### Tuna Macaroni Bake

"Two favorites — in a thrifty, tempting dish!"

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turn on oven and set at 350 (moderate).</td>
<td>EGG</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Grease well a baking dish measuring about 9 x 5 inches.</td>
<td>WATER Evaporated MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Beat well in a 1 or 2-qt. bowl</td>
<td>PET Evaporated MILK</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Add to beaten egg and mix well</td>
<td>dry MUSTARD</td>
<td>1/4 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>grated ONION</td>
<td>1 1/2 teasp.</td>
<td>1 Tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>drained, cooked, elbow</td>
<td>1 1/2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>MACARONI</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td></td>
<td>grated, American CHEESE</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>drained, canned</td>
<td>(7-oz. can)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TUNA, broken into pieces</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Put into greased baking dish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bake on oven rack slightly below center until firm and light brown, or about 35 minutes</td>
<td></td>
<td>45 minutes</td>
<td></td>
</tr>
<tr>
<td>Cut into pieces and top with</td>
<td>CATSUP or chili sauce</td>
<td>2 Tablesp.</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

"PET" is the registered trade-mark of Pet Milk Company

For additional recipes, write for Mary Lee Taylor's latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Turn on oven and set at 375 (high moderate).

Line a pie pan with unbaked pastry made from pie crust mix or from your favorite pastry recipe. 

Put into pastry-lined pan. 

Mix in a 1 or 2-quart bowl. 

Stir in a mixture of. 

Pour over apples in pan. With a fork, gently lift apples so milk mixture reaches bottom of dish. 

Bake on center rack of oven for 30 minutes. 

Meanwhile, put into a small bowl. 

Blend with fork or pastry blender until mixture has the appearance of fine corn meal. 

At end of 30 minute baking period, sprinkle brown sugar mixture on top of pie. Bake pie 20 minutes longer, or until crumb topping is brown. Serve warm or cold.

### DELICIOUS OVEN DINNER — A "TAKE IT EASY" MEAL

**Tuna Macaroni Bake***

*with Catsup or Chili Sauce

**Buttered Broccoli or Green Beans

**Crisp Cole Slaw

**Heated Pan Rolls

**Apple Crumb Pie***

**Butter

**Hot Coffee

*See Recipes

Note: Bake pie first, then lower oven temperature for the tuna dish.
Tamale Corn Bake

DIRECTIONS

Turn on oven; set slow (325°).

Grease a baking dish holding about pint-

Cook slowly 5 minutes.

Blend in:

Stir in slowly a mixture of:

Cook and stir until thickened. Remove from heat.

Stir into:

Drain and add:

Put into greased baking dish.

Top with:

Bake until firm, about

Serve hot from the baking dish.
**Southern Nut Pie**

**DIRECTIONS**

Turn on oven; set at very hot (450°).

Put into bowl ..........  

Add gradually, mixing until well blended, a mixture of

Beat in, one at a time

Mix in

Pour into tart pans or pie pan lined with unbaked pastry.

Bake on center shelf of oven 10 minutes; reduce heat to 325° and bake until firm, or about

<table>
<thead>
<tr>
<th>For 4 four-in. Tarts</th>
<th>For one 9-in. Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>soft BUTTER</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>2/3 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>FLOUR</td>
<td>4 teasp.</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>EGGS</td>
<td>2</td>
</tr>
<tr>
<td>3</td>
<td></td>
</tr>
<tr>
<td>dark CORN SYRUP</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>1/4 cup</td>
<td></td>
</tr>
<tr>
<td>finely cut NUTS</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>VANILLA</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>25 minutes</td>
</tr>
<tr>
<td></td>
<td>50 minutes</td>
</tr>
</tbody>
</table>

**MARY LEE TAYLOR'S MEAL OF THE WEEK**

Tamale Corn Bake*  
Grape and Apple Salad  
Buttered Green Beans  
Rye Bread and Butter  
Southern Nut Pie*

*See recipes

**TUNE IN** every Saturday morning for Mary Lee Taylor’s Story and Recipe, over N. B. C.*

**TUNE IN** every Sunday night to the Pet Milk Show with Bob Crosby, Kay Armen, The Serenaders and The Pet Milk Orchestra, over N. B. C.*

*See your local newspaper for station and time.

