Cherry Cream Pie

**DIRECTIONS**

Melt ............... {butter
Blend in mixture of .......... {sugar, cornstarch, salt
Stir in ............. {Pet Milk diluted with water

Place over boiling water. Cook 20 minutes after the water starts to boil again, stirring frequently.
Remove from heat and stir into .......... {slightly beaten egg yolk
Return to heat and cook 2 minutes longer.
Add .................. {vanilla
Cool thoroughly.
Drain well ........... {pitted cherries*

Put in bottom of cold Baked Pastry Shell (See Recipe). Cover with cooled custard.
Beat until stiff but not dry .......... {egg white
Beat in gradually .......... {sugar

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

*Cherries may be cooked or canned and either the sweet or sour variety.
**OVEN DINNER**

Sweet Potato Sausage Loaf*
Stewed Tomatoes
Apple and Celery Salad
Hot Rolls
Cherry Cream Pie*

*(bake the pie first, then lower oven heat and bake the loaf)*

*Recipes starred are on this sheet*

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**Sweet Potato Sausage Loaf**

**DIRECTIONS**

1. Turn on oven and set at moderately slow (350° F.).
2. Mix together thoroughly: bulk pork sausage, corn meal, Pet Milk, flattened meat, salt, pepper.
3. When milk is absorbed, wet finger tips and shape mixture into a loaf. Put in greased baking pan.
4. Bake on oven shelf, slightly below center until meat is lightly browned, or about 40 minutes.
5. Baste meat at 15-minute intervals with drippings in pan.
6. While meat is baking, mix together thoroughly: mashed sweet potatoes, Pet Milk, diluted with water.
7. When meat is browned, drain off fat and spread potato mixture over top and sides of loaf, as you would frost a cake.
8. Bake until potatoes are thoroughly heated, or about 20 minutes.

*Freshly cooked or canned sweet potatoes may be mashed and used.*

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**Baked Pastry Shell**

**DIRECTIONS**

1. Sift before measuring: cake flour, salt, cold shortening.
2. Work into flour with pastry blender, 2 knives or fork.
3. When mixture has the appearance of small peas, gradually stir in: Pet Milk, diluted with water.
4. Roll out on floured board to ½-inch thickness.
5. Line with pastry: tart pans, 4 inches across, 7-inch pie pan, 9-inch pie pan.

Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge. Prick bottom and sides of pastry with fork. Bake in hot oven (425° F.) 10 minutes, or until brown. Cool.

*To Substitute All-Purpose Flour for the Cake Flour, increase the shortening to 2½ tablespoons for 2; ¼ cup for 4 and ½ cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; 4½ teaspoons for 4 and 2 tablespoons for 6.*
**Corn Fritters**

**Directions**
Heat slowly 2 inches of vegetable shortening or lard in kettle or heavy saucepan to 360°F, or until a 1-inch cube of bread will brown in 55 seconds.

Meanwhile, put in mixing bowl:
- prepared biscuit flour*
- sugar
- well-beaten egg
- Pet Milk

Mix together:
- cooked or canned, whole kernel corn, drained

Add to flour, all at once, mixing quickly but thoroughly.

Fold in:
- cold shortening

Drop by teaspoons into hot fat and fry a few at a time until brown. Drain on unglazed paper. Serve at once with Tomato Cream Sauce (See recipe), if desired.

Makes:
- 1 dozen
- 2 dozen
- 3 dozen

*To Substitute All-Purpose Flour for Prepared Biscuit Flour:

<table>
<thead>
<tr>
<th>Sift into bowl</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>sifted, all-purpose flour</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>baking powder</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>salt</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>sugar</td>
<td>1 tsp.</td>
<td>2 teasp.</td>
<td>3 teasp.</td>
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<tr>
<td>cold shortening</td>
<td>1 tabiesp.</td>
<td>2 tabiesp.</td>
<td>3 tabiesp.</td>
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Note: Use this recipe in any altitude up to 3,000 feet. Special recipes adjusted for higher altitudes will be sent on request. State altitude at which you live when writing for high altitude recipes.
TODAY’S DINNER

Pet Fried Chicken*
Mashed Potatoes
Corn Fritters* with
Tomato Cream Sauce*
Lettuce, Radish and Onion Salad
Whole Wheat Bread
Sliced Peaches

*Recipes starred are on this sheet

Pet Fried Chicken

**DIRECTIONS**

Cut into pieces for serving
Put in bowl with Pet Milk
Let soak in milk for 2 hours.
Drain and save milk for gravy.
Sprinkle over chicken
Cook slowly in ½ inch hot shortening, turning frequently, until brown.
Remove chicken to warm platter and keep hot.

