Easier Cooking
for 2 or 4 or 6
by Mary Lee Taylor
This booklet is for busy homemakers—for you whose days never seem to be long enough for all of the many things that you would like to do.

One of the things you want to do, of course, is to prepare for your family food that tastes good and that is good for them. The recipes in this booklet will help you do just that—and with less effort.

With these recipes, cooking is easier because there's no guesswork. Every recipe is tested until it is fail-proof. Most of the recipes include the different amounts of ingredients you need to make 2 or 4 or 6 servings—and you know what a big help that is!

The use of Pet Milk in these recipes helps you to save money, too, and that is an important consideration these days. In some of the recipes, Pet Milk takes the place of ordinary milk. In others, Pet Milk is used in place of cream. And, as you perhaps know, Pet Milk costs less generally than ordinary milk—much less than cream.

What is equally important, Pet Milk gives food extra richness and extra wholesomeness because Pet Milk is whole milk that is double rich in all of the protective substances that make milk nature's most nearly perfect food.

For easier cooking and better eating, use Pet Milk and Mary Lee Taylor's tested recipes—and tune in regularly to her Saturday morning radio program for more helpful ideas about cooking and meal planning.
Fruit Coffee Cake

(PHOTOGRAPH ON FRONT COVER)

DIRECTIONS

INGREDIENTS

FOR 4    FOR 6

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

2. Rub bottom and sides of 7-in. pie pan for 4 and 9-in. pie pan for 6 with ... SOFT BUTTER OR MARGARINE 2 tables.  2 1/2 tables.

3. Sprinkle bottom of pan with ... SUGAR 1 1/2 tables.  2 tables.

4. Cover sugar with .................. Sliced, canned PEACHES,★ 3/4 cup  1 1/4 cups

5. Sift before measuring .......... Seedless RAISINS 3 tables.  1/4 cup

6. Resift with ......................... Emergency FLOUR 1 cup  1 1/4 cups

7. Work in with fork ................. BAKING POWDER 1 1/4 teasp.  2 teasp.

8. Stir in with fork quickly but thoroughly, a mixture of .......... SUGAR 3 tables.  1/4 cup

9. Spread on top of fruit. Bake 20 minutes, or until cake shrinks from sides of pan. Turn out and serve warm.

★Prunes, plums, or apricots, either cooked, canned or fresh, can also be used.

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.

Mock Cream Dressing

DIRECTIONS

INGREDIENTS

FOR 2    FOR 4    FOR 6


2. Add and mix well .......... PET MILK grated ONION★ 3 tables.  1/4 cup  1/4 cup

3. Stir in slowly .......... VINEGAR or lemon juice 1 1/2 tables.  2 1/2 tables.  1/4 cup

4. Serve on all kinds of vegetables or green salads.

★To serve this dressing on fruit salads, omit the onion.

TO MAKE THE MOST OF A LITTLE MEAT

Deviled Ham Casserole★ Potatoes Cooked in Their Jackets

Tomato Salad with Mock Cream Dressing★ Hot Beverage

Note: Bake coffee cake first, then lower oven heat and bake casserole dish.

★Recipes are in this book
Stuffed Peppers
(Photograph above)

DIRECTIONS

1. Boil 5 minutes, then drain
2. Turn on oven; set at moderate (375° F.).
3. Cook slowly 5 minutes
4. Add
5. Stir in
6. Divide among the pepper halves. Put into pan containing ½ in. hot water.
7. Bake 20 minutes, then top with
8. Sprinkle tomatoes with
9. Bake 10 minutes longer, or until tomatoes are tender. Serve at once.

INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>large GREEN PEPPER HALVES</td>
<td>4</td>
<td>8</td>
<td>12</td>
</tr>
<tr>
<td>boiling WATER</td>
<td>½ cup</td>
<td>3 cups</td>
<td>4½ cups</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>finely cut ONION ground LUNCH MEAT*</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>cooked, chopped MACARONI or spaghetti</td>
<td>¾ cup</td>
<td>1½ cups</td>
<td>2½ cups</td>
</tr>
<tr>
<td>SALT</td>
<td>⅛ teasp.</td>
<td>few grains</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>dry MUSTARD</td>
<td>⅛ teasp.</td>
<td>few grains</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>½ cup</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>TOMATO SLICES, quartered</td>
<td>1 slice</td>
<td>2 slices</td>
<td>3 slices</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
<td>⅛ teasp.</td>
<td>¼ teasp.</td>
</tr>
</tbody>
</table>

*Bologna, minced ham, canned lunch meat, cooked ham, pork, veal, beef or lamb can also be used.
**Fruit Salad Loaf**

### DIRECTIONS

1. Soften .......... {unflavored GELATIN in cold WATER  
   - FOR 2: 1 teasp.  
   - FOR 4: 2 teasp.  
   - FOR 6: 1 tablesp.  

2. Stir into .......... {boiling WATER  
   - FOR 2: 2½ tablesp.  
   - FOR 4: ½ cup  
   - FOR 6: ½ cup  

3. Add to gelatin mixture, then let stand...  
   - SUGAR  
     - FOR 2: 1 teasp.  
     - FOR 4: 2 teasp.  
     - FOR 6: 1 tablesp.  
   - grated LEMON RIND  
     - FOR 2: ½ teasp.  
     - FOR 4: 1 teasp.  
     - FOR 6: 1½ teasp.  
   - LEMON JUICE  
     - FOR 2: ½ teasp.  
     - FOR 4: ½ teasp.  
     - FOR 6: ½ teasp.  
   - SALT  
     - FOR 2: ¾ teasp.  
     - FOR 4: ¾ teasp.  
     - FOR 6: ¾ teasp.  

4. Put into bowl...... {white CREAM CHEESE  
   - FOR 2: 3 tablesp.  
   - FOR 4: (1½ ozs.)  
   - FOR 6: (4½ ozs.)  

5. Stir in gradually... {PET MILK  
   - FOR 2: ¼ cup  
   - FOR 4: ½ cup  
   - FOR 6: ¾ cup  

6. Stir cheese mixture into gelatin mixture and chill until syrupy.  

7. Drain, remove pits, then cut into small pieces .......... {cooked, dried PRUNES*  
   - FOR 2: ½ cup  
   - FOR 4: ¾ cup  
   - FOR 6: 1 cup  

8. Whip syrupy gelatin mixture with rotary beater until fluffy.  

9. Fold in cut-up .......... {finely diced CELERY  
   - FOR 2: ¼ cup  
   - FOR 4: ½ cup  
   - FOR 6: 1 cup  

10. Rinse with cold water a mold holding about .......... {1 pt.  

11. Fill with fruit mixture and chill until firm. Turn out and serve on lettuce if desired.

*Sliced peaches, apricot halves or pears, either canned or fresh can replace the prunes.

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**A CHICKEN DINNER EASY ON THE COOK**

- Braised Chicken with Dumplings*
- Mashed Potatoes*
- Peas and Carrots
- Fruit Salad Loaf* *(serve as dessert)*

*Recipes are in this book

**A MEATLESS MEAL SURE TO SATISFY**

- Noodle Cheese Loaf* with Creole Sauce*
- Green Beans
- Vegetable Waldorf Salad*
- Raisin Bran Muffins*
- Butter Spread*
- Fresh Grapes or Pears

