



*Thrift*

RECIPES

*Porter*

FRIL-LETS  
MACARONI  
SPAGHETTI

•  
•

100% A-1 DURUM SEMOLINA



# HEALTH for EVERYONE

## from Porter Products.

**THE ENERGY TRIO**—Macaroni, Spaghetti, Egg Noodles make up a family of foods, each being rich in the elements that build sturdy bodies and alert minds. The high proportion of carbohydrates, together with protein, has given Macaroni Products the popular name, **The Energy Trio**.

1—**MACARONI** is tubular in shape, about the diameter of a lead pencil. "Elbows" are merely short-cut "Macaroni." "Rings," "Alphabets," "Sea Shells," etc., get their names because of the shape of the things they resemble.

2—**SPAGHETTI** is a string-like shape of dried dough about the thickness of the lead in a lead pencil.

3—**EGG NOODLES** and "NOODLES" are synonymous terms that apply to ribbon-shaped Macaroni Products.

The Macaroni Family of Wheat Food—Macaroni, Spaghetti, Egg Noodles, etc., supply three essential food elements—(1) the carbohydrates for **FUEL**, (2) the proteins for **BODY-BUILDING** and **REPAIR**, and (3) the vitamins for **BODY PROTECTION** and **REGULATION**. Food Authorities agree that **MACARONI PRODUCTS** are economical, highly nutritious, wasteless, easily digested, readily and almost completely assimilated, and equally good for the young and the aged, the weak and the sturdy.



# The Porter Frillet Family.

*Don't say noodles, say "Fril-lets"*

**SERVE THIS FOOD OFTEN**

For known economy, natural goodness, high nutritive value and for a delicious family treat.

### General Directions

Cook 8 oz. of Fril-lets in 4 qts. rapidly boiling water, 6½ minutes or more to desired tenderness. Stir occasionally, drain immediately. For molding: pour cooked Fril-lets into well-buttered ring mold, set in pan of water and bake for 20 minutes in moderate oven. May be served hot or cold. Macaroni, Spaghetti, Sea Shell, Saladettes, etc. may be substituted for Fril-lets.

### Porter's Famous 6½ Minute Dinners

1 8-oz. pkg. Fril-lets                      Grated cheese  
                                                            Salt and pepper

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Stir chili sauce, hot sauce or catsup, in cooked Fril-lets, sprinkle with grated cheese and serve.

For another one dish meal, add butter and stir well, season to desire. Another suggestion, stir mushroom sauce in cooked Fril-lets, top with mushrooms and serve.

### Porter Fril-let au Gratin

1 8-oz. pkg. Fril-lets                      1 cup tomatoes  
3 tablespoons flour                      ¼ lb. cheese  
3 tablespoons butter                      2 cups milk  
                                                            ¼ teaspoon salt

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Make cream sauce of butter, flour, salt and milk. Add cheese and stir until melted. Add Fril-lets to cream sauce. Place in baking dish in alternate layers with tomatoes, having Fril-lets on top when through. Brown well. Serve hot.

### Porter Fril-let Stuffing

1 8-oz. pkg. Fril-lets                      4 tablespoons shortening  
2 eggs                                              4 or 6 onions, chopped fine  
2 teaspoons paprika                      2 teaspoons salt  
                                                            2 teaspoons poultry dressing

Cook Fril-lets 6½ minutes or more to desired tenderness, drain and add melted shortening. Then add eggs, onions and seasoning. Stuff mixture into turkey, not too tight.

## Porter Italian Style Dinner (Sauce No. 1)

2 slices bacon  
 1/2 small onion or garlic  
 1/2 teaspoon salt  
 Pepper

Parsley leaf  
 Allspice  
 Cayenne  
 Small can of tomatoes

Cut bacon and onion in small pieces and fry in a 4 qt. aluminum or iron pan for 10 to 15 minutes on a slow heat. Add the tomatoes and salt, pepper, allspice, parsley and cayenne, and let cook until the tomatoes thicken into a sauce, and bacon and onion is well done, adding water to prevent from sticking. Cook 8 oz. of Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Put layer of Fril-let in flat dish and sprinkle with little grated cheese, and pour Italian sauce No. 1 or No. 2 and serve hot.

## Porter Italian Style Dinner (Sauce No. 2)

2 slices bacon  
 1/2 small onions or garlic  
 3 cups tomatoes  
 Salt and pepper

1 1/2 or 2 lbs. beef, veal, pork,  
 lamb or chicken  
 Allspice  
 Cayenne

Cut meat into 1 1/2 in. squares, and bacon into small pieces and fry with onions or garlic in a 6 qt. aluminum, iron or granite pan for about 10 minutes, until nicely browned. Add salt, pepper, allspice, parsley, cayenne, and cook together for few minutes. Add tomatoes to meat and cook until the meat is done, stirring occasionally so as not to stick to the pan.

Combine with Fril-lets as in Porter style dinner (sauce No. 1.)

## Porter Fril-let Garden Salad

1 5-oz. pkg. Fril-lets  
 1 cup diced pickled beets  
 1/2 cup chopped celery

1 cup cold cooked cauliflower  
 1/4 cup chopped green onion  
 2 cups shredded lettuce

3/4 cup French dressing

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain and chill and cut into small pieces. Mix with the vegetables and add enough French dressing to coat each piece with oil—about 3/4 cup.

## Porter Mugsie Fril-let Pie

- |                                |                                 |
|--------------------------------|---------------------------------|
| 1 lb. pkg. Fril-lets           | ½ cup tomato, drained           |
| ½ lb. cold cooked veal or beef | Garlic salt and pepper to taste |
| 1 onion sliced thin            | Grated cheese                   |

Break the Fril-lets into small pieces and cook 6½ minutes or more to desired tenderness, drain and cool. Cut the cooked meat into thin slices; peel and slice the onion. Line a buttered glass casserole with half of the cooked Fril-lets and lay on it the slices of meat. Over this arrange slices of onion and pieces of tomato. Season to taste with a little garlic salt and pepper. Cover with the remainder of the Fril-lets adding a little tomato juice if necessary. Sprinkle the top with grated cheese and cover all with buttered bread crumbs. Bake for thirty minutes in a moderate oven (375°).

## Porter Fril-lets with Liver and Onions

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|-------------------------|-----------------------------|
| 1 5-oz. pkg. Frillets   | Pepper                      |
| ½ lb. beef liver        | Paprika                     |
| ½ cup flour             | 2 cups water                |
| 2 tablespoons bacon fat | 2 tablespoons tomato catsup |
| ½ teaspoon salt         | 1 large onion               |

Scald liver, removing any gristle or skin. Roll liver in flour and salt and fry in bacon fat with 1 large onion until light brown. Remove from pan and sprinkle two tablespoons of the salted flour in fat, stirring until smooth. Add one cup water, pepper and paprika, stirring to make a smooth gravy. Chop liver and cook gently in another cup of water for 10 minutes, adding gravy and catsup. Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Cover Fril-lets with liver and gravy and serve.

## Porter Soup Treat Souffle

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|---------------------------------|-------------------|
| 2 cups cooked Porter soup treat | 1 teaspoon butter |
| ½ package cream cheese          | 2 eggs            |
| Salt and pepper to taste        | Chopped parsley   |

Beat cheese to a creamy consistency, add the soup treat and butter. Then the eggs, well beaten, and lastly the parsley. Bake brown in moderate oven.

## Porter Fril-let Salad

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|------------------------|-----------------------|
| 1 cup cooked Fril-lets | 2 small pimientos     |
| ½ green pepper         | ½ small can tuna fish |
| 1 small celery heart   | Onion                 |
| 4 sweet pickles        |                       |

Chop the above ingredients fine and mix with cold Porter Fril-lets and mayonnaise, salt to taste. Serve on lettuce leaf garnished with ripe olives and strips of pimientos.

