MARY LEE TAYLOR'S
Meals that please
for 2 or 4 or 6
YOUR PET PROGRAM

Saturday Night Serenade

Starring

A GUEST SOPRANO
BILL PERRY
THE SERENADERS
GUS HAENSCHEN and HIS ORCHESTRA

thrilling voices • stirring music

Every Saturday Night from coast to coast over the Columbia Broadcasting System.

...And, in the daytime, hear Mary Lee Taylor's radio demonstrations of delicious, appetizing foods. See inside back cover for stations and time.

Copyright 1941, Pet Milk Company, St. Louis, Mo. Form No. 3750
You will be hearing plenty of praise, I am sure, for the delicious meals you will have when you use the tested, fail-proof recipes and balanced menus in this book. But pleasing as the praise will be, you will have even greater satisfaction in knowing that the meals are most wholesome and nourishing and, at the same time, that they have cost less than such fine-flavored, rich-tasting meals are generally supposed to cost.

The secret of being able to make this better food at lower cost is the use of Irradiated Pet Milk in the many ways it can be used to put an extra amount of whole milk into dishes which are more wholesome and have a finer flavor because of the extra whole milk they contain. The very fact that Irradiated Pet Milk is more than twice as rich as ordinary milk accounts for its great usefulness—for your being able to use it, for example, in place of whipping cream in a wide variety of desserts and sauces which have called for whipping cream. In that connection remember that Irradiated Pet Milk costs only from a fourth to a third as much as whipping cream and that it contains fewer calories, which is something to cheer about if you are watching weights and waistlines. Of course, double-rich Irradiated Pet Milk can also be used as you would use cream on cereals, fruits and in coffee and tea and for less than half the cost of “coffee” cream.

In its double-rich state, just as it comes out of its safely sealed cans, Irradiated Pet Milk can also be used in place of eggs in making meat loaf and in breading chops and croquettes.

Then, too, by diluting Irradiated Pet Milk with an equal amount, or less than an equal amount of another liquid—fruit juices, meat stock or the water in which vegetables have been cooked, you can improve the flavor of the food and put into it valuable vitamins and minerals which otherwise it would not contain.

The majority of the recipes in this book give the amounts of the ingredients needed to serve either two or four or six people—a service, which so far as I know, is given only by the recipes created in our Pet Milk Experimental Kitchen. The newlyweds, of course, will find the recipes for two most helpful, but that is not their only use. By adding the amounts of ingredients for two to those for six, you have recipes to serve eight. If you need food for ten, just add the ingredients for four to those for six, and if you want a dozen helpings, you need only to double the amounts of ingredients for six.

I do hope that you'll have as much pleasure in using these recipes as we have had in creating and testing and perfecting them for you.

Mary Lee Taylor
FOR YOUR PROTECTION

This Seal of Acceptance of The Council on Foods of the American Medical Association, which appears on every can of Irradiated Pet Milk, means that the statements made about it have been accepted by this high authority.

Irradiated Pet Milk is whole cows’ milk, made more than twice as rich as ordinary milk by removing part of the water which all milk naturally contains. Every drop of Irradiated Pet Milk contains a double amount of butterfat (cream) and the other food substances of whole milk since the butterfat does not separate to form cream and leave skimmed milk.

Because Irradiated Pet Milk is sterilized in sealed cans, it is as safe as if there were no disease germs in the world.

All Pet Milk is irradiated, enriched with extra “sunshine” vitamin D.

Irradiated Pet Milk costs less generally than ordinary milk. Used in place of coffee cream or whipping cream, it costs less than coffee cream—much less than whipping cream.

SAVORY CHICKEN SANDWICHES

Directions | Ingredients | For 2 | For 4 | For 6
---|---|---|---|---
1. Turn on oven and set at hot (425° F.).
2. Put in saucepan... | condensed CREAM OF MUSHROOM SOUP | 6 tablesp. | ¾ cup | 10½-oz. can
3. Stir in... | PET MILK diluted with WATER | 3 tablesp. | ⅓ cup | ½ cup
4. Heat slowly, stirring constantly until mixture is smooth. Remove from heat.
5. Add... | diced CHICKEN, cooked or canned | ⅔ cup | 1½ cups | 2 cups
6. Let stand while making toast.
7. Meanwhile, toast on both sides... | white or whole wheat BREAD | 2 slices | 4 slices | 6 slices
9. Sprinkle tops with equal portions of... | grated AMERICAN CHEESE | ¼ cup | ½ cup | ¾ cup
10. Bake 10 minutes, or until cheese is melted. Serve at once.

*Ham or veal may be substituted for the chicken. A 2½-lb. chicken will yield 2 cups of cooked, diced chicken.
RIBBON SANDWICHES

Photograph above

Directions

1. Cook slowly until edges curl, stirring frequently.
2. Sprinkle over dried beef and stir until blended.
3. Stir in slowly.
4. Boil 1 minute, stirring constantly. Remove from heat.
5. Stir in, then let stand.
6. Turn on oven and set at moderately hot (400° F.).
7. Remove crusts from.
8. Toast bread on one side only. Cut each slice in half. Spread meat mixture on untoasted side of bread, dividing equally.
9. Put on top of sandwiches, allowing 1 strip for each.
10. Put on shallow pan. Bake 5 minutes, or until cheese is slightly melted. Serve at once.

*If dried beef is very salty, rinse in boiling water and dry on towel before using.

Ingredients

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>shredded DRIED</td>
<td>⅔ cup</td>
<td>1 ½ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>BEEF* in BUTTER</td>
<td>(2¼ ozs.)</td>
<td>(4½ ozs.)</td>
<td>(7 ozs.)</td>
</tr>
<tr>
<td>other shortening</td>
<td>1 ½ teasp.</td>
<td>1 tablesp.</td>
<td>1 ½ tablesp.</td>
</tr>
<tr>
<td>FLOUR</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>6 tablesp.</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>bottled MUSTARD</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
<td>1 ½ teasp.</td>
</tr>
<tr>
<td>white or whole</td>
<td>4 slices</td>
<td>8 slices</td>
<td>12 slices</td>
</tr>
<tr>
<td>wheat BREAD</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>strips of AMERICAN</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEESE, 3 x ½ x ⅛</td>
<td>8</td>
<td>16</td>
<td>24</td>
</tr>
<tr>
<td>inch thick</td>
<td></td>
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</tbody>
</table>

Note: *If dried beef is very salty, rinse in boiling water and dry on towel before using.
FRANKFURTER FINGERS

