GOOD COOKING MADE EASY

with recipes for 2 or 4
by Mary Lee Taylor
"Salad Time" Tips

Cool, inviting salads can do more to tempt wilting summer appetites than almost any other food...and these easy tips will help make you a salad expert, make your salads look prettier and taste better. Then, with either one of the salad dressing recipes on the opposite page, you're ready to make a variety of delicious salads!

Mary Lee Taylor

GREEN SALADS

Salad greens will be crispier if you wash and drain them before storing in the refrigerator. Dry them well before using, as water left on the leaves weakens the dressing.

Tear greens into bite-size pieces with your fingers...don't cut them with knife or scissors.

Use only enough dressing to coat the greens, too much dressing will wilt the salad.

Always add tomatoes at the last minute, as they'll thin the dressing. And they're best in salads when they're cut in wedges, as in the picture above—not crosswise slices.

GELATIN SALADS

Before molding salad, rub the inside of mold with salad oil so you can turn the salad out easily.

When you turn out a large molded salad, rinse the serving plate first with cold water—then you can slide the salad neatly into the center of the plate.

Use syrup from canned fruits as part of the liquid in gelatin fruit salads for richer fruit flavor.

Fresh apples, bananas, pears, or peaches won't darken in your salad if you sprinkle them with orange, lemon, or pineapple juice. But you won't need the juice if there's pineapple in the fruit mixture.

"Pet" is the registered trade-mark of Pet Milk Company.
Hot Bacon and Tomato Sandwiches

(Photograph on front cover)

**DIRECTIONS**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INGREDIENTS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOR 2</td>
<td></td>
<td></td>
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<tr>
<td>FOR 4</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Cut each into 3 slices TOMATOES 2 4
2. Let stand until needed.
3. Cook slowly until crisp .......... 2 4 slices 8 slices
4. Remove bacon from skillet and keep hot.
5. Put into a heavy quart saucepan .... 1/4 cup 1/2 cup 1/2 cup 1/2 cup
   PET Evaporated MILK
   Worcestershire SAUCE (can omit) 1/2 teasp. 1 teasp. 1/2 teasp. 1/2 teasp.
   dry MUSTARD
   SALT few grains 1/6 teasp. 1/6 teasp.
6. Heat until milk is steaming hot, but do not boil.
7. Add and stir until cheese starts to melt. grated American CHEESE 1/2 cup 1 cup
8. Remove from heat, and continue stirring until cheese is melted.
9. Put on 2 or 4 serving plates ........ 2 slices 4 slices
10. Arrange 3 tomato slices on each slice of toast.
11. Sprinkle tomatoes with .......... SALT few grains 1/6 teasp.
12. Pour hot cheese sauce over tomatoes. Arrange 2 crisp bacon slices on top of each sandwich.

Fruit Salad Dressing

(Photograph on page 8)

**DIRECTIONS**

<table>
<thead>
<tr>
<th>INGREDIENTS</th>
<th>For 1/2 cup</th>
<th>For 1 Cup</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>INGREDIENTS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>SUGAR</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>dry MUSTARD</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>PAPRIKA</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>1/6 teasp.</td>
</tr>
<tr>
<td>PET Evaporated MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>SALAD OIL</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>

1. Put into a pint jar.
2. Add .......... lemon JUICE 1 Tablesp. 2 Tablesp.
3. Cover jar and shake well. Keep chilled. Serve on all kinds of fruit salads.

**THIS "QUICK AND EASY" IS A FAVORITE ANY TIME!**

Hot Bacon and Tomato Sandwiches*
Crisp Potato Chips
Pickles and Stuffed Olives
Fresh Pears and Grapes
Hot Coffee

*Recipe is in this book
How to Divide Your Package of Cake Mix
Empty contents of package into a bowl, and stir gently from the bottom, with a fork, till mix is fluffed. Measure it carefully, spooning lightly into measuring cup. Then measure out 1/2 of the total amount for your Nut Frosted Layer Cake. Put the other half back into the package.

To make a 2-layer cake from 1 layer just cut the layer in half crosswise, spread half the frosting on top of one piece, top with the other piece and spread rest of frosting on top.