**INGREDIENTS**

FOR 2

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>chicken</td>
<td>1½ lbs.</td>
</tr>
<tr>
<td>Pet Milk</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>salt</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>pepper</td>
<td>few grains</td>
</tr>
<tr>
<td>flour</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>salt</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>pepper</td>
<td>few grains</td>
</tr>
<tr>
<td>water</td>
<td>6 teasp.</td>
</tr>
</tbody>
</table>

Tomato Cream Sauce

(Using canned, condensed soup as a base)

**DIRECTIONS**

Melt in saucepan
Add and cook slowly for 5 minutes
Stir in
Heat to boiling point.
Meanwhile, scald over boiling water

**INGREDIENTS**

FOR 2

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>butter or other shortening</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>finely cut onion</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>condensed tomato soup</td>
<td>6 teasp.</td>
</tr>
<tr>
<td>salt</td>
<td>few grains</td>
</tr>
<tr>
<td>pepper</td>
<td>few grains</td>
</tr>
<tr>
<td>Pet Milk</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

Stir hot soup mixture into hot milk. Serve at once. Do not cook after mixing.
Meat and Vegetable Pie

**DIRECTIONS**

Turn on oven and set at hot (425° F.).

Grease a deep pie pan or shallow baking dish measuring about 5 inches across for 2, 7 inches across for 4, 9 inches across for 6.

Melt in saucepan butter or other shortening (2 teasp. for 2, 1 tablesp. for 4, 1 1/2 tablesp. for 6).

Blend in flour, salt, pepper (1 1/4 teasp. for 2, 2 teasp. for 4, 3 teasp. for 6).

Stir in liquid off peas (1/3 cup for 2, 1/2 cup for 4, 3/4 cup for 6).

Boil 2 minutes, stirring constantly.

Then add Pet Milk diced, bologna sausage (1/2 cup for 2, 1/2 cup for 4, 3/4 cup for 6) and cooked or canned peas, drained (3/4 cup for 2, 1 1/2 cups for 4, 2 1/4 cups for 6).

Mix well, put in greased pan.

Roll into sheet to fit dish. Biscuit Topping (See Recipe)

With floured knife, cut and remove 2, 4 or 6 triangles from dough. Put remaining dough on top of meat mixture. Bake until top is browned, allowing 15 min. for 2, 18 min. for 4 and 20 min. for 6.

*Note: Triangles cut from dough may be put on baking sheet and baked as biscuits.

*Diced, cooked or canned corned beef, ham, pork or veal may replace the bologna.
TODAY’S DINNER

Tomato Juice Cocktail
Meat and Vegetable Pie*
Fruit and Vegetable Salad*
Chocolate Pudding

*Recipes starred are on this sheet

Fruit and Vegetable Salad

DIRECTIONS

INGREDIENTS FOR 2 FOR 4 FOR 6
Put in bowl...
shredded lettuce 1/2 cup 1 1/2 cups 2 cups
shredded carrot 3/4 cup 1 1/2 cups 2 cups
diced celery 1/4 cup 1/2 cup 3/4 cup
unpared apple, 1/2 cup 1 cup 1 1/2 cups
cored and thinly sliced
halved, seedless raisins 3 tablesp. 1/2 cup 1/2 cup

Mix lightly, then chill thoroughly.
Meanwhile, mix together...
salt 1/4 teasp. 3/4 teasp. 1 teasp.
sugar 1/4 teasp. 3/4 teasp. 1 teasp.
pepper few grains 3/8 teasp.
vinegar 1 tablesp. 2 tablesp. 3 tablesp.

Add and mix well...
salad oil 1 tablesp. 2 tablesp. 3 tablesp.
Pet Milk 3 tablesp. 1/2 cup 1/2 cup

Then stir into...

Keep chilled until serving time. Then pour dressing over salad mixture and fold over and over until well blended. Serve at once.

Biscuit Topping

DIRECTIONS

INGREDIENTS FOR 2 FOR 4 FOR 6
Sift into bowl...
sifted, all-purpose flour* 1/2 cup 1 1/2 cups 2 cups
baking powder 1 1/4 teasp. 2 1/2 teasp. 3 1/2 teasp.
salt 1/2 teasp. 3/8 teasp. 1/2 teasp.

