Any meal—any day—for 2 or 4 or 6
YOUR PET MILK PROGRAM

Starring
MARY EASTMAN
BILL PERRY
THE SERENADERS
GUS HAENSCHEN and HIS ORCHESTRA

thrilling voices • stirring music

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

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

Saturday Night Serenade

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

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"Any Meal—
Any Day—
for 2 or 4 or 6"

—promises the answers to a very broad field of problems, doesn't it? But within the pages of this booklet you'll find dishes for the kind of company dinner that sends guests home singing your praises—family fare that's tempting to look at and delicious to eat, yet easy to prepare, inexpensive and withal, most wholesome—meals for two or four or six (and more) that are appropriate for the season and suitable to your individual taste, time and pocketbook.

These tested, fail-proof recipes that include the amounts needed to serve two and four and six are wife-savers for the newlyweds—welcome gifts to the women who dread having leftovers and prized possessions of those who have eight and ten and more to satisfy. By doubling the amounts in the recipes for four, eight can be served—by adding the amounts for four and six, you'll have ten helpings—by doubling the recipes for six, you'll have enough for twelve and so on.

A few recipes are printed for three and six only—For example, only one egg yolk is needed to make two dozen Chocolate Peppermint Cookies which are sufficient for three people, but which two people can certainly consume, since these cookies keep well.

The candy recipes in this book are given in one quantity only because it is difficult to mix and cook smaller amounts of ingredients and because these candies are so delicious that not a single piece will go begging.

Authorities on proper and adequate diet generally agree that all of us need more milk than we customarily consume. By using Irradiated Pet Milk, it is possible to include an extra amount of pure, safe, whole milk plus extra vitamin D in dishes that taste better because of the milk they contain. Because Pet Milk is double rich, it can be diluted with less than an equal amount of another liquid—it can be used in place of cream—it will replace eggs and butter.

You can also dilute double-rich Pet Milk with liquids other than water to add flavor and valuable minerals and vitamins which would otherwise be wasted. See Creamed Vegetables in which the important mineral-laden liquid off vegetables is used. You'll also appreciate the advantage which Pet Milk has over whipping cream for those who are watching weight, waistlines, and expenses. Pet Milk contains

(Continued on page 22)
Directions

1. Turn on oven and set at hot (425° F.).
2. Grease 2-inch muffin tins, using melted BUTTER light brown SUGAR, lightly packed shelled NUTS, halves or slices
3. Put in bottom of tins, dividing equally and starting with butter
4. Meanwhile, put in bowl melted BUTTER light brown SUGAR, shelled NUTS, halves or slices prepared biscuit FLOUR
5. Stir in PET MILK diluted with WATER
7. Turn out on floured paper and roll into sheet ½-inch thick and measuring about 4 x 8 inches for 2; 8 x 8 inches for 4 and 8 x 12 inches for 6.
8. Brush with melted BUTTER light brown SUGAR shelled NUTS, halves or slices
9. Sprinkle with shelled NUTS, halves or slices
10. Starting at the 4-inch side for 2; one of the 8-inch sides for 4 and 12-inch side for 6 and with the aid of paper, roll up like jelly roll. Cut into 1-inch slices. Put cut side down into prepared tins. Bake 15 minutes, or until browned. Turn out while hot. Serve at once.

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

1. Sift into mixing bowl sifted, all-purpose FLOUR BAKING POWDER SALT
cold SHORTENING 2 knives or fork
2. Work into flour mixture with pastry blender, 2 knives or fork
3. Stir in the diluted milk and proceed as directed for prepared biscuit flour.

Ingredients

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>4</td>
<td>8</td>
<td>12</td>
</tr>
<tr>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>2½ cup</td>
<td>1¼ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>½ teasp.</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>few grains</td>
<td>½ teasp.</td>
<td>1½ teasp.</td>
</tr>
<tr>
<td>½ teasp.</td>
<td>1 teasp.</td>
<td>1½ teasp.</td>
</tr>
</tbody>
</table>

SPICED MILK

Directions

1. Heat thoroughly PET MILK diluted with WATER CINNAMON NUTMEG SUGAR SALT
2. Remove from heat and stir in VANILLA
3. Serve at once as a hot or cold beverage, or on cereals or desserts.
MARY LEE TAYLOR says, "You can make this creamy smooth, rich-tasting Chocolate Marshmallow Pie in a jiffy. Just turn to the index to find the easy-to-follow recipe."
POPPY SEED TWISTS

Directions | Ingredients | For 3 | For 6
--- | --- | --- | ---
1. Dissolve................. | compressed YEAST CAKE in lukewarm WATER | 1/2 cake | 1 cake
2. Cool to lukewarm............... | PET MILK diluted with boiling WATER | 1/4 cup | 1/2 cup
3. Add to mixture of........... | well-beaten EGG SUGAR SALT melted SHORTENING | 1/2 cup | 1/2 cup
4. Stir in dissolved yeast, mixing well.
5. Add gradually, mixing well after each addition.......... | sifted, all-purpose FLOUR | 2 1/4 cups | 4 1/2 cups
6. Turn out on floured board and knead until smooth and elastic and bubbles appear under the surface. Put in greased bowl. Cover and let rise until doubled in bulk. Punch down dough in bowl to original size. Turn out on floured board and roll into sheet 8 inches wide and 1/4-inch thick. Roll half of dough at a time for 6. Cut into 1/2-inch strips, tying each strip into a knot as it is cut. Put on greased baking sheet.
7. Brush tops with............. | PET MILK | 1/2 teasp. | 1/2 cup
8. Sprinkle with............... | POPPY SEEDS | 1/4 cup | 1/2 cup
9. Let rise again until doubled in bulk. Bake in moderately hot oven (400° F.) 10 minutes, or until brown.
10. Makes about........................ | 2 dozen | 4 dozen

For Icebox Rolls, punch dough to original size, then return to bowl, cover and keep in refrigerator until needed.
1. Divide dough into 2 equal parts, leaving one part in refrigerator for future use.
2. Of the part for immediate use, pull off a teaspoonful of dough at a time, roll into ball, putting 3 in each of...... | 6 greased 2-inch muffin tins | 12 greased 2-inch muffin tins
3. Brush tops with............. | PET MILK | 1/2 teasp. | 1 teasp.
4. Let rise until doubled in bulk. Bake in hot oven (400° F.) 20 minutes, or until rolls shrink from sides of pans. Serve hot with jam or jelly, if desired.

