



PETTIJOHN'S



BREAKFAST FOOD

MANUFACTURED FROM THE BEST
PACIFIC WHITE WHEAT.

MADE BY
The Quaker Oats Company
ADDRESS-CHICAGO, U.S.A.

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THIS IS TO REMIND YOU

Pettijohn is whole wheat, each flake an entire grain of natural wheat freed from the indigestible outer covering, unmutilated in making ready for use, palatable, easily digested and assimilated, and supplies all the necessary ingredients requisite for the development of a strong, healthy constitution.

HOUSEWIFE'S NOTICE

The object of this little booklet is to place into your hands the following recipes of delicate and **healthful** dishes that can be easily and quickly prepared for breakfast, dinner or supper of **Pettijohn Flaked Breakfast Food**. Every cook and housewife should try these recipes; the dishes are dainty and delicious and quickly made. The knowing how to make them will often save much work and worry. **Try them.**

Breakfast Food Porridge

See recipe on package.

Pettijohn Wholesome Bread

Put one quart (or one-third package) of **Pettijohn Breakfast Food** into a mixing bowl; add one teaspoon salt, one tablespoon sugar, one pint lukewarm milk or water into which one compressed yeast cake has been dissolved; mix thoroughly with a wooden spoon and set to rise in a warm place until very light; to this add three cups of bread flour, toss on a well floured board and knead well, mould into two loaves, brush between with melted butter, put in a brick shaped bread pan, well greased, let raise to almost double its bulk, then bake in an oven 360 to 400 degrees Fahr. forty-five minutes.

Hurry-Up Biscuits

One cup Pettijohn Breakfast Food (uncooked), one cup flour, one teaspoon salt, four level teaspoons baking powder, two tablespoons butter, one-half cup rich milk. Sift flour, salt and baking powder together, add to Breakfast Food. Rub in butter with tips of fingers, stir in milk with knife, mix thoroughly, drop dough from the tip of a teaspoon on a buttered tin sheet about one and one-half inches apart. Bake eighteen minutes in hot oven.

Breakfast Food Muffins

One cup Breakfast Food soaked one-half hour in one-half cup each cold water and milk; to this mixture add one teaspoon salt, one tablespoon sugar, one cup flour, two teaspoons baking powder, two tablespoons melted butter, one egg lightly beaten. Bake in hot buttered gem cups eighteen minutes in hot oven.

Pettijohn Hermits

See recipe on package.

Pettijohn Nut Fritters

Prepare one rule of Pettijohn Breakfast Food as for porridge, season well with salt ($1\frac{1}{2}$ teaspoons) add one-half cup of filberts chopped moderately. Pack porridge into one pound baking powder can, chill, remove from can and cut into slices one-fourth inch thick. Dip each slice into cracker dust seasoned with salt, then into egg slightly beaten (to which has been added two tablespoons cold water) then into filberts that have been previously passed through a meat chopper. Fry fritters in croquette basket in smoking hot fat until a golden brown. This is a delicious breakfast dish.

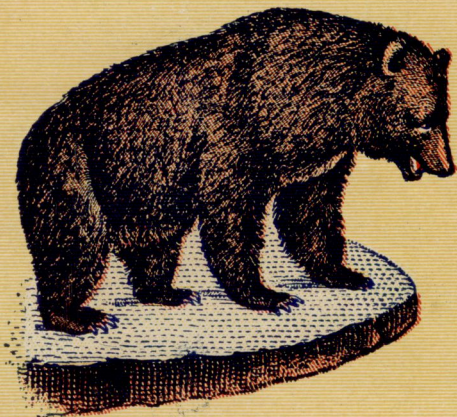
NOTE—Additional recipes for Breakfast Food with Fruit, Breakfast Food Fried, on each package of Pettijohn Breakfast Food.

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BEAR IN MIND



**OUR
TRADE MARK**