Work into flour mixture with pasty blender, 2 knives or fork...
cold shortening 2 tablesp. 1/4 cup 1/4 cup
Pet Milk diluted with water 2 tablesp. 1/4 cup 1/4 cup

Stir in with fork...

Turn out dough onto lightly floured board. Knead a few seconds before rolling to fit top of Meat and Vegetable Pie (See Recipe).

*To Substitute Prepared Biscuit Flour for All-Purpose Flour:
Put in bowl...
prepared biscuit flour 1/2 cup 1 1/2 cups 2 cups

Omit baking powder, salt and cold shortening.
Stir in diluted milk and proceed as directed above for all-purpose flour.

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Vanilla Ice Cream with Chocolate Sauce

Made with Ice Cream Powder

Chill until icy cold.
Meanwhile, put in bowl.
Stir in gradually a mixture of.

Chill thoroughly. Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff. Fold into chilled milk mixture. Freeze, without stirring, in automatic refrigerator tray at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt.

*If Jell-O ice cream powder is used, you will need 2½ tablespoons of such powder for 3 and ½ cup for 6.

Chocolate Sauce:

Mix together.
Stir in.
Then add.
Boil until few drops form soft ball when dropped into cold water. Remove from heat.
Stir in.

Serve warm or cold on Vanilla Ice Cream (See Above). This sauce may be stored in a covered jar in the refrigerator for several days to use as needed.
TODAY'S DINNER

Broiled Ham  Baked Tomatoes and Rice*
Buttered Carrots or Squash  Peach Salad
Vanilla Ice Cream with Chocolate Sauce*
Cake or Cookies

*Recipes starred are on this sheet

Baked Tomatoes and Rice

DIRECTIONS  INGREDIENTS  FOR 2  FOR 4  FOR 6

Turn on oven and set at moderately slow (350° F).

Cook until crisp  diced bacon  (4 teasp.  2 1/2 tablesp.  1/4 cup)

Add and cook slowly for 5 minutes  finely cut onion  (1 teasp.  2 tablesp.  3 tablesp.

Dissolve  bouillon cube in hot water  (1/4 cup  1 cup  1 1/4 cubes)

Add bouillon to bacon mixture  Pet Milk cooked rice*  salt  (1/2 cup  3/4 cup  1 cup)

Then add  pepper  (1/2 teasp.  3/4 teasp.  1 1/2 teasp.)

Cook slowly, stirring frequently, until mixture thickens, or about 3 minutes. Let stand.

Cut in halves, crosswise  fresh tomatoes  (2  4  6)

Sprinkle tomato halves with salt  (1/2 teasp.  3/4 teasp.  1 1/2 teasp.)

Cover tomatoes with rice mixture, dividing equally. Put in greased, shallow pan.

Sprinkle tops with grated American cheese or diced packaged variety  (1/4 cup  1/2 cup  3/4 cup)

Bake 15 minutes, or until cheese melts and tomatoes are tender. Serve at once.

*You'll need to cook 1/4 cup rice in 2 cups boiling water and 1/2 teaspoon salt for 2;

1/2 cup rice in 4 cups boiling water and 1 teaspoon salt for 4, and 1/4 cup rice in 6 cups

boiling water and 1/2 teaspoons salt for 6.

Vanilla Ice Cream

Using home ingredients and to be frozen in automatic refrigerator tray

DIRECTIONS  INGREDIENTS  FOR 3  FOR 6

Chill until icy cold  Pet Milk  (3/4 cup  1 1/2 cups)

Beat until very light  egg  (1  2)

Continue beating while adding gradually  sugar  (1/4 cup  1/2 cup)

Salt  (few grains  1/8 teasp.)

Stir in  vanilla  (1 teasp.  2 teasp.)

Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff.

Fold into egg mixture. Freeze, without stirring, in tray of automatic refrigerator at

coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part

ice cream salt.

To Be Frozen in an Ice Cream Freezer:

Beat until very light  egg  (1  2)

Continue beating while adding gradually  sugar  (6 tablesp.  3/4 cup)

Salt  (1/8 teasp.  1/4 teasp.)

Chilled Pet Milk diluted with water  (1 cup  2 cups)

Vanilla  (6 tablesp.  3/4 cup)

Stir in  (1 teasp.  2 teasp.)

Freeze in hand-turned or motor-driven freezer, using a mixture of 8 parts crushed ice
to 1 part ice cream salt. When frozen, remove dasher, drain off excess water and

pack in mixture of 3 parts crushed ice to 1 part ice cream salt. Let stand 1 1/2 to 2

hours to ripen.