Starring
MARY EASTMAN
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 1939, Pet Milk Company, St. Louis, Mo. Form No. 3590
"Meals at Their Best"—meals that are appetite-inspiring because of the attractive, tempting appearance of the dishes—that are delicious to eat—that are well balanced—that are most wholesome and nourishing—that cost less—can be made from the 68 tested recipes in this book which have been created, tested and perfected in the Pet Milk Experimental Kitchens.

In developing these recipes full advantage has been taken of the valuable qualities which Irradiated Pet Milk possesses—qualities which make it different from ordinary milk. Here they are:

1. It is more than twice as rich as ordinary milk.

2. Every drop of Irradiated Pet Milk is uniformly rich in all the food substances of pure, whole milk—it can never be skimmed milk.

3. All Irradiated Pet Milk is sterilized in sealed containers—always, everywhere, as surely safe as if there were no germ of disease in the world.

4. Irradiated Pet Milk is more easily digested than ordinary milk.

5. Every drop of Irradiated Pet Milk is enriched with extra "sunshine" vitamin D by irradiation with ultraviolet rays.

6. Irradiated Pet Milk costs less generally than ordinary milk—less than coffee cream—much less than whipping cream.

Are these facts true? Well, so high an authority as the Council on Foods of the American Medical Association accepts them as true. The Council have examined Irradiated Pet Milk. They know how it is produced. Every statement made about it is submitted to the Council on Foods. Evidence of their acceptance of the quality of the product and of the truth of the statements made about it is found in the imprint of the seal of acceptance which the Council on Foods authorizes on the label on every can of Irradiated Pet Milk.

Every Irradiated Pet Milk label also bears the seal of the Wisconsin Alumni Research Foundation, which means that this great scientific organization makes periodic tests of the vitamin D content of Irradiated Pet Milk. The Wisconsin Alumni Research Foundation, owner of the patents under which Irradiated Pet Milk is enriched with vitamin D, is a non-commercial organization and all of its income is devoted to scientific experiment for the promotion of human welfare. Thus do two great authorities attest the quality of Irradiated Pet Milk and the truth of the statements which we make about it.
### SKILLET BISCUITS

**Directions**

1. Sift before measuring all-purpose FLOUR* 1/3 cup 1 1/3 cups 2 cups
2. Resift with BAKING POWDER 1 1/4 teasp. 2 1/2 teasp. 3 3/4 teasp.
   SALT 1/3 teasp. 1/2 teasp. 1 teasp.
3. Work into flour mixture with pastry blender, two knives or fork 2 tablesps. 4 tablesps. 6 tablesps.
   cold SHORTENING
4. Stir in with fork PET MILK diluted with WATER 2 tablesps. 4 tablesps. 6 tablesps.

**Ingredients**

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>FLOUR*</td>
<td>1/3 cup</td>
<td>1 1/3 cups</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>1 1/4 teasp.</td>
<td>2 1/2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/3 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td>2 tablesps.</td>
<td>4 tablesps.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>2 tablesps.</td>
<td>4 tablesps.</td>
</tr>
<tr>
<td>WATER</td>
<td>2 tablesps.</td>
<td>4 tablesps.</td>
</tr>
</tbody>
</table>

5. Turn dough out onto lightly floured board. With floured hands pat into a round. Knead a few seconds, or until dough is smooth. Roll to 1/4-inch thickness. Cut into rounds with floured 2 1/2-inch cutter.
6. Cook in lightly greased, hot skillet over very low heat until biscuits are brown on under side, and about an inch high. Then turn and brown other side.
7. Makes 6 biscuits 12 biscuits 18 biscuits

**To Substitute Prepared Biscuit Flour for All-Purpose Flour:**

1. Put in bowl prepared biscuit FLOUR, lightly packed 1/3 cup 1 1/3 cups 2 cups
2. Stir in the diluted milk and proceed as directed for all-purpose flour.

