Better Food
for 2 or 4 or 6
By Mary Lee Taylor
When you look at a lovely picture, do you ever feel a twinge of envy for the artist who painted it? Well, don’t! You see, you’re an artist, too, right in your own kitchen. Every time you add the finishing touches to a fine dinner, or swirl snowy meringue on a delicate pie, you’re making something that will really be appreciated by your family and friends. Yes appetizing, delicious foods are your masterpieces. Of course, you’re always trying to make those foods look and taste even better. That’s why I’m sure you’ll welcome the recipes in this booklet. They’ve been developed for you in the famous Pet Milk Kitchens . . . tested at every step so the foods you prepare with them will be better in flavor, more appetizing, and more wholesome.

Pet Milk itself plays a large part in making these foods extra-wholesome, because Pet Milk is whole milk that’s twice as rich as ordinary milk in protective milk substances.

These recipes are better for your budget, too, for Pet Milk costs less generally than milk sold in bottles, and costs much less than cream.

For other suggestions on better and easier cooking . . . tune in regularly to my Saturday morning radio program, won’t you?

Sincerely,

Mary Lee Taylor

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</tr>
</tbody>
</table>
**Stuffed Ham Slices**

*(Photograph on front cover)*

### DIRECTIONS

1. Turn on oven; set at slow (325° F.).

2. Mix well... 

3. Spread between... 

4. Put into greased, shallow baking dish.

5. Stick into ham... 

6. Sprinkle over top 

7. Bake until tender, or about... 

8. Serve hot garnished, if desired, with raw carrot "flowers" and watercress.

*Cut crosswise, into 2 pieces.*

### INGREDIENTS

**FOR 2**
- 1 cup
- 1½ cup
- 2 tablespoons
- 1 slice
- 1 cup
- 1½ tablespoons
- 40 minutes

**FOR 4**
- 2 cups
- 2¾ cup
- 3 tablespoons
- 2 slices
- 1 cup
- 1½ tablespoons
- 50 minutes

**FOR 6**
- 3 cups
- 3 cups
- 1 cup
- 2 large slices
- 1 hour

### Sunset Salad

### DIRECTIONS

1. Put through medium knife of food chopper... 

2. Add and mix well...

3. Stir in... 

4. Serve at once on lettuce or other salad greens, if desired.

### INGREDIENTS

**FOR 2**
- 3 tablespoons
- 1 small
- 1 small
- ½ cup
- 1 cup

**FOR 4**
- 1½ cup
- 2 small
- 1 medium
- ¾ cup
- 1 large

**FOR 6**
- 2½ cup
- 3 small
- 3 large
- ²⁄₃ cup
- ²⁄₃ cup

### YOU'LL LIKE THIS EASTER DINNER

- Cream of Tomato Soup* with Crisp Crackers
- Stuffed Ham Slices*
- Broccoli or Asparagus with Mock Hollandaise Sauce*
- Glazed Sweet Potatoes
- Hot Rolls
- Butter Spread*
- Sponge or Angel Cake with Whipped Topping*

*Recipes are in this book
A MEATLESS MEAL
THAT'S EXTRA SATISFYING

Split Pea Soup
with Toast Squares
Deviled Salad Ring
with Macaroni Salad
Canned Peaches
with
Jiffy Hot Cross Buns
*Recipes are in this book

Deviled Salad Ring
(Photograph above)

DIRECTIONS

1. Soften in bowl...
   unflavored GELATIN in cold WATER
   1 tablesp. 1 1/2 cup
2. Place over boiling water; stir until dissolved.
   SALT dry MUSTARD PEPPER PET MILK
   1/2 cup 1/2 cup 1/2 teasp.
3. Stir in mixture of...
   VINEGAR condensed TOMATO SOUP*
   10 1/2-oz. can
4. Then stir in...
   1 1/2 cups
5. Chill until syrupy; then whip with rotary beater until fluffy.
6. Put into wet ring mold or bowl holding about...
   1 1/4 pints
7. Chill until firm. Turn out. Serve with Macaroni Salad (see index).

*Chili sauce or catsup can replace tomato soup if cold water is increased to 1 cup for 4 and 1 1/2 cups for 6. Use only 1/2 cup chili sauce or catsup for 4 and 3/4 cup for 6 and mix it with the vinegar as directed in the recipe.

