RECIPES
THE MODERN Pabst-ett WAY
The story of the first use of cheese is a simple one. It seems that an Arab herdsman, long before the time of Christ, set forth across the desert one day with his supply of milk for lunch in a skin bottle, made from the stomach of a calf. When thirst prompted him to drink the milk, he was astounded on pouring it out, to find a thick, watery liquid instead. Curiosity caused him to cut the bottle open and he saw that the milk curd had formed itself into a lumpy, yellow-white substance. Being denied his milk and still having a ravenous appetite, the Arab ate this peculiar mass—and liked it. Thus the first cheese was discovered.
THE discovery of Pabst-ett a few years ago was the first major development in dairy products that has been made since the Arab’s great find. In this new step in the progress of cheese, the very element which was disregarded by the Arab—the whey—is being concentrated and put back into the cheese. It has definitely been established that this is the part of the milk which contains the valuable properties—milk sugar, milk protein, milk minerals—which for all these thousands of years have been lost in cheese-making.

Mr. Fred Pabst, owner of the famous Pabst Dairy Farms at Oconomowoc, Wisconsin, made this last important discovery. It was his idea to save all these valuable qualities of whey and blend them back into fine cheese. With the aid of world-renowned scientists, he finally worked out a whey concentrate which blends perfectly with cheese—even enhancing its flavor. The resulting food is a dairy product called Pabst-ett. Though it has been on the market just a short while, Pabst-ett is rapidly taking the place it deserves in millions of homes as an every-day standby—a delicious asset to the menu and an invaluable aid to health.

- Do not grate Pabst-ett.
- When using it in sauces, add it in lumps and stir in hot sauce until melted.
- When Pabst-ett is to be creamed, work it with a spatula or wooden spoon as you would shortening. It is well, when you intend to cream Pabst-ett, to leave it in room temperature for a few hours, just as you do butter before creaming it.
- Dishes in which Pabst-ett is used may be reheated without fear that it will become gummy.
- All measurements in this book are level.
- To color Pabst-ett: Cream Pabst-ett Standard thoroughly. If necessary thin slightly by adding a few drops of milk or cream. Color pink or green with liquid coloring. Pabst-ett is easy to handle in a pastry decorator.
PABST-ETT SPINACH SUPREME
Recipe of Agnes Fitzpatrick
The Coffee Shop
Sheboygan, Wis.

1/2 lb. bacon
2 medium onions—sliced
1 can spinach
1 package Pabst-ett Standard bread crumbs


STUFFED CELERY

1/2 package Pabst-ett Standard
2 tablespoons peanut butter
2 tablespoons butter
3/4 teaspoon Worcestershire Sauce
paprika to color

• Cream Pabst-ett and butter together until smooth and creamy. Cream peanut butter separately, and when quite creamy blend with Pabst-ett and butter. Add paprika and Worcestershire Sauce mixing thoroughly.
• Stuff crisp celery stalks with this mixture.
• This may also be used as a sandwich spread or for stuffing dates or prunes.

PINEAPPLE BUTTERFLIES

Place two sections of pineapple to make wings against body made of a date from which the stone has been removed. A little ball of uncolored Pabst-ett Standard forms the head. Place a line of pink colored Pabst-ett around edge of wings with another pink line a little inside of that. Use green colored Pabst-ett for lines running from body to inner pink line.

PINEAPPLE BUTTERFLIES

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PABST-ETT ROAST
Recipe of JOSEPHINE HENRY
Broadway-Hazelwood
Portland, Ore.

1 pound can kidney beans
2 tablespoons minced onion
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1/2 cup chopped English walnuts
1 package Pabst-ett Standard

Run beans through meat chopper. Cook onions in butter. Cream Pabst-ett with melted butter and blend with beans. Add seasoning, nuts, lemon juice and bread crumbs, enough to make it possible to form into a loaf. Place in buttered baking dish and top with bread crumbs and dots of Pabst-ett. Bake in moderate temperature for 45 minutes. Serve with tomato sauce.

SALMON AU GRATIN

2 cups salmon
1 cup cracker crumbs
2 tablespoons grated onion
1/2 cup milk
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon paprika
1/2 cup chopped green pepper
1/2 package Pabst-ett Standard
5 tablespoons butter
juice 1/2 lemon

Flake fish, removing bones and skin. Add cracker crumbs, onion, milk, salt, pepper, paprika, green pepper and lemon juice. Mix all ingredients well. Turn one-third in buttered baking dish. Dot with one tablespoon butter and one-third of Pabst-ett. Continue until the fish mixture, butter and Pabst-ett are all used, topping the dish with butter and Pabst-ett. Place in oven for about 20 minutes at 350°.