*Recipes are in this book
Potato Meat Pie

**DIRECTIONS**

1. Mix together:
   - FLOUR
   - SALT
   - PEPPER

2. Roll in flour mixture:
   - MEAT, cut for stew
   - ½ pound
   - 1 pound
   - 1 ½ pounds

3. Brown in:
   - SHORTENING
   - 1 tablespoon
   - 2 tablespoons
   - 3 tablespoons

4. Add and brown:
   - FINELY CUT ONION
   - ¼ cup
   - ½ cup
   - ¾ cup

5. Stir in:
   - VEGETABLE SOUP
   - ⅓ cup
   - ½ cup
   - ¾ cup

6. Cover and simmer 1¼ hours, or until meat is tender.

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

8. Grease a baking dish holding about:
   - 1 ¼ pints
   - 1 ¼ quarts
   - 2 quarts

9. Remove meat mixture from heat and stir in:
   - PET MILK
   - ¼ cup
   - ½ cup
   - ¾ cup

10. Pour into greased baking dish.

11. Top with portions of:
    - POTATOES
    - 1 ½ cups
    - 3 cups
    - 4 ½ cups

12. Bake 20 minutes, or until potatoes are lightly browned. Serve at once.

*Beef, veal, lamb or pork can be used.*

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**Chili Gravy**

**DIRECTIONS**

1. Melt in saucepan:
   - BUTTER
   - 2 teaspoons
   - 1 tablespoon
   - 1 ½ tablespoons

2. Blend in:
   - FLOUR
   - SALT
   - PEPPER

3. Stir in slowly:
   - VEGETABLE LIQUID or water
   - ⅔ cup
   - ⅔ cup
   - ¾ cup

4. Stir and boil 2 minutes.

5. Stir in:
   - PET MILK
   - ⅔ cup
   - ⅔ cup
   - ¾ cup


7. Stir in:
   - CHILI SAUCE
   - 1 tablespoon
   - 2 tablespoons
   - 3 tablespoons

8. Serve at once on Fish Cakes (see index), corn fritters, potatoes, green beans, etc.
### Vegetable Chowder

<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. Cook slowly until crisp ..........</td>
<td><em>finely cut BACON</em> or salt pork</td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Add and cook slowly 5 minutes longer...</td>
<td><em>finely cut ONION</em></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>3. Then add ..........</td>
<td>CORN* pared, diced POTATOES cut-up TOMATOES, fresh or canned WATER or corn liquid SALT PEPPER</td>
<td>¼ cup</td>
<td>1½ cups</td>
<td>2½ cups</td>
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<tr>
<td></td>
<td></td>
<td>¼ cup</td>
<td>1½ cups</td>
<td>2½ cups</td>
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<td></td>
<td></td>
<td>¼ cup</td>
<td>1½ cups</td>
<td>2½ cups</td>
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<tr>
<td></td>
<td></td>
<td>1½ cups</td>
<td>2½ cups</td>
<td>3½ cups</td>
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<td></td>
<td></td>
<td>¾ teasp.</td>
<td>1½ teasp.</td>
<td>2½ teasp.</td>
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<td></td>
<td></td>
<td>few grains</td>
<td>few grains</td>
<td>¾ teasp.</td>
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</tbody>
</table>

4. Cover and boil 25 minutes, or until potatoes are tender.
5. Remove from heat; stir slowly into .......... | *hot PET MILK* | ¼ cup | 1 cup | 1½ cups |

*Fresh or frozen corn can be used; also canned corn if added after potato mixture has cooked for 15 minutes.

### Harvest Slaw

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<tr>
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<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together ..........</td>
<td>SUGAR</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td><em>dry MUSTARD</em></td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>FLOUR</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>½ teasp.</td>
</tr>
<tr>
<td></td>
<td><em>well-beaten EGG</em></td>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td>2. Mix in thoroughly.</td>
<td>VINEGAR</td>
<td>2 tablesp.</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>2 tablesp.</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>3. Stir in ..........</td>
<td>PET MILK</td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
</tbody>
</table>
| 4. Place over boiling water. Stir and cook 5 minutes after water again boils, or until very thick.
5. Cool slightly, then stir in .......... | drained, whole *kernel CORN*, cooked or canned shredded, chilled *CABBAGE* | ¾ cup | 1½ cups | 2½ cups |
| | finely cut GREEN PEPPER** | ¾ cup | 1½ cups | 2½ cups |
| | chopped, salted *PEANUTS* | ¾ cup | ½ cup | ¾ cup |
| 7. At serving time, mix with .......... | | | | |

