DELICIOUS FOOD
IN THE
Holiday Mood

... with tested recipes and meal plans
by Mary Lee Taylor
My Wish for You...

For the Holiday season and throughout the coming years, I'm wishing you happiness, good health, and the peace of mind and heart that comes from simple, homely things. The gaily-colored curtains at the kitchen windows, the flowers blooming in brightly painted pots on the window sill, the friendly hum of the teakettle, the look of happy expectancy on the faces of the youngsters as they demand to know, "what's for supper, Mom?"

It isn't always an easy task—this day-in and day-out job of keeping home livable, listening sympathetically to all the big and little troubles of everyone in the family, keeping their clothes looking just so, remembering the kind of food each one especially likes. But what a joy it is when you know, deep down, that you are the one who keeps the family ties sturdy and strong... you are the one they hurry home to... you are the reason why home is the best place on earth to be.

And because so many of the most treasured family memories are memories of happy hours spent around the dinner table, I hope you will use Pet Milk and tested Pet Milk recipes often because I know they will help you to make every meal a meal to be remembered.

Sincerely and with every good wish,

Mary Lee Taylor

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SOUP

Basic Cream Soup—for making a variety of vegetable cream soups . . . . 14

MISCELLANEOUS

Chart for Roasting . . . . 15

VEGETABLES

Creamed Vegetables . . . . 12
Potatoes au Gratin . . . . 5
Sweet Potatoes and Apples . . . . 15

Form No. 4198—12-45
**Chocolate Bon Bons**

*Photograph on front cover*

1. Mix together
   - 1/2 cup SUGAR
   - 1/3 cup COCOA
   - 1/2 cup all-purpose FLOUR
   - 1/4 teaspoon SALT
   - 1 slightly beaten EGG
   - 1 cup PET MILK

2. Stir in gradually mixture of
   - 2 tablespoons SHORTENING

3. Add
   - 1 cup PET MILK

4. Place over boiling water; stir and cook 7 minutes after water again starts to boil. Mixture will become thick enough to hold its shape.

5. Remove from heat and stir in
   - 1 teaspoon VANILLA

6. Drop from a teaspoon into a shallow pan containing
   - 1 cup chopped NUTS

7. Roll into balls with fingers until well coated with the nuts.


**Eggnog**

*Photograph on front cover*

1. Beat until light and fluffy
   - 3 EGGS

2. Beat in gradually
   - 1/4 cup SUGAR
   - few grains SALT

3. Beat in slowly
   - 1 1/2 tablespoons VANILLA

4. Then stir in mixture of
   - 1 cup PET MILK

5. Sprinkle with
   - 1/2 teaspoon NUTMEG


Note: If you wish to use alcoholic flavoring in place of the vanilla extract (which is 35% alcohol) this recipe requires 2 cup of such flavoring.

**Cinnamon Crisps**

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

2. Sift together
   - 1 1/2 cups sifted, all-purpose FLOUR
   - 2 teaspoons BAKING POWDER
   - 1/2 teaspoon SALT
   - 1 teaspoon CINNAMON

3. Mix together until light and fluffy
   - 1/3 cup soft SHORTENING
   - 3/4 cup SUGAR

4. Add flour mixture alternately with
   - 1/3 cup PET MILK


Note: You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, a specially adjusted recipe will be sent on request. When writing for adjusted recipe, state altitude at which you live and give name of recipe desired.

**FOOD THAT SAYS "HAPPY HOLIDAYS" WHEN FRIENDS DROP IN**

Eggnog* in a big punch bowl

Thin slices of Easy Fruit Cake*  
Chocolate Bon Bons*  
Date Bars*  
Salted Nuts

*Recipes are in this book
Braised Chicken with Vegetables is a meal-on-a-platter... and what a delicious meal! Even a not-so-young chicken will taste wonderful prepared according to this recipe. Try it soon!

