, butter.

Wash some asparagus carefully and break the tender parts into pieces. Cover with boiling salted water and boil until tender. Drain, season with butter, salt and parsley, and serve on macaroni, prepared as per Recipe No. 1. The macaroni and asparagus may be boiled together in the same water, giving the macaroni a more pronounced asparagus flavor.

**16— EGGS WITH MACARONI**

Boil 2 ounces **Catelli's Macaroni**, for 10 minutes, then drain. Add 1 pint milk, and let simmer for 15 minutes. Next mix with a slightly beaten egg or two, put all in a greased pie-dish, grate a little nutmeg over the top, and bake for half an hour.

**17— FISH MACARONI**

Flake 1 pound of cold boiled fish, carefully removing all skin and bones. Boil  $\frac{1}{3}$  package **Catelli's Macaroni** (or Coquilles) in salted water, drain and cut in small pieces. Mix it with the fish, 2 oz. of grated cheese and 1 oz. of butter. Put the whole into a buttered dish, smooth the top, put some little bits of butter on the top, brown quickly in the oven and serve very hot.

**18— CHEESE AND MACARONI LOAF**

$\frac{1}{2}$  package **Catelli's Macaroni**, broken into small pieces, or **Ready-Cuts** (Coquilles),

1 cupful of milk, 1 cupful of soft breadcrumbs,

1 tablespoonful of butter,

1 tablespoonful of chopped green pepper,



1 tablespoonful each chopped onion and parsley,  
3 eggs, 1 teaspoonful of salt,  
 $\frac{1}{2}$  cupful of grated cheese.

Cook the macaroni as per Recipe No. 1. Cook the parsley, onion and pepper in a little water with the butter. Pour off the water or allow it to boil away. Beat the egg, white and yolk separately. Mix all the ingredients, cutting and folding in the stiffly beaten whites at the last. Line a quart baking dish with buttered paper; turn the mixture into it; set the baking dish in a pan of hot water, and bake in a moderate oven from one half to three-fourths of an hour. Serve with tomato sauce.

### 19— **MINCED VEAL AND MACARONI**

$\frac{1}{3}$  package **Catelli's Macaroni**,  
 $\frac{3}{4}$  lb. of minced cold roast veal, 23 oz. ham,  
3 or 4 tablespoonfuls gravy, pepper and salt to  
taste,  
 $\frac{1}{4}$  tablespoonful grated nutmeg,  $\frac{1}{4}$  lb. bread-  
crumbs,

1 or 2 eggs to bind, a small piece of butter,  
Cut some nice slices from a cold fillet of veal, trim off the brown outside and mince the meat finely with the above proportions of ham; should the meat be very dry, add three or four spoonfuls of good gravy. Season with pepper and salt, add the grated nutmeg and breadcrumbs and mix these well together with one or two eggs well beaten, which should bind the mixture and make it like forcemeat. Boil the macaroni in salt and water and drain it, butter a mold and line it with macaroni at the bottom and sides; mix the remainder with the forcemeat, fill the mold up to the top, put a plate or small dish on it and steam



for one half hour. Turn it out and serve with good gravy poured round, but not over, the meat.

**Note.**—To make a variety, boil some carrots and turnips separately, in a little salt and water; when done, cut them into pieces about one-eighth inch in thickness; butter an oval mold and place these in it, in white and red stripes alternately at the bottom and sides. Proceed as above and be careful in turning the preparation out of the mold.

## **20— MACARONI WITH TOMATOES**

Prepare **Catelli's Macaroni** as per Recipe No. 1. Put layer of tomatoes in pudding dish, cover with macaroni, season with salt, pepper and butter. Repeat this until the dish is full. Sprinkle cracker crumbs on the top with bits of butter. Bake slowly for an hour.

## **21— FOR THE CREAM GRAVY**

Put one and one-half pint of milk on to boil in a double boiler. While it is boiling, stir smoothly together three tablespoonfuls of flour and three scant tablespoonfuls of butter. When smooth stir carefully into boiling milk, and continue stirring for a few minutes until it thickens. Then stir into it three tablespoonfuls of grated cheese. Parmesan is best, but any strong cheese will answer. Pour it over the macaroni into the dish, sprinkle a little more cheese over the top and put it in the oven to brown. The macaroni may be boiled and arranged in the dish. The cream gravy made, all but adding the cheese, put in a covered saucepan in a cereal cooker to keep hot. Do not put them together until just as you are ready to put them into the oven, as the cream will curdle if allowed to stand on the macaroni. If you do not chance to have a silver baking dish, fold a napkin cornerwise over and under until it is the



proper width of your dish, then fasten it around the dish. Stand the dish in a pretty plate before sending it to the table.

