Dinner's Ready with time to spare

... with these recipes
for 2 or 4 or 6

By Mary Lee Taylor
Dear friend,

Dinnertime never seems to come too soon for a hungry family—but for you, with so many other things to do, it must sometimes seem that they've hardly finished one meal before it's time to start the next. That's why I think you'll like the recipes in this new book. They really will help you have dinner ready with time to spare!

There's another reason, too, why you'll like these good things made with Pet Evaporated Milk. Used undiluted, Pet Milk adds rich flavor and extra nourishment in many dishes. And, when you mix Pet Milk half-and-half with water, it's rich whole milk that costs less generally than any other form of whole milk.

I hope you'll try these recipes soon—I know you'll find them time-savers for you and good eating for your family. And I hope you'll listen every Saturday morning for my new Recipe of the Week and a new story about Jim and Sally Carter.

Sincerely,

Mary Lee Taylor

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"PET" is the registered trade-mark of Pet Milk Company
Ripe Olive Tuna Ring
(Photograph on front cover)
Foods folks like best in one tempting dish

Directions

1. Turn on oven and set at hot (425).
2. Put into a bowl: {BISCUIT MIX {3/4 cup {1 1/2 cups {2 1/4 cups
3. Stir in with a fork a {PET Evaporated MILK {2 1/2 tablesp. {1/4 cup {1/4 cup {1/4 cup {1/4 cup
   mixture of: ...................
4. Turn out on lightly floured board and knead lightly 10 times. Roll 1/2 inch thick. Cut into 6 or 12 or 18 rounds with floured 2-inch cutter. Place close together on greased baking sheet to form a ring.
5. Brush tops of biscuits with: ............ {PET Evaporated MILK {1 teasp. {2 teasp. {1 tablesp.
6. Bake on oven rack slightly above center 10 minutes, or until light brown.
7. While biscuits bake, heat in a saucepan until steaming hot, a mixture of: .................
   {canned cream of MUSHROOM SOUP
   {PET Evaporated MILK
   {canned TUNA, broken in pieces
   {sliced, RIPE OLIVES
   {canned PEAS, drained
   {1/3 cup {1 can {1 1/4 cups
   {1/4 cup {1/4 cup {3/4 cup
   {1/2 cup {7-oz. can {1 1/2 cups (1 cup)
   {1/3 cup {3/4 cup {1 cup
   {3/4 cup {1 1/3 cups {2 cups (No. 303 can)
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.

Easy Creamed Tuna

Omit biscuits in above recipe. Omit ripe olives in the tuna mixture and simply heat the mixture of soup, milk, tuna and peas until steaming hot. Serve on toast, cooked noodles or boiled rice.

A SATISFYING LENTEN MEAL, EASY TO FIX

Ripe Olive Tuna Ring*
Jellied Cranberry Slices on Lettuce
Crunchy Top Pudding*  Hot Coffee

*Recipes are in this book
Royal Custards
(Photograph above)

A different kind of custard — milk rich, fluffy light

**DIRECTIONS**

1. Turn on oven and set at slow (325).

2. Mix .................
   - Slightly beaten EGG YOLKS
   - Brown SUGAR
   - SALT
   - VANILLA
   - PET Evaporated MILK
   - WATER
   - 1 1/2 tablesp. 2 tablesp. 1/2 cup 1/3 cup 1/4 cup 1/2 cup
   - Few grains 1/2 teasp. 1 teasp. 1/4 cup 1/2 cup

3. Stir in mixture of...
   - 1/4 cup 1/4 cup 1/2 cup 1/4 cup 1/2 cup
   - 1 cup 1 cup 1/2 cup 1/2 cup

4. Beat until stiff, but not dry ..............
   - EGG WHITES
   - Brown SUGAR
   - 1 2 3

5. Beat in gradually...
   - 1 1/2 tablesp. 3 tablesp. 1/4 cup

6. Fold milk mixture slowly into egg white mixture.

7. Pour into custard cups holding about 3/4 cup each .....................
   - 2 4 6

8. Sprinkle over top...
   - Broken, unsalted NUTS
   - 1 1/2 tablesp. 3 tablesp. 1/4 cup

9. Set in pan containing about an inch of hot water.

10. Bake 45 minutes, or until knife inserted near outer edge of custard comes out clean.

11. Remove cups from the water and cool slightly.

12. If desired, garnish each custard with equal portions of ..............
   - Jelly or marmalade
   - 1 teasp. 2 teasp. 1 tablesp.