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Mix together | grated AMERICAN CHEESE* | 3/4 cup (3 ozs.) | 1 1/2 cups (5 1/2 ozs.) | 2 1/2 cups (3/4 lb.)
PET MILK | 1/4 cup | 1/2 cup | 3/4 cup
SALT | 1/4 teasp. | 1/2 teasp. | 3/4 teasp.
PEPPER | few grains | few grains | 1/2 teasp.
2. Cook over boiling water until cheese melts and sauce is smooth, stirring frequently. Remove from heat, cover and let stand at room temperature until needed.
3. Turn on oven and set at moderate (375° F.).
4. Mix thoroughly | bottled MUSTARD | 4 teasp. | 2 1/2 tablesp. | 1/4 cup
PET MILK | 4 teasp. | 2 1/2 tablesp. | 1/4 cup
5. Remove crusts from sliced | BREAD, white or whole wheat | 4 slices | 8 slices | 12 slices
6. Spread one side of each slice with equal portions of mustard mixture.
7. Then spread with equal portions of the cheese mixture.
8. Put over the cheese, diagonally across the center of slices | FRANKFURTERS, split lengthwise | 2 (1/4 lb.) | 4 (1/2 lb.) | 6 (3/4 lb.)
9. Fold corners of bread over sausage, having them meet in the center. Using 2 toothpicks to each, secure corners of bread by putting toothpicks through sausage. Put on greased baking sheet. Bake 10 minutes, or until sausage is thoroughly heated.
*Sliced packaged cheese of the processed variety may be used, if measured according to the above weights.
NOTE: Whole wieners may be substituted for the split frankfurters.

HOT OR ICED COCOA OR CHOCOLATE

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Mix together | COCOA | 4 teasp. | 2 1/2 tablesp. | 1/4 cup
SUGAR | 4 teasp. | 2 1/2 tablesp. | 1/4 cup
SALT | few grains | 1/8 teasp. | 1/4 teasp.
2. Stir in slowly | boiling WATER | 3/4 cup | 1 1/3 cups | 2 cups
3. Boil 5 minutes, stirring constantly.
4. Add | PET MILK | 2/3 cup | 1 1/3 cups | 2 cups
5. Heat thoroughly.
6. Beat 1 minute with rotary egg beater while adding | VANILLA | 1/4 teasp. | 1/2 teasp. | 3/4 teasp.
7. Serve hot or iced.
For Hot or Iced Chocolate:
1. Melt over boiling | unsweetened CHOCOLATE | 1/2 square | 1 square | 1 1/2 squares
water
2. Add sugar and salt (see quantities above) and proceed as directed for cocoa.
DEVILED HAM SANDWICHES  Photograph on back cover

**Directions**

1. Mix together...
   - bottled SALAD DRESSING or mayonnaise
   - PET MILK
   - finely cut SWEET PICKLE
   - dry MUSTARD
   - ground, boiled or baked HAM

2. Add and mix thoroughly...
   - 1 1/2 tablesp. 2 1/2 tablesp. 1/3 cup
   - 4 teasp. 2 1/2 teasp. 1/4 cup
   - 1 tablesp. 2 tablesp. 3 tablesp.
   - 1/2 cup 1/2 cup
   - (2 1/2 ozs.) (5 ozs.)
   - Vi cup 3/4 teasp.
   - Vi cup 3/4 teasp.
   - Vi cup 1/2 cup
   - Vi cup 1/2 cup
   - 1 cup 1 1/2 cups
   - 2 cups 1/4 cup

3. Spread between buttered...
   - 4 slices 8 slices 12 slices

4. Makes 2, 4 or 6 large double sandwiches or 4, 8 or 12 small open-face sandwiches which may be garnished with bits of hard-cooked eggs, slices of sweet pickles, stuffed olives or pimiento.

**NOTE:** Keep any remaining spread in a tightly covered jar in the refrigerator.

## CHEESE SANDWICHES  Photograph on back cover

**Directions**

1. Mix together...
   - grated AMERICAN CHEESE*
   - PET MILK
   - SALT
   - dry MUSTARD

2. Cook over boiling water, while stirring, until cheese is melted and mixture is smooth. Remove from heat. Cover and cool until thick enough to spread.

3. Spread between buttered...
   - white or whole wheat BREAD

4. Makes 2, 4 or 6 large double sandwiches or 4, 8 or 12 small open-face sandwiches which may be garnished with bits of hard-cooked eggs, slices of sweet pickles, stuffed olives or pimiento.

**NOTE:** Keep any remaining spread in a tightly covered jar in the refrigerator.

* Sliced packaged cheese of the processed variety may be used, if measured according to the above weights.

## PINEAPPLE FLIP

**Directions**

1. Mix together...
   - LEMON JUICE
   - canned PINEAPPLE JUICE
   - SUGAR

2. Stir slowly into...
   - PET MILK
   - WATER

3. Mix thoroughly and chill before serving, or mix with...
   - cracked ICE

**Ingredients**

*For 2*
- 1 1/2 cup
- 4 teasp.
- 1/2 cup
- 1/2 cup
- 1/4 cup

*For 4*
- 1 1/2 cups
- 2 1/2 teasp.
- 1/2 cup
- 2 1/2 teasp.
- 1 cup

*For 6*
- 2 cups
- 3 tablesp.
- 1 cup
- 3 tablesp.
- 1 1/2 cups
**VANILLA ICE CREAM**

*Photograph above*

### Directions

1. Chill until icy cold.
2. Meanwhile, put in bowl.
3. Stir in gradually a mixture of.
4. Chill thoroughly.
5. Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff. Fold into chilled milk mixture. Freeze, without stirring, in mechanical refrigerator tray at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt. Serve with Chocolate Sauce (See Index).

### To Freeze in Hand-Turned Freezer:

1. Put in bowl.
2. Add gradually, stirring until smooth, a mixture of.
3. Freeze in mixture of 8 parts crushed ice to 1 part ice cream salt.

