Favorite Foods Fixed New Ways for 2 or 4 or 6
By Mary Lee Taylor

Chili Tamale Ring
See Recipe on Page 3
Dear Friend,

As you plan meals for your family, I’m sure you find yourself coming back again and again to the old favorites—for these are the dishes they like best.

Because I know so well how you welcome new ways to fix these favorite foods, I’ve planned this new collection of recipes to help you with this problem.

You might think, for example, there’s nothing unusual about chili, or corn bread. But serve the chili with corn bread that has real corn in it, and you have something different and delicious! That’s Chili Tamale Ring, pictured on the cover. A slice of ham, rolled around a creamy rice stuffing and baked in a wonderful sauce, becomes Barbecued Ham Roll—a real “company best” dinner. Certainly no one would recognize my Jelly Roll-Ups as a first cousin of bread-and-jelly—yet they’re a simple combination of rich biscuit mix, jelly and coconut, so quickly made you can have them for Sunday breakfast, so delicious you can serve them as dessert.

I hope you will try all the good things in this booklet. But please don’t try them with anything but Pet Evaporated Milk. Results just won’t be the same—for these recipes take advantage of the fact that Pet Milk is double-rich whole milk to give foods richer flavor, and to save money, too. Pet Milk, just as it comes from the can, is good sweet country milk concentrated to double-richness. It can be used in place of expensive cream; it saves eggs and butter in many recipes. And when mixed with an equal amount of water, it is perfect to use in place of ordinary milk—yet it costs less!

Do listen to my Saturday morning broadcasts, when I’ll have more recipes and new food ideas tested for you in the Pet Milk kitchen.

Sincerely,

Mary Lee Taylor

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Form No. 4798—2-18-50—4-1-50
Chili Tamale Ring

*Recipes are in this book*

**DINNER WITH A "SOUTH-OF-THE-BORDER" FLAVOR**

- Chili Tamale Ring*
- Shredded Carrot and Cabbage Salad with Cooked Salad Dressing*
- Fresh or Canned Fruit with Whipped Lemon Topping*
- Hot Coffee with Pet Milk and Sugar

**Chili Tamale Ring**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS FOR 2</th>
<th>INGREDIENTS FOR 4</th>
<th>INGREDIENTS FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at moderate (375° F.).</td>
<td>2 cups</td>
<td>4 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td>2. Grease well, then dust with flour a ring mold or baking dish* holding about...</td>
<td>{slightly beaten EGGs 1 cup}</td>
<td>{2 cups 2 cups 3 cups}</td>
<td>{6 cups {2 cups 3 cups 3 cups}</td>
</tr>
<tr>
<td></td>
<td>canned cream style CORN 1 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>PET MILK 6 tablesp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>CORN MEAL {melted SHORTENING 1 tablesp.}</td>
<td>{1/4 cup 1/4 cup 3/4 cup}</td>
<td>{3/4 cup 3/4 cup 3/4 cup}</td>
</tr>
<tr>
<td></td>
<td></td>
<td>{1/2 cup 1/2 cup 1/2 cup}</td>
<td>{3/4 cup 3/4 cup 1 1/2 cup}</td>
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<tr>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td></td>
<td>finely cut ONION 1/2 tablesp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>finely cut GREEN PEPPER 2 tablesp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>1/2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>3. Mix well...</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Put into prepared mold or dish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Bake on center shelf of oven until firm and light brown, or about...</td>
<td>25 minutes</td>
<td>45 minutes</td>
<td>1 hour</td>
</tr>
<tr>
<td>6. Loosen inner and outer edges of tamale ring with knife.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Turn out and fill center of ring with...</td>
<td>heated, canned CHILI CON CARNE, or baked beans 1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td><strong>If baking dish is used, serve from dish with the chili con carne or baked beans poured over the servings.</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>1/2 cups equal 1 cup plus 2 tablespoons.</strong></td>
<td></td>
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</tr>
</tbody>
</table>
Juicy Salmon Loaf

