Festive Treats for Your Table
with recipes for 2 or 4
by Mary Lee Taylor
HOW TO MAKE PRETTY PACKAGES FOR YOUR FESTIVE FOOD GIFTS

So many of you have told me how proud you are of the holiday sweets you make with my Pet Milk recipes (and Pet Milk does make cookies, candies, and Festive Fruit Cake better than any other form of milk). Often, too, you’ve told me what welcome gifts these good things make. So, this year, we’ve included more “holiday-special” foods that are ideal for gifts... and, on this page, ideas for attractive food-gift packages. (Photographs on page 14.) They’re easy, fun, and so pretty — I’m sure you’ll like them!

Mary Lee Taylor

Festive Fruit Cake, made in a tube pan, says “Happy Holidays” when it’s wrapped like this! Put the cake on a red paper plate, and put a large square of clear cellophane over the top of the cake. Push the center of the cellophane down into the hole in the cake. Pull edges of cellophane down over the cake and fasten to the bottom of plate with cellophane tape. Tie a bow around a short red candle and place it in the hole in the center of the cake. Keep the candle in place by tucking rolled tissue paper around the bottom.

Candies and cookies are easy to mail in this pretty package (made from a coffee can). Pack candies in can between sheets of waxed paper. Cut blue Christmas paper to fit around can and extend one inch over top. Fasten around can with cellophane tape, then fold edge over top of can. Cut a round of blue paper to fit top of can. Paste it over folded edge to cover top. Tie gold ribbon around side of can. Decorate top with gold Christmas stickers.

A pretty package for cookies, made from an oats or corn meal box! Fill the box brimful and put on lid. Wrap in bright red plastic-coated shelf paper. Let paper extend 2 1/2 inches over lid, then fold down to cover top. Fasten with cellophane tape. Tape a white bow with long streamers to the top. Bring streamers from the bow down the side of the box and fasten the streamer ends down with silver-star stickers.

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Index to Recipes

The recipes in this book have been tested with standard level measuring cups and spoons.

CAKES, COOKIES, CANDIES AND FROSTINGS

Creamy Marshmallow Fudge... 4
Date Coconut Coffee Cake... 7
Easy Pralines... 14
Festive Fruit Cake... 5
Gumdrop Bars... 10
Hay Stacks... 15
Mincemeat Cookies... 12
Nut Clusters... 4
Orange Frosting... 11
Vanilla Frosting... 11

MAIN DISHES

Chicken Noodle Scallop... 13
Ham and Noodle Scallop... 13
Pork Chop and Potato Dinner... 4
Quick Oyster Stew... 6
Roast Chicken with Stuffing... 3
Roast Turkey with Stuffing... 3
Shrimp and Rice Bake... 6

MISCELLANEOUS

Directions for Roasting Stuffed Poultry or Meat... 10
Eggnog... 6
Party Cheese Dip... 11

PIES AND SAUCE

Hard Sauce... 4
Pumpkin Pie... 12
Squash Pie... 12
Sweet Potato Pie... 12

SALADS AND SALAD DRESSINGS

Banana Nut Salad... 15
Blue Cheese Dressing... 11
Lime Grapefruit Salad... 13
Tangy Salad Dressing... 11
Thousand Island Dressing... 11

VEGETABLES AND GRAVY

Easy Creamed Onions... 15
Giblet Gravy... 3
Roast Turkey with Stuffing

(Photograph on front cover and page 8)

### DIRECTIONS

1. Cook slowly 5 finely cut ONION in hot FAT 10 to 12-lb. Turkey 12 to 14-lb. Turkey for 2 minutes.

2. Put into a 3-quart or larger bowl 1-in. bread CUBES (2 days old) finely cut CELERY SALT PEPPER ground SAGE PET Evaporated MILK 10 to 12-lb. 12 to 14-lb. Turkey

3. Add to bread mixture.

4. Add onion and fat. Mix just until bread cubes lose their shape.

5. Sprinkle inside of ready-to-cook roasting TURKEY with SALT 1 teasp. 11/2 Tablesp. 11/2 hours 11/2 hours

6. Spoon stuffing loosely into turkey. Do not pack. Sew opening together or secure with toothpicks laced with string. Tie legs to tail with string.