## Porter Fril-let with Minced Clams

- |                         |                             |
|-------------------------|-----------------------------|
| 3 cups cooked Fril-lets | 1 teaspoon salt             |
| 1 can minced clams      | ¼ teaspoon pepper           |
| 1 cup milk              | ½ teaspoon paprika          |
| ½ cup crackers crumbs   | 4 tablespoons grated cheese |
| Butter for seasoning    |                             |

Arrange Fril-lets and clams in alternate layers in a baking dish. Sprinkle in grated cheese and cracker crumbs. Add clam nectar and milk to this mixture. Add seasoning and butter. Bake in a moderate oven for one-half hour. Serve hot, garnish with parsley.

## Porter Fril-let Roast Beef Favorite

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|----------------------------------------|-----------------|
| 1 8-oz. pkg. Fril-lets                 | 2 eggs          |
| 1 rib roast of beef<br>(about 2½ lbs.) | 1 cup milk      |
| ½ onion                                | ½ cup flour     |
|                                        | ½ teaspoon salt |
| Beef drippings                         |                 |

Cook Fril-lets 6½ minutes or more to desired tenderness, drain, and cut fine. Salt and pepper roast and brown it with onion. Bake at 350°-400° until done, 15 minutes per pound for rare meat, 20 minutes for medium and 25 for well done. Place eggs, milk, flour, and salt in a bowl and beat to a smooth batter with an egg beater. Add Fril-lets. Have beef drippings about 1 inch deep in shallow pan and hot. Pour batter into this and let bake in a hot oven (400°-425°) for 20 minutes, decreasing heat as it cooks. Cut in squares or "briquettes" and place around roast when serving.

## Porter Cabbage Royale'

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|----------------------------------------------------------|-------------------------------------------|
| 2 cups cooked Fril-lets                                  | 3 tablespoons finely chopped green pepper |
| 1 medium sized cabbage                                   | 1 teaspoon salt                           |
| 1 cup left-over meat, ham, or corned beef, cut in pieces | $\frac{1}{8}$ teaspoon pepper             |
| $\frac{1}{4}$ cup tomato sauce                           |                                           |

Cut away center leaves of cabbage, leaving thickness of 3 or 4 leaves outside. Stir tomato sauce into chopped cooked Fril-lets, add other ingredients and mix well. Fill cabbage shell and fasten together with toothpicks. Set on rack in covered roaster. Pour  $\frac{1}{2}$  inch boiling water in bottom of pan, cover and bake in moderately hot oven (375°F) 30 minutes.

## Porter Fril-let Festival

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|--------------------------------|----------------------------------------|
| 1 5-oz. pkg. Fril-lets         | $\frac{1}{4}$ cup cooked diced carrots |
| 1 lb. liver                    | 3 tablespoons flour                    |
| 1 lb. chopped onion            | $1\frac{1}{2}$ cups milk or soup stock |
| $\frac{1}{2}$ cup bread crumbs | Salt and pepper                        |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Line a casserole with them, leaving large hollow in center. Cook liver in small amount boiling salted water. Drain and cut in very small pieces. Fry onion and carrot in bacon fat, add flour, stirring until browned. Add soup stock or milk, and liver, season to taste and cook until thickened. Pour into casserole, cover with buttered crumbs and brown in oven or under broiler.

## Porter Fril-let Apricots Nests

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|------------------------|-------------------------|
| 1 8-oz. pkg. Fril-lets | Grated rind of 1 lemon  |
| 2 eggs                 | $\frac{1}{2}$ cup sugar |
| $\frac{1}{2}$ cup milk | 1 can apricots          |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, blanch and drain. Add slightly beaten eggs, milk, lemon rind and sugar and cook gently until mixture thickens. Place in a baking dish in nest shape, filling center with apricots. Sprinkle with sugar and cinnamon and bake in a hot oven (475°) until brown. Chill and serve with whipped cream.

## Porter Fril-let Delicious Drops

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|------------------------|---------------------------------|
| 1 8-oz. pkg. Fril-lets | 1/2 teaspoons salt              |
| 1 yeast cake           | 2 tablespoons melted shortening |
| 3/4 cup luke-warm milk | 1 teaspoon baking powder        |
| 3 tablespoons sugar    | 2 eggs                          |
| 1 1/2 cups flour       |                                 |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain and cool. Cut into very small pieces (there should be 2 2/3 cups after cooking). Dissolve yeast in milk. Mix with Fril-lets, sugar and one cup of the flour. Let stand in a warm place for one hour. Add remaining 1/2 cup flour sifted with baking powder and salt, eggs beaten light, and melted shortening. Drop by spoonfuls into hot deep fat (360°) and cook until brown. Drain on paper. Serve immediately with syrup or powdered sugar.

## Porter Cardinal Salad

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|-------------------------------|-----------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 1/2 teaspoon salt                       |
| 1 package lemon gelatin       | 2 teaspoons onion juice or grated onion |
| 1 cup boiling water           | 1 tablespoon horseradish                |
| 3/4 cup beet juice            | 3/4 cup celery, diced                   |
| 3 tablespoons vinegar         | 1 cup cooked beets, diced               |

Dissolve gelatin in boiling water, add beet juice, vinegar, salt and seasonings. Chill until slightly thickened. Fold in vegetables and place in ring mold. When firm, unmold and fill center with Fril-lets.

## Porter Soup Treat Chowder

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|-------------------------|------------------------|
| 1 7-oz. pkg. soup treat | 1 small onion, chopped |
| 4 slices bacon, cubed   | Salt and pepper        |

Fry bacon and onion until brown in bottom of kettle. Add 1 quart water and soup treat, boil for 20 minutes or more, as thickness desired. Season to taste and serve.

## Porter Fril-let Tomato Soup

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|------------------------|-------------------|
| 1 8-oz. pkg. Fril-lets | 1 teaspoon butter |
| 1 can tomato soup      | Salt and pepper   |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Heat tomato soup, pour over undiluted. Add butter, salt and pepper to taste.

## Porter Normandie Supreme

- |                                          |                   |
|------------------------------------------|-------------------|
| 6 med. size zucchini<br>(Italian squash) | Parsley           |
| 3 cups cooked Fril-lets                  | 1 teaspoon salt   |
| ½ cup grated Parmesan cheese             | ½ teaspoon pepper |
|                                          | 1 small onion     |

Wash zucchini, cut off ends, don't pare. Boil in salted water 5 minutes; halve lengthwise. Remove pulp with spoon, combine with Fril-lets, minced onion sauce, parsley, salt and pepper. Fill zucchini shells; dot with butter; sprinkle with cheese. Bake in shallow pan well oiled with olive or cooking oil, in moderate oven (350°) 30 minutes.

## Porter Fril-let Cutlets with String Beans

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|------------------------|----------------------------------------------------|
| 1 cup cooked Fril-lets | 2 cups cooked string beans,<br>peas or cauliflower |
| 2 eggs                 | Salt and pepper to taste                           |
| ½ cup white sauce      |                                                    |

Make white sauce with 2 tablespoons each of butter and flour, salt and pepper, and ½ cup milk. To this sauce add 1 well beaten egg and Fril-lets. Stir over heat until hot and thickens; do not let boil. Spread it on a plate and leave until cold. Shape into cutlets, brush each with egg and bread crumbs, fry in hot fat and drain. Carefully cook beans and season. Place them in center of hot dish and arrange cutlets around.

## Porter Baked Fril-let with Olives and Mushrooms

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|----------------------------|----------------------------|
| 3 cups of cooked Fril-lets | 1 onion                    |
| 2 cups of tomatoes         | 1 bottle of stuffed olives |
| 1 teaspoon salt            | 1 can of mushrooms         |
| 2 tablespoons butter       | Grated cheese              |

Combine tomatoes, melted butter, salt and onion and cook for 20 minutes. Strain and combine with Fril-lets. Cut mushrooms and olives into small pieces and add to the mixture. Put into a buttered baking dish, cover with grated cheese and brown in oven.

## Porter Oakie Log Special

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|-------------------------|---------------------------------|
| 2 cups cooked Fril-lets | Prepared mustard                |
| 8 frankfurters          | $\frac{1}{2}$ cup grated cheese |
| Salt and pepper         |                                 |

Let frankfurters stand in boiling water 7 minutes. Partially slit frankfurters lengthwise and scoop a small amount from each one. Mix with Fril-lets, cheese, and mustard. Fill the frankfurters with this mixture and place in moderate oven until they are delicately browned. Season and serve.