DIRECTIONS

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

2. Grease well, then dust with flour the inside of a loaf pan holding about ..........

3. Mix ....................

4. When well blended, pack into prepared pan.

5. Bake on center shelf of oven until firm and light brown on top, or about ..........

6. Loosen sides of loaf with knife, then let stand in pan 5 minutes before turning out.

7. If desired, garnish with hard-cooked egg slices and serve with Creamed Peas (see index).

8. Tuna, halibut, haddock or canned fish flakes also can be used.

Note: Left-over cold Salmon Loaf is delicious to use as a sandwich filling, or it can be broken up and heated in a white sauce to serve on toast, boiled rice or noodles.
Heavenly Hash Dessert

DIRECTIONS
1. Chill until ice cold
2. Soften
3. Mix in saucepan
4. Stir in slowly a mixture of
5. Boil and stir over low heat
6. Add
7. Chill until slightly thicker than unbeaten egg whites
8. Rub with vegetable oil a pan measuring about
9. Pull into small pieces
10. Put in bottom of oiled pan
11. Whip chilled milk with cold rotary beater, or electric beater at high speed, until stiff. Fold into gelatin mixture. Pour over cake in pan. Chill until firm. To serve, cut in squares.

Savory Corn

DIRECTIONS
1. Cook until crisp
2. Drain off fat. Put back 1 tablespoon fat for 2; 2 tablespoons for 4 and 3 tablespoons for 6.
3. Add to bacon and fat, then cook slowly for 5 minutes
4. Then add
5. Cook and stir over low heat until cheese melts. Serve hot.
Barbecued Ham Roll

**Directions**

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

2. Cook slowly in finely cut ONION (2 tablesp. in hot SHORTENING) in saucepan about 5 minutes. 

3. Add PET MILK, SALT, PEPPER, cooked RICE. 

4. Cook and stir over low heat until very thick, about 3 minutes. 

5. With spoon shape into roll lengthwise on smoked HAM, ¼ in. thick. 

6. Roll up and secure with BACON SLICES. 

7. Fasten ends of bacon with toothpicks or skewers. 

8. Put into baking pan with folded side of ham down. Bake 45 minutes, then drain off fat. 

9. Pour over ham a mixture of CATSUP, VINEGAR, WATER, Worcestershire SAUCE. 

10. Bake 45 minutes longer, spooning sauce over the ham 2 or 3 times. 

11. Cut crosswise in 2, 4 or 6 thick slices; serve with the sauce.

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Corned Beef Hash

**Directions**

1. Cook in skillet finely cut ONION (2 teasp. in hot SHORTENING) chopped, cooked or canned, CORNED BEEF, firmly packed ½ cup minutes, or until tender. 

2. Mix pared, diced, cooked POTATOES ½ cup PET MILK, SALT, PEPPER ¼ teasp., few grains. 

3. Put into skillet with onion and cook slowly 30 minutes, turning frequently until mixture is browned. Turn out on platter and serve hot.
Baked Pastry Shell

DIRECTIONS

1. Sift before measuring onto paper creased in center
2. Resift into bowl with
3. Work into flour with fork
4. When mixture has the appearance of small peas, gradually stir in
5. On floured board, roll into four rounds or 1 large round each 1 inch larger than tart pans or pie pan, and about 1/8 inch thick.
6. Fit loosely into tart pans or pie pan. Trim if necessary.
7. Fold extra dough under; pinch with fingers or press with fork to make fancy edge. Prick closely all over bottom and sides of pastry with fork.
8. Bake on oven shelf slightly above center in hot oven (425° F.) 10 minutes, or until brown. If pastry bulges, prick again at end of 5 minutes' baking.

*To use Pie Crust Mix instead of Flour:
Replace flour with same amount of pie crust mix. Omit salt and shortening. Mix and stir in 1 tablesp. each of milk and water. Bake as directed above.