Molasses Milk Drink

DIRECTIONS

1. Mix together thoroughly...
   cold PET MILK cold WATER MOLASSES SALT
   1 cup 1 cup 2 tablesp.
2. Chill before serving, or serve iced.

FOR 4
1 1/2 cup

FOR 6
1 1/4 cup 6 tablesp.
Mock Cream Dressing

DIRECTIONS
1. Mix together........... SUGAR 1/4 teasp. SALT 1/4 teasp. PEPPER few grains
2. Add and mix well...... PET MILK 3 tablesp. grated ONION* 1/2 cup
3. Stir in slowly......... VINEGAR 1 1/2 tablesp. or lemon juice 2 1/2 tablesp.
4. Serve on all kinds of vegetables or green salads.
   *To serve this dressing on fruit salads, omit the onion.

Split Pea Soup

DIRECTIONS
1. Cook slowly 5 min........ finely cut ONION in SHORTENING 2 1/2 tablesp. split green PEAS, quick-cooking 1/2 cup
2. Wash and drain....... WATER 1/2 cup SALT 3/4 teasp. PEPPER few grains
3. Add to onion mixture with........ POULTRY SEASONING* 1/2 teasp.
4. Cover; boil slowly 1 hour, or until peas are tender.
5. Mash peas, then add PET MILK 1/2 cup
   *Powdered sage can also be used.
## Dinner Goulash

<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. Cook slowly until lightly browned. . . . . .</td>
<td>diced LUNCH MEAT* in hot SHORTENING</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>2. Blend in . . . . .</td>
<td>FLOUR</td>
<td>1 1/2 teasp.</td>
<td>1 tablespp.</td>
<td>1 1/2 tablespp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>3. Stir in . . . . .</td>
<td>condensed MUSHROOM SOUP PET MILK WATER or corn liquid</td>
<td>3/4 cup</td>
<td>10 1/2-oz. can</td>
<td>1 3/4 cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3/4 cup</td>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td></td>
<td>2 tablespp.</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4. Cook and stir slowly over low heat until thickened. . . . . .</td>
<td>drained, whole kernel CORN,***</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>5. Add . . . . . .</td>
<td>WORCESTERSHIRE SAUCE (can omit) cut-up PIMIENTO or chopped parsley</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>6. Heat thoroughly but do not boil. Serve hot on cooked rice, spaghetti, macaroni or mashed potatoes with tomato salad and prune whip for dessert.</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>
*Salami, frankfurters, wiener or canned lunch meat can also be used.  
**Cut-up green beans or peas or diced carrots can replace corn.

## Peanut Salad Dressing

<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 in saucepan . . . . .</td>
<td>dry MUSTARD SALT SUGAR FLOUR PEPPER</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>2. Stir in gradually . . . . .</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>3. Blend in . . . . .</td>
<td>PEANUT BUTTER</td>
<td>1 tablespp.</td>
<td>2 tablespp.</td>
<td>3 tablespp.</td>
</tr>
<tr>
<td>4. Boil and stir 2 minutes.</td>
<td>VINEGAR</td>
<td>1 tablespp.</td>
<td>2 tablespp.</td>
<td>3 tablespp.</td>
</tr>
<tr>
<td>5. Remove from heat and stir in . . . . .</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Cool thoroughly. Serve on Macaroni Salad (see index) or vegetable or fruit salads.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Scalloped Corn

DIRECTIONS INGREDIENTS FOR 2 FOR 4 FOR 6

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a baking dish holding about...
3. Cook slowly 5 minutes
4. Add and heat to boiling
5. Remove from heat and fold in...
6. Put into baking dish.
7. Top with mixture of...
8. Bake until browned on top, or about...
9. Serve from the baking dish.

Baked Hamburger Sandwiches

DIRECTIONS INGREDIENTS FOR 2 FOR 4 FOR 6

1. Turn on oven; set at moderate (375° F.).
2. Mix together thoroughly...
3. Toast on one side only...
4. Spread on toasted side a mixture of...
5. Cover with meat mixture spreading to edges of bread.
6. Put into shallow baking pan. Bake on oven shelf slightly above center 20 minutes, or until meat is brown.
7. Serve at once.

