

Meals at Their Best

for 2 or 4 or 6

by *Mary Lee Taylor*

YOUR PET
MILK PROGRAM

Saturday Night Serenade

☆☆ Starring ☆☆

MARY EASTMAN

BILL PERRY

THE SERENADERS

GUS HAENSCHEN and HIS ORCHESTRA

thrilling voices • stirring music

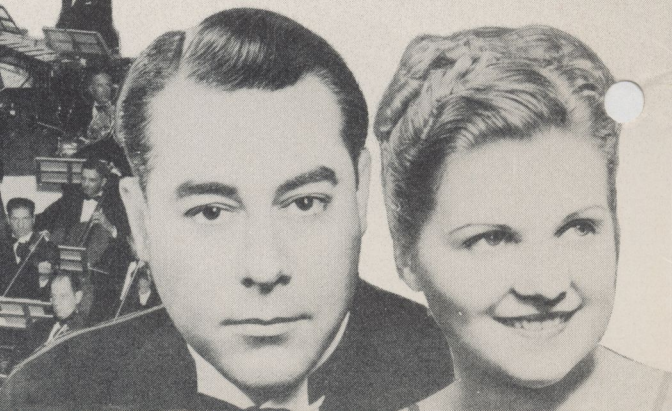
Every Saturday Night from coast to coast
over the Columbia Broadcasting System.

Atlanta.....WGST, 8:45 pm	Montgomery...WSFA, 8:45 pm
Baltimore...WCAO, 9:45 pm	Nashville...WLAC, 8:45 pm
Birmingham...WAPI, 8:45 pm	New Orleans...WWL, 8:45 pm
Boston.....WEEI, 9:45 pm	Okla. City...KOMA, 8:45 pm
Buffalo.....WKBW, 9:45 pm	Orlando.....WDBO, 9:45 pm
Charlotte...WBT, 9:45 pm	Peoria.....WMBD, 8:45 pm
Chattanooga...WDOD, 8:45 pm	Philadelphia...WCAU, 9:45 pm
Chicago.....WBBM, 8:45 pm	Pittsburgh...WJAS, 9:45 pm
Cleveland...WGAR, 9:45 pm	Richmond...WRVA, 9:45 pm
Columbus...WBNS, 9:45 pm	Portland.....KOIN, 6:45 pm
Dallas.....KRLD, 8:45 pm	Rochester...WHEC, 9:45 pm
Davenport...WOC, 8:45 pm	St. Louis...KMOX, 8:45 pm
Denver.....KLZ, 7:45 pm	San Antonio...KTSB, 8:45 pm
Detroit.....WJR, 9:45 pm	San Francisco...KSFO, 6:45 pm
Fresno.....KARM, 6:45 pm	Savannah...WTOG, 9:45 pm
Greensboro...WBIG, 9:45 pm	Seattle.....KIRO, 6:45 pm
Houston.....KTRH, 8:45 pm	Shreveport...KWKH, 8:45 pm
Indianapolis...WFBM, 8:45 pm	Spokane.....KFPY, 6:45 pm
Jacksonville...WMBR, 9:45 pm	Syracuse.....WFBL, 9:45 pm
Kansas City...KMBC, 8:45 pm	Tacoma.....KVI, 6:45 pm
Knoxville...WNOX, 8:45 pm	Tampa.....WDAE, 9:45 pm
Lincoln.....KFAB, 8:45 pm	Tulsa.....KTUL, 8:45 pm
Little Rock...KLRA, 8:45 pm	Washington...WJSV, 9:45 pm
Los Angeles...KNX, 6:45 pm	W. Palm Beach...WJNO, 9:45 pm
Louisville...WHAS, 8:45 pm	Wheeling...WWVA, 9:45 pm
Memphis.....WREC, 8:45 pm	Wichita.....KFH, 8:45 pm
Miami.....WQAM, 9:45 pm	



... And, in the daytime,
hear Mary Lee Taylor's
radio demonstrations of
delicious, appetizing
foods. See inside back cover
for stations and time.

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"Meals at Their Best"— meals that are appetite-inspiring because of the attractive, tempting appearance of the dishes—that are delicious to eat—that are well balanced—that are most wholesome and nourishing—that cost less—can be made from the 68 tested recipes in this book which have been created, tested and perfected in the Pet Milk Experimental Kitchens.

In developing these recipes full advantage has been taken of the valuable qualities which Irradiated Pet Milk possesses—qualities which make it different from ordinary milk. Here they are:

1. *It is more than twice as rich as ordinary milk.*
2. *Every drop of Irradiated Pet Milk is uniformly rich in all the food substances of pure, whole milk—it can never be skimmed milk.*
3. *All Irradiated Pet Milk is sterilized in sealed containers—always, everywhere, as surely safe as if there were no germ of disease in the world.*
4. *Irradiated Pet Milk is more easily digested than ordinary milk.*
5. *Every drop of Irradiated Pet Milk is enriched with extra "sunshine" vitamin D by irradiation with ultraviolet rays.*
6. *Irradiated Pet Milk costs less generally than ordinary milk—less than coffee cream—much less than whipping cream.*

Are these facts true? Well, so high an authority as the Council on Foods of the American Medical Association accepts them as true. The Council have examined Irradiated Pet Milk. They know how it is produced. Every statement made about it is submitted to the Council on Foods. Evidence of their acceptance of the quality of the product and of the truth of the statements made about it is found in the imprint of the seal of acceptance which the Council on Foods authorizes on the label on every can of Irradiated Pet Milk.

Every Irradiated Pet Milk label also bears the seal of the Wisconsin Alumni Research Foundation, which means that this great scientific organization makes periodic tests of the vitamin D content of Irradiated Pet Milk. The Wisconsin Alumni Research Foundation, owner of the patents under which Irradiated Pet Milk is enriched with vitamin D, is a non-commercial organization and all of its income is devoted to scientific experiment for the promotion of human welfare. Thus do two great authorities attest the quality of Irradiated Pet Milk and the truth of the statements which we make about it.



SKILLET BISCUITS

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	{ <i>all-purpose</i> FLOUR★	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups
2. Resift with	{ BAKING POWDER SALT	{ 1 1/4 tsp. / 1/3 tsp.	{ 2 1/2 tsp. / 2/3 tsp.	{ 3 3/4 tsp. / 1 tsp.
3. Work into flour mixture with pastry blender, two knives or fork	{ <i>cold</i> SHORTENING	{ 2 tablesp.	{ 4 tablesp.	{ 6 tablesp.
4. Stir in with fork	{ PET MILK <i>diluted with</i> WATER	{ 2 tablesp. / 2 tablesp.	{ 4 tablesp. / 4 tablesp.	{ 6 tablesp. / 6 tablesp.
5. Turn dough out onto lightly floured board. With floured hands pat into a round. Knead a few seconds, or until dough is smooth. Roll to 1/4-inch thickness. Cut into rounds with floured 2 1/2-inch cutter.				
6. Cook in lightly greased, hot skillet over very low heat until biscuits are brown on under side, and about an inch high. Then turn and brown other side.				
7. Makes		{ 6 biscuits	{ 12 biscuits	{ 18 biscuits

★To Substitute Prepared Biscuit Flour for All-Purpose Flour:

- Put in bowl { *prepared biscuit*
FLOUR, *lightly*
packed { 2/3 cup { 1 1/3 cups { 2 cups
- Stir in the diluted milk and proceed as directed for all-purpose flour.

NOTE: A heavy skillet is best for these biscuits, but a pancake griddle may also be used, or they may be baked in a hot oven (425° F.) until brown.

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

POPPY SEED FINGERS

Directions	Ingredients	For 2	For 4	For 6
1. Cream with a fork . . .	{ <i>soft yellow</i> CHEESE★	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
2. Add gradually	{ PET MILK SALT	{ 4 teasp. / few grains	{ 8 teasp. / 1 1/8 teasp.	{ 1/4 cup / 1/4 teasp.
3. Remove crusts from .	{ <i>sliced</i> BREAD, 3/4-inch <i>thick</i>	{ 2 slices	{ 4 slices	{ 6 slices
4. Cut each slice into four 3/4-inch strips. Spread top and sides with cheese mixture, but leave bottom plain.				
5. Sprinkle with	{ POPPY SEEDS	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
6. Put on greased baking sheet. Bake in hot oven (425° F.) 10 minutes, or until lightly browned.				
7. Makes		{ 8 fingers	{ 16 fingers	{ 2 dozen fingers
8. Serve hot with beverages, soups, salads or main dishes.				

★The cheese which comes in jars or packages is best to use in this recipe.



HELP-YOURSELF

Salmon Scallops*

Creamed Lima Beans*
and Mushrooms*

(See Creamed Vegetables)

Celery Curls Radishes
Pickles

Poppy Seed Fingers*

Peach Icebox Cake*

**Recipes in this book—See Index*



BUDGET SUPPER

Filled Frankfurters*

Creamed Broccoli*
or Carrots*

Jellied Tomato Salad

Pet Mayonnaise*

Custards with
Butterscotch Sauce*

**Recipes in this book—See Index*



MARY LEE TAYLOR says, "These Filled Frankfurters are nice enough to serve to your best guests."

GINGERBREAD WAFFLES

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	{ cake FLOUR★	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups
2. Resift with	{ SODA BAKING POWDER GINGER CINNAMON SALT	{ 1/8 teasp. 1/2 teasp. 1/2 teasp. 1/2 teasp. 1/4 teasp.	{ 1/4 teasp. 1 teasp. 1 teasp. 1 teasp. 1/2 teasp.	{ 1/2 teasp. 1 1/2 teasp. 1 1/2 teasp. 1 1/2 teasp. 3/4 teasp.
3. Cream together until light and fluffy	{ soft BUTTER or other shortening light brown SUGAR, lightly packed	{ 3 tablesp. 1/4 cup	{ 1/3 cup 1/2 cup	{ 1/2 cup 3/4 cup
4. Add and beat vigor- ously	{ EGG	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
5. Add flour mixture al- ternately with mixture of	{ dark cooking MOLASSES PET MILK VINEGAR	{ 3 tablesp. 3 tablesp. 1/2 teasp.	{ 1/3 cup 1/3 cup 1 teasp.	{ 1/2 cup 1/2 cup 1 1/2 teasp.
6. Beat until smooth after each addition. Pour about half a cup of mixture into center of a hot, preheated waffle baker. Close baker quickly, and bake about 4 minutes, or until brown. Serve with Hard Sauce (See Index).				
7. Makes		{ two 7-inch waffles	{ four 7-inch waffles	{ six 7-inch waffles

★*To Substitute All-Purpose Flour for the Cake Flour*, measure the above amounts of flour, then take out 4 teaspoons for 2; 8 teaspoons for 4 and 4 table-
spoons for 6.

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

COCONUT ROLLS

Directions	Ingredients	For 6
1. Mix together in saucepan	{ SUGAR white CORN SYRUP PET MILK diluted with WATER SALT	{ 2 cups 1 cup 1/4 cup 1/4 cup 1/8 teasp.
2. Cook to boiling point, stirring constantly. Continue cooking, stirring frequently to 234° F., or until a few drops will form a soft ball when dropped into cold water.		
3. Stir in so slowly that mixture does not stop boiling	{ PET MILK diluted with WATER BUTTER	{ 1/4 cup 1/4 cup 2 tablesp.
4. Continue cooking, stirring frequently to 248° F., or until a few drops form a firm ball when dropped into cold water. Pour into well-buttered shallow pan 10 x 16 inches. Cool until hand can be held comfortably on bottom of pan.		
5. Sprinkle with	{ shredded COCONUT	{ 1 1/2 cups (1/4 pound)
6. Starting at one of the 16-inch sides, roll up like jelly roll. Wrap in waxed paper. Let stand until firm, then cut into 1/2-inch slices. Makes about 3 dozen.		