## Porter Eggplant A La Creole

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|------------------------------------------|---------------------------------|
| 1 cup cooked Fril-lets                   | 1 green pepper                  |
| 4 tablespoons butter or other shortening | 2 cups canned or fresh tomatoes |
| $\frac{1}{2}$ small onion                | 1 teaspoon salt                 |
| 1 medium sized eggplant                  |                                 |

Cook the sliced onion and shredded pepper in the fat until the onions are yellow. Add tomatoes and salt and cook until blended. Cut the eggplant into slices, pare and cut into inch cubes. Add the cubed eggplant to the mixture of tomatoes. Simmer gently until the eggplant is tender and the sauce thick, about 30 minutes. Arrange on platter of Fril-lets. Rutabages, cauliflower, parsnips may be substituted for eggplant.

## Porter Clubhouse Salad

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|-------------------------------------------------------|-------------------------------------------|
| 1 8-oz. pkg. Fril-lets                                | 1 teaspoon salt                           |
| 2 cups shrimp, crab or salmon                         | 2 tablespoons chopped green pepper        |
| 1 cup chopped celery                                  | 1 tablespoon pimiento                     |
| 1 tablespoon grated onion                             | 1 tablespoon chopped sweet or dill pickle |
| $\frac{1}{2}$ cup mayonnaise or cooked salad dressing |                                           |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Mix lightly with the rest of ingredients and serve on lettuce leaves. Sliced tomatoes or deviled eggs may be used as a garnish.

## Porter Oyster Chop Suey

- |                                                                                                                         |                                                                                                                                        |
|-------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| 2 tablespoons butter<br>1 cup chopped onions<br>1½ cups sliced celery<br>4 tablespoon Soy sauce<br>1 pint small oysters | ⅓ pkg. Porters Chinese<br>noodles (more if desired)<br>or fine egg noodles<br>1½ cups mushrooms<br>1 large can chinese bean<br>sprouts |
|-------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|

Melt the butter, add the onions and cook until brown. Add diced celery, mushrooms and bean sprouts. Add soy sauce. Cook until the celery is tender. Add the oysters and cook until the edges curl. Cook Porter's Chinese noodles until tender in boiling salted water. Mix with mushroom sauce and serve piping hot as a border around the oyster mixture.

## Porter Coast Guard Salad

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|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| 4 tablespoons mayonnaise<br>2 cups cooked Fril-lets<br>1 cup crab meat<br>1 cup Italian broccoli tips | 1 cup flaked kippered salmon<br>1 teaspoon catsup<br>Lettuce<br>Coloring |
|-------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|

Arrange the fish on the lettuce with the Fril-lets to imitate a "sea garden." Touch up the Fril-lets with a little pink coloring. Choose delicate tips of the broccoli, to resemble seaweed. Blend the mayonnaise with the catsup, and serve on the lettuce cup, or stir in with the salmon and crab meat.

## Porter Soup Treat Omelet

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|-------------------------------------------------------------|---------------------------------------------------------|
| 1 cup soup treat<br>1 tablespoon butter<br>2 scrambled eggs | 1 small green pepper<br>2 slices bacon<br>1 small onion |
|-------------------------------------------------------------|---------------------------------------------------------|

Cook soup treat 20 minutes in boiling salted water, then drain. Dice onion, bacon and pepper, mix with scrambled eggs and the cooked soup treat. Season with salt and pepper. Fry as omelet.

## Porter Soup Treat DeLuxe

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|---------------------------------------------------------------------------------|-------------------------------------------------------------------------|
| 1 cup cooked soup treat<br>1 cup milk<br>1 tablespoon butter<br>½ teaspoon salt | Few grains cayenne<br>1 egg<br>½ cup mild cheese cut<br>in small pieces |
|---------------------------------------------------------------------------------|-------------------------------------------------------------------------|

Melt butter, add cheese. When cheese has melted add milk, mashed soup treat, salt and egg slightly beaten. Cook three minutes and pour over crisp toast or toasted crackers.

## Porter Escalloped Soup Treat

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|--------------------------|-----------------------------------|
| 2 cups cooked soup treat | 1 tablespoon onion-chopped        |
| 1 cup tomato juice       | 2 tablespoons green pepper-minced |
| 2 eggs yolks well-beaten | 2 egg whites stiffly-beaten       |
| 1 tablespoon sugar       | $\frac{1}{2}$ teaspoon salt       |

Combine soup treat, seasoning, tomato juice and egg yolks. Fold egg whites. Pour into buttered baking dish. Top with buttered bread crumbs and bake in moderate oven (325°F) 25 minutes.

## Porter Fril-let Salmon Loaf

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|----------------------------|--------------------------|
| 1 8-oz. pkg. Fril-lets     | 3 eggs                   |
| 1 cup bread crumbs         | 1 teaspoon salt          |
| 1 tablespoon grated onion  | 1 cup milk               |
| $\frac{1}{2}$ green pepper | $\frac{3}{4}$ cup salmon |
| 1 tablespoon parsley       |                          |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Remove bones and skin from salmon, shred and mix with remaining ingredients. Pour into buttered loaf pan and bake in moderate oven (325°) for 30-45 minutes.

## Porter Fril-let Nests

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|------------------------|-------------------------|
| 1 8-oz. pkg. Fril-lets | $\frac{1}{2}$ cup cream |
| 6 or 8 eggs            | 4 teaspoons butter      |
| Salt and pepper        |                         |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Grease large muffin pan well, and in each cup place some Frillets to make a nest, being careful to have them come up on the sides of the cup. Into each nest break one egg. To each add 1 tablespoon of cream  $\frac{1}{4}$  teaspoon butter,  $\frac{1}{8}$  teaspoon salt and a sprinkling of pepper. Place in a hot oven (400°) and bake until eggs are set.

## Porter Fril-let Holiday Steak

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|-----------------------------------|-----------------------------|
| 1 8-oz. pkg. Fril-lets            | 1 onion chopped             |
| 1 large flank steak               | 1 teaspoon thyme            |
| $\frac{1}{3}$ cup melted butter   | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup celery, chopped | 1 lemon                     |
| 3 strips bacon                    |                             |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Mix Fril-lets, butter, onion, thyme, celery and salt. Have a pocket cut in the flank steak and fill this with dressing. Rub meat with salt and pepper, and lard with small pieces of bacon and lemon rind. Brown, add 1 cup water, and bake in a moderate oven ( $325^{\circ}$ ) for about one to one and a half hours.

## Porter Fril-let Papoose

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|----------------------------------|------------------------|
| 1 8-oz. pkg. Fril-lets           | Horseradish sauce      |
| Thin slices of raw<br>smoked ham | $\frac{1}{3}$ cup milk |
|                                  | Grated cheese          |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Spread slices of ham with Fril-lets, horseradish and cheese. Roll slices and skewer or tie together. Place in shallow baking dish with  $\frac{1}{3}$  cup milk. Bake in moderate oven ( $325^{\circ}$ ) for 35 minutes. Serve hot, with dish of crushed pineapple to sprinkle over each "papoose" as desired.

## Porter Fril-let and Ham

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|---------------------------|-----------------------------|
| 1 5-oz. pkg. Fril-lets    | $\frac{1}{2}$ cup raisins   |
| $1\frac{1}{2}$ cups cider | 1 teaspoon prepared mustard |
| 1 medium slice ham        | 2 tablespoon brown sugar    |
| 1 tablespoon corn starch  |                             |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Place ham in buttered baking dish, spread with mustard, sprinkle with brown sugar. Add raisins, cover with Fril-lets. Boil cider and thicken with corn starch dissolved in a little cold water. Pour over Fril-lets and bake covered in hot oven ( $400^{\circ}$ ) for one hour.