A teaspoonful of curry powder added to the cream sauce in which macaroni is baked greatly improves the flavor.

## **22— STEWED CHICKEN AND MACARONI**

Take some cold roast or boiled chicken, some pieces of boiled tongue, cut into pieces one inch long, cut 3 times the quantity of plain boiled **Catelli's Macaroni** (or Noodles), with a few mushrooms, add the whites of 2 eggs, with some broth and  $\frac{1}{2}$  pint of white sauce bring it to a boil, add a little grated cheese. Put it all together on a dish and sprinkle with crumbs of bread and cheese, put in the oven to brown and serve.

## **23— MACARONI AND MINCE**

Mix boiled **Catelli's Macaroni** with minced chicken, or any other left over meat, moisten with brown or white sauce, and sprinkle before serving with a little chopped parsley. A good luncheon dish.

## **24— CREAM MACARONI OR SPAGHETTI**

For a dish holding three pints,  $\frac{3}{4}$  package **Catelli's Macaroni** or **Spaghetti** will be required. Have ready a kettle full of boiling salted water. Take the macaroni or spaghetti all up together in the long sticks without breaking. Hold the ends in boiling water. In an instant it will go down in the water. Whirl it round and round with a fork to separate thoroughly. Then allow it to boil hard for twenty minutes. When done, put in a colander and pour cold water through it (this is called blanching.) After it is drained, put into the dish in which it is to be baked.



## Why It Pays To Eat Macaroni

Did you know that Macaroni has a higher food value—contains more solid body-building nourishment—than fresh eggs, spring chicken, or home-made bread? “Impossible,” you say. Nevertheless, a fact, as scientific analysis proves.

The Department of Agriculture, in Bulletin No. 142 sets forth the relative food value as follows:—

Macaroni.....	134	Fresh Eggs.....	131
Spring Chicken.....	126	Bread.....	92

Then take good sirloin steak. A pound of **Catelli's Macaroni** gives you nearly twice as much food value as a pound of sirloin, at less than half the cost.

In actual figures, a pound of steak, as food, yields only 950 units of energy; a pound of **Catelli's Macaroni** yields 1664 units of energy—or nearly twice the food value of meat.

**Catelli's Macaroni** is made from “Semolina,” the flour that is richest in gluten. Now, gluten is to wheat as the red lean of the steak is to meat. It is an energizer. It is a tissue builder. It repairs the wear and tear that constantly goes on in the human system.

The nitrogenous principles in our food, represented by the protein in cereals and meat, alone can do this.

The high food value of **Catelli's Macaroni** is due to its richness in gluten.

And there are more than a hundred simple and delicious ways of preparing Macaroni. The demand for high food values and economical dishes has established the position of **Catelli's Macaroni** firmly in the Canadian home. One never tires of it, because it admits of such wide variety in preparation.



## *Who Put The Hole In Macaroni?*

That's one of the first questions asked by visitors who come to our "sun-lit" factory to see Macaroni made. And they seem a bit surprised to learn how extremely simple it is, with wonderful machines like ours to do this work.

The flour is converted into "paste," or dough, of a consistency so tough that only powerful machinery can drive the stirring paddles through it. This dough is rolled into thin sheets, and wound upon a rod and placed in a steel cylinder. This cylinder, when full of dough, is placed in a powerful hydraulic press—the piston is forced down with a pressure of 4,500 pounds to the square inch—and the dough, now macaroni, is forced out at the bottom through hundreds of small holes. At the top of these holes where the dough first enters, the openings are about twice the size of the finished macaroni, thus making the pressure greater where the macaroni comes out in the form of a tube. In each of these holes is a so-called "pin"; at the wide portion of the hole, this pin is shaped like a wheel with four paddles. The outer edges of the blades of this paddle wheel are attached to the inner surface of the hole in the die, so that when the dough is forced through it is divided into four distinct streams, as it were.

A pin, about an eighth of an inch in diameter, is attached to the lower end of the paddle wheel, which stops midway in the cavity. Naturally, the four streams of dough are pressed together by the increased pressure at the bottom of the hole, into one solid piece of dough, surrounding this pin. The



*Catelli's Macaroni products are guaranteed pure.*

macaroni comes out with a neat hole (left by the pin) running through it. The dough or "paste" is so rich in gluten—so firm and tough—that the shape is retained during the whole process of drying.



## 25— **MEAT AND MACARONI**

2 lb. tin of meat.

