Refreshig Summer Drinks

DRINKS... so pleasing to see, so easy to take that you’ll be proud to serve them—so delightful to taste that you’ll want them often—so good for you that each one adds to your better health—so easily prepared that they’re never a task—what a priceless combination!

For children after play—for everybody after work or exercise—for all the family, or for guests, Pet Milk with fruit juices makes perfect drinks.

“Use more milk”—“Use more fruit.” These directions are unanimously approved by all who know the rules of health. You accomplish both when you satisfy a summer thirst with the delightful combination of Pet Milk and fruit juices. The quality of the milk makes the blending possible.

.. PET MILK ..

WITH ORANGE, LOGANBERRY OR GRAPE JUICE

| ½ cup juice (the bottled juices serve) | ¼ cup Pet Milk |
| ¼ cup water |

Sugar to taste

WITH LEMON JUICE

(Must be thoroughly shaken)

| 2 tablespoons lemon juice | ½ cup Pet Milk |
| 2 tablespoons sugar | ½ cup water |
WITH PRUNE JUICE

½ cup prune juice  
1 teaspoon lemon juice  
1 teaspoon sugar  

⅓ cup Pet Milk  
⅓ cup water  

The juice obtained by slowly boiling ½ pound of prunes in 3 cups of water for a half hour is suitable for this formula. The lemon juice may be omitted.

Directions for Mixing

Mix the fruit juice, sugar, Pet Milk, and water. Add cracked ice. Shake. (A Mason jar will serve.)

BLACK COW

Pour Pet Milk over cracked ice in glass until glass is ¼ full. Fill to top with Sarsaparilla Soda and stir thoroughly.

ICED CHOCOLATE

2 squares bitter chocolate  
⅛ cup sugar  

2 cups boiling water  
2 cups Pet Milk  
Few grains salt  

Melt chocolate in pan over hot water; add sugar, salt and gradually one cup of boiling water. Stir until smooth then place pan directly over fire and boil one minute. Add Pet Milk and remaining boiling water.

PINEAPPLE EGG NOG

1 egg  
⅓ cup Pet Milk  
⅓ cup water  

¼ cup pineapple juice  
Speck salt  
Nutmeg  

Mix ingredients and beat until light. The nutmeg is best sprinkled on the top.
Frozen Desserts

IN all those desserts where recipes call for cream or double cream, Pet Milk will give results that will surprise you most agreeably. It gives a texture and flavor that leaves nothing to be desired. It shows a saving in cost that you will very much appreciate.

At Less Than Half the Cost of Cream

Pet Milk has the same degree of richness (milk solids) as ordinary cream. But it is a more wholesome richness. It is not richness in butterfat alone, but richness in all the elements that make milk “Nature’s most perfect food.”

You can have a food value in your ice creams that cream will not give—the “whole milk” richness that is important. Your children can have all the ice cream they want, when it’s made with Pet Milk. It is good for them.

To Whip Pet Milk

Chill Pet Milk thoroughly. Pour into a bowl set in a pan of ice and beat with Dover egg beater.

NOTE: The milk must be very cold before it will whip and a small quantity whips more readily than a large one.

The following method has also been found effective: Place the unopened can of milk in a pan and cover with cold water. Heat to the boiling point. Remove can and chill quickly and thoroughly. Pour part of the milk into a bowl which is surrounded with ice and salt.
COCOA ICE CREAM

4 tablespoons cocoa  1 egg
3/4 cup sugar  1 tablespoon butter
1 teaspoon flour  1 teaspoon vanilla
1 1/2 cups boiling water  2 cups Pet Milk

Rub cocoa, sugar and flour together until smooth. Add boiling water and stir to blend well. Cook slowly 5 minutes. Pour cocoa mixture over well beaten egg and stir vigorously to prevent curdling. Return to double boiler, add butter and cook 2 minutes longer. Cool, add vanilla and Pet Milk. Chill and freeze.

FROZEN DESSERTS can be frozen in the frost units of an electric refrigerator or they can be packed and not turned. When packed use three parts ice to one part salt and let stand from three to five hours, repacking when necessary.