For additional recipes, write for Mary Lee Taylor’s latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Dessert Coffee Cake

**DIRECTIONS**

1. Turn on oven; set at moderately hot (400° F.).
2. Mix SUGAR, CINNAMON, PET MILK, melted BUTTER, sifted, all-purpose FLOUR, BAKING POWDER, SUGAR, SALT, SHORTENING.
3. Stir in quickly a mixture of PET MILK, unsweetened Prune JUICE*.
4. Spread to very edge in greased, round 8 or 9-in. cake pan.
5. Arrange around outer edge halves of pitted PRUNES*.
6. Arrange in center a circle of shelled NUTS.
7. Spoon sugar mixture over top. Bake 25 to 30 min., or until brown.
8. Serve warm.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>For 8-in. cake</th>
<th>For 9-in. cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUGAR</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>⅓ teasp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1 tablesp.</td>
</tr>
<tr>
<td>melted BUTTER</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>sifted, all-purpose FLOUR</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>⅓ teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>unsweetened Prune JUICE*</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>cooked PRUNES*</td>
<td>½ cup</td>
</tr>
<tr>
<td>shelled NUTS</td>
<td>8</td>
</tr>
</tbody>
</table>

**Note:** Use this recipe in any altitude up to 3,000 feet. A special recipe adjusted for higher altitudes will be sent on request. State altitude at which you live when writing for high altitude recipes.

*Apricots also can be used.
**Tomato Corn Chowder**

**DIRECTIONS**

Mix in saucepan...

- **condensed TOMATO SOUP**
  - 2/3 cup
- **PET MILK**
  - 2/3 cup
- **WATER**
  - 3/4 cup
- **canned, cream style CORN**
  - 3/4 cup
- **SALT**
  - 1/2 teasp.
- **PEPPER**
  - few grains
- **grated ONION**
  - 1/4 teasp.

Add

- **PET MILK**
  - 1 can
- **WATER**
  - 1 1/2 cups
- **canned, cream style CORN**
  - 2 1/4 cups
- **SALT**
  - 1 teasp.
- **PEPPER**
  - few grains
- **grated ONION**
  - 1 1/2 teasp.

Heat over low heat, until steaming hot, stirring often. Do not boil.

Serve hot, with crackers or toast.

---

**Hot Chocolate**

**DIRECTIONS**

Mix

- **COCOA**
  - 4 teasp.
- **SUGAR**
  - 4 teasp.
- **SALT**
  - few grains

Stir in slowly

- **boiling WATER**
  - 3/4 cup

Boil and stir 5 minutes.

Add

- **PET MILK**
  - 2/3 cup

Heat thoroughly.

Beat in

- **VANILLA**
  - 1/4 teasp.

---

TUNE IN every Saturday morning for Mary Lee Taylor's Story and Recipe, over N. B. C.*

TUNE IN every Sunday night to the Pet Milk Show with Bob Crosby, Kay Armen, The Serenaders and The Pet Milk Orchestra, over N. B. C.*

*See your local newspaper for station and time.

For additional recipes, write for Mary Lee Taylor's latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
## Raisin Tapioca Pudding

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>EGG WHITE</td>
<td>1</td>
</tr>
<tr>
<td>brown SUGAR</td>
<td>¼ cup</td>
</tr>
<tr>
<td>quick-cooking TAPIoca</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>brown SUGAR</td>
<td>½ cup</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
</tr>
<tr>
<td>WATER</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>slightly beaten EGG YOLK</td>
<td>1</td>
</tr>
<tr>
<td>PET MILK seedless</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>RAISINS</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>VANILLA</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>MARSHMALLOWS HALVES</td>
<td>4</td>
</tr>
<tr>
<td>JELLY</td>
<td>2 teasp.</td>
</tr>
</tbody>
</table>

### DIRECTIONS

1. Beat until stiff, but not dry.
2. Add slowly and beat until stiff.
3. Mix in saucepan, then heat to boiling.
4. Boil over low heat 5 minutes, or until tapioca is clear. This mixture will be thick.
5. Stir in slowly a mixture of.
6. Cook and stir over low heat until mixture comes to a boil.
7. Boil and stir 30 seconds.
8. Remove from heat; add.
10. At serving time, garnish with.
11. Top each marshmallow half with equal parts of.
**Corned Beef Scallop**

**DIRECTIONS**

Turn on oven; set at moderately slow (350° F.).