1/3 package **Catelli's Macaroni**, 1/2 pint of stock, a pinch of powdered cinnamon, seasoning of pepper and salt.

Prepare macaroni as per Recipe No. 1, chop and mince the meat finely, add the seasoning and put it in the stewpan with the stock and let it get hot. Serve on a round of toast with cut macaroni as a border, and, if desired, garnish with eggs cut in slices.

TIME: 1 1/2 hours—sufficient for 6 persons.

## 26— **MACARONI AND ONION FRITTERS**

2 oz. **Catelli's Macaroni**,

1/4 lb. onions, 6 oz. breadcrumbs, 2 eggs, seasoning of pepper and salt.

Prepare macaroni as per Recipe No. 1, and when tender, drain and cut it into pieces; add the onions boiled and chopped, the breadcrumbs moistened with a little water, and the eggs well beaten; season with pepper and salt, fry in butter or oil and serve with brown gravy.

TIME: 10 minutes to fry fritters.





**27— SPAGHETTI OR READYCUT  
MACARONI, SAUSAGE AND FRIED  
APPLES**

2/3 package **Catelli's Spaghetti**, 1 lb. sausage,  
1 cup milk, 1 tablespoonful butter, 3 apples,  
salt and pepper to taste.

Break spaghetti into small pieces and prepare as per Receipt No. 1. Place it in a buttered fireproof dish. Add milk and butter and set it at the back of the stove. Fry sausages and arrange them around the edge of the spaghetti. Pare, core and slice apples, fry them in the sausage fat and cover spaghetti with them. Serve hot.

**28— TO USE UP LEFT-OVER MEAT**

1/3 package **Catelli's Macaroni**,  
2 cupfuls of tomatoes,  
1/2 cupful of cut onion,  
meat and gravy.

Break the macaroni into small pieces (or use **Catelli's Ready-Cuts.**) Prepare as in Receipt No. 1. Brush baking dish with oil or butter; put in macaroni and pour over sauce, made as follows: Put meat in frying pan; add onion and fry until light yellow; add tomatoes and seasoning to taste, boil for five minutes. Bake macaroni with sauce or 20 or 25 minutes, or until a light brown.





*Delicious as a breakfast cereal.*



**29— MANOR CUTLETS** (or Croquettes)

1 cup milk, 3 tablespoonsful butter,  
1/3 cup flour,  
1/3 package **Catelli's Macaroni** or **Spaghetti**,  
1 cup American cheese, 1 cup cold boiled ham,  
salt and cayenne, crumbs and eggs for rolling.

Utensils: saucepan, spoon, cup, deep frying kettle,  
basket, brown paper to drain croquettes.

Make a white sauce of the milk, butter and flour, add the macaroni and cheese, and ham cut in pieces, add salt and cayenne. Cool, shape in cutlets or croquette shapes, roll in eggs and crumbs and fry in deep fat. Place in center of dish, garnish with boiled macaroni or spaghetti and serve.

**30— CREAM MACARONI OR SPAGHETTI**

For a dish holding three pints,  $\frac{3}{4}$  package **Catelli's Macaroni** or **Spaghetti** will be required. Have ready a kettle full of boiling salted water. Take the macaroni or spaghetti all up together in the long sticks without breaking. Hold the ends in boiling water. In an instant it will go down in the water. Whirl it round and round with a fork to separate thoroughly. Then, allow it to boil hard for twenty minutes. When done, put in a colander and pour cold water through it (this is called blanching.) After it is drained, put into the dish in which it is to be baked.





### 31— **MACARONI OR NOODLES WITH MOLDED HAM**

- 1/3 package **Catelli's Noodles**,  
1 cup diced cooked ham, 1 teaspoonful poultry  
seasoning, salt and pepper to taste,  
2 cups unflavored gelatine, 1 tablespoonful  
grated cheese, parsley.

Mix the ham with the seasonings, then turn it into a wet mold; strain gelatine over it and set aside to become firm. Prepare egg noodles as per Recipe No. 1, and let cool. Turn ham on to a dish, surround with noodles, sprinkle over with the grated cheese, and garnish with parsley.

### 31A— **MACARONI AND HAM**

Break the quantity of **Catelli's Macaroni** desired into boiling water, or use **Catelli's Ready-Cuts**, already cut to size, boil ten to twelve minutes, drain and blanch. Put in a buttered pudding dish boiled Macaroni in layers with minced Ham, seasoned with mustard and minced onion; beat one egg, add a cupful of milk or cream and pour over the Macaroni and Ham; season with salt and pepper to taste, and bake in a hot oven ten minutes.



