



Thrifty Tempting Meals

for 2 or 4 or 6

598

Your Pet Program

SATURDAY NIGHT SERENADE



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MARY EASTMAN

BILL PERRY

THE SERENADERS

GUS HAENSCHEN'S ORCHESTRA

thrilling voices • stirring music

**Every Saturday night
from coast to coast over the
Columbia Broadcasting System.**

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

Atlanta	WGST, 8:30 pm	Nashville	WLAC, 8:30 pm
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Baltimore	WCAO, 9:30 pm	Okla. City	KOMA, 8:30 pm
Birmingham	WBRC, 8:30 pm	Omaha-Lincoln	KFAB, 8:30 pm
Boston	WEEL, 9:30 pm	Orlando	WDBO, 9:30 pm
Buffalo	WKBW, 9:30 pm	Pensacola	WCOA, 8:30 pm
Charlotte	WBT, 9:30 pm	Peoria	WMBD, 8:30 pm
Chattanooga	WDOD, 8:30 pm	Philadelphia	WCAU, 9:30 pm
Chicago	WBBM, 8:30 pm	Pittsburgh	WJAS, 9:30 pm
Cleveland	WGAR, 9:30 pm	Richmond	WRVA, 9:30 pm
Columbus	WBNS, 9:30 pm	Portland	KOIN, 6:30 pm
Dallas	KRLD, 8:30 pm	Rochester	WHEC, 9:30 pm
Davenport	WOC, 8:30 pm	St. Louis	KMOX, 8:30 pm
Denver	KLZ, 7:30 pm	San Antonio	KTSA, 8:30 pm
Detroit	WJR, 9:30 pm	San Francisco	KSFO, 6:30 pm
Greensboro	WBIG, 9:30 pm	Savannah	WTOG, 9:30 pm
Houston	KTRH, 8:30 pm	Seattle	KOL, 6:30 pm
Indianapolis	WFBM, 8:30 pm	Shreveport	KWKH, 8:30 pm
Jacksonville	WMBR, 9:30 pm	Spokane	KFPY, 6:30 pm
Kansas City	KMBC, 8:30 pm	Syracuse	WFB, 9:30 pm
Knoxville	WNOX, 8:30 pm	Tacoma	KVI, 6:30 pm
Little Rock	KLRA, 8:30 pm	Tampa	WDAE, 9:30 pm
Los Angeles	KNX, 6:30 pm	Tulsa	KTUL, 8:30 pm
Louisville	WHAS, 8:30 pm	Washington	WJSV, 9:30 pm
Memphis	WREC, 8:30 pm	Wheeling	WWVA, 9:30 pm
Miami	WQAM, 9:30 pm	Wichita	KFH, 8:30 pm
Mobile	WALA, 8:30 pm	Wichita Falls	KGKO, 8:30 pm
Montgomery	WSFA, 8:30 pm		

What is IRRADIATED Pet Milk

?

IT IS PURE COWS' MILK

•

In what way is it different from ordinary milk?

Irradiated Pet Milk has these distinctive qualities which make it different from ordinary milk:

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 a sealed container—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 the “sunshine” vitamin D by irradiation with ultra-violet rays.

6. Irradiated Pet Milk costs less generally than ordinary milk.

What is the advantage of the double richness of Irradiated Pet Milk?

There is no recognized authority on nutrition who does not say that people generally need more milk than they are now using. The double richness of Irradiated Pet Milk will enable you to put more milk in your family's diet. The recipes in this book are designed to accomplish that result.

What advantage does the uniform richness of Irradiated Pet Milk offer?

The advantage of that is obvious, of course. Even in cooking this is an advantage. For the baby's milk, it is an indispensable quality. For children to drink, it is equally important. When you use Irradiated Pet Milk, you know you are giving your family all the food substances which have caused milk to be called the most nearly perfect food—the protective food.

The sure safety?

Every community in America

(Continued on page 22)



COCOA OR CHOCOLATE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together	{ COCOA SUGAR SALT	{ 4 teasp. 4 teasp. few grains	{ 8 teasp. 8 teasp. 1/8 teasp.	{ 1/4 cup 1/4 cup 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 Chocolate:

- Melt over boiling water { unsweetened CHOCOLATE { 1/2 square { 1 square { 1 1/2 squares
- Add sugar and salt (see quantities above) and proceed as directed for cocoa.

COFFEE MILK SHAKE

Directions	Ingredients	For 2	For 4	For 6
1. Heat until dissolved.	{ MARSHMALLOWS in strong hot COFFEE	{ 5 1 cup	{ 10 2 cups	{ 16 (1/4 lb.) 3 cups
2. Remove from heat.				
3. Stir in	{ PET MILK SALT VANILLA	{ 2/3 cup few grains 1/2 teasp.	{ 1 1/3 cups 1/8 teasp. 1 teasp.	{ 2 cups 1/4 teasp. 1 1/2 teasp.
4. Chill thoroughly. Just before serving, shake with cracked ice or beat 1 minute with rotary egg beater.				

SPICED MILK

Directions	Ingredients	For 2	For 4	For 6
1. Mix together	{ CINNAMON NUTMEG SUGAR SALT	{ 1/4 teasp. 1/4 teasp. 1 tablesp. few grains	{ 1/2 teasp. 1/2 teasp. 2 tablesp. 1/8 teasp.	{ 3/4 teasp. 3/4 teasp. 3 tablesp. 1/4 teasp.
2. Stir into	{ PET MILK diluted with WATER	{ 1 cup 1 cup	{ 2 cups 2 cups	{ 3 cups 3 cups
3. Chill thoroughly. Serve as a beverage, or on cereals or desserts.				

DINNER

Sausage Cobbler*
with Fried Apple Slices*
(illustrated)

Creamed Brussels Sprouts*
Sliced Oranges with Coconut
Caramel Cookies*



**Recipes in this book—See Index*

DINNER

Liver Loaf*
with Tomato Cream
Sauce*

Mashed Potatoes
and Turnips*

Apple, Celery and
Nut Salad

Pet Mayonnaise*

Pumpkin Cream Pie*
(illustrated)



MARY LEE TAYLOR *says,*

"The Sausage Cobbler is a marvelous new combination of sausage and corn meal that contains an extra large amount of whole milk."

COCOA OR CHOCOLATE BREAD

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Sift before measuring	{ <i>all-purpose</i> FLOUR	{ 1¼ cups	{ 2½ cups	{ 3¾ cups
	{ <i>baking</i> POWDER	{ 1½ teasp.	{ 3 teasp.	{ 4½ teasp.
3. Resift with	{ SALT	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	{ COCOA	{ 2 tablesp.	{ ¼ cup	{ 6 tablesp.
	{ SUGAR	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
4. Beat well	{ EGGS	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
	{ PET MILK	{ ⅓ cup	{ ⅔ cup	{ ¾ cup
	{ <i>diluted with</i>			
5. Add a mixture of . . .	{ WATER	{ ⅓ cup	{ ⅔ cup	{ ¾ cup
	{ <i>melted</i>			
	{ SHORTENING	{ 2 tablesp.	{ ¼ cup	{ 6 tablesp.
6. Stir liquid ingredients, all at once, into flour mixture, blending only enough to moisten dry ingredients.				
7. Pour into greased loaf pan measuring . . .	{ 6 x 3 x 2 in. deep	{ 8 x 4 x 3 in. deep	{ 9 x 5 x 3 in. deep	
8. Bake until bread shrinks from sides of pan, or for	{ 45 minutes	{ 55 minutes	{ 1¼ hours	
To Substitute Chocolate for Cocoa:				
1. Melt over boiling water	{ <i>unsweetened</i> CHOCOLATE	{ ½ square	{ 1 square	{ 1½ squares
2. Stir in the liquid mixture of egg, diluted milk and melted shortening. Add to dry ingredients as directed for cocoa.				

PINEAPPLE CORN BREAD

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderate (375° F.).				
2. Sift before measuring	{ <i>all-purpose</i> FLOUR	{ ½ cup	{ 1 cup	{ 1½ cups
	{ <i>baking</i> POWDER	{ 1¼ teasp.	{ 2½ teasp.	{ 4 teasp.
3. Resift with	{ SALT	{ ⅓ teasp.	{ ½ teasp.	{ 1 teasp.
	{ yellow CORN	{ ⅓ cup	{ ⅔ cup	{ 1 cup
	{ MEAL			
	{ SUGAR	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
4. Beat well.	{ EGG	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
	{ PET MILK	{ ¼ cup	{ ½ cup	{ ¾ cup
	{ <i>diluted with</i>			
	{ PINEAPPLE JUICE	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
5. Add a mixture of . . .	{ <i>melted</i>			
	{ SHORTENING	{ 4 teasp.	{ 8 teasp.	{ ¼ cup
	{ <i>crushed, canned</i>			
	{ PINEAPPLE,	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
	{ <i>drained</i>			
6. Stir liquid ingredients all at once, into flour mixture, blending only enough to moisten the dry ingredients.				
7. Pour into greased loaf pan measuring . . .	{ 6 x 3 x 2 in. deep	{ 8 x 4 x 3 in. deep	{ 9 x 5 x 3 in. deep	
8. Bake until bread shrinks from sides of pan, or for	{ 35 minutes	{ 40 minutes	{ 50 minutes	

PRUNE BREAD

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Sift before measuring	<i>all-purpose</i> FLOUR	$\frac{2}{3}$ cup	$\frac{1}{3}$ cups	2 cups
	<i>whole wheat</i> FLOUR	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
3. Resift with	<i>baking</i> POWDER	$\frac{1}{2}$ teasp.	$\frac{1}{4}$ teasp.	$\frac{1}{2}$ teasp.
	SODA	$\frac{1}{4}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{3}{4}$ teasp.
	SALT	$\frac{1}{4}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{3}{4}$ teasp.
	SUGAR	3 tablesp.	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
	CINNAMON	$\frac{1}{4}$ teasp.	$\frac{1}{2}$ teasp.	$\frac{3}{4}$ teasp.
4. Beat thoroughly	EGG	1 (yolk only)	1 (yolk only)	1 (whole)
5. Add a mixture of . . .	PET MILK	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
	PRUNE JUICE	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
	(see below)			
	VINEGAR	$1\frac{1}{2}$ teasp.	1 tablesp.	$4\frac{1}{2}$ teasp.
6. Add to diluted milk.	PRUNES, cut in small pieces	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
	melted			
	SHORTENING	2 teasp.	4 teasp.	2 tablesp.
7. Stir into dry ingredients quickly but thoroughly. Pour into greased and floured loaf pan		6 x 3 x 2 in. deep	8 x 4 x 3 in. deep	9 x 5 x 3 in. deep
8. Bake until bread shrinks from sides of pan, or for		50 minutes	1 hour and 10 minutes	$1\frac{1}{2}$ hours

To Prepare the Prunes:

1. Cook in covered saucepan 45 minutes, or until tender.	dried PRUNES	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
	WATER	1 cup	$1\frac{3}{4}$ cups	$2\frac{1}{4}$ cups
2. Cool. Drain and save the juice.				