*If Jell-O ice cream powder is used, you will need 2⅔ tablespoons of such powder for 3, and ¾ cup for 6 for making ice cream in either refrigerator tray or freezer.*

### Ingredients

<table>
<thead>
<tr>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PET MILK</strong></td>
<td>½ cup</td>
</tr>
<tr>
<td><strong>vanilla ICE CREAM POWDER</strong></td>
<td>½ package</td>
</tr>
<tr>
<td><strong>cold PET MILK</strong></td>
<td>2 tablesp.</td>
</tr>
<tr>
<td><strong>cold WATER</strong></td>
<td>2 tablesp.</td>
</tr>
<tr>
<td><strong>VANILLA</strong></td>
<td>½ teasp.</td>
</tr>
</tbody>
</table>
PLAIN LOAF CAKE

Directions

1. Turn on oven and set at moderately slow (350° F.).
2. Grease thoroughly a loaf pan measuring about
   | 6 x 3 x 2 1/2 in. deep | 8 x 4 x 3 in. deep |
3. Sift before measuring cake FLOUR 3/4 cup 1 1/2 cups
4. Resift with BAKING POWDER SALT 1 1/4 teasp. 1/2 teasp. 1/4 teasp.
5. Put in mixing bowl soft BUTTER or other shortening 3 tablesp. 6 tablesp.
6. Add gradually, mixing until light and fluffy SUGAR 6 tablesp. 3/4 cup
7. Beat in vigorously EGG 1 2 (one at a time)
8. Add flour mixture alternately with mixture of PET MILK 1/2 cup 2/3 cup
   VANILLA 1/2 teasp. 1 teasp.
9. Begin and end with flour mixture. Beat until smooth after each addition.
10. Pour batter into greased pan and bake on center shelf of oven until cake shrinks from sides of pan, or for 35 minutes 1 hour
11. Let stand in pan 5 minutes before turning out.

For Lemon Cup Cakes, substitute grated lemon rind for vanilla in above recipe, using 1/4 teaspoon for 3 and 1/2 teaspoon for 6. Pour batter into greased 2-inch muffin tins, allowing 6 tins for 3 and 12 tins for 6. Bake on center shelf of moderate oven (375° F.) 20 minutes, or until cakes shrink from sides of pans. When cool, spread tops and sides with Lemon Frosting (See Index).

Note: You will have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, see bottom of page 30.

CHOCOLATE SAUCE

Directions

1. Mix together SUGAR 1/2 cup 1 cup
   COCOA 1/4 cup 1/2 cup
2. Stir in WATER 2 tablesp. 1/4 cup
3. Then add white CORN SYRUP 1 1/2 tablesp. 3 tablesp.
4. Boil to 234° F., or until a few drops form a soft ball when dropped into cold water. Remove from heat.
5. Stir in PET MILK 1/2 cup 1 cup
   VANILLA 1/2 teasp. 1 teasp.
6. Serve warm or cold on Vanilla Ice Cream (See Index); plain cake or other desserts.

To Substitute Chocolate for Cocoa:
1. Melt over hot water unsweetened CHOCOLATE 1 1/2 squares 3 squares
2. Stir in water slowly, then add sugar and corn syrup, and proceed as in above recipe.
VANILLA ICE CREAM
(Using home ingredients and to be frozen in mechanical refrigerator tray)

Directions | Ingredients | For 3 | For 6
---|---|---|---
1. Chill until icy cold | PET MILK | 1/2 cup | 1 cup
   MARSHMALLOWS | 8 (2 ozs.) | 16 (1/4 lb.)
2. Meanwhile, heat together | PET MILK | 1/4 cup | 1/2 cup
   WATER | 1/4 cup | 1/2 cup
   SALT | few grains | 1/8 teasp.
3. When marshmallows are melted, remove from heat and chill.
4. Add | VANILLA | 1 1/2 teasp. | 3 teasp.
5. Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff.
6. Fold into chilled marshmallow mixture. Freeze, without stirring, in mechanical refrigerator tray at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt.

To Freeze in Hand-Turned Freezer:
1. Scald a mixture of | PET MILK | 1 cup | 2 cups
   WATER | 1 cup | 2 cups
   SUGAR | 1/2 cup | 1 cup
2. Stir slowly into | well-beaten EGG | 1 | 2
   SALT | few grains | 1/8 teasp.
3. Cool, then add | VANILLA | 1 1/2 teasp. | 3 teasp.
4. Freeze in hand-turned freezer, using mixture of 8 parts crushed ice to 1 part ice cream salt.

LEMON FROSTING

Directions | Ingredients | For 3 | For 6
---|---|---|---
1. Cream thoroughly | soft BUTTER | 2 teasp. | 4 teasp.
   grated LEMON | 1/2 teasp. | 1 teasp.
   RIND | | |
2. Add alternately, mixing until smooth after each addition | PET MILK | 1 1/2 tablesp. | 3 tablesp.
   powdered SUGAR | 1 cup | 2 cups
   SALT | few grains | 1/8 teasp.
   LEMON JUICE | 1 teasp. | 2 teasp.
4. Sufficient for spreading on tops and sides of Lemon Cup Cakes (See Index).

ICE CREAM CAKES

Directions | Ingredients | For 3 | For 6
---|---|---|---
1. Arrange on individual serving dishes | PLAIN LOAF | 3 slices | 6 slices
   CAKE (see index) | | |
2. Arrange in circle on cake slices, dividing equally | drained, sliced PEACHES, fresh or canned | 3/4 cup | 1 1/2 cups
3. Put in center of peaches equal portions of | vanilla ICE CREAM (see index) | |
4. Serve at once.
PEPPERMINT ICEBOX PIE

**Directions**

1. Soften plain, unflavored GELATIN in cold WATER
2. Put through medium knife of food chopper, or crush with rolling pin...
3. There should be ½ cup crushed candy for 3 and 1 cup for 6.
4. Put candy in saucepan with boiling WATER and SALT
5. Cook slowly until candy is melted. Add softened gelatin and stir until dissolved.
6. Cool until thoroughly cold.
7. When cold, stir in PET MILK
8. Chill until mixture begins to thicken.
9. Meanwhile, butter a deep pie pan measuring about
10. Roll into fine crumbs
11. There should be ½ cup crumbs for 3 and ¾ cup for 6.
13. With back of spoon, press larger amount of crumbs on bottom and sides of buttered pan. Let stand.
14. Whip chilled gelatin mixture with rotary egg beater until light and fluffy.
15. Spread in prepared pan. Sprinkle top with remaining crumbs.
16. Chill until firm.

**VANILLA ICE CREAM**

(Using liquid mix and to be frozen in mechanical refrigerator tray)

**Directions**

1. Chill until icy cold
2. Meanwhile, put in bowl... vanilla FREEZING MIX
3. Stir in gradually
4. Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff. Fold into ice cream mixture. Freeze, without stirring, in mechanical refrigerator tray at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt.

*Cans of liquid mix will weigh from 5 to 5½ ounces.*
## CRUNCHY SALMON SALAD

**Photograph below**

### Directions

1. Put in bowl
   - bottled SALAD DRESSING or mayonnaise
   - 3 tablesp. | ½ cup | ½ cup

2. Add and mix well
   - SALT PEPPER LEMON JUICE grated ONION
   - few grains | ⅛ teasp. | ⅛ teasp.
   - few grains | ⅛ teasp. | ⅛ teasp.
   - 2 teasp. | ⅔ teasp. | 1 teasp.