UNCLE SAM'S FRUIT SALAD
Recipe of ROBERT LANGUILLON
Chef-Steward
Beverly Wilshire Hotel
Beverly Hills, California

Cut grapefruit, oranges, pineapple and bananas in even pieces and fill in a large leaf of lettuce which should have the shape of a bowl. Top with balls of Pabst-ett Standard. Serve with mayonnaise diluted with fruit syrup of pineapples and lemon juice.
PABST-ETT VARIETY LOAF

Cut crust from a sandwich loaf of bread. With a very sharp knife slice the bread lengthwise. Spread the bottom slice with Pabst-ett Brick and cover with small pieces of walnuts. Place the next slice of bread on top of this and spread with Pabst-ett Pimento on top of which place a thin layer of peanut butter. Place the third slice of bread above this and spread with Pabst-ett Swiss and a layer of strawberry jam or currant jelly. Cover with last layer of bread.

• Cream a package of Pabst-ett Standard. A teaspoon or so of milk will help to soften the Pabst-ett. When quite buttery spread over the top, sides and ends of the loaf. Garnish the top with nut meats, maraschino cherries, and if desired with Pabst-ett colored and applied with design thru a pastry tube.

• Place loaf in refrigerator for a few minutes before serving so that it will slice easily.

• To color Pabst-ett: Cream it with a few drops of milk until it is smooth and add liquid coloring (green or red) blending until desired color is obtained.

COVENTRY TARTS

• Make flaky pastry dough. Roll thin and line muffin tins, placing in refrigerator while filling is being prepared.

FILLING
1 package Pabst-ett Standard
4 tablespoons butter
½ cup sugar
2 egg yolks
¾ teaspoon salt
½ teaspoon nutmeg
1 tablespoon orange juice
currant jelly

• Cream Pabst-ett, butter and sugar together. Add slightly beaten egg yolks, salt, nutmeg and orange juice and mix well. Fill tarts ¾ full and bake 40 minutes in moderate oven. Upon removing from oven top each tart with a teaspoon of currant jelly. Serve while hot.

Courtesy—“Gold Medal Flour” Washburn Crosby Co.

DEVILED PABST-ETT CRISPS

• Cream ¼ cup butter with ¼ teaspoon mustard and ¼ teaspoon paprika and a dash of grated nutmeg. Cream in ½ package Pabst-ett Standard and work until a smooth cream. Cut bread in thin slices and spread with mixture. Cut each slice into four strips and place in hot oven to toast.

PABST-ETT DEVILED EGGS

6 eggs—boiled hard
½ teaspoon prepared mustard
pinch of salt
dash of pepper

1 tablespoon Worcestershire Sauce
1 tablespoon mayonnaise
½ package Pabst-ett Standard

REMOVE shells from eggs and cut in halves lengthwise. Remove yolks and mince fine. To yolks add mustard, salt, pepper, Worcestershire Sauce and mayonnaise. Cream the Pabst-ett into mixture. When thoroughly blended fill whites of eggs. Serve on lettuce leaves garnished with parsley.

• Yolk mixture which is left may be used for stuffing celery or as a sandwich spread.
**PABST-ETT SAUSAGE FRITTERS**

1 cup flour  
3 teaspoons baking powder  
1/2 teaspoon salt  
1/4 cup milk  
1/2 package Pabst-ett Standard  
1 egg  
6 pork sausages

SIFT dry ingredients together. Heat half the milk to boiling point and remove from range. Add Pabst-ett, stirring until melted. Mix with rest of the milk and gradually add to the flour along with the beaten egg. Squeeze sausage from casings and form into patties. Dip the patties into the batter and fry on a very hot, well greased griddle—turning when well browned to brown on the other side. Serve while hot.

**PABST-ETT RAREBIT**

1 package Pabst-ett Standard  
1 tablespoon butter  
1/2 cup cream  
1 tablespoon Worcestershire Sauce  
1/2 teaspoon mustard  
1/2 teaspoon salt  
1 egg

Mix all ingredients except egg in pan, and place over slow heat. Stir until smooth; add the slightly beaten egg and beat with beater for a few seconds. Serve hot on toast.

**PABST-ETT BRAN MUFFINS**

2 tablespoons shortening  
3/4 cup sugar  
1/2 package Pabst-ett Standard  
1 egg  
1 cup milk  
1 cup Kellogg's All-Bran  
1 cup whole wheat flour  
1/2 teaspoon salt  
3 teaspoons baking powder

Mix all ingredients except egg in pan, and place over slow heat. Stir until smooth; add the slightly beaten egg and beat with beater for a few seconds. Serve hot on toast.

**PABST-ETT POTATO PATTIES**

2 cups cold boiled mashed potatoes  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon prepared mustard  
1 sprig of parsley chopped fine  
1 egg  
1/2 package Pabst-ett Standard

Mix potatoes, egg and seasonings. Cream Pabst-ett until soft and add to potatoes, blending the two thoroughly. Form into patties and fry in deep hot fat in which a piece of bread browns in one minute (360°). Brown on one side—turn and brown on the other. When done drain on absorbent paper before serving.
BAKED NOODLES

1 5-oz. package noodles
⅔ package Pabst-ett Standard
3 tablespoons butter
⅔ cup milk
⅓ teaspoon salt
pinch pepper
pinch paprika
1 tablespoon cracker or bread crumbs

Boil noodles in salted water until tender. Drain and blanch in cold water. Add milk. Place ⅔ of butter and the same amount of Pabst-ett in small pieces in bottom of buttered baking dish. Cover with half of the noodles. Add ⅔ of balance of butter and Pabst-ett in small pieces and sprinkle with half of salt and pepper. Add remaining noodles. Top with balance of butter, Pabst-ett, salt and pepper. Cover with cracker crumbs and sprinkle with paprika. Bake in hot oven until brown—approximately 20 minutes.