YORKSHIRE PUDDING

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set for very hot (450° F.).				
2. Pour off roasted meat and divide among 4, 8 or 12 custard cups.	hot FAT	2 tablesp.	4 tablesp.	6 tablesp.
3. Put cups into oven while mixing batter.				
4. Sift before measuring	<i>all-purpose</i> FLOUR	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
5. Resift with	SALT	$\frac{1}{8}$ teasp.	$\frac{1}{4}$ teasp.	$\frac{1}{2}$ teasp.
6. Stir in.	PET MILK	$2\frac{1}{2}$ tablesp.	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
	diluted with			
	WATER	$2\frac{1}{2}$ tablesp.	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
7. Add.	unbeaten EGGS	1	2	3
8. Beat vigorously with rotary egg beater for $1\frac{1}{2}$ minutes. Pour at once into hot custard cups. Bake 25 minutes, or until puffed and brown.				

NOTE: To make without roasted meat, fry out $\frac{1}{3}$ cup suet for 2; $\frac{2}{3}$ cup suet for 4; and 1 cup suet for 6. Remove crisp pieces of suet before pouring into cups.

PINEAPPLE RAISIN SQUARES

Photograph on page 12

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (400° F.).				
2. Wash and dry on towel	{ seedless RAISINS	{ 3 tablesp.	{ 1/3 cup	{ 1/2 cup
3. Sift before measuring	{ cake FLOUR	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups
4. Resift with	{ BAKING POWDER	{ 3/4 teasp.	{ 1 1/2 teasp.	{ 2 1/4 teasp.
	{ SALT	{ 1/8 teasp.	{ 1/4 teasp.	{ 1/2 teasp.
5. Cream together until light and fluffy	{ soft SHORTENING	{ 2 tablesp.	{ 1/4 cup	{ 6 tablesp.
	{ SUGAR	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
6. Beat in thoroughly . .	{ EGG	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
7. Add flour mixture alternately with a mixture of	{ PET MILK	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
	{ PINEAPPLE JUICE	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
8. Beat until smooth after each addition.				
9. Pour into greased and floured shallow pan		{ 7 in. square	{ 9 in. square	{ 9 x 13 in.
10. Spread with a mixture of	{ canned, crushed PINEAPPLE, drained	{ 3 tablesp.	{ 1/3 cup	{ 1/2 cup (9-oz. can)
	{ SUGAR	{ 2 tablesp.	{ 4 tablesp.	{ 6 tablesp.
	{ PET MILK	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
11. Sprinkle raisins over top.				
12. Bake until firm to the touch, or for		{ 18 minutes	{ 20 minutes	{ 25 minutes
13. Cut into squares and serve while warm.				

CARAMEL COOKIES

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderate (375° F.).				
2. Sift before measuring	{ all-purpose FLOUR	{ 1 cup	{ 2 cups	{ 3 cups
3. Resift with	{ BAKING POWDER	{ 1/4 teasp.	{ 1/2 teasp.	{ 3/4 teasp.
	{ SODA	{ few grains	{ 1/8 teasp.	{ 1/4 teasp.
	{ SALT	{ few grains	{ 1/8 teasp.	{ 1/4 teasp.
	{ CINNAMON	{ 1/8 teasp.	{ 1/4 teasp.	{ 1/3 teasp.
	{ CLOVES	{ few grains	{ 1/8 teasp.	{ 1/4 teasp.
4. Cream together until light and fluffy	{ soft SHORTENING	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
	{ brown SUGAR, firmly packed	{ 1/2 cup	{ 1 cup	{ 1 1/2 cups
5. Beat in thoroughly . .	{ EGG	{ 1 (yolk only)	{ 1 (whole)	{ 2 (whole)
6. Add flour mixture alternately with mixture of	{ PET MILK	{ 4 teasp.	{ 8 teasp.	{ 1/4 cup
	{ diluted with WATER	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
	{ VINEGAR	{ 1/3 teasp.	{ 3/4 teasp.	{ 1 1/4 teasp.
7. Beat until smooth after each addition.				
8. Fold in	{ chopped NUTS	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
	{ VANILLA	{ 1/4 teasp.	{ 1/2 teasp.	{ 3/4 teasp.
9. Drop from teaspoon onto greased baking sheet.				
10. Bake 15 minutes, or until brown. Makes		{ 1 3/4 dozen	{ 3 1/4 dozen	{ 5 dozen

THRIFTY DINNER

Hamburger Pies*

(illustrated)

Creamed Onions*

Head Lettuce
with French Dressing*

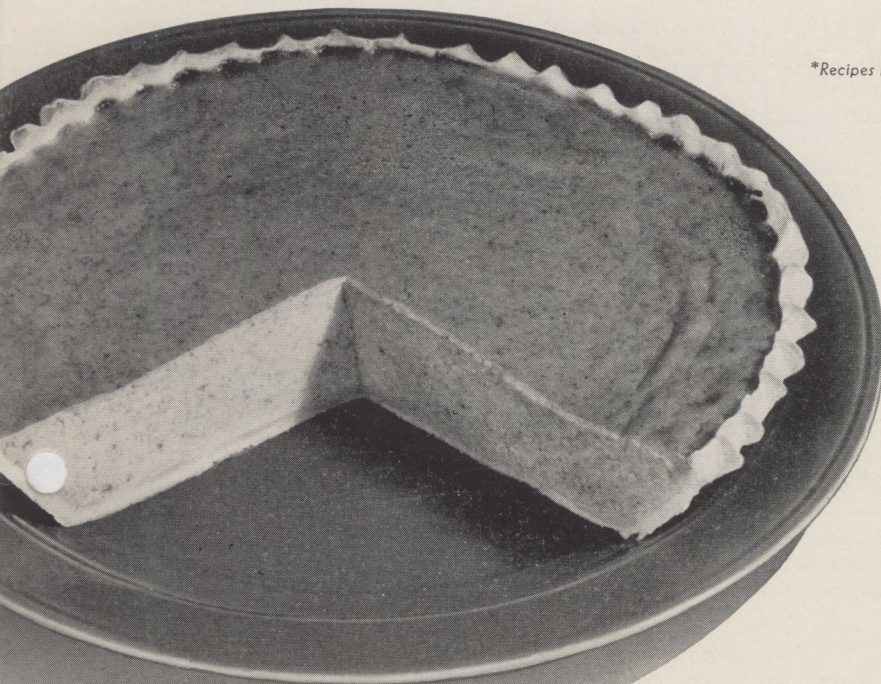
Fruit

Nut Jumbles*



MARY LEE TAYLOR says, "Of all the ways to use hamburger, these pies take the prize. Do try them!"

*Recipes in this book—See Index



THRIFTY DINNER

Cheese Biscuit Ring*
filled with Creamed
Salmon, Peas and
Carrots*

Grapefruit Salad

Pet Mayonnaise*

Old-time Pumpkin Pie*
(illustrated)

CORN GRIDDLE CAKES

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	all-purpose FLOUR	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
2. Resift with	BAKING POWDER	1 teas.	2 teas.	3 teas.
	SUGAR	1 tablesp.	2 tablesp.	3 tablesp.
	SALT	$\frac{1}{4}$ teas.	$\frac{1}{2}$ teas.	$\frac{3}{4}$ teas.
3. Mix together	PET MILK	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
	well-beaten EGG	1 (yolk only)	1 (whole)	2 (whole)
4. Stir, all at once, into	flour mixture quickly, but thoroughly.			
5. Add	whole grain CORN, drained	$\frac{1}{2}$ cup	1 cup	$1\frac{1}{2}$ cups
	melted BUTTER or other fat	1 tablesp.	2 tablesp.	3 tablesp.
6. Mix well. Drop by	tablespoonfuls on hot griddle. Spread thin with back of spoon. Brown on both sides, turning once. Serve at once with maple syrup, jelly, etc.			

NOTE: Cooked or canned corn may be used.

RIBBON CAKE

Photograph on front cover

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (360° F.).				
2. Grease and flour 3 layer cake pans		5 in. across	7 in. across	8 in. across
3. Mix together	COCOA	4 teas.	8 teas.	$\frac{1}{4}$ cup
	WATER	4 teas.	8 teas.	$\frac{1}{4}$ cup
4. Cook over boiling water until smooth and well blended. Cool.				
5. Sift before measuring	cake FLOUR	1 cup	2 cups	3 cups
6. Resift with	BAKING POWDER	$1\frac{1}{3}$ teas.	$2\frac{3}{4}$ teas.	4 teas.
	SALT	$\frac{1}{8}$ teas.	$\frac{1}{4}$ teas.	$\frac{1}{2}$ teas.
7. Cream together until light and fluffy	soft SHORTENING	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
	SUGAR	$\frac{1}{2}$ cup	1 cup	$1\frac{1}{2}$ cups
8. Add flour mixture alternately with mixture of	PET MILK	2 tablesp.	$\frac{1}{4}$ cup	6 tablesp.
	diluted with			
	WATER	2 tablesp.	$\frac{1}{4}$ cup	6 tablesp.
	VANILLA	$\frac{1}{2}$ teas.	1 teas.	$1\frac{1}{2}$ teas.
9. Beat until smooth after each addition.				
10. Fold into $\frac{1}{3}$ of the batter	stiffly beaten EGG	1	1	2
	WHITE			
11. Add to remaining batter	well-beaten EGG	1	1	2
	YOLK			
12. Divide yellow batter into 2 portions. Stir cooled cocoa mixture into one of the portions. Pour each of the 3 portions into prepared pans.				
13. Bake until cakes shrink from sides of pans, or for		15 minutes	20 minutes	25 minutes
14. When cool, spread with Cocoa or Chocolate Fudge Frosting (See Opposite).				

To Substitute Unsweetened Chocolate for Cocoa:

- Melt over boiling water

unsweetened CHOCOLATE	$\frac{1}{3}$ square	$\frac{2}{3}$ square	1 square
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- Stir in water and proceed as directed above for cocoa.

NOTE: Because chocolate cake requires a lower temperature, these cakes bake best at an oven temperature of 360° F. rather than the usual 375° F.

PEANUT BANANA PUDDING

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.)				
2. Grease a baking dish measuring		5 x 5 x 2 in. deep	7 x 7 x 2 in. deep	8 x 8 x 3 in. deep
3. Make into sandwiches {	GRAHAM CRACKERS, 2½ inches square PEANUT BUTTER	4 2 tablesp.	8 4 tablesp.	12 2 tablesp.
4. Break graham cracker sandwiches into small pieces.				
5. Beat slightly	EGG	1 (yolk only)	1 (whole)	2 (whole)
	SUGAR	4 tablesp.	8 tablesp.	¼ cup
6. Add and mix well . . .	SALT	few grains	⅛ teasp.	¼ teasp.
	PET MILK	⅓ cup	⅔ cup	1 cup
	diluted with WATER	3 tablesp.	⅓ cup	½ cup
7. Cook over boiling water, stirring constantly until mixture coats the spoon, or for		1 minute	1½ minutes	2 minutes
8. Arrange in greased baking dish in alternate layers the custard sauce, broken sandwiches and	thinly sliced, ripe BANANAS	1 medium-sized	2 medium-sized	3 medium-sized
9. Have custard sauce on top. Bake until custard is firm, or for		10 minutes	15 minutes	20 minutes
10. Serve warm or cold.				

