Time-Saving Tips to Good Eating
WITH RECIPES FOR 2 OR 4
by Mary Lee Taylor
Little Things DO Count...

Little hints that save time or help make food better tasting...ways to cut your food costs a little...do count a lot. Like the money you save when you use Pet Evaporated Milk regularly for all your cooking, it adds up to quite a bit of money in a year! Here are a few of the hints we've found helpful in our Pet Milk Kitchens. We think they'll help you, too!

Mary Lee Taylor

Mix a little paprika in the flour you use to roll chicken, chops, or meat patties before frying...for a richer, more tempting brown color.

Those green outer leaves of cauliflower are good eating—and a wonderful source of vitamin A. Cooked with the cauliflower, they make an appetizing color contrast, too.

For an appetizing golden-brown glaze on biscuits, bread, rolls, and rolled cookies, brush them with Pet Evaporated Milk just before putting them into the oven.

When you have extra egg yolks you don't need right away, they'll keep for several days and won't dry out if you cover them with cold water and store in the refrigerator.

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Harvest Gold Peach Pie

DIRECTIONS

1. Put into ice cube tray of refrigerator.
2. Chill milk until ice crystals begin to form around edges.
3. Press firmly in bottom and on sides of pie pan a mixture of fine graham cracker CRUMBS, melted BUTTER.
4. Chill until needed.
5. Drain well, canned PEACH SLICES.
6. Save 10 slices for 8-in. pie or 12 slices for 9-in. pie. Cut the rest into small pieces.
7. Melt in a saucepan BUTTER.
8. Remove from heat and mix in LEMON JUICE, SALT, powdered SUGAR until smooth.
9. Let stand to cool thoroughly.
10. Put ice cold milk into cold 1½-quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Whip in cool sugar mixture, ½ at a time. Do not overheat. Fold in cut-up peaches.
11. Put into chilled crust. Arrange a double row of the peach slices in a circle on top of filling. Garnish with maraschino cherry halves, if desired. Chill until firm, about 2 hours.

Thousand Island Dressing

DIRECTIONS

1. Shake together well in a covered pint jar.
2. Keep chilled. Serve on lettuce wedges or other green salads.

INGREDIENTS

1. Shake together well in a covered pint jar ...
2. Keep chilled. Serve on lettuce wedges or other green salads.

ALL THEIR FAVORITES PLUS A STAR DESSERT

Breaded Cutlets*
Mashed Potatoes with Brown Gravy
Savory Peas*
Tossed Green Salad
Harvest Gold Peach Pie*
Hot Coffee

*Recipes are in this book
It's easy to grate lemon rind if you grate it before cutting and squeezing lemon.

Save your fingers when using a grater! Just slip a thimble over the finger that hits against the grater.

Try a "COCKTAIL SHERBET"—it's colorful and tempting. Just spoon drained, canned fruit cocktail over each serving of CRANBERRY SHERBET.

"Cutlets" may be slices of veal or pork shoulder, pork chops, or veal chops.

Keep left-over VANILLA SAUCE in your refrigerator in a covered jar. Then you can easily re-heat it by placing the jar in a pan of hot water. Let stand until sauce is warm, about 15 minutes.

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**Cranberry Sherbet**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 1 Quart</th>
<th>For 2 Quarts</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Put into ice cube tray of refrigerator...</td>
<td>PET Evaporated MILK</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Chill until ice crystals begin to form around the edges.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Mash with a fork...</td>
<td>canned, jellied CRANBERRY SAUCE</td>
<td>1 cup</td>
<td>1 ½ cups (1 lb. can)</td>
</tr>
<tr>
<td>4. Add to mashed cranberry sauce ....</td>
<td>SUGAR grated ORANGE RIND ORANGE JUICE</td>
<td>1 ½ cup</td>
<td>1 ½ cup</td>
</tr>
<tr>
<td>5. Put ice cold milk into cold bowl. Whip with cold rotary beater by hand, or with electric beater at high speed until stiff. Beat in cranberry mixture all at once. Freeze, without stirring, in tray of automatic refrigerator at coldest temperature, until firm. Keep frozen until served.</td>
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</tbody>
</table>