Braised Chicken with Vegetables

(Photograph above)

1. Cut into pieces suitable for serving
   1 3 1/2-pound CHICKEN 6. Add

2. Roll pieces in mixture of
   4 tablespoons FLOUR 4 medium pared POTATOES
   1 3/4 teaspoons SALT (quartered)
   1/8 teaspoon PEPPER 1 cup sliced CARROTS

3. Brown in
   3 tablespoons hot SHORTENING

4. Drain off any fat in pan, then add
   2 1/2 cups boiling WATER

5. Cover and simmer 1 1/2 hours, or until almost tender.

7. Cook 25 minutes longer, or until vegetables are tender.

8. Remove chicken to warm serving dish. Stir into mixture remaining in pan


Note: For superior flavor replace part of the boiling water with liquid drained off the peas.
Waffles

1. Sift into bowl
   1 1/3 cups sifted all-purpose FLOUR
   1 tablespoon SUGAR
   3/4 teaspoon SALT
   2 1/2 teaspoons BAKING POWDER
2. Mix together
   2 well beaten EGG YOLKS
   2/3 cup PET MILK
   2/3 cup WATER
   1/4 cup melted SHORTENING
3. Pour slowly into flour mixture, greased griddle until bubbles appear
4. Fold in brown on other side. Makes about 16 stiffly beaten EGG WHITES

Pour about 1/2 cup batter in center of hot, preheated waffle baker. Close quickly and bake about 4 minutes, or until brown. Makes five 7-inch waffles.

For Pancakes

Reduce shortening in above recipe to 2 tablespoons. Bake on hot, slightly greased griddle until bubbles appear and edges are cooked, then turn and brown on other side. Makes about sixteen 41/2-in. pancakes.

Potatoes au Gratin

1. Cover and boil 10 minutes a mixture of
   3 cups pared, diced POTATOES (1 1/2 lbs.)
   1/4 cup sliced ONION
   1 cup boiling WATER
   1 teaspoon SALT
   1/8 teaspoon PEPPER
2. Turn on oven; set at moderately slow (350° F.).
3. Grease a quart baking dish.
4. Stir until smooth
   1/2 cup PET MILK
   1 tablespoon FLOUR
5. Stir into potato mixture, cook 1 minute. Remove from heat.
6. Fold in
   1/2 cup diced CHEESE*
7. Put into baking dish.
8. Arrange over top
   1/2 cup diced CHEESE*
9. Bake 20 minutes, or until top is lightly browned. Serves 4.

*3/4-lb. package of processed American Cheese is best to use.

Cranberry Slaw

1. Put into bowl and mash
   1/3 cup white CREAM CHEESE (3 ounces)
   1 teaspoon SALT
   few grains PEPPER
2. Stir in gradually
   1/4 cup PET MILK
3. Add
   1 tablespoon VINEGAR
5. At serving time, wash, then dry on towel
   1/2 cup fresh CRANBERRIES
6. Chop, or put through medium knife of food chopper.
7. Fold into mixture of
   2 cups chilled, shredded CABBAGE
   1/2 cup chilled, diced CELERY*

*Diced fresh apple can replace the celery.
**Party Spaghetti**

1. Boil until tender
   - 1 1/2 cups SPAGHETTI* broken in pieces in 6 cups boiling WATER
   - 1 1/2 teaspoons SALT
2. Drain; rinse with hot water.
3. Mix together in saucepan
   - 1 1/4 cups pared, diced APPLE
   - 1/2 cup finely cut ONION
   - 10 1/2-oz. can **condensed TOMATO SOUP**
   - 1/2 cup WATER
4. Cover and boil slowly 10 minutes, or until apple is tender.
5. Stir in a mixture of
   - 1 1/2 tablespoons FLOUR
   - 1 teaspoon SALT
   - 1/8 teaspoon PEPPER
   - 2 tablespoons WATER
6. Boil 2 minutes; add spaghetti and
   - 1 1/2 cups diced American CHEESE (1/2 lb.)
7. Stir and heat slowly until cheese melts.
8. Then stir into
   - 1/2 cup hot PET MILK

**Variations:**
* Macaroni can replace the spaghetti.
**Tomato puree can replace the soup.

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**Pet Cocktail Sauce**

(for shrimps, lobster, oysters, etc.)

1. Chill until icy cold
   - 1/3 cup PET MILK
2. Mix together
   - 1/4 cup CATSUP
   - 1 teaspoon WORCESTERSHIRE SAUCE
   - 2 teaspoons HORSE-RADISH
   - 1/4 cup bottled SALAD DRESSING
   - 1/3 teaspoon SALT
   - 1 1/2 tablespoons finely cut PARSLEY
3. Whip chilled milk with rotary beater, or electric beater at high speed, until light and fluffy.
4. Add
   - 2 teaspoons LEMON JUICE
5. Continue whipping until stiff. Then fold in catsup mixture. Serve on chilled shrimps, lobster, crabmeat, oysters, etc. Serves 4.