7. Rub over outside of turkey soft FAT 21/2 Tablesp. 3 Tablesp.

8. Place turkey on its side in a shallow roasting pan. Do not cover.

9. Roast on bottom rack in 325 oven (low moderate) about 41/2 to 5 hours 5 to 51/4 hours

10. At end of half of roasting period, turn turkey on other side and finish roasting. Remove to warm platter.

### Giblet Gravy

(Photograph on front cover and page 8)

### DIRECTIONS


2. Stir in FLOUR SALT PEPPER 2 Tablesp. 11/2 teasp. few grains 11/2 teasp.

3. Stir over low heat until flour mixture turns medium brown.

4. Then stir in BROTH off cooked giblets (see opposite) 3/4 cup 11/2 cups (If there is not enough broth, add water to make amount needed.)

5. Boil 2 minutes, stirring all the time.

6. Stir in the diced, PET Evaporated MILK 3/4 cup 11/2 cups cooked giblets and...


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For Roast Chicken:
For a 5-lb. chicken, make just half as much stuffing as for a 10 to 12-lb. turkey. Roast only 21/2 hours.

If you make more stuffing than the bird will hold, bake it in a greased loaf or baking pan 30 to 45 min. or until top is brown.

Try this easy way to lace the opening of a turkey or chicken together! Use string and toothpicks, drawing the string around the ends of the toothpicks and crossing it just as you'd lace a shoe.

How to Cook Giblets:
Giblets (gizzard, heart and liver) should be cleaned and cooked as soon as possible after you get them. Cover heart and gizzard with water. Add salt, pepper, 2 whole cloves, a tip of bay leaf and a little celery, carrot and onion. Simmer for 2 to 3 hrs., or until giblets are fork tender. Add liver 10 or 15 minutes before the heart and gizzard are done.

Chill cooked giblets and broth separately. Cut giblets when ready to use for gravy.
Creamy Marshmallow Fudge

(Photograph on page 14)

**DIRECTIONS**

**INGREDIENTS**

For 1 1/4 Lbs. For 2 Lbs.

1. Rub with butter a pan measuring about 8 in. square 9 in. square
   - SUGAR 1 1/2 cups 2 1/4 cups
   - BUTTER 3 Tablesp. 3/4 cup
   - PET Evaporated MILK 1/2 cup 3/4 cup
   - Bottled MARSHMALLOW CREME 2/3 cup 1 cup

2. Mix in a heavy 2-quart saucepan.
   - SUGAR 1/2 cup 1 cup
   - BUTTER 3 Tablesp. 3/4 cup
   - PET Evaporated MILK 1/2 cup 3/4 cup
   - Bottled MARSHMALLOW CREME 2/3 cup 1 cup

3. Bring to a bubbling boil quickly, stirring all the time.
   - SUGAR 3/4 cup 1 cup
   - BOOZE 4 minutes 5 minutes

4. Remove from heat and add 1/2 cup 1 cup
   - semi-sweet CHOCOLATE PIECES (6-oz. pkg.)

5. Beat until chocolate is completely melted and blended into mixture. Pour into pan. Cool thoroughly. Cut into 1/2-in. squares.

**Nut Clusters**

Follow recipe opposite through Step 4. Remove from heat. Add 1 cup peanuts, pecans, or almonds along with the chocolate pieces, for 1 1/4 lbs. candy or 2 cups nuts for 2 lbs. Spread out on waxed paper about 1/2-in. thick. Cool thoroughly, then cut or break into pieces.

