Your Pet Program

Saturday Night Serenade

Starring

MARY EASTMAN
BILL PERRY
THE SERENADERS
GUS HAENSCHEN'S 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 food. See inside back cover for stations and time.

© Copyright 1936, Pet Milk Company, St. Louis, Mo. Form No. 3069
Possibly you have asked these questions... 

**HERE ARE THE ANSWERS**

1. Is Pet Milk a substitute for milk? 
   No—Pet Milk is not a substitute—it is milk—whole cow’s milk with about sixty per cent of the water, natural to all cow’s milk, removed by evaporation. Pet Milk supplies all of the important food values of whole milk, including those vitamins and food substances which milk can be depended upon to supply, plus the extra amount of vitamin D which it now contains because it is irradiated.

2. What does the word irradiated on the face of the Pet Milk labels mean? 
   The word irradiated means that the amount of the vitamin D in Pet Milk has been greatly increased by “irradiation” with ultra-violet rays. These are the same kind of rays that, coming from the sun, create the vitamin D in our bodies when the sunshine is not cut off from us by clouds, dust and smoke and the man-made houses, window glass and clothes through which they will not penetrate. These ultra-

(Continued on page 22)

### CORN BREAD

**Directions**

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
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<tbody>
<tr>
<td><strong>1.</strong> Light oven and set for hot (425° F.).</td>
<td></td>
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<tr>
<td><strong>2.</strong> Sift before measuring</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>all-purpose FLOUR</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>1 1/2 teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1 1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>CORN MEAL</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>well-beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td>PET MILK diluted with</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>WATER</td>
<td>4 teasp.</td>
<td>8 teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**3.** Mix together

**4.** Stir into corn meal mixture, mixing quickly but thoroughly.

**5.** Pour into well-greased pan

**6.** Bake

or until firm to the touch. Serve with butter, or with Creamed Ham as directed below.

**For Creamed Ham and Corn Bread:** (photograph on front cover)

1. Cut Corn Bread into squares and split while hot.
2. Spread with BUTTER 2 teasp. 4 teasp. 2 tablesp.
3. Put together with Creamed Ham (See Index).
POPPY SEED TWISTS

1. Dissolve.............. compressed YEAST CAKE in lukewarm WATER
   1/3 cake 2/3 cake 1 cake
   4 teasp. 8 teasp. 1/4 cup
2. Cool to lukewarm...... PET MILK diluted with boiling WATER well-beaten EGG SUGAR SALT SHORTENING
   2 tablesp. 4 tablesp. 6 tablesp. 1 (yolk only) 4 teasp. 1/3 teasp. 1 tablesp.
   2 tablesp. 4 tablesp. 6 tablesp. 1 (whole) 8 teasp. 2/3 teasp. 3 tablesp.
   1 (1/12 hole) 4 tablesp. 1 teasp. 5/3 teasp. 4 tablesp. 3 tablesp.

3. Add to mixture of...........

4. Stir in dissolved yeast, mixing well.
5. Add gradually, mixing well after each addition.sifted, all-purpose FLOUR
   1 1/4 cups 2 1/2 cups 3 3/4 cups
6. Turn out on well-floured board and knead with the hands until smooth and elastic. Roll to 3/4-inch thickness. Cut in strips 12 inches long and 3/4-inch wide. Twist 2 strips together, then cut, crosswise, into 3 sections. Put on greased baking sheet.
7. Brush tops with...... PET MILK
   1 tablesp. 2 tablesp. 3 tablesp.
8. Sprinkle with........... POPPY SEEDS
   1 tablesp. 2 tablesp. 3 tablesp.
9. Let rise for 45 minutes, or until doubled in bulk. Bake in hot oven (425° F.) 12 minutes, or until brown.
10. Makes.............................. 1 dozen 2 dozen 3 dozen

For Stuffed Cruller Rolls: (photograph on page 25)
11. Grease thoroughly.. CLOTHESPINS
    8 16 24
12. Prepare dough as for Poppy Seed Twists, rolling to 3/4-inch thickness as directed above. Then cut into strips 9 inches long and 1/2-inch wide. Wrap one strip around each clothespin, leaving ends uncovered. Dough should not overlap but barely touch preceding part of the strip. Moisten ends with Pet Milk and lap over slightly. Brush with Pet Milk, let rise and bake as directed for Poppy Seed Twists. Pull out clothespins while rolls are still warm. Fill hollows with Cheese Filling (See below).

CHEESE FILLING for SANDWICHES
Photograph on page 25

1. Cream together until smooth.............. white cream CHEESE PET MILK
   1 package (3 ounces) 1 1/2 tablesp.
   2 packages (6 ounces) 3 tablesp. 4 1/2 tablesp.
   3 packages (9 ounces)
2. Add.................. chopped, stuffed OLIVES or sweet pickles SALT PEPPER
   2 tablesp. 4 tablesp. 6 tablesp.
   1/8 teasp. 1/4 teasp. 1/3 teasp.
   few grains few grains few grains
3. Spread between slices of buttered bread to make 2, 4 or 6 large sandwiches or as a filling for Stuffed Cruller Rolls (See above).
BREAKFASTS