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**Mince Pudding**

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a quart baking dish.
3. Break into pieces
   - 1 package MINCEMEAT (9 ounces)
4. Add
   - 1 cup WATER
5. Stir and cook very slowly until smooth.
6. Mix together thoroughly
   - 1 well beaten EGG YOLK
   - 2/3 cup PET MILK
   - 1/4 cup SUGAR
   - 1/8 teaspoon SALT
   - 3/4 cup soft BREAD CRUMBS (day-old)
7. Fold in
   - 1 stiffly beaten EGG WHITE
A DELICIOUS DINNER
FOR “THE DAY AFTER”

Turkey Squares*
Baked Sweet Potatoes
Creamed Cauliflower
(see Creamed Vegetables*)
Lettuce with Cooked Salad
Dressing*
Creamy Rice Pudding*

*Recipes are in this book

Turkey Squares are baked slices of a juicy, tender turkey mixture topped with a thin layer of cranberry sauce. Truly a feast made from left-overs. Perfect for a Holiday party.

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**Turkey Squares**

1. Turn on oven; set at moderately slow (350° F.).
2. Grease an 8-in. square pan.
3. Soak in a bowl
   - 4 cups 1/2-inch BREAD CUBES
   - 2/3 cup PET MILK
   - 1/3 cup WATER
4. Add and mix well
   - 1 well beaten EGG
   - 1/2 teaspoon SALT
   - 1/8 teaspoon PEPPER
   - 2 cups ground, cooked TURKEY*
   - 1/4 cup finely cut ONION
5. Spread in pan. Bake 35 minutes; then cover with
   - 1 cup drained CRANBERRY SAUCE**

**Variations:**
* Left-over cooked chicken, beef, veal, lamb or pork or canned lunch meat can replace the turkey.
**Thin slices of canned cranberry sauce or drained apple sauce can also be used.

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**Cocoa**

1. Mix together
   - 2 1/2 tablespoons COCOA
   - 2 1/2 tablespoons SUGAR
   - 1/8 teaspoon SALT
2. Stir in slowly, then boil 5 min.
   - 1 1/3 cups boiling WATER
3. Add and heat thoroughly
   - 1 1/3 cups PET MILK
4. Just before serving, stir in
   - 1/2 teaspoon VANILLA
5. Serves 4.
Easy Fruit Cake

1. Turn on oven; set at slow (325° F.).
2. Grease a loaf pan 9 x 5 x 3 inches deep or a 7 1/2-inch tube pan.
3. Cover bottom of pan with greased paper which has been cut to fit.
4. Put through medium knife of food chopper
   3 1/2 dozen GRAHAM CRACKERS
   (2 1/2 inches square)
   There should be 3 1/2 cups crumbs.
5. Mix thoroughly into crumbs
   1/4 teaspoon BAKING SODA
   2 teaspoons BAKING POWDER
   1 teaspoon ALLSPICE
   1/4 teaspoon SALT
7. Pare and core
   3 small APPLES
8. Wash, dry and remove pits from
   1 cup dried PRUNES
   (1/3 lb.)
9. Grind apples, prunes and
   1 cup seedless RAISINS
   1/2 cup shelled NUTS
10. Add to fruit mixture
    1/2 cup PET MILK
    1 well beaten EGG
    1/4 cup SUGAR
    1/2 cup dark cooking MOLASSES
    1 teaspoon grated ORANGE RIND
11. Add crumb mixture in thirds, mixing quickly but thoroughly. Put in greased pan. Bake on oven shelf slightly below center 1 1/4 hours, or until firm to the touch. Remove from oven and let stand in pan 5 minutes before turning out. Makes 2 3/4 pounds. Garnish, if desired, with candied cherries, cut to resemble flowers, and nuts.

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.