**32— SAVORY MACARONI**

- 1/3 package of **Catelli's Ready-Cuts** (Coquilles),
- 1 slice of fat bacon,
- 1 chopped onion,
- 2 chopped tomatoes,
- 1 dessertspoonful of flour,
- 1 cupful of stock.

Instead of **Catelli's Ready-Cuts, Catelli's Macaroni** may be used broken into short lengths. Prepare as in Recipe No. 1, chop the bacon, put in a saucepan and fry it in a chopped onion. When well browned, add tomatoes and stir over fire for a few minutes. Mix in flour, seasoning, add stock, stir and bring to boil, then simmer at side of fire; then strain. Put layer of macaroni in a pudding dish, add sauce, then more macaroni and sauce, sprinkle with breadcrumbs and grated cheese on top, and brown in the oven.

**33— CURRIED ELBOW MACARONI**

- 1/3 package **Catelli's Ready-Cuts** (Coquilles),
- 1 tablespoonful curry powder, 1 small onion,
- 2 tablespoonsful butter, 1/2 cup rice,
- 1 small green pepper, 1 cup stewed tomatoes,
- 1 tablespoonful sugar, 1 teaspoonful salt,
- 1 tablespoonful lemon juice.

Chop onion and fry it in butter, browned, add rice which has been washed and drained, toss until browned, cover with boiling water or stock, and cook slowly until tender. Then add Ready-Cuts and boil until tender, the pepper chopped fine, tomatoes, curry powder, sugar, salt and lemon juice. Simmer 10 minutes and serve hot.



34— **SPAGHETTI AU GRATIN**

- $\frac{1}{3}$  package **Catelli's Spaghetti**,  
2 tablespoonsful butter,  $1\frac{1}{4}$  cup milk or white  
sauce,  
2 tablespoonfuls flour, 3 tablespoonfuls grated  
cheese, salt and pepper to taste, breadcrumbs,  
3 tablespoonsful melted butter.

Prepare spaghetti as per Recipe No. 1. Blend butter and flour in a saucepan over fire, add milk or sauce and stir until boiling, then add seasonings and cheese, Turn into a buttered baking dish, sprinkle a little cheese, breadcrumbs, and melted butter on top and bake until brown in a moderate oven. Serve in the dish in which it is cooked. This dish may also be prepared in individual ramekins so as to present a daintier appearance.

35— **SPAGHETTI WITH OYSTERS**

- $\frac{1}{2}$  package **Catelli's Spaghetti**,  
1 quart oysters, 1 pint scalded milk,  
buttered cracker crumbs, 2 tablespoonsful corn  
starch,  
butter, salt and pepper to taste.

Prepare Spaghetti as per Recipe No. 1. Drain oysters, butter a baking dish, put a layer of spaghetti, then layer of oysters; dot with butter and season with salt and pepper to taste; repeat the layers until the material is used, finishing with a layer of spaghetti. Add oyster liquor to corn starch, then stir into milk and bring to boiling point. When the liquor has thickened, add a tablespoonful of butter. Pour this mixture over the layers in the dish, sprinkle a layer of buttered cracker crumbs over the whole and bake in a quick oven for 10 minutes, or until the crumbs are browned.



**36— SPAGHETTI WITH CORN**

$\frac{1}{4}$  package **Catelli's Spaghetti**, 1 cup corn,  
salt and pepper to taste,  
2 tablespoonsful bread or cracker crumbs, 1 egg,  
2 tablespoonsful butter,  $1\frac{1}{2}$  cup milk.

Break spaghetti into inch lengths and prepare as per Recipe No. 1. Add 1 cup of corn cut from the cob, or one cup of canned corn, seasonings, crumbs, butter, egg, well beaten, and milk. Mix thoroughly, turn into a buttered fireproof dish and bake until firm in moderate oven.

**37— SPAGHETTI WITH GRAVY**

Prepare a small quantity of veal gravy; mix with a few tablespoonfuls of tomato sauce and a little raw ham, chopped fine. Place it by side of fire to simmer. Prepare some spaghetti as per Recipe No. 1, drain, put it in layers in a deep dish. Cover each layer with grated cheese, moisten with the gravy and serve very hot.

**38— SPANISH SPAGHETTI**

$\frac{2}{3}$  package **Catelli's Spaghetti**, 2 slices bacon,  
1 cup chopped cooked lamb or mutton, 2 onions,  
1 green pepper, 2 cups stewed tomatoes, butter,  
milk or stock.