TOMATO JUICE COCKTAIL

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Chill................... | TOMATO JUICE | 3/4 cup | 1 1/2 cups | 2 1/4 cups
2. Stir slowly into........ | PET MILK CELERY SALT (optional) SALT PEPPER | 1/4 cup | 1/2 cup | 3/4 cup
3. Mix thoroughly and chill before serving, or mix with........ | cracked ICE | 2 teasp. | 1/4 cup | 1/3 cup
PRINCESS CUSTARD

Directions

1. Mix together
   BANANAS, peeled and diced
   and grated ORANGE RIND
   and ORANGE JUICE
   and 2 medium
   Vi teasp.
   2 tablesp.
   few grains
   1 cup
   Vi cup
   Vi cup
   Vi minutes
   Vi minutes
   Vi minutes

2. Let stand while preparing the following:
3. Mix together
   SUGAR
   CORNSTARCH
   SALT
   PET MILK
   diluted with
   WATER
   1 cup
   Vi cup
   Vi cup
   Vi cup
   Vi cup

4. Stir in gradually
   SUGAR
   CORNSTARCH
   SALT
   PET MILK
   diluted with
   WATER
   1 cup
   Vi cup
   Vi cup
   Vi cup
   Vi cup

5. Cook over boiling water until mixture is smooth and begins to thicken.
6. Cover and cook 15 minutes, stirring occasionally.
7. Remove from heat and stir slowly into
   slightly beaten
   EGG YOLK
   1
   1
   2
8. Return to heat and cook until thick, or
   11/2 minutes
   2 minutes
   3 minutes
10. Beat until stiff
    EGG WHITE
    1
    1
    2
11. Continue beating while adding gradually
    SUGAR
    2 teasp.
    4 teasp.
    2 tablesp.
12. Fold into chilled mixture. Put into 2, 4 or 6 custard cups or sherbet glasses.
13. Roll into fine crumbs
    GRAHAM CRACKERS, 1
    2
    3
2 1/2 inches across

*Halved, seedless raisins may be substituted for the bananas in this recipe, using 1/4 cup for 2; 1/2 cup for 4 and 3/4 cup for 6.

VANILLA RAISIN SAUCE

Directions

1. Mix together in saucepan
   SUGAR
   FLOUR
   SALT
   PET MILK
   diluted with
   WATER
   1/3 cup
   2 teasp.
   few grains
   6 tablesp.
   1/3 cup

2. Stir in slowly
   1/3 cup
   2 teasp.
   few grains
   1/3 cup
   1/2 cup

3. Boil slowly 2 minutes, stirring constantly.
4. Remove from heat and add
   BUTTER
   VANILLA
   RAISINS
   1 teasp.
   3/4 teasp.
   3 tablesp.
   1/3 cup
   1 tablesp.
   1/2 cup

5. Serve warm or cold on Cottage Pudding, slices of Plain Cake or other desserts (See Index).
### MARSHMALLOW FUDGE
*Photograph on pages 16 and 17*

**Directions**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>COCOA</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>white SUGAR</td>
<td>3 cups</td>
</tr>
<tr>
<td>CORN SYRUP</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1 1/8 cups*</td>
</tr>
<tr>
<td>diluted with WATER</td>
<td>6 tablesp.</td>
</tr>
</tbody>
</table>

1. Mix together in saucepan.

2. When well blended, cook over low heat, stirring constantly until sugar dissolves. Boil slowly to 234°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.

3. While mixture is cooling, arrange in bottom of buttered 9-inch square pan.

4. Add to cooled candy mixture.


*1 1/8 cups equal 1 cup plus 2 tablespoons.

For Plain Fudge, cool and beat candy as directed above, then pour into a buttered 9-inch square pan. Cut into squares when cool. Makes about 2 1/2 pounds.

### STUFFED PRUNES
*Photograph on pages 16 and 17*

**Directions**

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>uncooked, dried PRUNES</td>
<td>1 dozen</td>
<td>2 dozen</td>
</tr>
<tr>
<td>BUTTER</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>SALT</td>
<td>1/2 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>VANILLA</td>
<td>1 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>powdered SUGAR</td>
<td>1 3/4 cups</td>
<td>3 1/2 cups (1/2 lb.)</td>
</tr>
</tbody>
</table>

1. Cover with hot water and soak for 5 minutes.
2. Drain and dry on towel.
3. Then remove pits, but do not separate halves.
4. Let stand while preparing the following:
5. Melt in saucepan over low heat.
6. Stir in...
7. Remove from heat.
8. Add gradually...
9. Turn out on a board sprinkled lightly with powdered sugar, and knead with the hands until smooth and creamy.
10. Fill cavities of prunes with candy mixture. If desired, these may be rolled in granulated sugar.
HOLIDAY DINNER
Tomato Juice Cocktail*
Roast Turkey, Chicken, Duck or Pork
Baked Savory Rice* (use as a stuffing)
Pet Gravy*
Cranberry Sauce
Brussels Sprouts in Chestnut Sauce*
Grapefruit Salad
French Dressing*
Poppy Seed Twists*
Preserves
Pumpkin Cream Pie* (illustrated)
Stuffed Prunes*
*Recipes in this book—See Index

MARY LEE TAYLOR says, "You won't believe it's possible to make the creamy smooth dressing that is part of this Banana Nut Salad without an egg — until you taste it!"
CHOCOLATE PEPPERMINT COOKIES

Photograph on page 27

Directions | Ingredients | For 3 | For 6
---|---|---|---
1. Turn on oven and set at moderately hot (400° F.).
2. Sift before measuring.
3. Resift with.
4. Cream together until light and fluffy.
5. Beat in vigorously.
6. Add flour mixture alternately with.
7. Begin and end with flour. Beat until smooth after each addition. Drop from the side of a teaspoon onto greased baking sheet to form oblong shapes.
8. Bake 10 minutes, or until cookies are brown.
9. Makes about.

To Substitute Unsweetened Chocolate for Cocoa:
1. Melt over boiling water.
2. Add to creamed shortening and sugar after the egg has been beaten in, then proceed as for cocoa.

Note: You will have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, see bottom of page 32.

