PET

"memos"
Use this HANDY LIST to check your grocery needs

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© 1933 Pet Milk Company, 1417 Arcade Bldg. St. Louis, Mo.
6 oz. evaporated milk again.

1/4 cup whipped cream

1-13 oz. can = 1 3/4 cups milk
Many times a day you will find this memo book a great convenience. Here are some suggestions on how to use it.

1. For jotting down a favorite recipe.
2. For making your grocery list.
3. For an emergency bridge score pad.
4. Reminder of things to be done.
5. Daily record of money spent.
6. For a telephone memo pad.
7. For a record of birthdays, party engagements, holidays, and other special occasions.
8. Tuck it in your purse and use it for a shopping list.

Many other ways will occur to you.
Vanilla--Lemon Gelatin

1 can (13 oz.) evaporated milk
1 pkg. lemon flavored gelatin
1/4 cup boiling water
1/3 cup honey or 1/2 cup sugar
1/8 tsp. salt
3 tbsp. lemon juice

Drained rind of one lemon
2 1/2 cups vanilla wafer crumbs

Thoroughly chill can of milk in cracked ice or in refrigerator overnight. Dissolve gelatin in boiling water, add honey, salt, lemon juice and rind. When it has congealed slightly, beat milk until it is stiff. Whip gelatin mixture into stiff. Spread half of crumbs into 10" x 13 1/2" pan. Pour batter over top and spread with remaining crumbs. Chill about 3 hrs.
The Value of PET MILK in Infant Feeding

Thousands of babies now are growing sturdy and strong—cheerful and happy—developing sound bones and teeth—because they have Pet Milk in their bottles. The pure, double-rich milk, sterilized in its sealed container is as safe as if there were no germ of disease in the world. It can never give a baby any kind of illness. Its uniform richness assures the baby the food it needs for sturdy growth. And the ready digestibility of Pet Milk is a guaranty against the digestive upsets and the discomforts that cause fretfulness and disturb development. When your doctor prescribes Pet Milk for your baby, you will know that he has the very best of safe, wholesome food.

Page 4
COCOA

Mix

4 tablespoons cocoa
5 tablespoons sugar
1/8 teaspoon salt

Stir in slowly 2 cups boiling water
Boil 5 minutes, stirring constantly.

Add

2 cups Pet Milk
1/2 teaspoon vanilla

Heat thoroughly and beat with rotary beater just before serving. Serve hot or iced.....
Makes 6 small servings.

You will like the richer flavor and creamier consistency of cocoa made with double-rich Pet Milk.

Suggested Breakfast

Tomato Juice
Waffles* Maple Syrup
Bacon Curls Cocoa*

*See Index for Recipes

Page 6
WAFFLES

May also be used for making pancakes

Sift, before measuring

2 cups bread flour

2 tablespoons sugar
1 teaspoon salt
4 teaspoons baking powder

3 well-beaten egg yolks
1 cup Pet Milk

diluted with
1 cup water
7 tablespoons melted shortening

Mix

Pour slowly into dry ingredients and beat until smooth.

Fold in

3 stiffly-beaten egg whites

Bake in hot waffle iron... Makes 6 waffles of 4 sections each.
PLAIN BISCUIT

Or crust for meat, poultry, or fish pies

Sift, before measuring..............

Resift with..............

Work in with 2 knives, pastry blender or fingers, until mixture has the appearance of coarse corn meal..............

Stir in with fork....

Put on floured board. Roll lightly to ½-inch thickness. Cut into rounds.

Brush tops with ...... Undiluted Pet Milk

Bake on ungreased pan in hot oven (450°F.) 10 minutes, or until brown....Makes 18 biscuits, 2 inches in diameter.

Page 10
PLAIN CAKE

Sift before measuring............

2 cups pastry flour

Resift twice with...

3 teaspoons baking powder

1/8 teaspoon salt

Cream together, until light and fluffy...

1/2 cup shortening

1 cup sugar

Beat in vigorously...

2 well-beaten eggs

Add flour in thirds alternately with...

3/4 cup Pet Milk thirds of............

Beat until smooth after each addition.

Stir in ..................1 teaspoon vanilla

Pour into 2 greased 9-inch layer pans. Bake in moderate oven (375°F.) 20 minutes, or until cake shrinks from sides of pan. Spread with Orange Frosting, or cut in pieces and serve with Chocolate Fudge Sauce. (See Index for Frosting and Sauce.) Just one of 28 delicious cake recipes in the new Pet Cookbook. (See page 32.)
Mix together... \( \frac{1}{4} \) cup melted butter
6 tablespoons cocoa
Stir in............... \( \frac{1}{4} \) cup Pet Milk
Add............... \( \frac{4}{3} \) cups powdered sugar
1 teaspoon vanilla
Knead the mixture until smooth and well blended. Shape with the fingers and decorate with nuts if desired. Chill before serving.

