Cookies and Candies and Holiday Foods
By Mary Lee Taylor
Dear Friend,

Many things tell you it's holiday time again. The wide eyes of children, staring, enchanted, into shop windows. The happier laughing voices. And the company! People drop in unexpectedly — you have parties. And that means — food!

That's why I'm sure you'll welcome the recipes in this booklet. For instance, when friends drop in you can serve the delicious Brownies, Orange Crunchies and Frosted Spice Cookies pictured on the cover. You can keep the delicious candies on hand for hungry little visitors. You can do part of the preparation for Barbecued Cheese Buns or Supper Spaghetti ahead of time, and serve them later at your evening parties. And if you're puzzled about gifts — remember that homemade cookies or candies are often the most appreciated gift of all!

All of these recipes have been tested in the Pet Milk Kitchens, so you're sure of good results, every time. And I hope you'll use them many times because these foods are not only unusually tempting, but extra-nourishing.

The reason? Pet Milk just naturally adds wholesomeness to foods because it is whole milk, concentrated to double richness, so it supplies twice the protective whole milk substances of ordinary milk.

Keep a supply of Pet Milk on hand for the holiday season, and all year 'round. You'll find it has many uses, just as these recipes have, for every day of the year. You'll find, too, that Pet Milk costs less generally than milk sold in bottles.

I hope this Holiday season will be the happiest you have ever known, and that 1948 will bring you all you wish for.

Sincerely,

Mary Lee Taylor

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Orange Crunchies
(Photograph on front cover)

**DIRECTIONS**

1. Turn on oven; set at moderately slow (350° F.).
2. Sift before measuring .......... **all-purpose FLOUR** {1/2 cup 1 cup
3. Resift with ....................... BAKING POWDER 3/4 teasp. 1 1/2 teasp.
SALT 1/4 teasp. 1/2 teasp.
4. Put into mixing bowl ........... **soft SHORTENING** 3/4 cup 1/2 cup
5. Add gradually, mixing together until light and fluffy ........... **SUGAR** grated ORANGE RIND 3/4 cup 2/3 cup 1/2 teasp. 1 teasp.
6. Beat in vigorously ............... **EGG** 1 (yolk only) 1 (whole)
7. Stir in about half of flour mixture.
8. When smooth, stir in ............ **PET MILK** 2 tablesp. 1/4 cup
9. Add remaining flour.
10. Fold in gradually a mixture of **CORN FLAKES** broken NUTS 1 1/2 cups 3 cups 6 tablesp. 3/4 cup
11. Drop from a teaspoon onto greased baking sheet 2 inches apart. Bake 15 minutes, or until browned. Remove cookies from pan at once.

*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.*

**Vanilla Frosting**

**DIRECTIONS**

1. Put into bowl ..................... **PET MILK** 1 1/2 tablesp. 3 tablesp.
VANILLA 3/4 teasp. 1 1/2 teasp.
SALT few grains few grains
2. Stir in gradually until smooth **powdered SUGAR** 1 cup 2 cups
3. Spread on Spice Cookies (see index).

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**PERFECT PARTY REFRESHMENTS TO SERVE TO A CROWD**

- Big Bowl of Eggnog*
- Orange Crunchies*
- Brownies*
- Spice Cookies* with Vanilla Frosting*

*Recipes are in this book
Holiday Fudge

(Photograph above)

**DIRECTIONS**

1. Mix together in saucepan:
   - **COCOA**
   - **SUGAR**
   - **CORN SYRUP**
   - **PET MILK**
   - **WATER**
   - 6 tablesp.
   - 1 cup
   - 1/2 cup
   - 1/2 cup
   - 9 tablesp.
   - 1 1/2 cups
   - 1/2 cup
   - 3/4 cup
   - 3 cups
   - 3 cups
   - 3/2 cups
   - 6 tablesp.

2. When well blended, cook over low heat, stirring until sugar dissolves. Boil slowly to 232° F., stirring occasionally, or until a few drops form a soft ball when dropped into cold water. Cool at room temperature, without stirring, until lukewarm, or until the hand can be held comfortably on bottom of pan.