PABST-ETT FAN SALAD

- Take one-third slice pineapple and fit a small piece of pineapple that is wedge-shaped into curved inner end. With a pastry tube or cake decorator bank the outer edge of upper part with Pabst-ett Standard, colored green. Place a tiny line of Pabst-ett, colored pink, close to edge all around upper piece and make pink and green design in center of fan. Use strips of date to make shafts of fan and put a little pink ring at bottom.

HEART OF LETTUCE WITH PABST-ETT DRESSING

3 yolks of eggs
1 cup vinegar
1 cup olive oil
1 pinch of sugar
½ grain of garlic
1 package Pabst-ett Standard
pinch of salt
pinch of white pepper

Cream Pabst-ett, add other ingredients, and whip until smooth.
PABST-ETT BRAN WAFFLES

1 cup flour
1 tablespoon sugar
3 teaspoons baking powder
½ teaspoon salt
1 cup Kellogg's All-Bran
1 cup milk
5 tablespoons Pabst-ett Standard
3 eggs—separated

Sift dry ingredients and add All-Bran. Place one fourth of milk in saucepan. Add Pabst-ett and beat well until dissolved. Do not let boil or stand over flame. When almost liquid, add remainder of milk and well-beaten egg yolks. Add liquid to dry ingredients. Fold in stiffly beaten whites of eggs. Bake on a hot waffle iron. Serve with Pabst-ett Honey Sauce.

PABST-ETT VEGETABLE RING

1 cup canned tomato soup
1 package Pabst-ett Standard
2 tablespoons gelatine
½ cup cold water
1½ cups hot water
1½ cups celery—cut in small pieces
1 cup green pepper—chopped
1½ dozen stuffed olives—sliced


Baked Tomato Chalet

Recipe of ERNEST E. AMIET
Chef, Palmer House
Chicago, Illinois

Cut slices from tops of medium size tomatoes and scoop out some of the pulp and seeds. Cut dry thin toast in very small squares and lay a few inside each tomato. Mould enough Pabst-ett Standard to fill the rest of opening. Place a small slice of bacon atop each tomato and bake in moderate oven for 10 minutes.
**PABST-ETT PINEAPPLE MOLD**

1 pound can crushed pineapple  
1 cup sugar  
juice of one lemon  
1 package Pabst-ett Standard  
2 tablespoons gelatine  
½ cup cold water  
½ pint whipping cream

Heat pineapple, sugar and lemon juice all together. When quite hot remove from fire and add Pabst-ett—stirring until entirely melted. Dissolve gelatine in cold water and add to pineapple mixture. Allow to cool. Add cream which has been beaten until stiff. Mix well. Pour into mold and place in refrigerator to set. Serve on lettuce.

**PABST-ETT BAKING POWDER BISCUITS**

2 cups flour  
4 teaspoons baking powder  
1 teaspoon salt  
2 tablespoons butter  
½ to 1 cup milk  
½ package Pabst-ett Standard

Sift dry ingredients together. Rub butter and Pabst-ett into flour with fork, stir in milk gradually. Place on floured board, roll gently about ½ inch thick. Cut into rounds, place in greased pan and bake in a hot oven 10 to 15 minutes.

**BAKED MACARONI**

1 8-oz. package macaroni  
1 package Pabst-ett Standard  
3 tablespoons butter  
1 teaspoon salt  
1 cup milk  
⅜ teaspoon pepper  
1 heaping tablespoon cracker or bread crumbs  
pinch of paprika

Boil macaroni in salted water until tender. Drain and blanch in cold water. Add milk. Place one-fourth of butter and the same amount of Pabst-ett in small pieces in bottom of buttered baking dish. Cover with half of the macaroni. Add one-third of balance of butter and Pabst-ett in small pieces and sprinkle with half of salt and pepper. Add remaining macaroni. Top with balance of butter, Pabst-ett, salt and pepper. Cover with cracker crumbs and sprinkle with paprika. Bake in hot oven until brown—approximately 20 minutes.

**PABST-ETT HONEY SAUCE**

½ package Pabst-ett Standard  
⅜ cup honey  
1 teaspoon cinnamon

Blend honey and Pabst-ett until smooth and creamy and stir in the cinnamon. If preferred, cinnamon may be omitted.
PABST-ETT APPLE TREATS

Wash six large baking apples. Core to within quarter of an inch of bottom. Hollow should be about as round as a fifty cent piece. Stuff with Pabst-ett Standard filling.

Filling
- Cream one package Pabst-ett until very smooth. Add one half teaspoon cinnamon and one fourth cup raisins chopped fine. Mix thoroughly.
- Press into apples and put a cap of sugar on top. Place in Pyrex or earthenware dish with one tablespoon of water for each apple. Bake in moderate oven 20 to 30 minutes or until apples are tender, but not broken.