COCONUT KISSES

Photograph on page 27

Directions | Ingredients | For 6
---|---|---
1. Turn on oven and set at moderately slow (350° F.).
2. Wash in hot water.
3. Drain and dry on towel.
4. Mix together.
5. Stir in raisins and.
6. Add and mix well.
7. Drop from a teaspoon onto greased baking sheet. Bake 20 minutes, or until lightly browned. Remove from pan while warm and shape into balls with fingers.
8. Makes about 3 dozen.
CHOCOLATE MARSHMALLOW PIE
Photograph on page 3

Directions
1. Rub with vegetable oil a deep pie pan measuring about 7 inches across.
2. Line bottom and sides with 17 VANILLA WAFERS, 2 inches across.
3. Put in saucepan chocolate PUDDING POWDER 6 tablesp.
   (1/2 pkg.) PET MILK diluted with 1/2 cup WATER.
4. Stir in gradually VANILLA 1/2 teasp.
   SALT few grains.
5. Bring to a boil, stirring constantly. Continue to stir and boil for 30 seconds.
6. Remove from heat and stir in VANILLA 1/2 teasp.
   SALT 1 teasp.
7. Cover and cool.
8. Dip scissors into water, then cut each, crosswise, into 4 thin slices.
9. Reserve 8 of the slices for 3 and 16 slices for 6 to use as garnish. Arrange pudding over vanilla wafers in alternate layers with the marshmallow slices beginning and ending with the pudding. Have 3 layers of pudding and 2 layers of marshmallows.
10. Garnish the top with remaining slices of marshmallows. If desired, cut marshmallow slices into strips to outline pieces of pie as illustrated.
11. Cover with another pie pan and chill until firm.

COCONUT CAKE FINGERS
Photograph on page 17

Directions
1. Turn on oven and set at moderate (375° F.).
2. Cut into fingers 1 x 1 x 3 inches long.
3. You will need 9 strips for 3, and 18 strips for 6.
4. Mix together in bowl LIGHT BROWN SUGAR, lightly packed 2/3 cup PET MILK 1/4 cup.
5. With the aid of two forks, dip cake fingers, one at a time, in the sugar mixture, covering all sides. Hold pieces of cake on forks to allow excess mixture to drain back into the bowl.
6. Then roll each piece, as it is dipped, in SHREDDED COCO-NUT, chopped 1 1/2 cups.
7. Put on greased baking sheet. Bake 10 minutes, or until coconut is lightly browned. Remove from pan while warm. Cool before serving.

*Plain, packaged cake of the sponge, pound or Spanish bun variety which your grocer sells, is excellent to use in this recipe.
## HERMITS
*Photograph on page 27*

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at moderately slow (350° F.).</td>
<td>all-purpose FLOUR</td>
<td>7/8 cup*</td>
<td>13/4 cups</td>
</tr>
<tr>
<td>2. Sift before measuring.</td>
<td>BAKING POWDER</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>SODA</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>3. Resift with.</td>
<td>CINNAMON</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>NUTMEG</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>CLOVES</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>4. Fold into flour mixture.</td>
<td>seedless RAISINS, halved</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td></td>
<td>broken NUTS</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>5. Cream together until light and fluffy.</td>
<td>soft SHORTENING</td>
<td>3 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>light brown SUGAR, lightly packed</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>6. Beat in vigorously.</td>
<td>unbeaten EGG</td>
<td>1</td>
<td>2 (1 at a time)</td>
</tr>
<tr>
<td>7. Add flour mixture alternately with a mixture of.</td>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td></td>
<td>VINEGAR</td>
<td>1 1/3 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>8. Begin and end with flour mixture. Mix until smooth after each addition. Drop by teaspoons onto greased baking sheet. Bake 15 minutes, or until brown.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Makes about.</td>
<td></td>
<td>2 1/2 dozen</td>
<td>5 dozen</td>
</tr>
</tbody>
</table>
| *To measure 7/8 cup flour, measure 3/4 cup, then add 2 tablespoons.* | Note: You will have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, see bottom of page 32.

## PLAIN LOAF CAKE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at moderately slow (350° F.).</td>
<td>6 x 3 x 2 1/2 inches deep</td>
<td>8 x 4 x 3 inches deep</td>
<td></td>
</tr>
<tr>
<td>2. Grease thoroughly a loaf pan measuring about.</td>
<td>cake FLOUR</td>
<td>3 1/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>3. Sift before measuring.</td>
<td>BAKING POWDER</td>
<td>1 1/4 teasp.</td>
<td>2 1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1 1/8 teasp.</td>
<td>1 1/4 teasp.</td>
</tr>
<tr>
<td>4. Resift with.</td>
<td>soft BUTTER or other shortening</td>
<td>3 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SUGAR</td>
<td>6 tablesp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>5. Cream together until light and fluffy.</td>
<td>EGG</td>
<td>1</td>
<td>2 (1 at a time)</td>
</tr>
<tr>
<td>6. Beat in vigorously.</td>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>2 1/2 cup</td>
</tr>
<tr>
<td></td>
<td>VANILLA</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>7. Add flour mixture alternately with a mixture of.</td>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>2 1/2 cup</td>
</tr>
<tr>
<td></td>
<td>VANILLA</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>8. Begin and end with flour mixture. Beat until smooth after each addition.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Pour batter into greased pan and bake until cake shrinks from sides of pan, or for.</td>
<td>35 minutes</td>
<td>1 hour</td>
<td></td>
</tr>
</tbody>
</table>
| 10. Let stand in pan 10 minutes before turning out. | Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 32.
PUMPKIN CREAM PIE

Photograph on page 7

Directions
1. Mix together
   SUGAR
   CORNSTARCH
   CINNAMON
   NUTMEG
   GINGER
   CLOVES
   SALT
   PET MILK cooked or canned
   PUMPKIN

2. Stir in
   1/4 cup
   3/4 cup
   1/2 cup
   1/2 cup
   1/4 cup
   1/2 cup
   1/4 cup
   1/2 cup
   1/4 cup
   1/4 cup
   1/2 cup

3. Cook over rapidly boiling water 20 minutes, stirring frequently.

4. Remove from heat and stir into
   slightly beaten EGG YOLK

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

8. Beat in gradually
   SUGAR

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.

For Sweet Potato Cream Pie, substitute for the pumpkin cooked or canned sweet potatoes put through a sieve, reduce the sugar in the cornstarch mixture to 3 tablespoons for 2; 1 3/4 cup for 4 and 2 1/2 cups for 6, the cornstarch to 3 1/2 teaspoons for 2; 1 tablespoon for 4 and 1 1/2 teaspoons for 6, and omit the cloves and ginger, or use only 1 1/2 teaspoon prepared pumpkin pie spice for 2; 1 teaspoon for 4 and 1 1/2 teaspoons for 6.

For Squash Cream Pie, follow the recipe for Pumpkin Cream Pie, substituting cooked or canned winter squash, thoroughly mashed, for the pumpkin. To cook squash, cut in pieces, remove seeds and bake in moderate oven (375° F.) 1 hour; or pare, dice, remove seeds, and steam 45 minutes, or until tender.

WHIPPED PET MILK TOPPING
(using lemon juice)

Directions
1. Put in small bowl
   CHILLED PET MILK
   GRANULATED SUGAR

2. Whip with rotary egg beater, or electric beater at high speed, until fluffy.

3. Then add
   LEMON JUICE

4. Continue whipping until stiff. Serve as a topping on gingerbread, open-face apple pies, plain cake, pudding or other desserts that will blend with the lemon flavor of this topping.