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**Pork Chop and Potato Dinner**

**DIRECTIONS**

**INGREDIENTS**

FOR 2 FOR 4

1. Grease a baking dish holding about 4 cups 8 cups
   - thinly sliced, pared POTATOES 2 cups 4 cups
   - (1 lb.) (2 lbs.)
   - canned cream of CELERY SOUP 3/4 cup 1 cup
   - PET Evaporated MILK 3/4 cup 1/2 cup
   - finely cut ONION 2 Tablesp. 3 Tablesp.
   - SALT 1/4 teasp. 1/4 teasp.
   - PEPPER few grains few grains

2. Put into baking dish.

3. Pour over potatoes a mixture of.

4. Trim fat from.

5. Put fat into skillet and cook until crisp. Remove crisp pieces.


7. Brown slowly on both sides in fat in skillet. Put chops on top of potatoes in baking dish. Cover and bake on center rack of 350 oven (high moderate) 1 1/4 hrs., or until potatoes are tender. Serve hot.

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**Hard Sauce**

**DIRECTIONS**

**INGREDIENTS**

FOR 2 FOR 4

1. Put into a bowl.
   - soft BUTTER 1 1/2 Tablesp. 3 Tablesp.
   - VANILLA 1/4 teasp. 1/4 teasp.

2. Mix in gradually.
   - powdered SUGAR 1/4 cup 1/4 cup

3. Stir in, a teaspoon at a time.
   - PET Evaporated MILK 2 teasp. 4 teasp.

4. Beat until smooth and creamy. Cover and chill. Serve rounded spoonfuls on Festive Fruit Cake or Pumpkin Pie (see index).
**Festive Fruit Cake**

**DIRECTIONS**

1. Line with waxed paper bottom and sides of a loaf or tube pan holding about...

2. Put into a bowl and let stand until needed.

3. Roll into fine crumbs. . . . .

4. Put into a large bowl the crumbs and...

5. Add bulk or canned ready-mixed, cut-up...

6. Add milk mixture. Mix with spoon, then with hands until crumbs are moistened. Press firmly into pan. Top with fruit and nuts. Cover tightly. Chill 2 days before slicing. Keep in cool place.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>For 2 1/4 lbs.</th>
<th>For 3 1/2 lbs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>PET Evaporated MILK</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>finely cut MARSHMALLOWS</td>
<td>16</td>
</tr>
<tr>
<td>ORANGE JUICE*</td>
<td>3 Tablesp.</td>
</tr>
<tr>
<td>2 1/2-in. GRAHAM CRACKERS</td>
<td>4 dozen</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>NUTMEG</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>CLOVES</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>seedless RAISINS</td>
<td>1 cup</td>
</tr>
<tr>
<td>(1/2 golden and 1/2 dark are best)</td>
<td></td>
</tr>
<tr>
<td>finely cut DATES</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>broken WALNUTS</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>CANDIED FRUIT (see note)</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>

Note: For variety, replace the ready-mixed candied fruit with finely cut candied pineapple, cherries and orange peel. Use 1/2 cup each of pineapple and cherries and 2 tablespoons orange peel for 2 1/4 lbs., or 1/2 cup each of pineapple and cherries and 3 tablespoons orange peel for 3 1/2 lbs.

*Alcoholic flavoring can replace the orange juice if desired.

**To line a tube pan, cut a circle of waxed paper to fit bottom of pan, then cut a hole in the middle. Cut another strip of waxed paper long enough and wide enough to fit inside of pan.

**To use scissors to cut marshmallows, dipping blades into cold water now and then to keep marshmallows from sticking. Use scissors to cut candied fruit, dates —and gumdrops, too.

**Festive Fruit Cake can be stored in a tightly covered container in a cool place for as long as 3 months. If you want to store this cake in your freezer, it will keep from 4 to 6 months.**
Shrimp and Rice Bake

**DIRECTIONS**

1. Turn on oven and set at 375 (high moderate).
2. Grease a shallow baking dish holding about...{3 cups} {6 cups}
3. Mix in a 1 1/2-quart bowl...{canned cream of CELERY SOUP} {1/2 cup} {1 can}
   {PET Evaporated MILK} {1/4 cup} {1/2 cup}
   {cooked RICE} {1 cup} {2 cups}
   {cooked or canned SHRIMP, drained} {1/2 cup} {1 cup (5-oz. can)}
4. Put into baking dish. Sprinkle top with paprika, if desired.
5. Bake on rack slightly below center about {20 minutes} {25 minutes}
6. Serve hot from the dish.