Prepare spaghetti as per Recipe No. 1 and cut into small pieces. The bacon should not be too thin; cut into small bits, and fry in a frying pan, add onions chopped fine, and when turned a delicate brown add pepper cut into small pieces. Stir for a few minutes, then add stewed tomatoes. When the tomatoes are hot remove from fire. Put the meat through a food chopper. Butter a fireproof dish and put in a layer of the tomato mixture, then one of meat, then one of



spaghetti, season lightly. Repeat this until all the layers have been used, finishing with spaghetti. Pour on some milk or stock until it comes to the top of the mixture, and after dotting it with butter, bake for  $\frac{1}{2}$  hour or until browned.

### 39— **SPAGHETTI WITH EGGS**

$\frac{1}{2}$  package **Catelli's Spaghetti**,  
4 hard-cooked eggs, 1 tablespoonful butter,  
1 tablespoonful flour, 1 cup milk,  
1 tablespoonful grated cheese.

Prepare spaghetti as per Recipe No. 1 and cut into small pieces. Cut eggs into slices or chop coarsely. Mix with spaghetti and turn into a buttered baking dish. Blend butter and flour together, add milk and seasonings, and boil for 3 minutes. Add cheese and pour over spaghetti and eggs. Sprinkle with buttered breadcrumbs, bake for 10 minutes.

### 40— **SPAGHETTI WITH TOMATO SAUCE**

$\frac{1}{3}$  package **Catelli's Spaghetti**,  
1 tablespoonful flour, 1 large tablespoonful butter,  
 $\frac{1}{2}$  pint stewed tomatoes, salt and pepper to taste.

Take a handful of the long stocks; put the ends into boiling salted water; as they soften bend and coil the spaghetti in the water without breaking it. Boil rapidly twenty minutes. When done, put in a colander to drain; then stand the colander in a pan of cold water for 15 minutes. Put the butter in a frying pan to melt; add to it the flour; mix until smooth; then add the tomatoes (strained) and stir continually until it boils. Now carefully add the spaghetti; let it boil up once and serve without cutting.



#### **41— SPAGHETTI A LA NAPOLITAN**

$\frac{1}{4}$  package **Catelli's Spaghetti**,  
 $1\frac{1}{2}$  cup thick tomato sauce,  $\frac{1}{4}$  lb. cooked ham or  
tongue,  
salt, pepper and red pepper to taste,  
4 tablespoonfuls butter, 4 or 6 mushrooms,  
3 pickled walnuts or truffies.

Prepare spaghetti as per Recipe No. 1, and cut into 2 inch lengths and measure one cupful. Cut up ham, mushrooms and walnuts into strips and mix with tomato sauce, butter and spaghetti and season well. Heat in a jar or pan in boiling water. Serve hot.

#### **42— DEVILLED SPAGHETTI**

$\frac{1}{3}$  package Catelli's Spaghetti, 3 yolks of eggs,  
8 tablespoonsful grated cheese, 2 tablespoonsful  
melted butter,  
 $\frac{1}{4}$  tablespoonful mustard, salt, pepper and red  
pepper to taste,

1 cup white sauce, some breadcrumbs.

Prepare spaghetti as per Recipe No. 1, and cut into small pieces add the yolks of eggs, cheese, butter, seasonings, and pour into buttered baking dish. Cover with white sauce (see page 1), sprinkle over some breadcrumbs, grated cheese and melted butter, and brown in hot oven.

#### **43— SPAGHETTI—ITALIAN STYLE**

1 package Catelli's Spaghetti, 2 cups tomatoes,  
4 cloves, garlic, 1 tablespoonful butter,  
3 tablespoonsful olive oil, salt, pepper and  
paprika to taste.



*Catelli's Macaroni products are guaranteed pure.*

Break the spaghetti in small pieces and prepare as per Recipe No. 1, adding 1 tablespoonful butter to the water. Heat olive oil, add garlic and cook until soft; now add spaghetti, seasonings and tomatoes. Cook for 5 minutes and serve very hot.

#### 44— **SPAGHETTI RAREBIT**

1/3 package **Catelli's Spaghetti**,  
1 cup grated cheese, 2 tablespoonsful butter,  
salt, mustard and red pepper to taste, 3 eggs,  
1/2 cup of cream or milk, toast.

Prepare spaghetti as per Recipe No. 1, and cut into 2 inch pieces. Put into a chafing dish, add cheese, butter, seasonings and bring to boiling point, then add eggs well beaten, cream or milk. Mix well and serve hot on toast.

#### 45— **SPAGHETTI WITH FISH**

1/2 package **Catelli's Spaghetti**, cooked fish,  
butter, grated cheese, white sauce.