Date Bars

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a shallow pan about 10 x 13 inches.
3. Sift before measuring
   1 cup all-purpose FLOUR
4. Resift with
   1 teaspoon BAKING POWDER
5. Mix together
   1 1/2 cups finely cut, pitted DATES*
   2 cups finely cut NUTS
   (1/2 lb.)
   1 tablespoon FLOUR
6. Beat until light
   2 EGGS
7. Add gradually while beating
   2/3 cup SUGAR
8. Stir in mixture of
   1/4 cup PET MILK
   3/4 teaspoon VANILLA
9. Add flour mixture all at once, beating quickly but thoroughly.
10. Fold in floured fruit mixture. Spread in prepared pan. Bake 30 minutes, or until cake is firm to the touch. Cut into bars 1 x 4 inches. Makes about 5 dozen.

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.
Butter Spread

1. Cut into small pieces; put into bowl
   1/4 pound BUTTER
   or fortified margarine
   1/8 teaspoon SALT

2. Let stand in warm room until soft enough to stir easily with a mixing spoon. Before adding milk, butter must stir as easily as mayonnaise (see note).

3. Also let stand in warm room
   6 1/2 tablespoons PET MILK
   Butter and milk will blend together better if they are the same temperature.

4. Stir milk into soft butter gradually, adding about 1 tablespoon at a time and using a mixing spoon, a rotary beater or electric beater at low speed. When all milk is added, beat completely. Cover bowl and chill, or pack while soft into straight-sided dish. Keep chilled when not in use. Serve as a spread on bread, pancakes, waffles, biscuits, muffins, French toast, etc. Makes a little less than 1 cup or a little less than 1/2 pound.

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.

Holiday Hash

1. Cook 5 minutes
   2/3 cup sliced, fresh MUSHROOMS* in 1 tablespoon SHORTENING

2. Add
   1 1/3 cups diced, cooked POTATOES
   1 1/3 cups diced, cooked MEAT**
   2 teaspoons finely cut ONION
   2/3 cup PET MILK
   3 tablespoons MEAT STOCK***
   1/2 teaspoon SALT
   few grains PEPPER

3. Cook slowly, stirring frequently until mixture thickens, or about 7 minutes. Serve at once. Serves 4.

VARIATIONS:

* Diced celery can replace the mushrooms.
** Left-over roast chicken, turkey or duck or cooked beef, pork, veal or lamb can be used.
***Left-over gravy or water can replace the meat stock.

Pilgrim Stuffing

1. Cook and stir until brown
   1/4 lb. PORK SAUSAGE

2. Add
   1/4 cup finely cut ONION
   1 cup grated raw SWEET POTATO

3. Cover; cook slowly 5 minutes longer.

4. Mix in
   2 cups cooked RICE
   1/2 cup PET MILK
   1 3/4 teaspoons SALT

5. Spoon lightly into a 5-lb. chicken or duck and fasten cavity. Bake in slow oven (300° F.) 2 1/2 hours, or until tender. Double the amount of stuffing for a 12-lb. turkey.

*1/2 teaspoon poultry seasoning can replace marjoram, sage and thyme.
Sunshine Chiffon Pie adds a cheerful note to any occasion with its bright garnish of fresh orange sections and its creamy rich melt-in-your-mouth filling. And anyone can make it!

**Sunshine Chiffon Pie**

1. Chill until icy cold
   - 1/2 cup PET MILK
2. Rub a deep 7-inch pie pan with
   - 2 teaspoons soft BUTTER or fortified margarine
3. Roll into fine crumbs
   - 6 GRAHAM CRACKERS* 2 1/2 inches square
   - There should be 1/2 cup crumbs.
4. Mix with crumbs
   - 1 teaspoon grated ORANGE RIND
5. Save 3 tablespoons crumb mixture.
6. Press remaining crumbs on bottom and sides of greased pan. Chill.
7. Soften
   - 1 tablespoon plain, unflavored GELATIN in 1/4 cup cold WATER
8. Mix together
   - 1 slightly beaten EGG
   - 1/4 cup SUGAR
9. Stir and cook over boiling water until slightly thickened.
10. Add softened gelatin; stir until dissolved.
11. Remove from heat, cool slightly, then add
   - 1/2 cup cut-up ORANGES
12. Chill until syrupy.
13. Whip chilled milk with rotary beater, or electric beater at high speed, until stiff. Fold into chilled gelatin mixture. Put into pan. Sprinkle with reserved crumbs.
14. Garnish with additional orange sections if desired. Chill until firm.