Note: This topping will become stiffer if allowed to stand in the refrigerator about 15 minutes before serving.
MARY LEE TAYLOR says, “These beautiful Glazed Nut Rolls that melt in your mouth are easily made, even by beginners, with my tested, fail-proof recipe.”
**PUMPKIN PIE**

*Photograph on back cover*

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at very hot (450° F.).</td>
<td>light brown SUGAR, lightly packed</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>2. Mix together</td>
<td>FLOUR</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>CINNAMON</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>NUTMEG</td>
<td>1/8 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>GINGER</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>CLOVES</td>
<td>few grains</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>3. Add</td>
<td>cooked or canned PUMPKIN</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td></td>
<td>slightly beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td></td>
<td>dark cooking MOLASSÉS</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>4. Stir until smooth.</td>
<td>UNBAKED PASTRY</td>
<td>2 tart pans, 4 in. across</td>
<td>7 inches across</td>
<td>9 inches across</td>
</tr>
<tr>
<td>5. Pour into deep pie pan lined with</td>
<td>(see index)</td>
<td>15 minutes</td>
<td>25 minutes</td>
<td>40 minutes</td>
</tr>
<tr>
<td>6. Bake 15 minutes, then reduce heat to slow (325° F.) and bake until firm, or about…</td>
<td>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.</td>
<td>For Sweet Potato Pie, substitute for the pumpkin cooked or canned sweet potatoes, put through a sieve, reduce the brown sugar to 3 tablespoons for 2; 1 1/3 cup for 4 and 1 1/2 cup for 6, omit the molasses and add 2 teaspoons melted butter for 2; 4 teaspoons for 4 and 2 tablespoons for 6.</td>
<td>For Squash Pie, follow recipe for Pumpkin Pie, substituting cooked or canned winter squash, thoroughly mashed, for the pumpkin. To cook squash, cut in pieces, remove seeds and bake in moderate oven (375° F.) 1 hour; or pare, dice, remove seeds, and steam 45 minutes, or until tender.</td>
<td></td>
</tr>
</tbody>
</table>

**HOW TO WHIP PET MILK**

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

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

1. into the tray of a mechanical refrigerator and chill until ice crystals begin to form around the edges, then pour into a bowl that has been thoroughly chilled;

or 2. pour the milk into a small bowl and set right on the ice, chilling until both bowl and milk are icy cold.

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

**Directions** | **Ingredients** | **For 2** | **For 4** | **For 6**
---|---|---|---|---
1. Sift before measuring | cake FLOUR* | \( \frac{1}{2} \text{ cup} \) | \( \frac{2}{3} \text{ cup} \) | 1 cup
2. Resift with | SALT | \( \frac{1}{4} \text{ teasp.} \) | \( \frac{1}{3} \text{ teasp.} \) | \( \frac{1}{2} \text{ teasp.} \)
3. Work into flour with | cold SHORTENING | 2 tablesp. | 3 tablesp. | \( \frac{1}{4} \text{ cup} \)
pastry blender, two | | | | 
knives or fork | PET MILK | 1 tablesp. | 4 teasp. | \( \frac{1}{2} \text{ cup} \)
diluted with WATER | 1 tablesp. | 4 teasp. | \( \frac{1}{2} \text{ cup} \)
4. When mixture has | the appearance of small | | | 
peas, gradually stir in | WATER | | | 
5. Roll out on floured board to \( \frac{1}{8} \)-inch thickness.
6. Line with pastry | 2 tart pans, | 7-inch pie | 9-inch pie |
| 4 inches across | pan | pan
7. Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge.

*To Substitute All-Purpose Flour for the Cake Flour,* increase the shortening to \( 2\frac{1}{2} \) tablespoons for 2; \( \frac{1}{4} \) cup for 4 and \( \frac{1}{2} \) cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; \( 4\frac{1}{2} \) teaspoons for 4 and 2 tablespoons for 6.

**For Baked Pastry Shell:**
1. Line pan with Unbaked Pastry. Pinch pastry with fingers to make fancy edge. Prick bottom and sides of pastry with fork. Bake in hot oven \( 425^\circ \text{ F.} \) 10 minutes, or until brown. Cool.

**NOTE:** The above amounts of flour, salt and cold shortening may be multiplied by 2, 3 or 4, then mixed and stored in a covered jar in the refrigerator and used as needed. When making pastry, allow 9 tablespoons of the mixture for 2; \( \frac{3}{4} \) cup for 4 and \( 1\frac{1}{4} \) cups for 6, using above amounts of milk and water.

CHOCOLATE FUDGE FROSTING

**Directions** | **Ingredients** | **For 3** | **For 6**
---|---|---|---
1. Heat until melted | BUTTER in PET MILK | 1 teasp. | 2 teasp.
| 3 tablesp. | 6 tablesp.
2. Remove from heat and stir in very | powdered SUGAR | \( 1\frac{1}{4} \) cups | \( 2\frac{1}{2} \) cups
gradually a mixture of | COCOA | \( \frac{1}{4} \text{ cup} \) | \( \frac{1}{2} \text{ cup} \)
3. Mix until smooth after each addition.
4. Stir in | VANILLA | \( \frac{1}{4} \text{ teasp.} \) | \( \frac{1}{2} \text{ teasp.} \)
5. Beat until smooth and creamy. Spread on top and sides of Plain Loaf Cake (See Index).

**To Substitute Unsweetened Chocolate for Cocoa:**
1. Melt over boiling water | unsweetened CHOCOLATE | 1 square | 2 squares
2. Add to sugar mixture along with the vanilla.
### FOAMY FRUIT SAUCE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill until icy</td>
<td>PET MILK</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>light brown SUGAR, lighted</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>packed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Mix together</td>
<td>FLOUR</td>
<td>6 tbsp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1 tsp.</td>
<td>2 tsp.</td>
</tr>
<tr>
<td></td>
<td>grated LEMON RIND</td>
<td>1/4 tsp.</td>
<td>1/2 tsp.</td>
</tr>
<tr>
<td>3. Stir in</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4. Cook over boiling</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>water for 10 minutes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Stir into</td>
<td>slightly beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td>6. Cook over boiling</td>
<td>boiled water 2 minutes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>water 2 minutes</td>
<td>longer, or until mixture</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>thickens. Chill.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Whip chilled milk with</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>rotary egg beater, or electric</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>beater at high speed, until</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>light and fluffy.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Add</td>
<td>LEMON JUICE</td>
<td>1 1/2 tsp.</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>8. Continue</td>
<td>whipping until stiff. Fold</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>into chilled egg mixture.</td>
<td></td>
<td></td>
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<tr>
<td>9. Serve on</td>
<td>fruit, baked custard, slices</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>of Plain Loaf Cake (See Index),</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cottage Pudding (See Below).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Note: If granulated</td>
<td>sugar is substituted for the</td>
<td></td>
<td></td>
</tr>
<tr>
<td>sugar is substituted</td>
<td>light brown sugar, reduce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>the amount of sugar</td>
<td>to 1/4 cup for 3, and 1/2 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>for 6.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### COTTAGE PUDDING