*Beef, veal or lamb can be used. Lean pork can also be used if baked for 30 minutes.
## Mock Hollandaise Sauce

**DIRECTIONS**

1. Melt SHORTENING with FLOUR, SALT, PEPPER, and PAPRIKA. Stir in PET MILK and WATER gradually. Stir and cook 5 minutes over boiling water. Remove from heat and stir slowly into slightly beaten EGG. Stir in LEMON JUICE. Return to heat. Stir and cook 2 minutes longer; remove from heat. Stir in gradually PET MILK. Serve at once on cooked vegetables, such as broccoli, cauliflower, asparagus, carrots or green beans.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 tablesp.</td>
<td>1½ tablesp.</td>
</tr>
<tr>
<td>1½ teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

## Macaroni Salad

**DIRECTIONS**

1. Boil until tender MACARONI or spaghetti, broken into pieces in BOILING WATER with SALT. Drain and rinse with cold water; then chill.
2. Mix together SALT, SUGAR, PEPPER, SALAD OIL, grated ONION, VINEGAR or lemon juice. Add and mix well. Then stir into PET MILK. Chill.
3. At serving time, put chilled macaroni in bowl with shredded, chilled LETTUCE.
4. Add chilled dressing; toss lightly with fork until thoroughly mixed. Serve in center of Deviled Salad Ring (see index). Garnish, if desired, with hard-cooked egg yolk pressed through a sieve.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>³/₄ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>1½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>1/₂ teasp.</td>
<td>3/₄ teasp.</td>
</tr>
<tr>
<td>3/₄ teasp.</td>
<td>3/₄ teasp.</td>
</tr>
<tr>
<td>3/₄ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

Note: *Peanut Salad Dressing (see index)* can replace the Pet Milk dressing in the above recipe.
### Chocolate Cream Pie

(Photograph below)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For two 4-inch tarts</th>
<th>For one 9-inch pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at slow (325° F.).</td>
<td>chocolate PUDGING POWDER*</td>
<td>½ package</td>
<td>1 package</td>
</tr>
<tr>
<td>2. Put into saucepan.</td>
<td>PET MILK</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>3. Stir in mixture of.</td>
<td>WATER</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>4. Bring to a boil, stirring constantly. Cook and stir 30 seconds.</td>
<td></td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>5. Stir into.</td>
<td>slightly beaten EGG YOLK</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>6. Pour into Baked Pastry Shell (see index).</td>
<td>SUGAR</td>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>7. Beat until stiff.</td>
<td>EGG WHITE</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>8. Beat in gradually.</td>
<td>SUGAR</td>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>9. Spread on top of chocolate filling.</td>
<td></td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>10. Bake 15 minutes, or until lightly browned. Cool before serving.</td>
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<td>2</td>
<td>2</td>
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</table>

*To replace pudding powder with home ingredients:*

1. Omit pudding powder and mix SUGAR, COCOA, CORNSTARCH, and SALT together.
2. Stir in the milk and water. Place over boiling water. Cook 20 minutes after water again comes to a boil, stirring frequently.
3. Remove from heat; stir into egg yolk.
4. Stir in VANILLA.
5. Then proceed as directed in the recipe above.

Note: To make four 4-inch tarts, double recipe for two 4-inch tarts.
Potato Salad In Sausage Cups

**DIRECTIONS**

1. Mix together:
   - SUGAR
   - SALT
   - dry MUSTARD
   - FLOUR
   - PEPPER
   - VINEGAR
   - WATER
   - grated ONION

2. Stir in:
   - 2½ tablesp.
   - 2 tablesp.

3. Boil and stir 2 minutes.

4. Then stir into:
   - hot PET MILK
   - 1 cup
   - 2 cups
   - 3 cups
   - diced, cooked POTATOES
   - 1 cup
   - 2 cups
   - 3 cups
   - cut-up CELERY*
   - ½ cup
   - 1 cup
   - 1½ cups
   - chopped hard-cooked EGGS
   - 1
   - 2
   - 3
   - finely cut PARSLEY
   - 1½ teasp.
   - 1 tablesp.
   - 1½ tablesp.