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**Breaded Cutlets**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut into 2 or 4 pieces ..........</td>
<td>lean MEAT, ½ in. thick</td>
<td>¾ lb.</td>
<td>1 ½ lbs.</td>
</tr>
<tr>
<td>2. Sprinkle both sides</td>
<td>SALT PEPPER</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>3. Roll in</td>
<td>fine, dry bread CRUMBS</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>4. Dip in</td>
<td>PET Evaporated MILK</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>5. Roll again in rest of crumbs. Brown very slowly on both sides in ⅛-inch of hot shortening about 25 minutes, or until tender.</td>
<td></td>
<td></td>
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</tbody>
</table>

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**Vanilla Sauce**

(Photograph on Page 8)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix in a saucepan.</td>
<td>SUGAR FLOUR SALT</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Stir in slowly a mixture of</td>
<td>PET Evaporated MILK WATER</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>3. Boil and stir 2 minutes.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Remove from heat and add</td>
<td>BUTTER VANILLA</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>5. Serve on Gingerbread, Mincemeat Pudding (see index), plain cake or other desserts.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Scalloped Corned Beef**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 375 (high moderate).</td>
<td>3 cups</td>
<td>6 cups</td>
<td></td>
</tr>
<tr>
<td>2. Grease a baking dish holding about...</td>
<td>canned CORNED BEEF</td>
<td>6 oz.</td>
<td>(½ can)</td>
</tr>
<tr>
<td>3. Break with a fork into bite-size pieces...</td>
<td>SHORTENING</td>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
</tr>
<tr>
<td>4. Melt in a saucepan</td>
<td>FLOUR</td>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
</tr>
<tr>
<td>5. Blend in SALT</td>
<td>dry MUSTARD</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>6. Stir in PET Evaporated MILK</td>
<td>WATER</td>
<td>½ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>7. Stir and bring to a boil over medium heat.</td>
<td></td>
<td>½ cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>8. Then add and stir until melted</td>
<td>grated American CHEESE</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>9. Remove from heat and add drained...</td>
<td>cooked, cut-up CABBAGE</td>
<td>2 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>10. Put half of cabbage mixture into greased baking dish. Add half of corned beef, then rest of cabbage. Arrange rest of corned beef on top.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Bake on oven rack slightly below center until bubbly hot, or about...</td>
<td>15 minutes</td>
<td>20 minutes</td>
<td></td>
</tr>
<tr>
<td>12. Serve hot from the baking dish.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Whipped Topping**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Put into ice cube tray of refrigerator...</td>
<td>PET Evaporated MILK</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>2. Chill milk until ice crystals begin to form around the edges.</td>
<td>granulated SUGAR</td>
<td>1 Tablesp.</td>
<td>4 teasp.</td>
</tr>
<tr>
<td>3. Put ice cold milk into small, cold bowl with...</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Add and whip until stiff</td>
<td>grated LEMON RIND</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>6. Serve on Pumpkin Pie, Gingerbread (see index), or other desserts that will blend with the lemon flavor of this topping.</td>
<td>LEMON JUICE</td>
<td>⅛ teasp.</td>
<td>2 teasp.</td>
</tr>
</tbody>
</table>

Note: You can also chill Pet Milk by putting it into a small bowl and setting it right on the ice until both bowl and milk are ice cold, or put unopened can of Pet Milk directly on the ice and chill until ice cold — overnight if possible.
Dutch Apple Cake

**DIRECTIONS**

1. Turn on oven and set at 375 (high moderate).
2. Grease a round cake pan 2 inches deep and measuring about 8 in. across for 8-inch Cake and 9 in. across for 9-inch Cake.
3. Mix in a small bowl:
   - **SUGAR**
   - **CINNAMON**
   - **PET Evaporated MILK**
   - **melted BUTTER or margarine**