*Cut up celery can replace the cabbage.
**Shredded, raw carrot can replace the green pepper.
Deviled Ham Casserole

**DIRECTIONS**  
1. Turn on oven; set at moderately slow (350° F.).
2. Grease a baking dish holding about... 1 pint
3. Melt in saucepan... SHORTENING 1 tablesp.
4. Blend in SALT 1/4 teasp. PEPPER few grains LIQUID off green or water
5. Stir in PET MILK 1/2 cup
6. Stir and cook until thickened.
7. Add canned deviled HAM 3 tablesp.
8. Stir and cook until smooth.
9. Arrange sauce in layers with drained... cut GREEN BEANS,\* cooked or canned sliced, hard-cooked EGGS 2
10. Top with corn flake CRUMBS 1/4 cup
11. Bake until bubbly hot, or about... 15 minutes
12. Serve at once from the baking dish.

\*Peas, lima beans or whole kernel corn can also be used.

Swiss Apple Puddings

**DIRECTIONS**  
1. Turn on oven; set at moderate (375° F.).
2. Grease 2, 4 or 6 custard cups or individual baking dishes.
3. Put through medium knife of food chopper large GRAHAM CRACKERS
4. Then grind... APPLES,* pared and cored seedless RAISINS slightly beaten EGG
5. Mix together... SUGAR CINNAMON SALT PET MILK
6. Stir in crumbs and fruit, mixing well. Put into custard cups. Bake on oven shelf slightly below center 30 minutes, or until firm. Serve warm or cold.

\*Well-drained apple sauce can replace the ground apples. You will need 1/2 cup apple sauce for 2; 3/4 cup for 4 and 1 cup for 6.
**Graham Fruit Pie**

- **Photograph above**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together.</td>
<td>graham cracker CRUMBS</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td></td>
<td>melted BUTTER or margarine</td>
<td>1⅛ tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>2. Take out and save 2 tablesp. for 4 and 3 tablesp. for 6.</td>
<td>SUGAR</td>
<td>3 tablesp.</td>
<td>4½ tablesp.</td>
</tr>
<tr>
<td>3. Press larger amount of crumbs on bottom and sides of greased pie pan about.</td>
<td>FLOUR</td>
<td>3 tablesp.</td>
<td>4½ tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>⅛ teasp.</td>
<td>⅛ teasp.</td>
</tr>
<tr>
<td>4. Mix together.</td>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>5. Stir in mixture of.</td>
<td>slightly beaten EGG YOLKS</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>6. Cook and stir over boiling water 10 minutes after water again boils.</td>
<td>sliced, canned PEACHES*</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>7. Remove from heat; stir into.</td>
<td>VANILLA</td>
<td>1 teasp.</td>
<td>1½ teasp.</td>
</tr>
<tr>
<td>8. Stir and cook 2 minutes longer.</td>
<td>EGG WHITES</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>9. Cut into dice, then drain.</td>
<td>SUGAR</td>
<td>3 tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td>10. Fold into custard with.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>11. Put into crumb-lined pan.</td>
<td></td>
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<tr>
<td>12. Beat until stiff.</td>
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</tbody>
</table>

*Drained, diced oranges, pears or bananas can also be used.
Noodle Cheese Loaf

**DIRECTIONS**

1. Boil until tender, then drain.

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

3. Grease well a loaf pan holding about...

4. Add cooked noodles to mixture of...

5. Put into greased pan.

6. Bake on oven shelf slightly below center until firm, or about...

7. Loosen sides of loaf; let stand 5 minutes before turning out. Serve with Creole Sauce (see index).

*Macaroni or spaghetti can replace noodles if amounts are reduced to ½ cup for 2; 1½ cups for 4 and 2 cups for 6. Rinse macaroni or spaghetti with hot water after cooking.*

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Molasses Bread Pudding

**DIRECTIONS**

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

2. Grease a baking dish holding about...

3. Put into baking dish...

4. Pour over bread a mixture of...

5. Mix together...

6. Fold into bread mixture. Set in pan containing about ½-inch of hot water.

7. Bake on center shelf of oven until firm, or about...
Creole Sauce

**DIRECTIONS**
1. Cook slowly 5 minutes
2. Blend in
3. Stir in, then simmer 10 minutes
4. Serve with Noodle Cheese Loaf (see index).