**Note:** A heavy skillet is best for these biscuits, but a pancake griddle may also be used, or they may be baked in a hot oven (425° F.) until brown.

**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 32.

### POPPY SEED FINGERS

**Directions**

1. Cream with a fork soft yellow CHEESE* 1/4 cup 1/2 cup 3/4 cup
2. Add gradually PET MILK 4 teasp. 8 teasp. 1/4 cup
   SALT few grains 1/8 teasp. 1/4 teasp.
3. Remove crusts from sliced BREAD, 3/4-inch thick 2 slices 4 slices 6 slices
4. Cut each slice into four 3/4-inch strips. Spread top and sides with cheese mixture, but leave bottom plain.
5. Sprinkle with POPPY SEEDS 1 tablesps. 2 tablesps. 3 tablesps.
6. Put on greased baking sheet. Bake in hot oven (425° F.) 10 minutes, or until lightly browned.
7. Makes 8 fingers 16 fingers 2 dozen fingers
8. Serve hot with beverages, soups, salads or main dishes.

**Note:** The cheese which comes in jars or packages is best to use in this recipe.

---

*To Substitute Prepared Biscuit Flour for All-Purpose Flour:

1. Put in bowl prepared biscuit FLOUR, lightly packed 1/3 cup 1 1/3 cups 2 cups
2. Stir in the diluted milk and proceed as directed for all-purpose flour.

**Note:** A heavy skillet is best for these biscuits, but a pancake griddle may also be used, or they may be baked in a hot oven (425° F.) until brown.

**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 32.
HELP-YOURSELF

Salmon Scallops*
Creamed Lima Beans* and Mushrooms*
(See Creamed Vegetables)
Celery Curls  Radishes  Pickles
Poppy Seed Fingers*
Peach Icebox Cake*

*Recipes in this book—See Index

BUDGET SUPPER

Filled Frankfurters*
Creamed Broccoli* or Carrots*
Jellied Tomato Salad  Pet Mayonnaise*
Custards with Butterscotch Sauce*

*Recipes in this book—See Index

MARY LEE TAYLOR says, "These Filled Frankfurters are nice enough to serve to your best guests."
GINGERBREAD WAFFLES

Directions

1. Sift before measuring cake FLOUR*  1/2 cup  1 1/3 cups  2 cups
2. Resift with SODA  1/2 teasp.  1/4 teasp.  1/2 teasp.
BAKING POWDER  1/2 teasp.  1 teasp.  1 1/2 teasp.
GINGER  1/2 teasp.  1 teasp.  1 1/2 teasp.
CINNAMON  1/2 teasp.  1 teasp.  1 1/2 teasp.
SALT  1/4 teasp.  1/2 teasp.  3/4 teasp.
3. Cream together until light and fluffy soft BUTTER or other shortening  3 tablesp.  1/3 cup  1/2 cup
light brown SUGAR, lightly packed  1/4 cup  1/2 cup  3/4 cup
4. Add and beat vigorously EGG  1 (yolk only)  1 (whole)  2 (whole)
5. Add flour mixture alternately with mixture of dark cooking MOLASSES  3 tablesp.  1 1/3 cup  1/2 cup
PET MILK  3 tablesp.  1 1/3 cup  1/2 cup
VINEGAR  1/2 teasp.  1 teasp.  1 1/2 teasp.
6. Beat until smooth after each addition. Pour about half a cup of mixture into center of a hot, preheated waffle baker. Close baker quickly, and bake about 4 minutes, or until brown. Serve with Hard Sauce (See Index).
7. Makes two 7-inch waffles  four 7-inch waffles  six 7-inch waffles

*To Substitute All-Purpose Flour for the Cake Flour, measure the above amounts of flour, then take out 4 teaspoons for 2; 8 teaspoons for 4 and 4 tablespoons for 6.

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 32.