**Eggnog**

**DIRECTIONS**

1. Beat until light and fluffy...{EGGS} {3} {6}
2. Beat in gradually...{SUGAR} {1/4 cup} {1/2 cup}
   {SALT} {1/8 teasp.} {1/4 teasp.}
   {VANILLA or alcoholic flavoring} {1 1/2 Tablesp.} {3 Tablesp.}
3. Then stir in a mixture of...{PET Evaporated MILK} {2 cups} {4 cups}
   {WATER} {1 cup} {2 cups}
4. Chill. Sprinkle each serving with nutmeg or cinnamon, if desired.

**Quick Oyster Stew**

**DIRECTIONS**

1. Drain and save liquid from...{fresh or frozen OYSTERS} {1 cup} {2 cups}
2. Add water to liquid to make 1/3 cup for 2 or 1/4 cup for 4.
3. Melt in saucepan...{BUTTER} {1 Tablesp.} {2 Tablesp.}
4. Add oysters and cook slowly just until edges of oysters curl.
5. Stir in oyster liquid and...{canned cream of CELERY SOUP} {2/3 cup} {1 can}
   {PET Evaporated MILK} {3/4 cup} {1 1/2 cups}
   {SALT} {few grains} {1/2 teasp.}
   {PEPPER} {few grains}
Date Coconut Coffee Cake

**DIRECTIONS**

1. Grease well a square baking pan.

2. Mix in a small bowl:
   - Sifted, all-purpose flour
   - Sugar
   - Cinnamon
   - Cold butter or margarine

3. Work in with fork until mixture looks like coarse corn meal.

4. Let stand until needed.

5. Mix in a 1 1/2 or 2-quart bowl:
   - Biscuit mix
   - Sugar
   - Finely cut dates
   - Shredded coconut

6. Add all at once a mixture of:
   - Slightly beaten egg
   - Milk
   - Water

7. Mix just enough tomoisten dry ingredients. Spread batter in greased pan. Sprinkle crumb mixture over top.

8. Bake on rack slightly below center in 400 oven (hot) until cake pulls from sides of pan, or about:

   - 8-inch: 35 minutes
   - 9-inch: 40 minutes

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.
A REAL "HOLIDAY FESTIVAL"
FEATURING ALL THEIR FAVORITES!
ROAST TURKEY WITH STUFFING*
GIBLET GRAVY*
EASY CREAMED ONIONS*
CANDIED SWEET POTATOES
CELERY AND OLIVES CRANBERRY SAUCE
HOT ROLLS BUTTER
PUMPKIN PIE*
HOT COFFEE with PET MILK
*Recipes are in this book

WHEN TO START... AND WHAT TO DO?
THIS PLAN SHOWS ALL THE STEPS FOR YOU!
DO IN ADVANCE: (the day before)
1. Wash and clean turkey. Chill.
2. Cook giblets for gravy. Chill giblets and broth separately.
3. Cut bread for stuffing; add seasonings. Cut celery and onions for stuffing and chill.
6 1/2 HOURS BEFORE DINNERTIME:
2. Stuff turkey and put into oven to roast.
3. Make cranberry sauce or chill canned cranberry sauce.
4. Cut giblets for gravy.
ABOUT 1 1/2 HOURS BEFORE DINNER:
1. Fix Candied Sweet Potatoes using your favorite recipe.
2. Start making Easy Creamed Onions.
3. Fix coffee.
4. Make Giblet Gravy; keep hot.
5. Heat rolls.
Gumdrop Bars
(Photograph on page 14)

DIRECTIONS

INGREDIENTS

For 27 Bars  
For 50 Bars

1. Turn on oven and set at 325 (low moderate).
2. Grease well a baking pan measuring about...{9 x 9 in.} {10 x 15 in.}
3. Mix, then let stand until needed...{fruit-flavored GUMDROPS, cut in small pieces} {1/2 cup} {1 cup}

{NUTS, finely cut} {1/4 cup} {1/2 cup}
{FLOUR} {1 1/2 teasp.} {1 Tablesp.}
4. Sift into a 1 1/2 or 2-quart bowl....{sifted, all-purpose FLOUR} {1 cup} {2 cups}

