Easy Ways
To make meals more tempting

WITH TESTED RECIPES
by Mary Lee Taylor
EASY WAYS TO MAKE MEALS MORE TEMPTING

Planning and preparing tempting meals day after day can be a rather tiresome job—or it can be extremely exciting. A great deal depends upon the recipes you use.

In this booklet you will find a variety of new, tested recipes—every one of which will help you to make simple, inexpensive foods more tempting, more satisfying.

The recipe for Stuffed Hamburgers is a typical example. With it, you can take an inexpensive everyday food like ground meat and make one of the best-tasting main dishes anyone can ask for. The other recipes in this collection are equally practical, equally easy and they will help you not only to serve your family more delicious, more wholesome meals but also will help to make meal-planning less of a job and more of a joy.

When you follow these recipes, do be sure to use Pet Milk as the recipes specify. Pet Milk gives food a richness of flavor that can’t be duplicated with any other form of milk.

In every recipe, the use of Pet Milk assures you of food that is unusually delicious and unusually wholesome because Pet Milk is whole milk that is double-rich and that is extra-rich, too, in sunshine vitamin D.

Remember, too, that Pet Milk helps you to save money on your food bill because Pet Milk costs less generally than milk sold in bottles and costs much less than cream.

I hope you’ll enjoy using these recipes. I’m sure they will help you to have more tempting, more wholesome meals at lower cost.

Mary Lee Taylor

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Orange-Raisin Cake

1. Squeeze juice from 1 small ORANGE. There should be 1/4 cup; cover and chill.
2. Remove white membrane from orange peel. Put peel through fine knife of food chopper with 3/4 cup seedless RAISINS.
3. Turn on oven; set at moderately slow (350° F.).
4. Grease well, then sprinkle with flour a pan 8x8x2 inches deep.
5. Sift into bowl 1 1/2 cups sifted, all-purpose FLOUR 3/4 teaspoon baking SODA 1/2 teaspoon SALT.
6. Work in with fork 1/3 cup soft SHORTENING.
7. Mix in raisin mixture.
8. Add, all at once, mixing quickly but thoroughly, a mixture of 6 tablespoons PET MILK 1 teaspoon VINEGAR 1 unbeaten EGG 3/4 cup cooking MOLASSES.
9. Put in prepared pan. Bake on center shelf of oven 40 minutes, or until cake shrinks from sides of pan.
10. Remove from oven; spoon chilled orange juice over top of cake. Let stand in pan 5 minutes before turning out.

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.

Cranberry and Apple Salad

1. Mix together in bowl 1/4 teaspoon SALT 1/4 teaspoon PAPRIKA 1 teaspoon SUGAR Few grains PEPPER.
2. Stir in 1/3 cup PET MILK.
3. Stir in gradually 2 1/2 tablespoons SALAD OIL.
4. Then stir in and chill 2 tablespoons LEMON JUICE.
5. Wash, then dry on towel and slice 2/3 cup raw CRANBERRIES.
6. Put in bowl with 1 1/2 cups diced, unpared APPLES 3/4 cup diced CELERY.

MIGHTY GOOD MEAL — FOR FAMILY OR FRIENDS

Frankfurter Loaf* Buttered Whole Carrots
Creamed Peas (see Basic White Sauce*)
Head Lettuce with Cooked Salad Dressing*
Rye Bread with Butter Spread*
Fruit Pudding* with Vanilla Pudding Sauce*

*Recipes are in this book
HERE'S A MEAL WITH "MAN" APPEAL

- Creole Steak*
- Casserole Potatoes*
- Crisp Celery Carrot Sticks
- Hard Rolls*
- Butter Spread*
- Easy Mix Cake* with Meringue Frosting*

*Recipes are in this book

Creole Steak, the main attraction of this "meal men like," can be made with the less tender cuts of meat. The result, following the recipe, will still be a tender, juicy steak—with a heavenly sauce!