COCOA OR CHOCOLATE FUDGE FROSTING

Photograph on front cover

Directions	Ingredients	For 2	For 4	For 6
1. Heat thoroughly . . .	{ PET MILK	{ 3 tablesp.	{ 6 tablesp.	{ 9 tablesp.
2. Remove from heat.				
3. Add gradually to mixture of	{ powdered SUGAR, unsifted COCOA	{ 1½ cups (½ lb.) ⅓ cup	{ 3 cups (1 lb.) ⅔ cup	{ 4½ cups (1½ lbs.) 1 cup
4. Stir in	{ VANILLA melted BUTTER	{ ⅓ teasp. 1½ teasp.	{ ¾ teasp. 1 tablesp.	{ 1¼ teasp. 1½ tablesp.
5. Beat until smooth and creamy.				
6. Sufficient to spread between layers and on top and sides of		{ three 5-inch layers or 1 doz. 2-in. cup cakes	{ three 7-inch layers or 2 doz. 2-in. cup cakes	{ three 8-inch layers or 3 doz. 2-in. cup cakes

To Substitute Chocolate for Cocoa:

1. Melt over boiling water	unsweetened CHOCOLATE	1⅓ squares	2⅔ squares	4 squares
2. Add to sugar mixture along with the vanilla and melted butter.				

For Orange Fudge Frosting:

1. Omit the vanilla in the above recipe and substitute	grated ORANGE RIND	1 teasp.	2 teasp.	3 teasp.
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NUT JUMBLES

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (375° F.).				
2. Mix together in bowl	<i>fine, dry</i> BREAD CRUMBS <i>chopped</i> NUTS <i>brown</i> SUGAR, <i>firmly packed</i> SALT	1/2 cup 1/2 cup 2/3 cup 1/8 teasp.	1 cup 1 cup 1 1/4 cups 1/4 teasp.	1 1/2 cups 1 1/2 cups 1 3/4 cups 1/3 teasp.
3. Mix together	<i>well-beaten</i> EGGS PET MILK melted BUTTER VANILLA	1 2 tablesp. 2 teasp. 1/4 teasp.	2 1/4 cup 4 teasp. 1/2 teasp.	3 6 tablesp. 2 tablesp. 3/4 teasp.
4. Add to dry ingredients mixing thoroughly.				
5. Drop from a teaspoon onto well-greased cooky sheet. Bake 10 minutes, or until brown.				
6. Makes		1 1/2 dozen	3 dozen	4 1/2 dozen

PET PLUM PUDDING

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Break into saucepan.	<i>packaged, dry</i> MINCEMEAT	1/3 package (3 ounces)	2/3 package (6 ounces)	1 package (9 ounces)
3. Add	<i>strong hot</i> COFFEE	1/4 cup	1/2 cup	3/4 cup
4. Boil until liquid is absorbed, or for		1 minute	2 minutes	3 minutes
5. Remove from heat. Cool.				
6. Then add	<i>well-beaten</i> EGG <i>brown</i> SUGAR, <i>firmly packed</i> <i>soft</i> BREAD CRUMBS PET MILK BAKING POWDER CINNAMON CLOVES NUTMEG SALT <i>seedless</i> RAISINS, <i>halved</i>	1 yolk (only) 1/4 cup 3/4 cup 3 tablesp. 1/2 teasp. 1/2 teasp. few grains few grains few grains 1/3 cup	1 (whole) 1/2 cup 1 1/2 cups 1/3 cup 1 teasp. 1 teasp. 1/8 teasp. 1/8 teasp. 1/8 teasp. 2/3 cup	2 (whole) 3/4 cup 2 1/4 cups 1/2 cup 1 1/2 teasp. 1 1/2 teasp. 1/4 teasp. 1/4 teasp. 1/4 teasp. 1 cup
7. Pour into greased baking dish measuring.		5 x 5 x 2 in. deep	7 x 7 x 2 in. deep	8 x 8 x 3 in. deep
8. Cover dish and set in pan of hot water.				
9. Bake until firm, or for		1 1/4 hours	1 3/4 hours	2 hours
10. Serve with Velvet Sauce (See opposite page).				
NOTE: If bulk mincemeat is preferred, use 1/2 cup for 2; 1 cup for 4; and 1 1/2 cups for 6. Omit the coffee and add the egg mixture directly to the mincemeat.				

VELVET SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	{ BUTTER slightly beaten EGG YOLK powdered SUGAR, unsifted	{ 2 tablesp. 1 1/3 cup	{ 1/4 cup 1 2/3 cup	{ 1/3 cup 2 1 cup
2. Stir in.....	{ PET MILK	{ 1/3 cup	{ 2/3 cup	{ 1 cup
3. Cook over boiling water, stirring frequently until thickened, or for.....		{ 5 minutes	{ 7 minutes	{ 10 minutes
4. Add.....	{ VANILLA	{ 3/4 teasp.	{ 1 1/2 teasp.	{ 2 1/4 teasp.
5. Serve warm or cold on Pet Plum Pudding (See opposite page), plain cake or other puddings.				

CHERRY CHIFFON PIE

Photograph on page 12

Directions	Ingredients	For 2	For 4	For 6
1. Chill until icy cold..	{ PET MILK	{ 1/4 cup	{ 1/3 cup	{ 1/2 cup
2. Heat to boiling point.....	{ CHERRY JUICE WATER	{ 3 tablesp. 4 teasp.	{ 1/3 cup 8 teasp.	{ 1/2 cup 1/4 cup
3. Pour over.....	{ lemon-flavored GELATIN	{ 3 tablesp.	{ 1/3 cup	{ 1/2 cup (1 package)
4. Stir until dissolved.				
5. Add.....	{ sour, pitted, drained CHERRIES, cooked or canned SALT	{ 2/3 cup few grains	{ 1 1/3 cups 1/8 teasp.	{ 2 cups (No. 2 can) 1/4 teasp.
6. Chill until mixture begins to thicken.				
7. Beat until stiff.....	{ EGG WHITE	{ 1	{ 1	{ 2
8. Add gradually, continuing to beat.....	{ SUGAR	{ 4 teasp.	{ 8 teasp.	{ 1/4 cup
9. Fold into cherry mixture. Whip chilled milk with rotary egg beater until light and fluffy.				
10. Add and continue whipping until stiff.....	{ LEMON JUICE	{ 1 1/2 teasp.	{ 2 teasp.	{ 1 tablesp.
11. Fold into cherry mixture. Pile into pie pan lined with a Vanilla Wafer Crust (See below) or a Baked Pastry Shell (See Index). Chill until firm.				

For Vanilla Wafer Crust: (Illustrated on page 12)

- Using vanilla wafers measuring 2 inches across, line two 4-inch tart pans with 12 wafers for 2; a 7-inch pie pan with 17 wafers for 4; or a 9-inch pie pan with 22 wafers for 6.
- Have wafers on bottom and sides of pan. Fill with cherry mixture. No baking is needed.



LUNCHEON

Carolina Dried Beef*
Crisp Celery
Pineapple Raisin Squares*
(illustrated)
Hot Cocoa or Chocolate*



COMPANY DINNER

Hot Bouillon
Roast Beef
Yorkshire Pudding*
Creamed Carrots
and Celery*
Buttered Peas
Tomato Salad
French Dressing*
Cherry Chiffon Pie*
(illustrated)

*Recipes in this book—See Index



MARY LEE TAYLOR says, "This fairy-light, fine-flavored Cherry Chiffon Pie perfectly demonstrates how successfully Whipped Pet Milk can be used in place of whipping cream. Just think of the difference in cost!"

COCOA OR CHOCOLATE CUSTARD PIE

Photograph on page 27

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at very hot (450° F.).				
2. Mix together.....	{ <i>slightly beaten</i> EGGS SALT SUGAR PET MILK <i>diluted with</i> WATER VANILLA	{ 1 1/4 teasp. 3 tablesp. 6 tablesp. 6 tablesp. 1/2 teasp.	{ 2 1/3 teasp. 1/3 cup 3/4 cup 3/4 cup 1 teasp.	{ 3 1/2 teasp. 1/2 cup 1 1/4 cups 1 1/4 cups 1 1/2 teasp.
3. Pour into pan lined with.....	{ <i>unbaked</i> PASTRY (See Below)	{ 2 tart pans, 4 in. across	{ 7-inch pie pan	{ 9-inch pie pan
4. Bake.....		{ 10 minutes	{ 15 minutes	{ 20 minutes
5. Then reduce heat to slow (325° F.) and bake.....		{ 10 minutes longer	{ 12 minutes longer	{ 15 minutes longer
6. Meanwhile, mix in top of double boiler....	{ COCOA SUGAR	{ 2 tablesp. 4 teasp.	{ 4 tablesp. 8 teasp.	{ 6 tablesp. 1/4 cup
7. Blend in.....	{ PET MILK	{ 2 tablesp.	{ 4 tablesp.	{ 6 tablesp.
8. Cook over boiling water until smooth and well blended.				
9. Spread cocoa mixture over top of pie and bake until firm, or for.....		{ 10 minutes longer	{ 12 minutes longer	{ 15 minutes longer

To Substitute Unsweetened Chocolate for Cocoa:

1. Melt over boiling water..... { *unsweetened*
CHOCOLATE { 1/2 square { 1 square { 1 1/2 squares
2. Blend in sugar and Pet Milk and proceed as directed above for cocoa.

UNBAKED PASTRY

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	{ <i>cake</i> FLOUR	{ 1/2 cup	{ 2/3 cup	{ 1 cup
2. Resift with.....	{ SALT	{ 1/4 teasp.	{ 1/3 teasp.	{ 1/2 teasp.
3. Work into flour with two knives, pastry blender or fingers.....	{ <i>cold</i> SHORTENING	{ 2 tablesp.	{ 3 tablesp.	{ 1/4 cup
4. When mixture has the appearance of coarse corn meal, gradually blend in.....	{ PET MILK <i>diluted with</i> WATER	{ 1 tablesp. 1 tablesp.	{ 4 teasp. 4 teasp.	{ 1 1/2 tablesp. 1 1/2 tablesp.
5. Roll out on floured board to 1/8-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.				

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.