**Nut Frosted Layer Cake**

### DIRECTIONS

1. Turn on oven and set at 375 (high moderate).
2. Grease well, then dust with flour round 8-inch cake pan.
3. Put into a 1 or 2-quart bowl.
4. Add half of a mixture of.
5. Beat hard 1 minute. Stir in rest of milk mixture, then beat hard 2 minutes. Put into prepared pan.
6. Bake on oven rack slightly above center until cake pulls from sides of pan, or about 25 minutes.
7. Let cake stand in pan 5 minutes, then turn out to cool.
8. Meanwhile, mix in a saucepan.
9. Cook and stir over medium heat until mixture is thickened, about 10 minutes. Cool thoroughly.
10. Spread nut mixture between layers and on top of cake. See opposite for directions for making a 2-layer cake from 1 layer.

**Whipped Topping**

### DIRECTIONS

1. Put into ice cube tray of refrigerator.
2. Chill until ice crystals begin to form around edges.
3. Put ice cold milk into small cold bowl with.
4. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.
5. Add and whip until stiff.
6. Serve on fruit, pudding, fruit gelatin, shortcakes or any other dessert that will blend with the lemon flavor of this topping.

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**INGREDIENTS**

<table>
<thead>
<tr>
<th>For One 8-inch Layer</th>
<th>For Two 8-inch Layers</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAKE</td>
<td></td>
</tr>
<tr>
<td>1 pan</td>
<td>2 pans</td>
</tr>
<tr>
<td>white CAKE MIX*</td>
<td>1/2 pkg.</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>1 pkg.</td>
</tr>
<tr>
<td>PET Evaporated MILK</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>WATER</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1 cup</td>
</tr>
<tr>
<td>CORNSTARCH</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>EGG</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>FINELY CUT, UNSALTED NUTS</td>
<td>1 cup</td>
</tr>
<tr>
<td>PET Evaporated MILK</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>NUTS</td>
<td>1 cup</td>
</tr>
<tr>
<td>LEMON JUICE</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>LEMON RIND</td>
<td>1/2 teasp.</td>
</tr>
</tbody>
</table>

*Use a well-known brand that calls for milk on the package and weighs just 1 lb. 1 oz., or 17 ounces.

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.
Baked Hamburger Sandwiches

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).
2. Cut a thin slice round SANDWICH from tops of BUNS.
3. Pull out centers of buns and break into crumbs to make 1/2 cup crumbs for 3 sandwiches, or 1 cup crumbs for 6 sandwiches. (Take care not to break bottom crust of bun.)
4. Mix crumbs in bowl with 
   - slightly beaten EGG
   - 1 yolk
   - 1 whole
   - PET Evaporated MILK
   - 1/4 cup
   - 1/2 cup
5. Let stand 5 minutes.
6. Then add to crumb mixture and mix well
   - ground lean BEEF
   - 1/4 lb.
   - 1/2 lb.
   - finely cut ONION
   - 1 Tablesp.
   - 2 Tablesp.
   - finely cut GREEN PEPPER
   - 1 Tablesp.
   - 2 Tablesp.
   - SALT
   - 1/2 teasp.
   - 1 teasp.
   - PEPPER
   - few grains
   - few grains
7. Fill the hollow buns with meat mixture. Replace the tops.
8. Brush tops of buns with 
   - melted BUTTER
   - or margarine
   - 2 teasp.
   - 1 1/2 Tablesp.
9. Place on greased shallow pan. Bake on oven rack slightly above center 30 minutes, or until buns are brown and toasty.
10. Serve hot with catsup or chili sauce if desired.

**INGREDIENTS**

For 3 Sandwiches | For 6 Sandwiches
---|---
BUNS | BUNS
SANDWICH ||
CRUMBS | CRUMBS
Egg | 1 yolk | 1 whole
PET Evaporated MILK | 1/4 cup | 1/2 cup
BEEF | 1/4 lb. | 1/2 lb.
ONION | 1 Tablesp. | 2 Tablesp.
GREEN PEPPER | 1 Tablesp. | 2 Tablesp.
SALT | 1/2 teasp. | 1 teasp.
PEPPER | few grains | few grains

Jiffy Corned Beef Dinner

**DIRECTIONS**

1. Cook in a skillet over low heat about 5 minutes .
2. Mix in thoroughly
   - cooked or canned CORNED BEEF
   - cut into small pieces
   - sliced ONION
   - in hot FAT
   - WATER
   - raw, quick-cooking RICE
   - SALT
   - PEPPER
3. Heat quickly to boiling. Remove from heat. Cover and let stand 15 minutes, or until rice is tender.
4. Stir in
   - PET Evaporated MILK
   - drained, cut GREEN BEANS
   - cooked or canned
5. Heat to steaming hot, but do not boil. Serve hot with catsup or chili sauce, if desired.