4. Add to sugar mixture:
   - **PET Evaporated MILK**
   - **WATER**

5. Let stand until needed.
6. Have ready:
   - **peeled, sliced APPLES**
   - **seedless RAISINS**
7. Mix in a bowl holding about 6 cups:
   - **BISCUIT MIX**
   - **SUGAR**
8. Stir in quickly, a mixture of:
   - **well-beaten EGG**
   - **PET Evaporated MILK**
   - **WATER**
9. Spread in greased pan to very edge. Cover with sliced apples.
10. Arrange on apples:
11. Spoon sugar mixture over the top of fruit.
12. Bake on bottom rack of oven until apples are tender and top is brown, or about 35 minutes for 8-inch Cake and 45 minutes for 9-inch Cake.
13. Serve warm.

**Note:** You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.

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Oven French Toast

**DIRECTIONS**

1. Turn on oven and set at 450 (extremely hot).
2. Mix in a bowl:
   - **well-beaten EGG**
   - **PET Evaporated MILK**
   - **WATER**
   - **SALT**
3. Dip in mixture, one at a time, to moisten slices of BREAD both sides.
4. Put on well-greased cooky pan or shallow baking pan. Spoon any milk mixture that is left over the bread slices.
5. Bake on bottom rack of oven 10 minutes. Turn slices over and bake 7 minutes longer, or until bread is brown on both sides.
6. Serve hot with syrup or a mixture of cinnamon and sugar.
Chili Meat Balls and Noodles

**DIRECTIONS**

1. Mix in a bowl, then let stand 5 minutes...

2. Add to milk mixture, then mix well...

3. With wet hands, shape meat mixture into 4 balls

4. Brown in a skillet in hot FAT

5. Drain off fat from skillet.

6. Pour over meat balls a mixture of...

7. Cover and cook over low heat 20 minutes, turning meat balls twice in the sauce while cooking.

8. Serve hot meat balls and sauce over...
Frankfurter-Macaroni Casserole

(Directions and Ingredients)

1. Turn on oven and set at 350 (moderate).
2. Grease well, a shallow baking dish holding about...
3. Boil until tender, then drain (do not rinse)...
4. Add to macaroni and mix well...
5. Put into greased baking dish.
6. Arrange on top...
7. Bake on center rack of oven until macaroni mixture is bubbly hot, about...
8. Serve hot from the baking dish.

Note: Elbow macaroni also can be used.

DIRECTIONS  INGREDIENTS  FOR 2  FOR 4

1. Make Vanilla Sauce, cover and store in refrigerator.
2. Make salad dressing. Cover and keep chilled.
3. Mix and bake Gingerbread.
4. Cook macaroni and get the casserole ready for the oven.

FOLLOW THIS STEP-BY-STEP PLAN... AND SEE HOW EASY IT IS TO PREPARE THIS DELICIOUS MEAL!

MAKE IN ADVANCE
(several hours or even a day before)
1. Make Vanilla Sauce, cover and store in refrigerator.
2. Make salad dressing. Cover and keep chilled.
3. Mix and bake Gingerbread.
4. Cook macaroni and get the casserole ready for the oven.
Canned lunch meat slips out of the can easily if you remove both ends of the can then gently push the meat out with your thumbs.

You can use cooked ham, bologna, or whole frankfurters in place of the lunch meat in this recipe, if you like.

Here's how to get finely-cut onion the easy way. Skin onion and slice off stem end. Cut surface into tiny squares, then cut crosswise into very thin slices.

For "CHOWDER DINNER," a tasty one-dish meal, add a few crisp bacon pieces, diced cooked ham, or hot sliced frankfurters to CORN CHOWDER just before serving.