BANANA DOUGHNUTS

Photograph on page 17

Directions	Ingredients	For 3	For 6
1. Sift before measuring	{ cake FLOUR★	{ 3 cups	{ 6 cups
2. Resift with	{ BAKING POWDER	{ 3 teasp.	{ 6 teasp.
	{ SODA	{ 1/8 teasp.	{ 1/4 teasp.
	{ SALT	{ 1 teasp.	{ 2 teasp.
3. Put in mixing bowl	{ soft SHORTENING	{ 2 tablesp.	{ 1/4 cup
	{ grated ORANGE		
	{ RIND, nutmeg or cinnamon	{ 1/2 teasp.	{ 1 teasp.
4. Blend in gradually	{ SUGAR	{ 1/2 cup	{ 1 cup
5. Slice into small bowl, then beat until creamy with rotary beater	{ ripe BANANA, peeled	{ 1 medium	{ 2 medium
6. There should be 6 tablespoons of mashed banana for 3 and 3/4 cup for 6.			
7. Add mashed banana to a mixture of	{ PET MILK	{ 1/4 cup	{ 1/2 cup
	{ VINEGAR	{ 3/4 teasp.	{ 1 1/2 teasp.
8. Let stand.			
9. Beat into sugar mixture	{ well-beaten EGG	{ 1	{ 2
10. Add flour mixture alternately with milk mixture, stirring until smooth after each addition. Begin and end with flour mixture. Divide dough into 2 parts for 3 and 3 parts for 6.			
11. Turn out, one part at a time, on well-floured board and roll to 3/8-inch thickness. Cut with floured 3-inch doughnut cutter.			
12. Fry until brown on both sides in 2 inches of fat (370° F.) hot enough to brown a 1-inch cube of bread in about 50 seconds. Drain on unglazed paper.			

NOTE: When cool, doughnuts may be rolled in granulated or powdered sugar.

★All-purpose flour may be substituted for cake flour if the quantity is reduced to 2 2/3 cups for 3 and 5 1/4 cups for 6.

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

HOT COCOA OR CHOCOLATE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together	{ COCOA	{ 4 teasp.	{ 8 teasp.	{ 1/4 cup
	{ SUGAR	{ 4 teasp.	{ 8 teasp.	{ 1/4 cup
	{ SALT	{ few grains	{ 1/8 teasp.	{ 1/4 teasp.
2. Stir in slowly	{ boiling WATER	{ 3/4 cup	{ 1 1/3 cups	{ 2 cups
3. Boil 5 minutes, stirring constantly.				
4. Add	{ PET MILK	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups
5. Heat thoroughly.				
6. Beat 1 minute with rotary egg beater while adding	{ VANILLA	{ 1/4 teasp.	{ 1/2 teasp.	{ 3/4 teasp.
7. Serve at once.				
For Hot Chocolate:				
1. Melt	{ unsweetened CHOCOLATE	{ 1/2 square	{ 1 square	{ 1 1/2 squares
2. Add sugar and salt (see quantities above) and proceed as directed for cocoa.				

PEACH ICEBOX CAKE

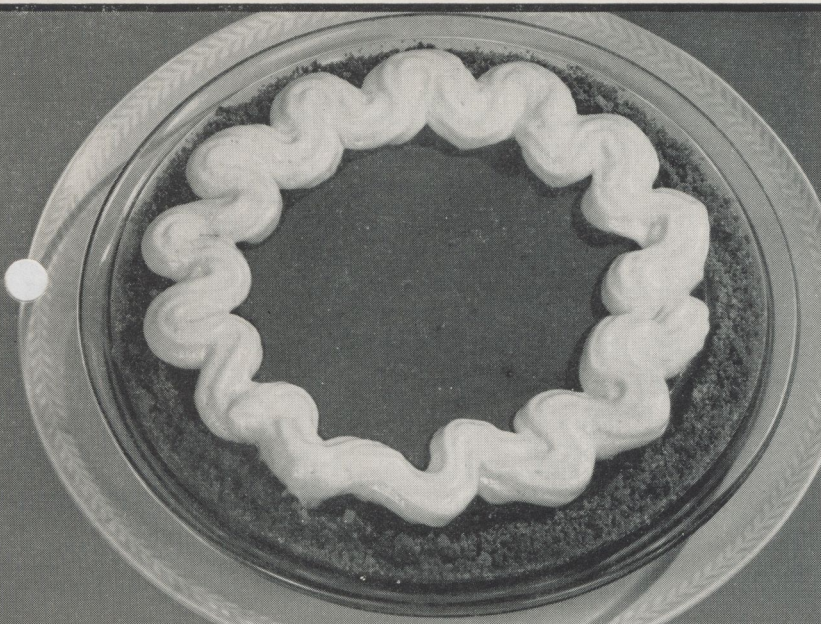
Directions	Ingredients	For 3	For 6
1. Line with waxed paper the bottom and sides of a deep, round layer cake pan measuring about.....		{ 7 inches across	{ 9 inches across
2. Let a 2-inch margin of waxed paper extend beyond edge of pan.			
3. Roll into fine crumbs.....	{ VANILLA WAFERS, 2 inches across	{ 9 (1½ oz.)	{ 18 (3 oz.)
4. Spread crumbs in bottom of prepared pan.			
5. Heat to boiling point.....	{ PEACH JUICE or water	{ 6 tablesp.	{ ¾ cup
6. Then add and stir until dissolved	{ lemon-flavored GELATIN	{ ¼ cup	{ 1 pkg.
7. Add.....	{ grated ORANGE RIND	{ ½ teasp.	{ 1 teasp.
	{ SALT	{ ⅛ teasp.	{ ¼ teasp.
8. Cool thoroughly, then stir in....	{ PET MILK	{ 6 tablesp.	{ ¾ cup
9. Chill until mixture begins to thicken.			
10. Meanwhile, put in bowl.....	{ soft BUTTER	{ 3 tablesp.	{ 6 tablesp.
11. Add gradually, creaming until light and fluffy after each addition...	{ powdered SUGAR★	{ ½ cup	{ 1 cup
12. Beat in vigorously.....	{ EGG YOLKS	{ 1	{ 2 (one at a time)
13. Continue beating while adding slowly.....	{ PET MILK	{ 1 tablesp.	{ 2 tablesp.
14. Spread carefully over crumbs in bottom of pan. Chill.			
15. Beat until stiff but not dry.....	{ EGG WHITES	{ 1	{ 2
16. Continue beating while adding..	{ powdered SUGAR★	{ 2 tablesp.	{ ¼ cup
17. Fold into chilled gelatin mixture.			
18. Spread evenly over butter mixture.			
19. Arrange over the top.....	{ canned, sliced PEACHES,★★ well drained	{ ¾ cup	{ 1½ cups
20. Cover with waxed paper. Chill until firm.			
21. At serving time, lift out of pan with aid of waxed paper, and slice.			

*For best results, powdered sugar should be free from granules and lumps.

★★Fresh or quick-frozen sliced peaches may also be used.

SPICED MILK

Directions	Ingredients	For 2	For 4	For 6
	{ PET MILK diluted with WATER	{ 1 cup	{ 2 cups	{ 3 cups
1. Heat thoroughly....	{ CINNAMON	{ 1 cup	{ 2 cups	{ 3 cups
	{ NUTMEG	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	{ SUGAR	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	{ SALT	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
		{ few grains	{ ⅛ teasp.	{ ¼ teasp.
2. Remove from heat and stir in.....	{ VANILLA	{ ½ teasp.	{ 1 teasp.	{ 1½ teasp.
3. Serve at once as a hot beverage, or on cereals or desserts. May also be served cold.				



MEATLESS MASTERPIECE

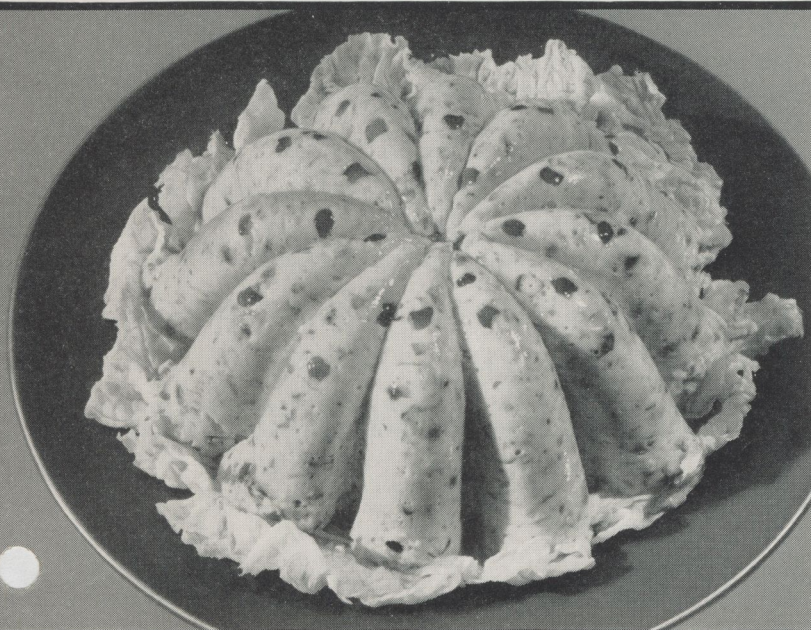
Salmon Spaghetti Ring*
filled with Creamed Peas*

Salad Bowl
(cabbage, green pepper and carrot
tossed with French Dressing*)

Rolls Butter

Fluffy Chocolate Pie*

**Recipes in this book — See Index*



NOON GET-TOGETHER

Hot Salmon Sandwiches*

Cranberry Salad*

Mincemeat Bars*

Hot Cocoa*

**Recipes in this book — See Index*



MARY LEE TAYLOR says, "In this Cranberry Salad you'll find that ground, raw cranberries, crushed pineapple and Pet Milk are perfect teammates."

DEVIL'S FOOD CAKE

Photograph on page 12

Directions	Ingredients	For 3	For 6
1. Turn on oven and set at moderately slow (350° F.).			
2. Grease 2 deep layer cake pans measuring about.		7 inches across 6 tablesp.	9 inches across ¾ cup
3. Heat to boiling point.	PET MILK diluted with WATER	¼ cup	½ cup
4. Remove from heat and stir slowly into.	COCOA★	6 tablesp.	¾ cup
5. Mix until smooth. Let stand while preparing the cake batter.			
6. Sift before measuring.	cake FLOUR★★	1 cup plus 2 tablesp.	2¼ cups
7. Resift with.	SALT	½ teasp.	1 teasp.
8. Mix thoroughly.	soft BUTTER or other shortening SODA	⅓ cup ½ teasp.	⅔ cup 1¼ teasp.
9. Add gradually, creaming until light and fluffy.	SUGAR	10 tablesp.	1¼ cups
10. Beat in vigorously.	well-beaten EGGS VANILLA	2 ½ teasp.	3 1 teasp.
11. Add flour mixture alternately with cocoa mixture, beating until smooth after each addition. Begin and end with flour mixture. Spread out in prepared pans. Bake until cakes shrink from sides of pans, or about.		20 minutes	30 minutes
12. Remove from oven and let stand in pans 5 minutes before turning out to cool.			
13. When thoroughly cooled, cover top and sides with Two-Tone Frosting (See Index).			