COCONUT ROLLS

Directions

1. Mix together in saucepan
SUGAR  2 cups
white CORN SYRUP  1 cup
PET MILK diluted with WATER  1/4 cup
SALT  1/8 teasp.
2. Cook to boiling point, stirring constantly. Continue cooking, stirring frequently to 234° F., or until a few drops will form a soft ball when dropped into cold water.
3. Stir in so slowly that mixture does not stop boiling
PET MILK diluted with WATER  1/4 cup
BUTTER  2 tablesp.
4. Continue cooking, stirring frequently to 248° F., or until a few drops form a firm ball when dropped into cold water. Pour into well-buttered shallow pan 10 x 16 inches. Cool until hand can be held comfortably on bottom of pan.
5. Sprinkle with
shredded COCONUT  1 1/2 cups (1/4 pound)
6. Starting at one of the 16-inch sides, roll up like jelly roll. Wrap in waxed paper. Let stand until firm, then cut into 3/2-inch slices. Makes about 3 dozen.
BANANA DOUGHNUTS

Directions

1. Sift before measuring. cake FLOUR* 3 cups 6 cups
2. Resift with BAKING POWDER 3 teasp. 6 teasp.
   SODA 1/8 teasp. 1/4 teasp.
   SALT 1 teasp. 2 teasp.
3. Put in mixing bowl. soft SHORTENING 2 tablesp. 1/4 cup
   grated ORANGE 1/2 teasp. 1 teasp.
   RIND, nutmeg or cinnamon 1/2 cup 1 cup
4. Blend in gradually SUGAR 1/2 cup 1 cup
5. Slice into small bowl, then beat ripe BANANA, 1 medium 2 medium
   until creamy with rotary beater.
6. There should be 6 tablespoons of mashed banana for 3 and 3/4 cup for 6.
7. Add mashed banana to a mixture PET MILK 1/4 cup 1/2 cup
   of VINEGAR 3/4 teasp. 1 1/2 teasp.
8. Let stand.
9. Beat into sugar mixture. well-beaten EGG 1 2
10. Add flour mixture alternately with milk mixture, stirring until smooth after each addition. Begin and end with flour mixture. Divide dough into 2 parts for 3 and 3 parts for 6.
11. Turn out, one part at a time, on well-floured board and roll to 3/8-inch thickness. Cut with floured 3-inch doughnut cutter.
12. Fry until brown on both sides in 2 inches of fat (370° F.) hot enough to brown a 1-inch cube of bread in about 50 seconds. Drain on unglazed paper.

Note: When cool, doughnuts may be rolled in granulated or powdered sugar.
*All-purpose flour may be substituted for cake flour if the quantity is reduced to 2 2/3 cups for 3 and 5 1/4 cups for 6.

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 32.

HOT COCOA OR CHOCOLATE

Directions

1. Mix together COCOA 4 teasp. 1/4 cup
   SUGAR 4 teasp. 1/4 cup
   SALT few grains 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 VANILLA 1/4 teasp. 1/2 teasp. 3/4 teasp.
   rotary egg beater while adding.
7. Serve at once.

For Hot Chocolate:
1. Melt unsweetened CHOCOLATE 1/2 square 1 square 1 1/2 squares
2. Add sugar and salt (see quantities above) and proceed as directed for cocoa.
PEACH ICEBOX CAKE

**Directions**

1. Line with waxed paper the bottom and sides of a deep, round layer cake pan measuring about
   7 inches across.
2. Let a 2-inch margin of waxed paper extend beyond edge of pan.
3. Roll into fine crumbs... 2 inches across
4. Spread crumbs in bottom of prepared pan.
5. Heat to boiling point.............
6. Then add and stir until dissolved
7. Add..........................
8. Cool thoroughly, then stir in...
9. Chill until mixture begins to thicken.
10. Meanwhile, put in bowl...........
11. Add gradually, creaming until light and fluffy after each addition...
12. Beat in vigorously..............
13. Continue beating while adding slowly...
15. Beat until stiff but not dry......
16. Continue beating while adding...
17. Fold into chilled gelatin mixture.
18. Spread evenly over butter mixture.
19. Arrange over the top...............
21. At serving time, lift out of pan with aid of waxed paper, and slice.