13. Serve warm or cold.
Macaroni and Cheese Bake
Extra milk nourishment in a meatless dish!

**DIRECTIONS**

1. Turn on oven and set at moderately slow (350).
2. Grease a baking dish holding about...
3. Stir and heat slowly in a saucepan a mixture of...
4. When mixture is smooth, remove from heat.
5. Mix in...
6. Fold in...
7. Put into greased dish. Bake until firm, or about...
8. Serve hot from the baking dish.
★Measure 1 cup then add 2 tablespoons.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>PET Evaporated MILK</td>
<td>2 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>WATER</td>
<td>6 tablesp.</td>
<td>¾ cup</td>
</tr>
<tr>
<td>diced American CHEESE</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>BUTTER or margarine</td>
<td>1 tablesp.</td>
<td>1½ tablesp.</td>
</tr>
<tr>
<td>fresh ½-inch BREAD CUBES</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>finely cut ONION</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>finely cut PIMENTO</td>
<td>1 ½ cup</td>
<td>3 cup</td>
</tr>
<tr>
<td>SALT</td>
<td>½ cup</td>
<td>2 cup</td>
</tr>
<tr>
<td>PEPPER</td>
<td>2 cup</td>
<td>3 cup</td>
</tr>
<tr>
<td>slightly beaten EGGS</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>cooked, drained MACARONI (see note)</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

Note: Cook ½ cup broken macaroni to make 1 cup for 2; ¾ cup to make 2 cups for 4 and 1 cup to make 3 cups for 6.

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**Whipped Topping**
Looks like rich whipped cream — costs about one-third as much!

**DIRECTIONS**

1. Put into ice tray of refrigerator ...........
2. Chill until ice crystals begin to form around edges.
3. Put ice cold milk into small, cold bowl with...
4. Whip ice cold milk with cold rotary beater, or electric beater at high speed, until fluffy.
5. Then add ................
6. Continue whipping until stiff. Serve as a topping on plain cake, gingerbread, pudding or other desserts that will blend with the lemon flavor of this topping.
Savory Bean Soup

Just a few minutes cooking for this hearty, home-made soup!

DIRECTIONS

INGREDIENTS

FOR 2           FOR 4           FOR 6

1. Mash thoroughly...{canned, baked   }
   BEANS WITH   TOMATO
   SAUCE
   PET Evaporated MILK
   WATER
   SALT
   PEPPER
   grated ONION

2. Mix in .............
   1/2 cup
   1/2 cup
   few grains
   3/4 teasp.

   Note: Measure 1 cup, then take out 2 tablespoons.

Cherry Pie Supreme

Men call it mighty good — and it’s easy to make!

DIRECTIONS

INGREDIENTS

FOR 6-inch Pie   FOR Four 4-in. Tarts   FOR 9-in. Pie

1. Put into ice tray of refrigerator ..........
   PET Evaporated MILK

2. Chill until ice crystals begin to form around edges.

3. Have ready a baked pastry shell made from pie crust mix.

4. Mix in a saucepan...
   CORNSTARCH
   SUGAR
   CINNAMON
   (can omit)

5. Drain and save juice from .................
   canned, sour pitted CHERRIES

6. If necessary, add enough water to cherry juice to make 1/3 cup for 6-inch pie,
   1/2 cup for 4-inch tarts and 1 cup for 9-inch pie.

7. Stir into cornstarch mixture. Cook and stir over medium heat until very thick, about 7 minutes. Cool thoroughly.

8. Mix until smooth...
   melted BUTTER
   or margarine
   LEMON JUICE
   SALT
   powdered SUGAR

9. Whip ice cold milk with cold rotary beater or electric beater at high speed, until fluffy. Beat in powdered sugar mixture about 1/4 at a time.