3. Add:
   - **SALT**
   - **VANILLA**
   - few grains
   - 1/4 teasp.
   - 1/2 teasp.

4. Beat until candy holds its shape. Pour into greased pan:
   - 9x5 inches
   - 9x9 inches

5. Press into top of fudge the moment it is poured into pan:
   - **WHOLE, BLANCHED ALMONDS**
   - 1 1/2 dozen
   - 3 dozen

6. Have nuts in rows about 1 1/2 inches apart. Cut into squares when cool.

7. Makes:
   - 1 1/2 dozen, 1 1/4-in. pieces
   - 3 dozen, 1 1/2-in. pieces

*1 1/2 cups equal 1 cup plus 2 tablespoons.

**Pecans, walnuts, hazel nuts, cashews, etc., also can be used.

For Plain Fudge, follow recipe for Holiday Fudge, omitting the nuts.

For Heavenly Hash, arrange 8 or 16 quartered marshmallows in bottom of greased pan. Cool and beat Plain Fudge as directed above. Pour over marshmallows and cut into squares when cool.
Spice Cookies
(Photograph on front cover)

**DIRECTIONS**

1. Turn on oven; set at moderate (375°F).
2. Sift before measuring.
3. Resift with.
4. Put into bowl.
5. Add gradually, mixing until light and fluffy.
6. Mix in about ⅓ of flour mixture.
7. Stir in half of.
8. Continue until all flour and milk are used.
9. Turn onto floured board; roll ⅛ in. thick. Cut into stars or other fancy shapes with cooky cutter. Put on greased baking sheet. Bake 10 min., or until lightly browned. If desired, spread with Vanilla Frosting (see index).

**INGREDIENTS**

For 4 dozen For 8 dozen

<table>
<thead>
<tr>
<th></th>
<th>cup</th>
<th>cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>all-purpose FLOUR</td>
<td>1 ½</td>
<td>3</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>1 ½ teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>shortening</td>
<td>⅛ cup</td>
<td>⅜ cup</td>
</tr>
<tr>
<td>sugar</td>
<td>⅓ cup</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>shortening</td>
<td>⅜ cup</td>
<td>⅜ cup</td>
</tr>
<tr>
<td>Pets milk</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
</tr>
</tbody>
</table>

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.

Butterscotch Balls
(Photograph on opposite page)

**DIRECTIONS**

1. Mix together in saucepan.
2. Heat slowly, stirring constantly until sugar is dissolved. Remove from heat; cool thoroughly, but do not chill.
3. Add gradually.
4. Mix until smooth after each addition.
5. Turn out on board which has been sprinkled with.
6. Knead thoroughly with the hands.
7. Shape into balls, rolling each one as it is shaped into.

**INGREDIENTS**

For 3 dozen For 6 dozen

<table>
<thead>
<tr>
<th></th>
<th>cup</th>
<th>cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>brown sugar, lightly packed</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>Pet milk</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>margarine</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>salt</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>powdered sugar</td>
<td>2 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>powdered sugar</td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
</tr>
<tr>
<td>nuts</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
</tbody>
</table>
Brownies
(Photograph on front cover)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 16 bars or squares</th>
<th>For 32 bars or squares</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at moderately slow (350° F.).</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Grease one or two 9-inch square pans.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Sift before measuring.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Resift with.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Put into bowl.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add gradually, mixing until light and fluffy.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Beat egg mixture into shortening mixture.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10. Stir in about 1/3 of flour mixture.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. When smooth, add about 1/2 of.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12. Continue until all flour and milk are used. Put into prepared pan.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13. Sprinkle top with.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14. Bake 25 minutes, or until cake shrinks from sides of pan. Cut while warm into bars 1 1/2 x 3 inches or into 2-inch squares.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*1 cup less 2 tablespoons.

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.