## Porter Fril-let Layer Loaf

1 8-oz. pkg. Fril-lets  
1 egg

1 lb. ground meat  
Salt and pepper

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Arrange half of the Fril-lets in a layer on the bottom of the meat-loaf pan. Cover this with a deep layer of the ground meat into which the egg has been blended. Top this with the rest of the Fril-lets and then another layer of meat. Bake for 45 minutes at 350 degrees. Ground left-over meats may be substituted for ground fresh meat. Left-over meats require less baking time. Garnish with sprigs of parsley, halves of pineapple rings and prunes.

## Porter Fril-let Delight

1 8-oz. pkg. Fril-lets  
4 tablespoons butter  
2 tablespoons flour  
2 cups milk

1 cup grated cheese  
6 medium tomatoes  
2 cups (1 lb.) Canned Salmon  
1 cup cut-up mushrooms

Salt, pepper, lemon juice

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Melt 2 tablespoons butter in double boiler, add flour, 1 teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, blend thoroughly. Add milk, stir until thick and smooth. Cook for five minutes, add cheese, stir until cheese melts. Arrange half of cooked Fril-lets in buttered casserole, pour over them half of cheese sauce. Repeat, using remaining ingredients. Hollow out peeled tomatoes, season with  $\frac{1}{2}$  teaspoon salt,  $\frac{1}{8}$  teaspoon pepper. Melt 2 tablespoons butter, add flaked canned salmon and mushrooms; simmer five minutes. Add 1 teaspoon salt,  $\frac{1}{8}$  teaspoon pepper, 1 teaspoon lemon juice to salmon mixture; fill tomatoes with it. Arrange stuffed tomatoes in casserole on top of Fril-let mixture. Bake in moderate oven ( $350^{\circ}\text{F}$ ) 30 to 40 min. until tomatoes are tender. Serve with lemon slices.

## Porter A La Fril-let

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>1 8-oz. pkg. Fril-lets</li> <li><math>\frac{1}{4}</math> cup butter</li> <li>2 dozen salmon or halibut cheeks (meat if desired)</li> <li>Flour</li> <li>Salt and pepper to taste</li> <li><math>\frac{1}{2}</math> teaspoon celery salt</li> <li><math>\frac{1}{2}</math> teaspoon garlic salt</li> <li>1 small can tomato hot sauce</li> </ul> | <ul style="list-style-type: none"> <li>1 teaspoon finely minced parsley</li> <li>1 teaspoon finely minced celery</li> <li>1 teaspoon finely minced onion</li> <li><math>\frac{1}{4}</math> cup chopped stuffed olives</li> <li>1 tablespoon A.1 Sauce</li> <li>1 cup boiling water</li> </ul> |
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Melt the butter in a heavy skillet. Dredge the cheeks lightly in flour and place in the skillet. Brown lightly on one side, then turn. Add the seasonings, tomato sauce, boiling water, parsley, celery, onion, stuffed olives, and A.1. sauce. Cover and allow the cheeks to steam tender (about 20 minutes). Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Arrange on platter, add grated sharp cheese and surround with the salmon cheeks. Some of the gravy from the cheeks should be added to the Fril-lets.

## Porter Fril-let Chicken Soup

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|---------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>1 cup Fril-lets (fine)</li> <li><math>\frac{3}{4}</math> cup milk</li> </ul> | <ul style="list-style-type: none"> <li>1 quart chicken stock</li> <li>Salt and pepper</li> </ul> |
|---------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|

Skim fat from stock and bring to boil; slowly add Fril-lets, cook until tender. Add milk if desired for richness. Season to taste. Add Fril-lets to Tomato Consomme for variety!

## Porter Fril-let Mounds

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|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none"> <li>1 8-oz. pkg. Fril-lets</li> <li>3 tablespoons butter</li> <li>3 tablespoons flour</li> <li>1 cup milk</li> <li><math>\frac{1}{4}</math> cup pimientos, cut fine</li> </ul> | <ul style="list-style-type: none"> <li>1 cup chicken diced</li> <li>1 teaspoon salt</li> <li>1 egg</li> <li><math>\frac{1}{2}</math> cup bread crumbs</li> <li>2 tablespoons milk or water</li> </ul> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain and chill. Make a cream sauce of the butter, flour, and milk. Cook thoroughly. Add Fril-lets, chicken, pimiento, and salt and chill again. Shape into mounds. Roll in egg beaten with milk or water, then in cracker or bread crumbs. Fry in hot deep fat. Drain on brown paper and serve.

## Porter Timbale of Fril-let

1 8-oz. pkg. cooked Fril-lets  
2 eggs  
Butter and bread crumbs

Left-over meat, poultry  
or game  
Seasoning

When cooked Fril-let is partly cold, dress it with butter and grated cheese. Butter and bread-crumbs a plain mold and when Fril-lets is nearly cold, fill the mold with it, pressing it well down and leaving a hollow in the center in which place a well flavored mince of meat, poultry or game, then fill the mold with more Fril-lets, pressed down well. Bake in a moderate oven 20 minutes, turn out and serve.

## Porter Fril-let with Oysters

1 8-oz. pkg. Fril-lets  
1 quart oysters  
2 tablespoons flour

1½ cups milk  
2 tablespoons butter  
Buttered crumbs

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Place in baking dish in alternate layers with oysters. Make sauce of butter, flour, milk and oyster liquid; pour over dish and cover with crumbs. Bake in hot oven (425°) 10-15 minutes. Serve with chopped, blanched almonds as a sprinkle.

## Porter Fril-let Salmon Croquettes

1 8-oz. pkg. Fril-lets  
3 tablespoons butter  
3 tablespoons flour  
1 teaspoon salt

1 cup milk  
1 cup tuna fish or salmon  
¼ cup pimientos  
1 egg

Cook Fril-lets 6½ minutes or more to desired tenderness, drain and chill. Make cream sauce of flour, butter, milk; cook thoroughly. Add Fril-lets, tuna fish, pimientos cut fine, and salt; chill again. Shape into croquettes, roll in egg beaten with 2 tablespoon milk, dip in crumbs, fry in deep hot fat.



# PORTER PRODUCTS

## PORTER FRIL-LETS

These famous fresh egg noodles that “won’t slide off the fork” are even more than their name suggests! Fancy fresh egg yolks give them their appetizing golden color. Curled edges prevent their sticking together while cooking, assuring you absolute success in preparation. Their tender, tasty richness will please your whole family!

Macaroni, Spaghetti, Sea Shells, Saladettes etc. are equally popular.



**LOOK FOR GENUINE PORTER LABELS AT YOUR GROCER'S**

## Porter Fril-let Muffins

- |                        |                                    |
|------------------------|------------------------------------|
| 1 5-oz. pkg. Fril-lets | 5 teaspoons baking powder          |
| 2 cups flour           | 1 egg                              |
| 1/4 cup sugar          | 3 tablespoons shortening<br>melted |
| 1 teaspoon salt        | 1 cup milk                         |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain, cool and cut into 1/2 inch pieces. There should be about 3/4 cup after cutting. Sift dry ingredients. Mix Fril-lets, egg, melted shortening and milk. Add liquids to dry ingredients. Beat well. Bake in greased muffin pans in a hot oven (400°) for 30 minutes.

## Porter Fril-let Jardiniere

- |                                |                      |
|--------------------------------|----------------------|
| 1 8-oz. pkg. Fril-lets         | 1 1/2 cups milk      |
| 1 can or bunch of<br>asparagus | 3 tablespoons flour  |
| 1/2 cup buttered crumbs        | 3 tablespoons butter |
| 1 hard-cooked egg              | 1 teaspoon salt      |
|                                | 1/4 teaspoon paprika |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Cook asparagus, if fresh. Make white sauce of butter, flour, milk, seasonings; add Fril-lets and asparagus cut small. Cover with crumbs, bake in moderate oven (325°) for 20 minutes. Garnish with egg slices; serve hot.

## Porter Fril-lets Broiled Kidneys

- |                        |                 |
|------------------------|-----------------|
| 1 5-oz. pkg. Fril-lets | Salt and pepper |
| Small kidneys          | Grated nutmeg   |
|                        | Bacon drippings |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Split kidneys; cover with boiling water and simmer over low fire for five minutes. Drain and remove skin. Dip into melted bacon drippings and season with salt, pepper and nutmeg. Broil five to eight minutes, turning frequently and brushing with drippings. Arrange Fril-lets on plate of kidneys.