PINEAPPLE DELIGHT

2 egg whites  1 cup finely shredded pineapple
1 cup Pet Milk  1/2 cup confectioners' sugar

Mix fruit and sugar. Whip Pet Milk and egg whites until as stiff as possible with a Dover egg beater in a bowl set in a pan of ice. Add two mixtures. The Pet Milk and egg whites should be thoroughly chilled and the fruit should be made into as fine a pulp as possible. Freeze.

FRESH FRUIT MOUSSE

2 cups Pet Milk  3/4 cup sugar
White of one egg  2 cups crushed fruit

Chill Pet Milk thoroughly. Add egg white and beat with Dover egg beater until stiff in a bowl set in a pan of ice. Beat in sugar and fruit. Freeze.
ORANGE MILK SHERBET

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\begin{align*}
\frac{3}{4} \text{ to } 1 \text{ cup Pet Milk} & \quad \text{Few grains salt} \\
(1 \text{ cup makes a mild } & \quad \frac{1}{2} \text{ cup water} \\
\text{flavored sherbet}) & \quad 1 \text{ cup orange juice} \\
1 \text{ cup sugar} & \quad 1 \text{ tablespoon lemon juice}
\end{align*}
\]

Pour Pet Milk into ice cream can and chill in refrigerator or a pan of chopped ice. Boil sugar, salt, and water until there is 1 cup of syrup. Add orange and lemon juice and chill. Pour orange juice into the milk. Freeze.

**NOTE:** Serve this Orange Milk Sherbet in cantaloupe halves.

SULTANA NUT PARFAIT

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\begin{align*}
\frac{1}{2} \text{ cup brown sugar} & \quad 2 \text{ egg whites} \\
\frac{1}{4} \text{ cup water} & \quad \text{Speck salt} \\
2 \text{ teaspoons gelatin} & \quad 1 \text{ teaspoon vanilla} \\
2 \text{ tablespoons cold water} & \quad \frac{1}{2} \text{ cup raisins} \\
1 \text{ Cup Pet Milk} & \quad \frac{1}{2} \text{ cup nuts}
\end{align*}
\]

Make a syrup by boiling the sugar and water to the thread stage, add gelatin softened in cold water and pour slowly, while beating in the Pet Milk and egg white which have been whipped together until stiff. Add salt, vanilla, raisins and nuts. Freeze in the frost unit without stirring.

*Pet Milk adds a lot to these*

Sandwich Fillings

**CHOCOLATE SANDWICHES**

Melt sweet chocolate, cool slightly, add Pet Milk slowly until of the right consistency for spreading. Then spread on thin slices of white bread, sprinkle salted nuts over the chocolate.
HAM AND CHEESE ON RYE

Cream grated American cheese with Pet Milk, add ground boiled ham, chopped parsley and season to taste; spread between slices of buttered rye bread.

RAISIN NUT SANDWICHES

To half a cupful of seedless raisins, put through a food grinder, add one quarter cupful of chopped nut meats, two tablespoons Pet Milk, and two tablespoons powdered sugar. Blend well before spreading.

PEANUT BUTTER SANDWICHES

Cream peanut butter with Pet Milk and spread on one slice of toasted raisin bread, cover with another slice of toast and spread this slice with currant jelly, cover with a third slice of raisin toast.

Nothing But Pure Milk

PET MILK is pure, fresh milk, concentrated—made more than twice as rich as ordinary milk by removing sixty per cent of the water. Nothing is added to it. The concentrated milk is put in sealed cans, while it is fresh and sweet, and sterilized. The sterilization makes it free from everything that could destroy its freshness. The sealed can brings Pet Milk to your pantry as fresh and sweet as when it left the farm—as surely safe as if there were no disease in the world.

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PET MILK COMPANY
(Originators of Evaporated Milk) 836 Arcade Bldg., St. Louis, Mo.
Easy to make . . .
. . . easy to take

The juicer and shaker pictured below—a little ice—
oranges or lemons or
any of the bottled
juices—Pet Milk
from your pantry
shelf—a shake or
two—and there are
the drinks you want
for summer days.