*For best results, powdered sugar should be free from granules and lumps.
**Fresh or quick-frozen sliced peaches may also be used.

**Ingredients**

<table>
<thead>
<tr>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>7 inches across</td>
<td>9 inches across</td>
</tr>
<tr>
<td>9 1/2 oz.</td>
<td>3 oz.</td>
</tr>
<tr>
<td>6 tablesp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>1/4 cup</td>
<td>1 pkg.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>6 tablesp.</td>
<td>2 (one at a time)</td>
</tr>
<tr>
<td>3 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>2 tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
</tbody>
</table>

**SPICED MILK**

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>few grains</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
</tbody>
</table>

1. Heat thoroughly.....
2. Remove from heat and stir in.............
3. Serve at once as a hot beverage, or on cereals or desserts. May also be served cold.
MEATLESS MASTERPIECE
Salmon Spaghetti Ring* filled with Creamed Peas*
Salad Bowl (cabbage, green pepper and carrot tossed with French Dressing*)
Rolls Butter
Fluffy Chocolate Pie*
*Recipes in this book — See Index

NOON GET-TOGETHER
Hot Salmon Sandwiches*
Cranberry Salad*
Mincemeat Bars*
Hot Cocoa*
*Recipes in this book — See Index

MARY LEE TAYLOR says, “In this Cranberry Salad you’ll find that ground, raw cranberries, crushed pineapple and Pet Milk are perfect teammates.”
DEVIL’S FOOD CAKE

Photograph on page 12

Directions

1. Turn on oven and set at moderately slow (350° F.).
2. Grease 2 deep layer cake pans measuring about 7 inches across.
3. Heat to boiling point PET MILK diluted with WATER.
4. Remove from heat and stir slowly into COCOA.*
5. Mix until smooth. Let stand while preparing the cake batter.
6. Sift before measuring cake FLOUR**
7. Resift with SALT
8. Mix thoroughly.
9. Add gradually, creaming until light and fluffy.
11. Add flour mixture alternately with cocoa mixture, beating until smooth after each addition.
12. Remove from oven and let stand in pans 5 minutes before turning out to cool.
13. When thoroughly cooled, cover top and sides with Two-Tone Frosting (See Index).

*To Substitute Unsweetened Chocolate for Cocoa:
1. Melt over boiling water unsweetened CHOCOLATE
2. Stir in hot milk and proceed as directed for cocoa.

**To Substitute All-Purpose Flour for Cake Flour, reduce the quantities of such flour to 1 cup for 3 and 2 cups for 6.

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 32.

HARD SAUCE

Directions

1. Cream until soft BUTTER
2. Add gradually, creaming thoroughly after each addition powdered SUGAR
3. Stir in, a teaspoonful at a time PET MILK
4. Beat until very light.
5. Flavor with VANILLA
6. Chill before serving. Serve on Spiced Date Pudding or Gingerbread Waffles (See Index).
MINCEMEAT BARS