Cooked Salad Dressing

DIRECTIONS

1. Mix
2. Stir in
3. Then add
4. Place over boiling water. When water again boils, cook and stir 5 minutes, or until thickened.
5. Cool slightly, then stir in
6. Store in covered jar in refrigerator and use for all kinds of salads, especially for potato salad or Cole Slaw (see index). This dressing is also delicious to use in place of butter when making sandwiches.
Deviled Salad Ring

DIRECTIONS
1. Soften in bowl.................
   UNFLAVORED GELATIN
   in cold WATER
2. Place over boiling water; stir until dissolved.
3. Stir in mixture of..............
   SALT
   DRY MUSTARD
   PEPPER
   PET MILK
4. Then stir in.....................
   VINEGAR
   CONDENSED, CANNED TOMATO SOUP*
5. Chill until slightly thicker than unbeaten egg whites; then whip with rotary beater until fluffy.
6. Put into wet ring mold or shallow pan** holding
7. Chill until firm. Turn out. Fill center with potato salad or Cole Slaw (see index).

*Chili sauce or catsup can replace tomato soup if cold water is increased to 1 cup for 4 and 1 1/2 cups for 6. Use only 1/2 cup chili sauce or catsup for 4 and 3/4 cup for 6 and mix it with the vinegar as directed in the recipe.

**If shallow pan is used, cut in squares to serve.

Creamed Green Beans

DIRECTIONS
1. Melt in saucepan..............
   BUTTER or margarine
2. Blend in.........................
   FLOUR
   SALT
   PEPPER
3. Stir in slowly.................
   LIQUID off beans
4. Boil and stir 2 minutes.
5. Stir in.........................
   PET MILK
6. Add and heat thoroughly..............
   DRAINED GREEN BEANS,*
   COOKED OR CANNED
7. Serve hot with Ham and Sweet Potato Dinner (see index).

For Creamed Peas, use cooked or canned peas in place of green beans.

*Whole kernel corn, lima beans, Brussels sprouts, cauliflower, cut-up cabbage, potatoes, mushrooms, broccoli, eggplant, wax beans or sliced onions, turnips, parsnips, rutabagas, celery or carrots also can be used.
**Ham and Sweet Potato Dinner**

(Photograph below)

**DIRECTIONS**

1. Turn on oven; set at moderately hot (400° F.).

2. Mix
   - mashed SWEET POTATOES, cooked or canned
   - SALT
   - CINNAMON

3. Beat in slowly
   - PET MILK

4. Cut in 2 or 4 or 6 pieces 4 in. square
   - smoked HAM, ¼ in. thick

5. Put into shallow pan. Put about half of potato mixture on ham slices.

6. Cover potatoes with
   - sliced, canned PINEAPPLE

7. Top with rest of potato mixture.

8. Sprinkle with
   - corn flake CRUMBS

9. Bake on center shelf of oven 30 minutes, or until ham is tender.

**Cole Slaw**

**DIRECTIONS**

1. At serving time, put into bowl
   - shredded, chilled CABBAGE
   - diced CELERY
   - grated ONION

2. Mix with chilled
   - COOKED SALAD DRESSING

**INGREDIENTS**

**FOR 2**

- SWEET POTATOES: 1 cup
- SALT: ¼ teasp.
- CINNAMON: ¼ teasp.
- PET MILK: ¼ cup
- HAM: ½ lb.
- PINEAPPLE: 2 slices
- CRUMBS: 1 ½ tablesp.

**FOR 4**

- SWEET POTATOES: 2 cups
- SALT: ½ teasp.
- CINNAMON: ½ teasp.
- PET MILK: ½ cup
- HAM: 1 lb.
- PINEAPPLE: 4 slices
- CRUMBS: 3 tablesp.

**FOR 6**

- SWEET POTATOES: 3 cups
- SALT: ¾ teasp.
- CINNAMON: ¾ teasp.
- PET MILK: ¾ cup
- HAM: 1⅛ lbs.
- PINEAPPLE: 6 slices
- CRUMBS: ¾ cup

**NEW AND DIFFERENT HAM DINNER**

- Ham and Sweet Potato Dinner*
- Creamed Green Beans*
- Deviled Salad Ring*
- filled with Lettuce Salad
- Hot Cross Biscuits*
- Marlow Fruit Dessert*

*Recipes are in this book
Pineapple Upside Down Cake

**DIRECTIONS**

1. In skillet or deep cake pan measuring across the bottom (see note) ........... 8 inches
2. Melt over very low heat........ BUTTER or margarine 3 tablesp. ¼ cup
3. Sprinkle bottom with........ brown SUGAR ¾ cup 1 cup
4. Arrange evenly on sugar, well drained .......... canned, crushed PINEAPPLE* 1 cup 1 ½ cups
5. Let stand. Turn on oven; set at moderately slow (350° F.).