***To Substitute Unsweetened Chocolate for Cocoa:**

1. Melt over boiling water.	unsweetened CHOCOLATE	1½ squares	3 squares
2. Stir in hot milk and proceed as directed for cocoa.			

★★To Substitute All-Purpose Flour for Cake Flour, reduce the quantities of such flour to 1 cup for 3 and 2 cups for 6.

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

HARD SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Cream until soft.	BUTTER	4 teasp.	8 teasp.	4 tablesp.
2. Add gradually, creaming thoroughly after each addition.	powdered SUGAR	¼ cup	½ cup	¾ cup
3. Stir in, a teaspoonful at a time.	PET MILK	2 teasp.	4 teasp.	2 tablesp.
4. Beat until very light.				
5. Flavor with.	VANILLA	¼ teasp.	½ teasp.	¾ teasp.
6. Chill before serving. Serve on Spiced Date Pudding or Gingerbread Waffles (See Index).				

MINCEMEAT BARS

Directions	Ingredients	For 3	For 6
1. Break into pieces into saucepan..	{ packaged MINCE- MEAT★	{ ½ pkg. (4½ oz.)	{ 1 pkg. (9 oz.)
2. Add.....	{ WATER	{ ⅓ cup	{ ½ cup
3. Boil 3 minutes, or until mixture is thick, stirring constantly. Cool.			
4. Turn on oven and set at moderately slow (350° F.).			
5. Grease well one 9-inch square pan for 3 and two 9-inch square pans for 6.			
6. Sift before measuring.....	{ cake FLOUR★★	{ 1⅛ cups	{ 2¼ cups
7. Resift with.....	{ BAKING POWDER SALT	{ 1 teasp. ¼ teasp.	{ 2 teasp. ½ teasp.
8. Mix together thoroughly.....	{ melted BUTTER or other shortening light brown SUGAR, lightly packed	{ ¼ cup 1 cup	{ ½ cup 2 cups
9. Beat in vigorously.....	{ EGG	{ 1	{ 2 (one at a time)
10. Then stir in cooled mincemeat.			
11. Add flour mixture alternately with a mixture of.....	{ PET MILK VANILLA	{ 2 tablesp. ½ teasp.	{ ¼ cup 1 teasp.
12. Begin and end with flour mixture, beating until smooth after each addition. Put in prepared pan. Bake 40 minutes, or until cake shrinks from sides of pan. Cool, then cut into bars about 1½ x 3 inches long.			
13. Makes about.....		{ 1½ dozen	{ 3 dozen

★Bulk or bottled mincemeat may be substituted for the packaged variety if you omit the water and cooking. Simply add the mincemeat to egg mixture, using ½ cup for 3, and 1 cup for 6.

★★All-purpose flour may be substituted for the cake flour if the quantity is reduced to 1 cup for 3 and 2 cups for 6.

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

CUSTARDS WITH BUTTERSCOTCH SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Press lightly into bottom of 2, 4 or 6 custard cups, dividing equally...	{ light brown SUGAR, lightly packed	{ ⅓ cup	{ ⅔ cup	{ 1 cup
2. Mix together.....	{ slightly beaten EGGS PET MILK diluted with WATER SALT	{ 1 ⅓ cup ⅓ cup few grains	{ 2 ⅔ cup ⅔ cup ⅛ teasp.	{ 3 1 cup 1 cup ¼ teasp.
3. Put milk mixture carefully over brown sugar, pouring slowly from a cup.				
4. Set cups in pan or skillet containing about an inch of hot water.				
5. Cover with brown or waxed paper and boil very slowly for 45 minutes, or until knife inserted in custard comes out clean. Cool, but do not chill. Turn out and serve with the butterscotch sauce in bottom of cups.				

CHERRY CREAM PIE

Photograph on page 27

Directions	Ingredients	For 2	For 4	For 6
1. Melt.....	{ BUTTER	{ 2 tablesp.	{ 4 tablesp.	{ 2 tablesp.
2. Blend in mixture of..	{ SUGAR	{ 1/3 cup	{ 2/3 cup	{ 1 cup
	{ CORNSTARCH	{ 4 tablesp.	{ 8 tablesp.	{ 1/4 cup
	{ SALT	{ 1/8 tablesp.	{ 1/4 tablesp.	{ 1/2 tablesp.
3. Stir in.....	{ PET MILK	{ 1/3 cup	{ 2/3 cup	{ 1 cup
	{ diluted with			
	{ WATER	{ 1/3 cup	{ 2/3 cup	{ 1 cup
4. Cook over boiling water 20 minutes, stirring frequently.				
5. Remove from heat	{ slightly beaten EGG	{ 1	{ 1	{ 2
and stir into.....	{ YOLK			
6. Return to heat and cook 2 minutes longer.				
7. Add.....	{ VANILLA	{ 3/4 tablesp.	{ 1 1/2 tablesp.	{ 2 1/4 tablesp.
8. Cool.				
9. Drain well.....	{ pitted CHERRIES★	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups (No. 2 can)
10. Put in bottom of a Baked Pastry Shell (See Below). Cover with cooled custard.				
11. Beat until stiff.....	{ EGG WHITE	{ 1	{ 1	{ 2
12. Beat in gradually...	{ SUGAR	{ 2 tablesp.	{ 2 tablesp.	{ 1/4 cup
13. Spread on top of pie. Bake in slow oven (300° F.) 15 minutes, or until brown.				

★Cherries may be cooked or canned and either the sweet or sour variety.

UNBAKED PASTRY

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	{ cake FLOUR★	{ ½ cup	{ ⅔ cup	{ 1 cup
2. Resift with	{ SALT	{ ¼ teasp.	{ ⅓ teasp.	{ ½ teasp.
3. Work into flour with pastry blender, two knives or fork	{ cold SHORTENING	{ 2 tablesp.	{ 3 tablesp.	{ ¼ cup
4. When mixture has the appearance of small peas, gradually stir in . . .	{ PET MILK diluted with WATER	{ 1 tablesp. 1 tablesp.	{ 4 teasp. 4 teasp.	{ 1½ tablesp. 1½ tablesp.
5. Roll out on floured board to ⅛-inch thickness.				
6. Line with pastry	{ 2 tart pans, 4 in. across	{ 7-inch pie pan	{ 9-inch pie pan	
7. Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge.				

★To Substitute All-Purpose Flour for the Cake Flour, increase the shortening to 2½ tablespoons for 2; ¼ cup for 4 and ⅓ cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; 4½ teaspoons for 4 and 2 tablespoons for 6.

★To Substitute All-Purpose Flour for the Cake Flour, increase the shortening to 2 1/2 tablespoons for 2; 1/4 cup for 4 and 1/3 cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; 4 1/2 teaspoons for 4 and 2 tablespoons for 6.

For Baked Pastry Shell:

1. Line pan with Unbaked Pastry. Pinch pastry with fingers to make fancy edge. Prick bottom and sides of pastry with fork. Bake in hot oven (425° F.) 10 minutes, or until brown. Cool.

SPICED DATE PUDDING

Directions	Ingredients	For 2	For 4	For 6
1. Turn on oven and set at moderately slow (350° F.).				
2. Grease a baking dish measuring about . . .		{ 6 inches across	{ 7 inches across	{ 8 inches across
3. Sift before measuring {	<i>all-purpose</i> FLOUR	{ ½ cup	{ 1 cup	{ 1½ cups
4. Resift with {	SODA	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	SALT	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	CINNAMON	{ ⅛ teasp.	{ ¼ teasp.	{ ⅓ teasp.
	NUTMEG	{ ⅛ teasp.	{ ¼ teasp.	{ ⅓ teasp.
	CLOVES	{ ⅛ teasp.	{ ¼ teasp.	{ ⅓ teasp.
5. Mix together {	PET MILK	{ 3 tablesp.	{ ½ cup	{ ½ cup
	dark CORN SYRUP	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
6. Put in bowl {	soft BUTTER or other shortening	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
7. Add gradually, mixing well after each addition {	SUGAR	{ 3½ tablesp.	{ 7 tablesp.	{ ⅔ cup
8. Beat in vigorously . . . {	<i>well-beaten</i> EGG	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
9. Then add and mix well {	<i>finely cut, pitted</i> DATES	{ ¼ cup	{ ½ cup	{ ¾ cup
10. Add flour mixture alternately with milk mixture. Mix until smooth after each addition. Begin and end with flour. Put batter in prepared baking dish.				
11. Cover and bake until pudding shrinks { from sides of dish, or about {		{ 40 minutes	{ 50 minutes	{ 1 hour
12. Keep covered and let stand in baking dish about 5 minutes. Turn out and serve warm with Hard Sauce or Vanilla Sauce (See Index).				

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

PET GARNISH

Photographed on Fluffy Chocolate Pie — page 7

Directions	Ingredients	For 3	For 6
1. Soak for 5 minutes {	<i>plain, unflavored</i> GELATIN	{ ⅓ teasp.	{ ¾ teasp.
	<i>in cold</i> WATER	{ 1½ teasp.	{ 1 tablesp.
2. Scald over boiling water {	PET MILK	{ ¼ cup	{ ½ cup
3. Add gelatin and stir until dissolved. Pour into small, enameled bowl and chill until icy cold before whipping. Then whip vigorously with rotary egg beater, or electric beater at high speed, until stiff.			
4. Fold in {	<i>powdered</i> SUGAR	{ 2¼ teasp.	{ 1½ tablesp.
	VANILLA	{ ½ teasp.	{ 1 teasp.
5. Drop by spoonfuls or press through pastry tube on top of cold Fluffy Chocolate Pie (See Index). Chill before serving.			

MEAL-IN-A-DISH

Deep Dish Salmon Pie*
Mixed Green Salad
Pet Mayonnaise*
Peach Charlotte*

**Recipes in this book—See Index*



BIRTHDAY DINNER

Fish or Seafood Cocktail
(serve with Pet Cocktail Sauce*)
Broiled Chops
Scalloped Potatoes*
Creamed Green Beans*
Pineapple Salad
French Dressing*
Hot Rolls Jelly Butter
Ice Cream or Sherbet
Devil's Food Cake*
Two-Tone Frosting*

**Recipes in this book—See Index*



MARY LEE TAYLOR says, "Cherish the recipe for this Devil's Food Cake if you're searching for one with a rich mahogany color."

CHERRY GEMS

Photograph on page 17

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	PET MILK diluted with WATER SUGAR SALT cooked RICE★ grated LEMON RIND	1/4 cup 4 teasp. 2 tablesp. few grains 1 cup 1/3 teasp.	1/2 cup 8 teasp. 4 tablesp. 1/8 teasp. 2 cups 3/4 teasp.	3/4 cup 1/4 cup 6 tablesp. 1/4 teasp. 3 cups 1 1/4 teasp.
2. Stir into.....	slightly beaten EGG	1 (yolk only)	1 (yolk only)	1 (whole)
3. Cook over boiling water until mixture thickens. Cool.				
4. Press rice mixture into bottom and sides of 2, 4 or 6 individual serving dishes, leaving a hollow in the center. Chill.				
5. Mix together in sauce-pan.....	SUGAR CORNSTARCH SALT	1/3 cup 1 tablesp. few grains	2/3 cup 2 tablesp. few grains	1 cup 3 tablesp. 1/8 teasp.
6. Add and stir until smooth.....	CHERRY JUICE WATER	6 tablesp. 2 tablesp.	1/2 cup 3 tablesp.	3/4 cup 1/4 cup
7. Boil slowly 10 minutes, stirring frequently. Cover and cool thoroughly. Put half of cooled cherry juice mixture in rice-lined dishes.				
8. Divide among dishes	sour, pitted, drained CHERRIES, cooked or canned	2/3 cup	1 1/3 cups	1 3/4 cups (No. 2 can)
9. Cover cherries with remaining cherry juice. Serve cold if desired.				