**INGREDIENTS**

For 2 | For 4
---|---
CORNED BEEF | cooked or canned (12-oz. can)
RONED BEEF | cooked or canned (1-lb. can)
CUT INTO SMALL PIECES | cut into small pieces
SACHED ONION | sliced ONION
IN HOT FAT | in hot FAT
WATER | 3 Tablesp.
RAW, QUICK-COOKING RICE | 3 Tablesp.
SALT | 1/2 teasp.
PEPPER | few grains
PET EVAPORATED MILK | 1/2 cup
DRAINED, CUT GREEN BEANS, | 1 cup
COOKED OR CANNED | 2 cups

For extra flavor, use liquid from green beans in place of water.

Quick-cooking rice has already been washed and pre-cooked to save you time, so use it just as it comes from the package.

Leftover beans can be kept in refrigerator in the can they're packed in... it's perfectly safe.
How to Measure Flour

Always sift flour BEFORE measuring.

When measuring sifted flour, spoon it lightly into measuring cup. Don't tap sides or bottom of cup to shake flour down, or pack the flour down into the cup.

Fill measuring cup heaping full, then level off with a straight-edged knife.

Chopped hard-cooked eggs can be added for a heartier salad. Use 1 egg for 2 and 2 eggs for 4.

Packing this salad for a lunchbox? Omit the lettuce—the celery in the salad gives it appetizing crispness.

Orange-Raisin Coffee Cake

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 425 (very hot)</td>
<td>For 8-inch Cake</td>
</tr>
<tr>
<td>2. Grease well a square pan measuring....</td>
<td>8 inches</td>
</tr>
<tr>
<td>3. Mix well with fork or pastry blender until crumbly</td>
<td>BROWN SUGAR</td>
</tr>
<tr>
<td></td>
<td>CINNAMON</td>
</tr>
<tr>
<td></td>
<td>cold BUTTER</td>
</tr>
<tr>
<td></td>
<td>grated ORANGE RIND</td>
</tr>
<tr>
<td>4. Let stand until needed.</td>
<td>sifted, all-purpose FLOUR</td>
</tr>
<tr>
<td>5. Sift into a 2 or 2 1/2-quart bowl</td>
<td>BAKING POWDER</td>
</tr>
<tr>
<td>Grated SHORTENING</td>
<td>SALT</td>
</tr>
<tr>
<td>grated ORANGE RIND</td>
<td>SUGAR</td>
</tr>
<tr>
<td>seedless RAISINS</td>
<td>soft SHORTENING</td>
</tr>
<tr>
<td>finely cut, unsalted NUTS</td>
<td>grated ORANGE RIND</td>
</tr>
<tr>
<td>slightly beaten EGG</td>
<td>SALT</td>
</tr>
<tr>
<td>PET Evaporated MILK</td>
<td>PEPPER</td>
</tr>
<tr>
<td>ORANGE JUICE</td>
<td>VINEGAR</td>
</tr>
<tr>
<td>WATER</td>
<td>PET Evaporated MILK</td>
</tr>
<tr>
<td>6. Work into flour mixture with fork.</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>7. Add</td>
<td>2 Tablesp.</td>
</tr>
<tr>
<td>8. Stir in quickly a mixture of</td>
<td></td>
</tr>
<tr>
<td>9. Spread batter in greased pan to very edge. Sprinkle crumb mixture over top.</td>
<td>20 minutes</td>
</tr>
<tr>
<td>10. Bake on oven rack slightly below center until brown, or about</td>
<td></td>
</tr>
<tr>
<td>11. Serve warm or cold.</td>
<td></td>
</tr>
<tr>
<td>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.</td>
<td></td>
</tr>
</tbody>
</table>