Makes about 3 dozen small patties.

2 squares unsweetened chocolate, melted (from \( \frac{1}{2} \)-pound cake) may be used instead of cocoa.
STONE CRACK

Cut the meat into chunks.

If you're using whole

1 1/2 tbsp
1 1/2 tbsp
1/4 tsp
1 cup
1/2 tsp
1/2 tsp
1 tsp
1/4 tsp
1/4 tsp
1/4 tsp

Page 15
SPONGE CAKE

Beat until very light............... 2 eggs

Add, while beating.                
2/4 teaspoon salt
1 cup sugar
1 teaspoon vanilla

Heat to boiling point............... 1/4 cup Pet Milk
diluted with
1/4 cup water
1 tablespoon shortening

Beat into egg mixture.

Sift, before measuring................ 1 cup pastry flour

Resift twice with .................... 1 teaspoon baking powder

Add to milk mixture, beating quickly but thoroughly. Pour into greased, floured pan. Bake immediately in moderate oven (350°F.) 25 to 30 minutes, or until cake shrinks from sides of pan. . . . Makes one 9 x 9-inch cake.

Page 16
ORANGE FROSTING

Combine:

- 1/4 cup Pet Milk
- 1 tablespoon orange juice
- 2 teaspoons grated orange rind
- 4 cups powdered sugar (about 1 pound)

Add until of consistency to spread.

Makes sufficient to frost 20 cup cakes, about 2 inches in diameter, or two 9-inch layers.

Page 18
**ORANGE CUSTARD**

Mix to a smooth paste.

- 5 tablespoons cornstarch
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1/2 cup Pet Milk

Heat in top of double boiler.

Add cornstarch mixture. Cook until it begins to thicken.

Then add:

- 1 1/2 cups orange juice, strained
- 1 teaspoon grated orange rind

Cook until thick, stirring constantly. Cover and cook 20 minutes longer.

Pour into cold, wet molds. Chill. Serve with Chocolate Fudge Sauce. (See Index.)

Serves 6.
APPLE PAN DOWDY

A delicious dessert, suitable for children, too

Heat together until sugar is dissolved:

1 cup Pet Milk
3/4 cup sugar

2 dozen vanilla wafers
(about 2 inches in diameter)

3 cups peeled, sliced apples

Arrange in alternate layers in a greased baking dish.

Pour over the hot milk mixture. Cover and bake in moderate oven (350°F.) 45 minutes, or until apples are tender. Serve warm or cold. Serves 6.

Do you know how to prepare buttered bread crumbs? The Pet Milk dollar cookbook contains this information and the answers to many other such questions. See page 32.
PUMPKIN PIE

Mix together...

\[
\begin{align*}
\text{3/4 cup brown sugar} \\
\text{1 tablespoon flour} \\
\text{1/2 teaspoon salt} \\
\text{1 teaspoon cinnamon} \\
\text{1/2 teaspoon nutmeg} \\
\text{1/2 teaspoon ginger} \\
\text{1/4 teaspoon cloves} \\
\text{1 1/2 cups cooked or canned pumpkin} \\
\text{1 1/2 cups Pet Milk} \\
\text{1 well-beaten egg} \\
\text{2 tablespoons molasses}
\end{align*}
\]

Add...

Stir until smooth.

Pour into deep pie pan lined with plain pastry. Bake in hot oven (450°F.) 10 minutes; reduce to moderate (325°F.) and bake 30 minutes longer, or until firm. Makes one 9-inch pie.

You will like the creamy richness of this pumpkin pie—but the use of double-rich Pet Milk makes it necessary to use only one egg.
SCRAMBLED EGGS

Mix in top of double boiler:

- 5 slightly-beaten eggs
- 1/2 cup Pet Milk
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Cook, stirring occasionally, until eggs have set. Serves 6.

Suggested Sunday Breakfast

Orange Juice
Scrambled Eggs*
Sausage Rolls*
Strawberry Jam
Cocoa*
Coffee

*See Index for Recipes

Do you know the meaning of these cooking terms: puree, bisque, pulp? The answers to these and many other questions are contained in the new Pet loose-leaf cookbook. (See page 32.)
FRENCH OMELET

A clever way to make 3 eggs serve 6!