PABST-ETT TOPPING

1/2 package Pabst-ett Standard
1 cup honey
1 cup whipping cream
- Blend honey and Pabst-ett until perfectly smooth. Whip cream until stiff. Fold whipped cream into Pabst-ett honey mixture. Turn into freezing tray and freeze five to six hours.
Serve with salads or as a topping for fresh fruit pies.
—Courtesy of American Honey Institute

PABST-ETT STRAWS

2 tablespoons butter
1/2 package Pabst-ett Standard
1/2 to 3/4 cup flour
3 tablespoons bread crumbs
1/2 teaspoon salt
1 egg
1 pinch cayenne
- Cream butter and Pabst-ett together. Add dry ingredients and mix all together with egg. Roll thin, cut in long narrow strips and bake in a quick hot oven until golden brown.

CRAB SALAD AU PABST-ETT

1 6 1/2-oz. can crab meat
1/4 cup blanched and shredded almonds
1 tablespoon green pepper minced very fine
1/2 teaspoon salt
2 tablespoons butter
2 tablespoons flour
1/2 cup milk
1/2 package Pabst-ett Standard
1 tablespoon chili
- Clean and shred crab meat. Add almonds and green pepper.
- Melt butter. Add flour and gradually add milk stirring constantly until sauce thickens. Remove from range and add Pabst-ett stirring until melted. Add chili. When cool pour over crab mixture blending thoroughly. Serve on toast or with crackers. Garnish with olives and serve with potato chips.

CREAM OF CORN SOUP—PABST-ETT

1 cup corn
1 pint water
1 quart milk
1 thick slice onion
2 tablespoons flour
2 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon white pepper
1 package Pabst-ett Standard
- Chop the corn or rub through a sieve and cook it with the water 20 minutes. Heat the milk and onion. Melt the butter and flour and add a small amount of milk, gradually adding rest of it. Cook till slightly thickened and remove onion. Add the Pabst-ett in small pieces and stir until melted. Add pepper and salt. Thoroughly blend this mixture with the corn. Serve hot with crackers.
**Pabst-ett Turkish Delight**

- 1 package raspberry or strawberry gelatine powder
- 1 pint water
- 2 tablespoons sugar
- ⅔ cup salted nuts (pecans, walnuts or almonds)
- ⅓ cup raisins
- ¼ teaspoon salt
- ½ package Pabst-ett Standard
- 1 cup whipped cream

Bring water and sugar to boiling point; add gelatine. When gelatine has started to congeal whip with beater until light and fluffy. Add nuts, raisins, salt and Pabst-ett which have been cut into small pieces. Gently fold in whipped cream. Turn into mechanical refrigerator mold and allow to set two to three hours.

**Pabst-ett Club Sandwich**

- Cover 1 slice buttered toast with slice of Pabst-ett Standard, then with a lettuce leaf, and on top of that 2 slices of tomato and a second slice of buttered toast. Cut in two, lay 2 strips crisp bacon on top and garnish with lettuce leaves filled with mayonnaise dressing, a cucumber pickle and 3 olives.

**Pabst-ett Pimento and Lettuce Sandwich**

- Spread 1 slice of bread with Pabst-ett Pimento. Cover with sliced tomato and lettuce and top with second slice of bread.

**Fish Baked with Pabst-ett**

- 2 to 2 ½ lbs. trout or whitefish
- 1 cup milk
- 1 ½ teaspoons Worcestershire Sauce
- 1 teaspoon mustard
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 onion—sliced
- 1 package Pabst-ett Standard

Prepare fish for baking. Place ¼ of Pabst-ett inside the fish and spread balance of Pabst-ett outside the fish. Cover with milk to which seasoning and onion have been added. Bake in hot oven basting with milk sauce from time to time—for 30 minutes. Garnish with parsley and lemon.
PABST-ETT FROZEN PEACH CUSTARD

1 1-lb. can sliced peaches
1 cup sugar
% teaspoon salt
1 tablespoon butter
1 cup whipped cream
1 cup milk
% package Pabst-ett Standard

Open and drain peaches. Put liquid in a saucepan with cup of sugar. Allow to cook about 10 minutes; add sliced peaches, salt and butter. Let simmer a few minutes. Dissolve cornstarch in water, add milk and stir into the peach mixture, stirring constantly until thick and smooth. Remove from fire, add Pabst-ett which has been cut into pieces. Stir carefully until Pabst-ett is well dissolved. When cool turn into refrigerator mould. Allow to set about 1 hour. Spread whipped cream over top. Return to refrigerator until ready to serve.

STUFFED HAM

Cut rind and most of fat from outer rim of a thick slice of boiled ham. Slit deep pocket in ham and stuff with filling made of: 1 scant cup spaghetti, 3 tablespoons Pabst-ett Standard, 1 tablespoon Chili Sauce, 1 egg.

Brush the stuffed ham with butter or oil and cook on griddle. A particularly good dish to prepare on a table grill.