3. Stir in gradually
   - PET MILK
   - 3 tablesp. | ½ cup | ½ cup

4. Fold in cooked or canned
   - drained SALMON, flaked
diced SWEET PICKLES
diced CELERY
   - ⅔ cup | 1⅓ cups | 2 cups (1-lb. can)
   - 4 teasp. | 2⅓ tablesp. | ¾ cup
   - 3 tablesp. | ½ cup | ½ cup

5. Chill thoroughly.

6. Just before serving, fold in
   - crushed POTATO CHIPS
   - ⅔ cup (2 ozs.) | 1⅓ cups (4 ozs.) | 2 cups (6 ozs.)

7. Shape into individual mounds. Serve on lettuce or other salad greens if desired, or put in bowl lined with lettuce.

**NOTE:** Tuna fish may be substituted for the salmon.

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**Mary Lee Taylor says** **“Adding undiluted Pet Milk to the bottled salad dressing in this Crunchy Salmon Salad is an easy way to increase the whole milk substances of the dressing, and, at the same time, to add to its smooth, creamy consistency. Do try this salad soon!”**
1. Turn on oven and set at very hot (450° F.).

2. Mix together in bowl:
   - prepared BISCUIT FLOUR: ½ cup
   - light brown SUGAR: 1 cup
   - PET MILK diluted with WATER: 1½ cups

3. Stir in with fork:
   - 2 teasp.
   - 4 teasp.
   - 6 teasp.

4. Beat vigorously for 30 seconds. Turn out on floured board and roll into a sheet ¼-inch thick and measuring about 2 x 9 inches for 2; 4 x 9 inches for 4 and 6 x 9 inches for 6. Cut into strips 1 inch wide and 9 inches long. Bring ends together to form rings, lapping 1 inch and pinching with fingers to secure. Put on greased baking sheet. Bake 15 minutes, or until brown.

5. Drain and save juice from canned, sliced PEACHES*:
   - ½ cup
   - 1 cup
   - 1½ cups (No. 2 can)

6. Fill centers of rings with peaches. Serve at once with Lemon Peach Sauce (See Index).

*If you use fresh peaches, substitute water for the peach juice in the sauce.

Note: You will have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, see bottom of page 30.
FRUIT COOKIES

Photograph on page 17

Directions

1. Turn on oven and set at moderate (375° F.).
2. Sift before measuring all-purpose FLOUR
3. Resift with CINNAMON, SALT, SODA
4. Fold into flour mixture seedless RAISINS, halved
5. Put in mixing bowl soft BUTTER or other shortening
6. Add gradually, mixing until light and fluffy light brown SUGAR, lightly packed
7. Beat in vigorously EGG
8. Add flour mixture alternately with PET MILK, VINEGAR
10. On half of cookies, sprinkle tops with equal portions of shredded COCONUT
11. Leave remaining cookies plain.
12. Bake on oven shelf slightly above center for 15 minutes, or until cookies are brown. Remove from baking sheet at once.
13. Makes about 2 1/2 dozen

*To measure, fill a level cup, then take out 2 tablespoons.

Note: You will have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, see bottom of page 30.

LEMON PEACH SAUCE

Directions

1. Mix together in saucepan light brown SUGAR, FLOUR, SALT
2. Stir in canned PEACH JUICE*
3. Add grated LEMON RIND, BUTTER
5. Stir in PET MILK
6. Serve on Peach Rings or slices of Plain Loaf Cake (See Index).

*If fresh peaches are used, substitute water for the peach juice; increase flour to 2 teaspoons for 2; 4 teaspoons for 4 and 2 tablespoons for 6 and increase brown sugar to 3 tablespoons for 2; 1/3 cup for 4 and 1/2 cup for 6.
**UNBAKED PASTRY**

**Directions** | **Ingredients** | **For 2** | **For 4** | **For 6**
--- | --- | --- | --- | ---
1. Sift before measuring | *cake FLOUR* | ½ cup | ½ cup | 1 cup
2. Resift with | SALT | ¼ teasp. | ¼ teasp. | ½ teasp.
3. Work into flour with | **cold SHORTENING** | 2 tablesp. | 3 tablesp. | 1/4 cup
pastry blender, 2 knives or fork | | | | |
4. When mixture has | PET MILK | 1 tablesp. | 4 teasp. | 1 1/2 tablesp.
the appearance of small | diluted with | | | |
peas, gradually stir in... | WATER | 1 tablesp. | 4 teasp. | 1 1/2 tablesp.
5. Roll out on floured board to 1/8-inch thickness.
6. Line with pastry | 2 tart pans, 7-inch pie pan | 9-inch pie pan
7. Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge.

**For Baked Pastry Shell:**


**NOTE:** The above amounts of flour, salt and cold shortening may be multiplied by 2, 3 or 4, then mixed and stored in a covered jar in the refrigerator and used as needed. When making pastry, allow 2 3/4 cup of the mixture for 2; 3 1/2 cup for 4 and 5 1/2 cups for 6, using above amounts of milk and water.

*To Substitute All-purpose Flour for the Cake Flour,* increase the shortening to 2 1/2 tablespoons for 2; 1 1/2 cup for 4 and 3 1/2 cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; 4 1/2 teaspoons for 4 and 2 tablespoons for 6.

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**PEANUT BUTTER SANDWICHES** See back cover

**Directions** | **Ingredients** | **For 2** | **For 4** | **For 6**
--- | --- | --- | --- | ---
1. Put in mixing bowl | PEANUT BUTTER | 2 tablesp. | 1/4 cup | 6 tablesp.
| SALT | 1/8 teasp. | 1/4 teasp. | 1/2 teasp.
| SUGAR | 2 teasp. | 4 teasp. | 2 tablesp.
2. Blend in gradually | PET MILK | 2 tablesp. | 1/4 cup | 6 tablesp.
3. Stir in | LEMON JUICE | 2 teasp. | 4 teasp. | 2 tablesp.
4. Spread between buttered | white or whole wheat | 4 slices | 8 slices | 12 slices
| BREAD | | | | |
5. Makes 2, 4 or 6 large double sandwiches or 4, 8 or 12 small open-face sandwiches which may be garnished with bits of hard-cooked eggs, slices of sweet pickles, stuffed olives or pimiento.