(1)
Tomato Juice
Fried Eggs in Ham Rings*
Apple Pin Wheels*
Beverage

(2)
Grapefruit
Rolled Pancakes* with Sausages
Scrambled Eggs*
Beverage

*Recipes in this book—see index
APPLE PIN WHEELS
Photograph on page 3

Directions
1. Light oven and set for hot (400° F.).
2. Melt in baking pan. BUTTER 1 tablesp. 2 tablesp. 3 tablesp.
3. Sprinkle in bottom of brown SUGAR 3 tablesp. 1/3 cup 1/2 cup pan.
4. Sift before measuring all-purpose FLOUR 2/3 cup 1 1/3 cups 2 cups
5. Resift with BAKING POWDER 1 1/4 teasp. 2 1/2 teasp. 3 3/4 teasp. SALT 1/4 teasp. 1/2 teasp. 3/4 teasp.
6. Work in with cold SHORTENING 4 teasp. 3 tablesp. 1/4 cup 2 knives, pastry blender or fingers until mixture looks like coarse corn meal.
7. Add, all at once, and mix quickly but thoroughly PET MILK diluted with WATER 2 tablesp. 4 tablesp. 6 tablesp.
8. Turn out on lightly-floured board and knead 1 minute to blend thoroughly. Roll to 1/4-inch thickness.
9. Put on top of dough finely diced, peeled APPLES 3/4 cup 1 1/2 cups 2 1/4 cups 10. Sprinkle over apples brown SUGAR 3 tablesp. 1/2 cup 1/2 cup a mixture of CINNAMON 1/4 teasp. 1/2 teasp. 3/4 teasp.
11. Roll up like jelly roll and cut into 3/4-inch slices. Put slices in pan on top of sugar, having cut side down. Bake 30 minutes, or until brown.
12. Makes 5 pin wheels 10 pin wheels 16 pin wheels 13. Serve for breakfast, or as a dessert with Whipped Pet Milk Topping (See Index). NOTE: For these pin wheels, use a baking pan 5 1/2 x 5 1/2 x 2 inches deep for 2; 7 x 7 x 2 inches deep for 4; and 9 x 9 x 2 inches deep for 6.

ROLLED PANCAKES
Photograph on page 3

Directions
1. Put in mixing bowl. prepared PANCAKE FLOUR 1/2 cup 1 cup 1 1/2 cups
2. Stir in. PET MILK diluted with WATER 6 tablesp. 3/4 cup 1 cup
3. Add melted FAT 2 teasp. 4 teasp. 2 tablesp.
4. Beat until smooth. Bake on hot griddle until bubbles appear and edges are cooked, then turn and bake on other side.
5. Roll around cooked PORK SAUSAGES 4 8 12
### RAISIN SCONES

*Photograph on page 28*

**Directions**

1. Light oven and set for hot (425° F.).
2. Sift before measuring:
   - **all-purpose flour**: ⅔ cup
   - **BAKING POWDER**: 1 teasp.
   - **SALT**: ¼ teasp.
   - **SUGAR**: 2 teasp.
3. Resift with:
   - **BAKING POWDER**: ⅛ cup
   - **SALT**: ⅛ teasp.
   - **SUGAR**: ¼ teasp.
4. Blend in with 2 knives, pastry blender or fingers until mixture looks like coarse corn meal.
5. Wash in hot water and dry on towel.
6. Add to flour mixture.
7. Mix together:
   - **well-beaten EGG**: 1
   - **PET MILK** dilute with:
   - **WATER**: 4 teasp.
8. Add to flour mixture, all at one time, mixing quickly but thoroughly. Turn out on floured board. Roll to ¼-inch thickness. Cut into 3-inch squares. Cut each square diagonally across. Put on greased baking sheet.
9. Brush tops with:
   - **PET MILK**: 2 teasp.
10. Bake 12 minutes, or until brown.
11. Makes:
   - 6 scones
   - 12 scones
   - 18 scones

### HOT COCOA OR CHOCOLATE

*Photograph on page 28*

**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**: 2 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:
   - **unsweetened CHOCOLATE**: ½ square
2. Add sugar and salt (see quantities above) and proceed as directed for cocoa.
PLAIN BISCUITS

Directions

1. Light oven and set for hot (500° F.).
2. Sift before measuring {all-purpose FLOUR 2/3 cup 1 1/3 cups 2 cups

3. Resift with .......... {BAKING POWDER SALT

4. Work in with 2 knives, pastry blender or fingers until mixture looks like coarse corn meal

5. Stir in gradually...... {PET MILK diluted with WATER

6. Turn out on well-floured board and knead for 30 seconds, or until dough is smooth and well blended. Roll to 3/4-inch thickness. Cut into 2 1/4-inch rounds. Put on ungreased baking sheet. Bake 10 minutes, or until brown.

7. Makes ................. {4 biscuits 8 biscuits 12 biscuits

For Sour Milk Biscuits:
1. Instead of the baking powder in the above recipe, use a mixture of 1 teaspoon baking powder and 1/8 teaspoon soda for 2; 2 teaspoons baking powder and 1/4 teaspoon soda for 4; and 3 teaspoons baking powder and 1/2 teaspoon soda for 6. Add to the diluted milk 3/4 teaspoon vinegar for 2; 1 1/2 teaspoons vinegar for 4; and 2 1/4 teaspoons vinegar for 6. Mix and bake as for Plain Biscuits.

PET COCKTAIL SAUCE

Directions

1. Mix together ..........{CATSUP

2. Chill thoroughly.

3. Whip with rotary egg beater until light and fluffy{chilled PET MILK

4. Add...............{LEMON JUICE

5. Continue whipping until stiff. Then fold in catsup mixture. Serve over well-chilled shrimps, lobster, crabmeat, oysters, etc.
**SPICED MILK**

**Directions**
1. Mix together . . . . .
   - CINNAMON: 1/4 teasp.
   - NUTMEG: 1/4 teasp.
   - SUGAR: 4 teasp.
   - SALT: few grains
   - PET MILK: 1 cup
   - WATER: 1 cup

**Ingredients**
- For 2: 1/2 teasp., 3/4 teasp., 3/4 teasp., 3/4 teasp., 1 cup, 1 cup
- For 4: 1/2 teasp., 3/4 teasp., 3/4 teasp., 3/4 teasp., 2 cups, 2 cups
- For 6: 1/2 teasp., 3/4 teasp., 3/4 teasp., 3/4 teasp., 3 cups, 3 cups

2. Stir into . . . . .
   - TOMATO SOUP: 1/2 cup
   - PET MILK: 3/4 cup
   - WATER: 3/4 cup

3. Chill thoroughly. Serve as a beverage or on cereals.

**TOMATO-CORN SOUP**

**Directions**
1. Mix together . . . . .
   - condensed TOMATO SOUP: 1/2 cup
   - PET MILK: 3/4 cup
   - WATER: 3/4 cup
   - canned, cream style CORN: 3/4 cup

**Ingredients**
- For 2: 1/2 cup, 1/2 cup, 1/2 cup
- For 4: 1/2 cup, 1/2 cup, 1/2 cup
- For 6: 1/2 cup, 1/2 cup, 1/2 cup

2. Add . . . . .
   - SALT: 1/3 teasp.
   - PEPPER: few grains
   - BUTTER: 1 teasp.

3. Heat to boiling point, stirring constantly, but do not boil. Serve at once.

**Note:** Fresh corn, cut and scraped from the cob, may be substituted for cream style corn. Instead of diluting the Pet Milk with water, use the water for cooking the corn.