Kidney Bean Salad

(Photograph on page 7)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix in a quart bowl then chill</td>
<td>canned KIDNEY BEANS, drained</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td></td>
<td>finely cut PICKLE</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td></td>
<td>diced CELERY</td>
<td>3 Tablesp.</td>
<td>3/2 cup</td>
</tr>
<tr>
<td>2. Put into a jar, cover and shake well</td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>3/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td></td>
<td>VINEGAR</td>
<td>1 Tablesp.</td>
<td>2 Tablesp.</td>
</tr>
<tr>
<td></td>
<td>PET Evaporated MILK</td>
<td>3 Tablesp.</td>
<td>3 1/2 cup</td>
</tr>
<tr>
<td>3. Add dressing mixture to chilled bean mixture. Mix lightly with fork. Serve on lettuce if desired.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
**Jiffy Peanut Cookies**

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).

2. Sift together into a mixing bowl.

3. Add all at once and mix until well blended.

4. Stir in.

5. Drop 2 inches apart, by teaspoons onto greased cooky pan. Bake on oven rack slightly above center 15 minutes, or until light brown. Remove from pan at once.

**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.

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>For 2½ Dozen</th>
<th>For 5 Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>FLOUR</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>SUGAR</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td>¾ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>UNBEATEN EGGS</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>PET EVAPORATED MILK</td>
<td>2 Tablesp.</td>
<td>¾ cup</td>
</tr>
<tr>
<td>VANILLA</td>
<td>¾ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>PEANUTS</td>
<td>small, salted</td>
<td>¾ cup</td>
</tr>
</tbody>
</table>

**REAL "SURPRISE TREAT" FOR LUNCH BOXES!**

- Chopped Egg Sandwiches
- Kidney Bean Salad
- Jiffy Peanut Cookies
- Fresh Apple
- Hot Cocoa

*Recipes are in this book*  

Always place cookies flat on a wire rack or paper towel to cool.

Never stack cookies on top of each other until they have cooled thoroughly.
EVERYONE'S ON TIME FOR A MEAL LIKE THIS!

OLAZED HAM SLICE*
POTATOES-IN-JACKETS  FRIED CORN*
PEACH AND SEEDLESS GRAPE SALAD
WITH FRUIT SALAD DRESSING*
FROZEN LEMON PUDDING*
HOT COFFEE

*Recipes are in this book

THIS "PLAN AHEAD" WAY SAVES YOU TIME, STEPS AND WORRY!

DO IN ADVANCE —
(even 8 to 10 hours before dinnertime)
1. Make Frozen Lemon Pudding and freeze.
2. Make Fruit Salad Dressing and keep chilled.

45 MINUTES BEFORE DINNERTIME
1. Set your table.

15 MINUTES BEFORE DINNERTIME
1. Fix the coffee.
2. Peel peaches, halve and remove pits. Arrange on lettuce. Fill centers with seedless grapes.
3. Make the ham gravy.

2. Scrub potatoes and peel off part of skin if desired. Put on to cook.
3. Start cooking Glazed Ham Slice.
4. Cook the Fried Corn.
No brown sugar on hand? Use ¼ cup granulated sugar for 4 dozen cookies or 1½ cups for 8 dozen.

Like variety? Sprinkle cookies with granulated sugar before putting them on the pan to bake. Or sprinkle with a mixture of sugar and cinnamon (¼ cup sugar to 1 teasp. cinnamon). It's easier if you put the mixture into a salt shaker. What's left over is nice on toast or puddings.

Angel Dessert Slices
Serve Pineapple Marshmallow Whip on slices of angel cake.

In recipes calling for both juice and rind of lemon, grate the rind before cutting and squeezing the lemon for juice.

Easy Icebox Cookies

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 4 Dozen</th>
<th>For 8 Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sift together onto a piece of paper...</td>
<td>sifted, all-purpose FLOUR</td>
<td>1⅛ cups</td>
<td>3¼ cups</td>
</tr>
<tr>
<td></td>
<td>BAKING POWDER</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>2. Mix in a 1½ or 3-quart bowl until light and fluffy...</td>
<td>soft SHORTENING</td>
<td>⅛ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>brown SUGAR</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>VANILLA</td>
<td>⅛ cup</td>
<td>1½ teasp.</td>
</tr>
<tr>
<td>3. Stir in about ⅓ of flour mixture.</td>
<td>PET Evaporated MILK</td>
<td>⅛ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>4. Then stir in about half of...</td>
<td>PET Evaporated MILK</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>5. Stir in about ⅓ of rest of flour mixture. Then stir in rest of milk. Add flour mixture that is left and mix well. If dough is too soft to shape, chill until firm enough to handle.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Divide dough into 2 or 4 portions. Shape each into a roll 6 inches long. Wrap each roll in waxed paper. Chill at least 2 hours, or overnight. Cut into ⅛-inch slices.</td>
<td></td>
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<td></td>
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<tr>
<td>7. Put slices on greased cooky pan. Bake on top rack of 375 oven (high moderate) 10 minutes, or until light brown.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>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.</td>
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</tr>
</tbody>
</table>