Grease a shallow baking dish holding about 1 1/2 pts. for 2, 1 1/2 qts. for 4, or 2 qts. for 6.

Press in bottom and on sides of dish:
- canned CORNED BEEF HASH: 1 cup for 2, 2 cups for 4, 3 cups for 6.
- condensed cream of MUSHROOM SOUP*: 1/3 cup for 2, 1 can for 4, 1 1/4 cups for 6.
- PEPPER: few grains for 2, few grains for 4, 1/8 tsp. for 6.
- PET MILK LIQUID: 1/2 cup for 2, 1 1/2 cups for 4, 2 cups for 6.
- off corn LIQUID: 1/2 cup for 2, 1 1/2 cups for 4, 2 cups for 6.
- drained whole kernel CORN, cooked or canned: 1 cup for 2, 2 cups for 4, 3 cups for 6.

Mix until smooth:
- creamed corn: 1/3 cup for 2, 1 can for 4, 1 1/4 cups for 6.
- PEPPER: few grains for 2, few grains for 4, 1/8 tsp. for 6.
- PET MILK LIQUID: 1/2 cup for 2, 1 1/2 cups for 4, 2 cups for 6.
- off corn LIQUID: 1/2 cup for 2, 1 1/2 cups for 4, 2 cups for 6.

Add:
- Grated AMERICAN CHEESE: 1/2 cup for 2, 1 cup for 4, 1 1/2 cups for 6.

Pour into hash-lined dish.

Top with:
- Grated AMERICAN CHEESE: 1/2 cup for 2, 1 cup for 4, 1 1/2 cups for 6.

Bake until mixture is bubbly hot and cheese is melted, or about 20 minutes for 2, 30 minutes for 4, 40 minutes for 6.

Serve hot from the baking dish.

*Note: Cream of chicken soup also can be used.

**MARY LEE TAYLOR'S MEAL OF THE WEEK**

**CORNED BEEF SCALLOP** with FRIED ONIONS

BIG BOWL OF GREEN SALAD

RAISIN TAPIOCA PUDDING*

BUTTERED PAN ROLLS

HOT TEA OR COFFEE

*See recipes

TUNE IN every Saturday morning for Mary Lee Taylor's Story and Recipe, over N. B. C.*

TUNE IN every Sunday night to the Pet Milk Show with Bob Crosby, Kay Armen, The Serenaders and The Pet Milk Orchestra, over N. B. C.*

*See your local newspaper for station and time.

For additional recipes, write for Mary Lee Taylor's latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
# Cherry Cream Pie

**DIRECTIONS**

Put into saucepan

- vanilla
- **PUDDING POWDER**
- **SUGAR**
- slightly beaten **EGG YOLK**
- **PET MILK**
- **WATER**

Stir in mixture of

- **VANILLA**

Stir and bring to a boil over low heat. Cook and stir 30 seconds.

Stir in

- **VANILLA**

Cover and cool thoroughly.

Drain well

- sour pitted **CHERRIES**

Put half of custard in bottom of cold Baked Pastry Shell

Cover with drained cherries. Top with rest of custard.

Beat until stiff

- **EGG WHITE**

Beat in slowly

- **SUGAR**

Put on custard, spreading to the edge of crust to seal in filling.

Bake in slow oven (325°F) 15 min., or until light brown. Cool.

*To get a large amount of meringue, choose large, fresh eggs and warm to room temperature before beating.