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### Cottage Dinner

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 375 (high moderate).</td>
<td>4 cups</td>
<td>6 cups</td>
<td></td>
</tr>
<tr>
<td>2. Grease a shallow baking dish holding about</td>
<td>2 Tablesp.</td>
<td>¼ cup</td>
<td></td>
</tr>
<tr>
<td>3. Cook slowly in a saucepan about</td>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
<td></td>
</tr>
<tr>
<td>5 minutes</td>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
<td></td>
</tr>
<tr>
<td>4. Blend in</td>
<td>1 Teasp.</td>
<td>½ Teasp.</td>
<td></td>
</tr>
<tr>
<td>5. Stir in</td>
<td>few grains</td>
<td>few grains</td>
<td></td>
</tr>
<tr>
<td>6. Boil and stir 2 minutes.</td>
<td>Pet evaporated milk</td>
<td>¾ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>7. Stir in</td>
<td>½ cup</td>
<td>½ cup</td>
<td></td>
</tr>
<tr>
<td>8. Mix in drained</td>
<td>1 cup</td>
<td>2 cups</td>
<td></td>
</tr>
<tr>
<td>9. Put into greased baking dish.</td>
<td>canned, cut potatoes</td>
<td>No. 303 can</td>
<td></td>
</tr>
<tr>
<td>10. Top with sliced</td>
<td>canned lunch meat</td>
<td>4 slices</td>
<td>8 slices</td>
</tr>
<tr>
<td>11. Bake on bottom rack of oven until bubbly hot, or about</td>
<td>10 minutes</td>
<td>15 minutes</td>
<td></td>
</tr>
<tr>
<td>12. Serve hot from the baking dish.</td>
<td></td>
<td></td>
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</tbody>
</table>

### Corn Chowder

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cook slowly 5 minutes in a heavy 2-quart saucepan</td>
<td>finely cut onion</td>
<td>1½ Tablesp.</td>
<td>3 Tablesp.</td>
</tr>
<tr>
<td>2. Add</td>
<td>in hot</td>
<td>½ teasp.</td>
<td>1 Tablesp.</td>
</tr>
<tr>
<td>3. Cover and boil 20 minutes, or until potatoes are tender. Do not drain potatoes.</td>
<td>pared, diced potatoes</td>
<td>¾ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>4. Add</td>
<td>water</td>
<td>1½ cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>5. Heat until steaming hot, but do not boil.</td>
<td>canned, cream style corn</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>pet evaporated milk</td>
<td>(no. 303 can)</td>
<td>(no. 303 can)</td>
</tr>
<tr>
<td></td>
<td>salt</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>pepper</td>
<td>few grains</td>
<td>few grains</td>
</tr>
</tbody>
</table>
Pork Chop and Potato Dinner

**DIRECTIONS**

1. Turn on oven and set at 375 (high moderate).
2. Grease a baking dish holding about... {4 cups} {8 cups}
3. Put into baking dish {thinly sliced, pared POTATOES} {2 cups} {4 cups}
   {canned cream of MUSHROOM SOUP} {3/4 cup} {1 can}
   {PET Evaporated MILK} {3/4 cup} {2/3 cup}
   {finely cut ONION} {1 Tablesp.} {2 Tablesp.}
   {SALT} {1/4 teasp.} {1/2 teasp.}
   {PEPPER} {few grains} {few grains}
4. Pour over potatoes a mixture of...
5. Trim fat from... {PORK CHOPS, 1/4 in. thick} {2 (1/4 lb.)} {4 (1 lb.)}
6. Put fat into skillet and cook until crisp. Remove crisp pieces.
7. Sprinkle chops with {SALT} {1/4 teasp.} {1/2 teasp.}
8. Brown chops slowly on both sides in fat in skillet.
9. Place chops on top of potatoes in baking dish. Cover and bake on center rack of oven until potatoes are tender, or about 1 1/4 hours. Serve hot from baking dish.