## Porter Crispy Fril-let Patties

- |                                                         |                                       |
|---------------------------------------------------------|---------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets                           | $\frac{1}{2}$ cup bread crumbs        |
| 1 cup chopped, cooked vegetables (carrots, beets, peas) | $\frac{3}{4}$ teaspoon salt           |
| 1 teaspoon Worcestershire sauce                         | 1 cup ground left-over meat           |
|                                                         | 1 egg, slightly beaten with           |
|                                                         | $1\frac{1}{2}$ tablespoons cold water |

Chop cooked Fril-lets fine and mix with vegetables, Worcestershire sauce, salt and ground meat. Shape into cakes, dip in bread crumbs, then in beaten egg and again in crumbs. Chill 20 minutes in refrigerator. Saute in hot fat (375°F.) 1 inch deep in a heavy frying pan until brown on each side. Drain on absorbent paper and serve.

## Porter Fril-let Omelet

- |                             |                               |
|-----------------------------|-------------------------------|
| 1 8-oz. pkg. Fril-lets      | $\frac{1}{8}$ teaspoon pepper |
| 3 eggs                      | 1 tablespoon chopped parsley  |
| $\frac{3}{4}$ teaspoon salt | 1 tablespoon butter           |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Separate yolks and whites. Add seasonings to yolks, beating till thick and lemon colored. Chop cooked Fril-lets and mix with egg yolks. Beat whites till stiff, but not dry, and fold into first mixture till well blended. Heat omelet pan and butter bottom and sides. Spread omelet evenly, cooking over low heat till delicately browned and puffy. Set in oven a few minutes to dry off top. Fold and turn on hot platter.

## Porter Stuffed Pork Chops

- |                                            |                                  |
|--------------------------------------------|----------------------------------|
| 1 8-oz. pkg. Fril-lets                     | 3 tablespoons diced green pepper |
| 4 pork chops, cut $1\frac{3}{4}$ in. thick | 1 teaspoon onion juice           |
|                                            | 1 tablespoon melted butter       |

Split lean meat in half, cutting to bone. Mix remaining ingredients thoroughly and stuff chops. Draw edges together with one or two toothpicks and dip in flour well seasoned with salt and pepper. Arrange in greased baking pan, with remaining Fril-let mixture around chops, bake in a hot oven (400°F.) 40 minutes, turning once.

## Porter Casserole of Tongue

- |                               |                              |
|-------------------------------|------------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 1 tablespoon chopped parsley |
| 1 teaspoon prepared mustard   | 1 cup ground tongue          |
| 1 teaspoon onion juice        | $\frac{1}{4}$ cup water      |
| $\frac{3}{4}$ teaspoon salt   | Buttered bread crumbs        |

Mix seasonings with ground tongue. Then mix with Fril-lets and water. Arrange in greased baking dish and cover with buttered crumbs. Bake 25 minutes in moderately hot oven (375°F.) till heated through and brown on top.

## Porter Thrifty Fril-let Treat

- |                                    |                               |
|------------------------------------|-------------------------------|
| 1 8-oz. pkg. cooked Fril-lets      | $\frac{1}{8}$ teaspoon pepper |
| $1\frac{1}{2}$ cups left-over meat | Buttered bread crumbs         |
| $\frac{3}{4}$ teaspoon salt        |                               |

Chop cooked Fril-lets a little. Grind meat and add seasonings. Arrange in alternate layers in shallow, greased baking dish, finishing with Fril-lets. Cover with buttered crumbs. Bake in moderately hot oven (375°F.), till scallop is heated through and crumbs are slightly browned (20 minutes.)

## Porter Fril-let Bacon Scallop

- |                               |                             |
|-------------------------------|-----------------------------|
| 1 8-oz. pkg. cooked Fril-lets | $\frac{1}{4}$ cup hot water |
| 8 slices bacon                | Buttered bread crumbs       |
| 1 can Pepper Pot Soup         |                             |

Panbroil bacon slightly. Mix hot water with soup and add to cooked Fril-lets. In shallow, greased baking dish put alternate layers of Fril-lets mixture and bacon. Cover with buttered crumbs and bake in moderately hot oven (375°F.) about 30 minutes, till heated through and browned on top.

## Porter Fril-let Chili

1 5-oz. pkg. Fril-lets	½ cup tomato puree
2 tablespoons fat	1 cup water
1 small onion, chopped	1 cup cooked kidney beans
1 green pepper, chopped	½ teaspoon salt
1 lb. round steak, cut small	½ teaspoon paprika

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Fry onion, pepper and round steak in fat until brown. Add tomato and water, cook slowly until meat is tender. Add Fril-lets, kidney beans, paprika and salt. Heat thoroughly and serve with grated cheese if desired.

## Porter Fried Fril-lets

1 5-oz. pkg. Fril-lets	5 or 4 tablespoons milk
	2 eggs

Cook Fril-lets 6½ minutes or more to desired tenderness, and drain. Beat the eggs and add milk. Pour this mixture over Fril-lets. Fry in spoonful in hot fat. Serve with paprika.

## Porter's Glorious Chow Mein

1 5-oz. pkg. Fril-lets	2 tablespoons Soy sauce
1 bermuda onion, minced	1 cup celery, finely shredded
1 cup mushrooms, chopped	1 cup chicken, minced
	2 cups chicken stock or water

Cook Fril-lets 6½ minutes or more to desired tenderness, drain and dry between cloths. Then fry in hot fat until light brown. In chicken stock or water, heat finely shredded celery and onion, chopped mushrooms and minced chicken. Put chicken and mushroom mixture in center of platter, surround with fried Fril-lets and sprinkle with Soy sauce.

## Porter Surprise Salad

- |                                |                                                  |
|--------------------------------|--------------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets  | 1/2 cup canned pineapple,<br>cut in small pieces |
| 1 envelope unflavored gelatin  | 1/2 cup small sweet cucum-<br>ber pickles        |
| 1/2 cup cold water             | 1/4 teaspoon salt                                |
| 1/2 cup boiling water          | Green coloring (used<br>delicately)              |
| 1/4 cup mild vinegar           | 1 large cucumber, diced                          |
| 1/2 cup sugar                  |                                                  |
| 1/2 cup blanched almonds       |                                                  |
| 1/2 cup stuffed olives, sliced |                                                  |

Soak gelatin in cold water about five minutes; dissolve in boiling water and add vinegar, sugar, salt and coloring. When this mixture begins to thicken, add remaining ingredients. Pickles should be sliced thin, almonds chopped. Turn into wet or lightly oiled ring mold. When firm, unmold on lettuce and serve with mayonnaise, filing center with diced cucumber.

## Porter Fril-let Ring Mold Custard

- |                        |                            |
|------------------------|----------------------------|
| 1 8-oz. pkg. Fril-lets | 2 cups milk                |
| 1 cup sugar            | 4 eggs                     |
| 1 teaspoon salt        | 1/4 teaspoon lemon extract |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain, add milk and let stand forty-five minutes. Add one-half of sugar, all salt, lemon extract and four slightly beaten yolks. Beat whites stiff, beat in rest of sugar, fold into above mixture. Pour into ring mold, bake one hour in a moderate oven. Serve with whipped cream.

## Porter Split Pea Loaf

- |                               |                            |
|-------------------------------|----------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 1 beaten egg               |
| 2 cups split peas             | 1 cup grated cheese        |
| 1 quart water                 | 3 tablespoons minced onion |
| 1 cup bread crumbs            | Salt and pepper            |
|                               | 1/4 cup diced celery       |

Cook peas, which have been soaked overnight in cold water, until tender in boiling water. Rub through sieve and mix with remaining ingredients. Add more bread crumbs if necessary to make a stiff mixture, bake until well browned in a moderate oven, 350 degrees Fahrenheit.