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**Creole Steak**

*Photograph above*

1. Cut into pieces
   1 1/2 pounds ROUND STEAK*  
   1/2-inch thick

2. Pound into both sides of meat a mixture of
   2 tablespoons FLOUR
   1 teaspoon SALT
   1/8 teaspoon PEPPER

3. Brown on both sides in skillet in
   2 tablespoons hot SHORTENING

4. Push meat to one side of pan; add
   1 1/3 cup finely cut ONION

5. Cook until lightly browned.

6. Mix and add
   10 1/2-oz. can condensed TOMATO SOUP
   1/3 cup WATER

7. Cover and bake in slow oven (325° F.) 1 1/4 hours, or until meat is tender.

8. Meanwhile, heat together
   2 cups drained, whole-kernel CORN**
   cooked or canned
   1/3 cup PET MILK


**VARIATIONS:**

* Lean slices of beef, veal or lamb shoulder or chuck can also be used.

**Lima or green beans, peas, cut-up potatoes, carrots, turnips or cabbage can also be used.

Note: Meat mixture can also be covered and simmered on top of the stove 1 1/4 hours, or until tender.
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, corn, green beans, lima beans, eggplant, turnips, mushrooms, onions, potatoes, parsnips, Brussels Sprouts, peas, wax beans or a mixture of these can be used.

Hard Rolls

1. Put in large mixing bowl
   2 tablespoons SUGAR
   2 1/2 teaspoons SALT
   1 tablespoon SHORTENING

2. Scald, stir into sugar mixture
   1 cup PET MILK
   diluted with
   1 cup WATER

3. Cool to lukewarm.

4. Soften
   1 cake crumbled compressed YEAST
   in 1/4 cup lukewarm WATER

5. Stir into milk mixture.

6. Add gradually to make a soft dough
   6 cups sifted, all-purpose FLOUR

7. Turn onto lightly floured board; knead until dough is smooth and bubbles can be seen under the surface. Put in greased bowl. Cover with cloth wrung out of hot water. Let rise until doubled in bulk. Knead on lightly floured board; cut into 4 equal portions. Cut each portion into 6 smaller portions. With fingers shape into rolls.

8. Sprinkle a baking sheet about 14 x 17 inches with
   1/4 cup CORN MEAL
   or farina


10. Put a large, shallow pan containing about an inch of boiling water on bottom of very hot oven (450° F.). Bake rolls about 20 minutes, or until crisp and brown. Makes 2 dozen.

Note: To make only a dozen rolls, put half of the dough in a bowl; cover and keep in refrigerator until ready for use.
**French Peanut Butter Sandwiches**

1. Put in bowl
   - 1/4 cup PEANUT BUTTER
   - 1/4 teaspoon SALT

2. Stir in gradually
   - 1/4 cup PET MILK

3. Fold in
   - 1/4 cup halved, seedless RAISINS

4. Make into 4 sandwiches using
   - 8 slices BREAD enriched or whole wheat

5. Mix together
   - 1 well-beaten EGG
   - 3/4 cup PET MILK
   - 2 tablespoons SUGAR
   - 1/2 teaspoon SALT

6. Pour milk mixture over sandwiches arranged in shallow pan. Turn sandwiches over and over until liquid is absorbed. Brown slowly on both sides in 1/8 inch of hot shortening. Serves 4.

**Casserole Potatoes**

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

2. Grease well a shallow quart baking dish.

3. Put through fine knife of food chopper or grate fine
   - 3 medium pared POTATOES (1 1/2 lbs.)
   - 1 medium ONION

   There should be 2 1/2 cups of the mixture.