**Mincemeat Pudding**

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).
2. Grease a shallow baking dish holding {2 cups} {4 cups}
3. Cut into 4 pieces each... {slices of BREAD} {1 1/2 slices} {3 slices}
4. Arrange bread in moist baking dish in layers with...
   (Have 2 layers of each, starting with bread.)
   {slightly beaten EGG} {1} {1}
   {SUGAR} {2 Tablesp.} {1/4 cup}
   {PET Evaporated MILK} {1/2 cup} {2/3 cup}
   {WATER} {2 1/2 Tablesp} {3/4 cup}
   {grated LEMON RIND} {1/2 teasp.} {1 teasp.}
   {SALT} {few grains} {few grains}
5. Mix...
6. Pour over the mincemeat and bread.
7. Bake on center rack of oven until firm, or about... {20 minutes} {30 minutes}
8. Serve plain, warm or cold, or with Vanilla Sauce (see index).
Pumpkin Pie

**DIRECTIONS**

1. Turn on oven and set at 450 (extremely hot).

2. Mix in a bowl:

   - brown SUGAR  1/2 cup
   - FLOUR  1/2 teasp.
   - SALT  1/2 teasp.
   - PUMPKIN PIE SPICE  1 cup
   - cooked or canned PUMPKIN  1 cup
   - PET Evaporated MILK  1 cup
   - slightly beaten EGG  1 cup
   - dark MOLASSES  4 teasp.

3. Add and stir until smooth.

4. Pour into pie pan lined with unbaked pastry made with pie crust mix.

5. Bake on center rack of oven 15 minutes, then reduce heat to 325 (low moderate).

6. Bake until firm, or about 30 minutes (40 minutes).

7. Cool before serving.

**For a More Mildly Spiced Pumpkin Pie:**

   - Omit molasses and pumpkin pie spice. For the 8-in. pie use 1/4 teasp. cinnamon, 1/4 teasp. each of nutmeg and ginger and add 2 teasp. lemon juice. For the 9-in. pie, use 1 teasp. cinnamon, 1/2 teasp. each of nutmeg and ginger, and add 1 Tablesp. lemon juice. Bake as directed above.

**For Sweet Potato Pie:**

   - Omit molasses and use sieved, cooked or canned sweet potatoes for pumpkin. Reduce sugar for 8-in. pie to 1/2 cup and add 2 teaspoons melted shortening; use 1/2 cup sugar and 2 tablespoons melted shortening for 9-in. pie.

**For Squash Pie:**

   - Use mashed, cooked winter squash for the pumpkin.

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Savory Peas

**DIRECTIONS**

1. Heat in a saucepan:

   - BUTTER  1 1/2 teasp.

2. Add and cook over low heat about 5 minutes:

   - finely cut ONION  2 Tablesp.

3. Stir in:

   - cooked or canned PEAS, drained 1 cup

Popcorn Balls

**DIRECTIONS**

1. Put into a large mixing bowl ______
   {**popped CORN**}
   2 quarts
   
2. Mix in a 1½ or 3-qt. saucepan ______
   **brown SUGAR,**
   firmly packed
   1 cup
   **CORN SYRUP**
   ¾ cup
   **SALT**
   ¼ teasp.
   **VINEGAR**
   ½ teasp.

3. Cook over low heat until sugar dissolves, then boil over medium heat until mixture reaches soft crack stage (see note).

4. Stir in gradually so that mixture does not stop boiling ______
   **PET Evaporated MILK**
   ½ cup

5. Cook and stir over medium heat until mixture reaches soft crack stage again. Then pour all at once over popcorn, and stir so that all the corn is coated. With greased hands, shape popcorn quickly into 12 or 24 three-inch balls.

*Note: Drop a tiny bit of the hot mixture into a bowl of cold (not ice) water. If the mixture separates into threads which are hard but not brittle, it is done. Be sure to remove the pan from the heat while testing.*

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**Fruit Salad with Whipped Dressing**

**DIRECTIONS**

1. Put into ice cube tray of refrigerator ______
   **PET Evaporated MILK**
   ¼ cup
   
2. Chill milk until ice crystals begin to form around edges.
   **SALAD DRESSING**
   or mayonnaise*
   1 Tablesp.
   **SALT**
   ½ teasp.
   **dry MUSTARD**
   few grains
   **PAPRIKA**
   1 Tablesp.
   **SUGAR**
   1½ teasp.
   **LEMON JUICE**
   1 Tablesp.