**INGREDIENTS**

For 8-in. cake For 9-in. cake

<table>
<thead>
<tr>
<th></th>
<th>For 8-in. cake</th>
<th>For 9-in. cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>sifted CAKE FLOUR</td>
<td>1 ½ cups**</td>
<td>1 ¾ cups</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>1 ½ teasp. 2 ¼ teasp.</td>
<td></td>
</tr>
<tr>
<td>SALT</td>
<td>¾ teasp. ¾ teasp.</td>
<td></td>
</tr>
<tr>
<td>SUGAR</td>
<td>¾ cup 1 ⅛ cups***</td>
<td></td>
</tr>
<tr>
<td>unbeaten EGG</td>
<td>1 2</td>
<td></td>
</tr>
<tr>
<td>soft SHORTENING</td>
<td>¾ cup ¾ cup</td>
<td></td>
</tr>
<tr>
<td>PET MILK</td>
<td>¾ cup ¾ cup</td>
<td></td>
</tr>
<tr>
<td>WATER</td>
<td>¾ cup ¾ cup</td>
<td></td>
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<tr>
<td>VANILLA</td>
<td>½ teasp. ½ teasp.</td>
<td></td>
</tr>
</tbody>
</table>

6. Sift together into bowl .......... sifted CAKE FLOUR

7. Add all at once, then beat vigorously 2 min. with spoon or electric beater at medium speed........ soft SHORTENING

8. Pour batter over pineapple. Bake until cake pulls from sides of skillet or pan, or about .......... 45 minutes 1 hour

9. Turn out at once. Serve warm or cold.

*Save juice to use in drinks or sauce. **1 ½ cups equal 1 cup plus 2 tablespoons.

**Note:** An 8-in. skillet or pan should hold 6 cups, and 9-in. size should hold 9 cups.

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 specially adjusted recipe, stating altitude at which you live and name of recipe.

Quick Custard Sauce

**DIRECTIONS**

1. Mix in saucepan.......... vanilla PUDDING

2. Stir in a mixture of.......... SUGAR

3. Bring to a boil, stirring constantly. Continue stirring and cook slowly for 30 seconds.

4. Remove from heat and add.... VANILLA

5. Serve on Marlow Fruit Dessert (see opposite), or on plain cake or other desserts.

**INGREDIENTS**

**FOR 4**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>vanilla PUDDING</td>
<td>½ package</td>
</tr>
<tr>
<td>SUGAR</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
</tr>
<tr>
<td>PET MILK</td>
<td>¾ cup</td>
</tr>
<tr>
<td>WATER</td>
<td>¾ cup</td>
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</table>

**FOR 6**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>vanilla PUDDING</td>
<td>1 package</td>
</tr>
<tr>
<td>SUGAR</td>
<td>¼ cup</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>WATER</td>
<td>1 ½ cups</td>
</tr>
</tbody>
</table>
Hot Cross Biscuits

DIRECTIONS

1. Turn on oven; set at very hot (450° F.).
2. Grease a round cake pan measuring {5 in. across {8 in. across {9 in. across
3. Sift together........
   - FLOUR
   - BAKING POWDER
   - SALT
   - SHORTENING
4. Work into flour mixture with fork........
5. Stir in with fork a mixture of........
   - PET MILK
   - WATER
6. Turn out on lightly floured board. Knead a few seconds, or until smooth.
   Roll ½ in. thick. Cut in rounds with floured 2½-in. cutter. With back of knife
   press a cross about half way through each round.
7. Fill crosses with equal parts of........
   - JELLY or thick jam
8. Place close together in pan. Bake on oven shelf slightly above center 15
   min., or until 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.

