Milk at its Best - for all Cooking

for Puddings
Pies and Custards
Not only in Puddings, Pies and Custards, 

but in all your cooking—

You will find that by using Pet Milk less butter is needed to give that much desired "cream and butter flavor" which requires a lot of butter where ordinary milk is used.

You will notice that fewer eggs are called for in these recipes than you are accustomed to using.

You can get this fine flavor and texture from Pet Milk because the cream is always in the milk and every drop is uniformly rich.
"You Can Save on Your Milk Bill"

Our new book, which we will send free, will tell you about Pet Milk for every use—milk for baby—milk to drink—more than 100 recipes.

Name
Street
City
State

PET MILK COMPANY
(Originators of Evaporated Milk)
836 Arcade Building, St. Louis, Mo.

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How to Give All the Members of Your Family the Milk They Need

Scientists are agreed that for health and vigor every person should consume at least a quart of milk a day. Every housekeeper can easily give the members of her family the milk they should have.

This does not mean that she can make every member of the family drink a quart of milk a day. Some people do not like milk. With some it does not agree when taken as raw milk. Many people tire of it when they drink it regularly. But everyone can take the quart a day if milk be freely and wisely used in cooking and in milk drinks.

The following list suggests ways in which to use milk:

- **Creamed Soups**
  - Spinach, bean, celery, tomato and oyster.

- **Chowders**
  - Canned or fresh corn and potato—salmon, rice and potato.

- **Creamed**
  - Potatoes, onions, celery, dried beef, chicken, salmon, tuna fish.

- **Meats Baked in Pet Milk**
  - Veal, chicken, halibut.

- **Hot Chocolate and Cocoa**

- **Custards**

- **Ice Creams**

- **Milk Sherbets**

- **Bread**

- **Cakes**

- **Rolls**

- **Salad Dressings and Gravies**

- **White Sauce and its variations**

- **Cereals cooked in Pet Milk**

- **Pet Milk Drinks**
Chocolate Cream Pie

1 cup Pet Milk  1 square bitter chocolate
1 cup water
4 tablespoons flour  6 tablespoons sugar
2 eggs  ¼ teaspoon salt
1 teaspoon vanilla

Mix flour, sugar, salt and grated chocolate with a little of the diluted milk; then add yolks of eggs well beaten. Scald remainder of diluted milk, pour slowly on to egg mixture, and cook in double boiler until it thickens, stirring constantly. Cool, flavor and pour into pie shell, previously baked. Cover with stiffly beaten whites of eggs to which two tablespoons of confectioners’ sugar have been added. Brown slightly in oven, and serve cold.

Pumpkin Pie

1½ cups steamed pumpkin
1 egg
¾ cup sugar
1 tablespoon flour
½ teaspoon salt
¼ teaspoon nutmeg
¼ teaspoon ginger
2 tablespoons molasses
5/8 cup Pet Milk diluted with
5/8 cup water
½ teaspoon cinnamon

Beat egg thoroughly; add sugar mixed with flour, salt and spices. Then add pumpkin, molasses and diluted milk. Stir until well blended. Line a deep pie pan with pastry. Pour in mixture and bake in moderate oven.

Banana Cream Pie

2 eggs 4 tablespoons flour
1½ cups sugar ½ teaspoon salt
1 cup Pet Milk 2 bananas
1 cup water 1 teaspoon vanilla or
4 tablespoons cornstarch 1/2 teaspoon lemon juice

Mix sugar, flour, cornstarch and salt; add diluted milk and egg yolks well beaten, and heat in double boiler until mixture thickens. Then add flavoring. Arrange sliced bananas on pie crust shell which has been previously baked. Pour hot mixture onto bananas. Cover with meringue made of two stiffly beaten egg whites and two tablespoons powdered sugar and brown slightly in oven.
Butterscotch Tapioca Cream

2 tablespoons butter  ⅛ cup quick cooking tapioca
1 cup brown sugar  ⅓ cup PET MILK
2½ cups hot water  2 eggs
Few grains salt  ⅛ teaspoon vanilla

Put butter in frying pan, when melted add brown sugar and stir until sugar melts. Add hot water, few grains of salt and tapioca. Cook over fire fifteen minutes. Add this to PET MILK scalded in double boiler and cook over boiling water until tapioca is clear. Then add to two egg yolks, which have been slightly beaten, return to double boiler and cook one minute. Remove from fire and add vanilla. Pour over egg whites beaten stiff. Chill and serve in glasses.

Orange Pudding

4 oranges sprinkled Few grains of salt
with sugar Grated rind of 1 orange
½ cup PET MILK 2 tablespoons powdered
diluted with sugar
½ cup water ¼ teaspoon vanilla
2 eggs ¼ cup sugar

Slice oranges and sprinkle with sugar. Let stand one hour. Beat yolks of egg slightly, add sugar, salt and diluted milk. Cook in double boiler, stirring constantly until slightly thick. Cool, add orange rind, and pour over oranges. Spread top with whites of eggs beaten stiff, to which powdered sugar and vanilla have been added. Slightly brown in oven. Serve cold.

Heart’s Joy Pudding

2 cups bread cut in dice 1 cup PET MILK
2 cups apples cut in dice diluted with
4 tablespoons butter 1 cup water
2 eggs 1 teaspoon vanilla
1 cup sugar ⅛ teaspoon cinnamon
Grated rind of ⅛ lemon

Fry bread and apples in butter. Beat eggs. Add diluted milk, sugar, vanilla, cinnamon and lemon rind; add this mixture to apples and bread. Pour into buttered pudding dish and bake in slow oven until apples are soft.
Nothing But Pure Milk

More than Twice as Rich as Ordinary Milk

Pet Milk is pure cow's milk from which about sixty per cent of the natural water has been taken. That makes it more than twice as rich as ordinary milk.

Homogenized—Uniformly Rich

After the milk is concentrated, it is homogenized—the fat globules broken up into very small particles. That keeps the cream from separating as it does from ordinary milk. There is never any cream on the top of Pet Milk. It is always in the milk.

Fresh and Sweet and Absolutely Clean

Pet Milk is concentrated and homogenized while it is fresh and sweet—within a very short time after it comes from the cow. Then it is sterilized in a sealed air-tight container. That destroys all germs and bacteria. The sealed container keeps it absolutely clean, and fresh and sweet.

No matter where you get Pet Milk, it is always pure milk, every drop uniform in more than double richness, always fresh and sweet and clean. It is Milk at its Best for every use.

No. 2239
PET MILK costs less than half as much as cream—as extra rich milk costs no more than ordinary milk.