★You'll need to cook until tender, 1/4 cup rice in 2 1/2 cups boiling water and 1/2 teasp. salt for 2; 1/2 cup rice in 4 1/2 cups boiling water and 1 teasp. salt for 4 and 3/4 cup rice in 6 cups boiling water and 1 1/2 teasp. salt for 6.

TWO-TONE FROSTING

Photographed on Devil's Food Cake—page 12

Directions	Ingredients	For 3	For 6
1. Put into bowl.....	soft BUTTER	1 tablesp.	2 tablesp.
2. Blend in gradually with back of spoon.....	powdered SUGAR	1½ cups (about ½ lb.)	3 cups (about 1 lb.)
3. Stir in slowly until mixture will hold its shape.....	PET MILK	7 teasp.	4½ tablesp.
4. Add.....	VANILLA	¾ teasp.	1½ teasp.
5. Beat until smooth and creamy.			
6. Take out and put into small bowl, 2 tablespoons of mixture for 3 and ¼ cup mixture for 6.			
7. To the smaller amount, add.....	COCOA★ PET MILK	2 tablesp. 1½ teasp.	¼ cup 1 tablesp.
8. Mix thoroughly, cover and let stand until needed.			
9. Spread white mixture on top and sides of Devil's Food Cake (See Index).			
10. Spread dark mixture in swirls over white mixture on top of cake.			
★To Substitute Unsweetened Chocolate for Cocoa:			
1. Melt over boiling water.....	unsweetened CHOCOLATE	½ square	1 square
2. Add to smaller amount along with milk, and proceed as directed for cocoa.			

FLUFFY CHOCOLATE PIE

Photograph on page 7

Directions	Ingredients	For 3	For 6
1. Rub with butter the bottom and sides of pie pan measuring about.....		{ 7 inches across	{ 9 inches across
2. Roll into fine crumbs.....	{ GRAHAM CRACKERS, 2½ inches square	{ 6	{ 8
3. Mix with the crumbs.....	{ SUGAR melted BUTTER	{ 4 teasp. 2 teasp.	{ 2 tablesp. 1 tablesp.
4. Spread crumb mixture on bottom and sides of prepared pan.			
5. Turn on oven and set at moderately slow (350° F.).			
6. Mix together in saucepan.....	{ SUGAR COCOA★ FLOUR SALT	{ 3 tablesp. ¼ cup 1½ tablesp. few grains	{ 6 tablesp. ½ cup 3 tablesp. ⅛ teasp.
7. Stir in slowly.....	{ PET MILK diluted with WATER	{ 6 tablesp. ¼ cup	{ ¾ cup ½ cup
8. Add.....	{ BUTTER	{ 1 tablesp.	{ 2 tablesp.
9. Bring to a boil, stirring constantly. Continue to stir until thick.			
10. Remove from heat and stir into..	{ well-beaten EGG YOLK	{ 1	{ 2
11. Cool, then add.....	{ VANILLA	{ ½ teasp.	{ 1 teasp.
12. Fold in.....	{ stiffly beaten EGG WHITE	{ 1	{ 2
13. Pour into prepared pan and bake until firm, or about		{ 30 minutes	{ 45 minutes
14. Cool. Serve with Pet Garnish (See Index).			

*To Substitute Unsweetened Chocolate for Cocoa:

1. Melt over boiling water..... { unsweetened CHOCOLATE { 1 square { 2 squares
2. Stir in mixture of sugar, flour, salt and diluted milk, and proceed as directed for cocoa.

VANILLA SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together in sauce-pan.....	{ SUGAR FLOUR SALT	{ ⅓ cup 2 teasp. few grains	{ ⅔ cup 4 teasp. ⅛ teasp.	{ 1 cup 2 tablesp. ¼ teasp.
2. Stir in slowly.....	{ PET MILK diluted with WATER	{ 6 tablesp. ⅓ cup	{ ⅔ cup ½ cup	{ 1 cup ¾ cup
3. Boil slowly 2 minutes, stirring constantly.				
4. Remove from heat and add.....	{ BUTTER VANILLA	{ 1 teasp. ¾ teasp.	{ 2 teasp. 1½ teasp.	{ 1 tablesp. 2¼ teasp.
5. Serve warm or cold on Spiced Date Pudding (See Index), or other desserts.				

PEACH CHARLOTTE

Photograph on back cover

Directions	Ingredients	For 3	For 6
1. Chill until icy cold.....	{ PET MILK	{ ¼ cup	{ ½ cup
2. Rub with vegetable oil a mold measuring about.....	{	{ 6 inches across	{ 8 inches across
3. Drain and save juice from.....	{ <i>canned, sliced</i> PEACHES★	{ 1 cup	{ 2 cups (No. 2 can)
4. There should be ½ cup juice for 3 and 1 cup juice for 6. If not, add water.			
5. Melt over boiling water.....	{ MARSHMALLOWS in PET MILK SALT	{ 8 2 tablesp. ⅛ teasp.	{ 16 ¼ cup ¼ teasp.
6. Heat peach juice to boiling point.			
7. Add and stir until dissolved.....	{ <i>lemon-flavored</i> GELATIN	{ ¼ cup (½ pkg.)	{ ½ cup (1 pkg.)
8. Stir gelatin mixture into marshmallow mixture, mixing well. Cool.			
9. Garnish prepared mold with ¼ cup peaches for 3 and ½ cup peaches for 6.			
10. Cut remaining peaches into small pieces. Add the cut peaches to gelatin mixture. Chill until almost firm. Whip chilled milk with rotary beater, or electric beater at high speed, until fluffy.			
11. Then add.....	{ LEMON JUICE	{ 1½ teasp.	{ 1 tablesp.
12. Continue whipping until stiff. Fold into chilled gelatin mixture. Put in prepared mold, and chill until firm. Unmold and serve garnished with additional sliced peaches if desired.			

★Fresh or quick-frozen peaches may be used if water replaces peach juice.

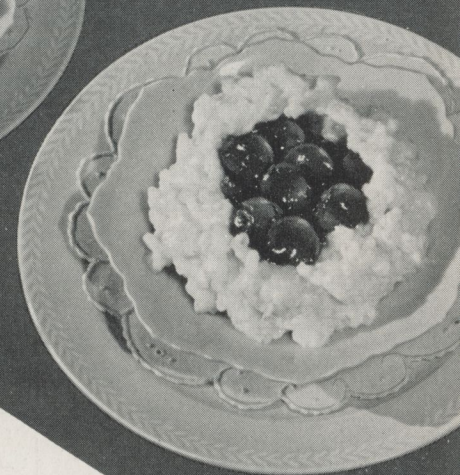
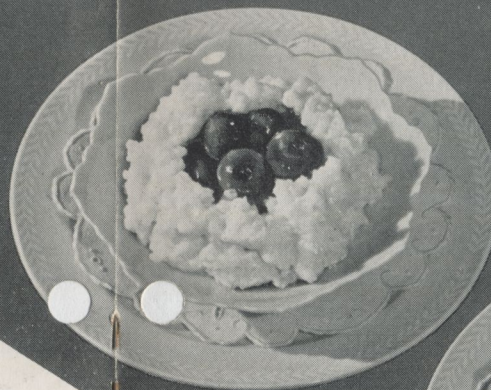
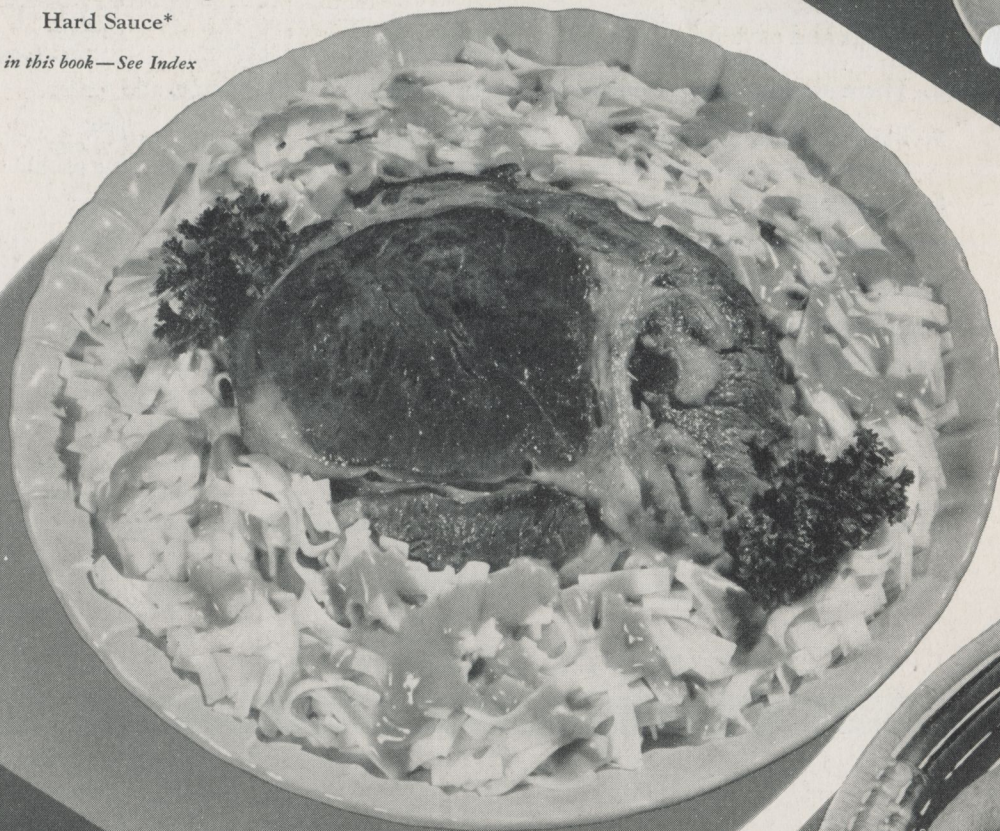
PET COCKTAIL SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	{ CATSUP Worcestershire SAUCE <i>grated</i> HORSE-RADISH PET MAYONNAISE (see index) SALT PEPPER <i>finely cut</i> PARSLEY	{ 2 tablesp. ½ teasp. 1 teasp. 2 tablesp. ¼ teasp. few grains 2 teasp.	{ 4 tablesp. 1 teasp. 2 teasp. 4 tablesp. ⅓ teasp. few grains 4 teasp.	{ 6 tablesp. 1½ teasp. 1 tablesp. 6 tablesp. ½ teasp. ⅛ teasp. 2 tablesp.
2. Chill thoroughly.				
3. Whip with rotary egg beater until light and fluffy.....	{ chilled PET MILK	{ ¼ cup	{ ⅓ cup	{ ½ cup
4. Add.....	{ LEMON JUICE	{ 1½ teasp.	{ 2 teasp.	{ 1 tablesp.
5. Continue whipping until stiff. Then fold in catsup mixture. Serve over well-chilled shrimps, lobsters, crabmeat, oysters, etc.				

FOR MEN, TOO

Spiced Pot Roast* with Noodles
Creamed Onions*
Stewed Tomatoes
Celery Pickles
Skillet Biscuits*
Spiced Date Pudding*
Hard Sauce*

**Recipes in this book—See Index*



PARTY LUNCHEON

Oyster Casserole*
Mixed Vegetable Salad
French Dressing*
Poppy Seed Fingers*
Cherry Gems*

**Recipes in this book—See Index*



MARY LEE TAYLOR says, "The recipe for these Banana Doughnuts is a perfect example of how you can replace sour cream with a mixture of Pet Milk and vinegar. Do try it."