**NOTE:** Keep any remaining spread in a tightly covered jar in the refrigerator.
Meals that please

Lunches or Suppers

I
- Cream of Potato Soup* (See Basic White Sauce)
- Pear and Cheese Salad*
- Rye Bread
- Iced Coffee with Orange*

II
- Ham Succotash*
- Sliced Tomatoes
- Lettuce
- Pet Mayonnaise*
- Whole Wheat Bread
- Butter
- Fruit Cookies* Iced Cocoa*

III
- Ribbon Sandwiches*
- Cabbage and Carrot Salad
- French Dressing*
- Pineapple Flip*

IV
- Savory Stuffed Tomatoes*
- Mixed Fruit Salad
- Pet Mayonnaise*
- Melba Toast
- Vanilla Ice Cream* with Chocolate Sauce*

Dinners

I
- Cream of Tomato Soup*
- Toasted Crackers
- Savory Ham Loaf*
- Corn-on-the-Cob
- Creamed Green Beans*
- Cucumber Salad
- French Dressing*
- Hard Rolls
- Butter
- Hawaiian Pudding*

II
- Spinach Meat Rolls*
- Shoestring Potatoes
- Mustard Pickles
- Bread
- Butter
- Peach Rings* with Lemon Peach Sauce*

Note: Bake Spinach Meat Rolls, then raise oven temperature and bake Peach Rings.

III
- Beef Upside-Down Pie*
- Buttered Lima Beans
- Mixed Salad Greens
- French Dressing*
- Pocketbook Rolls
- Butter
- Marshmallow Fruit Loaf*

Picnic Meals

I
- (To carry in a basket)
- Deviled Egg Salad*
- Potato Chips
- Cheese Sandwiches*
- Deviled Ham Sandwiches*
- Small Whole Tomatoes Salt
- Lemon Cup Cakes*
- Beverages

II
- (To cook over fire)
- Pet Hamburgers*
- Toasted Sandwich Buns
- Fried Potatoes
- Sliced Tomatoes and Onions
- Heavenly Dressing*
- Watermelon

*Recipes in this book—See Index

Mary Lee Taylor says
"Here are two ways to save on your food budget and still give your family nourishing, wholesome meals. In this Pear and Cheese Salad, Pet Milk takes the place of cream, but costs much less.

"In the Fruit Cookies pictured below, Pet Milk soured with vinegar takes the place of sour cream, but with always the same fine results which are not always possible with ordinary sour cream."
FROZEN PINEAPPLE Torte

Directions

1. Chill until icy cold
2. Mix together
3. Cook over boiling water until mixture thickens slightly, stirring constantly.
4. Remove from heat and add
5. Chill thoroughly.
6. Meanwhile, line refrigerator tray with waxed paper, extending paper an inch above the top.
7. Arrange on bottom and sides of tray
8. Whip chilled milk with rotary egg beater, or electric beater at high speed, until stiff. Fold into chilled pineapple mixture. Put into prepared tray.
9. Freeze without stirring, in mechanical refrigerator tray at coldest temperature, or in a mold buried in a mixture of 3 parts crushed ice to 1 part ice cream salt. To serve, lift out of tray with aid of waxed paper and cut into squares.

PET MAYONNAISE

Directions

1. Mix together in bowl
2. Stir in
3. Beat in gradually
4. Stir in
5. Makes
6. Keep in refrigerator in covered jar and use as needed.

FRENCH DRESSING

Directions

1. Put in mixing bowl
2. Stir in
3. Stir in slowly
4. Stir into
5. Beat with rotary egg beater until well blended before serving. Serve on vegetable or egg salads or green salads, or use for any purpose you would have for French dressing.
Everyone realizes that the welfare of our country in the future depends upon the sound physical development of the babies and the children of today. And most essential to that development is food which supplies the materials from which sound, sturdy bodies are built—food which gives protection against the deficiencies in the diet that science tells us prevent the best of physical welfare.

The scientists say that whole milk is one of the great protective foods—the most nearly perfect food. Irradiated Pet Milk, because of its many valuable qualities, is an especially protective food for babies and children. Sterilized in its sealed cans, it is as surely safe as if there were no germ of disease in the world. It is more easily digested than ordinary milk, which is especially important to babies since their food must be well digested to insure their best development.

And Irradiated Pet Milk has another most important quality—one which is not found in all milk. Every drop is enriched with an extra quantity of "sunshine" vitamin D which babies, and children, through all their growing years, must have to enable them to develop sound teeth and bones. However well milk may supply the materials of which teeth and bones are built, the materials will not be used unless there is in the diet an adequate quantity of vitamin D.

The seal imprinted at the top of this page is assurance to you that Irradiated Pet Milk provides an extra supply of this vitamin which babies and children need for their better protection. The seal certifies that the Wisconsin Alumni Research Foundation makes periodic tests to determine that an extra supply of vitamin D is in Irradiated Pet Milk.

If you have a baby who needs to have milk from a bottle, we'll gladly send you, free of charge, a copy of the book "Better Babies." It will tell you more about why Irradiated Pet Milk is extraordinary milk for babies and children.
### SAVORY STUFFED TOMATOES

**Photograph above**

**Directions**

1. Turn on oven and set at moderately slow (350° F.).
2. Cut off tops, then scoop centers from... large, fresh TOMATOES
3. Centers may be saved to use in soups or sauces.
4. Sprinkle insides of tomato shells with SALT
5. Turn upside down to drain while preparing the following mixture:
6. Mix together...
7. Cook over boiling water until cheese melts and mixture is smooth.
8. Add well drained...
9. Mix well, then fill tomato shells. Put filled tomatoes in baking dish with remaining vegetable mixture around tomatoes. Bake 15 minutes, or until tomatoes are barely tender and vegetables are hot. Serve at once.

**Ingredients**

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>large, fresh TOMATOES</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>SALT</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>grated AMERICAN CHEESE*</td>
<td>2/3 cup</td>
<td>1 1/3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 cup</td>
<td>1 1/3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>SALT</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>KIDNEY BEANS, cooked or canned</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups (No. 2 can)</td>
</tr>
<tr>
<td>whole kernel CORN, cooked or canned</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups (No. 2 can)</td>
</tr>
</tbody>
</table>

*Packaged cheese of the processed variety may be used if it is finely diced. You will need 2, 4 or 6 ounces of such cheese.
PEAR AND CHEESE SALAD
Photograph on pages 16 and 17

Directions
1. Dissolve................. {lemon-flavored GELATIN in boiling WATER 1/2 package 1/2 cup 1 package 1 cup

2. Let stand while preparing the following mixture:
3. Mix together.................. {grated AMERICAN CHEESE* {PET MILK {SALT {PEPPER 1 1/4 cups 6 tablesp. 1/4 teasp. 1/8 teasp. 1 package (1/4 lb.) (3/4 cup) 1/2 teasp. 1/8 teasp.