10. Add drained cherries to cooled cornstarch mixture; then take out 6 cherries for 6-inch pie, 12 cherries for tarts, and 18 cherries for 9-inch pie to decorate top.


12. Chill about an hour before serving.
Cauliflower with Egg Sauce
Mighty satisfying when the meal is light on meat

DIRECTIONS

INGREDIENTS

FOR 2

FOR 4

FOR 6

1. Break into flowerets or small pieces .......
   head of CAULIFLOWER
   1 small (3/4 lb.)
   1 medium (1 1/2 lbs.)
   1 large (2 1/2 lbs.)

2. Cut up leaves and stems to cook along with flowerets.

3. Cover and boil 10 min., or until tender in boiling WATER
   SALT
   1 cup
   1 1/2 teasp.

4. Meanwhile, mix in 
   canned cream of MUSHROOM SOUP
   PET Evaporated MILK
   SALT
   PEPPER
   WORCESTER-SHIRE SAUCE
   (can omit)
   1/3 cup
   3/4 cup
   few grains
   1/2 teasp.
   1/3 teasp.

5. Fold into sauce ...... 
   hard-cooked EGGS, diced
   1
   2
   3

6. Cook and stir over low heat until steaming hot, but do not boil.

7. Drain cauliflower, leaves and stems and serve with the hot egg sauce.

Crisp Sugar Cookies
The good old-fashioned kind — but no eggs needed

DIRECTIONS

INGREDIENTS

For 2 dozen

For 4 dozen

1. Sift together onto piece of paper 
   sifted, all-purpose FLOUR
   BAKING POWDER
   SALT
   1 1/2 cups
   2 teasp.
   1/2 teasp.

2. Put into a bowl.............
   soft SHORTENING
   VANILLA
   1/2 cup
   3/4 teasp.

3. Mix in gradually.............
   SUGAR
   3/4 cup
   1 1/2 cups

4. When sugar mixture is light and fluffy, stir in about 1/3 of flour mixture.

5. Then stir in about 1/2 of......
   PET Evaporated MILK
   1/3 cup
   2/3 cup

6. Stir in half of rest of flour mixture. Stir in rest of milk. Add the flour mixture that is left and mix well. Roll 1/4 inch thick on floured board. Cut into rounds with floured 3-inch cutter. Put on greased flat cooky pan.

7. Sprinkle tops with .......... 
   SUGAR
   2 tablesp.
   3/4 cup

8. Bake on rack slightly above center in moderate oven (375) for 10 minutes, or until light brown. Remove 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.
**Custard Pie**

*Like that smooth richness? That's Pet Milk!*

**INGREDIENTS**

For 6-in. Pie

- SUGAR: 3 tablesp.
- CORNSTARCH: 2 teasp.
- SALT: few grains
- EGGS: 1
- VANILLA: ½ teasp.
- PET Evaporated MILK: ½ cup
- WATER: ½ cup

For Four 4-inch Tarts

- SUGAR: ½ cup
- CORNSTARCH: 2 teasp.
- SALT: 1 teasp.
- EGGS: 2
- VANILLA: 1½ teasp.
- PET Evaporated MILK: 1 cup
- WATER: 1 cup

For 9-inch Pie

- SUGAR: ¼ cup
- CORNSTARCH: ½ cup
- SALT: 1 cup
- EGGS: 3
- VANILLA: 1½ cups
- PET Evaporated MILK: 1 cup
- WATER: 1 cup

**DIRECTIONS**

1. Line tart pans or pie pan with unbaked pastry made with pie crust mix.
2. Mix in a bowl.
   - SUGAR: 3 tablesp.
   - CORNSTARCH: 2 teasp.
   - SALT: few grains
   - EGGS: 1
   - VANILLA: ½ teasp.
   - PET Evaporated MILK: ½ cup
   - WATER: ½ cup
3. Add and beat until well blended.
4. Stir in a mixture of.
   - SUGAR: ½ cup
   - CORNSTARCH: 2 teasp.
   - SALT: 1 teasp.
   - EGGS: 3
   - VANILLA: 1½ teasp.
   - PET Evaporated MILK: 1 cup
   - WATER: 1 cup
5. Pour into pastry-lined tart pans or pie pan.
6. Sprinkle top with.
   - NUTMEG: ½ teasp.
7. Bake on rack slightly below center in moderately slow oven (350) until knife inserted near edge of custard comes out clean, or about.