SUNDAY BREAKFAST

Grapefruit
Stuffed Eggs Surprise*
Banana Doughnuts*

**Recipes in this book—See Index*

SPICED POT ROAST

Photograph on page 16

Directions	Ingredients	For 2	For 4	For 6
1. Mix together	{ SALT PEPPER	{ $\frac{3}{4}$ teasp. few grains	{ $1\frac{1}{2}$ teasp. $\frac{1}{8}$ teasp.	{ $2\frac{1}{4}$ teasp. $\frac{1}{4}$ teasp.
2. Sprinkle on all sides of	{ BEEF CHUCK or rump	{ 1 pound	{ 2 pounds	{ 3 pounds
3. Put meat in bowl with a mixture of	{ VINEGAR WATER whole CLOVES BAY LEAF PIECES, about 1-inch square ONION, thinly sliced	{ $\frac{1}{4}$ cup 7 tablesp. 2 1 $\frac{1}{4}$ cup	{ $\frac{1}{2}$ cup $\frac{2}{3}$ cup 4 2 $\frac{1}{2}$ cup	{ $\frac{3}{4}$ cup $\frac{3}{4}$ cup 6 3 $\frac{3}{4}$ cup
4. Cover and store in refrigerator overnight. When ready to cook, remove beef and drain. Save vinegar mixture.				
5. Heat in heavy skillet or Dutch oven	{ FAT	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
6. Add beef and brown on all sides. Then add vinegar mixture. Cover and cook slowly until beef is tender, or about		{ 1 hour	{ $1\frac{1}{2}$ hours	{ 2 hours
7. Meanwhile, boil 20 minutes, or until tender	{ broken NOODLES, $\frac{1}{4}$ -inch wide* in boiling WATER SALT	{ 1 cup 3 cups $\frac{3}{4}$ teasp.	{ 2 cups 6 cups $1\frac{1}{2}$ teasp.	{ 3 cups 8 cups 2 teasp.
8. Drain and keep hot.				
9. When beef is tender, remove to warm platter. Arrange noodles around beef and keep hot.				
10. Stir into liquid in skillet a mixture of	{ FLOUR WATER	{ 2 teasp. 2 teasp.	{ 4 teasp. 4 teasp.	{ 2 tablesp. 2 tablesp.
11. Boil 2 minutes, stirring constantly.				
12. Heat slowly to boiling point	{ PET MILK	{ $\frac{1}{3}$ cup	{ $\frac{2}{3}$ cup	{ 1 cup
13. Remove from heat and stir liquid in skillet into heated milk. Pour over noodles and serve at once.				

*Broken macaroni or spaghetti may be substituted for the noodles in this recipe if the amounts are reduced to $\frac{2}{3}$ cup for 2; $1\frac{1}{3}$ cups for 4 and 2 cups for 6. Rinse in hot water after cooking, then drain.

TOMATO JUICE COCKTAIL

Directions	Ingredients	For 2	For 4	For 6
1. Chill	{ TOMATO JUICE	{ $\frac{3}{4}$ cup	{ $1\frac{1}{2}$ cups	{ $2\frac{1}{4}$ cups
	{ PET MILK	{ $\frac{1}{4}$ cup	{ $\frac{1}{2}$ cup	{ $\frac{3}{4}$ cup
2. Stir slowly into	{ CELERY SALT (optional) SALT PEPPER	{ $\frac{1}{8}$ teasp. $\frac{1}{4}$ teasp. few grains	{ $\frac{1}{4}$ teasp. $\frac{1}{2}$ teasp. few grains	{ $\frac{1}{3}$ teasp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
3. Mix thoroughly and chill before serving.				

PET SCRAPPLE

Directions	Ingredients	For 2	For 4	For 6
1. Cook until brown...	<i>bulk</i> PORK SAUSAGE	$\left\{ \begin{array}{l} \frac{2}{3} \text{ cup} \\ (1\frac{1}{3} \text{ lb.}) \end{array} \right\}$	$\left\{ \begin{array}{l} 1\frac{1}{3} \text{ cups} \\ (\frac{2}{3} \text{ lb.}) \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ cups} \\ (1 \text{ lb.}) \end{array} \right\}$
2. Break up sausage with fork during cooking. Drain off any fat.				
3. Add.....	PET MILK <i>diluted with</i> WATER	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \frac{1}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} 1 \text{ cup} \\ \frac{2}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} 1\frac{1}{2} \text{ cups} \\ 1 \text{ cup} \end{array} \right\}$
4. Heat to the boiling point.				
5. Stir in slowly, so that mixture does not stop boiling.....	CORN MEAL SALT PEPPER	$\left\{ \begin{array}{l} 3 \text{ tablesp.} \\ \text{few grains} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{3} \text{ cup} \\ \frac{1}{8} \text{ teas.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ \frac{1}{8} \text{ teas.} \end{array} \right\}$
6. Boil 5 minutes, stirring constantly. Pour immediately into wet mold. Chill until firm. Unmold and cut into $\frac{1}{2}$ -inch slices.				
7. Roll slices in.....	<i>fine corn flake or</i> <i>bread</i> CRUMBS	$\left\{ \begin{array}{l} \frac{1}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{2}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} 1 \text{ cup} \end{array} \right\}$
8. Dip in.....	PET MILK	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \end{array} \right\}$
9. Roll again in remaining crumbs. Brown on both sides in $\frac{1}{8}$ inch hot fat. Serve at once with maple syrup or honey if desired.				

NOTE: Hominy grits may be used in place of the corn meal. If soaked overnight, cover and cook with the sausage and diluted milk over boiling water for $\frac{1}{2}$ hour. If not soaked, increase the cooking period to 1 hour.

STUFFED EGGS SURPRISE

Directions	Ingredients	For 2	For 4	For 6
1. Turn on oven and set at moderately slow (350° F.).				
2. Cut in halves lengthwise and remove yolks from.....	<i>hard-cooked</i> EGGS	$\left\{ \begin{array}{l} 2 \end{array} \right\}$	$\left\{ \begin{array}{l} 4 \end{array} \right\}$	$\left\{ \begin{array}{l} 6 \end{array} \right\}$
3. Save whites.				
4. Mash yolks, then stir in.....	PET MILK dry MUSTARD	$\left\{ \begin{array}{l} 4 \text{ teas.} \\ \frac{1}{4} \text{ teas.} \end{array} \right\}$	$\left\{ \begin{array}{l} 8 \text{ teas.} \\ \frac{1}{2} \text{ teas.} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{3}{4} \text{ teas.} \end{array} \right\}$
5. Add and mix thoroughly.....	CORNEB BEEF HASH, <i>cooked or</i> <i>canned</i>	$\left\{ \begin{array}{l} \frac{2}{3} \text{ cup} \\ (5\frac{1}{2}\text{-oz. can}) \end{array} \right\}$	$\left\{ \begin{array}{l} 1\frac{1}{3} \text{ cups} \\ (10\frac{1}{2}\text{-oz. can}) \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ cups} \\ (1\text{-lb. can}) \end{array} \right\}$
6. Divide mixture among hard-cooked egg whites.				
7. Put in greased baking dish measuring about		$\left\{ \begin{array}{l} 6 \text{ inches} \\ \text{across} \end{array} \right\}$	$\left\{ \begin{array}{l} 7 \text{ inches} \\ \text{across} \end{array} \right\}$	$\left\{ \begin{array}{l} 8 \text{ inches} \\ \text{across} \end{array} \right\}$
8. Meanwhile, mix together.....	grated AMERICAN CHEESE PET MILK SALT PEPPER	$\left\{ \begin{array}{l} 6 \text{ tablesp.} \\ \frac{1}{3} \text{ cup} \\ \frac{1}{8} \text{ teas.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \\ \frac{2}{3} \text{ cup} \\ \frac{1}{4} \text{ teas.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} 1\frac{1}{4} \text{ cups} \\ 1 \text{ cup} \\ \frac{1}{2} \text{ teas.} \\ \frac{1}{8} \text{ teas.} \end{array} \right\}$
9. Cook over boiling water until cheese is melted and sauce is smooth, stirring constantly. Pour the sauce over the stuffed eggs in baking dish. Bake 15 minutes, or until sauce is bubbly. Serve at once.				

CORNED BEEF AND MACARONI LOAF

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender	<i>broken</i> MACARONI or spaghetti★ in boiling WATER SALT	$\frac{1}{2}$ cup $2\frac{1}{2}$ cups $\frac{1}{2}$ teasp.	1 cup $4\frac{1}{2}$ cups 1 teasp.	$1\frac{1}{2}$ cups 6 cups $1\frac{1}{2}$ teasp.
2. Drain and rinse with hot water.				
3. Turn on oven and set at moderately slow (350° F.).				
4. Grease a loaf pan measuring about		$6 \times 3 \times 2\frac{1}{2}$ inches deep	$7 \times 3 \times 3$ inches deep	$8 \times 4 \times 3$ inches deep
5. Mix together	grated AMERICAN CHEESE PET MILK SALT dry MUSTARD PEPPER	1 cup $\frac{1}{4}$ cup $\frac{1}{4}$ teasp. $\frac{1}{4}$ teasp. few grains	$1\frac{3}{4}$ cups $\frac{1}{2}$ cup $\frac{1}{2}$ teasp. $\frac{1}{2}$ teasp. few grains	$2\frac{1}{2}$ cups ($\frac{1}{2}$ lb.) $\frac{3}{4}$ cup $\frac{3}{4}$ teasp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
6. Cook over boiling water until cheese melts and mixture is smooth, stirring frequently.				
7. Remove from heat and add macaroni, mixing well.				
8. Cut in $\frac{1}{4}$ -inch slices.	cooked or canned CORNED BEEF★★	$\frac{1}{4}$ pound	$\frac{1}{2}$ pound	$\frac{3}{4}$ pound
9. Arrange in prepared pan in alternate layers with macaroni mixture, having 3 layers of each and starting with corned beef on the bottom.				
10. Bake until firm and lightly browned, or about		$\frac{3}{4}$ hour	1 hour	$1\frac{1}{4}$ hours
11. Remove from oven, loosen sides of mixture with knife and let stand in pan 5 minutes.				
12. Turn out and serve at once, garnished with sliced, broiled tomatoes if desired.				

★Broken noodles may be substituted for macaroni or spaghetti if quantities are increased to $\frac{3}{4}$ cup for 2, $1\frac{1}{2}$ cups for 4 and $2\frac{1}{4}$ cups for 6.

★★If canned corned beef is used, chill in the can to make slicing easy.

PET GRAVY

Directions	Ingredients	For 2	For 4	For 6
1. Drain off all fat remaining in meat pan but		1 tablesp.	2 tablesp.	3 tablesp.
2. Blend in	FLOUR SALT PEPPER	1 tablesp. $\frac{1}{4}$ teasp. few grains	2 tablesp. $\frac{1}{2}$ teasp. few grains	3 tablesp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
3. Stir until brown.				
4. Then stir in slowly . .	VEGETABLE LIQUID★	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
5. Boil 2 minutes, stirring constantly.				
6. Add	PET MILK	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
7. Heat thoroughly, but do not boil. Serve at once.				

★Meat stock or water may be substituted for liquid drained off cooked or canned vegetables. Bacon fat or meat drippings may be used instead of fat remaining from fried or roasted meat.

The Pet Milk Cookbook is approved by Good Housekeeping Institute. The 700 recipes for everything from soup to dessert are divided into chapters by a convenient marginal index. Every chapter is illustrated by a beautiful, realistic colored illustration of an attractive dish. Experienced cooks will find this cookbook very helpful—those without experience will soon discover that it will help them learn to cook. And every woman who is interested in preparing food that is delicious and attractive and most wholesome will appreciate the variety of the dishes

covered by the recipes in this book.