{SALT} {1/8 teasp.} {1/4 teasp.}
{CINNAMON} {1/2 teasp.} {1 teasp.}
{BROWN SUGAR} {1 cup} {2 cups}
{EGGS} {2} {3}
{PET Evaporated MILK} {2 Tablesp.} {1/4 cup}
5. Add...
6. Beat hard 2 min. with spoon or electric beater at medium speed.
7. Stir in gumdrop mixture. Spread batter in greased pan. Bake on oven rack slightly below center 35 minutes, or until cake pulls from sides of pan.
8. When cool, spread top with Vanilla or Orange Frosting (see index). Then cut into 3 x 1-inch bars and decorate with pieces of gumdrops, if desired.

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.

Directions For Roasting Stuffed Poultry or Meat

(at room temperature, stuffed and ready for baking)

<table>
<thead>
<tr>
<th>Poultry/Meat</th>
<th>Oven Temperature</th>
<th>Length of Baking Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, under 3 lbs.</td>
<td>325</td>
<td>45 min. per lb.</td>
</tr>
<tr>
<td>Chicken, 3 lbs. and over</td>
<td>325</td>
<td>40 min. per lb.</td>
</tr>
<tr>
<td>Duck, 5 lbs. and over</td>
<td>325</td>
<td>40 min. per lb.</td>
</tr>
<tr>
<td>Goose</td>
<td>325</td>
<td>35 min. per lb.</td>
</tr>
<tr>
<td>Guinea Hen, up to 3 1/2 lbs.</td>
<td>350</td>
<td>40 min. per lb.</td>
</tr>
<tr>
<td>Lamb, Breast or Shoulder</td>
<td>300</td>
<td>35 min. per lb.</td>
</tr>
<tr>
<td>Pork Shoulder</td>
<td>350</td>
<td>45 min. per lb.</td>
</tr>
<tr>
<td>Pork Tenderloin, cut with pocket</td>
<td>350</td>
<td>40 min. per lb.</td>
</tr>
<tr>
<td>Turkey, under 12 lbs.</td>
<td>325</td>
<td>25 min. per lb.</td>
</tr>
<tr>
<td>Turkey, over 12 lbs.</td>
<td>325</td>
<td>18 to 20 min. per lb.</td>
</tr>
<tr>
<td>Veal, Breast or Shoulder</td>
<td>300</td>
<td>45 min. per lb.</td>
</tr>
</tbody>
</table>

Note: Use a shallow uncovered baking pan for roasting stuffed poultry or meat. Do not baste.
Party Cheese Dip

DIRECTIONS
1. Mash together with back of spoon in quart bowl.

INGREDIENTS

<table>
<thead>
<tr>
<th>For 1 Cup</th>
<th>For 2 Cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>One 3-oz. pkg.</td>
<td>Two 3-oz. pkggs.</td>
</tr>
<tr>
<td>One 5-oz. jar</td>
<td>Two 5-oz. jars</td>
</tr>
</tbody>
</table>

2. Mix in, a little at a time.

INGREDIENTS

<table>
<thead>
<tr>
<th>For 1 Cup</th>
<th>For 2 Cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup</td>
<td>⅔ cup</td>
</tr>
</tbody>
</table>

3. Add and mix well.

INGREDIENTS

<table>
<thead>
<tr>
<th>For ½ Cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>⅓ teasp.</td>
<td>1 teasp.</td>
</tr>
</tbody>
</table>

4. Chill thoroughly.

5. Place small bowl of cheese dip in center of large platter and surround with potato chips or small crackers. Guests may serve themselves by dipping chips or crackers into cheese.

Tangy Salad Dressing

DIRECTIONS
1. Mash with a spoon in a quart bowl.