Pineapple Marshmallow Whip

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Put into ice cube tray of refrigerator...</td>
<td>PET Evaporated MILK</td>
<td>⅛ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Chill until ice crystals begin to form around the edges.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Put into a 1-quart saucepan...</td>
<td>MARSHMALLOWS</td>
<td>8</td>
<td>16</td>
</tr>
<tr>
<td></td>
<td>PET Evaporated MILK</td>
<td>1⅛ Tablesp.</td>
<td>3 Tablesp.</td>
</tr>
<tr>
<td>4. Cook and stir over low heat until marshmallows are melted.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Remove from heat, then stir in...</td>
<td>drained, canned crushed PINEAPPLE</td>
<td>½ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td></td>
<td>pineapple JUICE</td>
<td>(9-oz. can)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>grated lemon RIND</td>
<td>1½ Tablesp.</td>
<td>3 Tablesp.</td>
</tr>
<tr>
<td></td>
<td>lemon JUICE</td>
<td>¼ teasp.</td>
<td>⅓ teasp.</td>
</tr>
<tr>
<td>6. Chill until mixture begins to thicken.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Put cold milk into cold 1 or 1½-qt. bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until stiff.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Fold in chilled pineapple mixture. Put into 2 or 4 dessert dishes. Chill about 1 hour or until ready to serve.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Icebox Fruit Dessert

DIRECTIONS

1. Put into ice cube tray of refrigerator...

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

3. Put cold milk into cold 1½ or 2⅓-qt. bowl. Whip with cold rotary beater by hand, or with electric beater at high speed until stiff.

4. Add and continue beating until well mixed.

5. Beat in gradually...

6. Fold in...

7. Use quart ice cube tray...

8. Arrange fruit mixture in ice cube tray in 3 layers with 2 layers of...


Note: Save the cherries to garnish the top, if desired.

Fried Corn

(Photograph on page 9)

DIRECTIONS

1. Heat in a skillet...

2. Add...

3. Cook slowly, turning now and then until corn is light brown.

4. Just before serving, stir in...

5. Cook and stir over very low heat until sauce is slightly thickened. Do not boil. Serve hot.

Note: Leftover cooked corn can be used.
Pork steaks are slices of pork shoulder. If your butcher doesn't have them, you can use any one of these cuts:

Rib Chops

Loin Chops

Fresh Ham Steak

If you have a pastry blender, you'll find it's just right for chopping eggs. Blenders like this are handy for crushing berries, etc., as well as for making pastry, and you can buy them at any hardware or dime store.

Savory Pork Steaks

DIRECTIONS

INGREDIENTS

FOR 2
FOR 4

1. Mix on a piece of paper

FLOUR 1 Tablesp. 2 Tablesp.
SALT 1/2 teasp. 1 teasp.
PAPRIKA 1/2 teasp. 1 teasp.
PEPPER few grains 1/8 teasp.

2. Roll in flour mixture both sides of

sliced PORK SHOULDER, 1/2 in. thick
1/2 lb. (2 slices) 1 lb. (4 slices)

3. Mix any flour that is left with

PET Evaporated MILK 1/4 cup 1/2 cup

4. Let milk mixture stand.

5. Brown meat slowly in skillet on both sides in

hot FAT 1 Tablesp. 2 Tablesp.