OLD-TIME PUMPKIN PIE

Photograph on page 7

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at very hot (450° F.).	brown SUGAR, firmly packed	1/4 cup	1/2 cup	3/4 cup
	FLOUR	1 tablesp.	2 tablesp.	1 tablesp.
2. Mix together	SALT	1/4 tablesp.	1/3 tablesp.	1/2 tablesp.
	CINNAMON	1/3 tablesp.	3/4 tablesp.	1 tablesp.
	NUTMEG	1/8 tablesp.	1/4 tablesp.	1/2 tablesp.
	GINGER	1/4 tablesp.	1/3 tablesp.	1/2 tablesp.
	CLOVES	few grains	1/8 tablesp.	1/4 tablesp.
	cooked or canned PUMPKIN	1/2 cup	1 cup	1 1/2 cups
3. Add	PET MILK	1/2 cup	1 cup	1 1/2 cups
	slightly beaten EGG	1 (yolk only)	1 (yolk only)	1 (whole)
	MOLASSES	2 tablesp.	4 tablesp.	2 tablesp.
4. Stir until smooth.				
5. Pour into deep pie pan lined with	unbaked PASTRY (See Index)	2 tart pans, 4 in. across	7 in. across	9 in. across
6. Bake 15 minutes.				
7. Reduce heat to slow (325° F.) and bake until firm, or for		15 minutes	25 minutes	40 minutes

NOTE: Prepared pumpkin pie spice may be substituted for the cinnamon, nutmeg, ginger and cloves called for in this recipe. Use 3/4 teaspoon of such spice for 2; 1 1/2 teaspoons for 4; and 2 1/4 teaspoons for 6.

PUMPKIN CREAM PIE

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
	SUGAR	1/4 cup	1/2 cup	3/4 cup
	CORNSTARCH	2 tablesp.	4 tablesp.	2 tablesp.
1. Mix together	CINNAMON	1/4 tablesp.	1/2 tablesp.	1 tablesp.
	NUTMEG	1/8 tablesp.	1/4 tablesp.	1/2 tablesp.
	GINGER	1/4 tablesp.	1/3 tablesp.	1/2 tablesp.
	CLOVES	few grains	1/8 tablesp.	1/4 tablesp.
	SALT	1/8 tablesp.	1/4 tablesp.	1/2 tablesp.
	PET MILK	2/3 cup	1 1/3 cups	2 cups
2. Stir in	cooked or canned PUMPKIN	1/3 cup	2/3 cup	1 cup
3. Cook over rapidly boiling water 20 minutes, stirring frequently.				
4. Remove from heat and stir into	slightly beaten EGG YOLK	1	1	2
5. Return to heat and cook 2 minutes longer, stirring constantly. Cool thoroughly.				
6. Pour into Baked Pastry Shell (See Index).				
7. Beat until stiff	EGG WHITE	1	1	2
8. Beat in gradually	SUGAR	2 tablesp.	2 tablesp.	1/4 cup
9. Spread on top of pie. Bake in very slow oven (300° F.) 15 minutes, or until brown.				

NOTE: Prepared pumpkin pie spice may be substituted for the cinnamon, nutmeg, ginger and cloves called for in this recipe. Use 3/4 teaspoon of such spice for 2; 1 1/2 teaspoons for 4; and 2 1/4 teaspoons for 6.

MARSHMALLOW FUDGE

Directions	Ingredients	For 6
1. Arrange in bottom of greased 9-inch pan.....	MARSHMALLOWS, halved	16 (1/4 pound)
2. Mix together in a saucepan.....	COCOA SUGAR white CORN SYRUP PET MILK diluted with WATER	3/4 cup 3 cups 3 tablesp. 1 1/8 cups 6 tablesp.
3. Cook over low flame, stirring constantly, until sugar dissolves. Boil slowly to 236° F., stirring occasionally, or until a few drops form a soft ball when dropped into cold water. Cool at room temperature, without stirring, until lukewarm, or until the hand can be held comfortably on bottom of pan.		
4. Add.....	SALT VANILLA	1/4 teasp. 1 1/2 teasp.
5. Beat until candy holds its shape. Pour over marshmallow halves. Cut into squares when cool. Makes 2 3/4 pounds.		

NOTE: To measure 1 1/8 cups of Pet Milk, use 1 cup plus 2 tablespoons.

To Substitute Chocolate for Cocoa, melt 3 squares unsweetened chocolate over boiling water. Add sugar, milk and syrup and proceed as directed for cocoa.

For Plain Fudge: Omit the marshmallows and pour the fudge mixture, when cooled and beaten, into a 9-inch greased pan. Cut into squares when cool. Makes 2 1/2 pounds.

HAMBURGER PIES

Photograph on page 7

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	(ground BEEF cooked RICE chopped ONION PET MILK SALT PEPPER	(1/3 cup (3 oz.) 1/3 cup 1 teasp. 3 tablesp. 1/3 teasp. few grains	(2/3 cup (6 oz.) 2/3 cup 2 teasp. 1/3 cup 3/4 teasp. few grains	(1 cup (1/2 lb.) 1 cup 1 tablesp. 1/2 cup 1 1/4 teasp. 1/8 teasp.
2. When milk is absorbed, wet the tips of the fingers and press mixture into bottom and sides of 2, 4 or 6 individual pie pans 4 inches in diameter, making a fancy edge like ordinary pastry.				
3. Light oven and set at moderately slow (350° F.).				
4. Mix together.....	(slightly beaten EGG PET MILK SALT PEPPER cooked or canned PEAS, drained	(1 (yolk only) 1/3 cup 1/4 teasp. few grains 2/3 cup	(1 (whole) 2/3 cup 1/2 teasp. few grains 1 1/3 cups	(2 (whole) 1 cup 3/4 teasp. 1/8 teasp. 2 cups (No. 2 can)
5. Pour into meat-lined pans.				
6. Bake 30 minutes, then sprinkle tops with.....	(grated AMERICAN CHEESE	(3 tablesp.	(1/3 cup	(1/2 cup
7. Bake 10 minutes longer, or until cheese is melted and custard is firm. Remove from pans before serving.				

NOTE: Other vegetables, such as diced carrots, whole grain corn, lima beans, small pieces of green beans, etc., may be substituted for the peas. This pie may also be baked in a 7-inch pie pan for 4; and a 9-inch pie pan for 6.



DINNER

Sweet Potato Ham Pie*
(illustrated)
 Creamed Carrots and Celery*
 Fried Apple Slices*
 Lettuce, Cucumber and
 Onion Salad
 French Dressing*
 Cheese, Crackers and Jelly



MARY LEE TAYLOR says, "All the recipes in the Pet Milk cook-
 books and all I demonstrate on the air have been created
 and tested in the Pet Milk Experimental Kitchen."



BUFFET SUPPER

Scalloped Tuna Fish*
 Potato Chips Buttered Peas
 Stuffed Prune Salad*
(illustrated)
 Assorted Rolls Preserves
 Ribbon Cake*

*Recipes in this book—See Index

VEGETABLE DINNER

Savory Limas* Breaded Parsnips*
(illustrated) *(illustrated)*
 Spinach with Horse-Radish Sauce*
 Hard-cooked Egg
 and Cottage Cheese Salad
 French Dressing*
 Pet Plum Pudding* with Velvet Sauce*



SAUSAGE COBBLER

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at hot (425° F.).				
2. Heat to boiling point	{ PET MILK diluted with WATER	{ 1/2 cup 1/2 cup	{ 1 cup 1 cup	{ 1 1/2 cups 1 1/2 cups
3. Stir in slowly, so boiling does not stop	{ yellow CORN MEAL SALT	{ 3 tablesp. 1/2 teas.	{ 1/3 cup 1 teas.	{ 1/2 cup 1 1/2 teas.
4. Add	{ APPLES, pared and chopped	{ 1/2 cup (1 medium-sized)	{ 1 cup (2 medium-sized)	{ 1 1/2 cups (3 medium-sized)
5. Boil 5 minutes, stirring constantly.				
6. Pour into greased baking dish measuring		{ 6 inches across	{ 8 inches across	{ 9 inches across
7. Cook for 5 minutes. .	{ LINK SAUSAGE in boiling WATER	{ 1/3 pound 1 cup	{ 2/3 pound 2 cups	{ 1 pound 3 cups
8. Drain and arrange on top of corn meal mixture. Bake 15 minutes, or until sausages are brown. Serve with Fried Apple Slices, (See below), if desired.				

For Fried Apple Slices: (Illustrated on page 3)

1. Cut into eight sections and core	{ unpeeled APPLES	{ 2 medium-sized	{ 4 medium-sized	{ 6 medium-sized
2. Sprinkle with	{ SUGAR	{ 1 1/2 teas.	{ 1 tablesp.	{ 4 1/2 teas.
3. Fry until brown in . .	{ hot FAT	{ 4 1/2 teas.	{ 3 tablesp.	{ 4 1/2 tablesp.
4. Serve with Sausage Cobbler (See above).				

CREAMED SALMON, PEAS AND CARROTS

Photograph on back cover

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . .	{ BUTTER or other fat	{ 2 teas.	{ 4 teas.	{ 2 tablesp.
2. Blend in	{ FLOUR SALT PEPPER	{ 4 teas. 1/4 teas. few grains	{ 8 teas. 1/2 teas. few grains	{ 4 tablesp. 3/4 teas. 1/8 teas.
3. Stir in slowly	{ LIQUID off vegetables	{ 6 tablesp.	{ 2/3 cup	{ 1 cup
4. Boil 2 minutes, stirring constantly.				
5. Add	{ PET MILK flaked SALMON, cooked or canned cooked or canned PEAS diced CARROTS, cooked or canned	{ 6 tablesp. 2/3 cup 6 tablesp. 6 tablesp.	{ 2/3 cup 1 1/3 cups 3/4 cup 3/4 cup	{ 1 cup 2 cups (1-lb. can) 1 1/4 cups 1 cup
6. Heat thoroughly and serve in center of Cheese Biscuit Ring (See Index), or on toast.				

EGGS BAKED IN CHEESE SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at very slow (300° F.).				
2. Grease a shallow baking pan		{ 5 x 5 x 2 in. deep	{ 7 x 7 x 2 in. deep	{ 9 x 9 x 2 in. deep
3. Melt in saucepan	{ BUTTER	{ 1½ teasp.	{ 1 tablesp.	{ 1½ tablesp.
4. Blend in	{ FLOUR	{ 1½ teasp.	{ 1 tablesp.	{ 1½ tablesp.
	{ dry MUSTARD	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	{ SALT	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
	{ PEPPER	{ few grains	{ few grains	{ ⅛ teasp.
5. Stir in slowly	{ PET MILK	{ ⅓ cup	{ ½ cup	{ ¾ cup
	{ diluted with			
	{ WATER	{ ⅓ cup	{ ½ cup	{ ¾ cup
6. Boil 2 minutes, stirring constantly.				
7. Then add and stir un- til melted	{ grated CHEESE	{ 2 tablesp.	{ ¼ cup	{ 6 tablesp.
8. Pour into greased pan.				
9. Break on top of sauce	{ EGGS	{ 2	{ 4	{ 6
10. Sprinkle eggs with . . .	{ SALT	{ ⅛ teasp.	{ ¼ teasp.	{ ⅓ teasp.
	{ PEPPER	{ few grains	{ few grains	{ ⅛ teasp.
11. Bake 10 minutes, or until egg whites are jellied. Serve at once.				