Photograph on page 3

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on</td>
<td>oven and set at moderate (375°</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>2. Grease</td>
<td>baking dishes or 3-inch</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Sift</td>
<td>muffin tins.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Resift</td>
<td>all-purpose FLOUR</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>5. Work</td>
<td>BAKING POWDER</td>
<td>3/4 cup</td>
<td>1 1/4 cup</td>
<td>2 1/4 cup</td>
</tr>
<tr>
<td>6. Mix</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/3 cup</td>
<td></td>
</tr>
<tr>
<td>7. Stir</td>
<td>well-beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td>8. Divide</td>
<td>dilated with WATER</td>
<td>2 tbsp.</td>
<td>4 tbsp.</td>
<td>4 tbsp.</td>
</tr>
<tr>
<td>9. Serve</td>
<td>Vanilla Raisin Sauce (See</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10. Note:</td>
<td>Index), or Foamy Fruit</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>11.</td>
<td>Sauce (See Above).</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12.</td>
<td>You will have perfect</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13.</td>
<td>success with this recipe</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14.</td>
<td>in any altitude up to 3,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>15.</td>
<td>feet. If you live in a higher</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16.</td>
<td>altitude, see bottom of</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>page 32.</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>
MARY LEE TAYLOR says, "Follow these candy recipes and you will have professional looking, velvety-smooth, buttery-rich candy that is less expensive and more wholesome."

PENNY WISE MEAL
Vegetable Noodle Scallop* (illustrated)
Sliced Egg and Lettuce Salad
French Dressing*
Papaya Seed Twists* Jelly
Pumpkin Pie*
*Recipes in this book—See Index

ANY DAY DINNER
Creole Meat Pie*
Creamed Cauliflower or Cabbage*
Hearts of Lettuce
French Dressing*
Rye Bread Butter
Stewed or Canned Fruit
Coconut Cake Fingers* (illustrated)
*Recipes in this book—See Index

These Pet Milk Candies are perfect to give as presents for Christmas and birthdays—to serve to your admiring family and guests—to sell at bazaars, church suppers or for pin money. See index for candy recipes.
## HOT COCOA OR CHOCOLATE

### Directions

1. Mix together.
   - COCOA: 4 teasp.
   - SUGAR: 4 teasp.
   - SALT: few grains

2. Stir in slowly.
   - boiling WATER: ¾ cup

3. Boil 5 minutes, stirring constantly.

4. Add.
   - PET MILK: ⅔ cup

5. Heat thoroughly.

6. Beat 1 minute with rotary egg beater while adding.
   - VANILLA: ¼ teasp.

7. Serve at once.

### For Hot Chocolate:

1. Melt over boiling water.
   - unsweetened CHOCOLATE: ½ square

2. Add sugar and salt (see quantities above) and proceed as directed for Cocoa.

### For Mocha, substitute strong coffee for the water in either Hot Cocoa or Chocolate.

## HAYSTACKS

### Directions

1. Mix together in saucepan.
   - PET MILK: ⅔ cup
   - light brown SUGAR, lightly packed
   - white CORN SYRUP
   - light MOLASSES
   - BUTTER: 2 tablesp.

2. Cook over low heat to boiling point, stirring constantly. Continue cooking, stirring frequently, to 236°F, or until a few drops form a soft ball when dropped into cold water.

3. Remove from heat.

4. Work in gradually.
   - shredded COCONUT: 3 cups (⅓ lb.)

5. Drop from a tablespoon onto greased pan. Shape into cones with the fingers while still warm. Makes about 2 dozen.
HOLIDAY ICEBOX CAKE

Photograph on page 27

Directions | Ingredients | For 3 | For 6
---|---|---|---
1. Dip scissors in cold water and cut into small pieces. | soft MARSHMALLOWS | 8 (2 oz.) | 16 (1/4 lb.)
2. Put into bowl with | cold PET MILK | 1/2 cup | 1 cup
3. Let stand in refrigerator about 1 hour, or until chilled thoroughly. Stir occasionally during the chilling.
4. Meanwhile, dissolve | lemon-flavored GELATIN in boiling WATER | 1/2 package | 1 package
5. Chill until gelatin begins to thicken.
6. Rub with vegetable oil a deep cake pan measuring. | | 7 inches across | 9 inches across
7. Line bottom and sides with | VANILLA WAFERS, | 17 | 22
| 2 inches across | &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbsp; &nbs
### BAKED SAVORY RICE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Wash and drain.....</td>
<td>RICE, white or brown</td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>2. Boil 30 minutes, or until tender in...</td>
<td>boiling WATER</td>
<td>2 ½ cups</td>
<td>4 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
<td>1¼ teasp.</td>
</tr>
<tr>
<td>3. Drain and rinse with hot water.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Turn on oven and set at moderately slow (350° F.).</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Grease a baking dish measuring about...</td>
<td>6 inches across</td>
<td>7 inches across</td>
<td>8 inches across</td>
<td></td>
</tr>
<tr>
<td>6. Melt in saucepan...</td>
<td>BUTTER or other shortening</td>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td>7. Add...............</td>
<td>finely cut CELERY</td>
<td>¾ cup</td>
<td>1½ cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td></td>
<td>finely cut ONION</td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>8. Cover and cook slowly for 10 minutes, or until vegetables are tender.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Then add rice and...</td>
<td>PET MILK powdered SAGE (optional)</td>
<td>½ cup</td>
<td>¾ cup</td>
<td>1¼ cups</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td>10. Cook slowly, until milk is absorbed, stirring frequently.</td>
<td></td>
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</tr>
<tr>
<td>11. Fold in ............</td>
<td>thinly sliced, stuffed OLIVES</td>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td>12. Put in greased baking dish.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>13. Cover and bake until firm, or about...</td>
<td>30 minutes</td>
<td>45 minutes</td>
<td>1 hour</td>
<td></td>
</tr>
<tr>
<td>14. Serve at once from the baking dish. Garnish with additional sliced, stuffed olives if desired.</td>
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<tr>
<td>NOTE: This mixture may also be used as a stuffing for turkey, chicken or duck.</td>
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</tbody>
</table>

### PET GRAVY

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Drain off all fat remaining in meat pan but</td>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td>3. Stir until brown.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Then stir in slowly...</td>
<td>vegetable LIQUID*</td>
<td>½ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>5. Boil 2 minutes, stirring constantly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add...............</td>
<td>PET MILK</td>
<td>½ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
</tbody>
</table>
| *Meat stock or water may be substituted for liquid drained off cooked or canned vegetables. Bacon fat or meat drippings may be used instead of fat remaining from fried or roasted meat.
The Pet Milk Loose-leaf, Ring Binder Cookbook — Price $1.00 — will save you its cost many times over on your milk and cream bill.