**WHIPPED PET MILK GARNISH for SOUPS**

**Directions**
1. Soak for 5 minutes . . .
   - plain, unflavored GELATIN in cold WATER: 1/4 teasp.

2. Scald over boiling water . . .
   - PET MILK: 1/4 cup

3. Add soaked gelatin and stir until dissolved. Pour into small china or enameled bowl and chill until icy cold. Then whip vigorously with rotary egg beater until stiff.

4. Fold in . . . . .
   - CELERY SALT: few grains
   - grated ONION: few drops
   - SALT: few grains
   - WHITE PEPPER: few grains

5. Makes . . . . .
   - 3/4 cup

**Ingredients**
- For 2: 1/3 teasp., 1/2 teasp., 1/2 teasp., 1/2 teasp.
- For 4: 1/2 teasp., 1/2 teasp., 1/2 teasp., 1/2 teasp.
- For 6: 1/2 teasp., 1/2 teasp., 1/2 teasp., 1/2 teasp.
UPSIDE-DOWN APRICOT COCOA CAKE

Photograph on front cover

Directions

1. Mix together until smooth.
   - COCOA
   - hot, strong COFFEE
   - For 2 | 4 tablesp. | 6 tablesp.
   - For 4 | 1/3 cup  | 1/2 cup
   - For 6

2. Let cool.

3. Use a ring mold measuring.
   - 6 1/2 x 2 1/2 inches deep
   - 7 1/2 x 2 1/2 inches deep
   - 9 1/2 x 2 1/2 inches deep

4. Grease bottom and sides with.
   - melted BUTTER
   - 2 teasp.  | 4 teasp.  | 2 tablesp.

5. Sprinkle bottom with.
   - SUGAR
   - cooked or canned APRICOT HALVES
   - MARASCHINO CHERRIES, halved
   - For 2 | 1 tablesp. | 2 tablesp. | 3 tablesp.
   - For 4
   - For 6

6. Arrange on sugar.
   - APRICOT HALVES
   - 8
   - MARASCHINO CHERRIES
   - 12
   - For 2 | 16
   - For 4 | 8

7. Put cherry in hollow of apricot half and place on sugar with cut side down. Let stand while preparing cake batter.

8. Light oven and set for moderate (350° F.).

   - all-purpose FLOUR
   - 1/2 cup  | 1 cup  | 1/2 cups

10. Resift with.
    - SODA
    - few grains
    - few grains
    - For 2 | 1/2 teasp.
    - For 4 | 1 teasp.
    - For 6

11. Cream together until light and fluffy.
    - soft SHORTENING
    - SUGAR
    - For 2 | 2 tablesp. | 4 tablesp. | 6 tablesp.
    - For 4 | 14 tablesp.
    - For 6 | 1 1/2 cups

    - well-beaten EGG
    - For 2 | 1
    - For 4 | 1
    - For 6 | 2

13. Stir cooled cocoa mixture into shortening, sugar and egg.

14. Add flour mixture alternately with mixture of.
    - PET MILK
diluted with
    - WATER
    - VINEGAR
    - For 2 | 1 tablesp. | 2 tablesp. | 3 tablesp.
    - For 4 | 1/3 teasp.
    - For 6

15. Beat until smooth after each addition. Pour into ring mold on top of apricots, filling to within an inch of the top of pan.

16. Bake until cake shrinks from sides of pan, or for.
    - 25 minutes  | 35 minutes  | 45 minutes

17. Unmold and cool. Serve with Whipped Pet Milk Topping (See Index) in center.

Note: If canned apricots are used, select the unpeeled variety. If dried apricots are used, cook slowly for 1/2 hour in covered saucepan, using 1/2 cup water for 2; 3/4 cup water for 4; and 1 cup water for 6. Then add 1 tablespoon sugar for 2; 2 tablespoons sugar for 4; and 3 tablespoons sugar for 6 and cook 15 minutes longer.

For Black and Orange Cup Cakes: (photograph on page 9)

1. Pour above batter into greased and floured cup cake pans. Bake as directed above. When cool, cut off tops, remove centers and fill with Apricot Chantilly (See Index). Chill until serving time. Faces, or other designs may be cut in the top if desired.
COMPANY DINNER

Shrimp Cocktail  Pet Cocktail Sauce*
Stuffed Ham Slice*  Ham Gravy*
Potato Croquettes*  Creamed Brussels Sprouts*
Plain Biscuits*  Preserves
Grapefruit Salad  French Dressing*
Pumpkin Cream Pie*

*Recipes in this book — see index
PUMPKIN SPICE CAKE
Photograph on page 16

1. Light oven and set at moderate (350° F.).
2. Grease and flour loaf pan ....................................
3. Sift before measuring .....................................
4. Resift with .............................................
5. Cream together until light and fluffy ..................
6. Add and beat well ......................................
7. Stir in ..................................................
8. Add flour mixture alternately with ..............
9. Begin and end with flour mixture, beating until smooth after each addition.
10. Fold in mixture of ...................................
11. Bake ..................................................
12. Pour into greased and floured loaf pan.

or until cake shrinks from sides of pan. Spread with Uncooked Frosting (See Index).

