Travels of a Rolled Oat
TRAVELS OF A ROLLED OAT
A Memento of the Quaker Oats Company Exhibit at the 1934 Century of Progress

AUNT JEMIMA'S CABIN AT THE FAIR

THE QUAKER OATS COMPANY
Chicago, 1934
CHOCOLATE COOKIES

3/4 cup butter 3/4 cup flour
1 cup sugar 3/4 teaspoon salt
2 eggs 1 cup Quick Quaker Oats
2 squares chocolate (melted) 3/4 teaspoon vanilla

Cream butter, add sugar and cream thoroughly. Add well beaten eggs and chocolate that has been melted over hot water. Add flour and salt, then Quaker Oats and vanilla. Drop from a teaspoon onto a buttered baking sheet and bake in a very slow oven 30–35 minutes.

AUNT JEMIMA WAFFLES

2 cups Aunt Jemima Pancake Flour 1 egg, well beaten
2 cups milk 2 tablespoons melted butter

Mix above ingredients and beat well. Bake on hot, well greased waffle iron. Electric waffle irons should not be greased, but should be well heated before adding batter.

OATMEAL DATE SANDWICH

1 1/4 cups Quick Quaker Oats FILLING
1 1/4 cups flour 1 package dates, stoned
1 1/4 cups brown sugar 3/4 cup boiling water
3/4 cup melted shortening 1 cup sugar
3/4 cup finely chopped salted peanuts

Mix oats, flour and brown sugar; add melted shortening and mix thoroughly. Sprinkle two-thirds of this mixture in an ungreased pan 8x12 inches; press firmly into place. Cut dates, add water and sugar; cook until it forms a smooth, thick paste, stirring constantly to prevent burning. Spread while warm on the oat layer in the pan. To the remaining one-third of the oats mixture, add the peanuts. Sprinkle over the date filling, patting it down gently. Bake in a slow oven for 30 to 40 minutes. Cut into squares while hot. Remove from pan when cool.
PICTURE STORY OF TRAVELS OF A ROLLED OAT

THIS picture story of "Travels of a Rolled Oat" gives some of the important experiences through which the oat grains pass before they reach your breakfast table as Quaker Oats.

The complete and fascinating story of "Travels of a Rolled Oat" with Nils, the little boy, and Kim, the parrot, is also available. Write for information about how it may be secured to:

THE QUAKER OATS COMPANY
School Health Service
141 W. Jackson Blvd., Chicago, Illinois

Oats are grown in the states which are white on the map.
After the oat grains ripen in the field, they are cut and stacked together and allowed to weather for ten days. Then the oat grains are separated from their mother oat plants in the thresher.

The oat grains are carried to the farmer’s barn where they lie in a bin for a month. Next they go on a journey to the country elevator where they meet thousands of bushels of oat grains which were grown on other farms.
When the car reaches its dock, the door is crushed in and the whole car is tilted by powerful machinery in order to dump the oats from the car into the hopper.

The oats fall from the hopper to a wide belt traveling about eight hundred feet a minute to a spiral bucket elevator which carries them two hundred feet to the top of the building.

After being weighed, sorted by numerous methods, and cleaned through fifteen separations, the grains travel from the top drying pan in a stack of twelve to the bottom. They are constantly stirred in each pan by a great mechanical sweeper.

When the oats have been cooled and graded as to length, they are ready to have their hulls removed. A stationary lower stone and a revolving top stone, between which the oats now pass, loosen and remove the oat hulls or coats.
The hulls and dust are blown away and the groats, as the oats are now known, go over apron cell machines which grade the groats as to size and remove all unhulled oats.

After many separating operations the best groats pass through steam chests to slow turning rollers which flatten them. Out they come as Rolled Oats.

The special Quaker milling process makes it possible to retain all the natural goodness of the oat and to further enrich these whole grains with the sunshine Vitamin D. By the Steenbock Process, the groats pass under ultraviolet rays as shown in this illustration. Only Quaker Oats and Mothers Oats are milled by this exclusive process.

The final journey takes the Rolled Oats to the packing machine where they are dropped into packages, which are automatically sealed. The Rolled Oats like to know that they will become a part of some happy, healthy boy or girl who eats Quaker Oats.
EDUCATIONAL MATERIAL

8 NEW PLAYMATES
FROM FOREIGN LANDS

Here are eight delightful pictures in water color for children. They are 10 x 13 inches in size and a story book accompanies them. Any child will be fascinated with Jan of Holland, Lai Ming of China and the others. The children will want to put them up in their own rooms or take them to school to show their teachers. Complete set of eight posters and the book ........ $ .20

AROUND THE WORLD WITH HOB

by Grace T. Hallock

A book for young children giving illustrations to be colored with crayons. Verses accompany the pictures and lend glamour to the eating of cereals. Price per copy .......... $ .05

HOB O' THE MILL

by Grace T. Hallock and Julia Wade Abbot

A compilation of fanciful stories about grain for children of the fourth, fifth, and sixth grades. Price per copy... $ .05

GRAIN THROUGH THE AGES

by Grace T. Hallock and Thomas D. Wood

A fascinating history of grains and their uses through various periods of civilization. Price per copy.............. $ .05

THE QUAKER OATS COMPANY

School Health Service
141 W. Jackson Blvd., Chicago, Illinois

PRINTED IN U. S. A.