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The following subjects are a few of those covered in this 200-page loose-leaf cookbook:

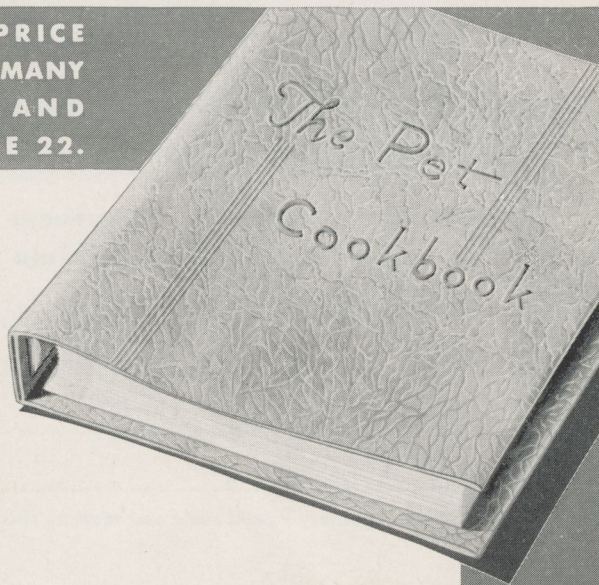
The Vitamins, Sources and Action in Body—Composition and Caloric Value of Pet Milk, Ordinary Milk, Coffee Cream, Whipping Cream—Definitions of Cooking Terms—Temperature Guides—Tables of Weights and Measures—Things to Remember When Making Candy—Frozen Desserts, for regular freezer, for mechanical refrigerator, to be molded and packed

in ice and salt—Whipping Pet Milk, including recipes for Molded Decoration on Cakes, Toppings, Whipped Sauces, Garnish on Soups—Menus for Adults, for Children, for Parties, for Holidays and Special Occasions, for Lenten Dinners—Planning Meals for 2, and groups of 24 and 48—Table of Leftovers and List of Recipes which will use them.

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THIS PET MILK COOKBOOK—PRICE \$1.00—WILL SAVE YOU ITS COST MANY TIMES OVER ON YOUR MILK AND CREAM BILL. USE COUPON PAGE 22.

The 200-page loose-leaf Pet Milk Cookbook, with its tested and approved recipes and balanced menus, makes an attractive, appropriate gift—for a bride • for a shower • as a prize for a bridge party • for a friend's birthday.



PET MAYONNAISE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together in bowl	{ SALT PAPRIKA dry MUSTARD PEPPER	{ 1/4 teasp. 1/4 teasp. 1/4 teasp. few grains	{ 1/2 teasp. 1/2 teasp. 1/2 teasp. 1/8 teasp.	{ 3/4 teasp. 3/4 teasp. 3/4 teasp. 1/4 teasp.
2. Stir in	{ PET MILK	{ 3 tablesp.	{ 1/3 cup	{ 1/2 cup
3. Beat in gradually . . .	{ SALAD OIL	{ 1/2 cup	{ 1 cup	{ 1 1/2 cups
4. Stir in	{ LEMON JUICE	{ 4 teasp.	{ 2 1/2 tablesp.	{ 1/4 cup
5. Makes	{	{ 3/4 cup	{ 1 1/2 cups	{ 2 1/4 cups
6. Keep in refrigerator in covered jar and use as needed.				

FRENCH DRESSING

Directions	Ingredients	For 2	For 4	For 6
1. Put in mixing bowl . .	{ SALT PEPPER PAPRIKA	{ 1 teasp. 1/2 teasp. 1/2 teasp.	{ 2 teasp. 1 teasp. 1 teasp.	{ 3 teasp. 1 1/2 teasp. 1 1/2 teasp.
2. Stir in	{ VINEGAR	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
3. Stir in slowly	{ SALAD OIL	{ 1/2 cup	{ 1 cup	{ 1 1/2 cups
4. Stir into	{ PET MILK	{ 2 tablesp.	{ 4 tablesp.	{ 6 tablesp.

5. Beat with rotary egg beater until well blended before serving. Serve on vegetable or egg salads, or green salads, or use for any purpose you would have for French dressing.

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HAM AND NOODLE SPECIAL

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender	<i>broken</i> NOODLES★ <i>in boiling</i> WATER SALT	$\frac{3}{4}$ cup $2\frac{1}{2}$ cups $\frac{1}{2}$ tablesp.	$\{ \begin{array}{l} 1\frac{1}{2} \text{ cups} \\ 4\frac{1}{2} \text{ cups} \\ 1 \text{ tablesp.} \end{array} \}$	$\{ \begin{array}{l} 2\frac{1}{4} \text{ cups} \\ 6 \text{ cups} \\ 1\frac{1}{2} \text{ tablesp.} \end{array} \}$
2. Drain, then arrange in warm serving dish to form a nest. Keep hot.				
3. While noodles are cooking, melt in saucepan	BUTTER or other shortening	2 tablesp.	1 tablesp.	$1\frac{1}{2}$ tablesp.
4. Blend in	FLOUR SALT PEPPER	1 tablesp. $\frac{1}{4}$ tablesp. few grains	$\{ \begin{array}{l} 2 \text{ tablesp.} \\ \frac{1}{2} \text{ tablesp.} \\ \text{few grains} \end{array} \}$	$\{ \begin{array}{l} 3 \text{ tablesp.} \\ \frac{3}{4} \text{ tablesp.} \\ \frac{1}{8} \text{ tablesp.} \end{array} \}$
5. Stir in slowly	vegetable LIQUID or water	6 tablesp.	$\frac{2}{3}$ cup	1 cup
6. Boil 2 minutes, stirring constantly.				
7. Then stir in	PET MILK	6 tablesp.	$\frac{2}{3}$ cup	1 cup
8. Divide the mixture at once into two equal portions.				
9. To one portion of sauce add	<i>diced</i> HAM, <i>baked</i> or <i>boiled</i>	$\frac{2}{3}$ cup	$\{ \begin{array}{l} 1\frac{1}{3} \text{ cups} \end{array} \}$	$\{ \begin{array}{l} 2 \text{ cups} \end{array} \}$
10. To the other portion of sauce add drained, cooked or canned	PEAS <i>diced</i> CARROTS	$\frac{3}{4}$ cup $\frac{1}{3}$ cup	$\{ \begin{array}{l} 1\frac{1}{2} \text{ cups} \\ \frac{2}{3} \text{ cup} \end{array} \}$	$\{ \begin{array}{l} 2\frac{1}{4} \text{ cups} \\ \text{(No. 2 can)} \\ 1 \text{ cup} \end{array} \}$
11. Heat both mixtures thoroughly.				
12. Then arrange the creamed ham around the edge of the noodle nest, leaving a 2-inch border of noodles.				
13. Put the creamed peas and carrots in the center of the ham ring.				
14. Serve at once.				

*Spaghetti or macaroni may be substituted for noodles if the quantities are reduced to $\frac{1}{2}$ cup for 2; 1 cup for 4 and $1\frac{1}{2}$ cups for 6.

HOT SALMON SANDWICHES

Directions	Ingredients	For 2	For 4	For 6
1. Cut crusts from	<i>sliced</i> BREAD	4	8	12
2. Mix together	<i>bottled</i> MAYON-NAISE or <i>salad dressing</i> SALT PEPPER	2 tablesp. $\frac{1}{8}$ tablesp. few grains	4 tablesp. $\frac{1}{4}$ tablesp. few grains	6 tablesp. $\frac{1}{2}$ tablesp. $\frac{1}{8}$ tablesp.
3. Stir in	PET MILK	4 tablesp.	8 tablesp.	$\frac{1}{4}$ cup
4. Add and mix thoroughly	<i>flaked</i> SALMON,★ <i>cooked or canned</i> <i>finely cut</i> CELERY <i>sweet pickle</i> RELISH	$\frac{2}{3}$ cup $\frac{1}{4}$ cup 2 tablesp.	$\{ \begin{array}{l} 1\frac{1}{3} \text{ cups} \\ \frac{1}{2} \text{ cup} \\ 4 \text{ tablesp.} \end{array} \}$	$\{ \begin{array}{l} 2 \text{ cups} \\ \text{(1 lb.)} \\ \frac{3}{4} \text{ cup} \\ 6 \text{ tablesp.} \end{array} \}$
5. Spread salmon mixture between slices of bread. Cut sandwiches into halves.				
6. Mix together	<i>slightly beaten</i> EGG PET MILK SALT	$\{ \begin{array}{l} 1 \text{ (yolk only)} \\ \frac{1}{3} \text{ cup} \\ \text{few grains} \end{array} \}$	$\{ \begin{array}{l} 1 \text{ (whole)} \\ \frac{2}{3} \text{ cup} \\ \frac{1}{8} \text{ tablesp.} \end{array} \}$	$\{ \begin{array}{l} 1 \text{ (whole)} \\ 1 \text{ cup} \\ \frac{1}{4} \text{ tablesp.} \end{array} \}$
7. Dip both sides of sandwiches, quickly, in the milk mixture.				
8. Cook until brown on both sides in $\frac{1}{8}$ -inch of hot fat. Serve immediately.				

*Tuna fish may be substituted for the salmon.

Photograph on page 12

★To Substitute All-Purpose Flour for Prepared Biscuit Flour:

- | | | | | |
|---|--|---|---|---|
| 1. Sift into mixing bowl | $\left\{ \begin{array}{l} \text{sifted, all-purpose} \\ \text{FLOUR} \\ \text{BAKING POWDER} \\ \text{SALT} \end{array} \right.$ | $\left\{ \begin{array}{l} \frac{2}{3} \text{ cup} \\ 1\frac{1}{3} \text{ tablesp.} \\ \frac{1}{3} \text{ tablesp.} \end{array} \right.$ | $\left\{ \begin{array}{l} 1\frac{1}{3} \text{ cups} \\ 2\frac{2}{3} \text{ tablesp.} \\ \frac{2}{3} \text{ tablesp.} \end{array} \right.$ | $\left\{ \begin{array}{l} 2 \text{ cups} \\ 4 \text{ tablesp.} \\ 1 \text{ tablesp.} \end{array} \right.$ |
| 2. Work into flour mixture with pastry blender, 2 knives or fork..... | $\left\{ \begin{array}{l} \text{cold SHORTENING} \end{array} \right.$ | $\left\{ \begin{array}{l} 3 \text{ tablesp.} \end{array} \right.$ | $\left\{ \begin{array}{l} \frac{1}{3} \text{ cup} \end{array} \right.$ | $\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \end{array} \right.$ |
| 3. Stir in diluted milk and proceed as directed for prepared biscuit flour. | | | | |

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.

