Mayonnaise
without
an egg
Green Salads

**Crisp Hearts of Romaine** served with Pet Mayonnaise No. 3 or Chiffonade Dressing.

**Head Lettuce Salad** with Pet Mayonnaise No. 3, Chiffonade or Spanish Dressing.

**Shredded Cabbage and Watercress** with Pet Mayonnaise No. 3 which has been thinned with whipped Pet Milk or a tart fruit juice as lemon juice or grapefruit juice.

Vegetable Salads

**Asparagus Tips on Lettuce** garnished with watercress and strips of pimento served with Pet Mayonnaise No. 3.

**Cooked String Beans** held in small bundles by rings of Spanish onion served on lettuce with Pet Mayonnaise No. 3.

Cooked Lima Beans with diced celery, green pepper and fresh tomatoes with Pet Mayonnaise No. 3.

**Cauliflower Mayonnaise.** Cook a head of cauliflower whole in boiling salted water until tender. Drain and chill. Arrange on a bed of lettuce and watercress. Cover with Pet Mayonnaise No. 3, garnish with rings of green pepper, pimento and slices of stuffed olives.

**Sliced Cucumber,** tomato and green pepper served with Pet Mayonnaise No. 3.

**Cold Boiled Potatoes** cubed and mixed with diced cucumbers, celery, onion, chopped green pepper and pimento mixed with Pet Mayonnaise No. 1 which has been thinned with additional Pet Milk and served on lettuce with tomatoes cut in cubes and slices of hard cooked eggs.

**Tomatoes Stuffed** with a mixture of shredded pineapple, celery and green pepper, served on lettuce or shredded new cabbage with Pet Mayonnaise No. 1.

Fruit Salads

**Apricot Halves** arranged on lettuce, the cavities filled with pecans mixed with Pet Mayonnaise No. 1.

**Sliced Oranges on Watercress** with diced apples served with Pet Mayonnaise No. 1 thinned with orange juice; and a sprinkling of grated fresh coconut over the top.

**Grapefruit Sections,** dates, celery, served on lettuce with Pet Mayonnaise No. 1 thinned with whipped Pet Milk.

**Freeze a Can of Sliced Peaches,** slice and serve on lettuce with Whipped Cream Dressing and a sprinkling of peanut brittle, ground finely, over the top.

**Slices of Green Pepper Stuffed** with cream cheese arranged on lettuce with a slice of pineapple, served with Pet Mayonnaise No. 1 thinned with pineapple juice.

**Salad Mousse.** Fold one cup whipped Pet Milk into one cup Pet Mayonnaise No. 1, with 1 tablespoon gelatin softened in cold water and dissolved by holding over hot water; and 1 cup mixed fruit diced. Pack into a mold, cover with greased paper and then with the top of the mold, pack in ice and salt using 1 part ice to 4 parts salt.

Meat Salads or Luncheon Salads

**Tomatoes Stuffed with Crab Flakes** and diced celery, served with Pet Mayonnaise No. 1, garnished with slices of stuffed olives.

**Tomatoes Stuffed with a Mixture of Sardines,** diced celery, green pepper, tart apples and Pet Mayonnaise No. 3.

**Stuff Tomatoes with Cooked Sweetbreads** cubed, cucumbers cubed and masked with mayonnaise. Sprinkle finely chopped green pepper over the top and arrange salted almonds around the pepper.

**Tuna Fish,** diced celery and sliced pickle mixed with Pet Mayonnaise No. 3 thinned with more lemon juice.

**Flaked Halibut,** shredded radishes, diced celery, a few capers marinated in French Dressing and served on lettuce with Pet Mayonnaise No. 1 thinned with lemon juice.
Pet Mayonnaise

Recipe Number One—a Mild Flavored Dressing

\[ \frac{1}{4} \text{ cup Pet Milk} \quad \frac{1}{2} \text{ teaspoon salt} \quad 1\frac{1}{2} \text{ tablespoons vinegar} \\
1 \text{ cup salad oil} \quad \text{Dash of cayenne} \quad \frac{1}{4} \text{ teaspoon paprika} \\
1\frac{1}{2} \text{ tablespoons lemon juice} \]

Chill Pet Milk and salad oil. Mix the dry ingredients in a cold mixing bowl and add milk. Add oil, one teaspoonful at a time, whisking each addition into the milk before adding the next. When the mixture begins to thicken slightly, add lemon juice and vinegar alternately with the oil, beating vigorously after each addition.

Keep in a cold place until time for serving, then whisk again vigorously before pouring on the salad.

Recipe Number Two—an Easily Made Mayonnaise

\[ \frac{1}{4} \text{ cup Pet Milk} \quad \frac{1}{4} \text{ teaspoon mustard} \quad 1 \text{ tablespoon vinegar} \\
1 \text{ cup salad oil} \quad \text{Dash of cayenne} \quad \frac{1}{4} \text{ teaspoon paprika} \\
\frac{1}{2} \text{ teaspoon} \quad \frac{1}{2} \text{ teaspoon salt} \quad 1 \text{ tablespoon lemon} \\
\text{powdered sugar} \quad \text{juice} \]

Chill Pet Milk and salad oil. Mix the dry ingredients in a mixing bowl with the vinegar and lemon juice, add milk and beat vigorously. Now pour in one-third of a cup of the oil, beat vigorously with a Dover beater for one minute; add a second third of a cup of oil and beat for one minute more before adding the last third cup of oil.

A smooth, delicious dressing can be made in about five minutes by this method. The precautions necessary are to have the ingredients and bowl chilled before starting and to have each addition well incorporated into the ingredients before adding the next.