   - 40 minutes for 6-in. Pie
   - 35 minutes for Four 4-inch Tarts
   - 55 minutes for 9-inch Pie
8. Cool thoroughly before serving.

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**Spaghetti Chicken Casserole**

*Hearty, wholesome — and good eating, too!*

**DIRECTIONS**

1. Turn on oven and set at moderately slow (350).
   - SHORTENING: 1 tablesp.
   - FLOUR: 1⅛ tablesp.
   - SALT: ¼ teasp.
   - PEPPER: few grains
3. Blend in.
   - WATER: ½ cup
4. Stir in gradually.
5. Cook and stir over medium heat until mixture thickens.
6. Then stir in.
   - PET Evaporated MILK: ½ cup
7. Fold in.
   - SPAGHETTI, drained (see note): 1⅔ cups
   - cut-up CHICKEN, cooked or canned: ⅔ cup
8. Put into greased baking dish holding.
9. Top with.
10. Bake until bubbly hot, or about.

   - 20 minutes for 2
   - 30 minutes for 4
   - 35 minutes for 6
11. Serve hot from the baking dish.

For Spaghetti Tuna Casserole, use tuna, broken in pieces, in place of chicken.

*Note: You will need to cook ½ cup spaghetti for 2; 1 cup for 4 and 1½ cups for 6.*
Cheese Sauce

It's double rich, smooth and golden made with Pet Milk

DIRECTIONS

1. Cook and stir over boiling water until smooth a mixture of...

2. Serve on macaroni, noodles, rice, toast or such vegetables as asparagus, green beans, etc.

Lemon Chiffon Pie

(PHOTOGRAPH BELOW)

Pet Milk makes it delicious — takes the place of whipping cream

DIRECTIONS

1. Chill until ice cold

2. Press in bottom and on sides of tart pans or pie pan a mixture of...

3. Mix in a saucepan or top part of double boiler

4. Cook and stir over boiling water until slightly thickened. Remove from heat.

5. Add and stir until dissolved

6. Chill until mixture begins to thicken. Whip ice cold milk with cold rotary beater, or electric beater at high speed, until fluffy.

7. Add and whip until stiff


One-Dish Dinner

GOOD, EASY, QUICK

Tuna Casserole*
Lettuce Wedges with French Dressing
Hot Rolls Butter
Lemon Chiffon Pie*

*Recipes are in this book
Crunchy Top Pudding
Something new for a quick-and-easy dessert

**DIRECTIONS**

1. Put into a saucepan butterscotch PUDDING POWDER*
2. Stir in gradually a mixture of PET Evaporated MILK, \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{1}{2} \text{ cup} \)
3. Cook over medium heat until mixture boils and is thick, or about 5 minutes, stirring all the time. Remove from heat.
4. Stir in \{ VANILLA \} \( \frac{3}{4} \) \( \frac{3}{4} \) \( \frac{3}{4} \)
5. Put into 2 or 4 or 6 dessert dishes.
6. Melt in a saucepan BUTTER \( 1 \text{ tablesp.} \) \( 2 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \)
7. Stir in until smooth brown SUGAR \( 1 \text{ tablesp.} \) \( 2 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \)
8. Stir in \{ crushed, crisp rice CEREAL \} \{ finely cut, unsalted NUTS \} \( 2 \text{ tablesp.} \) \( \frac{1}{4} \text{ cup} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \) \( 6 \text{ tablesp.} \)
9. Remove from heat and cool. Sprinkle the cereal topping over puddings. Chill until ready to serve.
*You can also use vanilla or chocolate pudding powder.