HAMBURGER ROLLS

Photograph on page 27

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender	MACARONI,* 3 inches long in boiling WATER SALT	2 ounces 2½ cups ¾ teasp.	4 ounces 4½ cups 1½ teasp.	6 ounces 6 cups 2 teasp.
2. Drain and rinse in hot water.				
3. Turn on oven and set at moderately slow (350° F.).				
4. Mix together	grated AMERICAN CHEESE PET MILK SALT PEPPER	¾ cup ⅓ cup ⅛ teasp. few grains	1½ cups ⅔ cup ¼ teasp. few grains	2¼ cups 1 cup ½ teasp. ⅛ teasp.
5. Cook over boiling water until cheese melts and sauce is smooth, stirring frequently.				
6. Mix together	twice-ground BEEF CHUCK soft BREAD CRUMBS PET MILK grated ONION SALT PEPPER	⅔ cup (⅓ lb.) 3 tablesp. 3 tablesp. ½ teasp. ⅓ teasp. few grains	1⅓ cups (⅔ lb.) ⅓ cup ⅓ cup 1 teasp. ¾ teasp. few grains	2 cups (1 lb.) ½ cup ½ cup 1½ teasp. 1¼ teasp. ⅛ teasp.
7. When thoroughly mixed, divide into 2, 4 or 6 portions. With wet fingers pat each portion into sheet about 3½ inches wide and 8 inches long. Put 1½ dozen pieces of cooked macaroni across each portion of meat. Put about 2 tablespoons cheese sauce over each bundle of macaroni. Using a broad knife or spatula, fold the meat over the macaroni, lapping the ends about 3 inches and pressing down firmly. Put in shallow, greased baking pan, flap side down.				
8. Dot meat with bits of	BUTTER or other shortening	1 teasp.	2 teasp.	1 tablesp.
9. Bake 1 hour, or until meat is brown, basting occasionally with drippings in pan. Serve at once with remaining cheese sauce.				

*You will need 3 dozen pieces of macaroni for 2; 6 dozen for 4 and 9 dozen for 6.

HOW TO WHIP PET MILK

For perfect results every time { have Pet Milk icy cold
have bowl icy cold
have beater icy cold

Pour the exact quantity of Pet Milk to be whipped, as called for in a Pet Milk recipe:

1. into the tray of a mechanical refrigerator and chill until ice crystals begin to form around the edges, then pour into a bowl that has been thoroughly chilled;
- or 2. pour the milk into a small bowl and set right on the ice, chilling until both bowl and milk are icy cold.

Whip the chilled milk vigorously until stiff (about 200 revolutions a minute) with a rotary egg beater that has also been chilled, or an electric beater at high speed. (Be sure to chill the paddles beforehand.) The best sized bowl to use is one of china or enamel that measures about 4 inches across the base.

SALMON SPAGHETTI RING

Photograph on front cover

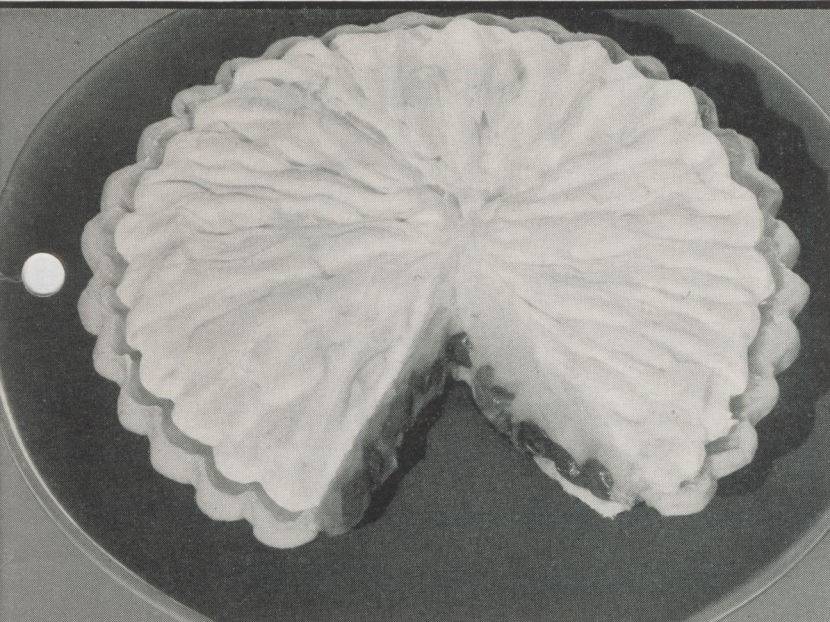
Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender.	{ broken SPAGHETTI or macaroni* in boiling WATER SALT	{ ½ cup 2½ cups 1½ teasp.	{ 1 cup 4½ cups 1 teasp.	{ 1½ cups 6 cups 1½ teasp.
2. Drain and rinse with hot water.				
3. Turn on oven and set at moderately slow (350° F.).				
4. Grease well, then dust with flour.		{ two 4-inch ring molds	{ 6½-inch ring mold	{ 8½-inch ring mold
5. Press in bottom of prepared ring mold.	{ flaked SALMON, cooked or canned	{ ⅔ cup	{ 1⅓ cups	{ 2 cups (1-lb. can)
6. Let stand.				
7. Cook slowly for 5 minutes, or until tender	{ finely cut ONION in melted BUTTER or other shortening	{ 2 teasp. 2 teasp.	{ 4 teasp. 4 teasp.	{ 2 tablesp. 2 tablesp.
8. Add spaghetti and a mixture of.	{ slightly beaten EGG PET MILK SALT PEPPER	{ 1 (yolk only) 6 tablesp. ⅓ teasp. few grains	{ 1 (whole) ¾ cup ⅔ teasp. few grains	{ 2 (whole) 1¼ cups 1 teasp. ⅓ teasp.
9. Put on top of salmon. Set in pan containing ½ inch of hot water. Bake until firm, or about.		{ 40 minutes	{ 50 minutes	{ 1 hour
10. Remove from oven, loosen mixture from sides of ring mold with knife, and let stand in mold 5 minutes. Turn out and fill center with Creamed Peas. (See Index), or other creamed vegetable.				

*Broken noodles may be substituted for the spaghetti or macaroni if the quantities are increased to ¾ cup for 2; 1½ cups for 4 and 2¼ cups for 6.

NOTE: This mixture may also be baked in a loaf pan, then turned out and the creamed vegetable served around it.

CORN-BEEF SOUP

Directions	Ingredients	For 2	For 4	For 6
1. Cook slowly 5 minutes, or until tender.	{ finely cut ONION in hot BACON FAT or other shortening	{ 2 tablesp. 1 tablesp.	{ 4 tablesp. 2 tablesp.	{ 6 tablesp. 3 tablesp.
2. Add.	{ shredded DRIED BEEF	{ ⅓ cup	{ ⅔ cup	{ 1 cup (3½ ozs.)
3. Continue cooking until edges of dried beef are curled.				
4. Blend in.	{ FLOUR SALT PEPPER	{ 1½ teasp. ⅓ teasp. few grains	{ 1 tablesp. ¼ teasp. few grains	{ 1½ tablesp. ½ teasp. ⅓ teasp.
5. Stir in slowly.	{ WATER	{ ⅔ cup	{ 1 cup	{ 1½ cups
6. Continue stirring and boil 2 minutes.				
7. Then add and mix well.	{ PET MILK cream style CORN, cooked or canned	{ ⅔ cup ¾ cup	{ 1⅓ cups 1½ cups	{ 2 cups 2¼ cups (No. 2 can)
8. Heat thoroughly and serve at once.				



EASY AND GOOD

Ham and Noodle Special*

Green Salad Bowl

Pet Mayonnaise*

Cherry Cream Pie*

**Recipes in this book—See Index*



SIMPLE SUPPER

Hamburger Rolls*

Buttered Beets with
Pickled Onions

Skillet Biscuits* Preserves

Banana Nut Salad
(serve as dessert
with Pet Mayonnaise*)

**Recipes in this book—See Index*



MARY LEE TAYLOR says, "Hamburger Rolls are really little hamburger steaks with 'centers' of macaroni and cheese. Do try them!"

OYSTER CASSEROLE

Directions	Ingredients	For 2	For 4	For 6
1. Turn on oven and set at moderate (375° F.).				
2. Grease a casserole or baking dish measuring about		6 inches across	7 inches across	8 inches across
3. Drain well.	{ OYSTERS	{ 1 cup	{ 2 cups	{ 3 cups (1 quart)
4. Put in bowl.	{ condensed CELERY SOUP	{ 6 tablesp.	{ ¾ cup	{ 10½-oz. can
5. Stir in and mix until smooth.	{ PET MILK	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
6. Roll into fine crumbs	{ salted CRACKERS, 2 inches across	{ 6	{ 12	{ 18
7. Take out 2 tablespoons cracker crumbs for 2; 4 tablespoons crumbs for 4 and 6 tablespoons crumbs for 6.				
8. Mix these crumbs with.	{ melted BUTTER or other shortening	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
9. Arrange remaining dry crumbs in layers with the drained oysters and soup mixture, having 2 layers of each and beginning with crumbs on the bottom.				
10. Sprinkle buttered crumbs over the top.				
11. Bake until mixture is bubbly hot and crumbs are lightly browned, or about.		{ 20 minutes	{ 25 minutes	{ 30 minutes

FILLED FRANKFURTERS

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender.	{ broken MACARONI or spaghetti in boiling WATER SALT	{ ½ cup 2½ cups ½ teasp.	{ 1 cup 4½ cups 1 teasp.	{ 1½ cups 6 cups 1½ teasp.
2. Drain and rinse in hot water.				
3. Turn on oven and set at moderately hot (400° F.).				
4. Mix together.	{ grated AMERICAN CHEESE PET MILK dry MUSTARD SALT PEPPER	{ ⅔ cup ½ cup ⅓ teasp. ⅓ teasp. few grains	{ 1⅓ cups ½ cup ¾ teasp. ¾ teasp. few grains	{ 2 cups ¾ cup 1¼ teasp. 1¼ teasp. ⅓ teasp.
5. Cook over boiling water until cheese melts and mixture is smooth, stirring constantly.				
6. Add macaroni and mix well.				
7. Split in halves, length- wise, but do not separate	{ FRANKFURTERS	{ 4 (½ lb.)	{ 8 (1 lb.)	{ 12 (1½ lbs.)
8. Put the frankfurters on a shallow baking pan and fill with macaroni mixture.				
9. Sprinkle tops with. . .	{ grated AMERICAN CHEESE	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
10. Bake 15 minutes, or until cheese is golden brown. Serve at once.				

SCALLOPED POTATOES

Directions	Ingredients	For 2	For 4	For 6
1. Turn on oven and set at moderately slow (350° F.).				
2. Grease a baking dish measuring about . . .		{ 6 inches across	{ 7 inches across	{ 8 inches across
3. Pare, then cut in thin slices	{ <i>medium-sized</i> POTATOES	{ 2 (2 $\frac{2}{3}$ lb.)	{ 4 (1 $\frac{1}{3}$ lbs.)	{ 6 (2 lbs.)
4. There should be 1 $\frac{1}{3}$ cups sliced potatoes for 2; 2 $\frac{3}{4}$ cups for 4 and 4 cups for 6.				
5. Combine potatoes with	{ <i>finely cut</i> ONION (optional)	{ 2 tablesp.	{ 4 tablesp.	{ 2 tablesp.
6. Put in prepared baking dish.				
7. Mix together	{ FLOUR SALT PEPPER	{ 1 tablesp. 2 $\frac{2}{3}$ tablesp. few grains	{ 2 tablesp. 1 $\frac{1}{4}$ tablesp. 1 $\frac{1}{8}$ tablesp.	{ 3 tablesp. 1 $\frac{3}{4}$ tablesp. 1 $\frac{1}{4}$ tablesp.
8. Stir in gradually	{ PET MILK <i>diluted with</i> boiling WATER	{ 6 tablesp. 6 tablesp.	{ 2 $\frac{2}{3}$ cup 2 $\frac{2}{3}$ cup	{ 1 cup 1 cup
9. Pour over potato mixture.				
10. Dot tops with bits of	{ BUTTER or other <i>shortening</i>	{ 1 $\frac{1}{2}$ tablesp.	{ 1 tablesp.	{ 1 $\frac{1}{2}$ tablesp.
11. Cover and bake $\frac{3}{4}$ hour, then remove cover and continue baking until potatoes are tender, or about		{ 30 minutes	{ 45 minutes	{ 1 hour
12. Serve at once from baking dish.				