Cocoa

<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. Mix together.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Stir in slowly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Boil and stir 5 minutes.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Add.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Heat thoroughly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Serve hot.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Easy Chop Suey**

**INGREDIENTS**

**FOR 2**

- diced MEAT* in SHORTENING: \(\frac{3}{4}\) cup
- thinly sliced ONIONS: \(\frac{2}{3}\) cup
- diced CELERY: \(1\frac{1}{2}\) cups
- LIQUID off green beans: \(\frac{1}{2}\) cup
- CHOP SUEY SAUCE: \(3\frac{3}{4}\) teasp.
- dark corn SYRUP: 1 teasp.
- SALT: \(\frac{1}{4}\) teasp.

**FOR 4**

- diced MEAT* in SHORTENING: \(1\frac{1}{2}\) cups
- thinly sliced ONIONS: \(1\frac{1}{2}\) cups
- diced CELERY: \(2\frac{1}{2}\) cups
- LIQUID off green beans: \(1\frac{1}{2}\) cups
- CHOP SUEY SAUCE: 2 teasp.
- dark corn SYRUP: 1 teasp.
- SALT: \(\frac{1}{4}\) teasp.

**FOR 6**

- diced MEAT* in SHORTENING: \(2\frac{1}{4}\) cups
- thinly sliced ONIONS: \(2\frac{1}{2}\) cups
- diced CELERY: \(3\frac{3}{4}\) cups
- LIQUID off green beans: \(2\frac{1}{4}\) cups
- CHOP SUEY SAUCE: \(3\frac{1}{2}\) teasp.
- dark corn SYRUP: \(1\frac{1}{2}\) teasp.
- SALT: \(\frac{3}{4}\) teasp.

**DIRECTIONS**

1. Cover; cook slowly 30 min., or until tender and brown.

2. Add...

3. Cover; cook slowly 10 minutes longer.

4. Stir in a mixture of...

5. Add...

6. Boil and stir 2 minutes.

7. Stir in...

8. Heat thoroughly, but do not boil. Serve with boiled rice, spaghetti or macaroni, a mixed green salad and fruit for dessert.

*Beef, veal or lean pork can be used.

**Casserole Potatoes**

**INGREDIENTS**

**FOR 2**

- 1 1/2 pints
- 1 quart
- 1 1/2 quarts

**FOR 4**

- 2 small
- 3 medium
- 2 large

**FOR 6**

- 3 large
- 1 medium
- 1 large

**DIRECTIONS**

1. Turn on oven; set at slow (325° F.).

2. Grease well a shallow baking dish holding about...

3. Put through fine knife of food chopper or grate fine...

4. There should be 1 1/4 cups mixture for 2; 2 1/2 cups for 4 and 3 3/4 cups for 6.

5. Add...

6. Heat to boiling a mixture of...

7. Stir into potato mixture.

8. Put into greased baking dish.

9. Cover and bake about 1 1/2 hours, or until potatoes are tender. Serve from the dish with frankfurters, cabbage slaw and baked apples for dessert.
## Lemon Hard Sauce

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
</tbody>
</table>

1. Put soft BUTTER or margarine into bowl.
2. Beat grated LEMON RIND and SALT until smooth with a spoon, rotary beater or electric beater at low speed.
3. Add PET MILK gradually, beating until light and fluffy.
4. Stir in slowly powdered SUGAR.
5. Add LEMON JUICE.
7. Serve on Jiffy Plum Pudding (see index) or slices of fruit cake.

## Pet Mayonnaise

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
</tbody>
</table>

1. Mix together SALT, PAPRIKA, dry MUSTARD, and PEPPER.
2. Stir in PET MILK.
3. Beat in gradually PET MILK.
4. Stir in SALAD OIL.
6. Keep in covered jar in refrigerator and use as needed.