**Sweet or tart cherries, cooked or canned, also may be used.

Note: If desired, save some of the cherries to garnish top of pie.
**Barbecued Ham Roll**

**In a saucepan** (about 5 minutes)
- Add 2 tablesp. milk
- Add 1 cup salt
- Add few grains pepper
- Add 1 cup cooked rice
- Stir over low heat until thick, about 3 minutes

**With a spoon**
- Shape the rolled slice (1/4 in. thick)
- Roll up and secure with bacon slices
- Fasten ends with toothpicks

**In a baking pan**
- Put the ham down
- Bake 45 minutes
- Drain off fat

**In the saucepan**
- Pour in a mixture of:
  - 1/4 cup catsup
  - 1/2 cup vinegar
  - 1 1/2 teaspoons water
  - 1/3 cup Worcestershire sauce
  - 2 tablespoons water
  - 2 tablespoons salt
  - 1 1/2 teaspoons pepper

**Bake**
- 45 minutes longer, spooning sauce over the ham 2 or 3 times
- Cut crosswise into 2, 4, or 6 thick slices
- Serve with the sauce

**Mary Lee Taylor’s Meal of the Week**

- Barbecued Ham Roll *with Creamed Peas*
- Lettuce Wedges with French Dressing
- Cherry Cream Pie *
- Hot Tea or Coffee

*See recipes

**Tune in**
- Every Saturday morning for Mary Lee Taylor’s Story and Recipe, over N. B. C.*
- Every Sunday night to the Pet Milk Show with Bob Crosby, Kay Armen, The Serenaders and The Pet Milk Orchestra, over N. B. C.*

*See your local newspaper for station and time.

For additional recipes, write for Mary Lee Taylor’s latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Thrifty Peach Bavarian

DIRECTIONS

Chill until ice cold in 1-qt. bowl for 4 or 2-qt. bowl for 6

Drain and save juice from

Rub with vegetable oil a loaf pan about 8x4x3 inches for 4 and an 8 or 9-in. deep round pan for 6.

Arrange cut side down, in oiled pan one peach half for each serving. Save rest of peaches for other desserts or salads. Chill.

Heat to boiling

Add and stir until dissolved

Remove from heat; add

Chill until slightly thicker than unbeaten egg whites.

Whip chilled milk with cold rotary beater, or electric beater at highest speed, until stiff. Beat in gelatin gradually. Pour over peaches. Chill until firm. Turn out; garnish with Maraschino cherries, if desired.

*If there's not enough juice, add water.

Note: This dessert can also be made in individual molds holding 1 cup each.

INGREDIENTS

FOR 4 FOR 6

PET MILK

1/3 cup

1/2 cup

canned CLING PEACH HALVES

No. 1 tall can

No. 2 1/2 can

PEACH JUICE*

3/4 cup

1 1/2 cups

lemon GELATIN

1/2 pkg.

1 pkg.

lemon JUICE

4 teasp.

2 tablesp.
grated LEMON RIND

1/4 teasp.

few grains

SALT

few grains

few grains

PET MILK

PET MILK CO., 1418 ARCADE BLDG., ST. LOUIS 1, MO.

A Mary Lee Taylor HUSBAND-TESTED RECIPE

10-14-50
Roast Chicken with Savory Stuffing

DIRECTIONS

INGREDIENT

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Finely cut ONION</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>Finely cut CELERY</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>BREAD CUBES (2 days old)</td>
<td>1⅓ cup</td>
<td>2⅔ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>SALT</td>
<td>⅓ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>PEPPER</td>
<td>⅔ teasp.</td>
<td>1 teasp.</td>
<td>⅓ teasp.</td>
</tr>
<tr>
<td>Powdered SAGE</td>
<td>few grains</td>
<td>⅓ teasp.</td>
<td>⅔ teasp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>1 cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Soft SHORT-ENING</td>
<td>1 tab.</td>
<td>1½ tab.</td>
<td>2 tab.</td>
</tr>
</tbody>
</table>

Cook slowly until tender
Remove from heat and add
Moisten with
Sprinkle inside cavity of
Fill with mixture; sew cavity together or secure with toothpicks laced with string.
Rub over outside of
Place chicken on its side in shallow roasting pan.
Bake in moderately slow oven (350°) about
At end of half of the baking period, turn chicken on other side and finish baking.

