

Quaker Summer recipes.

Contributors

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DURING LONG SUMMER DAYS
YOU NEED THE ENERGY
QUAKER OATS SUPPLIES . . .

*Here's a new way to
enjoy delicious Quaker Oats
—STRAIGHT FROM THE PACKET!*

*Pour some Quaker Oats on to a
plate—add milk and sugar—and you have the
rich, nutty flavour, the energy-packed
breakfast treat children will love!*

Remember, *oats contain more energy-giving calories per ounce than any other breakfast cereal and they are rich in body-building protein too!*
Yes, you need Quaker Oats, specially during long Summer days when you're using up so much energy. Try them—*straight from the packet*—serving for serving, cheaper than any cold cereal!

Q O.32



QUAKER SUMMER RECIPES

Tasty, tempting dishes that are easy to prepare—economical too when you use Quaker Oats. Try them—we're sure you'll like them. And if you want further cooking suggestions, write to Quaker Oats Limited, Southall, Middx., and we'll gladly send you more delicious Quaker recipes—free of charge, of course.

APPROVED BY GOOD HOUSEKEEPING INSTITUTE.

QUAKER KRUNCHIES

All measures are level.
T — tablespoon
t — teaspoonful
d — dessertspoonful

5 oz. margarine
2 oz. sugar
2 T. golden syrup
6 oz. Quaker Oats (2 cups)

Cream the margarine and sugar. Warm and add the golden syrup then mix in the Quaker Oats. Bake in well greased Swiss Roll tin, about 10" x 6" in a moderate oven (325°F) till golden brown, 30-45 minutes. Cut in strips and leave in tin to cool. Makes about 12. If you prefer less crumbly Krunchies, add a beaten egg when mixing.



QUAKER EGG HAMBURGERS

2 oz. dripping
4 oz. Quaker Oats
1 egg ¼ pint milk 1-2 t. salt
½ t. mustard 2 hard boiled eggs
2-3 T. chopped pickles
Fat for frying Brown sauce

Heat the dripping and cook the Quaker Oats in it for a few minutes. Stir in the egg, milk, salt and mustard and allow to stand while chopping the egg whites and rubbing the yolks through a strainer. Then add to the oatmeal mixture with the pickles. Fry spoonfuls in hot fat until golden brown. Serve with a rich brown sauce. Serves 4.

QUAKER TOMATO OATMEAL SAVOURY

3-4 oz. dripping
4 oz. streaky bacon, chopped
2 onions, sliced
5¼ oz. Quaker Oats
1 lb. tomatoes, sliced
1 t. mixed herbs
Parsley

Put one third of the dripping in a fire-proof dish in a hot oven (450°F) until smoking hot. Add the bacon and onion and half the Quaker Oats. Cook for 5 minutes then add alternate layers of tomato, herbs, the remainder of the Quaker Oats and the dripping. Bake for about 30 minutes. Turn out and garnish with parsley. Serves 4.

QUAKER APPLE CRISP

1 lb. cooking apples (or other fruit) 1 t. lemon juice
1 oz. flour ¼ cup Quaker Oats (1 oz.) 2 oz. brown sugar (3T.)
Pinch of salt ¼ t. cinnamon
2 oz. melted butter or margarine Whipped cream or ice cream if liked

Pee, core and slice the apples, place in a greased pie dish and sprinkle with lemon juice. Mix the dry ingredients, add the melted butter and mix thoroughly. Sprinkle the crumb mixture on top of the apples and bake in a moderate oven (340°F) for about 45 minutes. Serve warm. Add whipped cream or ice cream if you like. Serves 4.



QUAKER CINNAMON COOKIES

1 Breakfast cup Quaker Oats (3 oz.)
1 Breakfast cup self-raising flour (5½ oz.) 1 t. cinnamon
4½ oz. sugar
1½-2 oz. sultanas
4 oz. butter or margarine
About ¼ pint milk Brown sugar

Mix the dry ingredients. Melt the butter and add with sufficient milk to make a stiff consistency. Beat for a few minutes and drop in spoonfuls on a greased baking sheet. Brush with milk and sprinkle a little brown sugar on top of each cookie. Bake for 15-20 minutes in a moderate oven (320°F). Makes 12 large cookies.