The 700 tested recipes in this outstanding cookbook, which covers 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 in this book. These 700 cost-saving recipes will help you to put, not only more milk into your family’s food but, at the same time, an extra amount of the “sunshine” vitamin D which is so necessary in building 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 ultraviolet 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.

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

To get the book...
less calories than whipping cream. Pet Milk costs from a third to a fourth as much as whipping cream. See recipes for Whipped Pet Milk Topping and Foamy Fruit Sauce.

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

1. **Irradiated Pet Milk is always uniformly rich**—more than twice as rich as ordinary milk.

2. Every drop 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 its sealed containers it is as surely safe as if there were no germ of disease in the world.

4. Irradiated Pet Milk is more easily digested than ordinary milk.

5. Every drop of Irradiated Pet Milk is enriched with extra "sunshine" vitamin D by irradiation with ultraviolet rays.

6. Irradiated Pet Milk costs less generally than ordinary milk—less than coffee cream—much less than whipping cream.

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

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

VEGETABLE NOODLE SCALLOP
Photograph on page 16

Directions

1. Boil until tender
   broken NOODLES (see note)
   in boiling WATER
   SALT
   For 2      For 4      For 6
   3/4 cup     1 1/2 cups  2 1/4 cups
   2 1/2 cups  4 cups     6 cups
   1/2 teasp.  1 teasp.   1 1/2 teasp.

2. Drain.

3. Meanwhile, mix together
   grated AMERICAN CHEESE
   PET MILK
   VEGETABLE LIQUID* or water
   SALT
   PEPPER
   For 2       For 4       For 6
   1/3 cup     1 1/3 cups   2 cups
   1/4 cup     1/2 cup      3/4 cup
   1 1/2 tablesp.  3 tablesp.  1/4 cup
   few grains   1 1/2 teasp.  1/4 teasp.
   few grains   few grains   few grains

4. Cook over boiling water until cheese melts and sauce is smooth.

5. Add noodles and heat thoroughly.

6. Heat separately in
   their own liquid
   cooked or canned
   PEAS
   cooked or canned
   CARROTS
   For 2     For 4     For 6
   3/4 cup   1 1/2 cups  2 1/4 cups
   (No. 2 can)
   1/2 cup   1 cup     1 1/2 cups
   (11-oz. can)

7. Put noodles in serving dish. Drain vegetables, then arrange on top of noodles
   in alternate pie-shaped sections.

8. Sprinkle vegetables
   melted BUTTER
   SALT
   For 2      For 4      For 6
   1 1/2 teasp.  1 teasp.   1 1/2 tablesp.
   few grains   1/8 teasp.  1/4 teasp.


Note: Spaghetti or macaroni may be substituted for the noodles if the quantities
are reduced to 1/2 cup for 2; 1 cup for 4 and 1 1/2 cups for 6.

*Part of the liquid off the peas may be used in making the cheese sauce.

TOMATO CREAM SAUCE
(using canned, condensed soup as a base)

Directions

1. Melt in saucepan
   BUTTER or other shortening
   For 2      For 4      For 6
   1 teasp.   2 teasp.   1 tablesp.

2. Add and cook slowly
   finely cut ONION
   for 5 minutes
   For 2      For 4      For 6
   2 teasp.   4 teasp.   2 tablesp.

3. Stir in
   condensed TOMATO SOUP
   SALT
   PEPPER
   For 2       For 4       For 6
   6 tablesp.  3/4 cup    10 1/2-oz. can
   few grains  1/8 teasp.  1/4 teasp.
   few grains  few grains  1/8 teasp.

4. Heat to boiling point.

5. Meanwhile, scald
   over boiling water
   PET MILK
   For 2      For 4      For 6
   1/4 cup    1/2 cup    3/4 cup


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.
CREAMED VEGETABLES

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Drain and save liquid from</td>
<td>cooked or canned VEGETABLE*</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>2. Melt in saucepan</td>
<td>BUTTER or other shortening</td>
<td>2 teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>3. Blend in</td>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>4. Stir in slowly</td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>5. Boil 2 minutes, stirring</td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>6. Stir in</td>
<td>LIQUID</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>7. Add drained vegetable and</td>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>heat thoroughly, but do not</td>
<td></td>
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<tr>
<td>boil. Serve at once.</td>
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<tr>
<td>**Asparagus, broccoli,</td>
<td></td>
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</tr>
<tr>
<td>Brussels sprouts, cabbage,</td>
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<tr>
<td>carrots, cauliflower, celery,</td>
<td></td>
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<tr>
<td>corn, eggplant, green beans,</td>
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<tr>
<td>lima beans, mushrooms, onions,</td>
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<tr>
<td>peas, potatoes, rutabagas,</td>
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<tr>
<td>turnips or wax beans may be</td>
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<tr>
<td>used.</td>
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<tr>
<td>For Creamed Meat, substitute</td>
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<td></td>
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<td></td>
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<tr>
<td>diced, cooked or canned meat</td>
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<tr>
<td>for the vegetable. Meat stock</td>
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</tr>
<tr>
<td>may be substituted for the</td>
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<tr>
<td>vegetable liquid for added</td>
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<tr>
<td>flavor.</td>
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<tr>
<td>For Creamed Fish, substitute</td>
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<td></td>
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<tr>
<td>flaked fish or seafood, cooked</td>
<td></td>
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</tr>
<tr>
<td>or canned, for the vegetable.</td>
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<tr>
<td>Water may be substituted</td>
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<tr>
<td>for the vegetable liquid.</td>
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<tr>
<td>For Creamed Eggs, substitute</td>
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<td></td>
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<tr>
<td>sliced, hard-cooked eggs for</td>
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<tr>
<td>the vegetable, using 3 eggs for</td>
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<tr>
<td>2; 6 eggs for 4 and 9 eggs for</td>
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<td></td>
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<tr>
<td>6. Meat stock or water may be</td>
<td></td>
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</tr>
<tr>
<td>substituted for vegetable</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>liquid, if desired.</td>
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</tbody>
</table>