MARY LEE TAYLOR’S MEAL OF THE WEEK
Roast Chicken with Savory Stuffing
Buttered Peas
Giblet Gravy
Cole Slaw
Thrifty Peach Bavarian

TUNE IN every Saturday morning for Mary Lee Taylor’s Story and Recipe, over N. B. C.

LOOK WHO’S SELLING PET MILK NOW!

FIBBER McGEE AND MOLLY!
on NBC every TUESDAY NIGHT
(See your newspaper for local station and time.)
Holiday Cookies

DIRECTIONS

Turn on oven; set at moderate (375°).

Sift together .................

Mix in bowl until light and fluffy

Stir in about 1/3 of flour mixture.

Then stir in 1/2 of ..........

Repeat until all flour and milk are used.

Turn out on lightly floured board. Roll 1/8 inch thick. Cut into desired shapes with floured cutter. Put on greased baking sheet. Bake on oven rack slightly above center 10 min., or until brown.

When cool, spread with Uncooked Frosting (see recipe) and garnish with colored sugar, silver dragees or candy decorations and strips of candied fruits as pictured above.

Note: Use this recipe in any altitude up to 5,000 feet. A special recipe adjusted for higher altitudes will be sent on request. State altitude at which you live when writing for high altitude recipe.

INGREDIENTS

For 3 dozen 2-in. cookies For 6 dozen 2-in. cookies

| Sifted, all-purpose flour | 1 1/2 cups | 3 cups |
| Baking powder | 2 teasp. | 4 teasp. |
| Salt | 1/2 teasp. | 1 teasp. |
| Soft shortening | 1/2 cup | 1 cup |
| Sugar | 3/4 cup | 1 1/2 cups |
| Vanilla | 1/4 teasp. | 1/2 teasp. |
| PET MILK | 1/3 cup | 2/3 cup |

For additional recipes, write for Mary Lee Taylor's latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Uncooked Frosting

**DIRECTIONS**
Put into bowl.

**INGREDIENTS**
- 7 teasp. PET MILK
- 1 tablesp. soft BUTTER
- 3/4 teasp. VANILLA
- 1 1/2 cups powdered SUGAR

For 3 dozen cookies
- 4 1/2 tablesp.
- 2 tablesp.
- 1 1/2 teasp.
- 3 cups

Spread on Holiday Cookies (see recipe).

Cereal Candy

**DIRECTIONS**
Grease one or two 9-inch square pans.
Put into greased 2-qt. or 4-qt. bowl.
Mix in saucepan.

**INGREDIENTS**
- 1 1/2 cups CORN FLAKES
- 1 1/2 cups crisp RICE CEREAL
- 1 cup COCONUT
- 1/2 cup salted PEANUTS
- 1/2 cup PET MILK
- 1/2 cup CORN SYRUP
- 1 cup SUGAR

For 3 dozen
- 3 cups
- 2 cups
- 1 cup
- 1 cup
- 1 cup
- 1 cup

For 6 dozen
- 3 cups
- 2 cups
- 1 cup
- 1 cup
- 1 cup
- 1 cup

Stir until sugar is dissolved. Boil slowly, stirring now and then, until candy reaches soft ball stage*. Pour over cereal and mix well. Press into pan or pans. Cool thoroughly. Cut into 1 1/2-in. squares.

*Drop a tiny bit of the hot mixture into a bowl of cold water. If it stays together in a soft ball and does not fall apart when you lift it out of the water with your fingers, then the candy has cooked long enough. Be sure to take candy off the heat while testing.

LISTEN TO 'EM
LAUGH WITH 'EM

FIBBER McGEE and MOLLY!

on NBC every TUESDAY NIGHT

TUNE IN every Saturday morning for Mary Lee Taylor's Story and Recipe, over N. B. C.

(See your newspaper for local station and time.)
Pumpkin Pie

**DIRECTIONS**

Turn on oven; set at very hot (450°).