NOTE: This recipe is for mayonnaise that is to be used immediately.

Recipe Number Three—a More Highly Seasoned Dressing

\[ \frac{1}{4} \text{ cup Pet Milk} \quad \frac{1}{2} \text{ teaspoon paprika} \quad \frac{1}{2} \text{ teaspoon mustard} \\
1 \text{ cup salad oil} \quad \text{Dash of cayenne} \quad 1\frac{1}{2} \text{ tablespoons vinegar} \\
1 \text{ teaspoon} \quad \frac{1}{2} \text{ teaspoon salt} \quad 1\frac{1}{2} \text{ tablespoons} \\
\text{powdered sugar} \quad \text{lemon juice} \]

Either method of procedure can be used with these proportions.
Any of the well known mineral oils, used in these recipes, will make a delightful mayonnaise which is free from the usual objection to mayonnaise—that it is fattening.

The mineral oils are not digested or absorbed at all. And such mayonnaise has the further desirable feature of furnishing in pleasant form the lubricating quality of the mineral oil which so many people are now finding of benefit. The mineral oil taken in the mayonnaise is just as effective as when taken alone.

**CREAM DRESSING TO SERVE WITH COLE SLAW**

\[
\begin{align*}
\frac{1}{4} \text{ cup Pet Milk} & \quad \frac{1}{4} \text{ teaspoon salt} \\
& \quad 3 \text{ tablespoons vinegar} \\
& \quad 1 \text{ tablespoon powdered sugar}
\end{align*}
\]

Chill Pet Milk and whip with the seasonings. Add the vinegar drop by drop while continuing the beating. Chill and serve on finely shredded cabbage.

**FRUIT CREAM DRESSING**

\[
\begin{align*}
\frac{1}{4} \text{ cup Pet Milk} & \quad 1 \text{ tablespoon lemon juice} \\
& \quad \frac{1}{4} \text{ teaspoon salt} \\
& \quad 2 \text{ tablespoons pineapple juice} \\
& \quad \text{Cinnamon, nutmeg and clove to taste} \\
& \quad 1 \text{ tablespoon powdered sugar}
\end{align*}
\]

Chill Pet Milk and whip with sugar and salt. Add lemon juice drop by drop beating each addition into the milk before adding the next, add the pineapple juice in a like manner. Last—season with the spices to taste. Chill, mix with fruit and serve on lettuce.

**NOTE:** Orange juice may be used in place of the pineapple juice.

**FOR DECORATING SALADS AND COLD MEATS**

To 2 cups Pet Milk Mayonnaise Number 1 add

1 tablespoon granulated gelatin dissolved in \(\frac{1}{4}\) cup water

**NOTE:** A pastry tube or a cornucopia made of heavy waxed paper will serve to mold the decorations.
Vary the Dressing to Suit the Salad

CHIFFONADE DRESSING— for hearts of lettuce, romaine and endive salads

To 1 cup Pet Milk Mayonnaise
Number 3 add
3 tablespoons chopped cooked beets
1 tablespoon chopped green pepper

TARTAR SAUCE DRESSING— for egg and fish salads

To 1 cup Pet Milk Mayonnaise
Number 3 add
2 tablespoons chopped sweet pickle
1 tablespoon chopped capers

NOTE: By doubling the amount of chopped sweet pickles, capers, parsley and chives, Tartar Sauce will be similar to that usually served with fish, frog legs, scallops, etc.

RUSSIAN DRESSING— for plain green salads

To 1 cup Pet Milk Mayonnaise
Number 3 add
1 tablespoon chopped stuffed olives
1 tablespoon chopped onion or chives
½ cup thick Chili sauce

SPANISH DRESSING— for vegetable salads

To 1 cup Pet Milk Mayonnaise
Number 3 add
2 tablespoons chopped pimento

WHIPPED CREAM DRESSING— for fruit salads

To 1 cup Pet Milk Mayonnaise
Number 1 add
½ cup whipped Pet Milk

CALIFORNIA DRESSING— for the more acid fruit salads

To 1 cup Pet Milk Mayonnaise
Number 1 add
3 tablespoons chopped walnuts
3 tablespoons chopped dates
Don't Use Skim Milk

When you take the cream off the top of the bottle and use the rest, you have robbed the milk of one of its essential elements—the butterfat. Milk has been called “Nature’s most nearly perfect food.” But to be most perfect it must be “whole” milk—it must have, in the proper proportions, all of the food elements which natural milk contains.

More Than Twice as Rich as Ordinary Milk

Pet Milk is not a substitute for milk. It is milk. It contains all the food elements of natural milk. Nothing has been added to it. We take pure cows’ milk while it is fresh and sweet and remove about sixty per cent of the natural water. That makes it more than twice as rich as ordinary milk.

The Cream is in the Milk

We homogenize it so that the cream stays in the milk—never separates. Then we put it in sealed cans and sterilize it. That keeps it fresh and sweet and absolutely clean until the can is opened. Pet Milk is so rich it serves in place of cream. It can be diluted to suit every milk use. You’ll like it for everything. It costs less than half as much as cream—costs no more than ordinary milk. It saves butter.

To Whip Pet Milk

Chill Pet Milk thoroughly. Pour into a bowl set in a pan of ice and beat with Dover egg beater.

NOTE: The milk must be very cold before it will whip and a small quantity whips more readily than a large one.

The following method has also been found effective: Place the unopened can of milk in a pan and cover with cold water. Heat to the boiling point. Remove can and chill quickly and thoroughly. Pour part of the milk into a bowl which is surrounded with ice and salt.