4. Add
   - 1 1/4 teaspoons SALT
   - 1/8 teaspoon PEPPER

5. Heat to boiling
   - 1/2 cup PET MILK
diluted with
   - 1/2 cup WATER

6. Stir into potato mixture.

7. Put in greased baking dish. Cover and bake 1 1/2 hours, or until potatoes are tender. Serves 4.

**Mock Cream Dressing**

1. Mix together
   - 1/2 teaspoon SUGAR
   - 1/2 teaspoon SALT
   - Few grains PEPPER

2. Add and mix well
   - 1/3 cup PET MILK
   - 1/4 teaspoon grated ONION*

3. Stir in slowly
   - 2 1/2 tablespoons VINEGAR
   or lemon juice

4. Serve on salad greens or raw or cooked vegetable salads. Makes 1/2 cup.

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

**Hot Cocoa**

1. Mix together
   - 2 1/2 tablespoons COCOA
   - 2 1/2 tablespoons SUGAR
   - 1/8 teaspoon SALT

2. Stir in slowly
   - 1 1/3 cups boiling WATER

3. Stir and boil 5 minutes.

4. Add
   - 1 1/3 cups PET MILK

5. Heat thoroughly.

6. Beat 1 minute with rotary beater while adding
   - 1/2 teaspoon VANILLA

Pumpkin Pie made according to Mary Lee Taylor's famous recipe is a delightful way to climax any meal. Not too spicy. Not too strong a pumpkin flavor. Try it soon! It'll be your favorite, too!

**Pumpkin Pie**

1. Turn on oven; set at very hot (450° F.).

2. Mix together
   - 1/3 cup light brown SUGAR
   - 2 teaspoons FLOUR
   - 1/3 teaspoon SALT
   - 1 1/2 teaspoons prepared PUMPKIN PIE SPICE*

3. Add and stir until smooth
   - 1 cup PUMPKIN cooked or canned
   - 1 cup PET MILK
   - 1 slightly beaten EGG
   - 1 1/2 tablespoons cooking MOLASSES

4. Pour into deep 7-inch pie pan lined with Unbaked Pastry (see index).

5. Bake on center shelf of oven 15 minutes, then reduce to slow (325° F.) and bake about 25 minutes, or until firm. Cool before serving.

**For Sweet Potato Pie**
Substitute for the pumpkin cooked or canned sweet potatoes put through a sieve, omit molasses and add 1 1/2 tablespoons melted butter or margarine.

**For Squash Pie**
Substitute for the pumpkin cooked winter squash, thoroughly mashed. To cook squash, cut in pieces, remove seeds and bake in moderate oven (375° F.) 1 hour; or pare, remove seeds, dice, and steam 45 minutes, or until tender.

*3/4 teasp. cinnamon, 1/4 teasp. nutmeg, 1/3 teasp. ginger and 1/8 teasp. cloves can replace the pie spice in any of these pies.
Cottage Noodles

1. Boil until tender
   2 cups broken NOODLES* in 8 cups boiling WATER
   2 teaspoons SALT
2. Turn on oven; set at moderately slow (350° F.).
3. Grease a shallow quart baking dish.
4. Mix in bowl
   1 cup COTTAGE CHEESE
   1/4 cup finely cut ONION
   2 teaspoons WORCESTERSHIRE SAUCE (optional)
   3/4 teaspoon SALT
   1/2 teaspoon PAPRIKA
   Few grains PEPPER
5. Stir in
   1 cup PET MILK
6. Drain noodles; add to milk mixture, mixing well.
7. Put in greased baking dish.
8. Sprinkle with mixture of
   1 cup soft BREAD CRUMBS (day old)
   1 tablespoon melted SHORTENING
9. Bake on center shelf of oven 40 minutes, or until crumbs are brown.
Serves 4.

*1 1/2 cups spaghetti or macaroni can replace the noodles. Rinse spaghetti or macaroni with hot water after cooking.

Chocolate Bread Pudding

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a shallow, quart baking dish.
3. Mix together in saucepan
   3 tablespoons COCOA
   1/4 cup SUGAR
   1/4 teaspoon SALT
4. Stir in gradually, mixing until smooth
   1 cup PET MILK diluted with
   1 cup WATER
5. Stir and heat to boiling.
6. Stir slowly into
   1 slightly beaten EGG
7. Fold in
   2 cups day-old, crustless bread CUBES
   1/2 cup halved, seedless RAISINS* 1 teaspoon VANILLA
8. Put in greased baking dish. Set in pan containing about 1/2 inch hot water. Bake 1 hour, or until firm.
9. Remove from oven and cover at once until ready to serve either warm or cold. Serves 4.