Mix

- brown SUGAR
- FLOUR
- SALT
- PUMPKIN PIE SPICE*
- cooked or canned PUMPKIN
- PET MILK
- slightly beaten EGG
- dark MOLASSES

Add and stir until smooth

Pour into tart pans or pie pan lined with Unbaked Pastry (see recipe).

Bake 15 min., then reduce heat to slow (325°); bake until firm, about 15 min.

For Sweet Potato Pie, omit molasses and use sieved, cooked or canned sweet potatoes for pumpkin. Reduce sugar for 6-in. pie to 2 1/2 tablesp. and add 2 teasp. melted shortening; use 1/3 cup sugar and 4 teasp. shortening for tarts; use 1/2 cup sugar and 2 tablesp. shortening for 9-in. pie.

For Squash Pie, use cooked or canned winter squash, thoroughly mashed, for pumpkin.

---

For additional recipes, write for Mary Lee Taylor's latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
# Unbaked Pastry

## Directions

Put into bowl...

Stir in mixture of...

On floured board, roll into round or rounds 1/8-in. thick, and 1 inch larger than pie pan or tart pans. Fit loosely into pie pan or tart pans. Trim if necessary.

Fold extra dough under; pinch with fingers or press with fork to make fancy edge. Pour in filling and bake as directed for Pumpkin Pie (see recipe).

*To use all-purpose flour instead of Pie Crust Mix:

Sift together into bowl...

Work into flour with fork...

When mixture has the appearance of small peas, gradually stir in mixture of...

Proceed as directed above.

## Ingredients

<table>
<thead>
<tr>
<th>For one 6-in. Pie</th>
<th>For Four 4-in. Tarts or One 9-in. Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pie Crust Mix*</td>
<td>1/2 cup 1 cup</td>
</tr>
<tr>
<td>Pet Milk</td>
<td>2 teasp. 1 tablesp.</td>
</tr>
<tr>
<td>Water</td>
<td>2 teasp. 1 tablesp.</td>
</tr>
</tbody>
</table>

MARY LEE TAYLOR’S MEAL OF THE WEEK

- Tomato Juice Cocktail
- Roast Turkey with Bread Stuffing
- Candied Sweet Potatoes
- Creamed Cauliflower
- Grapefruit Salad
- Pumpkin Pie*

*See recipe

---

LOOK WHO’S SELLING PET MILK NOW!

FIBBER McGEE AND MOLLY!

on NBC every TUESDAY NIGHT

TUNE IN every Saturday morning for Mary Lee Taylor’s Story and Recipe, over N. B. C.

(See your newspaper for local station and time.)
Pineapple Upside Down Cake

Pineapple flavor in every bite!

**DIRECTIONS**

Drain and save juice from 1-lb. 4-oz. can sliced Pineapple

If necessary, add enough water to juice to make 1 1/3 cups.

Melt over low heat in a 10-in. skillet 1/4 cup Butter or margarine

Take off heat and sprinkle over butter 1 cup brown Sugar

Arrange 8 pineapple slices on sugar. Let stand.

Put into a 2-qt. bowl

Mix in with a spoon 1 pkg. Pillsbury White Cake Mix 1/3 cup Instant Pet Nonfat Dry Milk

Add 2/3 cup of the pineapple juice. Beat hard 2 minutes.

Then add 1/2 cup juice and beat hard 1 minute. Add juice that is left and beat hard 1 minute. Pour batter over pineapple slices in skillet.

Bake in 375 oven (high moderate) on rack slightly below center about 45 to 50 minutes, or until cake pulls from sides of skillet.

Remove from oven. Let cake stand 5 minutes, then turn out. Decorate with maraschino cherries, if desired.

**Note:** If cast iron skillet is used, bake cake at 350 (moderate).

**Altitude Note:** You will have perfect success with this recipe in any altitude up to 3,000 feet.

“PET” is the registered trade-mark of Pet Milk Company

For additional recipes, write for latest cookbook, “Recipes by Mary Lee Taylor using Instant PET Nonfat Dry Milk.” Write Pet Milk Co., St. Louis 1, Mo.
DIRECTIONS

Turn on oven and set at 350 (moderate).
Arrange in layers in greased shallow baking dish holding about 2 quarts...
Put into a 1-quart bowl.
Stir in...
Mix in thoroughly.