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Break into pieces into saucepan.</td>
<td>packaged MINCE-MEAT*</td>
<td>½ pkg. (4½ oz.)</td>
<td>1 pkg. (9 oz.)</td>
</tr>
<tr>
<td>2. Add.</td>
<td>WATER</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>3. Boil 3 minutes, or until mixture is thick, stirring constantly. Cool.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Turn on oven and set at moderately slow (350° F.).</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Grease well one 9-inch square pan for 3 and two 9-inch square pans for 6.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Sift before measuring.</td>
<td>cake FLOUR**</td>
<td>1⅛ cups</td>
<td>2⅛ cups</td>
</tr>
<tr>
<td>7. Resift with.</td>
<td>BAKING POWDER</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>⅛ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>8. Mix together thoroughly.</td>
<td>melted BUTTER or other shortening</td>
<td>⅛ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>light brown SUGAR, lightly packed</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>9. Beat in vigorously.</td>
<td>EGG</td>
<td>1</td>
<td>2 (one at a time)</td>
</tr>
<tr>
<td>10. Then stir in cooled mincemeat.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Add flour mixture alternately with a mixture of.</td>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>¼ cup</td>
</tr>
<tr>
<td></td>
<td>VANILLA</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>12. Begin and end with flour mixture, beating until smooth after each addition. Put in prepared pan. Bake 40 minutes, or until cake shrinks from sides of pan. Cool, then cut into bars about 1½ x 3 inches long.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13. Makes about.</td>
<td>1½ dozen</td>
<td>3 dozen</td>
<td></td>
</tr>
</tbody>
</table>

*Bulk or bottled mincemeat may be substituted for the packaged variety if you omit the water and cooking. Simply add the mincemeat to egg mixture, using ½ cup for 3, and 1 cup for 6.

**All-purpose flour may be substituted for the cake flour if the quantity is reduced to 1 cup for 3 and 2 cups for 6.

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 32.

CUSTARDS WITH BUTTERSCOTCH SAUCE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Press lightly into bottom of 2, 4 or 6 custard cups, dividing equally...</td>
<td>light brown SUGAR, lightly packed</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>slightly beaten EGGS</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>PET MILK diluted with</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>few grains</td>
<td>⅛ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>2. Mix together.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Put milk mixture carefully over brown sugar, pouring slowly from a cup.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Set cups in pan or skillet containing about an inch of hot water.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Cover with brown or waxed paper and boil very slowly for 45 minutes, or until knife inserted in custard comes out clean. Cool, but do not chill. Turn out and serve with the butterscotch sauce in bottom of cups.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### CHERRY CREAM PIE

*Photograph on page 27*

#### Directions

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUTTER</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>⅓ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>CORNSTARCH</td>
<td>4 teasp.</td>
<td>8 teasp.</td>
<td>1¼ cup</td>
</tr>
<tr>
<td>SALT</td>
<td>⅛ teasp.</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>PET MILK, diluted with WATER</td>
<td>½ cup</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>SLIGHTLY BEATEN EGG</td>
<td>1</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>SLIGHTLY BEATEN EGG YOLK</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>2 cups (No. 2 can)</td>
</tr>
<tr>
<td>VANILLA</td>
<td>⅔ teasp.</td>
<td>1⅔ teasp.</td>
<td>2½ teasp.</td>
</tr>
<tr>
<td>Pitted CHERRIES*</td>
<td>2/3 cup</td>
<td>1⅔ cup</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

*Cherries may be cooked or canned and either the sweet or sour variety.*

#### UNBAKED PASTRY

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cake FLOUR*</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>SALT</td>
<td>¼ teasp.</td>
<td>⅓ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>SHORTENING</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
<td>1⅔ cup</td>
</tr>
<tr>
<td>PET MILK, diluted with WATER</td>
<td>1 tablesp.</td>
<td>4 teasp.</td>
<td>1½ tablesp.</td>
</tr>
<tr>
<td>2 tart pans, 4 in. across</td>
<td>7-inch pie pan</td>
<td>9-inch pie pan</td>
<td></td>
</tr>
</tbody>
</table>

*To Substitute All-Purpose Flour for the Cake Flour,* increase the shortening to 2½ tablespoons for 2; ¼ cup for 4 and ⅓ cup for 6. Also, increase both Pet Milk and water to 4 teaspoons for 2; 4½ teaspoons for 4 and 2 tablespoons for 6.