Marlow Fruit Dessert

DIRECTIONS

1. Put into bowl.................
2. Pour over......................
3. Mix until no dry crumbs remain. Shape into a roll about 2½ inches thick.
4. Roll in.........................
5. Wrap in waxed paper and store in refrigerator about 6 hours, or over night.
6. Slice and serve with Quick Custard Sauce or Whipped Lemon Topping (see
   index).

*Use 16 graham crackers, 2½ in. square, for 4 and 24 graham crackers for 6.
**1½ cups equal 1 cup plus 2 tablespoons.
Cherry Cream Pie

(Photograph above)

DIRECTIONS

1. Put into saucepan.

2. Stir in mixture of.

3. Bring to a boil over low heat, stirring constantly. Cook and stir 30 seconds.

4. Stir in.

5. Cover and cool thoroughly.

6. Drain well.

7. Spread half of the cooled custard in bottom of cold Baked Pastry Shell (see index).

8. Cover with drained cherries. Top with rest of custard.


11. Arrange on custard, spreading to the edge of crust to seal in the filling.

12. Bake on the center oven shelf in slow oven (325° F.) 15 min., or until light brown. Cool thoroughly before cutting with a wet knife.

To get a large amount of meringue, choose large, fresh eggs and warm to room temperature before beating. If small eggs are used, allow 2 for the tarts and 3 for the 9-inch pie.

**Sweet or tart cherries, cooked or canned, also may be used.

Note: If desired, save some of the cherries to garnish top of pie as illustrated.
# Vegetable Noodle Rarebit

**DIRECTIONS**

1. Boil until tender...
   - **NOODLES**
     - In boiling **WATER**
     - **SALT**
     - 1 cup
     - 4 cups
     - 6 cups
     - 3 cups
   - **condensed CREAM OF CELERY SOUP**
     - 6 tablesp.
     - 3 tablesp.
     - 1½ tablesp.
     - 2 teasp.
   - **PET MILK**
     - 6 tablesp.
     - 3 tablesp.
     - 1 can
     - 1 cup
   - **VEGETABLE LIQUID**
     - 1½ tablesp.
     - 2 cup
     - 1 cup
   - **PEPPER**
     - few grains
     - few grains
     - 1 cup
   - **grated American CHEESE**
     - 1 cup
     - 2 cups
     - 3 cups

2. Mix in saucepan...
   - 1 cup
   - 4 cups
   - 6 cups
   - 3 cups

3. Add half of...
   - 1 cup
   - 2 cups
   - 3 cups

4. Stir over low heat until cheese melts.

5. Drain noodles and put on heat-proof platter or into shallow baking dish.

6. Pour half of sauce over noodles.

7. Arrange over noodles...
   - drained
   - cooked or canned
   - 1 cup
   - 2 cups
   - 3 cups

8. Pour rest of sauce over asparagus.

9. Sprinkle remaining cheese over top.

10. Broil 6 inches from heat about 5 minutes, or until cheese is melted. Serve hot.

*Condensed cream of chicken or mushroom soup also can be used.

**Green beans also can be used.

*Note: Washed, raw rice can replace the noodles if you use ¼ cup for 2; ½ cup for 4 and ¾ cup for 6.*

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## SOME东西 NEW IN MEATLESS MEALS
- Vegetable Noodle Rarebit
- Mixed Green Salad
- Toasted Rolls
- Heavenly Hash Dessert

*Recipes are in this book

## A WHOLE MEAL WITH SOUP-SALAD-DESSERT
- Lima Bean Chowder
- Deviled Egg Salad
- Buttered Rolls
- Pineapple Chunks
- Coconut Cookies