POTATOES AU GRATIN

Melt 4 tablespoons butter in saucepan. Add 3 tablespoons flour, stir over fire until well mixed. Add % pint milk slowly. Add 1 teaspoon salt, % teaspoon pepper, and % teaspoon paprika. Remove from fire. Add % package Pabst-ett Standard; stir until Pabst-ett is melted. Add 4 cups boiled, diced potatoes. Simmer over slow fire for 5 minutes. Pour into buttered baking dish. Top with % package Pabst-ett cut fine, bread crumbs and paprika. Brown in oven.

SALAD DRESSING

1 package Pabst-ett Standard
1 cup cream
% teaspoon mustard
1 teaspoon Worcestershire Sauce
1 tablespoon butter
dash pepper

Mix and place in saucepan over slow fire. Stir smooth; add egg slightly beaten.
ESCALLOPED CORN WITH PABST-ETT

Recipe of Mrs. M. Worthington Storms Hall, Union Grove, Wis.

1 can corn
1/2 cup cracker crumbs
1/2 teaspoon salt
1/2 teaspoon pepper
1 egg
1 1/2 package Pabst-ett Standard
1/2 cup milk
1/2 tablespoons butter


PABST-ETT FRIED SANDWICH

• A rare delicacy, consisting of Pabst-ett Standard sandwiched between two slices of white bread dipped in a mixture of beaten eggs, chili sauce and minced onion and then fried in butter.

PABST-ETT PINEAPPLE SALAD

• Arrange slices of canned pineapple on crisp lettuce leaves and place in the center of each a ball of Pabst-ett Standard or Pimento. Sprinkle with nut meats. Cover with your favorite salad dressing. Here's an easily made salad possessing rare, new charm.

PABST-ETT SALMON LUNCHEON

1 1-lb. can salmon
1 1/2 cups diced boiled potatoes
1 cup cooked or canned peas
1 tablespoon chopped green pepper
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ginger
1/2 cup butter
2 tablespoons flour
1 cup boiling water
1 package Pabst-ett Standard
1 sprig parsley—chopped

Place the salmon. Add peas, potatoes and seasoning, mixing all well together.
• Melt the butter and add flour. When thoroughly mixed, gradually add the boiling water and stir constantly for a few minutes. Remove from fire and add the Pabst-ett, whipping until completely melted. Add the chopped parsley.
• Place salmon mixture in casserole and cover with the sauce—blending all together thoroughly. Sprinkle with bread crumbs—dot with Pabst-ett and bake in a hot oven 30 minutes.
Cinnamon Toast
Cream 2 heaping tablespoons Pabst-ett Standard, 2 tablespoons sugar and 1/2 teaspoon cinnamon. Cover strip of toast with mixture and place in oven for a few minutes.

Pabst-ett Toasted on Crackers
Because Pabst-ett spreads easily, it is ideal for toasting on crackers. It browns beautifully. You’ll like its tang and flavor much better, too. Pabst-ett does not become lumpy or stringy when heated.

Frozen Pabst-ett and Prune Salad
- Remove stones from prunes and rub through a sieve. Add lemon juice, sugar and pecans. Line refrigerator tray with Pabst-ett cream made by folding stiffly beaten cream into Pabst-ett. Fill tray with prune mixture and freeze three to four hours. Serve sliced on lettuce.

Crab en Casserole
Recipe of Henry Darrieux, Executive Chef Montclair Hotel, New York, N. Y.

2 cups crab flakes (clean carefully) 3/4 cup butter 2 tablespoons flour 1 cup milk 3/4 teaspoon salt 1/4 teaspoon paprika 1 teaspoon prepared mustard pinch pepper 2 tablespoons chopped parsley 3/4 package Pabst-ett Standard

PABST-ETT FRUITPUFFS

\[ \frac{3}{4} \text{ cups flour} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \frac{1}{4} \text{ teaspoon baking powder} \]
\[ \frac{1}{4} \text{ cup butter} \]
\[ \frac{1}{4} \text{ cup butter substitute} \]
\[ \frac{1}{2} \text{ package Pabst-ett Standard ice water} \]

\[ \text{banana, apple, pineapple or peach} \]

A\ll\ material should be ice cold. Sift flour, salt and baking powder together. Chop the shortening and Pabst-ett in the flour until the size of peas and beans. Toss lightly with knife, adding enough ice water slowly to hold dough together. Turn out on smooth cold board. Pound lightly with rolling pin until well flattened. Roll in an oblong piece half inch thick fold in thirds and roll again; repeat. The third rolling will usually leave it compact enough to roll thin. Cut in squares. Wrap pieces of fruit which have been dipped in a mixture of \( \frac{1}{2} \) cup sugar and 1 teaspoon cinnamon in the squares of pastry—pinching the folded-over edges together. Bake in hot oven in greased tin 20 minutes.

PABST-ETT SWISSSANDWICH

A generous quantity of Pabst-ett Swiss spread on white bread, garnished with pickles and stuffed olives.