**INGREDIENTS**
- finely cut GREEN PEPPER
- finely cut ONION in hot SHORTENING
- flour
- SALT
- PAPRIKA
- cut-up fresh TOMATOES
- finely cut PARSLEY

**FOR 2**
- 3 tablesp.
- 3 tablesp.
- 1 tablesp.
- 1 tablesp.
- 1 cup
- 1 cup

**FOR 4**
- ½ cup
- ½ cup
- 2 tablesp.
- 1 teasp.
- 2 cups
- 2 cups

**FOR 6**
- ½ cup
- ½ cup
- 3 tablesp.
- 1½ teasp.
- 3 cups
- 3 cups

*Freshly cooked or canned tomatoes can also be used.

Vegetable Waldorf Salad

**DIRECTIONS**
1. Mix together
2. Stir in
3. Chill
4. Mix together
5. Add dressing; mix well. Serve on lettuce or other salad greens.

**INGREDIENTS**
- SALT
- PEPPER
- PET MILK
- LEMON JUICE
- pared, diced APPLE
- diced CELERY
- seedless RAISINS
- shredded, raw CARROT

**FOR 2**
- ½ teasp.
- few grains
- 2 tablesp.
- 1½ cup
- ½ cup
- ½ cup
- ½ cup

**FOR 4**
- ½ teasp.
- few grains
- 1 teasp.
- ½ cup
- ½ cup
- ½ cup
- ½ cup

**FOR 6**
- ½ teasp.
- few grains
- 1½ teasp.
- ½ cup
- ½ cup
- 1 cup

Mashed Potatoes

**DIRECTIONS**
1. Pare and quarter
2. Cook in tightly covered pan about 20 min., or until tender
3. Drain and save 4 teaspoons potato water for 2; 2½ tablespoons for 4 and ¼ cup for 6. Mash potatoes thoroughly.
4. Add potato water and

**INGREDIENTS**
- medium POTATOES
- boiling WATER
- hot PET MILK
- SALT
- PEPPER

**FOR 2**
- 2 (¾ lb.)
- ½ cup
- ½ cup
- ½ cup
- few grains

**FOR 4**
- 4 (1½ lbs.)
- ½ cup
- ½ cup
- ½ cup
- few grains

**FOR 6**
- 6 (2½ lbs.)
- ½ cup
- ½ cup
- ½ cup
- few grains
Easy Icebox Rolls

(Photograph above)

**DIRECTIONS**

1. Dissolve compressed YEAST in lukewarm WATER
2. Mix and cool to lukewarm PET MILK boiling WATER
3. Add to mixture of well-beaten EGGS SUGAR SALT melted SHORTENING
5. Add gradually, mixing well after each addition
6. Turn onto floured board; knead until smooth and elastic. Put into greased bowl. Cover and let rise until doubled in bulk. Knead again to original size. Cover and keep in refrigerator until ready to make rolls. Pull off a teasp. of dough at a time, roll into ball and put 3 in each of desired number of greased 2-in. muffin tins. Brush tops with Pet Milk to glaze. Let rise until doubled in bulk. Bake in hot oven (400° F.) 12 min., or until brown.
7. Makes 1 doz. 2 doz. 3 doz.