4. Cook over boiling water until cheese melts, stirring constantly.
5. Remove from heat and stir in.... {SALAD OIL {VINEGAR 1 1/2 tablesp. 1 teasp. 3 tablesp. 3 tablesp.

6. Add slowly.................. {VINEGAR {PET MILK 1 1/2 tablesp. 1/2 cup 3 tablesp. 1 cup

7. Then stir in gelatin mixture gradually. Chill until mixture begins to thicken.
8. Rub with salad oil a mold holding about............ 3 cups 6 cups

9. Stand upright around edge of oiled mold well-drained PEAR HALVES, fresh or canned 4 8 (No. 2 1/2 can)

10. Fill prepared mold with thickened cheese mixture. Chill until firm. Unmold and serve on lettuce.
*Sliced, packaged cheese of the processed variety may be used if measured according to the above weights.
NOTE: If desired, bottom of oiled mold may be garnished with halves of seeded grapes as illustrated.

DEVILED EGG SALAD

Directions
1. Remove from shells, then cut in halves, lengthwise........... {hard-cooked EGGS 2 4 6

2. Remove yolks to bowl and mash thoroughly. Save egg whites.
3. Add to mashed yolks {sweet pickle RELISH {PEANUT BUTTER {SALT {PEPPER 4 teasp. 4 teasp. 1/4 teasp. few grains 2 1/2 tablesp. 2 1/2 tablesp. 1/4 cup 1/2 teasp. 1/4 cup 1/8 teasp. 1/8 teasp.

4. Stir in gradually...... {PET MILK {PET MILK 4 teasp. 4 teasp. 2 1/2 tablesp. 2 1/2 tablesp. 1/4 cup 1/4 cup

5. When thoroughly mixed, divide into two equal portions.
6. Fill egg whites with one portion, then chill.
7. For dressing, mix remaining portion with... {sweet pickle RELISH {SALAD OIL {VINEGAR {SALT 2 teasp. 2 teasp. 1 teasp. few grains 2 2 tablesp. 4 teasp. 4 teasp. 1/2 teasp. 1/4 cup 2 1/2 tablesp. 1/8 teasp. 1/4 cup

8. Then stir in gradually {PET MILK {PET MILK 4 teasp. 4 teasp. 2 1/2 tablesp. 2 1/2 tablesp. 1/4 cup 1/4 cup

9. Chill. Arrange eggs on lettuce with the chilled dressing, using 2 egg halves to a serving.
BASIC WHITE SAUCE
(for making a variety of vegetable cream soups)

Directions

1. Cook together in deep saucepan for 5 minutes:
   - finely cut ONION in BUTTER or other shortening
   - 2 teasp.
   - 1 tablespoon
   - 1½ tablespoons

2. Blend in:
   - FLOUR
   - 2 teasp.
   - 1¾ teasp.
   - ¾ teasp.
   - 1½ teaspoons
   - SALT
   - ½ teasp.
   - ¼ teasp.
   - ⅛ teaspoon
   - few grains
   - few grains
   - ½ teaspoon
   - PEPPER
   - few grains
   - few grains

3. Stir in slowly:
   - LIQUID off vegetable or meat broth
   - ½ cup
   - 1 cup
   - 1½ cups

4. Boil slowly for 2 minutes, stirring constantly.

5. Add:
   - PET MILK
   - cooked or canned
   - VEGETABLE PUREE (see note)
   - ½ cup
   - 1 cup
   - 1½ cups

6. Heat thoroughly and serve at once.

Note: Such vegetables as peas, green beans, asparagus, lima beans, celery, carrots, cucumbers, potatoes, whole kernel corn, cabbage, onions and spinach, which have been rubbed through a sieve, may be used. Cream style corn may be used just as it comes from the can. Cooked or canned mushrooms, finely chopped, may also be substituted for the vegetable puree, if mushroom liquid is used to dilute Pet Milk instead of vegetable liquid or meat broth.

Cream of Tomato Soup: Prepare the recipe for Basic White Sauce, but heat the tomato puree separately. When both mixtures are piping hot, remove from heat and stir hot tomato puree into the hot milk mixture. Serve at once without further heating.

BANANA FUDGE

Directions

1. Mix together in heavy saucepan:
   - SUGAR
   - 3 cups
   - ¾ cup
   - PET MILK diluted with WATER
   - white CORN SYRUP
   - ¾ cup
   - 3 tablespoons
   - ripe BANANAS
   - 3 (medium sized)

2. Slice into bowl:

3. Beat with rotary egg beater until creamy. Measure banana pulp carefully for you should have just 1 cup. Add to sugar mixture.

4. Cook to boiling point, stirring constantly. Continue cooking, stirring frequently, to 236°F., or until a few drops form a soft ball when dropped into cold water.

5. Remove from heat and add without stirring:
   - BUTTER
   - 2 tablespoons
   - SALT
   - ½ teaspoon

6. Cool at room temperature, without stirring, until lukewarm, or until the hand can be held comfortably on bottom of pan.

7. Then add:
   - VANILLA
   - 1 teaspoon

HAM SUCCOTASH

Directions
1. Melt in heavy sauce-pan
2. Add and cook until lightly browned
3. Sprinkle over meat
4. Stir until well blended
5. Then stir in
6. Boil slowly 2 minutes, stirring constantly
7. Then add drained, cooked or canned

*Ground beef or pork may be substituted for the smoked ham, if you will use 1/4 lb. meat and 1/4 teasp. salt for 2; 1/2 lb. meat and 1/2 teasp. salt for 4 and 1/4 lb. meat and 3/4 teasp. salt for 6.

NOTE: Save liquid off vegetables to use in soups or sauces.

TOMATO CELERY SOUP

Directions
1. Mix together in saucepan
2. Stir in

NOTE: Soup remaining from 2 or 4 servings may be stored in refrigerator and served later, either as a soup or sauce.

HEAVENLY DRESSING

Directions
1. Mix together in bowl
2. Add and mix well
3. Stir in gradually
4. Mix thoroughly. Chill. Serve on meats, fish, sliced tomatoes, cucumbers or vegetable salads.
BEEF UPSIDE-DOWN PIE

**Directions**

1. Put in bowl...
   - ground BEEF
   - day-old BREAD CRUMBS
   - PET MILK
   - finely cut ONION
   - SALT
   - PEPPER

2. Mix thoroughly, then divide into 4, 8 or 12 portions. Dip hands in water and shape each portion into finger-like patties.