*Recipes are in this book*
**Coconut Cookies**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 3 dozen</th>
<th>For 6 dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at moderate (375° F.).</td>
<td><strong>PET MILK</strong></td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>2. Mix, then let stand until needed</td>
<td>VINEGAR</td>
<td>1½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>3. Sift together</td>
<td>sifted, all-purpose FLOUR</td>
<td>2 cups</td>
<td>4 cups</td>
</tr>
<tr>
<td></td>
<td>BAKING POWDER</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
</tr>
<tr>
<td></td>
<td>BAKING SODA</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>4. Put into bowl</td>
<td>SHORTENING</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>5. Add gradually, mixing until light and fluffy</td>
<td>brown SUGAR</td>
<td>1½ cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>6. Beat in vigorously</td>
<td>unbeaten EGG</td>
<td>1</td>
<td>2 (one at a time)</td>
</tr>
<tr>
<td>7. Stir in about ⅓ of flour mixture, then stir in ½ of milk mixture.</td>
<td>shredded COCONUT, packaged or canned</td>
<td>1 cup</td>
<td>2 cups</td>
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<tr>
<td>8. Repeat until all flour and milk are used. Beat until smooth.</td>
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<tr>
<td>9. Fold in</td>
<td></td>
<td></td>
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<tr>
<td>10. Drop from a teaspoon 2 inches apart onto greased baking sheet. Flatten slightly with back of spoon as batter is dropped.</td>
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<tr>
<td>11. Bake on top shelf of oven 12 minutes, or until lightly browned. Remove from pan at once.</td>
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</table>

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**Whipped Lemon Topping**

<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. Put into small bowl</td>
<td>chilled PET MILK</td>
<td>⅓ cup</td>
<td>⅔ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>granulated SUGAR</td>
<td>1 teasp.</td>
<td>4 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>2. Whip with chilled rotary beater, or electric beater at high speed, until fluffy.</td>
<td>LEMON JUICE</td>
<td>⅜ teasp.</td>
<td>2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>3. Then add</td>
<td>grated LEMON RIND</td>
<td>⅛ teasp.</td>
<td>⅛ teasp.</td>
<td>⅛ teasp.</td>
</tr>
<tr>
<td>4. Continue whipping until stiff.</td>
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<tr>
<td>5. Serve as a topping on plain cake, gingerbread, pudding or other desserts that will blend with the lemon flavor of this topping.</td>
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</tbody>
</table>
## Jelly Roll-Ups

### Directions
1. Turn on oven; set at moderate (375° F.).
2. Put into bowl... {BISCUIT MIX} 1 cup, 1 1/2 cups, 2 cups
3. Stir in with fork a mixture of... {PET MILK} 2 tablesp., 1 1/2 tablesp., 3 tablesp., 6 tablesp., 4 1/2 tablesp., {WATER} 2 cups, 3 cups, 4 cups.
4. Beat vigorously for 30 seconds; then turn out on floured board.
5. Roll in a round measuring about... 6 inches across, 10 inches across, 12 inches across.
6. Spread with... {JELLY or jam} 3 tablesp., 1 1/2 cup, 1/2 cup
7. Sprinkle with... {shredded COCONUT} 1/2 cup, 3/4 cup, 1 cup
8. Cut in 4 or 8 or 12 pie-shaped wedges. Starting at the outer edge, roll up each wedge. Put on well-greased baking sheet 2 inches apart.
9. Brush tops with... {PET MILK} 1 1/2 teasp., 1/2 cup, 1/2 cup
10. Sprinkle with... {shredded COCONUT} 3 tablesp., 1/2 cup, 1/2 cup
11. Bake on oven shelf slightly above center 15 minutes, or until light brown. Remove from pan at once.
12. Serve warm or cold.

*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 specially adjusted recipe, stating altitude at which you live and name of recipe.*

## Lima Bean Chowder

### Directions
1. Soak for 6 hours, or overnight... {dried LIMA BEANS in WATER} 1/2 cup, 1 cup, 1 1/2 cups
2. Then add... {cut-up ONION} 3 tablesp., 1/2 cup, 1/2 cup
3. Cover and cook over low heat 1 hour, or until beans are tender.
4. Mash beans thoroughly, or push through a sieve, but do not drain.
5. Add... {PET MILK} 2/3 cup, 1 1/2 cups, 2 cups
6. Heat until steaming hot, but do not boil.
7. Sprinkle with... {grated CHEESE*} 2 tablesp., 4 tablesp., 6 tablesp.
8. Serve with crisp crackers or toast.

*Crisp diced bacon also can be used.*
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* a well-developed body?

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