SCALLOPED TUNA FISH

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (400° F.).				
2. Boil 15 minutes, or until tender	{ NOODLES, ¼-inch wide	{ 1⅓ cups (2 ounces)	{ 2⅔ cups (4 ounces)	{ 4 cups (6 ounces)
	{ boiling WATER	{ 2 cups	{ 4 cups	{ 6 cups
	{ SALT	{ ½ teasp.	{ 1 teasp.	{ 1½ teasp.
3. Drain and rinse in hot water.				
4. Mix with	{ flaked TUNA FISH, cooked or canned	{ ⅓ cup	{ ¾ cup	{ 1¼ cups (7-oz. can)
	{ condensed MUSH- ROOM SOUP	{ ⅓ cup	{ ⅔ cup	{ 10½-oz. can
	{ PET MILK	{ ¼ cup	{ ½ cup	{ ¾ cup
	{ SALT	{ ⅛ teasp.	{ ¼ teasp.	{ ½ teasp.
	{ PEPPER	{ few grains	{ few grains	{ ⅛ teasp.
	{ PIMIENTO	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
5. Grease a baking dish measuring		{ 5 x 5 x 2 in. deep	{ 6 x 6 x 3 in. deep	{ 8 x 8 x 3 in. deep
6. Arrange in bottom . . .	{ hard-cooked EGGS, sliced	{ 1	{ 2	{ 3
7. Pour over the noodle mixture.				
8. Sprinkle top with mixture of	{ soft BREAD CRUMBS	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
	{ melted BUTTER	{ 1 teasp.	{ 2 teasp.	{ 1 tablesp.
9. Bake until crumbs are browned, or for . . .		{ 15 minutes	{ 25 minutes	{ 30 minutes

LIVER LOAF

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderate (375° F.).				
2. Cover with boiling water.....	<i>sliced</i> LIVER	$\left\{ \frac{1}{2} \text{ pound} \right.$	$\left\{ 1 \text{ pound} \right.$	$\left\{ 1\frac{1}{2} \text{ pounds} \right.$
3. Let stand 10 minutes. Drain. Put through fine knife of food chopper.				
	PET MILK	$\left\{ \frac{1}{3} \text{ cup} \right.$	$\left\{ \frac{2}{3} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$
	soft BREAD	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$	$\left\{ 1\frac{1}{2} \text{ cups} \right.$
	CRUMBS			
4. Add.....	SALT	$\left\{ \frac{1}{2} \text{ teasp.} \right.$	$\left\{ 1 \text{ teasp.} \right.$	$\left\{ 1\frac{1}{2} \text{ teasp.} \right.$
	diced CELERY	$\left\{ 3 \text{ tablesp.} \right.$	$\left\{ \frac{1}{3} \text{ cup} \right.$	$\left\{ \frac{1}{2} \text{ cup} \right.$
	chopped ONION	$\left\{ 4 \text{ teasp.} \right.$	$\left\{ 8 \text{ teasp.} \right.$	$\left\{ 4 \text{ tablesp.} \right.$
	PEPPER	$\left\{ \text{few grains} \right.$	$\left\{ \frac{1}{8} \text{ teasp.} \right.$	$\left\{ \frac{1}{4} \text{ teasp.} \right.$
5. Mix thoroughly.				
6. Pour into greased loaf pan.....		$\left\{ 6 \times 3 \times 2 \text{ in.} \right.$ deep	$\left\{ 8 \times 4 \times 2 \text{ in.} \right.$ deep	$\left\{ 8 \times 4 \times 3 \text{ in.} \right.$ deep
7. Bake until firm, or for.....		$\left\{ 1\frac{1}{4} \text{ hours} \right.$	$\left\{ 1\frac{1}{3} \text{ hours} \right.$	$\left\{ 1\frac{1}{2} \text{ hours} \right.$
8. Serve with Tomato Cream Sauce (See Index).				

SCALLOPED CODFISH

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
	<i>cooked</i> RICE	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$	$\left\{ 1\frac{1}{2} \text{ cups} \right.$
	flaked CODFISH, cooked or canned	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$ (7½ oz.)	$\left\{ 1\frac{1}{2} \text{ cups} \right.$ (11½ oz.)
2. Mix together.....	PET MILK	$\left\{ \frac{1}{3} \text{ cup} \right.$	$\left\{ \frac{2}{3} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$
	hard-cooked EGGS, <i>sliced</i>	$\left\{ 1 \right.$	$\left\{ 2 \right.$	$\left\{ 3 \right.$
	SALT	$\left\{ \frac{1}{3} \text{ teasp.} \right.$	$\left\{ \frac{3}{4} \text{ teasp.} \right.$	$\left\{ 1 \text{ teasp.} \right.$
	dry MUSTARD	$\left\{ \frac{1}{4} \text{ teasp.} \right.$	$\left\{ \frac{1}{2} \text{ teasp.} \right.$	$\left\{ \frac{3}{4} \text{ teasp.} \right.$
	PEPPER	$\left\{ \text{few grains} \right.$	$\left\{ \text{few grains} \right.$	$\left\{ \frac{1}{8} \text{ teasp.} \right.$
3. Pour into greased loaf pan.....		$\left\{ 5 \times 5 \times 2 \text{ in.} \right.$ deep	$\left\{ 8 \times 4 \times 2 \text{ in.} \right.$ deep	$\left\{ 8 \times 4 \times 3 \text{ in.} \right.$ deep
4. Top with mixture of	<i>soft</i> BREAD CRUMBS	$\left\{ \frac{1}{4} \text{ cup} \right.$	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ \frac{3}{4} \text{ cup} \right.$
	<i>melted</i> BUTTER	$\left\{ 1\frac{1}{2} \text{ teasp.} \right.$	$\left\{ 1 \text{ tablesp.} \right.$	$\left\{ 4\frac{1}{2} \text{ teasp.} \right.$
5. Bake until crumbs are brown, or for.....		$\left\{ 15 \text{ minutes} \right.$	$\left\{ 25 \text{ minutes} \right.$	$\left\{ 35 \text{ minutes} \right.$

FRENCH DRESSING

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	<i>dry</i> MUSTARD	$\left\{ 1 \text{ teasp.} \right.$	$\left\{ 2 \text{ teasp.} \right.$	$\left\{ 1 \text{ tablesp.} \right.$
	PAPRIKA	$\left\{ \frac{1}{4} \text{ teasp.} \right.$	$\left\{ \frac{1}{2} \text{ teasp.} \right.$	$\left\{ \frac{3}{4} \text{ teasp.} \right.$
	SALT	$\left\{ 1 \text{ teasp.} \right.$	$\left\{ 2 \text{ teasp.} \right.$	$\left\{ 1 \text{ tablesp.} \right.$
	PEPPER	$\left\{ \frac{1}{2} \text{ teasp.} \right.$	$\left\{ 1 \text{ teasp.} \right.$	$\left\{ 1\frac{1}{2} \text{ teasp.} \right.$
2. Add.....	PET MILK	$\left\{ 3 \text{ tablesp.} \right.$	$\left\{ 6 \text{ tablesp.} \right.$	$\left\{ 9 \text{ tablesp.} \right.$
3. Stir in.....	SALAD OIL	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ 1 \text{ cup} \right.$	$\left\{ 1\frac{1}{2} \text{ cups} \right.$
4. Add.....	LEMON JUICE	$\left\{ \frac{1}{4} \text{ cup} \right.$	$\left\{ \frac{1}{2} \text{ cup} \right.$	$\left\{ \frac{3}{4} \text{ cup} \right.$
5. Beat vigorously with rotary egg beater 1 minute. Serve on vegetable or egg salads or green salads, or use for any purpose you would have for French dressing.				

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.

The 700 cost-saving recipes in this big Pet Cookbook will help you to put, not only more milk into your family's food, but, at the same time, an extra amount of the precious "sunshine" vitamin D which is so necessary to strong, firm teeth and sound bones. All Pet Milk is now enriched with an extra amount of this "sunshine" vitamin D by direct irradiation with ultra-violet rays. (See page 1 for more information about the extraordinary qualities of Pet Milk and the reasons for using it for every need you have for milk and cream.)

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

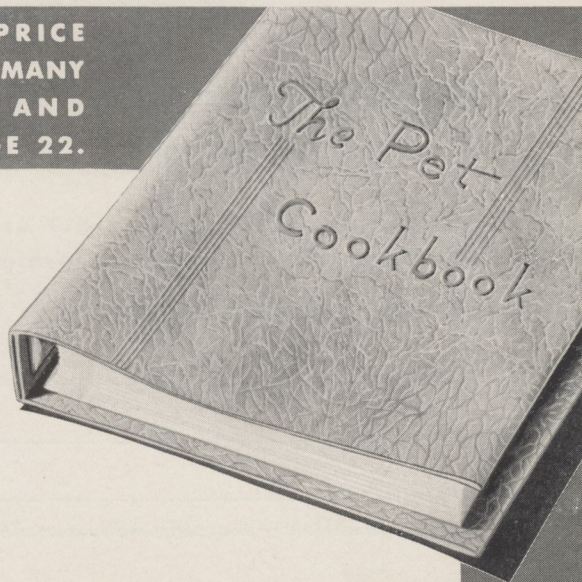
The Vitamins, Sources and Action in Body — Composition and Caloric Value of Pet Milk, Ordinary Milk, Coffee Cream, Whipping Cream — Definitions of Cooking Terms — Temperature Guides — Tables of Weights and Measures — Things to Remember When Making Candy — Frozen Desserts, for regular freezer, for mechanical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



(Continued from page 1)

is constantly struggling with the problem of a safe milk supply. Irradiated Pet Milk is *always* safe—it solves the problem for everybody, everywhere.

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(Fill in completely—print name and address. This offer is limited to residents of Continental U.S.)

SWEET POTATO HAM PIE

Photograph on page 16

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (400° F.).				
2. Melt in saucepan....	{ BACON or ham fat	{ 2 tablesp.	{ 4 tablesp.	{ 2 tablesp.
3. Blend in.....	{ FLOUR PEPPER	{ 1 tablesp. few grains	{ 2 tablesp. few grains	{ 3 tablesp. 1/8 teasp.
4. Stir in.....	{ WATER	{ 6 tablesp.	{ 2/3 cup	{ 1 cup
5. Boil 2 minutes, stirring constantly.				
6. Add.....	{ PET MILK diced HAM, boiled or baked	{ 6 tablesp. 1 cup (1/3 lb.)	{ 2/3 cup 2 cups (2/3 lb.)	{ 1 cup 3 cups (1 lb.)
7. Pour into greased baking dish measuring.		{ 6 x 6 x 2 in. deep	{ 8 x 8 x 2 in. deep	{ 9 x 9 x 2 in. deep
8. Mix thoroughly.....	{ mashed SWEET POTATOES, cooked or canned PET MILK SALT PEPPER	{ 1 cup 1/4 cup 1/3 teasp. few grains	{ 2 cups 1/2 cup 3/4 teasp. few grains	{ 3 cups (No. 2 1/2 can) 3/4 cup 1 1/4 teasp. 1/8 teasp.