**For Baked Pastry Shell:**

SPICED DATE PUDDING

Directions

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

2. Grease a baking dish measuring about . . . 6 inches across 7 inches across 8 inches across

3. Sift before measuring all-purpose FLOUR 1/4 cup 1 cup 1 1/2 cups

4. Resift with SODA 1/4 teasp. 1/2 teasp. 3/4 teasp.
SALT 1/4 teasp. 1/2 teasp. 3/4 teasp.
CINNAMON 1/8 teasp. 1/4 teasp. 1/2 teasp.
NUTMEG 1/8 teasp. 1/4 teasp. 1/2 teasp.
CLOVES 1/8 teasp. 1/4 teasp. 1/2 teasp.

5. Mix together PET MILK 3 tablesp. 1 1/2 cups 1 1/2 cups
dark CORN SYRUP 1 tablesp. 2 tablesp. 3 tablesp.

6. Put in bowl soft BUTTER or other shortening 1 tablesp. 2 tablesp. 3 tablesp.

7. Add gradually, mixing well after each addition SUGAR 3 1/2 tablesp. 7 tablesp. 3 1/2 cups

8. Beat in vigorously well-beaten EGG 1 (yolk only) 1 (whole) 2 (whole)

9. Then add and mix well finely cut, pitted DATES 1/4 cup 1/2 cup 3/4 cup

10. Add flour mixture alternately with milk mixture. Mix until smooth after each addition. Begin and end with flour. Put batter in prepared baking dish.

11. Cover and bake until pudding shrinks from sides of dish, or about 40 minutes 50 minutes 1 hour

12. Keep covered and let stand in baking dish about 5 minutes. Turn out and serve warm with Hard Sauce or Vanilla Sauce (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 32.

PET GARNISH

Photographed on Fluffy Chocolate Pie — page 7

Directions

1. Soak for 5 minutes plain, unflavored GELATIN in cold WATER 1/3 teasp. 3/4 teasp.

2. Scald over boiling water PET MILK 1/4 cup 1/2 cup

3. Add gelatin and stir until dissolved. Pour into small, enameled bowl and chill until icy cold before whipping. Then whip vigorously with rotary egg beater, or electric beater at high speed, until stiff.

4. Fold in powdered SUGAR VANILLA 2 1/4 teasp. 1 1/2 tablesp. 1/2 teasp. 1 teasp.

5. Drop by spoonfuls or press through pastry tube on top of cold Fluffy Chocolate Pie (See Index). Chill before serving.
MEAL-IN-A-DISH
Deep Dish Salmon Pie*
Mixed Green Salad
Pet Mayonnaise*
Peach Charlotte*
*Recipes in this book — See Index

BIRTHDAY DINNER
Fish or Seafood Cocktail
(serve with Pet Cocktail Sauce*)
Broiled Chops
Scalloped Potatoes*
Creamed Green Beans*
Pineapple Salad
French Dressing*
Hot Rolls Jelly Butter
Ice Cream or Sherbet
Devil’s Food Cake*
Two-Tone Frosting*
*Recipes in this book — See Index

MARY LEE TAYLOR says, “Cherish the recipe for this Devil’s Food Cake if you’re searching for one with a rich mahogany color.”
CHERRY GEMS
Photograph on page 17

Directions
1. Mix together...
   PET MILK diluted with WATER
   SUGAR
   SALT
   cooked RICE*
   grated LEMON RIND

2. Stir into...
   slightly beaten EGG

3. Cook over boiling water until mixture thickens. Cool.

4. Press rice mixture into bottom and sides of 2, 4 or 6 individual serving dishes, leaving a hollow in the center. Chill.

5. Mix together in saucepan...
   SUGAR
   CORNSTARCH
   SALT

6. Add and stir until smooth...
   CHERRY JUICE
   WATER

7. Boil slowly 10 minutes, stirring frequently. Cover and cool thoroughly. Put half of cooled cherry juice mixture in rice-lined dishes.