PABST-ETT GRIDDLE CAKES

\[ 2 \text{ teaspoons baking powder} \]
\[ 1 \text{ cup flour} \]
\[ \frac{3}{4} \text{ teaspoon salt} \]
\[ 1 \text{ cup milk (scant)} \]
\[ 6 \text{ tablespoons Pabst-ett Standard} \]
\[ 1 \text{ egg} \]
\[ 1 \text{ teaspoon melted butter} \]

\[ \text{Sift dry ingredients. Add the beaten egg. Melt the Pabst-ett in one half the milk and allow to cool. With rest of milk stir into flour mixture gradually to make a smooth batter and add melted butter.} \]

\[ \text{Heat griddle and grease with butter substitute. Pour the cakes on griddle from the end of a large spoon. When the cakes are full of bubbles turn and brown the other side. Brush griddle with grease after each baking.} \]

\[ \text{Serve with Pabst-ett Honey Sauce.} \]

PIMENTO PABST-ETT POTATOES

\[ \text{Bake potatoes, and when nearly done split down one side, taking out inside. Mash and mix with Pabst-ett Pimento, allowing one tablespoonful for each potato. Add salt and pepper. Cream thoroughly and replace in shells. Top with piece of Pabst-ett Pimento and paprika. Return to oven to brown.} \]

SAVORY EGGS

\[ 3 \text{ tablespoons butter} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 6 \text{ eggs} \]
\[ \text{pinch of pepper} \]
\[ 2 \text{ medium size onions—finely chopped} \]
\[ 2 \text{ tablespoons bread crumbs} \]
\[ \frac{1}{4} \text{ package Pabst-ett Standard} \]

Fry onions in butter until golden brown. Turn into shallow baking dish (one which can be set on table) and break the eggs over the onions. Sprinkle salt and pepper over the eggs and then sprinkle with bread crumbs. Add the Pabst-ett in very thin slices over the top. Bake in moderate oven until eggs have cooked firmly.
Edward Mathieu, Executive Chef of the Davenport Hotel, Spokane

**PABST-ETT NUT LOAF**
- 1 package Pabst-ett Standard
- 1 teaspoon salt
- 1 egg (well beaten)
- 2 tablespoons steak sauce
- 1 1/2 cups nut meats
- 1 1/2 cups bread crumbs
- 3 tablespoons butter
- 1 cup milk

Place milk, butter, steak sauce and salt in saucepan, let come to boil. Add Pabst-ett, which has been cut in small pieces. Beat until Pabst-ett is melted. Put ground bread crumbs, nut meats and beaten egg in a dish. Mix all ingredients well and turn in a well buttered dish. Bake one hour in moderate oven, 350°. Serve hot with tomato sauce or brown gravy. Garnishes may be added, such as prunes stuffed with Pabst-ett, etc.

**PABST-ETT SURPRISE CHOPS**
- Select choice Pork or Lamb Chops. Have these cut thick. Make a pocket by cutting a slit as deep as possible in the chop. Spread top and bottom of the pocket with plenty of Pabst-ett Standard. For a filling, mashed or boiled potatoes, noodles, bread or any desired filling may be used. Sew the pocket shut. Brush with fat, butter or oil.
- Pre-heat griddle until very hot. Brown chop on one side, turn and brown on the other side, salt and pepper, cover and allow to cook about 5 minutes. Disconnect cord and allow to finish cooking another 5 to 6 minutes. Turn if necessary.

**PABST-ETT TOMATOES**
- 5 medium size tomatoes
- 1 medium size green pepper
- 1/2 cup walnut meats
- 1 1/3 cups cut celery
- 1 package Pabst-ett Standard
- 1 cup mayonnaise

SALD tomatoes and remove skins. With a sharp knife hollow out centers. Place tomato shells in refrigerator until ready to use. Mince green peppers and cut celery fine. Break walnuts into small pieces.
- Cream Pabst-ett until smooth and mix in mayonnaise, working the two together until very creamy. Use about 2/3 of this mixture for stirring into chopped vegetables. When vegetables are well mixed stuff them into the tomato hollows. Use balance of mayonnaise to cap tomatoes. Garnish with ring of green pepper and stuffed olives. Serve on lettuce leaves with crackers or Melba toast.
RICE AND PABST-ETT

WASH and let rice soak for \( \frac{1}{2} \) hour. Strain and cook in \( 2 \frac{1}{2} \) quarts of water in double boiler until kernels are tender. Drain surplus rice water. Place 6 tablespoons Pabst-ett in rice and allow it to melt through rice while rice is still hot. Add salt and pepper. Place in buttered baking dish. Dot top with Pabst-ett and bake in hot oven for about 20 minutes.

PABST-ETT CREAMED CARROTS

- Melt butter, add flour stirring constantly. Gradually add milk stirring until sauce begins to thicken. Remove from range and add Pabst-ett stirring until melted. Add seasoning and carrots and simmer over low heat for a few minutes before serving.