9. Drop by tablespoonfuls over creamed ham. Bake 20 minutes or until sweet potatoes are brown.

NOTE: You will need to cook 2, 4 or 6 medium-sized sweet potatoes to make the quantities of mashed sweet potatoes called for in the recipe.

CIRCUS SPAGHETTI

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender.....	{ broken SPAGHETTI or macaroni boiling WATER SALT	{ 2/3 cup 3 cups 3/4 teasp.	{ 1 1/3 cups 6 cups 1 1/2 teasp.	{ 2 cups (1/2 lb.) 8 cups 2 teasp.
2. Drain and rinse with hot water.				
3. Fry slowly 5 minutes.	{ chopped ONION melted FAT	{ 2 tablesp. 4 teasp.	{ 4 tablesp. 8 teasp.	{ 6 tablesp. 2 tablesp.
4. Add and continue cooking for 5 minutes longer.....	{ cooked or canned TOMATOES PAPRIKA (optional) SALT PEPPER	{ 3/4 cup 1/4 teasp. 1/2 teasp. few grains	{ 1 1/2 cups 1/2 teasp. 1 teasp. 1/8 teasp.	{ 2 1/4 cups (No. 2 can) 3/4 teasp. 1 1/2 teasp. 1/4 teasp.
5. Add spaghetti and...	{ sliced MUSH- ROOMS, cooked or canned grated AMERICAN CHEESE	{ 3 tablesp. 1/2 cup	{ 1/3 cup 1 cup	{ 1/2 cup 1 1/2 cups
6. Heat slowly until cheese is melted.				
7. Then stir into.....	{ hot PET MILK	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
8. Mix well and serve at once. Do not heat after combining.				

CAROLINA DRIED BEEF

Directions	Ingredients	For 2	For 4	For 6
1. Mix together in a saucepan	{ condensed MUSH-ROOM SOUP PET MILK	{ 1/3 cup 1/4 cup	{ 3/4 cup 1/2 cup	{ 10 1/2-oz. can 3/4 cup
2. Heat slowly.				
3. Meanwhile, cover with hot water	{ dried BEEF, shredded	{ 3/4 cup	{ 1 1/4 cups	{ 2 cups
4. Let stand 5 minutes. Drain. Add to soup mixture.				
5. Add	{ hard-cooked EGGS, sliced PEPPER dry MUSTARD	{ 1 few grains 1/3 teasp.	{ 2 few grains 3/4 teasp.	{ 3 1/8 teasp. 1 1/4 teasp.
6. Heat thoroughly. Serve on toast.				

BEEF RICE CUSTARD

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Beat slightly	{ EGG PET MILK diluted with WATER cooked RICE grated raw CARROT chopped ONION	{ 1 yolk (only) 6 tablesp. 6 tablesp. 1 cup 1/4 cup	{ 1 (whole) 3/4 cup 3/4 cup 2 cups 1/2 cup	{ 2 (whole) 1 1/4 cups 1 1/4 cups 3 cups 3/4 cup
3. Add and mix well	{ diced BEEF, cooked or canned SALT PEPPER	{ 1 1/2 teasp. 3/4 cup 3/4 teasp. few grains	{ 1 tablesp. 1 1/2 cups (12-oz. can) 1 1/4 teasp. 1/8 teasp.	{ 1 1/2 tablesp. 2 1/4 cups 2 teasp. 1/4 teasp.
4. Pour into greased baking dish measuring		{ 5 in. across	{ 7 in. across	{ 9 in. across
5. Bake until firm, or for		{ 35 minutes	{ 50 minutes	{ 1 1/4 hours

CHEESE BISCUIT RING

Photograph on back cover

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at hot (425° F.).				
2. Grease a ring mold measuring		{ 4 inches across, or 2 individuals	{ 6 inches across	{ 8 inches across
3. Put in mixing bowl	{ prepared BISCUIT FLOUR grated AMERICAN CHEESE	{ 2/3 cup 1/3 cup	{ 1 1/3 cups 2/3 cup	{ 2 cups 1 cup
4. Stir in quickly, but thoroughly	{ PET MILK diluted with WATER	{ 3 tablesp. 3 tablesp.	{ 1/3 cup 1/3 cup	{ 1/2 cup 1/2 cup
5. Put into prepared mold and bake until brown, or for		{ 10 minutes	{ 15 minutes	{ 20 minutes
6. Turn out and fill center with a creamed vegetable, meat or fish or Creamed Salmon, Peas and Carrots (See Index).				
NOTE: This mixture may also be baked in a loaf pan, or in individual muffin tins.				

MEAT LOAF ROLL

Photograph on page 27

Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 20 minutes, or until tender.....	medium-sized, pared POTATOES boiling WATER	{ 1 1 1/4 cups	{ 2 2 1/4 cups	{ 3 3 cups
2. Drain.				
3. Mash with	PET MILK SALT PEPPER	{ 2 tablesp. 1/4 teas. few grains	{ 4 tablesp. 1/2 teas. few grains	{ 6 tablesp. 3/4 teas. 1/8 teas.
4. Drain and fold in...	cooked or canned PEAS diced CARROTS, cooked or canned	{ 1/3 cup 1/3 cup	{ 2/3 cup 2/3 cup	{ 1 cup 1 cup
5. Light oven and set at moderately slow (350° F.).				
6. Mix together.....	ground BEEF PET MILK SALT PEPPER chopped ONION	{ 1/2 pound 1/4 cup 1/2 teas. few grains 4 teas.	{ 1 pound 1/2 cup 1 teas. 1/8 teas. 8 teas.	{ 1 1/2 pounds 3/4 cup 1 1/2 teas. 1/4 teas. 4 tablesp.
7. When milk is absorbed, turn out on waxed paper.				
8. Pat with wet fingers into a single piece.....		{ 4 x 12 in.	{ 8 x 12 in.	{ 12 x 12 in.
9. Spread evenly with potato mixture leaving an inch margin of meat at top and bottom. With aid of waxed paper roll up like jelly roll, beginning with the short side when making for 2 or 4. Put on greased baking pan.				
10. Put over top bits of { FAT		{ 2 teas.	{ 4 teas.	{ 2 tablesp.
11. Bake until brown, or for.....		{ 1 hour	{ 1 1/4 hours	{ 1 1/2 hours
12. After first half hour, baste with drippings in the pan at 15-minute intervals. Serve with Mock Chicken Gravy or Tomato Cream Sauce (See Index).				

CORNERD BEEF CROQUETTES

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan....	BUTTER or other fat FLOUR	{ 1 tablesp. 1 1/2 tablesp.	{ 2 tablesp. 3 tablesp.	{ 3 tablesp. 4 1/2 tablesp.
2. Blend in.....	SALT PEPPER dry MUSTARD	{ 1/4 teas. few grains 1/2 teas.	{ 1/2 teas. 1/8 teas. 1 teas.	{ 3/4 teas. 1/4 teas. 1 1/2 teas.
3. Stir in slowly.....	PET MILK	{ 1/3 cup	{ 2/3 cup	{ 1 cup
4. Boil 1 minute, stirring constantly.				
5. Stir in.....	cooked or canned CORNERD BEEF, chopped cooked RICE	{ 2/3 cup 1/3 cup	{ 1 1/3 cups 2/3 cup	{ 2 cups (12 ounces) 1 cup
6. Pour into shallow pan and chill until firm. Shape with the hands into 4, 8 or 12 small croquettes.				
7. Roll in.....	fine, dry BREAD CRUMBS	{ 1/3 cup	{ 2/3 cup	{ 1 cup
8. Dip in.....	PET MILK	{ 1/4 cup	{ 1/3 cup	{ 1/2 cup
9. Roll again in remaining crumbs. Fry a few at a time in an inch of hot fat turning until brown on all sides.				
NOTE: Chopped ham, either baked or boiled, may be substituted for the cornerd beef.				

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.				

TOMATO CREAM SAUCE

using canned, condensed soup as a base

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan. . .	{ BUTTER	{ 1 teasp.	{ 2 teasp.	{ 1 tablesp.
2. Add and cook slowly for 5 minutes.	{ finely chopped ONION	{ 2 teasp.	{ 4 teasp.	{ 2 tablesp.
3. Stir in	{ condensed TOMATO SOUP SALT PEPPER	{ 6 tablesp. few grains few grains	{ 3/4 cup 1/8 teasp. few grains	{ 10 1/2-oz. can 1/4 teasp. 1/8 teasp.
4. Heat to boiling point.				
5. Meanwhile, scald over boiling water.	{ PET MILK	{ 1/4 cup	{ 1/2 cup	{ 3/4 cup
6. Stir hot soup mixture into hot milk. Serve at once. Do not cook after mixing.				

NOTE: This sauce is delicious served on cooked macaroni, rice or noodles as well as on vegetables, meat or fish, using 1 cup rice, etc. for 2; 2 cups for 4; and 3 cups for 6.

LENTIL SOUP

Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 45 minutes. . .	{ dried LENTILS boiling WATER SALT whole CLOVES PEPPER	{ 1/3 cup 3 cups 3/4 teasp. 2 few grains	{ 2/3 cup 4 1/2 cups 1 1/2 teasp. 4 few grains	{ 1 cup 6 cups 2 1/4 teasp. 6 1/8 teasp.
2. Add and continue cooking 30 minutes longer, or until potatoes are tender.	{ diced, pared POTATOES chopped ONION	{ 1/2 cup 2 tablesp.	{ 1 cup 1/4 cup	{ 1 1/2 cups 6 tablesp.
3. Stir in	{ PET MILK	{ 2/3 cup	{ 1 1/4 cups	{ 1 2/3 cups (1 tall can)
4. Heat thoroughly and serve at once.				

For Split Pea Soup: Substitute dried, split peas for the lentils but add a few grains of salt for 2; 1/8 teaspoon for 4; and 1/4 teaspoon for 6.