3. Turn on oven and set at very hot (450° F.).

4. Brown patties on all sides in... hot SHORTENING

5. Arrange like spokes of a wheel in bottom of deep pan measuring about...

6. Pour into pan used for browning patties...
   - condensed TOMATO SOUP
   - WATER

7. Heat to boiling point, then pour over and around patties. Let stand.

8. Put in bowl...
   - prepared BISCUIT
   - FLOUR
   - PET MILK diluted with WATER

9. Stir in with fork...

10. Turn out dough onto lightly floured board. With floured fingers, pat dough into a round. Knead a few seconds, or until dough is smooth. Roll into a round ⅛-inch thick and measuring same size as pan containing patties and sauce. Put dough on top. Bake about 20 minutes, or until top is brown. Turn out. Serve at once.
**MARSHMALLOW FRUIT LOAF**

**Directions**

1. Drain well. sliced PEACHES,* canned or fresh 3/4 cup 1 1/2 cups (No. 2 can)
2. Save juice to use in beverages or sauces.
3. Reserve 1/4 cup peaches for 3, and 1/2 cup for 6 to garnish mold.
4. Push remaining peaches through a sieve. There should be 6 tablesp. peach pulp for 3, and 3/4 cup for 6.
5. Fold into peach pulp. MARSHMALLOWS, cut into small pieces 7 14
grated LEMON 1/2 teasp. 1 teasp.
RIND 1/8 teasp. 1/4 teasp.
SALT 1/4 cup 1/4 cup
lemon-flavored GELATIN (1/2 pkg.) (1 pkg.)
in boiling WATER 1/2 cup 1 cup
6. Chill.
7. Dissolve PET MILK 6 tablesp. 3/4 cup
8. Cool thoroughly, then stir in...
9. Chill until mixture begins to thicken.
10. Rub with vegetable oil a loaf pan or mold holding about 2 cups 4 cups
11. Cut into 1/2-inch strips. MARSHMALLOWS 1 2
12. Garnish bottom of oiled pan with marshmallow strips and reserved peach slices.

*Apricots or pitted prunes, cooked or canned, may replace peaches.*
## CREAMED VEGETABLES

**Directions**

1. Drain and save liquid from cooked or canned VEGETABLE.
2. Melt in saucepan BUTTER or other shortening.
3. Blend in FLOUR, SALT, PEPPER, LIQUID off vegetable.
4. Stir in slowly PET MILK.
5. Boil 2 minutes, stirring constantly.
6. Stir in PET MILK.
7. Add drained vegetable and heat thoroughly, but do not boil. Serve at once.

*Asparagus, broccoli, cabbage, carrots, whole kernel corn, cucumbers, eggplant, green beans, kohlrabi, lima beans, mushrooms, onions, peas, potatoes or wax beans may be used.*

**For Creamed Meat,** substitute diced, cooked or canned meat for the vegetable. Meat stock may be substituted for the vegetable liquid for added flavor.

**For Creamed Fish,** substitute flaked fish or seafood, cooked or canned, for the vegetable. Water may be substituted for the vegetable liquid.

**For Creamed Eggs,** substitute sliced, hard-cooked eggs for the vegetable, using 3 eggs for 2; 6 eggs for 4 and 9 eggs for 6. Meat stock or water may be substituted for vegetable liquid, if desired.

### Ingredients

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<th>For 2</th>
<th>For 4</th>
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<td>1 cup</td>
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<td>few grains</td>
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## SAVORY HAM LOAF

**Directions**

1. Turn on oven and set at moderately slow (350° F.).
2. Put in bowl ground, smoked HAM, ground VEAL, finely cut GREEN PEPPER, day-old BREAD CRUMBS, crushed POTATO CHIPS, PEPPER.
3. Add and mix thoroughly PET MILK.
4. When milk is absorbed, wet tips of fingers and shape meat mixture into a loaf. Put in greased baking pan.
5. Dot top with bits of SHORTENING.
6. Bake until loaf is brown, or about.
7. Baste at 15-minute intervals with drippings in pan. Serve hot or cold.

### Ingredients

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
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<tbody>
<tr>
<td>¾ cup</td>
<td>½ cup</td>
<td>½ cup</td>
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<tr>
<td>½ cup</td>
<td>1 cup</td>
<td>1 cup</td>
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<tr>
<td>2 cups</td>
<td>1 cup</td>
<td>1 cup</td>
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<td>⅔ cup</td>
<td>⅔ cup</td>
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<td>½ cup</td>
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<td>⅓ cup</td>
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<tr>
<td>2 teasp.</td>
<td>2 teasp.</td>
<td>1 tablesp.</td>
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<tr>
<td>1 hour</td>
<td>1 hour</td>
<td>1½ hours</td>
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</tr>
</tbody>
</table>
**PET HAMBURGERS**

**Directions**

1. Put in mixing bowl . . .
   - twice-ground BEEF
   - twice-ground PORK
   - grated ONION
   - SALT
   - PEPPER

2. Add and mix thoroughly ...
   - PET MILK

3. When milk is absorbed, divide meat mixture into 4, 8 or 12 portions. With wet fingers shape into patties.

4. Brown on all sides in ...
   - hot SHORTENING

*Note: Patties may be put in greased shallow pan and browned in broiler of a very hot, preheated oven (550° F.), allowing about 7 minutes for each side. Keep meat 3 inches below heat unit while broiling.*

**ICED COFFEE WITH ORANGE**

**Directions**

1. Remove thin paring of rind from . . .
   - medium-sized ORANGE

2. Boil rind 10 minutes with . . .
   - SUGAR
   - WATER

3. Strain and cool.

4. Then add . . .
   - chilled, strong COFFEE*
   - ORANGE JUICE, strained

5. Just before serving, pour into . . .
   - PET MILK

6. Serve with cracked ice.

*To make strong coffee, use 6 tablespoons finely ground coffee to 2 1/2 cups boiling water for 3 and 3/4 cup finely ground coffee to 5 cups boiling water for 6.*

**TOMATO JUICE COCKTAIL**

**Directions**

1. Chill . . .
   - TOMATO JUICE
   - PET MILK
   - CELERY SALT (optional)
   - SALT
   - PEPPER

2. Stir slowly into mixture of . . .

3. Mix thoroughly and chill before serving, or mix with . . .
   - cracked ICE
## SPINACH MEAT ROLLS

### Directions

1. Wash thoroughly... 
   - **fresh SPINACH**: 
     - For 2: \( \frac{2}{3} \) lb. 
     - For 4: \( 1 \frac{1}{3} \) lbs. 
     - For 6: 2 lbs.