## Porter Asparagus and Olives au Gratin

- |                                         |                               |
|-----------------------------------------|-------------------------------|
| 1 8-oz. pkg. cooked Fril-lets           | 2 tablespoons flour           |
| 2 cups cooked asparagus                 | 2 tablespoons butter          |
| $\frac{1}{3}$ cup stoned chopped olives | $\frac{1}{2}$ teaspoon salt   |
| 1 hard cooked egg                       | $\frac{1}{8}$ teaspoon pepper |
| 1 cup milk                              | 1 cup buttered crumbs         |

Place a layer of asparagus in the bottom of a greased baking dish. Sprinkle with chopped olives and egg. Make a white sauce of the milk, butter, flour and seasonings. Pour sauce over ingredients in dish and cover with crumbs. Bake in hot oven, 400 degrees Fahrenheit, until crumbs are brown. Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Mold in ring, fill center with the above mixture.

## Porter Fril-let Meat Ring

- |                            |                                             |
|----------------------------|---------------------------------------------|
| 1 8-oz. pkg. Fril-lets     | $\frac{1}{2}$ teaspoon Worcestershire sauce |
| 1 lb. veal or beef         | $1\frac{1}{2}$ cups water                   |
| 1 small onion              | 1 can peas or small lima bean or carrots    |
| 1 can mushrooms if desired |                                             |
| 2 or 3 tablespoons flour   |                                             |
| Salt and pepper            |                                             |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Butter a ring mold thoroughly and fill with Fril-lets. Bake 20 min. in a moderate oven ( $325^{\circ}$ ). Fry onions in small amount of fat, add meat sprinkled with salt and pepper, and brown well. Add  $1\frac{1}{2}$  cups water and seasonings; cook gently 45 minutes. Thicken gravy with flour which has been mixed with 2 tablespoons cold water. Add drained peas and heat thoroughly. Release Fril-lets at edge of ring with knife; turn onto serving platter. Fill center of ring with meat and peas. Garnish with mushrooms if desired. Creamed chicken may also be served in center of ring in place of above recipe.

## Porter Fril-let Creole

- |                               |                            |
|-------------------------------|----------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 2 cups tomatoes            |
| 2 tablespoons butter          | 2 cups peas                |
| 2 onions, sliced              | 1 tablespoon vinegar       |
| 4 stalks celery, chopped      | 1 teaspoon sugar           |
| 1 tablespoon flour            | 1½ cups cooked shrimp      |
| 1 teaspoon salt               | 2 tablespoons chili powder |
| 1 cup water                   |                            |

Cook onions and celery until brown in butter, add flour, seasonings and slowly add water. Cook 15 minutes, add peas, tomatoes, vinegar, sugar and shrimp. Continue cooking 10 minutes more, or until shrimp are thoroughly heated. Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Mold in ring and fill center with shrimp creole.

## Porter Fril-let Summer Salad

- |                            |                          |
|----------------------------|--------------------------|
| 1 8-oz. pkg. Fril-lets     | 4 fresh sliced tomatoes  |
| 1 pimiento                 | 3 sweet pickles, chopped |
| 1 teaspoon chopped parsley | 1 branch celery, sliced  |
| Mayonnaise                 |                          |

Mix all ingredients except Fril-lets, add mayonnaise and let stand at least ½ hour or more before serving so that the flavors blend. Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Pour into well-buttered ring mold, set in pan of water and bake for 20 minutes in moderate oven. Unmold and fill the center with the above mixture and chill.

## Porter Spring Succotash

- |                         |                     |
|-------------------------|---------------------|
| 1 8-oz. pkg. Fril-lets  | ⅓ teaspoon pepper   |
| 1 pint canned tomatoes  | 1 cup lima beans    |
| or 1½ cups tomato juice | 1 No. 2 Can Corn    |
| 6 cloves                | 1 tablespoon butter |

Soak beans overnight and cook slowly until tender. Combine tomatoes, minced onion, cloves and pepper and cook for 15 minutes. Remove cloves. Add beans and corn and cook 10 minutes longer. Add butter. Cook Fril-lets 6½ minutes or more to desired tenderness, drain, mold in ring, fill center with the above mixture.

## Porter Fril-let Fruit Dessert

- |                                                                        |                                                    |
|------------------------------------------------------------------------|----------------------------------------------------|
| 1 cup cooked Fril-lets                                                 | 1/2 cup sugar                                      |
| 1 envelope gelatin                                                     | 1/4 teaspoonful salt                               |
| 1/2 cup canned or fresh fruit juice (cherry, raspberry or strawberry.) | 1 cup whipped cream, evaporated milk or plain milk |

Pour 1/4 cup cold water in bowl and sprinkle gelatin on top of water. Place bowl over boiling water and stir until gelatin is dissolved. Add fruit juice, salt, sugar and cooked Fril-lets. Cool and add whipped cream or milk. Turn into mold that has been rinsed in cold water and chill. When firm unmold and serve with whipping cream.

## Porter Baked Fril-lets

- |                            |                        |
|----------------------------|------------------------|
| 1 1-lb. pkg. Fril-lets     | 1 teaspoon chili sauce |
| 2 tablespoonfuls olive oil | 1 teaspoon garlic salt |
| 1 large onion, chopped     | Few grains pepper      |
| 1 can of mushroom sauce    |                        |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Heat the olive oil in heavy frying pan and in it fry the chopped onion to a golden brown. Into this mixture stir the chili sauce, salt, pepper, and mushroom sauce, and simmer for ten minutes. Pour Fril-lets, which have been drained, into this sauce and mix. Put frying pan and all into a moderate oven (375°) and bake for 20 minutes.

## Porterville Salad

- |                                  |                                                           |
|----------------------------------|-----------------------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets    | 2 envelopes unflavored gelatin                            |
| 1 can tomato soup (or pineapple) | 1/2 cup cold water                                        |
| 1 cup cottage cheese             | 1 1/2 cups chopped celery                                 |
| 1 cup mayonnaise                 | 1/2 teaspoon grated onion, or 1 tablespoon chopped chives |
| 1 green pepper, chopped          |                                                           |
| 1/2 teaspoon salt                |                                                           |

Soak gelatin in cold water 5 minutes. Heat soup to boiling. Add gelatin and stir till dissolved. Cool, add all other ingredients and pour into lightly oiled ring mold. Chilled pimiento or olives may be used to fill center.

## Porter Carrot Ring

- |                               |                         |
|-------------------------------|-------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 1/2 cup milk            |
| 2 cups cooked mashed carrots  | 4 eggs, slightly beaten |
| 2 tablespoons melted butter   | 1 teaspoon salt         |
|                               | 2 tablespoons flour     |

Mix all ingredients together except Fril-lets and pour into a buttered ring mold. Set in a pan of water and bake in slow oven, 300 to 325 degrees Fahrenheit, for 20 to 45 minutes. The test for doneness is that a knife blade put in the center comes out clean. Fill center with Fril-lets.

## Porter Fril-let Ring with Shrimp

- |                           |                        |
|---------------------------|------------------------|
| 1 8-oz. pkg. Fril-lets    | 3 tablespoons butter   |
| 3 eggs separated          | 1 cup shrimp           |
| 1 teaspoon grated onion   | 1 tablespoon pimiento  |
| 1 can peas or small beets | 1 1/2 cups white sauce |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. Stir in melted butter, add well-beaten egg yolks, fold in whites beaten stiff. Pour into ring mold, set in pan of water, bake in moderate oven 20 minutes. Add shrimp and peas to white sauce, heat well, add other ingredients, season to taste. Turn ring onto platter, fill center with shrimp mixture. Serve hot. Creamed crab or salmon may be served in place of shrimp.

## Porter Salmon a la Ring

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 8-oz. pkg. cooked Fril-lets    | 2 cups flaked salmon              |
| 4 tablespoons butter             | 2 egg yolks                       |
| 4 1/2 tablespoons flour          | 1/2 cup real mayonnaise           |
| 1 1/2 cups milk                  | 1/2 teaspoon Worcestershire sauce |
| 1/2 cup evaporated milk or cream | Salt and pepper to taste          |
| 1/2 pimiento                     | 1/2 small green pepper            |

Melt the butter, blend in flour, add the milk and cream and cook slowly, stirring constantly until thickened and smooth. Add green pepper and pimiento cut into strips. Add flaked salmon. When hot, add egg yolks which have been beaten, cook a moment, then fold in mayonnaise and seasonings. Heat again and blend thoroughly. Serve this mixture in the center of a Fril-let ring which has been turned out on a serving platter or chop plate. Garnish with the buttered peas and sprinkle with paprika.