*1 1/2 cup chopped nuts or 1/4 cup raisins and 1/4 cup chopped nuts can replace the raisins.

Frankfurter Loaf

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a loaf pan about 8x4x3 inches deep.
3. Put through fine knife of food chopper
   1 pound FRANKFURTERS or wieners
4. Add to ground sausage
   2 cups cooked RICE
   1 cup diced CHEESE (packaged AMERICAN)
   1/2 cup PET MILK
5. Mix thoroughly. Pack firmly into greased pan. Bake about 45 minutes, or until firm. Loosen sides of loaf; let stand in pan 5 minutes before turning out. Serves 4.
**Fruit Pudding**

1. Turn on oven; set at moderately slow (350° F.).
2. Grease 4 custard cups or individual baking dishes.
3. Put through fine knife of food chopper
   4 slices day-old BREAD
   “enriched or whole wheat”
   There should be 1 1/2 cups of bread crumbs.
4. Then grind
   2/3 cup drained, cooked, pitted PRUNES*
5. Put bread and fruit in bowl.
6. Then add
   2/3 cup PET MILK
   1 slightly beaten EGG
   1/3 cup SUGAR**
   or strained honey
   Few grains SALT
7. Mix well. Then divide among greased baking dishes. Set in pan containing about 1/2 inch of hot water. Bake 35 minutes, or until firm to the touch. Serve with Vanilla Pudding Sauce (see index) if desired. Serves 4.

※Dried peaches can be used in place of prunes.
**3 tablespoons each of sugar and corn syrup can also be used.

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**Easy Mix Cake**

1. Turn on oven; set at moderately slow (350° F.).
2. Grease, then dust with flour a 9-inch layer cake pan or pan 8x8x2 inches deep.
3. Sift before measuring
   1 1/3 cups all-purpose FLOUR
4. Resift into bowl with
   1 cup SUGAR
   2 1/4 teaspoons BAKING POWDER
   1/2 teaspoon SALT
5. Add
   1/3 cup soft SHORTENING
   1/3 cup PET MILK
   diluted with
   1/3 cup WATER
   1 teaspoon VANILLA
6. Beat vigorously 2 minutes with mixing spoon, or electric beater at medium speed.
7. Then add, and beat 2 minutes longer
   1 unbeaten EGG
8. Put in prepared pan. Bake on center shelf of oven 35 minutes, or until cake shrinks from sides of pan. Remove from oven; let stand in pan 5 minutes before turning out. When cold, spread with Meringue Frosting (see below).

**For Jelly Cake**
Cut cake when cold with sharp knife to make 2 layers. Put together with 1/2 cup jelly, jam or orange marmalade.

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**Meringue Frosting**

1. Beat until stiff but not dry
   2 EGG WHITES
2. Beat in gradually until mixture stands in peaks
   4 tablespoons SUGAR
3. Sprinkle with
   few grains NUTMEG
   or cinnamon
4. Pile on Easy Mix Cake (see above).
Stuffed Hamburgers are hamburgers the like of which you've never before tasted! Tender, flavorful—with a delightful surprise filling—and topped with onion slices cooked just right!

**Stuffed Hamburgers**

*Photograph above*

1. Turn on oven; set at moderately slow (350° F.).

2. Mix together thoroughly:
   - 1 pound twice-ground MEAT*
   - 1/2 cup PET MILK
   - 1 cup soft bread CRUMBS *day-old*
   - 1 teaspoon SALT
   - 1/8 teaspoon PEPPER

3. Shape into 8 flat patties.

4. Spread 4 patties with equal portions of:
   - 1 tablespoon prepared MUSTARD

5. Arrange on mustard equal portions of:
   - 2 tablespoons drained PICKLE RELISH**

6. Cover with remaining meat patties, pinching edges with wet fingers to secure.

7. Put in greased, shallow baking pan
   - 4 large slices ONION *(1/8-inch thick)*

8. Top each slice with a meat patty.


**VARIATIONS:**

* Beef, veal, lamb, pork or a mixture of these can be used.