Prepare spaghetti as per Recipe No. 1, Remove bones and pick into small pieces any cooked fish. Place in the bottom of a buttered baking dish a layer of spaghetti, then a little butter and grated cheese; next a layer of fish, and repeat until materials are used, making the last layer butter and cheese. Cover with white sauce (see page 1), and bake until brown. Crabs and lobsters may be used in the same way.





**46— SPAGHETTI SALAD**

2/3 package **Catelli's Spaghetti**,  
1 cup chopped celery, 1 tablespoonful chopped  
parsley,  
French or Mayonnaise dressing,  
1/2 cup chopped boiled ham, salt and pepper to  
taste, lettuce.

Break the spaghetti into small pieces and prepare as per Recipe No. 1. Place on a dish to cool. When cold mix with other ingredients and serve with French or Mayonnaise dressing on crisp lettuce.

**47— FRIED NOODLES**

1 package **Catelli's Noodles**, milk,  
1 or more eggs.

Prepare egg noodles as per Recipe No. 1. Have ready one or more well beaten eggs, mixed with a little milk. While the noodles are still hot, pour beaten eggs over them, stirring constantly. Brown in a buttered frying pan.

**48— BAKED NOODLES**

Boil 2/3 package **Catelli's Noodles** as per Recipe No. 1. Put them in a stewpan with a pint of milk to cover them, 2 oz. of butter, 2 oz. of grated cheese, pepper and a little nutmeg. Toss them over the fire a few minutes, pile them on a hot dish, strew plenty of breadcrumbs over them, brown in a brisk oven and serve.

**49— EGG NOODLES SOUP**

1/2 package **Catelli's Noodles**,  
salt and pepper to taste, 2 quarts clear stock.

Bring soup to boiling point. Add noodles to soup and boil until tender. Season with pepper and salt and let boil for 10 minutes longer.





The  
Home  
of the  
Girl at  
Catelli's

**I**N the past two years the Catelli macaroni plant has just doubled in size and capacity, which is excellent evidence that the Canadian public appreciates the efforts that have been made to give it a really excellent product.

It may be a matter of news to the thousands of users of Catelli's macaroni to learn that the Catelli plant is not only the oldest, but it also is the largest in both Canada and the United States. It is equipped with the most modern machinery, much of it specially constructed according to our own designs. Everything that saves time and labor, adds to the comfort of our employees, and insures the wholesomeness of our products, has its place here.

In point of equipment and volume of business the Home of "The Girl at Catelli's" has no equal in the trade on the American continent. Nothing is spared to enable us to produce under the most sanitary conditions, macaroni and other alimentary pastes that are absolutely perfect in every way.



**50— FRICASSEE OF CHICKEN WITH  
EGG NOODLES**

$\frac{1}{2}$  package, **Catelli's Noodles**, 1 onion,  
1 bay leaf, 2 eggs, 1 cup milk or cream, 1 chicken,  
2 cloves, 4 teaspoonsful butter, 2 tablespoons-  
ful flour,  
salt and white pepper to taste.

Prepare egg noodles as per Recipe No. 1. Add 1 teaspoonful of the butter and seasoning of salt and pepper. Turn them onto a large platter and keep hot. Separate chicken into pieces at the joints; wash, rinse and dry carefully. Put the pieces into a saucepan with 2 tablespoonfuls of the butter; let them brown slightly on both sides, and when a little colored add enough boiling water to cover them; now add bay leaf, onion stuck with cloves and seasonings. Simmer until tender. Arrange the chicken on the noodles and pour over them a gravy made as follows:—Strain liquor from the saucepan and take off the fat. Melt the remainder of butter, stir in flour, add one cup of the liquor and season to taste. Remove from the fire, and when a little cold add cream or milk, beaten with yolks of the eggs. Return to fire until eggs are a little thickened, but do not let the sauce boil.

**51— NOODLE PUDDING**

Boil  $\frac{1}{4}$  package **Catelli's Noodles** as per Recipe No. 1. Add 3 eggs well beaten, 1 pint of milk, 2 oz. of powdered sugar and a few pounded almonds. Boil it an hour in a well-buttered mold, or bake in moderately hot oven.

**52— BUTTERED EGG NOODLES**

$\frac{1}{2}$  package **Catelli's Noodles**, 1 cup soft bread-  
crumbs,  
4 tablespoonsful butter.



Prepare egg noodles as per Recipe No.1 and place in a hot serving dish. Melt butter and add crumbs. Stir until butter is absorbed and browned slightly. Sprinkle them over the noodles, then add a little more butter, allowing this to run among the noodles in the dish. Serve plain—that is, without cheese, and plan to serve them with some dish having a good gravy.