6. Drain off all fat from skillet.

7. Then add to meat in skillet

sliced ONION 1/2 cup 1 cup
LIQUID off green beans or water 1/2 cup 1 cup

8. Cover and cook over medium heat about 45 minutes, or until meat is tender.

9. Remove meat to warm platter.

10. Stir milk mixture into liquid in skillet

drained GREEN BEANS, cooked or canned 3/4 cup 1 1/2 cups (1-lb. can)

11. Heat slowly 10 minutes. Serve the hot vegetables with the pork steaks.

Chopped Egg Sandwiches

(Photograph on page 7)

DIRECTIONS

INGREDIENTS

FOR 2
FOR 4

1. Mix in a quart bowl

hard-cooked EGGS, chopped 4 8
drained PICKLE RELISH 3 Tablesp. 1/3 cup
SALT 1/2 teasp. 1 teasp.
PEPPER few grains 1/8 teasp.
PET Evaporated MILK 2 Tablesp. 1/4 cup

2. Stir in

SALAD DRESSING (see note) 1 Tablesp. 2 Tablesp.
or mayonnaise

3. Chill until ready to use. Spread between slices of bread to make 4 or 8 large, double sandwiches.

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

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix in a bowl...</td>
<td>ground lean BEEF 1/2 lb.</td>
<td>PET Evaporated MILK 1/2 cup</td>
<td>uncooked ROLLED OATS 3 Tablesp.</td>
</tr>
<tr>
<td>2. With wet hands, shape meat mixture into round patties...</td>
<td>4</td>
<td>8</td>
<td></td>
</tr>
<tr>
<td>3. Brown slowly on both sides in...</td>
<td>hot FAT 1 1/2 teasp.</td>
<td>1 Tablesp.</td>
<td></td>
</tr>
<tr>
<td>4. Serve hot.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**For Surprise Hamburgers:**

1. Shape above meat mixture into 4 or 8 flat patties measuring about 4 x 3 inches.
2. Cut into 3 x 1/2 in. 
   *processed American* CHEESE 4 strips 8 strips
3. Put a cheese strip on each meat patty. Fold meat around cheese, being careful to cover cheese completely. Cook as directed above.

**Glazed Ham Slice**

*(Photograph on Page 8)*

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Trim off fat from...</td>
<td>sliced HAM (ready-to-eat kind) 1 slice (1/2 lb.)</td>
<td>1 slice (1 to 1 1/2 lbs.)</td>
<td></td>
</tr>
<tr>
<td>2. Put fat into skillet and cook until crisp. Remove bits of fat.</td>
<td>brown SUGAR 1 Tablesp.</td>
<td>2 Tablesp.</td>
<td></td>
</tr>
<tr>
<td>3. Sprinkle both sides of ham with...</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Cook in fat in skillet over low heat until both sides are well glazed.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Remove to warm platter and keep hot. Drain off and measure fat left in skillet. There should be 2 teaspoons for 2, or 4 teaspoons for 4. If necessary, add more fat.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Put fat back into skillet.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Blend into fat and stir until brown...</td>
<td>FLOUR 2 teasp.</td>
<td>1/4 teasp.</td>
<td>SALT 4 teasp.</td>
</tr>
<tr>
<td>8. Stir in slowly...</td>
<td>WATER 1/4 cup</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>9. Boil and stir 2 minutes.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10. Then stir in...</td>
<td>PET Evaporated MILK 1/2 cup</td>
<td>3/5 cup</td>
<td></td>
</tr>
<tr>
<td>11. Heat until steaming hot, but do not boil. Serve with the ham.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Hamburger Tips**

Hamburgers will be tenderest and juiciest if you handle the meat mixture as little as possible. Pat them lightly into shape with your fingers and never press them down with a knife or pancake turner while they cook.

**Steakburgers**

Shape hamburger mixture into 2 or 4 large flat patties. Sprinkle tops with 3 Tablesp. finely cut onion and 1 Tablesp. finely cut parsley for 2, or 1/2 cup onion and 2 Tablesp. parsley for 4. Fold patties in half. Pinch edges with fingers to seal. Cook as directed for Juicy Hamburgers (see opposite).

Ham slices will stay nice and flat while cooking if you make short slashes in the edge of the fat, or wherever the meat shrinks and pulls up from the skillet.