CORNED BEEF AND BEANS WITH CHEESE SAUCE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut into 1/4-inch slices</td>
<td>cooked or canned CORNED BEEF</td>
<td>2 slices</td>
<td>4 slices</td>
<td>6 slices</td>
</tr>
<tr>
<td>2. Put in greased skillet and</td>
<td>cooked or canned GREEN BEANS</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>brown carefully on both sides.</td>
<td>in BEAN LIQUID</td>
<td>1/3 cup</td>
<td>2 1/3 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>3. Meanwhile, heat</td>
<td>grated AMERICAN CHEESE</td>
<td>1 cup</td>
<td>1 3/4 cups</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>4. Mix together</td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>dry MUSTARD</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>5. Cook over boiling water</td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>until cheese melts and mixture</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>is smooth, stirring frequently.</td>
<td></td>
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<tr>
<td>6. Put corned beef on platter.</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>7. Drain beans and arrange over</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>corned beef. Serve at once.</td>
<td></td>
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</tr>
<tr>
<td>NOTE: Chill corned beef in the</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>can before opening to make</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>slicing easy.</td>
<td></td>
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</tr>
</tbody>
</table>
**BRUSSELS SPROUTS IN CHESTNUT SAUCE**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut a slit in one side of each of...</td>
<td>CHESTNUTS</td>
<td>2 ozs.</td>
<td>4 ozs.</td>
<td>6 ozs.</td>
</tr>
<tr>
<td>2. Put in shallow pan with...</td>
<td>melted SHORTENING</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>3. Stir chestnuts until coated with the shortening.</td>
<td></td>
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</tr>
<tr>
<td>4. Put in very hot oven (450°F.) until skins pop open, or about 10 minutes.</td>
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<tr>
<td>5. Remove from oven and cool. Remove skins.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Boil 10 minutes, or until tender</td>
<td>boiling WATER</td>
<td>2/3 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>7. Drain and save liquid. Chop or mash with fork.</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>8. Boil, uncovered, for 10 minutes, or until tender</td>
<td>BRUSSELS SPROUTS in boiling WATER SALT</td>
<td>1/2 lb.</td>
<td>1 lb.</td>
<td>1 1/2 lbs.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2 1/2 cups</td>
<td>5 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3/4 teasp.</td>
<td>1 1/4 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>10. Meanwhile, melt in BUTTER or other shortening</td>
<td></td>
<td>2 teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>11. Blend in FLOUR SALT PEPPER</td>
<td></td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>12. Stir in slowly LIQUID off chestnuts</td>
<td></td>
<td>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>13. Then add chestnuts, drained Brussels sprouts and PET MILK</td>
<td></td>
<td>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>

**MASHED POTATOES**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Pare and quarter...</td>
<td>medium-sized POTATOES</td>
<td>2 (3/4 lb.)</td>
<td>4 (1 1/2 lbs.)</td>
<td>6 (2 1/4 lbs.)</td>
</tr>
<tr>
<td>2. Cover and boil about 20 minutes, or until tender</td>
<td>boiling WATER</td>
<td>1 1/3 cups</td>
<td>2 1/2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>3. Drain and save 4 teaspoons potato water for 2; 8 teaspoons potato water for 4 and 1/4 cup potato water for 6.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Mash potatoes thoroughly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Add potato water and hot PET MILK SALT PEPPER</td>
<td></td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
</tbody>
</table>
**KIDNEY BEAN CROQUETTES**

**Directions**

1. Drain and save liquid from red KIDNEY BEANS, cooked or canned.
2. There should be \( \frac{1}{4} \) cup liquid for 2; \( \frac{1}{3} \) cup for 4 and \( \frac{1}{2} \) cup for 6.
3. Add bean liquid to PET MILK.
4. Heat to boiling point, then stir in rolled OATS, grated ONION, SALT, PEPPER.
5. Boil slowly for 3 minutes, or until mixture is very thick, stirring frequently.
6. Mash beans thoroughly and stir into milk mixture. Chill until firm.
7. Divide chilled mixture into 4, 8 or 12 portions. With back of spoon, shape into croquettes.
8. Roll, one at a time, in fine, dry BREAD CRUMBS.
9. With the aid of 2 forks dip in PET MILK.
10. As each one is dipped in milk, roll again in the crumbs.
11. Fry until brown on all sides in 2 inches of fat (360° F.) hot enough to brown a 1-inch cube of bread in 55 seconds. Drain on unglazed paper. Serve at once with Tomato Cream Sauce (See Index).

*Cooked or canned lima beans may be substituted for the kidney beans.*

**CRISPY POTATO PATTTIES**

**Directions**

1. Pare and quarter POTATOES.
2. Put in saucepan with \( \frac{3}{4} \) cups WATER.
3. Cover and boil 20 minutes, or until tender. Drain and mash thoroughly.
4. Beat in PET MILK, grated ONION, SALT, PEPPER.
5. Divide into 4, 8 or 12 portions. With back of spoon, shape into round patties.
6. Roll in fine CORN FLAKE or bread CRUMBS.
7. Brown on both sides in \( \frac{1}{8} \) inch of hot fat. Serve at once.

**Ingredients**

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
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<tbody>
<tr>
<td>red KIDNEY BEANS, cooked or canned</td>
<td>( \frac{2}{3} ) cup</td>
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<td>( \frac{1}{2} ) cup</td>
<td>( \frac{1}{2} ) cup</td>
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</tbody>
</table>
REFRESHMENTS
Suitable for a reception, tea or open house
Tiny Assorted Sandwiches
Olives Celery Nuts
Chocolate Peppermint Cookies*
Coconut Kisses* Hermits*
(illustrated)
Tea with Lemon Slices
Hot Chocolate*
*Recipes in this book—See Index

COMPANY FARE
Baked Ham
Apple Sauce
Crispy Potato Patties*
Creamed Corn*
Tossed Green Salad
French Dressing*
Icebox Rolls* Butter Jelly
Holiday Icebox Cake*
(illustrated)
*Recipes in this book—See Index

MARY LEE TAYLOR says, "All three of these delicious cookies are economical to make because they require less butter—or fewer eggs or no cream. You'll find the recipes listed in the index."
SAVORY LIVER DUMPLINGS

### Directions

1. Cook in heavy skillet, or Dutch oven until crisp.
2. Remove pieces of bacon and save.
3. Brown on both sides in fat remaining in skillet.
4. Then put browned liver through fine knife of food chopper.
5. Mix with bacon and:
   - grated ONION
   - SALT
   - PEPPER
6. Add to fat remaining in skillet.
7. Bring to a boil.
8. Meanwhile, sift before measuring:
   - all-purpose FLOUR
9. Resift with:
   - BAKING POWDER
   - SALT
10. Work in with pastry blender, 2 knives or fork:
    - cold SHORTENING
11. Fold liver mixture into flour mixture.
12. Stir in quickly:
    - PET MILK diluted with WATER
13. Drop by teaspoonfuls into boiling liquid. Cover tightly and boil slowly for 10 minutes, or until light and fluffy. Serve at once with remaining liquid in pan which will be a delicious gravy.
14. Garnish with finely cut parsley if desired.