## Porter Fril-let Cottage Cheese Mold

- |                                              |                                              |
|----------------------------------------------|----------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets                | $\frac{3}{4}$ cup top milk                   |
| 2 eggs                                       | 2 tablespoons minced parsley or green pepper |
| $\frac{1}{2}$ cup well buttered bread crumbs | 1 teaspoon salt                              |
| 1 cup-cooked diced carrots                   | 2 tablespoons grated onion                   |
| 1 cup cottage cheese                         | 2 tablespoons minced pimiento                |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Add remaining ingredients in the order given. Press into well greased ring mold. Bake in moderate oven (325 degrees) for 45 minutes. Unmold onto serving platter. Garnish, and serve with finely chopped pecans, almonds and walnuts mixed, as a sprinkle.

## Porter Fril-let Jelly Ring Salad

- |                                  |                                |
|----------------------------------|--------------------------------|
| 1 5-oz. pkg. Fril-lets           | 1 tablespoon lemon juice       |
| 2 cups canned tomato             | $\frac{1}{2}$ teaspoon gelatin |
| $\frac{1}{3}$ cup chopped celery | $\frac{1}{2}$ cup cold water   |
| 1 tablespoon grated onion        | 1 teaspoon sugar               |

Cook Fril-lets  $6\frac{1}{2}$  minutes or more to desired tenderness, drain. Cook tomato, celery, onion, and sugar until the liquid has been reduced one-fourth. Strain. Add Fril-lets to hot tomato and pour this over the gelatin which has been soaked five minutes in  $\frac{1}{4}$ -cup of the cold water. Stir until dissolved. Add lemon juice, salt to taste, and remaining cold water. Pour into wet ring mold and set to harden where cold. Serve on lettuce or water cress with mayonnaise dressing.

## Porter Finska Seafood Salad

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 1 can shrimp                    |
| 1 large green pepper          | 1 cup mayonnaise                |
| 1 small onion                 | $\frac{1}{2}$ teaspoon salt     |
| 1 cup celery                  | 1 teaspoon Worcestershire Sauce |
| 1 cup canned or fresh crab    | Pepper                          |
| 2 tablespoons catsup          |                                 |

Chop the green pepper, onion and celery rather fine. Combine cooked Fril-lets, the cleaned crab meat and shrimp with vegetables, blend catsup with mayonnaise; season and blend thoroughly. Place in oiled ring mold. Cover with toasted, buttered bread crumbs. Bake 30 minutes at 350 degrees F. serve with sections of lemon.

## Porter Cherry Dessert

- |                        |                        |
|------------------------|------------------------|
| 1 5-oz. pkg. Fril-lets | 1 can sour cherries    |
| 1 tablespoon gelatin   | 1 cup sugar            |
| 1/2 cup cold water     | 1/2 pt. whipping cream |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain and chill. Soak gelatin in cold water for five minutes. Heat 2/3 cup of cherry juice with sugar and when boiling add to gelatin, stirring until gelatin is dissolved. Chop 1 cup cherries fine and mix with gelatin, and Fril-lets. Set aside until partially set. Beat cream until stiff, then fold into first mixture and pour into ring mold and freeze.

## Porter Cranberrie Salad

- |                               |                          |
|-------------------------------|--------------------------|
| 1 8-oz. pkg. cooked Fril-lets | 2 tablespoons cold water |
| 2 cups sugar                  | 1 tablespoon lemon juice |
| 1/2 cup water                 | 1 cup blanched almonds   |
| 1 pound cranberries           | 1 cup celery             |
| 1 envelope unflavored gelatin |                          |

Boil sugar and water together until sugar is dissolved. Add cranberries and cook until they "pop." (Cranberries may be left in or strained as for cranberry jelly.) Add gelatin that has been soaked in cold water, then add lemon juice. When cool add nuts and celery cut fine. Pour into a mold and put in a cold place until firm. Unmold on bed of lettuce, endive or cress, fill center with Fril-lets and serve with a tart mayonnaise dressing, mixed with a little whipped cream.

## Porter Golden Fril-let Ring

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 1 8-oz. pkg. Fril-lets        | Salt and pepper                   |
| 3 quarts boiling salted water | 1/2 teaspoon Worcestershire sauce |
| 3 eggs                        | 2 tablespoons catsup              |
| 1 cup milk                    | 1 cup grated cheese               |

Cook Fril-lets 6 1/2 minutes or more to desired tenderness, drain. There should be about 2 1/2 to 3 cups. Drain well and combine with beaten eggs and other ingredients. Pour into buttered ring mold and set in pan of water. Bake 45 minutes at 350 degrees Fahrenheit, or till a knife blade put in the center comes out clean and not milky. After 5 minutes, unmold carefully onto large platter and fill center with creamed fish or diced meat.

## Porter Cucumber Medley

- |                                                                    |                                     |
|--------------------------------------------------------------------|-------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets                                      | $\frac{1}{3}$ cup lemon juice       |
| 18 cucumber slices<br>( $\frac{1}{8}$ inch thick)                  | 1 teaspoon salt                     |
| 2 tablespoons gelatin soaked<br>in $\frac{1}{2}$ cup boiling water | $\frac{1}{2}$ cup sugar             |
| $\frac{1}{2}$ cup vinegar                                          | 4 drops green coloring              |
|                                                                    | 1 $\frac{1}{2}$ cups diced cucumber |

Arrange fluted cucumber slices on bottom and around sides of 8-inch ring mold. Dissolve gelatin in boiling water. Add all ingredients except diced cucumber and Fril-lets, then cool. When mixture begins to jell add cucumber and pour carefully into ring mold. Chill. When firm unmold and fill center with Fril-lets. Garnish with watercress.

## Porter Hawaiian Salad

- |                                    |                                            |
|------------------------------------|--------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets      | $\frac{1}{2}$ cup sugar                    |
| 1 can crushed pineapple            | 1 teaspoon salt                            |
| 1 envelope unflavored<br>gelatin   | 1 cup cucumber                             |
| $\frac{1}{4}$ cup cold water       | Mayonnaise                                 |
| 1 $\frac{1}{2}$ cups boiling water | Few drops of green vege-<br>table coloring |
| Juice of 1 lemon                   | $\frac{1}{2}$ cup mild vinegar             |

Heat the pineapple and juice to the boiling point and add the gelatin which has been dissolved in  $\frac{1}{4}$  cup cold water. Add boiling water, lemon juice, vinegar, sugar, salt and coloring. When cooled, add the cucumber. Place in ring mold until firm. Fill center with Fril-lets and serve with mayonnaise or french dressing.

## Porter Green Pepper a la Fril-let

- |                       |                               |
|-----------------------|-------------------------------|
| 6 green peppers       | 1 8-oz. pkg. cooked Fril-lets |
| 1 cup buttered crumbs | Salt and pepper               |

Cut tops from green peppers and remove seeds and fibre, parboil from 5 to 10 minutes. Fill with cooked buttered Fril-lets, covered with bread crumbs. Put in ring mold, pour a little hot water around peppers to prevent from burning. Bake in moderate oven for about 20 minutes. Place peppers on serving dish in form of ring and fill center of ring with remaining cooked Fril-lets, and sprinkle with cheese as desired.

## Porter Fril-let Sea Chest

- |                               |                                             |
|-------------------------------|---------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets | $\frac{1}{2}$ teaspoon onion juice          |
| 1 7-oz. can tuna fish         | $\frac{1}{4}$ teaspoon Worcestershire sauce |
| 1 can mushroom soup           | 1 teaspoon chopped pimiento                 |
| $\frac{1}{4}$ cup milk        | 1 tablespoon minced parsley                 |
| 1 small loaf bread            | 1 well beaten egg                           |
| 1 teaspoon lemon juice        | Mayonnaise or melted butter                 |
| Salt and pepper               |                                             |

Flake tuna. Heat soup. Combine soup, Fril-lets, milk, tuna and seasonings. Pour part of hot mixture over egg stirring constantly and return to rest of mixture. Cook a few minutes longer. Hollow out loaf of bread that has crusts removed, saving flat piece for lid. Pour mixture into loaf, cover with lid and frost outside with mayonnaise or melted butter. Bake in moderate oven, 350 degrees, until lightly browned on outside and heated through, about 30 minutes. Garnish top with pimiento anchors and locks for chest.