SALMON SCALLOPS

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
1. Turn on oven and set at moderate (375° F.).				
2. Grease 2, 4 or 6 scallop shells or individual baking dishes.*				
3. Put in bowl	{ <i>condensed</i> VEGE- TABLE SOUP	{ 6 tablesp.	{ 3 $\frac{3}{4}$ cup	{ 10 $\frac{1}{2}$ -oz. can
4. Stir in	{ PET MILK	{ 1 $\frac{1}{4}$ cup	{ 1 $\frac{1}{2}$ cup	{ 3 $\frac{3}{4}$ cup
5. Fold in	{ <i>flaked</i> SALMON,★★ <i>cooked or canned</i> cooked RICE PEPPER	{ 2 $\frac{2}{3}$ cup 1 $\frac{1}{2}$ cup few grains	{ 1 $\frac{1}{3}$ cups 1 cup few grains	{ 2 cups (1-lb. can) 1 $\frac{1}{2}$ cups 1 $\frac{1}{8}$ tablesp.
6. Divide among prepared shells or baking dishes.				
7. Sprinkle tops with equal portions of a mixture of	{ <i>soft</i> BREAD CRUMBS melted BUTTER or other shortening	{ 1 $\frac{1}{4}$ cup 1 $\frac{1}{2}$ tablesp.	{ 1 $\frac{1}{2}$ cup 1 tablesp.	{ 3 $\frac{3}{4}$ cup 1 $\frac{1}{2}$ tablesp.
8. Bake 15 minutes, or until mixture is bubbly hot and crumbs are brown.				

*This mixture may also be baked in a large baking dish or casserole and served from the dish.

★★Other fish such as tuna fish, fish flakes or codfish may replace the salmon.

CREAMED VEGETABLES

Directions	Ingredients	For 2	For 4	For 6
1. Drain and save liquid from	<i>cooked or canned</i> VEGETABLE★	{ 1½ cups	{ 2½ cups	{ 3¾ cups
There should be ⅓ cup liquid for 2; ½ cup for 4 and ¾ cup for 6. If not, add water.				
2. Melt in saucepan. . .	BUTTER or other shortening	{ 2 tablesp.	{ 1 tablesp.	{ 1½ tablesp.
3. Blend in.	FLOUR SALT PEPPER	{ 1 tablesp. ¼ tablesp. few grains	{ 2 tablesp. ½ tablesp. few grains	{ 3 tablesp. ¾ tablesp. ⅛ tablesp.
4. Stir in vegetable liquid slowly.				
5. Boil 2 minutes, stirring constantly.				
6. Stir in.	PET MILK	{ ⅓ cup	{ ½ cup	{ ¾ cup
7. Add drained vegetable and heat thoroughly. Serve at once.				
★Asparagus, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, celery cabbage, corn, eggplant, green beans, kohlrabi, lima beans, mushrooms, onions, peas, potatoes, rutabagas, turnips or wax beans may be used.				
For Creamed Meat, substitute diced, cooked or canned meat for the vegetable. Meat stock may be substituted for the vegetable liquid for added flavor.				
For Creamed Fish, substitute flaked fish or seafood, cooked or canned, for the vegetable. Water may be substituted for the vegetable liquid.				
For Creamed Eggs, substitute sliced, hard-cooked eggs for the vegetable, using 3 eggs for 2; 6 eggs for 4 and 9 eggs for 6. Meat stock or water may be substituted for vegetable liquid.				

SPICED ONIONS

Directions	Ingredients	For 2	For 4	For 6
1. Remove skins from. .	medium-sized ONIONS	{ 4 (¾ lb.)	{ 8 (1⅓ lbs.)	{ 12 (2½ lbs.)
2. Insert in onions, using two to each.	whole CLOVES	{ 8	{ 16	{ 24
3. Boil, uncovered, 30 minutes, or until tender in.	boiling WATER SALT	{ 2½ cups ¾ tablesp.	{ 4 cups 1 tablesp.	{ 6 cups 1½ tablesp.
4. Drain onions and save ⅓ cup of liquid for 2; ½ cup liquid for 4 and ¾ cup liquid for 6.				
5. Heat in saucepan. . .	BUTTER SUGAR	{ 1 tablesp. ½ tablesp.	{ 1½ tablesp. 1 tablesp.	{ 2 tablesp. 1½ tablesp.
6. Add onions and cook slowly, turning until all sides are glazed.				
7. Remove onions to warm serving dish and keep hot.				
8. Blend into butter remaining in saucepan. . .	FLOUR SALT PEPPER	{ 1 tablesp. ¼ tablesp. few grains	{ 2 tablesp. ½ tablesp. few grains	{ 3 tablesp. ¾ tablesp. ⅛ tablesp.
9. Stir in liquid off onions. Boil 2 minutes, stirring constantly.				
10. Then stir in.	PET MILK	{ ⅓ cup	{ ½ cup	{ ¾ cup
11. Heat thoroughly. Pour sauce over onions and serve at once.				

CLAM CHOWDER

Directions	Ingredients	For 2	For 4	For 6
1. Cook in heavy saucepan 5 minutes, or until crisp.....	<i>SALT PORK</i> ,★ <i>finely cut</i>	1 tablesp.	2 tablesp.	3 tablesp.
2. Add and continue to cook 5 minutes longer, or until tender.....	<i>finely cut ONION</i>	3 tablesp.	1/3 cup	1/2 cup
3. Meanwhile, drain and save liquid from...	<i>canned CLAMS</i> ★★	1/3 cup	2/3 cup	1 cup
4. Cut firm meat of clams into small pieces and let stand.				
5. Add to clam liquid enough water to make 3/4 cup for 2; 1 1/3 cups for 4 and 2 cups for 6.				
6. Add liquid and water to onion mixture along with.....	<i>finely diced, pared</i> POTATOES SALT PEPPER	2/3 cup 1/3 tablesp. few grains	1 1/3 cups 2/3 tablesp. few grains	2 cups 1 tablesp. 1/8 tablesp.
7. Cover and boil 20 minutes, or until potatoes are tender.				
8. Then add clams and	PET MILK	2/3 cup	1 1/3 cups	2 cups
9. Heat thoroughly, stirring occasionally, but do not boil. Serve at once.				

★Butter, bacon fat or other shortening may be substituted for the salt pork if the quantities are reduced to 2 teaspoons for 2; 4 teaspoons for 4 and 2 tablespoons for 6.

★★Clams steamed in the shell or the quick-frozen ones may be substituted for the canned variety.

CRANBERRY SALAD

Photograph on page 7

Directions	Ingredients	For 2	For 4	For 6
1. Dissolve.....	<i>lemon-flavored</i> GELATIN <i>in boiling</i> PINE-APPLE JUICE WATER	3 tablesp. 3 tablesp. 4 tablesp.	6 tablesp. 1/3 cup 8 tablesp.	1 package 1/2 cup 1/4 cup
2. Cool.				
3. Put in bowl.....	<i>bottled</i> MAYONNAISE SALT	2 tablesp. few grains	1/4 cup 1/8 tablesp.	6 tablesp. 1/4 tablesp.
4. Stir in slowly.....	PET MILK	3 tablesp.	1/3 cup	1/2 cup
5. Then stir milk mixture into cooled gelatin mixture. Chill until beginning to thicken.				
6. Meanwhile, wash, then dry on towel.....	<i>fresh</i> CRAN-BERRIES	2/3 cup	1 1/3 cups	2 cups
7. Put through medium knife of food chopper.				
8. Rub with vegetable oil a mold measuring about.....		6 inches across	7 inches across	8 inches across
9. Whip chilled gelatin mixture until fluffy.				
10. Fold in prepared cranberries and.....	<i>drained, crushed</i> PINEAPPLE, <i>canned</i>	3 tablesp.	1/3 cup	1/2 cup
11. Put into prepared mold. Chill until firm. Unmold and serve on lettuce or other salad greens.				

★ ★ I N D E X ★ ★

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Mary Lee Taylor

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Albuquerque. KOB, 10:45 am	Elmira..... WESG, 11 am	Mobile..... WALA, 9:45 am	Savannah..... WTOG, 11 am
Altoona..... WFBG, 11 am	Florence, S.C., WOLS, 10:45 am	Montgomery... WSFA, 10 am	Scottsbluff.... KGKY, 10:15 am
Atlanta..... WGST, 10 am	Ft. Smith..... KFPW, 10 am	Nashville..... WLAC, 10 am	Scranton..... WGBI, 11 am
Baltimore.... WCAO, 11 am	Fresno..... KARM, 10:45 am	New Orleans... WWL, 10 am	Seattle..... KIRO, 10:45 am
Birmingham... WAPI, 10 am	Gainesville... WRUF, 9:45 am	Norfolk..... WTAR, 10 am	Shreveport.... KWKH, 10 am
Bisbee..... KSUN, 9 am	Grand Junction KFXJ, 10:15 am	Okl. City..... KOMA, 10 am	Spokane..... KFPY, 10:45 am
Bluefield.... WHIS, 10 am	Greensboro... WBIG, 11 am	Omaha..... KOIL, 10 am	Spr'g'ld, Mo. KWTO, 10:30 am
Boston..... WEEL, 11 am	Greenville... WFBC, 10:45 am	Orlando..... WDBO, 11 am	Syracuse..... WFBF, 11 am
Buffalo..... WKBW, 11 am	Hartford..... WTIC, 9:30 am	Peoria..... WMBD, 10 am	Tacoma..... KVI, 10:45 am
Charleston... WCHS, 11 am	Houston..... KTRH, 10 am	Pensacola.... WCOA, 9:45 am	Tampa..... WDAE, 11 am
Charlotte.... WBT, 11 am	Huntington... WSAB, 10:15 am	Philadelphia... WCAU, 11 am	Tulsa..... KTUL, 10 am
Chattanooga... WDDO, 10 am	Indianapolis... WFBM, 10 am	Phoenix..... KOY, 9 am	Tucson..... KTUC, 9 am
Chicago..... WBBM, 10 am	Jackson..... WJDX, 10:15 am	Pittsburgh, Pa. WJAS, 11 am	Washington... WJSV, 11 am
Cleveland.... WGAR, 11 am	Jacksonville... WMBR, 11 am	Ptsbrg., Kans. KOAM, 10:15 am	Weslaco..... KRGV, 10 am
Columbia.... WIS, 10:45 am	Kansas City... KMBC, 10 am	Portland..... KOIN, 10:45 am	West Palm Beach WJNO, 11 am
Columbus, Ohio WBNS, 11 am	Knoxville.... WNOX, 10 am	Raleigh..... WPTF, 11 am	Wheeling.... WWVA, 11 am
Columbus, Ga. WRBL, 10 am	Little Rock... KLRN, 10 am	Richmond.... WRVA, 11 am	Wichita..... KFH, 10 am
Dallas..... KRLD, 10 am	Los Angeles. KNX, 10:45 am	Roanoke..... WDBJ, 11 am	Wichita Falls. KWFT, 10 am
Davenport.... WOC, 10 am	Louisville.... WHAS, 10 am	Rochester.... WHEC, 11 am	Wilkes-Barre... WBRE, 10 am
Denver..... KLZ, 9 am	Macon..... WMAZ, 11 am	St. Louis..... KMOX, 10 am	Youngstown... WKBN, 11 am

Meals at Their Best

for 2 or 4 or 6
by *Mary Lee Taylor*