FILLED SPONGE CAKE

1. Cut 1/2-inch slice, lengthwise, from top of .
2. Save this slice. Cut out center, leaving an inch of cake on bottom and sides. Cut center of cake into dice.
3. Dissolve ..............................................
4. When cool, stir in ...................................
5. Chill until mixture begins to thicken. Beat with rotary egg beater 1 minute, or until light and fluffy.
6. Fold in diced Sponge Cake and drained ........
7. Chill until almost firm. Then pile into cake. Cover with top slice of cake. Chill 3 hours, or overnight. To serve, cut into slices.
CHOCOLATE MALTED MILK CAKE

1. Light oven and set at moderate (350° F.).
2. Grease and flour.
3. Sift before measuring the flour.
4. Resift with the flour.
5. Cream together until light and fluffy.
7. Add flour mixture alternately with the liquids.
8. Begin and end with flour mixture, beating until smooth after each addition. Pour into prepared pans.
9. Bake 25 minutes or until cakes shrink from sides of pans. When cool, put together with the Chocolate Malted Milk Topping:

**Chocolate Malted Milk Topping: (photograph on page 9)**

1. Soak for 5 minutes.
2. Scald over boiling water.
3. Add soaked gelatin and stir until dissolved. Pour into bowl or freezing tray of mechanical refrigerator and chill until icy cold. Whip until stiff with rotary egg beater or electric mixer at high speed.
4. Fold in.
5. Spread between and on top of Chocolate Malted Milk Cake (See above). Chill until firm.

UNCOOKED FROSTING

**Uncooked Frosting: (photograph on page 16)**

1. Cream together.
2. Stir in slowly until mixture will hold its shape.
3. Add.
4. Spread on top and sides of Pumpkin Spice Cake (See Index).
SPONGE CAKE

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Light oven and set at moderate (350° F.). |  | 5½ x 5½ x 2½ in. deep | 8 x 4 x 3 in. deep | 9 x 5 x 3 in. deep
2. Grease and flour baking pan measuring. | EGGS | 1 | 2 | 3
4. Add while continuing to beat. | SUGAR | ⅓ cup | 1 cup | 1½ cups
5. Heat to boiling point. | VANILLA | ⅓ cup | 1 cup | 1½ cups
6. Beat into egg mixture. | SHORTENING | 1 tabletsp. | 2 tabletsp. | 3 tabletsp.
7. Sift before measuring. | PET MILK diluted with WATER | 2 tabletsp. | 4 tabletsp. | 6 tabletsp.
8. Resift with. | BAKING POWDER | ½ teasp. | 1 teasp. | 1½ teasp.
9. Add, all at once, to milk mixture, beating quickly but thoroughly. | FLOUR | ½ cup | 1 cup | 1½ cups
10. Pour into baking pan and bake. |  | 30 minutes | 45 minutes | 1 hour or until cake shrinks from sides of pan.

APRICOT CHANTILLY

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Boil slowly in covered saucepan 45 minutes, or until tender. | dried APRICOTS | ⅔ cup | ¾ cup | 1⅓ cups
2. Drain, then add. | WATER | ¾ cup | 1¼ cups | 2 cups
3. Press through a coarse sieve or potato ricer. Chill. | SUGAR | 3 tabletsp. | ½ cup | ½ cup
4. Whip with rotary egg beater until stiff. | SALT | few grains | few grains | ⅛ teasp.
5. Fold into apricot mixture. Pile in sherbet glasses or use as a filling for Black and Orange Cup Cakes (See Index).

WHIPPED PET MILK TOPPING

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Soak for 5 minutes. | plain, unflavored GELATIN in cold WATER | ½ teasp. | ¼ teasp. | ¼ teasp.
2. Scald over boiling water. | PET MILK | ⅓ cup | ½ cup | ½ cup
3. Add soaked gelatin and stir until dissolved. Pour into small china or enameled bowl and chill until icy cold. Then whip vigorously with rotary egg beater until stiff. | SUGAR | 1 teasp. | 2 teasp. | 1 tablesp.
4. Fold in. | VANILLA | ½ teasp. | ½ teasp. | 1 teasp.
PUMPKIN CREAM PIE

Directions

1. Mix together

   SUGAR  1/4 cup  1/2 cup  3/4 cup
   CORNSTARCH  2 teasp.  4 teasp.  2 tablesp.
   CINNAMON  1/4 teasp.  1/2 teasp.  1 teasp.
   NUTMEG  1/8 teasp.  1/4 teasp.  1/2 teasp.
   GINGER  1/8 teasp.  1/4 teasp.  1/2 teasp.
   CLOVES  few grains  1/4 teasp.  1/2 teasp.
   SALT  1/8 teasp.  1/4 teasp.  1/2 teasp.
   PET MILK  2 1/2 cups  1 1/2 cups  2 cups
   cooked or canned
   PUMPKIN  1/3 cup  2/3 cup  1 cup

2. Stir in

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

4. Remove from heat
   and stir into
   slightly-beaten
   EGG YOLK  1  1  2

5. Return to heat and cook 2 minutes longer, stirring constantly. Cool.

6. Pour into Baked Pastry Shell (See Index).

7. Beat until stiff
   EGG WHITE  1  1  2

8. Fold in
   SUGAR  2 tablesp.  2 tablesp.  1/4 cup

9. Spread on top of pie. Bake in slow oven (300° F.) 15 minutes, or until brown.

For Pumpkin-Orange Cream Pie:

1. Just before pouring
   the above filling into the
   baked pastry shell, fold
   in
   ORANGE  3 tablesp.  1/3 cup  1/2 cup
   MARMALADE

2. Cover with meringue and bake as directed for Pumpkin Cream Pie.

APPLE TOP PIE

Directions

1. Light oven and set for hot (450° F.).

2. Wash in hot water
   seedless RAISINS  3 tablesp.  1/3 cup  1/2 cup

3. Drain and dry on towel, then cut in half.

4. Mix with
   chopped NUTS  3 tablesp.  1/3 cup  1/2 cup

5. Put in bottom of pan lined with unbaked Pastry (See Index).

   slightly-beaten EGG  1  1  2
   PET MILK  1/3 cup  2/3 cup  1 cup
   SUGAR  3 tablesp.  1 1/3 cup  1 1/2 cup
   unsweetened APPLE-Sauce  1/3 cup  2/3 cup  1 cup
   VANILLA  1/2 teasp.  1 teasp.  1 1/2 teasp.
   SALT  few grains  few grains  1/8 teasp.

6. Mix together

7. Pour over raisins and nuts. Bake 10 minutes, then reduce heat to moderate (350° F.)
   and bake longer, or until firm. Serve warm.