## Porters Chinese Chow Mein

- |                                      |                                     |
|--------------------------------------|-------------------------------------|
| 1 pkg. 1-lb. Porter Fine Egg Noodles | 2 cups meat stock                   |
| $\frac{1}{4}$ cup oil                | $1\frac{1}{2}$ cups bean sprouts    |
| $1\frac{1}{2}$ lbs. lean pork, diced | $1\frac{1}{2}$ tablespoons molasses |
| $1\frac{1}{2}$ cups shredded onions  | 2 tablespoons Soy sauce             |
|                                      | $1\frac{1}{2}$ cups shredded celery |
|                                      | $1\frac{1}{2}$ cups mushrooms       |

Cook egg noodles  $6\frac{1}{2}$  minutes or more to desired tenderness, drain almost dry. Heat oil; add meat and fry slowly about 15 minutes. Add onions, celery, mushrooms and meat stock or water. Cook 10 minutes, then add bean sprouts, molasses and Soy sauce. Simmer 5 minutes. Put a small amount of noodles at a time into a fry basket. Immerse in a kettle of hot oil (390 deg.) and fry to a golden brown. Drain on absorbent paper. To serve, place fried noodles on a large platter and pour vegetable and meat mixture (chop suey) over them in a mound. Thin strips of ham, chicken, cooked egg and green onions are used as a garnish over the top. Serve with Soy Sauce.

## Porter Fril-let Meat Loaf

- |                           |                               |
|---------------------------|-------------------------------|
| 1 8-oz. pkg. Fril-lets    | 1 teaspoon salt               |
| 1 cup bread crumbs        | 1 cup milk                    |
| 1 tablespoon grated onion | ½ green pepper, chopped       |
| ¾ cup raw ground meat     | 1 tablespoon parsley, chopped |
| 3 eggs                    |                               |

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Combine Fril-lets with remaining ingredients; pour into buttered loaf pan. Bake in moderate oven (325°) 30-45 minutes. Substitute salmon or tuna for meat if desired.

## Porter Fril-let Italienne Sandwich

- |                        |                       |
|------------------------|-----------------------|
| 1 cup cooked Fril-lets | 1 cup canned tomatoes |
| 1 small green pepper   | Salt and pepper       |
| 1 small onion          | Toast                 |
| 2 tablespoons butter   | Cut Swiss Cheese      |

Chop the green pepper and onion fine, cook slowly in butter. Add tomatoes and cook until reduced one-half. Spread the sauce ¼ inch thick on fresh toast. On each slice of toast, place the cooked Fril-lets. Top with Swiss cheese. Place under low broiler, heat until cheese is slightly melted. Serve piping hot.

## Porter Fril-let Clam Cakes

- |                           |                            |
|---------------------------|----------------------------|
| 1 5-oz. pkg. Fril-lets    | ⅓ cup grated cheese        |
| 1½ tablespoon shortening  | ½ cup drained minced clams |
| 1½ tablespoon flour       | 1 egg                      |
| 1 tablespoon grated onion | ½ cup dry bread crumbs     |
| ½ cup clam juice          | Shortening                 |
| ½ teaspoon salt           |                            |

Cook Fril-lets 6½ minutes or more to desired tenderness, drain. Melt shortening, blend in flour, add clam juice gradually, cook until thick stirring constantly. Add grated onion, salt and cheese, stirring until well blended. Combine Fril-lets, clams and sauce. Chill thoroughly. Shape into flat cakes. Dip in beaten egg and roll in bread crumbs. Brown in frying pan in ½ inch hot melted shortening about 5 minutes, turning once. Serve with sliced lemon.

## Porter Fril-let Con Carni

- |                                    |                                              |
|------------------------------------|----------------------------------------------|
| 1/2 lb. med. link sausage (12)     | 1/8 teaspoon pepper                          |
| 1/2 teaspoon minced garlic         | Dash of paprika                              |
| 1/4 cup minced onion               | 1 teaspoon chili powder                      |
| 3 cups tomatoes<br>(No. 2 1/2 can) | 2 cups lima beans (No. 2 can)                |
| 2 1/2 teaspoons salt               | 4 cups cooked Fril-lets<br>(2-cups uncooked) |

Saute sausage until golden brown. Remove from pan, drain excess fat leaving 2 tablespoonsful. Cook garlic and onion in fat until soft. Add tomatoes and seasonings and bring to boil. Add beans and sausage. Pour over Fril-lets and mix thoroughly. Bake in a greased casserole 25 minutes in a moderately hot oven.

## Porter Fril-let Crusty Loaf

- |                                     |                                              |
|-------------------------------------|----------------------------------------------|
| 1 8-oz. pkg. cooked Fril-lets       | 1 teaspoon mustard                           |
| 1 small loaf bread                  | 1/2 teaspoon salt, dash pepper               |
| 2 cups (1-lb) canned salmon         | 3 tablespoons chopped<br>parsley             |
| 1 1/2 cups soft bread crumbs        | 2 tablespoons melted butter<br>or shortening |
| 1/3 cup cream or evaporated<br>milk | 2 hard cooked eggs                           |
| Juice from 1-lb. can salmon         |                                              |

Slice crusts from sides and ends of loaf of bread and level off top. Cut out center leaving 1/2 inch around sides and on bottom. Place in moderate oven (350°F) for 15 minutes brush with shortening and put back into oven (425°F) until lightly browned. Remove. Cut Fril-lets fine and mix with bread crumbs, juice from salmon, cream and seasonings. Place layer of flaked salmon on bottom of loaf. Reserving two slices of egg for garnishing top of loaf, chop remaining egg. Cover the salmon with half of the Fril-let and cream mixture, sprinkle with egg and parsley. Repeat until all ingredients are used, dot with butter. Bake in hot oven (425°F) for 30 minutes. Garnish loaf with egg slices and pickled peaches. Slice loaf and serve. Chicken, seafoods, or meats may be substituted for the salmon.

## Porter's — FOR 24 YEARS

The Porter Scarpelli Macaroni Company was founded in 1916 by three brothers, John, Sam and Antonio Scarpelli, who wanted to place before the public a high grade quality macaroni product. They established this macaroni factory with Andrew Porter in Kenton on Columbia Blvd. In 1919, Mr. A. Porter sold his interests to the three brothers.

In compliance with the increasing demand for PORTER QUALITY MACARONI PRODUCTS, they erected their own building at a new location on N. E. 35th and Broadway where it has grown into an up-to-date modern sunshine factory, capable of producing 15,000 lbs., of the best grade macaroni a day. The expansion of this modernly equipped manufacturing unit is attributed to the original ideal of the owners to produce QUALITY MACARONI PRODUCTS.

PORTER MACARONI PRODUCTS are manufactured from 100%-Grade A-1 Durum Semolina which is the highest quality obtainable in the United States and contains the highest percentage of protein, gluten and less starch. Durum Semolina is the very heart of the Durum Wheat which is available only in North Dakota, Minnesota, and parts of Wisconsin. The term Grade A-1 has the same relationship to Macaroni as it has to Butter, Milk and Cream according to the pure food laws and regulations of the state of Oregon.

Porter Macaroni products are now sold in Oregon, Washington, California, Idaho, Montana, Utah, Wyoming, Nevada and in far away Hawaii.

The firm is the largest concern of its kind in the Northwest and its products are as popular with the grocer as they are with the housewife. For a better Fresh Egg Noodle, try Porter Fril-lets—"They Won't Slide Off The Fork."

**PORTER-SCARPELLI MACARONI CO.**

3510 North East Broadway  
Portland, Oregon