OVEN DINNER

Meat Loaf Roll*
(illustrated)

Mock Chicken Gravy*

Cabbage, Celery and
Green Pepper Salad

Pet Mayonnaise*

Peanut Banana Pudding*

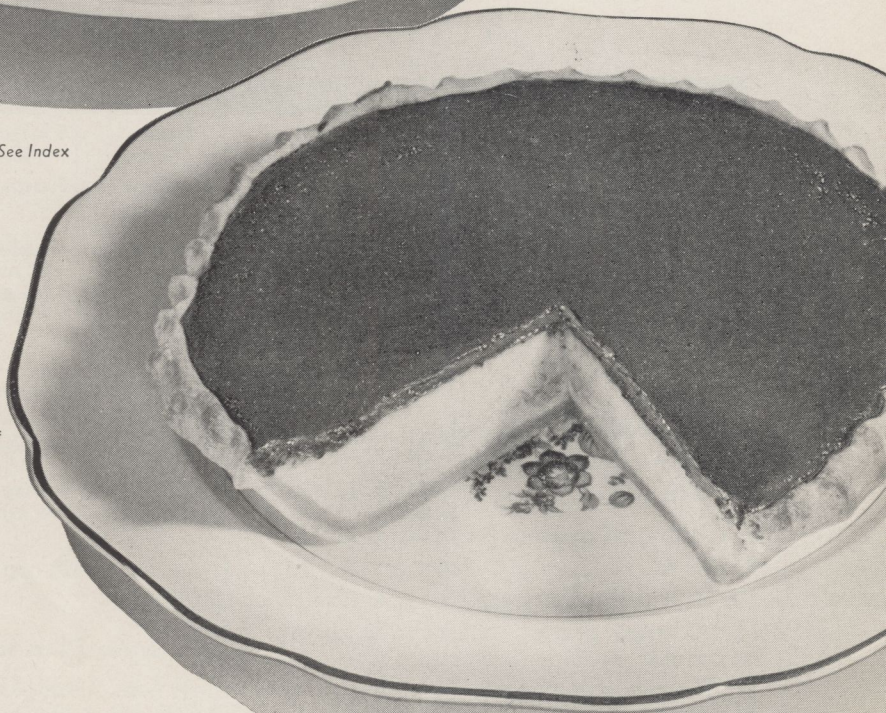
*Recipes in this book—See Index

DINNER

Tomato Juice Cocktail
Corned Beef Croquettes*
Butterscotch Sweet
Potatoes*

Spinach with
Horse-Radish Sauce*
Asparagus Salad
French Dressing*

Cocoa or
Chocolate Custard Pie*
(illustrated)



MARY LEE TAYLOR says, "The Chocolate or Cocoa Custard Pie doesn't contain a speck of butter, yet it has a marvelously rich flavor due to the Pet Milk it contains."

BREADED PARSNIPS

Photograph on page 17

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	PET MILK SALT PEPPER	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{1}{4} \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \frac{1}{2} \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \\ \frac{3}{4} \text{ teasp.} \\ \frac{1}{8} \text{ teasp.} \end{array} \right\}$
2. Dip into mixture....	$\left\{ \begin{array}{l} \text{quartered} \\ \text{PARSNIPS,} \\ \text{cooked or canned} \end{array} \right\}$	$\left\{ \begin{array}{l} 3 \end{array} \right\}$	$\left\{ \begin{array}{l} 6 \\ \text{(No. 2 can)} \end{array} \right\}$	$\left\{ \begin{array}{l} 9 \\ \text{(No. 2 1/2 can)} \end{array} \right\}$
3. Roll in.....	$\left\{ \begin{array}{l} \text{fine, dry} \\ \text{BREAD CRUMBS} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \end{array} \right\}$
4. Fry until brown on all sides in $\frac{1}{8}$ -inch hot fat. Drain on brown paper or paper towels.				

MASHED POTATOES

Directions	Ingredients	For 2	For 4	For 6
1. Peel and boil until tender.....	$\left\{ \begin{array}{l} \text{small POTATOES} \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ (1/2 lb.)} \end{array} \right\}$	$\left\{ \begin{array}{l} 4 \text{ (1 lb.)} \end{array} \right\}$	$\left\{ \begin{array}{l} 6 \text{ (1 1/2 lbs.)} \end{array} \right\}$
2. Mash and add.....	PET MILK SALT PEPPER	$\left\{ \begin{array}{l} \frac{1}{4} \text{ cup} \\ \frac{1}{4} \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \frac{1}{2} \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \\ \frac{3}{4} \text{ teasp.} \\ \text{few grains} \end{array} \right\}$
3. Beat until light and fluffy. Serve at once.				

STUFFED PRUNE SALAD

Photograph on pages 16 and 17

Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 45 minutes, or until tender.	$\left\{ \begin{array}{l} \text{dried PRUNES} \\ \text{boiling WATER} \end{array} \right\}$	$\left\{ \begin{array}{l} 4 \text{ large} \\ \text{(\frac{1}{3} cup)} \\ 1\frac{1}{4} \text{ cups} \end{array} \right\}$	$\left\{ \begin{array}{l} 8 \text{ large} \\ \text{(\frac{2}{3} cup)} \\ 2 \text{ cups} \end{array} \right\}$	$\left\{ \begin{array}{l} 12 \text{ large} \\ \text{(1 cup)} \\ 2\frac{1}{2} \text{ cups} \end{array} \right\}$
2. Cool. Drain and save liquid. Remove pits from prunes.				
3. Fill cavities of prunes with a mixture of.	$\left\{ \begin{array}{l} \text{white CREAM} \\ \text{CHEESE} \\ \text{PET MILK} \\ \text{SALT} \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ tablesp.} \\ \text{(1 ounce)} \\ 1 \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} 4 \text{ tablesp.} \\ \text{(2 ounces)} \\ 2 \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} 6 \text{ tablesp.} \\ \text{(3 ounces)} \\ 1 \text{ tablesp.} \\ \frac{1}{8} \text{ teasp.} \end{array} \right\}$
4. Chill.				
5. Meanwhile, heat thoroughly.	$\left\{ \begin{array}{l} \text{LIQUID off prunes} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{3}{4} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} 1\frac{1}{4} \text{ cups} \end{array} \right\}$
6. Add and stir until dissolved.	$\left\{ \begin{array}{l} \text{lemon-flavored} \\ \text{GELATIN} \end{array} \right\}$	$\left\{ \begin{array}{l} 3 \text{ tablesp.} \end{array} \right\}$	$\left\{ \begin{array}{l} 6 \text{ tablesp.} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \\ \text{(1 package)} \end{array} \right\}$
7. Then add.	$\left\{ \begin{array}{l} \text{LEMON JUICE} \\ \text{SALT} \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} 4 \text{ teasp.} \\ \text{few grains} \end{array} \right\}$	$\left\{ \begin{array}{l} 2 \text{ tablesp.} \\ \frac{1}{8} \text{ teasp.} \end{array} \right\}$
8. Chill until mixture begins to thicken.				
9. Stir in.	$\left\{ \begin{array}{l} \text{PET MILK} \end{array} \right\}$	$\left\{ \begin{array}{l} 3 \text{ tablesp.} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{3} \text{ cup} \end{array} \right\}$	$\left\{ \begin{array}{l} \frac{1}{2} \text{ cup} \end{array} \right\}$
10. Beat with rotary egg beater 1 minute, or until fluffy.				
11. Arrange prunes, cheese side down, in ring mold.	$\left\{ \begin{array}{l} 5 \text{ in. across} \end{array} \right\}$	$\left\{ \begin{array}{l} 7 \text{ in. across} \end{array} \right\}$	$\left\{ \begin{array}{l} 9 \text{ in. across} \end{array} \right\}$	
12. Pour gelatin mixture over prunes. Chill until firm. Unmold. Fill center with shredded lettuce and serve with Pet Mayonnaise (See Index).				
NOTE: If mold is rubbed with a tasteless vegetable oil before filling with the mixture, the salad will unmold easily.				

BUTTERSCOTCH SWEET POTATOES

Directions	Ingredients	For 2	For 4	For 6
1. Boil 25 minutes, or until tender	{ large SWEET POTATOES, unpeeled	{ 2	{ 4	{ 6
2. Drain and peel while hot. Cut into pieces suitable for serving.				
3. While potatoes are cooking, mix in saucepan	{ BUTTER light brown SUGAR, firmly packed dark CORN SYRUP SALT	{ 2 tablesp. 3½ tablesp. 2 tablesp. ¼ tablesp.	{ 4 tablesp. 7 tablesp. 4 tablesp. ½ tablesp.	{ 2 tablesp. ¾ cup 6 tablesp. ¾ tablesp.
4. Boil slowly for 5 minutes. Remove from heat.				
5. Then add	{ PET MILK	{ 2 tablesp.	{ 4 tablesp.	{ 6 tablesp.
6. Pour over hot sweet potatoes and serve at once.				

WHITE SAUCE

for creaming a variety of vegetables, meat or fish

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . .	{ BUTTER	{ 2 tablesp.	{ 1 tablesp.	{ 1½ tablesp.
2. Blend in	{ FLOUR SALT PEPPER	{ 1 tablesp. ¼ tablesp. few grains	{ 2 tablesp. ½ tablesp. few grains	{ 3 tablesp. ¾ tablesp. 1½ tablesp.
3. Stir in slowly	{ LIQUID off vegetable	{ 1/3 cup	{ 1/2 cup	{ 3/4 cup
4. Boil 2 minutes, stirring constantly.				
5. Add	{ PET MILK cooked or canned VEGETABLE	{ 1/3 cup 1 cup	{ 1/2 cup 2 cups	{ 3/4 cup 3 cups
6. Heat thoroughly and serve at once.				

NOTE: Broccoli, peas, corn, lima beans, wax or green beans, carrots, Brussels sprouts, kohlrabi, asparagus, celery cabbage, potatoes, turnips, cauliflower or onions may be used. See above recipe for exact amounts to use for 2, 4 or 6. In creaming meat or fish, substitute meat stock or water for the vegetable liquid.

MOCK CHICKEN GRAVY

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . .	{ FAT	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
2. Blend in	{ FLOUR SALT PEPPER	{ 1 tablesp. 1/8 tablesp. few grains	{ 2 tablesp. 1/4 tablesp. few grains	{ 3 tablesp. 1/2 tablesp. 1½ tablesp.
3. Stir until brown.				
4. Stir in slowly	{ LIQUID off potatoes (see note below)	{ 1/3 cup	{ 1/2 cup	{ 3/4 cup
5. Boil 2 minutes, stirring constantly.				
6. Add	{ PET MILK	{ 3 tablesp.	{ 1/3 cup	{ 1/2 cup
7. Heat thoroughly, but do not boil. Serve at once.				

NOTE: The water drained off cooked, pared potatoes gives a delicious flavor to this gravy.

SPINACH WITH HORSE-RADISH SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . .	BUTTER or other fat	1 teas.	2 teas.	1 tablesp.
2. Blend in	FLOUR	1½ teas.	1 tablesp.	4 teas.
	SALT	1/3 teas.	3/4 teas.	1¼ teas.
	PEPPER	few grains	few grains	1/8 teas.
3. Stir in slowly	WATER	3 tablesp.	1/3 cup	1/2 cup
4. Add	HORSE-RADISH	1 tablesp.	2 tablesp.	3 tablesp.
	PET MILK	3 tablesp.	1/3 cup	1/2 cup
	cooked or canned SPINACH, drained	1 1/3 cups	2 2/3 cups	4 cups

5. Heat thoroughly and serve at once.

NOTE: If fresh spinach is used, you will need to cook 1 pound for 2; 2 pounds for 4; and 3 pounds for 6.