Sliced picnic ham can be used in this recipe, but be sure it’s the ready-to-eat kind.
### Pineapple Meringue Cake

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For Small Cake</th>
<th>For Large Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 350 (moderate).</td>
<td>8-in. square</td>
<td>8 x 12 in. or 9 x 13 in.</td>
<td></td>
</tr>
<tr>
<td>2. Grease well, then dust with flour a cake pan measuring</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Sift into a 2 or 3-quart bowl</td>
<td>sifting, all-purpose flour</td>
<td>1 1/4 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>sugar</td>
<td>3/4 cup</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td></td>
<td>baking powder</td>
<td>2 teasp.</td>
<td>1 Tablesp.</td>
</tr>
<tr>
<td></td>
<td>salt</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>soft shortening</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4. Add all at once to flour mixture</td>
<td>pet evaporated milk</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td></td>
<td>water</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td></td>
<td>egg yolks</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>vanilla</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>5. Beat hard 2 minutes with spoon or with electric beater at medium speed. Spread batter in prepared pan.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Bake on oven rack slightly above center, until cake pulls from sides of pan, or about</td>
<td>30 minutes</td>
<td>35 minutes</td>
<td></td>
</tr>
<tr>
<td>7. Remove cake from oven and let stand in pan.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Beat until fluffy</td>
<td>egg whites</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>9. Beat in gradually until stiff</td>
<td>sugar</td>
<td>4 Tablesp.</td>
<td>6 Tablesp.</td>
</tr>
<tr>
<td>10. Spread over top of baked cake in pan</td>
<td>canned, crushed pineapple</td>
<td>3/4 cup</td>
<td>1 1/4 cups (9-oz. cans)</td>
</tr>
<tr>
<td>11. Cover with meringue. Bake 10 min., or until light brown.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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.
**Top-Stove Dinner Scallop**

**DIRECTIONS**

1. Put into a heavy skillet.

2. Add to potatoes and ham a mixture of:
   - thinly sliced, peeled POTATOES
   - diced, cooked HAM
   - canned cream of CELERY SOUP
   - water
   - finely cut ONION
   - SALT
   - PEPPER

3. Cover and cook over low heat turning now and then, until potatoes are tender, or about 25 minutes.

4. Remove cover and cook 10 minutes longer.

5. Pour over top:
   - PET Evaporated MILK


**INGREDIENTS**

FOR 2 FOR 4

- thinly sliced, peeled POTATOES 2 cups 4 cups
- diced, cooked HAM 1 cup 2 cups
- canned cream of CELERY SOUP 2/3 cup 1 can
- water 1/4 cup 1 1/2 cup
- finely cut ONION 1 Tablesp. 2 Tablesp.
- SALT 1/4 teasp. 1/2 teasp.
- PEPPER few grains 1/8 teasp.

---

**Frozen Lemon Pudding**

*(Photograph on page 9)*

**DIRECTIONS**

1. Put into ice cube tray of refrigerator.

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

3. Mix in a 1 or 2-quart bowl:
   - EGG YOLK
   - SUGAR
   - grated lemon RIND
   - lemon JUICE

4. Beat until soft peaks are formed.

5. Beat in gradually until stiff.

6. Fold egg white mixture into lemon mixture.

7. Put ice cold milk into a cold bowl. Whip with a cold rotary beater by hand, or with electric beater at high speed until fluffy.

8. Add and whip until stiff:

9. Fold into lemon mixture.

10. Put into quart ice cube tray.

11. Sprinkle over top:

12. Freeze, without stirring, at coldest temperature, until firm.

**INGREDIENTS**

FOR 1 QUART FOR 2 QUARTS

- PET Evaporated MILK 1/2 cup 1 cup
- EGG YOLK 1 2
- SUGAR 3 Tablesp. 1 1/2 cup
- grated lemon RIND 1/4 teasp. 1/2 teasp.
- lemon JUICE 1 Tablesp. 2 Tablesp.
- EGG WHITE 1 2
- SUGAR 2 Tablesp. 1/4 cup
- lemon JUICE 1 1/2 Tablesp.
- PET Evaporated MILK 1 1/2 cup

---

*If you like, put the hot potato mixture into a serving bowl and sprinkle the top with grated American cheese. Use 1/4 cup for 2 or 1/2 cup for 4.*

Frozen Lemon Pudding looks especially tempting when you serve it in pie-shaped pieces. To cut, use a sharp knife and make cuts on the diagonal, as shown in the drawing above. Of course, you can serve it in oblong pieces or small squares, too.

You will need to squeeze 1 lemon to get enough juice for 1 quart, and 2 lemons for 2 quarts.
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