3. Put into a bowl ______
   **LETTUCE LEAVES**
   2

4. Stir until well blended, then chill.

5. At serving time arrange on 2 or 4 salad plates ______
   **diced, red APPLES**
   ¾ cup
   **drained, crushed PINEAPPLE**
   ¼ cup
   **diced, ripe BANANA**
   ¼ cup

6. Arrange on lettuce a mixture of chilled ______
   1½ cups
   (9-oz. can)

7. Put ice cold milk into a cold bowl and whip with cold rotary beater by hand, or with electric beater at high speed, until stiff. Gradually beat in lemon mixture. Serve over fruit mixture.

*Use the kind that comes in a jar, not a bottle.*
**Raisin Crunchies**

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).

2. Sift together onto a piece of paper:
   - sifted, all-purpose FLOUR
   - BAKING POWDER
   - SALT
   - soft SHORTENING
   - SUGAR
   - grated ORANGE RIND

3. Mix in a bowl until light and fluffy:
   - unbeaten EGG
   - PET Evaporated MILK

4. Add and beat hard:
   - CORN FLAKES
   - seedless RAISINS
   - coarsely broken, unsalted NUTS (any kind)

5. Stir in about half of flour mixture.

6. Then add:
   - 1 cup
   - 1/2 cup

7. Stir in rest of flour mixture.

8. Fold in:
   - 3 cups
   - 1 cup
   - 1/2 cup

9. Drop dough from a teaspoon about 2 inches apart, onto a greased cooky pan.

10. Bake on oven rack slightly above center 15 minutes, or until brown. Remove from pan at once.

**INGREDIENTS**

For 4 dozen | For 8 dozen
---|---
1 cup | 2 cups
1 1/2 teasp. | 3 teasp.
1/2 teasp. | 1 teasp.
3/4 cup | 1 1/2 cups
3/4 cup | 1 1/2 cups
1 teasp. | 2 teasp.
1/2 cup | 1/2 cup
3 cups | 6 cups
1 cup | 2 cups
1 1/2 cup | 1 cup

These are crunchy, crisp little cookies. To keep them crisp, store in a can with a loose-fitting lid.

*Recipes are in this book*

Note: You'll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.
Hot Cocoa

**DIRECTIONS**

1. Mix in a saucepan.

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>COCOA</td>
<td>2 Tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td>SUGAR</td>
<td>2 Tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
</tbody>
</table>

2. Stir in slowly....

3. Boil 5 minutes, stirring all the time.

4. Add ........... {PET Evaporated MILK

5. Heat until steaming hot, but do not boil. Remove from heat.

6. Stir in ........... {VANILLA

7. Serve hot. If desired, float a marshmallow on top of each serving.

**To Use Instant Cocoa, Chocolate-flavored Ovaltine or Cocomalt:**
Omit the cocoa, sugar and salt in the above recipe. Heat mixture of water and milk to boiling. Then stir hot mixture into any one of these—Instant Cocoa, Chocolate-flavored Ovaltine or Cocomalt—using ¼ cup for 2 and ½ cup for 4.

**For Hot Chocolate:**
Melt 1 square unsweetened chocolate over boiling water for 2 and 2 squares for 4. Then omit cocoa. Add sugar and salt to melted chocolate and proceed as directed above for Hot Cocoa.

---

Gingerbread

(Photograph on Page 8)

**DIRECTIONS**

1. Grease, then line with waxed paper a loaf pan measuring about............ {8 x 4 x 2 in. {8 x 8 x 2 in.

2. Put into bowl.... {GINGERBREAD MIX

3. Stir in slowly.... {WATER

4. Beat until free from lumps, about ½ minute.

5. Stir in slowly.... {PET Evaporated MILK


7. Pour into pan. Bake according to directions on the package.

8. Cut into squares and serve with Vanilla Sauce (see index).

**Note:** You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, write for a specially adjusted recipe stating altitude at which you live and name of recipe.
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