5. Add hot dressing to:
   - a mixture of:
   - Bologna SAUSAGE**
   - 2 (¼ lb.)
   - 4 (½ lb.)
   - 6 (¾ lb.)

6. Cook slowly in:
   - large slices
   - greased skillet until
   - brown on under side.

7. Turn and continue cooking until edges curl to form cups. Fill sausage cups with the potato salad.

*Shredded cabbage can replace the celery.

**Do not remove casing from sausage.

Creamed Vegetables

**DIRECTIONS**

1. Drain and save liq-
   uid from:
   - cooked or canned VEGETABLE*
   - 1 cup
   - 2 cups
   - 3 cups

2. Melt in saucepan:
   - BUTTER or margarine
   - 2 teasp.
   - 1 tablesp.
   - 1½ tablesp.

3. Blend in:
   - FLOUR
   - 1 tablesp.
   - 2 tablesp.
   - 3 tablesp.
   - SALT
   - ¼ teasp.
   - ½ teasp.
   - ¾ teasp.
   - PEPPER
   - few grains
   - few grains
   - ½ teasp.

4. Stir in slowly:
   - vegetable LIQUID
   - ½ cup
   - ½ cup
   - ¾ cup

5. Boil and stir 2 minutes.

6. Stir in:
   - PET MILK
   - ½ cup
   - ½ cup
   - ¾ cup

7. Add drained vegetable and heat thoroughly, but do not boil. Serve at once.

*Asparagus, broccoli, cabbage, carrots, cauliflower, celery, corn, eggplant, green beans, lima beans, mushrooms, onions, parsnips, peas, potatoes, radishes, rutabagas or wax beans can be used.
# Meat Balls In Chili Gravy

### DIRECTIONS

1. Mix together, then let stand 5 minutes...

<table>
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<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
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<tbody>
<tr>
<td><strong>soft BREAD</strong></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td><strong>CRUMBS</strong></td>
<td>3 tsps</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td><strong>PET MILK</strong></td>
<td>2 tsps</td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

2. Add to milk mixture:

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>twice-ground MEAT</strong></td>
<td>¼ lb</td>
<td>½ lb</td>
<td>¾ lb</td>
</tr>
<tr>
<td><strong>finely cut ONION</strong></td>
<td>1 tsp</td>
<td>2 tsps</td>
<td>3 tsps</td>
</tr>
<tr>
<td><strong>SALT</strong></td>
<td>½ tsp</td>
<td>½ tsp</td>
<td>¾ tsp</td>
</tr>
<tr>
<td><strong>PEPPER</strong></td>
<td>few grains</td>
<td>few grains</td>
<td>¾ tsp</td>
</tr>
</tbody>
</table>

3. Mix thoroughly, then shape into 2 or 4 or 6 balls.

4. Brown in:

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<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>bottled SHORTENING</strong></td>
<td>1 tsp</td>
<td>1 ½ tsp</td>
<td>2 tsp</td>
</tr>
<tr>
<td><strong>bottled CHILI SAUCE or catsup</strong></td>
<td>2 tsps</td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td><strong>WATER</strong></td>
<td>3 tsps</td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
</tbody>
</table>

5. Then add mixture of:

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>finely cut CELERY</strong> (can omit)</td>
<td>1 ½ tsp</td>
<td>1 tsp</td>
<td>1 ½ tsp</td>
</tr>
<tr>
<td><strong>bottled HORSE-RADISH</strong></td>
<td>2 tsps</td>
<td>1 ½ tsp</td>
<td>2 tsps</td>
</tr>
<tr>
<td><strong>LEMON JUICE</strong></td>
<td>1 tablsp</td>
<td>1 ½ tablsp</td>
<td>2 tablsp</td>
</tr>
</tbody>
</table>

6. Cover and simmer 20 minutes, turning balls occasionally in the sauce. Serve hot.

*Beef, veal, lamb or lean pork can be used.