**Note:** It is best to have ingredients at room temperature when starting to make mayonnaise.

## Chicken or Ham Salad

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>1/4 cup</td>
<td></td>
</tr>
<tr>
<td>6 tablesp.</td>
<td>3/4 cup</td>
<td>1 3/4 cups</td>
</tr>
</tbody>
</table>

1. Mix together diced, cooked CHICKEN or ham, diced CELERY, sliced, stuffed OLIVES or sweet pickles, and PET MAYONNAISE.

**For Tuna or Salmon Salad,** substitute flaked, cooked or canned tuna or salmon for the chicken.
# Roast Chicken With Potato Stuffing

*(Photograph below)*

## INGREDIENTS

<table>
<thead>
<tr>
<th>iname</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>pared POTATOES, quartered in boiling WATER</td>
<td>2 small (1/2 lb.)</td>
<td>4 small (1 lb.)</td>
<td>4 medium (1 1/2 lbs.)</td>
</tr>
<tr>
<td>tiny dry BREAD CUBES</td>
<td>1/4 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>SALT</td>
<td>1/3 teasp.</td>
<td>3/4 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>1/6 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>finely cut ONION</td>
<td>1 1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>powdered SAGE</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>slightly beaten EGG (yolk)</td>
<td>1</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>roasting CHICKEN</td>
<td>2 1/2 lbs.</td>
<td>3 1/2 lbs.</td>
<td>4 3/4 lbs.</td>
</tr>
<tr>
<td>SALT</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
<td>2 tablesp.</td>
</tr>
</tbody>
</table>

## DIRECTIONS

1. Cover; boil until tender.
2. Drain and mash.
3. Put mashed potatoes into bowl with:
   - tiny dry BREAD CUBES
   - SALT
   - PEPPER
   - finely cut ONION
   - powdered SAGE
4. Beat in gradually a mixture of:
   - slightly beaten EGG (yolk)
   - PET MILK
5. Spinkle inside cavity of:
   - roasting CHICKEN
6. With:
   - SALT
7. Fill with mixture; sew cavity together or secure with toothpicks laced with string.
8. Rub outside of chicken with:
   - soft SHORTENING
9. Place chicken on its side in shallow roasting pan.
10. Bake in moderately slow oven (350° F.) about:
    - 1 1/2 hours
    - 2 hours
    - 2 1/2 hours
11. At the end of half of the baking period, turn chicken on other side and finish baking. Remove to warm platter. If desired, garnish with radish roses, bundles of celery strips wrapped in carrot slice, celery leaves and cranberry jelly stars on unpeeled orange slices as photographed.

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**A HOLIDAY FEAST SAVES FOOD, TOO**

- Roast Chicken with Potato Stuffing*
- Carrots or Peas
- Lettuce Wedges with Cranberry Salad Dressing*
- Jiffy Plum Pudding* with Lemon Hard Sauce*

*Recipes are in this book
### Cranberry Salad 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. Chill until icy cold.</td>
<td><strong>PET MILK</strong></td>
<td>$\frac{3}{4}$ cup</td>
<td>$\frac{3}{4}$ cup</td>
<td>$\frac{3}{4}$ cup</td>
</tr>
<tr>
<td>2. Wash, dry on towel, then put through medium knife of food chopper</td>
<td><strong>CRANBERRIES</strong></td>
<td>$\frac{1}{3}$ cup</td>
<td>$\frac{1}{3}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>3. Add</td>
<td><strong>SUGAR</strong></td>
<td>4 teasp.</td>
<td>3 tablesp.</td>
<td>$\frac{3}{4}$ cup</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>$\frac{1}{4}$ teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>WATER</strong></td>
<td>4 teasp.</td>
<td>2 teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>4. Boil 3 minutes, stirring frequently.</td>
<td><strong>SALAD OIL</strong></td>
<td>4 teasp.</td>
<td>2$\frac{1}{2}$ tablesp.</td>
<td>$\frac{3}{4}$ cup</td>
</tr>
<tr>
<td>5. Chill thoroughly.</td>
<td><strong>LEMON JUICE</strong></td>
<td>2$\frac{1}{2}$ teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>6. Stir in</td>
<td><strong>SALAD OIL</strong></td>
<td>4 teasp.</td>
<td>2$\frac{1}{2}$ tablesp.</td>
<td>$\frac{3}{4}$ cup</td>
</tr>
<tr>
<td>7. Whip chilled milk with cold rotary beater, or electric beater at high speed, until light and fluffy.</td>
<td><strong>LEMON JUICE</strong></td>
<td>2$\frac{1}{2}$ teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>8. Add</td>
<td><strong>SALAD OIL</strong></td>
<td>4 teasp.</td>
<td>2$\frac{1}{2}$ tablesp.</td>
<td>$\frac{3}{4}$ cup</td>
</tr>
<tr>
<td>9. Continue whipping until stiff.</td>
<td><strong>LEMON JUICE</strong></td>
<td>2$\frac{1}{2}$ teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>10. Fold into cranberry mixture.</td>
<td><strong>LEMON JUICE</strong></td>
<td>2$\frac{1}{2}$ teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>11. Serve on fruit salads or wedges of lettuce. Makes</td>
<td><strong>LEMON JUICE</strong></td>
<td>2$\frac{1}{2}$ teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
</tbody>
</table>