Pour mixture over the potatoes and ham. With a fork gently lift potatoes and ham so milk mixture reaches bottom of dish.
Bake on center rack of oven 1 hour, or until potatoes are tender when pierced with a fork. Makes 4 servings.

For Scalloped Potatoes and Pork Chops:
Follow recipe above, but omit the ham. Season and brown 4 pork chops. Put chops on top of potatoes in baking dish. Cover and bake in 350 oven for 1 1/4 hours.

For Plain Scalloped Potatoes:
Just omit the ham from the Scalloped Potatoes and Ham recipe above.

GOOD MEAL FROM START TO FINISH!

Scalloped Potatoes and Ham*
Buttered Green Peas
Brown 'N Serve Rolls
Butter
Lettuce Wedges with Thousand Island Dressing
Pineapple Upside Down Cake*
Hot Coffee

*See Recipes

Note: Bake cake first, then lower oven temperature for the Scalloped Potatoes and Ham.
# Fruit Upside Down Cake

**DIRECTIONS**

Turn on oven; set at moderate (375°).

In 8 or 9-in. skillet melt over very low heat.

Remove from heat; sprinkle over butter.

Spread over sugar well drained.

Let stand.

Put into bowl.

Mix, then add half of...

Beat vigorously 1 min. Stir in rest of milk, beat vigorously 2 min.

Pour batter over fruit. Bake until cake pulls from sides of pan, about 35 min. for small cake; 45 min. for larger cake.

Remove from oven; let cake stand in skillet 5 minutes before turning out. Serve warm or cold.

---

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>For 8-inch Cake</th>
<th>For 9-in. Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER</td>
<td>3 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>brown SUGAR</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>canned FRUIT COCKTAIL*</td>
<td>1 1/3 cups</td>
<td>No. 2 1/2 can</td>
</tr>
</tbody>
</table>

*Sliced or crushed pineapple or sliced peaches also can be used.

**Use well-known brands calling for milk on the package.

Note: Use this recipe in any altitude up to 3,000 feet. A special recipe adjusted for higher altitudes will be sent on request. State altitude at which you live when writing for high altitude recipe.
Fried Chicken with Country Gravy

### DIRECTIONS

**Cut-up Chicken**
- FOR 2: 1 1/2 lbs.
- FOR 4: 2 1/2 lbs.
- FOR 6: 3 1/2 lbs.

**Pork Milk**
- FOR 2: 1/2 cup
- FOR 4: 1 cup
- FOR 6: 1 1/2 cups

1. Put into bowl.
2. Pour over chicken.
3. Let stand in refrigerator 2 hours or more.
4. Drain; save milk for gravy.
5. Sprinkle over chicken with:
   - SALT: 3/4 teasp.
   - PEPPER: few grains
6. Brown slowly in 1/4 inch of hot shortening until chicken leg is tender when pierced with a fork. Remove chicken from pan; keep hot.
7. Drain off all fat from pan, then measure and return to pan 1 tablespoon fat for 2; 2 tablespoons for 4 and 3 tablespoons for 6.
8. Blend into fat in:
   - FLOUR: 1 1/2 tablesp.
   - SALT: 1/3 teasp.
   - PEPPER: few grains
9. Stir in:
   - WATER: 6 tablesp.
10. Boil and stir 2 minutes.

Add milk drained from chicken; stir and heat thoroughly, but do not boil. Serve at once with the chicken.

### MARY LEE TAYLOR'S MEAL OF THE WEEK

FRIED CHICKEN WITH COUNTRY GRAVY
- MASHED POTATOES
- BUTTERED PEAS
- TOMATO AND LETTUCE SALAD
- FRUIT UPSIDE DOWN CAKE

*See recipes*

TUNE IN every Saturday morning for Mary Lee Taylor’s Story and Recipe, over N. B. C.*

TUNE IN every Sunday night to the Pet Milk Show with Bob Crosby, Kay Armen, The Serenaders and The Pet Milk Orchestra, over N. B. C.*

*See your local newspaper for station and time.