TURNIP CUPS WITH PABST-ETT

- Melt butter, add flour stirring constantly. Gradually add milk stirring until sauce begins to thicken. Remove from range and add Pabst-ett stirring until melted. Add the peas and carrots, reheat and serve in hot turnip cups.
**Fried Apple with Bacon A la Pabst-ett**

- 2 medium size apples
- 6 slices bacon
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- ½ package Pabst-ett Standard

**Pabst-ett White Sauce**

- Melt 2 tablespoons butter in sauce pan. Remove from fire, mix with 2 tablespoons flour. Cook until it bubbles, then add 1 cup hot milk—½ at once, rest gradually. Add one-half package Pabst-ett Standard and boil. Stir constantly until thick. Season with ¼ teaspoon pepper, ⅛ teaspoon salt. Serve hot.

**Pabst-ett "Sunkist" Dessert**

- Juice of 2 oranges
- 2 teaspoons sugar
- 1 package orange gelatine
- 1 orange—diced
- ½ pint whipping cream
- ½ package Pabst-ett Standard

Add sugar to orange juice. Bring to boiling point. Remove from heat and add gelatine. Set aside to cool. When congealing begins whip and add diced oranges.

- Cream Pabst-ett until quite soft and add one cup stiffly whipped cream. Add remaining whipped cream to gelatine mixture.

- Cover a thin slice of sponge cake cut to fit refrigerator freezing tray with one half Pabst-ett mixture. Line tray with this (Pabst-ett side up). Cover with a thick layer of gelatine mixture. Allow to set for a few minutes and cover with another slice of cake spread with balance of Pabst-ett mixture (Pabst-ett side down). Return to refrigerator for 3 to 4 hours. Remove from tray and top with layer of remaining gelatine mixture. Garnish with maraschino cherries or slices of orange if desired. Serve sliced as you would cake.

**Fried Apple with Bacon A La Pabst-ett**

- 2 medium size apples
- 6 slices bacon
- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- ½ package Pabst-ett Standard

- Peel, slice and core apples. Fry bacon until crisp. Fry apples in bacon grease until tender on one side and then turn and fry on the other. Arrange apples and bacon on a dish and cover with Pabst-ett sauce made as follows:

- Melt butter, add flour and stirring constantly add milk and cook until it begins to thicken. Remove from range and add Pabst-ett, stirring until melted.
### Pabst-ett Apple Fritters
- 1 cup flour
- ½ teaspoon salt
- ¾ cup milk
- ½ package Pabst-ett Standard
- 2 eggs—well beaten
- apples

Add the milk gradually to the flour and salt. When all the milk has been used add the eggs. Cream the Pabst-ett in a bowl until quite smooth and soft and gradually add the batter, stirring until smooth.

- Pare apples and slice in rings. Dip a ring at a time in the batter and drop each fritter into deep fat, hot enough to brown a bit of bread in a minute (360°F). When golden brown on one side turn and brown on the other. When done drain on absorbent paper and serve with honey.

### Pabst-ett Potato Chips
- Spread a little Pabst-ett Standard on each potato chip and place in oven to brown. Two to three minutes in a hot oven will melt and toast the Pabst-ett to a beautiful, rich, golden brown. Here is a new and very dainty dish to serve at luncheon or afternoon bridge.

### Pabst-ett Tomato-Shrimp Ring
- 1 can tomato soup
- 1 cup water
- 1 package Pabst-ett Standard
- 2 tablespoons acidulated gelatine
- 1 can shrimp
- 1 green pepper
- 3 small tomatoes

- Heat tomato soup and water to boiling point. Remove from range and add Pabst-ett cut in small pieces. Stir until melted.
- Dissolve gelatine in one-half cup cold water. Allow to stand five minutes and add to tomato mixture.
- Pour just enough of the mixture in a ring mold to cover the bottom. When congealed add a row of shrimp, green pepper and tomato, alternating. Add enough tomato mixture to cover. Again allow to congeal and add the balance of shrimp and vegetables arranged as you wish and cover with balance of liquid. Set in refrigerator until firm and ready to serve.
- Turn out of mold in usual way onto a bed of lettuce. Serve with mayonnaise or French dressing. Garnish with olives.

### Pabst-ett Bon Bons
- Make balls of Pabst-ett and roll them first in cinnamon and then in chopped walnuts.
- Squeeze balls of Pabst-ett between halves of English walnuts.
- Roll balls of Pabst-ett in cinnamon and then in grated cocoanut.
- Cream Pabst-ett until smooth. Add chopped nuts and chopped raisins. Roll into balls and roll balls in chopped nuts.
- Scald and stone large prunes. Fill with Pabst-ett, or if desired, with Pabst-ett to which nuts and raisins have been added.
- These bon-bons are ideal for children’s parties. They may also be used for garnishing salads, sandwiches, etc.
**PABST-ETT CABBAGE DELMONICO**

Steam three pounds of shredded cabbage until tender. Meanwhile make two cupfuls of thin white sauce, using as seasoning one-fourth teaspoonful of paprika, one-half teaspoonful of mustard, one teaspoonful of salt and one-eighth teaspoonful of white pepper. Add one-half package of Pabst-ett Standard and combine with the cabbage, mixing thoroughly with two forks. Cover with one cupful of stale bread crumbs and bake in an oven of 375° for about half-hour.