*Bacon fat may be substituted for the diced bacon. You will need 1 tablespoon bacon fat for 2; 1 1/2 tablespoons for 4 and 2 tablespoons for 6.
**Prepared biscuit flour may be substituted for the mixture of all-purpose flour, baking powder, salt and shortening. You will need 1/2 cup prepared biscuit flour for 2; 1 cup for 4 and 1 1/2 cups for 6.

### CREAMED SPINACH

### Directions

1. Wash thoroughly:
2. Cook in water that clings to the leaves for 8 minutes, or until tender. Do not cover. Drain and chop.
3. Return to saucepan and add:
4. Heat thoroughly and serve at once.
## CREOLE MEAT PIE

**Photograph on front cover**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Pare and quarter</td>
<td>medium-sized POTATOES</td>
<td>2 (3/4 lb.)</td>
<td>4 (1 1/2 lbs.)</td>
<td>6 (2 1/4 lbs.)</td>
</tr>
<tr>
<td>2. Cover and boil about 20 minutes, or until tender in</td>
<td>boiling WATER</td>
<td>1 1/3 cups</td>
<td>2 1/2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>3. Drain and save water for use in sauce and mashed potatoes.</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>4. Turn on oven and set at moderately hot (375° F.).</td>
<td>twice-ground BEEF</td>
<td>1/2 lb.</td>
<td>1 lb.</td>
<td>1 1/2 lbs.</td>
</tr>
<tr>
<td>5. While potatoes are cooking, mix together</td>
<td>fine CRACKER CRUMBS</td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>6. When thoroughly mixed, divide into 4, 8 or 12 portions. With wet fingers shape into patties.</td>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>2/3 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>7. Brown on both sides in</td>
<td>finely cut ONION</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>8. Then pour over a mixture of</td>
<td>SALT</td>
<td>3/4 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 1/4 teasp.</td>
</tr>
<tr>
<td>9. Mash potatoes thoroughly.</td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>10. Add</td>
<td>hot PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>11. Beat until light and fluffy. Put meat patties and sauce in baking dish or leave in skillet. Then with a tablespoon heap portions of mashed potato on top of patties. Bake about 25 minutes, or until potatoes are lightly browned. Serve at once.</td>
<td>WATER off potatoes</td>
<td>4 teasp.</td>
<td>2 1/2 tablesp.</td>
<td>3 1/2 teasp.</td>
</tr>
</tbody>
</table>

## CABBAGE AND CARROT SALAD

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together</td>
<td>bottled MAYONNAISE</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>2. Add</td>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>1 1/2 cups</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>3. Chill.</td>
<td>VINEGAR</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>4. Meanwhile, put in large bowl and chill</td>
<td>SALT</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>5. At serving time, combine chilled dressing and vegetables and serve at once.</td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td></td>
<td>grated ONION or finely cut chives</td>
<td>2 1/2 teasp.</td>
<td>1 1/3 cups</td>
<td>2 teasp.</td>
</tr>
<tr>
<td></td>
<td>finely cut PARSLEY</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>3 teasp.</td>
</tr>
</tbody>
</table>
CORN AND MUSHROOM SOUP

1. Cook slowly for 5 minutes

   - finely cut ONION in BUTTER or other shortening
   - canned, cream style CORN
   - condensed CREAM OF MUSHROOM SOUP
   - PET MILK diluted with WATER
   - SALT

2. Add and mix well

   - 1 tablesp.
   - 2 teasp.
   - 4 teasp.
   - 2 tablesp.
   - 3/4 cup
   - 11/2 cups
   - 21/4 cups

3. Stir in

   - 1/2 cup
   - 1 cup
   - 11/2 cups
   - 1/3 cup
   - 3/4 cup
   - 11/4 cups
   - 1/3 teasp.
   - 3/4 teasp.
   - 11/4 teasp.

4. Heat thoroughly, but do not boil. Serve at once. Sprinkle each serving with paprika, if desired.

FRENCH DRESSING

1. Put in mixing bowl

   - SALT
   - PEPPER
   - PAPRIKA

2. Stir in

   - VINEGAR

3. Stir in slowly

   - SALAD OIL

4. Stir into

   - PET MILK

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

PET MAYONNAISE

1. Mix together in bowl

   - SALT
   - PAPRIKA
   - DRY MUSTARD
   - PEPPER

2. Stir in

   - PET MILK

3. Beat in gradually

   - SALAD OIL

4. Stir in

   - LEMON JUICE

5. Makes

6. Keep in refrigerator in covered jar and use as needed.
**BEET CHOWDER**

**Directions**

1. Pare  
   - fresh BEETS*  
   - POTATOES
2. Put through medium knife of food chopper.
3. Put in saucepan with  
   - boiling WATER  
   - SALT  
   - PEPPER
4. Cover and boil slowly for 15 minutes.
5. Remove cover and add  
   - finely cut CELERY
6. Boil, uncovered, 10 minutes longer, or until vegetables are tender.
7. Add  
   - PET MILK  
   - BUTTER
8. Heat thoroughly. Serve at once with Croutons (see below), if desired.

*Cooked or canned beets may be substituted for the fresh beets if they are drained, put through medium knife of food chopper and added with the milk and butter. Reduce salt to 3/4 teaspoon for 2; 1 1/2 teaspoons for 4 and 2 1/4 teaspoons for 6.

**To Make Croutons:**

1. Cut into 1/2-inch squares  
2. Melt in skillet  
3. Add bread squares, then toss lightly with a spoon until crisp and golden brown. Serve at once in any kind of soup.

---

**BANANA NUT SALAD**

**Directions**

1. Mix together  
   - SALT  
   - dry MUSTARD  
   - FLOUR  
   - SUGAR
2. Stir in slowly  
3. Cook over boiling water until mixture thickens, stirring constantly.
4. Then cover and cook 5 minutes longer, stirring occasionally.
5. Remove from heat and stir in  
6. Cool thoroughly, then stir in  
7. Chill until ready to serve.
8. Peel, then cut into halves, crosswise  
9. Cut each half lengthwise.
10. Roll each piece in  
11. Using 2 pieces to a serving, arrange on lettuce and serve with the dressing.

**NOTE:** This dressing is also delicious on other fruit salads.

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*Photograph on page 7*
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Note: Recipes starred (*) are illustrated

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