2. Cook in water that clings to the leaves for 8 minutes, or until tender. Do not cover.

3. Drain well and chop fine. There should be \( \frac{2}{3} \) cup chopped spinach for 2; \( 1 \frac{1}{3} \) cups for 4 and 2 cups for 6.

4. Turn on oven and set at moderately slow (350° F.).

5. Add to spinach, mixing well: 
   - **PET MILK**: 
     - For 2: 4 teasp. 
     - For 4: 2\( \frac{1}{2} \) tablesp. 
     - For 6: \( \frac{1}{4} \) cup 
   - **SALT**: 
     - For 2: \( \frac{1}{4} \) teasp. 
     - For 4: \( \frac{1}{2} \) teasp. 
     - For 6: \( \frac{3}{4} \) teasp. 
   - **PEPPER**: 
     - For 2: few grains 
     - For 4: few grains 
     - For 6: \( \frac{1}{8} \) teasp.

6. Grease a baking dish measuring about... 
   - For 2: 6 x 6 x 2 in. deep 
   - For 4: 8 x 4 x 2 in. deep 
   - For 6: 6 x 10 x 2 in. deep

7. Put equal portions of spinach mixture in center of... 
   - For 2: 6 slices
   - For 4: 12 slices
   - For 6: 18 slices

8. Roll up and secure with toothpicks. Put in greased baking dish.

9. Mix together... 
   - **condensed CREAM OF MUSHROOM SOUP**: 
     - For 2: 6 tablesp. 
     - For 4: \( \frac{3}{4} \) cup 
     - For 6: 10\( \frac{1}{2} \)-oz. can
   - **PET MILK**: 
     - For 2: 3 tablesp. 
     - For 4: \( \frac{1}{2} \) cup 
     - For 6: \( \frac{1}{4} \) cup 
   - **WATER**: 
     - For 2: 4 teasp. 
     - For 4: 2\( \frac{1}{2} \) tablesp. 
     - For 6: \( \frac{1}{4} \) cup

10. Pour over and around rolls.

11. Bake until sauce is bubbly hot, or about... 
   - For 2: 15 minutes 
   - For 4: 20 minutes 
   - For 6: 25 minutes

12. Serve at once.

*Ham, tongue or lunch meat, either cooked or canned, may be substituted for the bologna.

### HOW TO WHIP PET MILK

For perfect results every time: 
- have Pet Milk icy cold
- have bowl icy cold
- have beater icy cold

Pour the exact quantity of Pet Milk to be whipped, as called for in a Pet Milk recipe

1. into the tray of a mechanical refrigerator and chill until ice crystals begin to form around the edges, then pour into a bowl that has been thoroughly chilled;

or 2. pour the milk into a small bowl and set right on the ice, chilling until both bowl and milk are icy cold.

Whip the chilled milk vigorously until stiff (about 200 revolutions a minute) with a rotary egg beater that has also been chilled, or an electric beater at high speed. (Be sure to chill the paddles beforehand.) The best sized bowl to use is one that measures about 4 inches across the base.
### HAWAIIAN PUDDING

**Photograph below**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Drain and save juice from . . . . . . .</td>
<td>sliced, canned PINEAPPLE</td>
<td>9-oz. can</td>
<td>No. 2 can</td>
</tr>
<tr>
<td>2. There should be ( \frac{3}{4} ) cup juice for 3 and ( 1\frac{1}{4} ) cups juice for 6. If not, add water.</td>
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<tr>
<td>3. Heat juice to boiling point.</td>
<td></td>
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<tr>
<td>4. Add and stir until dissolved . . . . .</td>
<td>strawberry-flavored GELATIN*</td>
<td>( \frac{1}{2} ) package</td>
<td>1 package</td>
</tr>
<tr>
<td>5. Cool thoroughly, then stir in ...</td>
<td>PET MILK</td>
<td>6 tablesp.</td>
<td>( \frac{3}{4} ) cup</td>
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<tr>
<td>6. Chill until mixture begins to thicken.</td>
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<tr>
<td>7. Rub with vegetable oil 3 or 6 individual molds. Reserve 3 slices of pineapple for 3 and 6 slices for 6. Chill.</td>
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<tr>
<td>8. Dice remaining slices and mix with cooked RICE**</td>
<td></td>
<td>1 cup</td>
<td>2 cups</td>
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<td></td>
<td>SALT</td>
<td>( \frac{1}{8} ) teasp.</td>
<td>( \frac{1}{4} ) teasp.</td>
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<tr>
<td>10. Whip chilled gelatin mixture with rotary egg beater until light and fluffy. Fold in rice mixture. Put into prepared molds. Chill until firm. To serve, turn out on slices of pineapple.</td>
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<tr>
<td>*Orange-flavored gelatin may be substituted for the strawberry-flavored gelatin in this recipe.</td>
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<td>**You will need to cook ( \frac{1}{4} ) cup rice in 2 cups boiling water for 3 and ( \frac{1}{2} ) cup rice in 4 cups boiling water for 6 to yield the above amounts.</td>
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Note: Recipes starred (*) are illustrated

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Albany... WOKO, 11 am
Albuquerque... KOB, 10:15 am
Altoona... WFBG, 9 am
Atlanta... WGST, 10 am
Baltimore... WCAO, 10 am
Birmingham... WAPI, 9 am
Bluefield... WHIS, 10 am
Boston... WEEI, 11 am
Buffalo... WGR, 11 am
Charleston... WCHS, 10 am
Charlotte... WBT, 10 am
Chattanooga... WDOD, 9 am
Chicago... WBBM, 10 am
Cleveland... WGAR, 10 am
Colo. Springs... KVOR, 10:45 am
Columbia... WIS, 10:45 am
Columbus, Ga... WRBL, 10 am
Columbus, Ohio... WBNS, 10 am
Dallas... KLRL, 9 am
Dayton... WOC, 10 am
Denver... KLR, 10:45 am
Des Moines... KRNT, 9 am
Detroit... WJR, 10 am
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Gainesville... WRUF, 9:45 am
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Tulsa... KTUL, 9 am
Washington... WJSV, 10 am
Weslaco... KRGV, 10 am
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Wheeling... WWVA, 11 am
Wichita... KFH, 9 am
Wichita Falls... KWT, 9:30 am
Wilkes-Barre... WQRE, 10 am
Youngstown... WKBN, 11 am
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