**53— NOODLES AU MAIGRE**

Boil noodles as per Recipe No. 1. Boil for 5 minutes; drain and place in a saucepan with a pint of milk, simmer till tender. Serve hot, thickening the milk with a little flour. A tablespoonful of grated cheese and small pat of butter may be added, stirring it in during the latter part of simmering process.

**54— ITALIAN EGG NOODLE PIE**

1/3 package **Catelli's Noodles**, 1 sliced onion,  
4 firm tomatoes, 1 lb. cooked beef or mutton,  
few breadcrumbs, seasoning of salt, pepper and  
grated nutmeg, 1 cup stock or water,  
2 tablespoonsful grated cheese.

Prepare egg noodles as per Recipe No. 1. Line a buttered baking dish with some of the noodles, arrange the meat, cut in thin slices, onion, and tomatoes cut in rings in layers in baking dish. Then add seasonings, pour in stock or water and cover the top with remaining noodles. Sprinkle over with breadcrumbs and grated cheese, then bake in hot oven for half an hour.

*How to Cook Catelli's Macaroni*

The importance of this article of food is beginning to be realized in this Country, and now it remains only to learn how to cook it palatably. "Start right with **Catelli's Macaroni.**" Carefully follow the



directions given and you cannot fail to produce a delicious dish of Macaroni fit for the most finished epicure's taste.

First of all, remember that good macaroni made of Hard Wheat "Semolina," such as **Catelli's Macaroni**, is always of cream color. That which has a white, blanched appearance is decidedly inferior.

The contents of a package, after being properly boiled, is increased in quantity about fourfold.

Use 3 quarts of water for each package.

**Always** have the water **boiling fast** before putting in the macaroni.

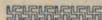
Salt the water before adding the macaroni.

The different styles of pastes should be boiled rapidly, as follows:—

Vermicelli.....	} 10 to 15 minutes.
Ready-Cuts (Coquilles).....	
Spaghetti, Alphabets.....	} 15 to 20 minutes.
Stars and Animals.....	
Macaroni.....	} 20 to 25 minutes.
Noodles.....	

Never start to cook Macaroni in cold or warm water. Never allow the boiling to stop until the macaroni is tender. If more water must be added, boil it in separate pan and add when boiling. This is very important.

When broken macaroni is specified in a recipe; Ready-Cuts (Coquilles) can be used with advantage.



55—

## TOMATO SOUP

Take any of the canned tomato soups, add 1 quart boiling water and cook in 2 oz. of **Catelli's Vermi-**



**celli**, or small paste, for 10 minutes. Serve with a little grated cheese.

**56— VERMICELLI SOUP**

Put a quart of clear broth into a stewpan on the fire; when boiling, add 2 oz. of **Catelli's Vermicelli**, boil gently 10 minutes and serve.

**57— CHICKEN SOUP**

Put 1 quart of good chicken broth into a saucepan, bring it to a boil, add 2 tablespoonsful of **Catelli's Small Paste**, boil 10 minutes and serve with a little grated cheese.

**58— VEAL SOUP**

Place 2 pounds of knuckle of veal in a saucepan with 2 quarts of water, an onion, some celery and parsley, salt and pepper. Simmer till reduced one half. Strain the broth, stir into it some fine **Catelli's Paste**, cook 10 minutes and serve.

**59— VERMICELLI SOUP—QUEEN STYLE**

Blanch the **Catelli's Vermicelli** in boiling water, drain, put in a saucepan with some rich broth, boil slowly 10 minutes till cooked. Beat well the yolks of 2 eggs with a tablespoonful of cream, put them into the soup, and stir over the fire, but do not let it boil. Serve with fried bread if desired.

**60— VERMICELLI SOUP**

1/3 package **Catelli's Vermicelli**,  
2 quarts clear soup, 1/2 cup tomato puree,  
salt and pepper to taste.

Bring soup to boiling point, crush vermicelli and then add it to tomato puree. Allow it to boil 15 minutes; season with salt and pepper. Serve hot.



### 61— VERMICELLI SWEET CUSTARD

$\frac{1}{2}$  package **Catelli's Vermicelli**, 2 cups milk, pinch of salt, 2 eggs, 1 tablespoonful sugar,  $\frac{1}{2}$  teaspoonful vanilla or lemon extract.

Break vermicelli into short lengths and boil it until tender in the milk. Add salt, sugar, vanilla extract and cool slightly. Add eggs well beaten, and turn into a buttered baking dish and bake in a moderate oven until custard is set. Have the dish in which the baking is done placed in a pan of hot water in the oven.