** 1/2 cup well-drained tomatoes, cooked or canned, can replace pickle relish if they are sprinkled with 1/4 teaspoon salt.
**Corn Pudding**

1. Turn on oven; set at moderately slow (350° F).
2. Grease a quart baking dish.
3. Cook slowly 5 minutes
   - 1/4 cup diced, green PEPPER
   - 2 tablespoons finely cut ONION in 1 1/2 tablespoons SHORTENING
4. Blend in
   - 1 1/2 tablespoons FLOUR
   - 1/2 teaspoon SALT
   - Few grains PEPPER
5. Stir in slowly
   - 1/3 cup PET MILK diluted with
   - 1/3 cup CORN LIQUID or water
6. Stir and cook until sauce thickens.
7. Then stir into
   - 1 slightly beaten EGG
8. Fold in
   - 1 1/2 cups drained CORN cooked or canned

**Butter Spread**

1. Cut in small pieces; put in 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 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, 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.

**Oyster Stew**

1. Clean carefully
   - 1 1/2 cups OYSTERS (1 pint)
2. Cook oysters until edges curl in
   - 2 tablespoons BUTTER or fortified margarine
3. Heat to boiling
   - 2 2/3 cups PET MILK diluted with
   - 1 1/3 cups WATER
4. Add oysters and
   - 1 1/2 tablespoons finely cut PARSLEY
Oatmeal Muffins

1. Put in mixing bowl
   3/4 cup ROLLED OATS
2. Add a mixture of
   1/2 cup PET MILK
   diluted with
   1/2 cup WATER
2 tablespoons melted SHORTENING
3. Let stand for 10 minutes.
4. Turn on oven and set at hot (425° F.).
5. Grease thoroughly 12 two-inch muffin tins.
6. Sift before measuring
   1 cup all-purpose FLOUR
7. Resift with
   2 1/2 teaspoons BAKING POWDER
   2 teaspoons SUGAR
   3/4 teaspoon SALT
8. Add milk mixture all at once, mixing quickly but thoroughly. Divide among muffin tins, filling 2/3 full. Bake on oven shelf slightly above center 20 minutes, or until brown. Serve warm. Serves 4.

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.

Yorkshire Puddings

1. Turn on oven; set at very hot (450° F.).
2. Divide among four 4-inch baking dishes equal parts of
   4 teaspoons SHORTENING
3. Put dishes into shallow pan and heat in oven while preparing the following:
4. Sift before measuring
   2/3 cup all-purpose FLOUR
5. Resift with
   1/2 teaspoon SALT
6. Stir in gradually
   1/3 cup PET MILK
   diluted with
   1/3 cup WATER
7. Add, one at a time
   2 unbeaten EGGS
8. Beat vigorously 1 1/2 minutes after each addition.

Harvest Slaw

1. Chill until cold
   1/3 cup PET MILK
2. Whip with rotary beater, or electric beater at high speed, until fluffy.
3. Add
   1 tablespoon LEMON JUICE
4. Continue whipping until stiff.
5. Fold in
   1 tablespoon drained, prepared HORSE-RADISH
6. Mix together
   3 1/2 cups shredded chilled CABBAGE*
   1/2 cup diced CELERY
   1 1/2 tablespoons finely cut ONION
   3/4 cup shredded chilled CARROTS

*1 cup shredded raw spinach or lettuce can replace 1 cup of the cabbage.
Cheese Scallops featured in this meal are so good they’ll make you wish meatless days came around oftener! Custard-like in consistency—with all of the flavor-appeal of a creamy cheese rarebit.

**Cheese Scallops**

*Photograph above*

1. Turn on oven; set at moderately slow (350° F.).

2. Grease well 4 individual baking dishes.*

3. Cut into 1/2-inch cubes
   1/2 pound AMERICAN CHEESE
   There should be 1 1/2 cups.

4. Divide cheese among baking dishes.

5. Mix together
   2 slightly beaten EGGS
   1/2 teaspoon dry MUSTARD
   1/2 teaspoon SALT
   1/2 teaspoon PAPRIKA

6. Stir in mixture of
   3/4 cup PET MILK
   3/4 cup WATER

7. Pour over cheese. Set in pan containing 1/2 inch hot water.

8. Bake 45 minutes, or until knife inserted in center comes out clean. Remove from oven; let stand 5 minutes before turning out.