**Chili Meat Pie**
*Pet Milk adds extra nourishment to a hearty dish*

**DIRECTIONS**

1. Turn on oven and set at hot (425).
2. Cook slowly in skil-let stirring with fork, until meat loses red color finely cut ONION in hot FAT \( 2 \text{ tablesp.} \) \( \frac{1}{2} \text{ lb.} \) \( 1 \text{ lb.} \) \( 1 \frac{1}{2} \text{ lbs.} \) \( 2 \text{ tablesp.} \) \( 3 \text{ tablesp.} \) \( 3 \text{ tablesp.} \)
3. Stir in a mixture of flour FLOUR SALT CHILI POWDER PEPPER few grains \( 1 \text{ tablesp.} \) \( 3 \text{ teasp.} \) \( 1 \text{ teasp.} \) \( 2 \text{ teasp.} \) \( 2 \text{ teasp.} \) \( 2 \text{ teasp.} \) \( 2 \text{ teasp.} \) \( 3 \text{ teasp.} \) \( 3 \text{ teasp.} \) \( 3 \text{ teasp.} \)
4. Mix in, then boil and stir 2 minutes undrained, canned TOMATOES \( 1 \frac{1}{4} \text{ cups} \) \( 2 \frac{1}{2} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \) \( 3 \frac{3}{4} \text{ cups} \)
5. Mix in a bowl\{ MUFFIN MIX PET Evaporated MILK \( \frac{3}{4} \text{ cup} \) \( \frac{1}{2} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \) \( \frac{3}{4} \text{ cup} \)
6. Drop by heaping tablespoons on top of meat mixture \( 2 \) \( 4 \) \( 6 \) \( 2 \) \( 4 \) \( 6 \) \( 2 \) \( 4 \) \( 6 \) \( 2 \) \( 4 \) \( 6 \)
7. Bake on center rack of oven 15 min., or until top is golden brown. Serve hot.

*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.*
Pineapple Bavarian
Rich-tasting, creamy-smooth, with almost no cooking

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill until ice cold.</td>
<td>PET Evaporated MILK</td>
<td>1 3/4 cup</td>
</tr>
<tr>
<td>2. Soften.</td>
<td>unflavored GELATIN</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>3. Mix in a saucepan or top part of a double boiler.</td>
<td>in cold WATER</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>4. Stir in.</td>
<td>slightly beaten EGG</td>
<td>1</td>
</tr>
<tr>
<td>5. Cook over boiling water until slightly thickened, stirring all the time. Remove from heat. Add softened gelatin and stir until dissolved.</td>
<td>SUGAR</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>6. Add then chill until mixture begins to thicken.</td>
<td>SALT</td>
<td>few grains</td>
</tr>
<tr>
<td>7. Rub with salad oil a mold or bowl holding about.</td>
<td>JUICE off canned, crushed pineapple</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>8. Whip ice cold milk with cold rotary beater, or electric beater at high speed, until fluffy.</td>
<td>canned, crushed PINEAPPLE, well drained</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>10. Continue whipping until stiff. Fold into pineapple mixture. Put into mold or bowl and chill until firm. Keep chilled until ready to serve.</td>
<td>LEMON JUICE</td>
<td>2 teasp.</td>
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Marlow Fruit Dessert
Children love it, and it's extra rich in milk!

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Put into a bowl.</td>
<td>graham cracker CRUMBS (see note)</td>
<td>1 1/2 cups*</td>
</tr>
<tr>
<td>2. Pour over date mixture.</td>
<td>quartered MARSH-MALLOW</td>
<td>10</td>
</tr>
<tr>
<td>3. Mix until there are no dry crumbs left. Shape into a roll 2 1/2 inches thick.</td>
<td>cut-up pitted DATES</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4. Roll in.</td>
<td>finely cut, unsalted NUTS</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>5. Wrap roll in waxed paper and store in refrigerator about 6 hours, or overnight. Cut into slices to serve.</td>
<td>PET Evaporated MILK</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

Note: To have enough crumbs to make this dessert, you will need 16 graham crackers, 2 1/2 inches square, for 4; and 24 graham crackers, 2 1/2 inches square, for 6.
*Measure 1 cup, then add 2 tablespoons.
Pancakes

(Photograph above)

Mighty welcome at any meal — and quick to make!

**DIRECTIONS**

1. Put into a mixing bowl ............... \( \text{plain PANCAKE MIX} \)
2. Stir in slowly a mixture of ............... \( \text{PET Evaporated MILK WATER} \)
3. Do not beat until smooth, as overbeating toughens pancakes. Bake on hot, slightly greased griddle or in a heavy skillet, until bubbles appear and edges are cooked, then turn and brown on other side.
4. If desired, serve with syrup and sausage.