INGREDIENTS

<table>
<thead>
<tr>
<th>For ½ Cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 Tablesp.</td>
<td>3-oz. pkg.</td>
</tr>
</tbody>
</table>

2. Mix in, a little at a time.

INGREDIENTS

<table>
<thead>
<tr>
<th>For ½ Cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup</td>
<td>⅔ cup</td>
</tr>
</tbody>
</table>

3. Stir until smooth and creamy.

INGREDIENTS

<table>
<thead>
<tr>
<th>For ½ Cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>⅓ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

4. Stir in.

INGREDIENTS

<table>
<thead>
<tr>
<th>For ½ Cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>⅓ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

5. Chill thoroughly. Serve on all kinds of vegetable salads.

Vanilla Frosting

(Photograph on page 14)

DIRECTIONS
1. Melt in a quart saucepan over low heat.

INGREDIENTS

<table>
<thead>
<tr>
<th>For 27 Gumdrop Bars</th>
<th>For 50 Gumdrop Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
</tr>
</tbody>
</table>

2. Remove from heat and add.

INGREDIENTS

<table>
<thead>
<tr>
<th>For 27 Gumdrop Bars</th>
<th>For 50 Gumdrop Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
</tbody>
</table>

3. Stir in, about ½ cup at a time.

INGREDIENTS

<table>
<thead>
<tr>
<th>For 27 Gumdrop Bars</th>
<th>For 50 Gumdrop Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>1½ cups</td>
<td>2½ cups</td>
</tr>
</tbody>
</table>

4. Beat until smooth and creamy. Spread on top of Gumdrop Bars (see index).
**Mincemeat Cookies**
(Photograph on page 14)

**DIRECTIONS**

1. Sift together into a 2-quart bowl...*****

2. Add all at once to flour mixture...*****

3. Beat hard 2 minutes with spoon or electric beater at medium speed, scraping sides and bottom of bowl often.

4. Drop by teaspoons about 2 inches apart, onto greased cooky-pan. Bake on rack slightly above center in 350 oven (moderate) 10 to 12 minutes, or until cookies are light brown. Remove from oven and let stand 1 minute before removing from pan.

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.

**Pumpkin Pie**
(Photograph on page 8)

**DIRECTIONS**

1. Mix in a bowl...*****

2. Add and stir until smooth...*****

3. Pour into pie pan lined with unbaked pastry.

4. Bake on center rack of 375 oven (high moderate) until firm, or about..40 minutes 45 minutes

For Squash Pie: Use mashed, cooked winter squash for pumpkin.

For Sweet Potato Pie: Reduce sugar for 8-in. pie to 1/3 cup and add 2 teasp. melted shortening, or use 1/2 cup sugar and 12 teasp. melted shortening for 9-in. pie. Use drained, mashed, cooked or canned sweet potatoes in place of the pumpkin. Omit molasses.
Ham and Noodle Scallop

DIRECTIONS
1. Turn on oven and set at 350 (moderate).
2. Grease well a baking dish measuring 9 x 5 inches for 2, 6 x 10 inches for 4.
3. Cook until tender.
   - NOODLES, broken into pieces
   - in boiling WATER
   - Diced, cooked HAM or luncheon meat
   - grated, process American CHEESE
   - drained, canned MUSHROOM STEMS AND PIECES
   - grated ONION
   - PET Evaporated MILK
   - SALT
4. While noodles are cooking, put into a 2-quart bowl.
5. Add drained noodles. Mix well. Put into baking dish.
6. Sprinkle top with crushed POTATO CHIPS
7. Bake on center rack of oven until bubbly hot, or about 20 minutes for 2, 25 minutes for 4.

INGREDIENTS FOR 2 FOR 4
- 1 cup 2 cups
- 2 cups 4 cups
- 1 cup 2 cups
- 3/4 cup 1 1/2 cups
- 2-oz. can 4-oz. can
- 1 1/2 teasp. 1 Tablesp.
- 1/4 cup 1 cup
- 1/8 teasp. 1/4 teasp.