Mix together...

\[
\begin{align*}
1 \frac{1}{4} \text{ cups Pet Milk} & \quad \text{diluted with} \\
3/4 \text{ cup water} & \\
1 \text{ cup fine dry bread crumbs} & \\
1 \frac{1}{2} \text{ teaspoons flour} & \\
3 \text{ well-beaten eggs} & \\
1 \text{ tablespoon chopped onion} & \\
2 \text{ teaspoons chopped parsley} & \\
3/4 \text{ teaspoon salt} & \\
1/8 \text{ teaspoon pepper} &
\end{align*}
\]

Pour mixture into \{ 2 tablespoons butter or bacon grease \}

Cook slowly for 5 minutes, then turn to brown other side. Serve at once....Serves 6.

TRY this recipe and see how easy it is to follow the directions. All of the recipes in the Pet Cookbook are arranged in this simple, easy-to-follow style.

Page 28
BAKED FISH LOAF

Arrange in bottom of greased loaf pan half of:

2 cups well-seasoned mashed potatoes

1 3/4 cups cooked or canned flaked fish (about 12-ounce can)

4 hard-cooked eggs, sliced

1/2 teaspoon salt

1/8 teaspoon pepper

Pour over 1/2 cup Pet Milk

Spread remaining mashed potatoes on top. Set in pan of hot water and bake in moderate oven (350°F.) 30 minutes, or until firm. Turn out and serve with Tomato Cream Sauce (See Index). Serves 6.
PET MILK IS NOT A SUBSTITUTE FOR MILK

It is pure cows’ milk, concentrated by removing part of the water and homogenized so that the cream stays in the milk and does not rise to the top. It is then sterilized in sealed cans. It comes to you as fresh and sweet as when it left the farms in the best dairying sections of America. It is always pure, always rich and always safe milk.

From soup to dessert, you can use Pet Milk—in many instances, more milk than you’ve ever used before—in some places where you’ve never before included milk—and the food will not only be better, but will taste better because of the Pet Milk.
Send for this Book

700 cost-saving recipes tested and approved by Good Housekeeping Institute—children’s lunches—party suggestions—useful information on many cooking questions—200 pages in a flexible ring-binder cover with a most helpful indented index—beautiful color illustrations—a book that any woman would be thrilled to own. All for $1.00—the bare cost of publishing and shipping it.

Just send one dollar—Use the convenient coupon on page 34
In these recipes Pet Milk is used, not as ordinary milk would be used, but as this extraordinary, double-rich milk should be used—both as milk and as cream. This book will enable you to save more than its cost every week in the year.
Use this COUPON

PET MILK COMPANY
1417 Arcade Building
St. Louis, Mo.

Enclosed find $1.00 for your 200-page loose-leaf book.

Name

Address

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Fill in completely—print name and address. This offer is limited to residents of Continental U. S.

Page 34
THERE is no other way, so easily and so cheaply to give your family the quantity of milk you know they ought to have, as through the use of Pet Milk.

You need not urge them to drink milk. Let them eat their milk.

Because of its concentrated form—more than twice as rich as ordinary milk—Pet Milk enables you to put in a given portion of food more milk solids than can be included when ordinary milk is used. You can use Pet Milk in place of cream, putting in your dishes the vigor-building substances of whole milk instead of the mere fat of which cream is chiefly composed.
SAUSAGE ROLLS

Frankfurters or pork sausages may be used

Sift before measuring:

- 2 cups bread flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons fat
- 6 tablespoons Pet Milk diluted with 6 tablespoons water

Resift with:

Work in with 2 knives, pastry blender or finger tips until mixture has appearance of coarse corn meal.

Stir in with a knife:

Pat out lightly on board and roll to $\frac{1}{4}$-inch thickness. Cut into 12 oblong pieces.

Roll around 12 sausages

Bake in a hot oven (450°F.) 20 minutes, or until brown.
HAM PATTIES

Cook in top of a double boiler 15 minutes, or until tapioca is clear.

Stir in:
- 4 tablespoons tapioca
- ¾ cup Pet Milk
diluted with
- 1/4 cup water
- ¼ teaspoon grated onion
- 1 ¼ cups cooked, ground ham
- 2 tablespoons chopped parsley

Chill the mixture, then shape into patties.

Roll in:
Fine dry bread crumbs

Dip in:
Undiluted Pet Milk

Then roll again in crumbs.

Fry until brown on both sides in:
- 2 tablespoons hot fat

Drain on unglazed paper before serving.

Makes 6 patties, about 3 inches in diameter.

Double-rich Pet Milk adds 58% more of the food value in milk to these patties than you would have if ordinary milk were used.