**FOR PARKERHOUSE ROLLS:** Turn dough onto floured board, roll ¼ in. thick; cut into 2½-in. rounds. With floured knife crease each round a little to one side of center. Brush smaller section with Pet Milk. Then fold larger section over the smaller, pressing edges together. Arrange 1 in. apart on greased baking sheet. Let rise until doubled in bulk. Bake as directed above.
### Braised Chicken With Dumplings

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
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<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut into pieces suitable for serving..</td>
<td><strong>CHICKEN</strong></td>
<td>2¾ lbs.</td>
<td>3½ lbs.</td>
<td>5 lbs.</td>
</tr>
<tr>
<td>2. Roll in mixture of..</td>
<td><strong>FLOUR</strong></td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>1 teasp.</td>
<td>1¾ teasp.</td>
<td>2½ 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>3. Brown in........</td>
<td><strong>hot SHORTENING</strong></td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
<td>7 cup</td>
</tr>
<tr>
<td>4. Drain off any fat in pan, then add..</td>
<td><strong>boiling WATER</strong></td>
<td>1¼ cups</td>
<td>2½ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>5. Cover and simmer 1½ hours, or until chicken is almost tender.</td>
<td><strong>sifted, emergency FLOUR</strong></td>
<td>½ cup</td>
<td>1 cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td></td>
<td><strong>BAKING POWDER</strong></td>
<td>¾ teasp.</td>
<td>1½ teasp.</td>
<td>2½ teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>ROLLED OATS, quick cooking</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>finely cut PARSLEY (optional)</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>6. Sift into bowl......</td>
<td><strong>PET MILK</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>7. Fold in...........</td>
<td><strong>WATER</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>8. Stir in quickly mixture of.......</td>
<td><strong>PET MILK</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>9. Drop by tablespoons on pieces of chicken to make 4 or 8 or 12 dumplings. Cover tightly; cook slowly 15 minutes without lifting cover. Remove chicken and dumplings to serving dish.</td>
<td><strong>PET MILK</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>10. Stir into liquid in pan ........</td>
<td><strong>PET MILK</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>11. Heat slowly, but do not boil. Serve with the chicken and dumplings.</td>
<td><strong>PET MILK</strong></td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ 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, 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.*

### Corned Beef Scallop

<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. Cook slowly 5 minutes ........</td>
<td>finely cut GREEN PEPPER</td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td></td>
<td>finely cut ONION in hot SHORTENING</td>
<td>1 tablesp.</td>
<td>1½ tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td></td>
<td>canned CORNED BEEF HASH*</td>
<td>1 cup</td>
<td>2 cups ((1½ lb.)</td>
<td>3 cups ((1½ lbs.)</td>
</tr>
<tr>
<td></td>
<td><strong>PET MILK</strong></td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>dry MUSTARD</strong></td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</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>2. Add and mix well..</td>
<td><strong>PET MILK</strong></td>
<td>(½ lb.)</td>
<td>(1 lb.)</td>
<td>(1½ lbs.)</td>
</tr>
<tr>
<td>3. Stir and cook slowly 10 minutes, or until thick. Serve at once.</td>
<td><strong>PET MILK</strong></td>
<td>½ cup</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

*A mixture of equal parts finely cut boiled potatoes and any kind of finely cut cooked or canned meat can replace the corned beef hash.*
Creamed Vegetables

**DIRECTIONS**

1. Melt in saucepan...

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER</td>
<td>2 teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>or margarine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>3/8 teasp.</td>
</tr>
</tbody>
</table>

2. Blend in

<table>
<thead>
<tr>
<th>LIQUID</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>off vegetable</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>

3. Stir in slowly

4. Stir and boil 2 minutes.

5. Stir in

<table>
<thead>
<tr>
<th>PET MILK</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
<td></td>
</tr>
</tbody>
</table>

6. Add and heat thoroughly

<table>
<thead>
<tr>
<th>VEGETABLE,★</th>
<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>
<td></td>
</tr>
</tbody>
</table>

7. Serve at once.

*Cabbage, carrots, cucumbers, cauliflower, corn, eggplant, green beans, kohlrabi, lima beans, onions, peas, potatoes or wax beans can be used. Cooked frozen vegetables can also be used.

For Creamed Meat, substitute diced, cooked or canned meat for the vegetable. Water or meat stock can replace vegetable liquid.