*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.*

**Hot Cocoa**

Folks say Pet Milk cocoa is the very best kind!

**DIRECTIONS**

1. Mix in a saucepan...
2. Stir in slowly ...
3. Boil 5 minutes, stirring all the time.
4. Add ............... \( \text{PET Evaporated MILK} \)
5. Heat until steaming hot, but do not boil. Remove from heat.
6. Stir in .......... \( \text{VANILLA} \)
7. Serve hot.
Corn and Beef Supper

Sure to make a hit with the man of the house!

**DIRECTIONS**

<table>
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<tbody>
<tr>
<td>ground lean BEEF</td>
<td>1/2 lb.</td>
<td>1 lb.</td>
<td>1 1/2 lbs.</td>
</tr>
<tr>
<td>fine dry bread CRUMBS</td>
<td>3 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>PET Evaporated MILK</td>
<td>2 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
</tbody>
</table>

2. Mix well ..........

3. Press meat mixture in bottom and well up the sides of a 9 x 5-inch loaf pan for 2; an 8-inch square pan for 4 and a 9-inch square pan for 6.

4. Mix in a 1 or 2-quart bowl .................

5. Mix well ..........

6. Save out 1/2 cup of corn mixture for 2; 1 cup for 4 and 1 1/2 cups for 6. Mix rest with bread crumb mixture. Then spread in meat-lined pan.

7. Top with corn mixture that is left over.

8. Bake on center rack of oven until top is light brown, or about .....................


**HEARTY MAIN DISH**

**THAT'S DIFFERENT**

- Chili Meat Pie*
- Seasoned Spinach
- Apple and Celery Salad
- Crisp Sugar Cookies*
- Hot Coffee

*Recipes are in this book

**LOOKS SPECIAL—BUT IT'S THRIFTY, EASY!**

- Spaghetti Chicken Casserole*
- Green Beans
- Celery Olives
- Pineapple Bavarian*

*Recipes are in this book
Banana Nut Bread

Makes wonderful sandwiches — delicious toasted, too!

**DIRECTIONS**

1. Grease well a loaf pan holding about 6 cups flour, 2 cups baking powder, 3 1/2 teaspoons baking soda, 1 1/2 teaspoons salt, and 1/2 cup sugar. For a large loaf, use 10 cups flour, 3 cups baking powder, 5 1/4 teaspoons baking soda, 3 1/4 teaspoons salt, and 3/4 cup sugar.

2. Sift together into a mixing bowl 2 cups sifted, all-purpose flour; 3 1/2 teaspoons baking powder; 1 1/2 teaspoons baking soda; 3/4 cup sugar; and 1/2 cup finely cut, unsalted nuts. For a large loaf, use 3 cups sifted, all-purpose flour; 5 1/4 teaspoons baking powder; 3 1/4 teaspoons baking soda; 3/4 cup sugar; and 3/4 cup finely cut, unsalted nuts.

3. Fold in 1 cup well-beaten egg; 1 cup mashed, ripe banana (see note); 1 cup PET evaporated milk; and 1/2 cup melted shortening.

4. Add all at once, a mixture of 1/2 cup finely cut, unsalted nuts; 1 cup well-beaten egg; 1 cup mashed, ripe banana (see note); 1 cup PET evaporated milk; and 1/2 cup melted shortening.

5. Mix quickly, but thoroughly. Put into greased pan.

6. Bake on center rack of moderately slow oven (350) until bread pulls from sides of pan, or about 50 minutes for a large loaf.

7. Let stand in pan 5 minutes before turning out. Cool on wire rack before slicing. It's grand when spread with butter, jelly, marmalade or cream cheese.

Note: To mash banana, peel, slice into a bowl and beat until smooth with rotary beater.

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.

Tuna Casserole

A favorite "hurry-up" meal — more delicious than ever

**DIRECTIONS**

1. Grease a shallow baking dish holding 3 cups noodles, a ring of 1 cup drained, cooked noodles. For 4, use 6 cups noodles; for 6, use 8 cups noodles.