9. Spoon any cheese remaining in bottom over the custard. Serve at once.

*Recipes are in this book

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**HAPPY NEW THOUGHT FOR A MEATLESS MEAL**

Cheese Scallops*
Baked Potatoes
Creamed Peas
*(see Basic White Sauce*)
Cole Slaw with
Mock Cream Dressing*
Orange-Raisin Cake*

*Mixture can be baked in a well-greased quart baking dish if baking time is increased to 1 hour.
Whipped Topping
(using lemon juice)

1. Chill until icy cold
   1/3 cup 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 in ice tray of an automatic refrigerator and chill until ice crystals begin to form around the edges.
2. Put in 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.

Whipped Topping
(using plain, unflavored gelatin)

1. Soften
   1/4 teaspoon plain, unflavored GELATIN in 1 teaspoon cold WATER
2. Scald over boiling water
   1/3 cup PET MILK
3. Add softened gelatin and stir until dissolved. Pour into small china or enameled bowl and chill until icy cold. Then whip vigorously with rotary beater, or electric beater at high speed, until stiff.
4. Fold in
   2 teaspoons powdered SUGAR
   1/2 teaspoon VANILLA
5. Serve on cold Fruit Pudding (see index), or on other desserts or beverages. Serves 4.

Vanilla Pudding Sauce

1. Mix together
   1/4 cup DARK CORN SYRUP
   2 tablespoons SUGAR
   1 tablespoon FLOUR
   1/8 teaspoon SALT
2. Stir in slowly
   1/2 cup PET MILK diluted with
   6 tablespoons WATER
3. Place over boiling water. Cook and stir 15 minutes after water again boils, or until slightly thickened.
4. Remove from heat and add
   1 teaspoon BUTTER
   1 1/4 teaspoons VANILLA
5. Serve hot or cold on Fruit Pudding (see index), cooked rice, puddings or other desserts. Makes about 1 1/4 cups.
**Unbaked Pastry**

1. Sift before measuring
   2/3 cup all-purpose FLOUR
2. Resift with
   1/3 teaspoon SALT
3. Work into flour with fork
   1/4 cup cold SHORTENING
4. When mixture has the appearance of small peas, stir in gradually
   1 1/2 tablespoons PET MILK diluted with
   1 1/2 tablespoons WATER
5. Roll dough into a round on floured board 1 inch larger than 7-inch pan and about 1/8-inch thick. Trim, if necessary.
6. Fit loosely in pie pan, folding extra dough under and pinching with fingers to make fancy edge.

**For Baked Pastry Shell**


**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 8 minutes after water again boils, or until very thick.
5. Cool slightly, then stir in
   1/2 cup PET MILK

**For Macaroni Salad**

Mix 2/3 cup of above dressing with 2 cups coarsely chopped, cooked macaroni, 1 cup diced celery and 2 tablespoons drained pickle relish. Chill before serving. Serves 4.

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**Ideas**

* For extra good gravy, use tomato juice or the liquid drained from cooked or canned vegetables instead of water.
* As stuffing for the center of baked apples, try orange marmalade or mince meat. It's wonderful!
* To give a flavor-lift to scrambled eggs, add a few drops of meat sauce. Mighty good!
* To cut baking time in half, make your meat-loaf mixture in individual baking dishes instead of one large dish.
* For a healthful and delicious drink, mix equal parts of Pet Milk and water, then add 1 or 2 tablespoons of molasses for sweetness. Youngsters will love it!
* To save time and temper when opening canned lunch meat, punch a hole in the end of can opposite the key end—then open with the key and the meat will slide out easily.
EVERY SATURDAY MORNING

Mary Lee Taylor, and her announcer and official taster, Del King
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To help you care for and train your baby, Pet Milk Company has prepared a 64-page book called “Your Baby,” filled with the kind of information you need—approved by a well-known doctor.

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