Note: Canned, or home-made applesauce, well drained, may be used.
**PRUNE PIE**

**Directions**

1. Cook in covered saucepan for 45 minutes, or until tender.

2. Drain and cool. Remove pits and cut into small pieces.

3. Combine.

4. Fold in prunes.

5. Line with unbaked PASTRY.

6. Pour in prune mixture and bake in hot oven (450° F.) for 10 minutes.

7. Reduce heat to slow (300° F.) and bake.

8. Beat until stiff.

9. Fold in.

10. Spread on pie. Return to oven, bake 15 minutes or until meringue is brown.

**Ingredients**

<table>
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<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>dried PRUNES</td>
<td>1/3 cup</td>
<td>2/3 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>WATER</td>
<td>2/3 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>slightly-beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
<td>2 (whole)</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>2/3 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>SUGAR</td>
<td>3 1/2 tablesp.</td>
<td>7 tablesp.</td>
<td>3 1/2 cups</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>NUTMEG</td>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
<td>7/8 teasp.</td>
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<tr>
<td>SALT</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>LEMON JUICE</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>unbaked PASTRY</td>
<td>2 tart pans, 7-inch pie, 9-inch pie</td>
<td>7-inch pie pan</td>
<td>9-inch pie pan</td>
</tr>
</tbody>
</table>

**COCONUT APPLE STRIPS**

**Directions**

1. Light oven and set for hot (425° F.).

2. Line pie pan with unbaked PASTRY.

3. Arrange in rows on top of pastry.

4. Sprinkle apples with mixture of.

5. Dot with bits of.

6. Bake 25 minutes, or until apples are tender. Remove and reduce heat to moderate (375° F.).

7. Cover with mixture of.

8. Return to oven and continue baking for 20 minutes, or until coconut is browned.

**Ingredients**

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>unbaked PASTRY</td>
<td>7-inch pie pan</td>
<td>8-inch pie pan</td>
<td>10 x 14 inch pan</td>
</tr>
<tr>
<td>sliced, pared APPLES</td>
<td>1 1/3 cups</td>
<td>2 2/3 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>SUGAR</td>
<td>3 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
<td>7/8 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>BUTTER</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>slightly-beaten EGG</td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>SUGAR</td>
<td>3 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>shredded COCONUT</td>
<td>2 1/3 cups</td>
<td>1 1/3 cups</td>
<td>2 cups</td>
</tr>
</tbody>
</table>
WHITE SAUCE for creaming a variety of vegetables, meat or fish

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Melt in saucepan | BUTTER | 2 teasp. | 1 tablesp. | 1 1/2 tablesp.
2. Blend in | FLOUR | 1 tablesp. | 2 tablesp. | 3 tablesp.
   | SALT | 1/4 teasp. | 1/2 teasp. | 3/4 teasp.
   | PEPPER | few grains | few grains | 1/8 teasp.
3. Stir in slowly | liquid off | 1/3 cup | 1/2 cup | 1/4 cup
   | VEGETABLE | | | |
4. Boil 2 minutes, stirring constantly.
5. Add | PET MILK | 1/3 cup | 1/2 cup | 1/4 cup
   | cooked or canned | | | |
   | VEGETABLE | 1 cup | 2 cups | 3 cups
6. Heat thoroughly and serve at once.

Note: Broccoli, peas, corn, lima beans, wax or green beans, carrots, Brussels sprouts, kohlrabi, asparagus, celery cabbage, potatoes, turnips, cauliflower or onions may be used. See above recipe for exact amounts to use for 2, 4 or 6. In creaming meat or fish, substitute meat stock or water for the vegetable liquid.

PAstry

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Sift before measuring | cake FLOUR | 1/2 cup | 2/3 cup | 1 cup
2. Resift with | SALT | 1/4 teasp. | 1/3 teasp. | 1/2 teasp.
3. Work into flour with | cold SHORTENING | 2 tablesp. | 3 tablesp. | 1/4 cup
   | two knives, pastry blender or fingers | | | |
4. When mixture has the appearance of coarse corn meal, gradually blend in | PET MILK | 1 tablesp. | 4 teasp. | 1 1/2 tablesp.
   | diluted with WATER | 1 tablesp. | 4 teasp. | 1 1/2 tablesp.
5. Roll out on floured board to 1/6-inch thickness.
6. Line with pastry | 2 tart pans, 7-inch 9-inch | 4 in. across pie pan pie pan
7. Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge.

For Baked Pastry Shell:

For Baked Tart Shells:
1. Line 2, 4 or 6 tart pans 4 inches across with pastry. Pinch pastry with fingers to make fancy edge. Prick bottom and sides with fork. Bake 10 minutes, or until brown. Cool.
DINNERS

(1)
Baked Fish Fillets* with Cheese Sauce*
Green Rice Timbales*
Buttered Beets
Shredded Cabbage, Celery and Onion Salad with French Dressing*
Upside-Down Apricot Cocoa Cake*

(2)
Rice Meat Balls*
Corn Custards*
Creamed Fried Onions*
Sour Milk Biscuits*  Preserves
Lettuce, Green Pepper and Celery Salad  French Dressing*
Pumpkin Spice Cake*

(3)
Tomato-Corn Soup*
Mashed Potatoes*
Poppy Seed Twists*
Corned Beef and Cabbage*
Green Beans with Mustard Dressing*
Jelly  Apple Top Pie*
CORN CUSTARDS

Directions

1. Light oven and set at moderate (350° F.).

2. Cook slowly for 5 minutes.

3. Blend in.

4. Stir in.

5. Heat to boiling point, stirring constantly.


7. Add.

8. Put in bottom of 2, 4 or 6 greased and floured custard cups.

9. Pour in corn mixture. Set cups in pan of hot water and bake 45 minutes, or until firm.

Note: The corn may be freshly cooked or canned. Pimiento may be omitted.