2. Put into baking dish drained, cooked noodles, a ring of 1 cup drained, cooked noodles. For 4, use 2 cups noodles; for 6, use 3 cups noodles.

3. Let stand until needed.

4. Mix in a bowl cream of mushroom soup;PET evaporated milk; a few grains black pepper; and 1/2 cup tuna, broken into pieces. For 4, use 1 can cream of mushroom soup; 1/2 cup PET evaporated milk; a few grains black pepper; and 7-oz. can tuna, broken into pieces. For 6, use 1 1/2 cups cream of mushroom soup; 3/4 cup PET evaporated milk; 7-oz. can tuna, broken into pieces.

5. Fold in canned tuna, broken into pieces. For 4, use 2 cups tuna, broken into pieces; for 6, use 3 cups tuna, broken into pieces.

6. Put tuna mixture into center of noodle ring.

7. Bake on center rack of moderately slow oven (350) until bubbly hot, about 20 minutes for 2; 30 minutes for 4; 35 minutes for 6.

8. Serve hot from the baking dish.
Stuffed Eggs and Rice
*Sauce made with Pet Milk saves vegetable flavor, vitamins*

### DIRECTIONS

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

2. Put into a bowl . . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned cream of Mushroom Soup</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
</tbody>
</table>

3. Stir in a mixture of . . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pet Evaporated Milk</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>Liquid off peas</td>
<td>2 tablesp.</td>
<td>2/3 cup</td>
<td>2/3 cup</td>
</tr>
</tbody>
</table>

4. Take out and save 2 tablespoons for 2; 1/4 cup for 4 and 1/3 cup for 6.

5. Add to rest of soup mixture . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked Rice</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>Canned Peas, Drained</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
</tbody>
</table>

6. Put into greased baking dish holding . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 cups</td>
<td>6 cups</td>
<td>8 cups</td>
<td></td>
</tr>
</tbody>
</table>

7. Bake on center rack of oven . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 minutes</td>
<td>15 minutes</td>
<td>20 minutes</td>
<td></td>
</tr>
</tbody>
</table>

8. Meanwhile, cut into halves, lengthwise . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shelled, Hard-cooked Eggs</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
</tbody>
</table>

9. Put yolks into bowl; mash, then mix in soup mixture that is left.

10. Stir in . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grated American Cheese</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>Dry Mustard</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
</tbody>
</table>

11. Put into egg whites. Arrange on rice mixture. Bake 10 minutes longer, or until mixture is bubbly hot. Serve hot.

### Easy Scalloped Potatoes

*New flavor in an old favorite, this Pet Milk way*

### DIRECTIONS

1. Grease a baking dish holding about . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 cups</td>
<td>6 cups</td>
<td>8 cups</td>
<td></td>
</tr>
</tbody>
</table>

2. Cover and boil 10 minutes . . .

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thinly sliced, peeled Potatoes</td>
<td>2 1/2 cups</td>
<td>5 cups</td>
<td>7 cups</td>
</tr>
<tr>
<td>Boiling Water</td>
<td>3/4 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Salt</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
</tbody>
</table>

3. Drain; save 2 tablesp. liquid for 2; 1/4 cup for 4 and 1/3 cup for 6 (see note).

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned Cream of Celery Soup</td>
<td>3/4 cup</td>
<td>1 can</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>Pet Evaporated Milk</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>Grated Onion</td>
<td>1 1/2 teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>Pepper</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
</tbody>
</table>

4. Mix liquid with . . .

<table>
<thead>
<tr>
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<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coarsely Crushed Corn Flakes</td>
<td>2 tablesp.</td>
<td>3/4 cup</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>

5. Put about half of potatoes into greased baking dish. Cover with half of sauce. Add rest of potatoes; top with rest of sauce.

6. Sprinkle top with . . .

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

7. Bake on center rack of moderately slow oven (350) 25 minutes, or until bubbly hot. Serve hot from the baking dish.

*Note: If there is not enough liquid, add water.*
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.

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MARY LEE TAYLOR
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Story of the Week
EVERY SATURDAY MORNING
NBC

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