### Supper Spaghetti

<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. Mix together</td>
<td><strong>condensed cream of</strong></td>
<td>$\frac{1}{3}$ cup</td>
<td>$\frac{1}{3}$ cup</td>
<td>10$\frac{1}{2}$-oz. can</td>
</tr>
<tr>
<td></td>
<td><strong>MUSHROOM</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SOUP</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>PET MILK</strong></td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
</tr>
<tr>
<td></td>
<td><strong>WATER</strong></td>
<td>2 tablesp.</td>
<td>2 tablesp.</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td><strong>grated ONION</strong></td>
<td>1 teasp.</td>
<td>1 teasp.</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>$\frac{1}{4}$ teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>PEPPER</strong></td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td></td>
<td><strong>cooked</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>SPAGHETTI</strong></td>
<td>$\frac{1}{3}$ cup</td>
<td>1$\frac{1}{2}$ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td><strong>drained PEAS</strong></td>
<td>$\frac{1}{2}$ cup</td>
<td>1 cup</td>
<td>1$\frac{1}{2}$ cups</td>
</tr>
<tr>
<td></td>
<td><strong>cooked or canned</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>sliced hard-cooked</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>EGGS</strong></td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td><strong>diced PIMENTO</strong></td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>(can omit)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Add</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Heat slowly, but do not boil. Serve hot.</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

* Noodles or macaroni can replace spaghetti.

** Whole kernel corn, green or lima beans can replace peas.

*** Cooked or canned flaked fish can replace eggs, if you use $\frac{3}{4}$ cup for 2; $\frac{1}{2}$ cup for 4 and $\frac{3}{4}$ cup for 6.
Coconut Patties

(Photograph on page 4)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 3 dozen</th>
<th>For 6 dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Melt in bowl set over hot water</td>
<td><strong>BUTTER or margarine</strong></td>
<td>¼ cup</td>
<td>¼ cup</td>
</tr>
<tr>
<td>2. Stir in slowly</td>
<td><strong>PET MILK</strong></td>
<td>¾ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>3. Blend in gradually</td>
<td><strong>VANILLA</strong></td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>4. Add, about ½ cup at a time</td>
<td><strong>powdered SUGAR</strong></td>
<td>3 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td>5. Mix until smooth and creamy. Using about a teaspoonful for each, shape into patties. Put on waxed paper.</td>
<td><strong>shredded COCONUT</strong></td>
<td>1¼ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>6. Top each patty with strips of</td>
<td><strong>candied or dried FRUIT</strong></td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>7. Chill before serving.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Strips of candied cherries, angelica or pineapple, or dried apricots or prunes can be used to garnish these patties.*

Jiffy Plum Pudding

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at moderately slow (350° F.).</td>
<td><strong>vanilla wafer CRUMBS</strong></td>
<td>1½ pints</td>
<td>1 quart</td>
</tr>
<tr>
<td>2. Grease a baking dish holding about</td>
<td><strong>SUGAR</strong></td>
<td>1½ cups</td>
<td>2¼ cups</td>
</tr>
<tr>
<td>3. Mix together</td>
<td><strong>ALLSPICE</strong></td>
<td>3 tablesp.</td>
<td>4½ tablesp.</td>
</tr>
<tr>
<td>4. Blend in a mixture of</td>
<td><strong>SALT</strong></td>
<td>1 teasp.</td>
<td>1½ teasp.</td>
</tr>
<tr>
<td>5. Mix in</td>
<td><strong>well-beaten EGG YOLK</strong></td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td>6. Fold in</td>
<td><strong>cooking MOLASSES</strong></td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>7. Put into greased baking dish.</td>
<td><strong>PET MILK</strong></td>
<td>1</td>
<td>1 cup</td>
</tr>
<tr>
<td>8. Cover and bake until firm, or about</td>
<td><strong>seedless RAISINS, halved</strong></td>
<td>1 cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td>9. Keep covered and let stand in baking dish 5 minutes before turning out. Serve with Lemon Hard Sauce (see index).</td>
<td><strong>stiffly beaten EGG WHITE</strong></td>
<td>1</td>
<td>2</td>
</tr>
</tbody>
</table>