MACARONI IN TOMATO SAUCE

Directions

1. Boil 20 minutes, or until tender.

2. Drain and rinse with water.

3. Melt in saucepan.

4. Add and cook 5 minutes.

5. Stir in.

6. Remove from heat and add cooked macaroni.

7. Stir into.

8. Pour into greased baking dish.

9. Sprinkle over top a mixture of.

10. Bake in hot oven (400° F.) 10 minutes, or until crumbs are lightly browned.
**MASHED SWEET POTATOES IN RED APPLES**

*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. Peel, core and scoop centers from…</td>
<td>medium-sized APPLES</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>2. Cook until dissolved</td>
<td>red CINNAMON DROPS</td>
<td>2 tbsp.</td>
<td>4 tbsp.</td>
<td>6 tbsp.</td>
</tr>
<tr>
<td>3. Add apples and simmer until tender and the desired shade, basting and turning frequently during cooking period. Apples will turn darker when cooled.</td>
<td>SUGAR</td>
<td>1 1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>4. Mix and heat thoroughly</td>
<td>WATER</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>5. Fill apples with mixture and top with…</td>
<td>MASHMALLOWS, halved</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>6. Bake in moderate oven (350° F.) until marshmallows are browned.</td>
<td>NOTE: For the mashed sweet potatoes you will need to boil until tender 1 medium-sized potato for 2; two medium-sized potatoes for 4; and 3 medium-sized potatoes for 6, or use the canned ones.</td>
<td></td>
<td></td>
<td></td>
</tr>
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</table>

**GREEN BEANS WITH MUSTARD 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. Scald over boiling water</td>
<td>PET MILK</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>2. Pour over mixture of</td>
<td>slightly-beaten EGG YOLK</td>
<td>1</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>dry MUSTARD</td>
<td>1/4 tsp.</td>
<td>1/2 tsp.</td>
<td>3/4 tsp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/8 tsp.</td>
<td>1/4 tsp.</td>
<td>1/3 tsp.</td>
</tr>
<tr>
<td>3. Cook over boiling water 5 minutes, or until thickened.</td>
<td>cooked or canned GREEN BEANS</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>4. Add</td>
<td>BUTTER</td>
<td>1 tsp.</td>
<td>2 tsp.</td>
<td>1 tbsp.</td>
</tr>
<tr>
<td>5. Heat thoroughly.</td>
<td>[LEMON JUICE</td>
<td>1 tbsp.</td>
<td>1 1/2 tbsp.</td>
<td>2 tbsp.</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. Peel and boil until tender</td>
<td>small POTATOES</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>2. Mash and add</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/4 tsp.</td>
<td>1/2 tsp.</td>
<td>3/4 tsp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
</tbody>
</table>
GREEN RICE TIMBALES

1. Light oven and set at moderate (375° F.).

2. Mix together.

3. Pour into 2, 4 or 6 well-greased and floured custard cups. Set cups in pan of hot water. Bake 45 minutes or until firm. Turn out and serve.

CREAMED FRIED ONIONS

1. Skin and cut into 

2. Heat in skillet 

3. Add onions and fry slowly for 15 minutes, or until golden brown.

4. Stir until well blended.

5. Then add.....

6. Boil 2 minutes, stirring constantly.

7. Add slowly.....


COUNTRY STYLE POTATOES

1. Cook together for 5 minutes.

2. Add.....

3. Boil slowly for 20 minutes, or until milk is absorbed.

Note: The fat may be bacon drippings, butter or a vegetable shortening.
The Pet Milk Cookbook is approved by Good Housekeeping Institute. The 700 recipes for 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 covered by the recipes in this book.

The 700 cost-saving recipes in this big Pet Cookbook will help you to put, not only more milk into your family's food, but, at the same time, an extra amount of the precious sunshine vitamin D which is so necessary to 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 ultra-violet rays. (See inside front cover 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 Left-Overs and List of Recipes which will use them.

THIS PET MILK COOKBOOK — PRICE $1.00 — WILL SAVE YOU ITS COST MANY TIMES OVER ON YOUR MILK AND CREAM BILL. USE COUPON PAGE 22.

The 200-page loose-leaf Pet Milk Cookbook, with its tested and approved recipes and balanced menus, makes an attractive, appropriate gift — for a bride • for a shower • as a prize for a bridge party • for a friend’s birthday.
violet rays are produced in Pet Milk plants by electricity and create the vita-
m in D in Pet Milk under a process dis-
covered by Doctor Harry Steenbock, of
the University of Wisconsin.

3 Does everybody need this vita-
m in D every day?
Yes—everybody must have a supply
of this vitamin D. To children it is
most essential because their teeth and
bones are being built, and, without a
daily supply of this priceless vitamin D
the teeth and bones will not grow as
firm and hard as they should be. Vita-
m in D is essential to the nourishment
of teeth and bones because it promotes
a more efficient use of the minerals,
calcium and phosphorus.

4 Has the cost of Pet Milk been
increased because it's irradiated?
No—the price of Pet Milk has not
been raised because it contains this
extra quality which is so valuable. It
still costs less than ordinary milk—less
than coffee cream—much less than
cream that will whip.

5 Is Irradiated Pet Milk safer than
ordinary “raw,” “pasteurized” or
“certified” cow’s milk?
Absolutely. Irradiated Pet Milk is ster-
ilized in its sealed cans and for that
reason it is as safe as if there were no
germs of disease in the world. Irradi-
ated Pet Milk is the safest form of milk
you can buy.

6 Is Irradiated Pet Milk good milk
for babies?
It is excellent milk for babies, not only
because it is safe, uniformly rich in all
the substances that any milk can be de-
pended upon to supply, and extra rich
in vitamin D, but because it is more
easily digested than ordinary milk. The
curds that form in the course of diges-
tion of Pet Milk are not the hard,
lumpy curds of ordinary milk. They are
as soft and flocculent as the curds from
mother’s milk.

(Continued on inside back cover)
POTATO CROQUETTES

1. Boil 25 minutes, or until tender.
   - 2 medium-sized POTATOES, peeled
   - boiling WATER
   - SALT
   - 2 cups
   - 2 teasp.