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# Lemon Custard Pudding

### DIRECTIONS

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

2. Grease a baking dish holding about...

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TOAST</strong></td>
<td>1 pint</td>
<td>1 quart</td>
<td>1 ½ quarts</td>
</tr>
<tr>
<td><strong>with soft BUTTER or margarine</strong></td>
<td>1 slice</td>
<td>2 slices</td>
<td>3 slices</td>
</tr>
</tbody>
</table>

3. Spread:

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>slightly beaten EGGS</strong></td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td><strong>PET MILK</strong></td>
<td>6 tsps</td>
<td>¾ cup</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td><strong>boiling WATER</strong></td>
<td>6 tsps</td>
<td>¾ cup</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td><strong>SUGAR</strong></td>
<td>2 ½ tsps</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td><strong>SALT</strong></td>
<td>½ tsp</td>
<td>½ tsp</td>
<td>⅛ tsp</td>
</tr>
<tr>
<td><strong>grated LEMON RIND</strong></td>
<td>1 tsp</td>
<td>2 tsps</td>
<td>1 tablsp</td>
</tr>
</tbody>
</table>

4. Cut into ½-inch cubes; put into baking dish.

6. Pour over toast cubes. Set in pan containing about an inch of hot water.

7. Bake until a knife inserted near edge comes out clean, or about...

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>25 minutes</strong></td>
<td><strong>⅓ hour</strong></td>
<td><strong>1 hour</strong></td>
<td></td>
</tr>
</tbody>
</table>

8. Serve warm or cold.

*1½ cups equal 1 cup plus 2 tablespoons.
Jiffy Casserole

**DIRECTIONS**

1. Roll into coarse crumbs 
   - salted POTATO CHIPS 
   - 2½ ozs.  
   - 5 ozs.  
   - ½ lb. 

2. There should be ⅛ cup for 2; ⅓ cups for 4 and ⅓ cups for 6. 

3. Grease a baking dish holding 
   - 3 cups  
   - 1 quart  
   - 1½ quarts 

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

5. Heat thoroughly a mixture of 
   - cream of MUSHROOM SOUP 
   - PET MILK 
   - WATER 
   - PEPPER 
   - flaked FISH 
   - cooked or canned 

   - ⅛ cup  
   - 2½ teasp.  
   - 10½-oz. can  
   - ⅝ cup  
   - ⅝ cup  
   - few grains  
   - few grains  
   - ⅛ teasp.  
   - 1 cup  
   - 2 cups  
   - 3 cups 

6. Add 
   - ½ cup 
   - 10½-oz. can 
   - ⅝ cup 
   - few grains 
   - ⅛ teasp. 

7. Arrange in baking dish in alternate layers with the crumbs, having a middle and top layer of crumbs. 

8. Bake until bubbly hot, or about 
   - 15 min.  
   - 20 min.  
   - 25 min. 

**Whipped Topping**

**DIRECTIONS**

1. Put into small bowl 
   - chilled PET MILK 
   - granulated SUGAR 

   - ⅛ cup  
   - 1½ teasp.  
   - 1½ cup  
   - 1 tablespp.

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

3. Then add 
   - LEMON JUICE 

   - 1½ teasp.  
   - 2 teasp.  
   - 1 tablespp. 

4. Continue whipping until stiff. Serve on beverages, plain cake, pudding or any dessert that will blend with the lemon flavor of this topping.
Skillet Dinner

**DIRECTIONS**

1. Cook slowly 5 minutes in skillet.

   - finely cut ONION
   - in hot SHORTENING
   - condensed TOMATO SOUP
   - WATER or vegetable liquid
   - cooked SPAGHETTI or macaroni
   - GREEN BEANS
   - cooked or canned diced American CHEESE

2. Add and boil slowly 2 minutes.

3. Then add.


5. Stir in hot PET MILK.

6. Serve hot with frankfurters, a green salad and fruit for dessert.

   *Peas or diced carrots can replace green beans.

---

Goldenrod Fish

**DIRECTIONS**

1. Separate yolks from hard-cooked EGGS.

2. Push yolks through sieve; chop whites.

3. Melt in saucepan.

4. Blend in.

5. Stir in.

6. Boil and stir 2 minutes.

7. Add chopped egg whites and.

8. Heat thoroughly, but do not boil.

9. Serve hot on toast, topped with the sieved yolks.

   *Tuna fish, salmon, shrimp, halibut, haddock or canned fish flakes can be used.
### Jiffy Hot Cross Buns

**DIRECTIONS**

1. Turn on oven; set at very hot (450° F.).

2. Sift together......
   - **sifted, all-purpose FLOUR**
   - BAKING POWDER
   - SUGAR
   - SALT

3. Work into flour mixture with fork........
   - **SHORTENING**
   - seedless RAISINS
   - cut-up dried APRICOTS *
   - cut-up candied CHERRIES *