Lime Grapefruit Salad

DIRECTIONS
1. Drain and save syrup from....
   - canned GRAPEFRUIT SECTIONS
   (There should be 3/4 cup syrup for 2, or 1 1/2 cups for 4. If not, add water to make this amount. Heat syrup to boiling.)
2. Remove from heat
   - lime GELATIN
   - SALT
3. Stir until gelatin dissolves.
4. Then stir in...
   - LEMON JUICE
5. Chill mixture until slightly thicker than unbeaten egg whites.
6. Rub with salad oil a pan measuring about 9 x 5 inches.
7. Stir into chilled gelatin.
   - cold PET Evaporated MILK
8. Fold in grapefruit sections and...
   - broken, unsalted NUTS (can omit)
   - diced CELERY

Note: This recipe makes average servings for 2 or 4 people for two meals.

Chicken Noodle Scallop

Use leftover roast chicken or turkey in place of ham.

This is really a versatile recipe ... the scallop is delicious made with roast beef, veal, or pork in place of ham, too!

Cut salad for 2 this way to make attractive oblong slices.

Because the recipe for 4 makes a thicker salad, cut it this way. The slices will look better if you place them flat on the lettuce to serve.

Want individual salads? Mold them in coffee cups!
**Easy Pralines**

**DIRECTIONS**

1. Mix in a heavy 1½ or 2-quart saucepan until smooth.

2. Cook and stir over low heat until sugar dissolves.

3. Then add:
   - Butterscotch Pudding Powder (not "instant" kind)
   - Granulated Sugar
   - Brown Sugar
   - Pet Evaporated Milk
   - Butter or margarine

4. Bring to a full, all-over boil. Then boil slowly about 3 to 5 minutes, stirring often, until candy reaches soft ball stage (see note). Remove from heat.

5. Beat until candy begins to thicken but still looks shiny.

6. Drop mixture quickly with a tablespoon onto waxed paper to form 2-inch patties. Allow one spoonful for each patty.

7. Let stand until firm.

**Note:** To test candy, take pan off heat and drop a tiny bit of the hot mixture into bowl of cold (not ice) water. If candy stays together in soft ball and does not fall apart when you lift it out of the water with your fingers, it has cooked long enough.

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>For 24 Pralines</th>
<th>For 32 Pralines</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butterscotch Pudding Powder</td>
<td>1 pkg.</td>
<td>1½ pkgs.</td>
</tr>
<tr>
<td>Granulated Sugar</td>
<td>1 cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td>Brown Sugar</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Pet Evaporated Milk</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>Butter or margarine</td>
<td>1 Tablesp.</td>
<td>1½ Tablesp.</td>
</tr>
<tr>
<td>Shelled Pecan Halves</td>
<td>1½ cups (½ lb.)</td>
<td>2½ cups (¾ lb.)</td>
</tr>
</tbody>
</table>
Easy Creamed Onions
(Photograph on page 9)

**Directions**

1. Mix in a 1 or 1½-quart saucepan...
   - **canned cream of CELERY SOUP**
   - **PET Evaporated MILK**
   - **SALT**
   - **PEPPER**

2. Add drained small ONIONS, cooked or canned
3. Cook over low heat, stirring often, until steaming hot, but do not boil. Remove from heat and sprinkle with paprika. Serve hot.

Banana Nut Salad

**Directions**

1. Mix in a small bowl...
   - **SALAD DRESSING** (see note)
   - **SUGAR**
   - **SALT**
   - **LEMON JUICE**

2. Stir in until smooth, then chill...

3. At serving time, peel...

4. Cut bananas in half, crosswise. Then split each half, lengthwise.

5. Using 2 forks dip pieces, one at a time, into the dressing.

6. Roll each piece as it is dipped, in...

7. Using 2 for each salad, serve on lettuce with rest of dressing.

*Note: Use the kind that comes in a jar, not a bottle.*

Hay Stacks

**Directions**

1. Mix in a heavy 1½ or 2-qt. saucepan, then cook and stir over low heat until sugar dissolves..
   - **PET Evaporated MILK**
   - **BROWN SUGAR**
   - **CORN SYRUP**
   - **BUTTER**

2. Bring to a full, all-over boil. Then boil slowly, stirring often, until candy reaches soft ball stage (see note under Easy Pralines on opposite page). Remove from heat.

3. Then add and mix well...
   - **shredded COCONUT**, packaged or canned...

4. Shape into cones 1½ in. high. Put on waxed paper to cool.
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