Page 38
BREAD STUFFING

For chicken, duck, pork or beef

3 cups dry bread or toast cubes
2 tablespoons chopped onion
1 cup chopped celery
3 tablespoons melted shortening

Mix

To moisten, add...

1/2 cup Pet Milk

1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon sage or poultry seasoning

Season with

Sufficient for 3-pound bird.

This recipe for Bread Stuffing contains twice as much of the food value of milk because it is made with double-rich Pet Milk instead of ordinary milk.
MACARONI LOAF

Boil until tender.

\[
\begin{align*}
1 \frac{1}{2} \text{ cups macaroni} \\
4 \text{ cups boiling water} \\
1 \text{ teaspoon salt}
\end{align*}
\]

Drain and rinse with cold water.

\[
\begin{align*}
2 \text{ well-beaten eggs} \\
1 \text{ cup grated American cheese} \\
1 \text{ cup soft bread crumbs} \\
1 \text{ tablespoon minced parsley} \\
\frac{1}{2} \text{ teaspoon salt} \\
1 \text{ cup Pet Milk} \\
2 \text{ pimientos, chopped} \\
1 \text{ tablespoon chopped onion}
\end{align*}
\]

Mix together.

Stir in macaroni. Put in greased baking dish and set in pan of hot water. Bake in moderate oven (350°F.) 30 minutes, or until firm. Serve with Tomato Cream Sauce (See Index)....

Serves 6.
COOKED SALAD DRESSING

If put into a covered jar and set in the ice box, this dressing will keep for several days. Use for potato salad, cole slaw, etc.

Mix in top of double boiler

2 well-beaten eggs
5 tablespoons sugar
1 teaspoon salt
Few grains paprika
1 teaspoon dry mustard
3 tablespoons flour

Stir into egg mixture, beating thoroughly.

1/2 cup hot vinegar

Stir in slowly.

1 cup Pet Milk

Cook 15 minutes, stirring frequently. Cool.

Makes about 2 cups, sufficient to serve 8.

A Meatless Dinner

Macaroni Loaf*  Tomato Cream Sauce*
Buttered Spinach
Cole Slaw  Cooked Salad Dressing*
Plain Cake*  Chocolate Fudge Sauce*

*See Index for Recipes

Page 44
CHOCOLATE FUDGE SAUCE

**Melt** in top of double boiler:

- 3 squares unsweetened chocolate (from 1/2 pound cake)

Stir in slowly:

- 1/4 cup water

Then add:

- 1 cup sugar
- 3 tablespoons white corn syrup

Boil to 234°F. or until a few drops form a soft ball when dropped into cold water. Remove from heat.

Add:

- 1 cup Pet Milk
- 1 teaspoon vanilla

Makes 2 cups, sufficient to serve 6.

How many cups of chopped meat, ground coffee or shredded coconut in a pound? The answers to this question and many others are contained in the new Pet Cookbook (See page 32).

Page 46
TOMATO CREAM SAUCE

For meats, fish or vegetables

Simmer for 20 minutes.

1 cup tomatoes
1 stalk celery, chopped
1 slice onion
1 bay leaf

Rub through a sieve.

Melt in saucepan.

1 tablespoon butter
1 tablespoon flour
1/2 teaspoon salt
Few grains pepper
1/2 cup Pet Milk

Blend in.

Diluted with
1/2 cup water

Stir in slowly.

Cook 10 minutes, stirring occasionally. Remove from heat and pour hot tomato mixture slowly into hot milk mixture, while stirring. Serve at once. Makes 1 1/4 cups, sufficient to serve 6.

All of the recipes in the new Pet Cookbook are arranged in this same easy-to-follow style.

Page 48
CREAM OF TOMATO SOUP

Using canned soup as a base

Mix together...

\[
\begin{align*}
1 \text{ can tomato soup} & \quad \frac{3}{4} \text{ cup Pet Milk} \\
& \quad \text{diluted with} \\
& \quad \frac{1}{2} \text{ cup water}
\end{align*}
\]

Heat, but do not boil, stirring constantly.

Add............

\[
\begin{align*}
\frac{1}{4} \text{ teaspoon salt} & \quad \frac{1}{8} \text{ teaspoon pepper}
\end{align*}
\]

Serve at once...Serves 4.

Suggested Luncheon

CREAM OF TOMATO SOUP*

FRENCH OMELET*

COCOA*       

Cookies

*See Index for Recipes

Page 50
POTATO PANCAKES

Soak .....................

1/2 cup Pet Milk
1/2 cup fine dry bread crumbs

1 beaten egg
1 teaspoon grated onion

1 1/2 teaspoons salt
1/8 teaspoon pepper

2 cups grated, raw potato (about 3 large potatoes)

Drop by tablespoons onto hot griddle greased with bacon fat. Cook slowly until well browned, then turn and brown other side. Makes a dozen, about 3 inches in diameter.