### 62— SOUP MAIGRE

Cut 2 large onions into slices, put them in a saucepan with  $\frac{1}{2}$  pound butter, toss over the fire till slightly browned. Put in some celery cut in small pieces, a little parsley and some finely shredded cabbage lettuce. Stir over fire for 15 minutes, add 1 quart of boiling milk and water. simmer for an hour, add 3 oz. of **Catelli's Small Paste**, cook 10 minutes and serve with a little grated cheese.

### 63— TURNIP AND ALPHABET PASTE SOUP

Cut about twenty pieces of turnip, the size of marbles fry a light brown, add two quarts of broth, simmer for  $\frac{1}{2}$  hour, then add a tablespoonful of small **Catelli's Alphabets**, boil  $\frac{1}{4}$  of an hour and serve.

### 64— ALPHABET PASTE SOUP

Procure some small **Catelli's Paste**, put on a quart of broth when boiling, add 2 oz. of paste, boil 15 minutes and serve.



**65— FISH SOUP**

Take the bones and head of a turbot or codfish, stew them for 2 hours in three pints of the liquor the fish was cooked in. Strain the soup, put it in the saucepan again, when it boils, add 2 tablespoonfuls of **Catelli's Small Paste**, season with pepper and salt, simmer for 15 minutes. Serve with a little finely chopped parsley.

**66— TOMATO SOUP**

Take any of the canned tomato soups, add 1 quart boiling water and cook in 2 oz. of **Catelli's Vermicelli** or **Small Paste**, for 10 minutes. Serve with a little grated cheese.

**67— MACARONI SOUP**

$\frac{1}{2}$  package **Catelli's Macaroni**,  
1 large soup bone,  $\frac{1}{4}$  lb. cheese,  
1 pint tomatoes, salt and pepper to taste.

Cover bone with water and boil for 2 hours. Remove bone; there should be 3 quarts of liquor. Bring the liquor to boiling point, then add macaroni and prepare as per Recipe No. 1. Add the cheese grated. Strain tomatoes and add them to the soup, with seasonings, and cook for 10 minutes longer.

**68— A TREAT FOR THE CHILDREN**

$\frac{1}{3}$  package **Catelli's Ready-Cuts** (Coquilles)  
Maple or other syrup.

Prepare the Ready-Cuts as in Recipe No. 1, except that the cooking is continued until macaroni is quite tender. Strain in colander and serve in cereal dishes with Maple Syrup.





*A full meal for a few cents.*

When you buy Macaroni insist on  
**CATELLI'S BRANDS**  
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*and*  
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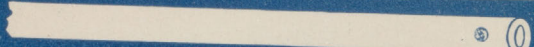
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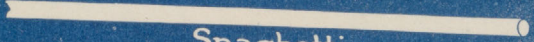
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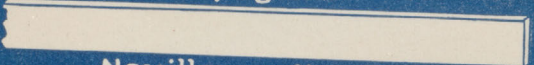
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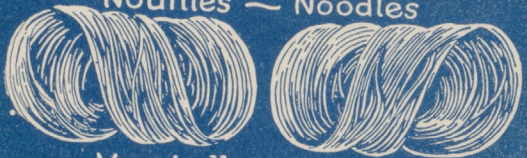
Macaroni



Spaghetti



Nouilles ~ Noodles



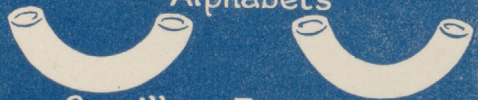
Vermicelle ~ Vermicelli



Etoiles ~ Stars

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Alphabets



Coquilles ~ Ready Cut



Animaux ~ Animals

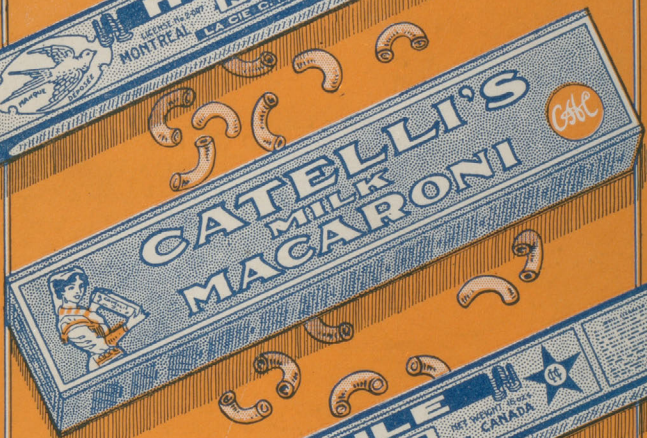


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