*Graham cracker crumbs also can be used.*
Barbecued Cheese Buns

(Photograph above)

DIRECTIONS

1. Turn on oven; set at moderately hot (400° F.).

2. Split .......... {SANDWICH BUNS*}

3. Put in shallow baking pan having cut side up.

4. Mix together ......

5. Arrange on buns, using about ¼ cup of mixture for each.

6. Bake on top shelf of oven 7 minutes, or until cheese melts and buns are toasted.

7. Serve with radishes if desired.

*Slices of bread can also be used.

To fix buns ahead of time, combine the above cheese mixture and keep chilled. When ready to use, mix well, arrange on split buns and toast.

To make radish roses as illustrated, cut off the root and with a sharp paring knife score sections of the skin from the tip toward the stem end; loosen the skin nearly to the stem end so that these sections stand out like petals. Chill in ice water until petals curl back slightly.
Eggnog

**DIRECTIONS**

1. Beat until light and fluffy
   - **INGREDIENTS**
   - **FOR 4**
   - **FOR 6**
   - EGGS: 3
   - SUGAR: ⅔ cup
   - SALT: ⅛ teasp.
   - VANILLA: 1½ tablesp.

2. Beat in gradually
   - PET MILK: 2 cups
   - WATER: 1 cup
   - SALT: ½ teasp.
   - VANILLA: 2 tablesp.

3. Continue beating while adding slowly
   - NUTMEG: ½ cup
   - VANILLA: 2 tablesp.

4. Then stir in mixture of
   - PET MILK: 2 cups
   - WATER: 1 cup
   - SALT: ½ teasp.
   - VANILLA: 2 tablesp.

5. Sprinkle with
   - NUTMEG: ½ cup
   - SUGAR: ⅛ cup
   - VANILLA: 2 tablesp.

6. Chill well before serving. Makes about
   - 1 quart
   - 1½ quarts

*If you wish to use alcoholic flavoring in place of the vanilla extract use ½ cup for 4 and ¾ cup for 6.

**Avocado Salad Dressing**

**DIRECTIONS**

1. Put into bowl
   - **INGREDIENTS**
   - **FOR 2**
   - **FOR 4**
   - **FOR 6**
   - mashed AVOCADO,* ¼ cup
   - peeled and seeded SUGAR: ⅔ cup
   - AVOCADO: ⅔ cup
   - SALT: ⅛ teasp.
   - SALT: ⅛ teasp.
   - dry MUSTARD: ⅔ cup
   - dry MUSTARD: ⅛ teasp.
   - PET MILK: 2 tablesp.
   - PET MILK: ¼ cup
   - LEMON JUICE: ⅛ cup
   - LEMON JUICE: ⅛ cup

2. Add
   - SUGAR: ⅔ cup
   - SALT: ⅛ teasp.
   - MUSTARD: ⅔ cup
   - MUSTARD: ⅛ teasp.

3. Stir in
   - PET MILK: 2 tablesp.
   - PET MILK: ¼ cup
   - LEMON JUICE: 2 tablesp.
   - LEMON JUICE: ⅜ cup

4. Then stir in
   - LEMON JUICE: ⅛ cup
   - LEMON JUICE: ⅛ cup

5. Chill thoroughly. Serve on fruit or green salads.

*Mash with a fork until smooth or push through a sieve.