Good Housekeeping Institute has tested and approved every one of the 700 recipes contained in the new Pet Cookbook (See page 32).
SWEET POTATO SNOWBALLS

Mix together until smooth...

2 cups mashed sweet potatoes (about 6)
1/2 cup brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon cloves
1/8 teaspoon nutmeg
1/8 teaspoon salt

Stir in ............... 1/4 cup Pet Milk

Shape potato mixture around ........ 10 marshmallows

Roll balls in ........... 1 cup grated coconut

Bake in a moderate oven (350°F.) for 10 minutes, or until coconut is lightly browned.

Suggested Bridge Luncheon

FRUIT COCKTAIL  Ham Patties*
SWEET POTATO SNOWBALLS*
CREAMED VEGETABLES IN TOMATO CUPS*
SPONGE CAKE*  Orange Frosting*  COFFEE

*See Index for Recipes

Page 54
TURNIP CUSTARD

Mix together...

- 2 cups mashed, cooked turnips
- 1 beaten egg
- 1/2 cup Pet Milk
- 3/4 teaspoon salt
- Few grains pepper
- 1/4 cup grated cheese

Put into a greased baking dish or custard cups. Bake in a moderate oven (350°F.) 30 minutes, or until firm.... Serves 5.

One half cup cream would be needed to replace the Pet Milk in this recipe to produce the same rich flavor—yet the cream would cost more than three times as much as the Pet Milk.

Page 56
WHIPPED PET MILK
as a TOPPING for desserts, salads, beverages, etc.

SOAK for 5 minutes..............\{ \frac{1}{2} \text{ teaspoon granulated gelatin in} \}
\{ 2 \text{ teaspoons cold water} \}

Scald in top of double boiler........\{ 1 \text{ cup Pet Milk} \}

Add gelatin and stir until dissolved. Pour into bowl and chill until icy cold. Then whip with rotary beater until stiff.

Fold in..................\{ 2 \text{ tablespoons powdered sugar} \}
\{ 2 \text{ teaspoons vanilla} \}

Makes about 3 cups, sufficient to serve 8.

NOTE: The following flavorings may be substituted for vanilla:

- 2 teaspoons orange extract
- 1 teaspoon lemon extract
- \frac{1}{2} \text{ teaspoon almond extract and } \frac{1}{2} \text{ teaspoon lemon extract}
- \frac{1}{2} \text{ teaspoon peppermint extract}
- 4 drops oil of peppermint

Page 58
SCALLOPED SALMON

Tuna fish or fish flakes may also be used

Melt in saucepan...

2 tablespoons butter

Add and cook for 3 minutes...

2 tablespoons chopped onion
1 tablespoon chopped green pepper

Add and mix well...

2 cups flaked, cooked or canned salmon
1/2 teaspoon salt
2 tablespoons flour

Remove from heat and stir in...

1 cup Pet Milk

Put into greased shells or baking dish.

Top with...

1/4 cup dry bread crumbs, buttered

Bake in hot oven (400°F.) 15 minutes or until browned...Serves 6.
CHEESE SAUCE

Serve on macaroni, vegetables, eggs or fish

MELT in top of double boiler

\[
\begin{align*}
&1 \frac{1}{2} \text{ cups grated cheese} \\
&1 \text{ tablespoon butter} \\
&1 \text{ cup Pet Milk} \\
&\frac{1}{2} \text{ teaspoon salt} \\
&\frac{1}{8} \text{ teaspoon pepper} \\
&\frac{1}{4} \text{ teaspoon dry mustard} \\
&\text{Few grains cayenne}
\end{align*}
\]

Stir in...

Heat thoroughly. Beat 1 minute with rotary beater. Makes 1\(\frac{1}{2}\) cups, sufficient to serve 6.
CREAMED VEGETABLES in TOMATO CUPS

Scoop centers from............6 tomatoes
Turn upside down to drain.
Melt in saucepan......1 tablespoon fat
Blend in.............1 tablespoon flour
                    1/2 teaspoon salt
                    Few grains pepper
Stir in slowly.......1/2 cup Pet Milk diluted with
                    1/2 cup liquid off vegetables
Cook until thickened, stirring constantly.
Then add..........2 cups cooked or canned corn, peas, beans, carrots, or cabbage, etc.
Fill tomatoes with creamed vegetables. Bake in moderate oven (350°F.) 15 minutes, or until tomatoes are tender....Serves 6.

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Note: The calendar is from 1933.