For Creamed Fish, substitute flaked fish or seafood, cooked or canned, for the vegetable. Water can replace vegetable liquid.

For Creamed Eggs, substitute sliced, hard-cooked eggs for the vegetable using 2, 4 or 6 eggs. Meat stock or water can replace vegetable liquid.

Raisin Blanc Mange

**DIRECTIONS**

1. Mix together

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>CORNSTARCH</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
<td>3/6 teasp.</td>
<td>3/4 teasp.</td>
</tr>
</tbody>
</table>

2. Stir in gradually a mixture of

<table>
<thead>
<tr>
<th>PET MILK</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>cold WATER</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>6 tablesp.</td>
</tr>
</tbody>
</table>

3. Then stir in mixture of

<table>
<thead>
<tr>
<th>PET MILK</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>boiling WATER</td>
<td>6 tablesp.</td>
<td>3/4 cup</td>
<td>1 1/4 cups*</td>
</tr>
<tr>
<td></td>
<td>6 tablesp.</td>
<td>3/4 cup</td>
<td>1 1/4 cups*</td>
</tr>
</tbody>
</table>

4. Add

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

5. Stir and cook over boiling water until thick and smooth. Cover and cook 15 minutes, stirring occasionally.

6. Remove from heat; add

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

7. Put into 2 or 4 or 6 dessert dishes which have been rinsed with cold water. Chill until firm.

★1 cup plus 2 tablespoons.
**Butter Spread**

<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. Cut into small pieces and put into mixing bowl</td>
<td>BUTTER or margarine</td>
<td>$\frac{1}{4}$ lb.</td>
<td>$\frac{1}{2}$ lb.</td>
<td>1 lb.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>$\frac{1}{6}$ teasp.</td>
<td>$\frac{1}{4}$ teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
</tr>
<tr>
<td>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).</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Also let stand in warm room</td>
<td>PET MILK</td>
<td>$\frac{1}{2}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
<td>14 1/2-oz. can</td>
</tr>
<tr>
<td>4. Butter and milk will blend together better if they are the same temperature.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Stir milk into soft butter gradually, adding about 2 tablespoons at a time and using a mixing spoon, a rotary beater or electric beater at low speed. When all milk is added, beat vigorously for 1 minute to blend 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, sandwiches, pancakes, etc.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Makes a little less than</td>
<td></td>
<td>1 cup</td>
<td>2 cups</td>
<td>4 cups</td>
</tr>
</tbody>
</table>

*When using $\frac{1}{4}$ lb. butter, add about 1 tablespoon 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.

**Raisin Bran Muffins**

<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. Turn on oven; set at moderately hot (400° F.)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Grease well 4 or 8 or 12 two-inch muffin tins.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Sift together</td>
<td>sifted emergency FLOUR</td>
<td>6 tablesp.</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
</tr>
<tr>
<td></td>
<td>BAKING POWDER</td>
<td>1 teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
<td>$\frac{1}{4}$ teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>$\frac{1}{4}$ cup</td>
<td>1 cup</td>
<td>$\frac{1}{2}$ cup</td>
</tr>
<tr>
<td>4. Fold into flour mixture</td>
<td>BRAN* seedless RAISINS</td>
<td>$\frac{1}{2}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{2}$ cup</td>
</tr>
<tr>
<td>5. Stir in quickly but thoroughly a mixture of</td>
<td>dark cooking MOLASSES</td>
<td>1 1/2 teasp.</td>
<td>1 (yolk only)</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td></td>
<td>well-beaten EGG</td>
<td>1 (whole)</td>
<td>1 (whole)</td>
<td>1 (whole)</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>$\frac{1}{2}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>2 tablesp.</td>
<td>$\frac{1}{4}$ cup</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>melted SHORTENING</td>
<td>$\frac{1}{2}$ teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>6. Fill muffin tins 3/4 full. Bake on oven shelf slightly above center 20 minutes, or until brown. Serve warm.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Bran flakes, all or whole bran or wheat bran can be used.

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 which you live and name of recipe.
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