2. Drain well and mash until free from lumps.
   - slightly-beaten EGG YOLK
   - PET MILK
   - fine, dry BREAD CRUMBS
   - SALT
   - PEPPER
   - 1
   - 4 teasp.
   - 2 tablesp.
   - 1/4 teasp.
   - few grains

3. Add
   - 2 cups
   - 4 cups
   - 6 cups

4. Mix well and chill. Divide into 4, 8 or 12 portions. Shape each portion into a cylinder or patty with the hands.
   - fine, dry BREAD CRUMBS
   - 1/4 cup
   - 1/2 cup
   - 3/4 cup

5. Roll in
   - 4 small croquettes
   - 8 small croquettes
   - 12 small croquettes

6. Fry until golden brown on all sides in
   - hot FAT
   - 4 tablesp.
   - 1/3 cup
   - 1/2 cup

7. Makes
   - 14 small croquettes

SQUASH SOUFFLE

1. Light oven and set at moderate (350° F.).

2. Grease bottom and sides of
   - 2 custard cups
   - 5-inch baking dish
   - 8-inch baking dish

3. Rub through sieve or potato ricer
   - cooked SQUASH
   - brown SUGAR
   - PET MILK
   - melted BUTTER
   - slightly-beaten EGG YOLKS
   - SALT
   - PEPPER
   - 2 1/3 cup
   - 2 teasp.
   - 1/2 cup
   - 2 teasp.
   - 1/3 teasp.
   - few grains

4. Add
   - 1 1/2 cup
   - 4 teasp.
   - 1 cup
   - 4 teasp.
   - 1/2 teasp.
   - few grains

5. Fold in
   - stiffly-beaten EGG WHITES
   - 2
   - 3

6. Pour into greased baking dish. Set in pan of hot water and bake for
   - 3/4 hour
   - 1 hour
   - 1 1/4 hours
   or until firm to the touch. Serve at once.
TUNA-NOODLE CASSEROLE

1. Cook 15 minutes, or until tender.
   - Noodles
   - Boiling water
2. Drain.
3. Melt in saucepan.
4. Blend in:
   - Flour
   - Salt
   - Pepper
5. Stir in slowly:
   - Pet milk, diluted with water
7. Add cooked noodles and:
   - Grated cheese
   - Flaked tuna fish
   - Hard-cooked eggs, sliced
8. Pour into greased baking dish.
9. Sprinkle top with:
   - Soft bread crumbs
   - Melted butter
10. Bake in moderate oven (375° F.) 10 minutes, or until crumbs are brown.

STUFFED HAM SLICE

1. Light oven and set at moderate (350° F.).
2. Mix together:
   - Ground lamb
   - Pet milk
   - Chopped onion
   - Chopped green pepper (optional)
   - Salt
   - Pepper
3. When milk is absorbed, put mixture in center of a center slice of:
   - Smoked ham
4. Shape into oblong roll with hands which have been dipped in cold water. Bring ends of ham together and fasten with skewers or string.
5. Grease baking pan with:
   - Fat
6. Put in the meat and bake 2 hours, or until ham is tender and meat is brown, basting at 15-minute intervals after the first half hour of baking. Serve with Ham Gravy (See Index).
COMPANY LUNCHEON

Stuffed Prune and Pear Salad* with Pet Mayonnaise*
Stuffed Cruller Rolls*
Chocolate Malted Milk Cake* with Chocolate Malted Milk Topping*

*Recipes in this book—see index
BAKED FISH FILLETS

1. Light oven and set at moderate (375° F.).
2. Cut into pieces suitable for serving.
3. Dip in mixture of:
   - FISH FILLETS
   - PET MILK
   - SALT
   - PEPPER
4. Roll in:
   - fine, dry BREAD CRUMBS
5. Put on greased baking sheet.
6. Dot with bits of:
7. Bake 25 minutes, or until brown. Serve with Cheese Sauce (See Below).

CHEESE SAUCE

1. Melt over boiling water
2. Blend in:
3. Stir in:
4. Cook 10 minutes, then add:
5. Continue cooking until cheese is melted, stirring constantly. Serve on Baked Fish Fillets (See Above), macaroni, rice, vegetables, etc.

RICE MEAT BALLS

1. Light oven and set for moderate (350° F.).
2. Mix together:
3. Shape into 4, 8 or 12 small balls.
4. Put in baking dish but do not have balls touching one another.
5. Mix and pour over:
6. Cover and bake 1½ hours, or until grains of rice show plainly on outside of each ball. Serve with tomato sauce remaining in the pan.
CORNED BEEF AND CABBAGE

1. Cut into wedges suitable for serving
2. Put in kettle with
3. Boil, uncovered, for 15 minutes, or until tender. Drain thoroughly.
4. Meanwhile, fry
5. Add
6. Continue cooking until milk is absorbed, stirring frequently. Separate leaves of cabbage to form a pocket and fill with corned beef mixture. Serve at once.

CREAMED HAM

1. Melt in saucepan
2. Blend in
3. Add and boil 2 minutes stirring constantly
4. Then add and heat thoroughly, but do not boil
5. Serve at once between slices of Corn Bread (See Index) or on toast.

SCRAMBLED EGGS

1. Mix together
2. Cook over boiling water, stirring occasionally until eggs have set.
3. Then add
4. Continue cooking, stirring constantly for
5. Serve at once.
AFTERNOON TEAS

(1)
Raisin Scones*
Hot Chocolate* with
Whipped Pet Milk Topping*

(2)
Stuffed Cruller Rolls*
Pickles
Olives
Cocoanut Apple Strips*
Hot Cocoa*

*Recipes in this book—see index
FRENCH DRESSING

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Mix together | dry MUSTARD | 1 teasp. | 2 teasp. | 1 tablesp. |
PAPRIKA | ¼ teasp. | ½ teasp. | ¾ teasp. |
SALT | 1 teasp. | 2 teasp. | 1 tablesp. |
PEPPER | ½ teasp. | 1 teasp. | 1 ½ teasp. |
2. Add | PET MILK | 3 tablesp. | 6 tablesp. | 9 tablesp. |
3. Stir in | SALAD OIL | ½ cup | 1 cup | 1½ cups |
4. Add | LEMON JUICE | ½ cup | ½ cup | ¾ cup |
5. Beat vigorously with rotary egg beater 1 minute.