4. Fold in .............
   - **PET MILK**
   - WATER

5. Stir in with fork a mixture of............
   - **PET MILK**

6. Turn onto lightly floured board. Knead a few seconds, or until smooth.

7. Roll into a sheet ½ in. thick and measuring about.......................6x4 in. 8x6 in. 12x6 in.


9. Brush tops with... {PET MILK

10. Bake on top shelf of oven 12 minutes, or until brown. Serve hot.

*Note: If desired, crosses can be filled with white cream cheese just before serving.

*Pitted prunes or dates can replace the apricots and drained Maraschino cherries can replace the candied cherries. If dried fruit is hard and dry, put into pan, cover and place over boiling water a few minutes, or until softened.

*Note: You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, specially adjusted recipe will be sent on request. When writing for adjusted recipe, state altitude at which you live and give name of recipe desired.

### Cream of Tomato Soup

**DIRECTIONS**

1. Mix together....... {condensed TOMATO SOUP
   - **PET MILK**
   - WATER

2. Stir and heat, but do not boil.

3. Add ................. {SALT
   - PEPPER

4. Serve at once.
**Baked Pastry Shell**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For two 4-inch tart shells</th>
<th>For one 7-inch pastry shell</th>
<th>For one 9-inch pastry shell</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sift before measuring.</td>
<td>all-purpose FLOUR</td>
<td>½ cup</td>
<td>¾ cup</td>
<td>1 cup</td>
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<tr>
<td>2. Resift with.</td>
<td>SALT</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>3. Work into flour with fork.</td>
<td>SHORTENING</td>
<td>2½ tablesp.</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>4. When mixture has the appearance of small peas, gradually stir in</td>
<td>PET MILK diluted with WATER</td>
<td>4 teasp.</td>
<td>1½ tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>5. On floured board, roll into a round 1 inch larger than pie pan and about ¼ inch thick. Trim if necessary. Fit loosely into pan.</td>
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<tr>
<td>6. Fold extra dough under; pinch with fingers to make fancy edge.</td>
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<tr>
<td>7. Prick closely all over bottom and sides of pastry with fork.</td>
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<tr>
<td>8. Bake on oven shelf slightly above center in hot oven (425° F.) 10 min., or until brown. If pastry bulges, prick again at end of 5 minutes’ baking. Cool thoroughly before pouring in filling.</td>
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</tbody>
</table>

**For Unbaked Pastry,** make pastry and put into pan as directed above. Do not prick with fork. Pour in filling and bake as directed in desired pie recipe.

**Note:** To make four 4-inch tart shells, double recipe for two tart shells.

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**Butter Spread**

<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 in small pieces and put into mixing bowl.</td>
<td>BUTTER or margarine</td>
<td>¼ pound</td>
<td>½ pound</td>
<td>1 pound</td>
</tr>
<tr>
<td>2. Let stand in warm room until soft enough to stir easily with a mixing spoon. Before adding milk, butter must stir as easily as mayonnaise (see note).</td>
<td>SALT</td>
<td>½ teasp.</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>3. Also let stand in warm room.</td>
<td>PET MILK</td>
<td>6½ tablesp.*</td>
<td>¾ cup</td>
<td>14½-oz. can</td>
</tr>
<tr>
<td>4. Butter and milk will blend together better if they are the same temperature.</td>
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<tr>
<td>5. Stir milk into soft butter gradually, adding about 2 tablespoons at a time and using a mixing spoon, a rotary beater or electric beater at low speed. When all milk is added, beat vigorously 1 minute to blend completely. Cover bowl and chill, or pack while soft into straight-sided dish. Keep chilled when not in use. Serve as a spread on bread, sandwiches, pancakes, etc.</td>
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<tr>
<td>6. Makes a little less than.</td>
<td>1 cup</td>
<td>2 cups</td>
<td>4 cups</td>
<td></td>
</tr>
</tbody>
</table>

*When using ¼ lb. butter, add about 1 tablespoon of milk at a time.

**Note:** If kitchen or weather is cool, place bowl containing butter in large bowl or pan half filled with hot water, stirring butter as it softens.
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