CREAMED CARROTS AND CELERY

Directions	Ingredients	For 2	For 4	For 6
1. Cook in covered saucepan 20 minutes . . .	sliced CARROTS	1 cup	2 cups	3 cups
	boiling WATER	1 3/4 cups	3 cups	4 1/2 cups
	SALT	1/3 teas.	3/4 teas.	1 1/4 teas.
2. Add and cook 10 minutes longer, or until vegetables are tender . . .	diced CELERY	3/4 cup	1 1/2 cups	2 1/4 cups
3. Drain and save liquid.				
4. Melt in saucepan . . .	BUTTER or other fat	2 teas.	1 tablesp.	1 1/2 tablesp.
5. Blend in	FLOUR	1 tablesp.	2 tablesp.	3 tablesp.
	SALT	1/4 teas.	1/2 teas.	3/4 teas.
	PEPPER	few grains	few grains	1/8 teas.
6. Stir in slowly	LIQUID off vegetables	1/3 cup	1/2 cup	3/4 cup
7. Boil 2 minutes, stirring constantly.				
8. Add vegetables and . .	PET MILK	1/3 cup	1/2 cup	3/4 cup
9. Heat thoroughly and serve at once.				

WHIPPED PET MILK TOPPING

Directions	Ingredients	For 2	For 4	For 6
1. Soak for 5 minutes . . .	plain, unflavored GELATIN	1/8 teas.	1/4 teas.	1/4 teas.
	in cold WATER	1/2 teas.	1 teas.	1 teas.
2. Scald over boiling water	PET MILK	1/4 cup	1/3 cup	1/2 cup
3. Add soaked gelatin and stir until dissolved. Pour into small china or enameled bowl and chill until icy cold. Then whip vigorously with rotary egg beater, or electric mixer at high speed, until stiff.				
4. Fold in	powdered SUGAR	1 teas.	2 teas.	1 tablesp.
	VANILLA	1/3 teas.	1/2 teas.	1 teas.
5. Makes		3/4 cup	1 cup	1 1/2 cups

MASHED POTATOES AND TURNIPS

Directions	Ingredients	For 2	For 4	For 6
1. Pare and slice.....	{ TURNIPS	{ 3 small	{ 6 small	{ 9 small
2. Boil turnips in uncovered saucepan 15 minutes, in.....	{ boiling WATER	{ 2½ cups	{ 4 cups	{ 6 cups
3. Then add.....	{ pared POTATOES, sliced	{ 2 medium-sized	{ 4 medium-sized	{ 6 medium-sized
4. Continue boiling 20 minutes, or until vegetables are tender. Drain. Mash.				
5. Then beat in.....	{ hot PET MILK SALT PEPPER BUTTER	{ 2 tablesp. ½ teas. few grains 1 teas.	{ ¼ cup 1 teas. few grains 2 teas.	{ 6 tablesp. 1½ teas. ⅛ teas. 1 tablesp.
6. Serve at once.				

POTATO PUFFS

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender.....	{ pared POTATOES, quartered boiling WATER	{ 1 medium-sized 1¼ cups	{ 2 medium-sized 2 cups	{ 3 medium-sized 3 cups
2. Drain, then mash.				
3. Light oven and set at moderate (375° F.).				
4. Mix together.....	{ well-beaten EGG PET MILK SALT PEPPER	{ 1 (yolk only) 3 tablesp. ½ teas. few grains	{ 1 (whole) 6 tablesp. 1 teas. few grains	{ 2 (whole) ½ cup 1½ teas. ⅛ teas.
5. Beat into mashed potatoes.				
6. Fold in.....	{ grated AMERICAN CHEESE	{ ½ cup	{ 1 cup	{ 1½ cups
7. Divide mixture among 2, 4 or 6 greased custard cups. Bake 20 minutes, or until puffed. To serve, lift carefully out of custard cups.				

SAVORY LIMAS

Photograph on page 17

Directions	Ingredients	For 2	For 4	For 6
1. Soak 6 hours, or overnight.....	{ dried LIMA BEANS in WATER	{ ⅔ cup (⅓ lb.) 3 cups	{ 1⅓ cups (⅔ lb.) 6 cups	{ 2 cups (1 lb.) 8 cups
2. Drain and rinse.				
3. Fry until crisp.....	{ diced BACON	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
4. Add soaked beans and.....	{ boiling WATER SALT PEPPER	{ 1¾ cups ½ teas. few grains	{ 2¼ cups 1 teas. few grains	{ 3 cups 1½ teas. ⅛ teas.
5. Boil 1 hour, or until beans are tender and water is evaporated. Watch closely during the end of the cooking period.				
6. Stir in.....	{ PET MILK	{ ⅓ cup	{ ⅔ cup	{ 1 cup
7. Heat thoroughly. Serve at once.				

NOTE: The same amounts of diced, salt pork may be substituted for the bacon if the salt is reduced to ¼ teaspoon for 2; ½ teaspoon for 4; and ¾ teaspoon for 6.

Ribbon Cake with Cocoa or Chocolate Fudge Frosting is illustrated on the front cover and Cheese Biscuit Ring filled with Creamed Salmon, Peas and Carrots on the back cover of this book.

★ ☆ I N D E X ★ ☆

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SPICED MILK.....	2	*STUFFED PRUNE SALAD.....	28
BREADS		SAUCES—meat, fish and vegetable	
COCOA OR CHOCOLATE BREAD.....	4	MOCK CHICKEN GRAVY.....	29
CORN GRIDDLE CAKES.....	8	TOMATO CREAM SAUCE.....	26
PINEAPPLE CORN BREAD.....	4	WHITE SAUCE — for creaming vegetables, meat or fish.....	29
*PINEAPPLE RAISIN SQUARES.....	6		
PRUNE BREAD.....	5	SOUPS	
YORKSHIRE PUDDING.....	5	LENTIL SOUP.....	26
CAKE and COOKIES		SPLIT PEA SOUP.....	26
CARAMEL COOKIES.....	6	VEGETABLES	
NUT JUMBLES.....	10	*BREADED PARSNIPS.....	28
*RIBBON CAKE.....	8	BUTTERSCOTCH SWEET POTATOES.....	29
CANDY and FROSTINGS		CREAMED ASPARAGUS.....	29
*COCOA OR		CREAMED BROCCOLI.....	29
CHOCOLATE FUDGE FROSTING.....	9	CREAMED BRUSSELS SPROUTS.....	29
MARSHMALLOW FUDGE.....	15	CREAMED CARROTS.....	29
ORANGE FUDGE FROSTING.....	9	CREAMED CARROTS AND CELERY.....	30
PLAIN FUDGE.....	15	CREAMED CAULIFLOWER.....	29
PUDDINGS and SAUCE		CREAMED CELERY CABBAGE.....	29
PEANUT BANANA PUDDING.....	9	CREAMED CORN.....	29
PET PLUM PUDDING.....	10	CREAMED GREEN BEANS.....	29
VELVET SAUCE.....	11	CREAMED KOHLRABI.....	29
MAIN DISHES		CREAMED LIMA BEANS.....	29
BEEF RICE CUSTARD.....	24	CREAMED ONIONS.....	29
CAROLINA DRIED BEEF.....	24	CREAMED PEAS.....	29
*CHEESE BISCUIT RING.....	24	CREAMED POTATOES.....	29
CIRCUS SPAGHETTI.....	23	CREAMED POTATOES AND CELERY.....	Inside back cover
CORNEB BEEF CROQUETTES.....	25	CREAMED TURNIPS.....	29
*CREAMED SALMON, PEAS AND CARROTS.....	18	CREAMED WAX BEANS.....	29
EGGS BAKED IN CHEESE SAUCE.....	19	MASHED POTATOES.....	28
*HAMBURGER PIES.....	15	MASHED POTATOES AND TURNIPS.....	31
LIVER LOAF.....	20	POTATO PUFFS.....	31
*MEAT LOAF ROLL.....	25	*SAVORY LIMAS.....	31
*SAUSAGE COBBLER.....	18	SCALLOPED POTATOES AND CELERY.....	Inside back cover
SCALLOPED CODFISH.....	20	SPINACH WITH HORSE-RADISH SAUCE.....	30
SCALLOPED TUNA FISH.....	19		
*SWEET POTATO HAM PIE.....	23	MISCELLANEOUS	
PIES and PASTRY		*FRIED APPLE SLICES.....	18
BAKED PASTRY.....	13	WHIPPED PET MILK TOPPING.....	30
*CHERRY CHIFFON PIE.....	11		
*COCOA OR CHOCOLATE CUSTARD PIE.....	13		
*OLD-TIME PUMPKIN PIE.....	14		
*PUMPKIN CREAM PIE.....	14		
UNBAKED PASTRY.....	13		
*VANILLA WAFER CRUST.....	11		

NOTE: Recipes starred (*) are illustrated.

CREAMED POTATOES AND CELERY

Directions	Ingredients	For 2	For 4	For 6
1. Cover and boil 10 minutes.....	diced, pared POTATOES boiling WATER SALT	3/4 cup 1 cup 1/4 teas.	1 1/2 cups 1 1/4 cups 1/2 teas.	2 1/4 cups 1 1/2 cups 3/4 teas.
2. Add and continue boiling until tender....	diced CELERY	2/3 cup	1 1/3 cups	2 cups
3. Drain and save the liquid.				
4. Melt in saucepan....	BUTTER	2 teas.	1 tablesp.	1 1/2 tablesp.
5. Blend in.....	FLOUR SALT PEPPER	1 tablesp. 1/4 teas. few grains	2 tablesp. 1/2 teas. few grains	3 tablesp. 3/4 teas. 1/8 teas.
6. Stir in.....	LIQUID off vegetables	1/3 cup	1/2 cup	3/4 cup
7. Boil 2 minutes, stirring constantly.				
8. Stir in vegetables and	PET MILK chopped PIMIENTO (optional)	1/3 cup 2 teas.	1/2 cup 4 teas.	3/4 cup 2 tablesp.
9. Heat thoroughly and serve at once.				

For Scalloped Potatoes and Celery, pour mixture into a 5, 7 or 9-inch baking dish. Sprinkle top with mixture of 1/4 cup soft bread crumbs and 2 teas. melted butter for 2; 1/2 cup crumbs and 4 teas. butter for 4 and 3/4 cup crumbs and 2 tablesp. butter for 6. Bake in moderate oven (375°F.) until crumbs are brown.

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Columbus....	WBNS, 11 am	Rochester....	WHEC, 11 am
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Denver.....	KLZ, 9 am	San Francisco.	KSFO, 12 noon
Des Moines...	KRNT, 10 am	Savannah....	WTOC, 11 am
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