**POACHED EGG (HOLLAND STYLE)**

1 slice toast
1 slice tomato
1 poached egg
3 teaspoons Pabst-ett Standard
1 teaspoon cream
few drops Worcestershire Sauce
1 slice bacon

- Cut toast round shape. Broil the tomato, put on top of toast; place egg on top of tomato. Melt Pabst-ett with cream, add Worcestershire to it and pour over egg, tomato and toast. Put slice of bacon (crisply fried) across the egg. Serve very hot.

**PABST-ETT RAINBOW SANDWICH**

Recipe of J. J. Vernet
Nicollet Hotel
Minneapolis, Minn.

Spread one slice of toast with generous layer of Pabst-ett Standard thinly covered with chopped relish and water cress. Spread second slice of toast with a thinner covering of Pabst-ett and add sliced tomato and three small strips bacon. Cover with third slice of toast.

- Cut in three strips and serve reversed on end so that colors stand out.
- Garnish with olive, radish or pickle.
**PABST-ETT**

**SUPREME CASSEROLE**

- 4 cups diced boiled potatoes
- 1 lb. boiled ham—cut in slices
- 1 tablespoon minced green pepper
- ½ teaspoon prepared mustard
- 3 tablespoons butter
- 3 tablespoons flour
- 1 ½ cups milk
- ½ package Pabst-ett Standard
- ½ teaspoon paprika
- sprig of parsley

1. MELT butter. Add flour. Cook over low heat for a few seconds stirring constantly. Gradually add milk and when almost ready to boil remove from range and stir in the Pabst-ett until entirely melted. Add paprika and chopped parsley.

2. Put 1 ½ cups potatoes in casserole and add one fourth Pabst-ett sauce. Cover with half the ham over all of which the mustard has been brushed. Add one cup potatoes and repeat as before. Add the rest of the potatoes and the remaining sauce. Sprinkle with bread crumbs and dot with Pabst-ett. Bake in hot oven 30 minutes.

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**PABST-ETT HONEY MOUSSE**

- 1 orange
- 1 teaspoon granulated gelatine
- 1 tablespoon cold water
- ½ cup strained honey
- 1 cup cream
- ½ package Pabst-ett Standard

1. Peel orange, removing white membrane and cut pulp in small pieces. Soften gelatine in cold water. Heat honey. Add gelatine stirring until dissolved. Add orange, remove from fire and add Pabst-ett cut in small pieces, stirring until melted. When cold add stiffly beaten cream. Put in refrigerator tray and freeze for four hours.

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**PABST-ETT BLACK-EYED SUSAN**

1. Place slices of canned pineapple on crisp lettuce leaves. Fill centers with chopped, ripe olives. Spread Pabst-ett Standard on pineapple to form petals. Serve with French dressing. A wonderfully tasty salad that is easily and quickly made. Ideal for dinners as well as afternoon teas.

---

**HALF WHEEL SALAD**

1. PUT a frilly edge of Pabst-ett Standard, colored pink, around the edge of the slice of pineapple and run little green lines from outer edge to center like the spokes of a wheel. Place a ball of uncolored Pabst-ett in curved inner end.

---

Pierre Berard, Executive Chef of the New Yorker Hotel, New York City
Pabst-ett—the original whole milk cheese food—combines the rare flavor of aged cheese with all the nourishment, all the digestibility of rich milk. It contains the health-giving qualities of Vitamins A, B and D in abundance. When you remember that Vitamin A is the factor that builds resistance to infections, Vitamin B gives tone to the digestive system and aids growth, and that Vitamin D helps babies and children develop a strong, well-proportioned framework—it immediately becomes apparent that this new milk product should be included in every diet.

- Pabst-ett abounds in nutrition.
- Pabst-ett is as digestible as milk and has the tang and flavor of aged cheese. Pabst-ett melts, mixes and spreads smoothly.

America's leading chefs recommend Pabst-ett Standard or Pimento for cooking, and all four varieties—Standard, Pimento, Brick, and Swiss—for sandwiches and salads.
PIMENTO (in the red package) — What sandwiches this makes! The Pimentos used are the finest grown in Georgia. It is perfectly smooth and yet piquant enough to stimulate the dullest appetite.

BRICK (in the orange package) — Mild and moist with its characteristic taste, sweet and mellow. Every member of the family will ask for more of it.

STANDARD Pabst-ett is the ideal, all-year-round, every-day, every purpose, whole milk cheese food. It is a perfect spread, ideal for salads and garnishes and cooks perfectly — never becomes lumpy or stringy when used in cooking.

SWISS (in the blue package) — It has that peculiarly tempting flavor that lovers of Swiss will recognize immediately. When you see its color and texture, when you taste it, you will agree with us that it is a real addition to your menu possibilities.
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Vitamin-Rich Cheese Food
DELICIOUS for COOKING and SPREADING

PABST CORPORATION
Milwaukee, Wisconsin

Form No. CA-207

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