*Vanilla wafer crumbs can replace graham cracker crumbs if orange rind in crumb mixture is omitted.

NEW YEAR'S SUPPER PARTY THAT'S EASY TO SERVE

- Party Spaghetti*
- Chicken Salad*
- Celery Olives
- Hot Rolls Butter Spread*
- Sunshine Chiffon Pie*
- Hot Coffee

*Recipes are in this book
Whipped Topping
(using lemon juice)

1. Chill until icy cold
   1/3 cup PET MILK*
   (See ways to chill Pet Milk)
2. Add
   4 teaspoons granulated SUGAR
3. Whip with rotary beater, or electric beater at high speed, until fluffy.
4. Then add
   2 teaspoons LEMON JUICE
5. Continue whipping until stiff.
6. Sprinkle over the top
   1/8 teaspoon LEMON EXTRACT
   or 1/2 teaspoon grated lemon rind

*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 right 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.

Holiday Salad Dressing

1. Mix together
   1 teaspoon SALT
   1/4 teaspoon dry MUSTARD
   1/2 teaspoon PAPRIKA
   2 tablespoons FLOUR
2. Stir in gradually
   1 cup TOMATO JUICE
   2 tablespoons VINEGAR
3. Stir and boil 2 minutes.
4. Then stir into
   1 slightly beaten EGG
5. Stir and cook 2 minutes over very low heat.
6. Chill; then stir into
   1/3 cup cold PET MILK
7. Mix in
   1 tablespoon SALAD OIL
8. Keep chilled until needed. Serve on vegetable or green salads. Makes 1 1/2 cups.

Note: This dressing can be stored in a covered container and kept in the refrigerator for several days.

Toasted Cheese Cases

1. Turn on oven; set at hot (425° F.).
2. Mash with a fork
   1/2 cup soft, yellow CHEESE* (1/4 lb.)
3. Add gradually, mixing until smooth
   2 1/2 tablespoons PET MILK
   1/8 teaspoon SALT
4. Remove crusts from
   4 slices BREAD (1 3/4 in. thick)
5. Hollow out with a sharp knife, leaving a 1/4-in. edge on sides and bottom.
6. Spread cheese on inside and outside, leaving bottom plain. Put on flat, greased baking sheet. Brown in oven 5 minutes, or until edges are lightly browned.
7. Fill with Creamed Meat, Fish or Vegetable (see index).

*Cheese that comes in jars is best to use in this recipe.
Basic White Sauce
(for creaming a variety of vegetables, meat, eggs or fish)

1. Melt in saucepan
   1 tablespoon MEAT DRIPPINGS
   or other shortening

2. Blend in
   2 tablespoons FLOUR
   1/2 teaspoon SALT
   few grains PEPPER

3. Stir in
   1/2 cup WATER
   or vegetable liquid or meat broth

4. Stir and boil 2 minutes.

5. Then stir in
   1/2 cup PET MILK

Creamed Vegetables
*Cabbage, carrots, cauliflower, celery, green beans, lima beans, mushrooms,
onions, potatoes, broccoli, Brussels sprouts, parsnips, peas, salsify or oyster plant, turnips, wax beans or a mixture of these can be used.

Creamed Meat
Add 2 cups diced, cooked or canned meat to the sauce at serving time. Heat thoroughly, but do not boil. Serve at once. Serves 4.

Creamed Eggs

Creamed Fish
Add 2 cups flaked, cooked or canned fish to the sauce at serving time. Heat thoroughly, but do not boil. Serve at once. Serves 4.

Creamy Rice Pudding

1. Mix together
   2 tablespoons SUGAR
   1/2 teaspoon CINNAMON
   1/2 teaspoon SALT
   1/4 cup dark cooking MOLASSES
   1 1/2 cups WATER
   1/3 cup seedless RAISINS

2. Add
   1/3 cup washed RICE

3. Cover and cook over boiling water 1 1/4 hours, stirring occasionally, or until rice is almost tender.

4. Stir in
   1 1/2 cups PET MILK

5. Cover and cook 15 minutes longer, stirring several times, or until thick and creamy. Keep covered until ready to serve warm or cold. Serves 4.