STUFFED HAMBURGERS

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Mix together | ground BEEF | 1½ pound | 1 pound | 1⅓ pounds |
SALT | 1 ½ teasp. | 1 teasp. | 1 ½ teasp. |
PEPPER | few grains | ⅛ teasp. | ⅛ teasp. |
PET MILK | ½ cup | ⅓ cup | ⅓ cup |
2. Divide into 4, 8 or 12 portions. Shape each portion into 4-inch patties.
3. Fry until crisp | diced BACON | 3 tablesp. | ¾ cup | ½ cup |
4. Remove bacon and add | chopped ONION | 1 tablesp. | 2 tablesp. | 3 tablesp. |
5. Continue frying until lightly browned. Remove onion.
6. Mix together the bacon, onion and | chopped PARSLEY | 2 tablesp. | 4 tablesp. | 6 tablesp. |
7. Put mixture on top of half of meat patties. Cover with remaining patties and press edges together to seal in the filling. Fry slowly in hot fat 15 minutes, turning once to brown on both sides.

FRIED EGGS IN HAM RINGS

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Remove crusts and cut | large BREAD slices | 2 | 4 | 6 |
2 ½-inch round from | ground HAM slices | ¼ cup | ½ cup | ¾ cup |
Save the rounds. | boiled or baked | | | |
2. Mix together | PET MILK | 2 tablesp. | 4 tablesp. | 6 tablesp. |
dry MUSTARD | ½ teasp. | ½ teasp. | ¾ teasp. |
PEPPER | few grains | few grains | ⅛ teasp. |
3. Dip bread slices in | well-beaten EGG | 1 | 1 | 2 |
mixture of | PET MILK | ½ cup | ⅔ cup | 1 cup |
4. Heat in skillet | FAT | 2 tablesp. | 4 tablesp. | 6 tablesp. |
5. Fry bread on one side until golden brown. Turn, spread with ham mixture.
6. Then drop gently into cavities | EGGS | 2 | 4 | 6 |
7. Cover and continue to fry slowly until egg white is jellied, but not hard. The remaining rounds may also be dipped in the egg mixture and browned in the fat. Serve with the eggs, or with syrup or honey.
HAM GRAVY

Directions
1. Drain from pan used in baking Stuffed Ham Slice (See Index) all but FAT
2. Blend in FLOUR, SALT, PEPPER
3. Stir in slowly WATER
4. Boil 2 minutes, stirring constantly.
5. Then add PET MILK
6. Heat thoroughly, but do not boil. Serve at once on Stuffed Ham Slice (See Index).

Note: Other fat, such as drippings from bacon or salt pork, may be used in place of the ham fat.

FRUIT CHEESE SALAD

Directions
1. Soak for 5 minutes plain, unflavored GELATIN in cold WATER
2. Heat to boiling point PINEAPPLE JUICE
3. Add soaked gelatin and stir until dissolved.
4. Then add cooked or canned, crushed PINEAPPLE, drained diced, ripe BANANA, COTTAGE CHEESE, MARSHMALLOWS, cut in small pieces SALT
5. Chill until mixture begins to thicken.
6. Fold in PET MAYONNAISE (See Index)
7. Whip with rotary egg beater until light and fluffy chilled PET MILK
8. Add LEMON JUICE
9. Continue whipping until stiff. Fold into fruit and cheese mixture.
10. Pour into wet or oiled mold
### STUFFED PRUNE AND PEAR SALAD

**Photograph on page 25**

<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. Remove pits from . . .</td>
<td>cooked PRUNES</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>2. Stuff with . . . .</td>
<td>blanched ALMONDS</td>
<td>6</td>
<td>12</td>
<td>18</td>
</tr>
<tr>
<td>or other nuts</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Put in hollow side of</td>
<td>fresh or canned PEAR HALVES</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>4. Serve on lettuce with</td>
<td>PET MAYONNAISE (See Index)</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**NOTE:** Have fruit well-chilled before serving.

### PET MAYONNAISE

**Photograph on page 25**

<table>
<thead>
<tr>
<th>Directions</th>
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<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. 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>PAPRIKA</td>
<td></td>
<td></td>
<td></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></td>
<td>PEPPER</td>
<td>few grains</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>2. Stir in . . .</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>3. Beat in gradually, about 1 tablespoon at a time . . .</td>
<td>SALAD OIL</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>4. Mix in . . .</td>
<td>LEMON JUICE</td>
<td>4 teasp.</td>
<td>2 1/2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>5. Makes . . .</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
<td></td>
</tr>
<tr>
<td>6. Keep in refrigerator in covered jar and use as needed.</td>
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</tbody>
</table>

### ORANGE PECANS

<table>
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<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together in saucepan . . .</td>
<td>SUGAR</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>grated ORANGE RIND</td>
<td>1 1/2 teasp.</td>
<td>1 tablesp.</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>6 tablesp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>diluted with WATER</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>2. Bring to a boil, stirring constantly. Boil slowly to 238° F., stirring occasionally, or until a few drops form a soft ball when dropped into cold water. Remove from heat.</td>
<td>ORANGE JUICE</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>3. Add . . .</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Cool at room temperature, without stirring, until hand can be held comfortably on bottom of pan.</td>
<td>whole PECANS or other nuts</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>5. Beat until creamy and candy will hold its shape.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add . . .</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Stir until well-coated then spread on buttered, shallow pan. When cool, separate with the fingers or two forks.</td>
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<td></td>
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When should a baby be weaned from Pet Milk?

A baby need never be weaned from Pet Milk. The qualities that make it good for babies make it exceptionally good for children, too. The child that drinks Pet Milk always has pure, rich, safe milk, extra rich in vitamin D.

Are there any advantages in using Irradiated Pet Milk in place of ordinary milk for cooking purposes?

Many. In addition to the saving in cost you can make, because Irradiated Pet Milk costs less generally than ordinary milk, you can also cut down on the butter and eggs you use. See recipes for Pet Mayonnaise and Stuffed Hamburgers—in which Pet Milk replaces eggs—Orange Pecans and Scrambled Eggs where Pet Milk makes it possible to omit all 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 White Sauce in which the important mineral-laden liquid off vegetables is used. You’ll also appreciate the advantage that Pet Milk has over whipping cream for those who are watching weight and waistlines.

Pet Milk costs from a third to a fourth as much as whipping cream. See the recipes for Whipped Pet Milk Topping, Fruit Cheese Salad and Apricot Chantilly.

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