**MEAT-SAVING MEAL SURE TO PLEASE**

- Easy Chop Suey*
- Apple and Cabbage Salad with Pet Mayonnaise*
- Spice Cookies*
- Hot Beverage
*Recipes are in this book

**HERE'S A GOOD MEATLESS SUPPER TO SERVE ANY DAY**

- Supper Spaghetti
- Lettuce Salad
- Toasted Left-Over Bread with Butter Spread*
- Fruit Gelatin with Whipped Lemon Topping*
*Recipes are in this book
### Whipped Lemon Topping

<table>
<thead>
<tr>
<th><strong>DIRECTIONS</strong></th>
<th><strong>INGREDIENTS</strong></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill until icy cold...</td>
<td><strong>PET MILK</strong></td>
<td>{( \frac{1}{4} ) cup}</td>
<td>{( \frac{1}{2} ) cup}</td>
<td>{( \frac{1}{2} ) cup}</td>
</tr>
<tr>
<td>2. Add</td>
<td><strong>granulated SUGAR</strong></td>
<td>1 teasp.</td>
<td>4 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>3. Whip with chilled</td>
<td><strong>LEMON JUICE</strong></td>
<td>{( \frac{1}{2} ) teasp.}</td>
<td>{2 teasp.}</td>
<td>{1 teasp.}</td>
</tr>
<tr>
<td>4. Then add</td>
<td><strong>LEMON RIND</strong></td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
</tr>
<tr>
<td>5. Continue whipping until</td>
<td><strong>grated LEMON</strong></td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
</tr>
<tr>
<td>6. Sprinkle over the top</td>
<td><strong>or lemon extract</strong></td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
</tr>
<tr>
<td>7. Fold in carefully</td>
<td></td>
<td></td>
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</tbody>
</table>

Serve as a topping on beverages, fruit salads, plain cake, pudding or other desserts that will blend with the lemon flavor of this topping.

**Ways to Chill Pet Milk**
1. Put into ice tray of an automatic refrigerator and chill until ice crystals begin to form around the edges.
2. Put into a small bowl and set on the ice, chilling until both bowl and milk are icy cold.
3. Place unopened can of Pet Milk either under the refrigerating unit of an automatic refrigerator or directly on the ice and chill until icy cold—overnight if possible.

### Butter Spread

<table>
<thead>
<tr>
<th><strong>DIRECTIONS</strong></th>
<th><strong>INGREDIENTS</strong></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut in small pieces</td>
<td>**BUTTER or</td>
<td>{( \frac{1}{4} ) pound}</td>
<td>{( \frac{1}{2} ) pound}</td>
<td>1 pound</td>
</tr>
<tr>
<td>and put into mixing</td>
<td><strong>margarine</strong></td>
<td>{( \frac{1}{8} ) teasp.}</td>
<td>{( \frac{1}{4} ) teasp.}</td>
<td>{( \frac{1}{2} ) teasp.}</td>
</tr>
<tr>
<td>bowl ..........................</td>
<td><strong>SALT</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Let stand in warm room</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>until soft enough to stir</td>
<td><strong>PET MILK</strong></td>
<td>{( 6\frac{1}{2} ) tablesp.*}</td>
<td>{( \frac{3}{4} ) cup}</td>
<td>{14(1/2)-oz. can}</td>
</tr>
<tr>
<td>easily with a mixing spoon.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Before adding milk, butter</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>must stir as easily as</td>
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<tr>
<td>mayonnaise (see note).</td>
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</tr>
<tr>
<td>3. Also let stand in warm</td>
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</tr>
<tr>
<td>room ...........................</td>
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</tr>
<tr>
<td>4. Butter and milk will</td>
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<tr>
<td>blend together better if</td>
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<tr>
<td>they are the same</td>
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<td></td>
</tr>
<tr>
<td>temperature.</td>
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</tr>
<tr>
<td>5. Stir milk into soft</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>butter gradually,</td>
<td></td>
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</tr>
<tr>
<td>adding about 2</td>
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</tr>
<tr>
<td>tablespoons at a time</td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>and using a mixing spoon,</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>a rotary beater or electric</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>beater at low speed.</td>
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<td></td>
</tr>
<tr>
<td>When all milk is added,</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>beat vigorously for 1 minute</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>to blend completely.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cover bowl and chill, or</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>pack while soft into</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>straight-sided dish.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Keep chilled when not in</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>use. Serve as a spread on</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bread, sandwiches,</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>toast, pancakes,</td>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>waffles and other hot</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>breads.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Makes a little less than</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>..................................</td>
<td>{( \frac{1}{2} ) pound}</td>
<td>1 pound</td>
<td>2 pounds</td>
<td></td>
</tr>
</tbody>
</table>