Hard Sauce

1. Cream until soft
   2 tablespoons BUTTER
   or fortified margarine

2. Add gradually, mixing thoroughly after each addition
   6 tablespoons powdered SUGAR

3. Stir in, a teaspoonful at a time
   1 tablespoon PET MILK

4. Beat until very light.

5. Flavor with
   1/2 teaspoon VANILLA

6. Chill before serving on slices of Easy Fruit Cake (see index) or other holiday desserts. Serves 4.
FOR PARTY OR FAMILY
THIS MEAL IS TOPS
Noodle Cheese Ring*
filled with Creamed Peas
and Carrots
(see Creamed Vegetables*)
Glazed Apple Wedges
Grapefruit Salad with
Holiday Salad Dressing*
Rolls Butter Spread*
Easy Fruit Cake*
with Hard Sauce*
*Recipes are in this book

Noodle Cheese Ring makes its bow filled with creamed vegetables and
garnished with glazed apple wedges. A happy sight for a hungry
man and a happy idea for a busy hostess.

Noodle Cheese Loaf

1. Grease a loaf pan 8 x 4 x 3 inches deep.
2. Boil until tender
   1 1/3 cups broken NOODLES*
   1/4 inch wide
   in 4 1/2 cups boiling WATER
   1 teaspoon SALT
3. Drain.
4. Turn on oven; set at moderately slow (350° F.).
5. Cook slowly 5 minutes
   2 tablespoons finely cut ONION
   in 2 tablespoons SHORTENING
6. Add drained noodles and mixture of
   1 slightly beaten EGG
   2/3 cup PET MILK
   3 tablespoons WATER
   1/2 teaspoon dry MUSTARD
   1 teaspoon SALT
   few grains PEPPER
   1 1/2 cups diced, American CHEESE
   (1/2-lb. pkg.)
7. Pour into prepared pan. Bake 45 minutes, or until firm. Loosen
   noodle mixture from sides of pan with knife. Let stand in pan 5
   minutes. Turn out and serve with
   Creamed Meat, Fish or Eggs (see

For Noodle Cheese Ring
(Photograph above)
Pour noodle mixture into greased 7-
inch ring mold and bake as directed
above for 30 minutes, or until firm.
Fill center with Creamed Meat, Fish
or Eggs (see index). Serves 4.
*1/2 cup broken macaroni or spaghetti can
replace noodles.
Cooked Salad Dressing

1. Mix together
   2 tablespoons.......................... SUGAR
   1/2 teaspoon............................ SALT
   1/2 teaspoon............................ dry MUSTARD
   2 tablespoons.......................... FLOUR

2. Stir in
   1 well beaten EGG

3. Then add
   1/4 cup................................. WATER
   1/4 cup................................. VINEGAR

4. Place over boiling water. Stir and cook until very thick.

5. Cool slightly, then stir in
   1/2 cup................................. PET MILK


For Chicken Salad
Mix 2 cups diced, cooked chicken, 1 cup diced celery and 1/4 cup sliced, stuffed olives or sweet pickles with 3/4 cup of this dressing. Serves 4.

For Ham Salad
Substitute diced, boiled or baked ham for the chicken in above recipe. Serves 4.

For Potato Salad
Mix 2 cups diced, cooked potatoes with 1 cup diced celery, 1 tablespoon finely cut onion, 1/4 cup finely cut sweet pickles and 3/4 cup of this dressing.

Basic Cream Soup
(for making a variety of vegetable cream soups)

1. Cook in saucepan 5 minutes
   1 1/2 tablespoons finely cut ONION
   in 1 tablespoon SHORTENING

2. Blend in
   1 1/2 tablespoons....................... FLOUR
   1/2 teaspoon............................ SALT
   few grains.............................. PEPPER

3. Stir in slowly and boil 2 minutes
   1 cup................................. VEGETABLE LIQUID

4. Add
   1 cup................................. PET MILK
   2/3 cup................................. strained VEGETABLES*
   cooked or canned

*Peas, green beans, asparagus, lima beans, celery, carrots, potatoes, whole kernel corn, cabbage, onions and spinach, rubbed through a sieve, can be used. Cream style corn can be used just as it comes from the can. Cooked or canned mushrooms, finely chopped, can also be substituted for the strained vegetables, if mushroom liquid replaces vegetable liquid.