7-22

For additional recipes, write for Mary Lee Taylor’s latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Mile-High Lemonade Pie

**DIRECTIONS**

1. Melt in a 10-inch skillet 3 Tablesp. Butter or Margarine
2. Add 1 1/2 cups Coconut (about 4 oz.)
3. Stir over medium heat until coconut is golden brown. Press mixture firmly on bottom and sides of 9-inch pie pan. Let stand at room temperature until cool.
4. Chill in ice tray until almost frozen around the edges.
5. Soften in a 3-quart bowl 1 cup PET Evaporated Milk
6. Add to softened gelatine and stir until gelatine is dissolved.
7. Add 1 envelope KNOX Unflavored Gelatine in 1/4 cup Cold Water
8. Add 1/2 cup Boiling Water
9. Add 2 1/3 cup Sugar
10. Add 6-oz. can frozen Lemonade Concentrate
11. Stir until lemonade thaws, then chill until mixture is very thick, but not set.

**INGREDIENTS**

- 3 Tablesp. Butter or Margarine
- 1 1/2 cups Coconut
- 1 cup PET Evaporated Milk
- 1 envelope KNOX Unflavored Gelatine
- 1/4 cup Cold Water
- 1/2 cup Boiling Water
- 2 1/3 cup Sugar
- 6-oz. can frozen Lemonade Concentrate

Put ice-cold PET Milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Fold into chilled gelatine mixture. Put into coconut crust. Chill until firm, about 3 hours.

“PET” is the registered trade-mark of Pet Milk Company

For additional recipes, write for Mary Lee Taylor’s latest cookbook. Pet Milk Co., 1418 Arcade Bldg., St. Louis 1, Mo.
Orange Chiffon Pie

**DIRECTIONS**

Mix.................................................................

Save ⅛ cup of the mixture for topping. Press rest of mixture on bottom and sides of an 8-inch pie pan. Chill until needed.

Chill in ice tray until almost frozen around the edges..................

Put into a 1 ½-quart saucepan.............

Cook and stir over low heat just until marshmallows melt.

Take from heat and stir in..............................

Chill until mixture is very thick, but not set.

Put ice-cold PET Milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.

Add and beat until stiff......................

Fold marshmallow mixture, about ¼ at a time, into whipped milk. Spoon into crumb crust. Garnish top with ¼ cup crumb mixture. Chill until firm, about 3 hours.

**INGREDIENTS**

- 1 cup fine Graham Cracker Crumbs
- ¼ cup melted Butter or Margarine
- ⅛ cup PET Evaporated Milk
- 32 large Marshmallows
- ⅓ cup PET Evaporated Milk
- ½ cup frozen Orange Juice Concentrate, thawed
- 2 Tablesp. Lemon Juice
- 1 quart fresh Strawberries, sliced

Strawberry Marshmallow Pie

**DIRECTIONS**

Press on bottom and sides of a 9-inch pie pan a mixture of..............

Chill until needed.

Chill in ice tray until almost frozen around the edges..................

Put into a heavy 1-quart saucepan..........

Cook and stir over low heat until marshmallows are just melted.

Take off heat and stir in..............................

Chill until mixture is very thick, but not set.

Put ice-cold PET Milk into a cold 1-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Fold into chilled marshmallow mixture.

Fold in..........................................................

Put into crumb crust. Chill until firm, about 3 hours. Decorate with additional strawberries, if desired.

**INGREDIENTS**

- 1 cup fine Graham Cracker Crumbs
- ¼ cup melted Butter or Margarine
- ⅛ cup PET Evaporated Milk
- 32 Marshmallows
- ⅓ cup PET Evaporated Milk
- 1 teasp. grated Lemon Rind
- ⅛ cup Lemon Juice
- ⅛ cup Water
- 1 quart fresh Strawberries, sliced