*When using \( \frac{1}{4} \) lb. butter, add about 1 teasp. of milk at a time.

**Note:** If kitchen or weather is cool, place bowl containing butter in large bowl or pan half filled with hot water, stirring butter as it softens.
Party Cauliflower

**DIRECTIONS**  
**INGREDIENTS**  
FOR 2  
FOR 4  
FOR 6

1. Separate into flowerets  
   **CAULIFLOWER**  
   1 small head  
   (3/4 lb.)
   1 medium head  
   (1 1/2 lbs.)
   1 large head  
   (2 1/4 lbs.)

2. Cover; boil until tender in  
   **boiling WATER**  
   3/4 cup
   1 cup
   1 1/4 cups
   **SALT**  
   1/4 teasp.
   1/2 teasp.
   3/4 teasp.

3. Drain; save 1/3 cup liquid for 2; 1/2 cup for 4 and 3/4 cup for 6.

4. Turn on oven; set at moderate (375° F.).

5. Grease a shallow baking dish holding about  
   1 1/2 pints  
   1 1/2 quarts  
   2 quarts

6. Melt in saucepan  
   **SHORTENING**  
   2 teasp.
   1 1/2 tablesp.
   2 tablesp.

7. Blend in  
   **FLOUR**  
   1 tablesp.
   2 tablesp.
   3 tablesp.
   **SALT**  
   1/4 teasp.
   1/2 teasp.
   3/4 teasp.
   **PEPPER**  
   few grains
   few grains
   few grains

8. Stir in slowly liquid off cauliflower; boil and stir 2 minutes.

9. Stir in  
   **PET MILK**  
   grated American  
   **CHEESE**  
   1/4 cup
   1/4 cup
   3/4 cup


11. Top with mixture of  
    **soft BREAD CRUMBS**  
    melted BUTTER or  
    margarine  
    1/2 cup
    1/2 cup
    1 cup
    **1/2 tablesp.**
    **1 tablesp.**
    **1 1/2 tablesp.**

12. Bake 20 minutes, or until mixture is bubbly hot and crumbs are brown.

13. Serve hot from the baking dish.

Snowballs

**DIRECTIONS**  
**INGREDIENTS**  
For 2 dozen  
For 4 dozen

1. Put into small saucepan or top of double boiler  
   **PET MILK**  
   **MARSHMALLOWS**  
   1/4 cup
   1/2 cup
   8
   16

2. Cook and stir over boiling water until marshmallows are dissolved. Remove from heat, but let mixture stand in hot water.

3. Dip into mixture, one at a time, using 2 forks  
   **halved MARSHMALLOWS**  
   12
   24

4. Roll in  
   **shredded COCONUT**  
   1 1/4 cups
   3 cups

5. Put onto waxed paper.
Looking at your baby, it may seem a miracle that in such a little while her baby-soft bones have grown strong and straight. It isn’t a miracle at all. It’s due chiefly to the kind of milk she has. The milk she needs, of course, must be easy to digest, supply all of the food substances of whole milk and contain the vitamin D that will enable her to develop sound, straight, strong bones.

Fortunately, you can be sure that your baby gets that kind of milk. Pet Milk is always easy for babies to digest. Every drop is uniformly rich in the food substances of whole milk. And in its sealed container, Pet Milk is as surely safe as if there were no germ of disease in the world.

Yes, and Pet Milk contains pure crystalline vitamin D — the pure form of the sunshine vitamin that all babies must have, in order to develop straight, strong bones, sound teeth, and to make the best of growth.

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