Chocolate Sauce

1. Mix together
   1/2 cup................................. SUGAR
   1/4 cup................................. COCOA

2. Stir in
   2 tablespoons.......................... WATER

3. Then add
   1 1/2 tablespoons....................... CORN SYRUP

4. Boil until a few drops form a soft ball when dropped into cold water. Remove from heat.

5. Stir in
   1/3 cup................................. PET MILK
   1/2 teaspoon............................ VANILLA

6. Serve warm or cold. Makes about 2/3 cup. This sauce can be stored in a covered jar in the refrigerator for several days to use as needed.
Sweet Potatoes and Apples

1. Boil in their skins until tender
4 medium SWEET POTATOES in 3 cups boiling WATER
2. Remove skins; mash potatoes.
3. Turn on oven; set at moderately slow (350° F.).
4. Grease a quart baking dish.
5. Mix into mashed sweet potatoes
   1/2 cup PET MILK
   3/4 teaspoon SALT
   1 tablespoon melted BUTTER or fortified margarine
6. Arrange in alternate layers with
   2 cups thinly sliced APPLES*
   3 tablespoons SUGAR or corn syrup or honey
   Have a layer of the apple mixture on top.
7. Arrange on apples bits of
   2 teaspoons BUTTER or fortified margarine
8. Cover and bake 35 minutes, or until apples are tender. Serves 4.

*1 1/2 cups cut-up, peeled oranges or grapefruit can be used in place of the apples.

Baking Directions for Holiday Bird or Meat
(at room temperature, stuffed, and ready for baking)

<table>
<thead>
<tr>
<th>Weight</th>
<th>Oven Temperature</th>
<th>Length of Baking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 1/2-lb. Chicken</td>
<td>350° F.</td>
<td>40 minutes per lb.</td>
</tr>
<tr>
<td>3 1/2-lb. Guinea Hen</td>
<td>350° F.</td>
<td>40 minutes per lb.</td>
</tr>
<tr>
<td>5-lb. Chicken</td>
<td>325° F.</td>
<td>40 minutes per lb.</td>
</tr>
<tr>
<td>5-lb. Duck</td>
<td>325° F.</td>
<td>40 minutes per lb.</td>
</tr>
<tr>
<td>5-lb. Goose</td>
<td>325° F.</td>
<td>30 minutes per lb.</td>
</tr>
<tr>
<td>8-lb. to 12-lb. Turkey</td>
<td>325° F.</td>
<td>25 minutes per lb.</td>
</tr>
<tr>
<td>12-lb. to 18-lb. Turkey</td>
<td>300° F.</td>
<td>18 to 20 minutes per lb.</td>
</tr>
<tr>
<td>3 1/2-lb. Breast or Shoulder of Lamb</td>
<td>300° F.</td>
<td>45 minutes per lb.</td>
</tr>
<tr>
<td>3-lb. Pork Shoulder</td>
<td>350° F.</td>
<td>45 minutes per lb.</td>
</tr>
<tr>
<td>3 1/2-lb. Breast or Shoulder of Veal</td>
<td>300° F.</td>
<td>45 minutes per lb.</td>
</tr>
<tr>
<td>2 1/2-lb. Spareribs</td>
<td>350° F.</td>
<td>40 minutes per lb.</td>
</tr>
<tr>
<td>2-lb. Pork Tenderloin, cut with pocket</td>
<td>350° F.</td>
<td>40 minutes per lb.</td>
</tr>
</tbody>
</table>

*Youngsters giving a party? Here's a line-up they'll like . . .
Chicken Salad sandwiches, ice cream, Cinnamon Crisps, and Cocoa. Recipe for Cinnamon Crisps on page 3.

*Holiday breakfast parties are fun! Serve grapefruit halves garnished with orange sections, Waffles with Butter Spread, Holiday Hash or Creamed Ham and cups of steaming coffee.

*For a luscious Holiday dessert, serve just a spoonful of claret or port wine over vanilla ice cream.

*Gravy left over from the Christmas dinner? Don't throw it away. It will add delicious flavor to soup and it will help give just the right consistency to turkey hash.

*In making stuffing or dressing for turkey, chicken, duck, goose or any kind of meat, use double-rich Pet Milk just as it comes from the can—instead of the usual egg. Your stuffing will be extra-tender, moist and delicious-tasting.
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