8. Divide among dishes...
   sour, pitted, drained CHERRIES, cooked or canned

9. Cover cherries with remaining cherry juice. Serve cold if desired.

*You’ll need to cook until tender, % cup rice in 2 1/2 cups boiling water and 1/2 teasp. salt for 2; 1/2 cup rice in 4 1/2 cups boiling water and 1 teasp. salt for 4 and 3/4 cup rice in 6 cups boiling water and 1 1/2 teasp. salt for 6.

TWO-TONE FROSTING
Photographed on Devil’s Food Cake—page 12

Directions
1. Put into bowl...
   soft BUTTER

2. Blend in gradually with back of spoon...
   powdered SUGAR

3. Stir in slowly until mixture will hold its shape...
   PET MILK

4. Add...
   VANILLA

5. Beat until smooth and creamy.

6. Take out and put into small bowl, 2 tablespoons of mixture for 3 and 1/4 cup mixture for 6.

7. To the smaller amount, add...
   COCOA*
   PET MILK

8. Mix thoroughly, cover and let stand until needed.

9. Spread white mixture on top and sides of Devil’s Food Cake (See Index).

10. Spread dark mixture in swirls over white mixture on top of cake.

*To Substitute Unsweetened Chocolate for Cocoa:
1. Melt over boiling water...
   unsweetened CHOCOLATE

2. Add to smaller amount along with milk, and proceed as directed for cocoa.
FLUFFY CHOCOLATE PIE

Directions

1. Rub with butter the bottom and sides of pie pan measuring about. .................. 7 inches across 9 inches across
2. Roll into fine crumbs. .................. GRAHAM CRACKERS, 2½ inches square 6 8
3. Mix with the crumbs. .................. SUGAR melted BUTTER 4 teasp. 2 teasp. 2 tablesps. 1 tablesps.
4. Spread crumb mixture on bottom and sides of prepared pan.
5. Turn on oven and set at moderately slow (350° F.).
6. Mix together in saucepan. .............. SUGAR COCOA* FLOUR SALT 3 tablesp. 1 cup 1½ tableps. few grains 3 tableps. 1½ cup 1/8 teasp. 1/8 cup
7. Stir in slowly. .................. PET MILK diluted with WATER 6 tablesp. 3/4 cup 1/4 cup 1/2 cup
8. Add. .................. BUTTER 1 tablesp. 2 tablesps.
9. Bring to a boil, stirring constantly. Continue to stir until thick.
10. Remove from heat and stir into. ........ well-beaten EGG YOLK 1 2
11. Cool, then add. .................. VANILLA ½ teasp. 1 teasp.
12. Fold in. .................. stiffly beaten EGG WHITE 1 2
13. Pour into prepared pan and bake until firm, or about 30 minutes 45 minutes

*To Substitute Unsweetened Chocolate for Cocoa:
1. Melt over boiling water. .............. unsweetened CHOCOLATE 1 square 2 squares
2. Stir in mixture of sugar, flour, salt and diluted milk, and proceed as directed for cocoa.

VANILLA SAUCE

Directions

1. Mix together in saucepan. .......... SUGAR FLOUR SALT 1/3 cup 2 teasp. few grains 1/3 cup 2 teasp. few grains
2. Stir in slowly. .................. PET MILK diluted with WATER 6 tablesp. 3/4 cup 1/2 cup 1/2 cup
3. Boil slowly 2 minutes, stirring constantly.
4. Remove from heat and add. ........ BUTTER VANILLA 1 teasp. 3/4 teasp. 2 teasp. 1 1/2 teasp. 1 tablesp. 2 1/4 teasp.
5. Serve warm or cold on Spiced Date Pudding (See Index), or other desserts.
### PEACH CHARLOTTE

*Photograph on back cover*

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 3</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill until icy cold.</td>
<td>PET MILK</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{2}$ cup</td>
</tr>
<tr>
<td>2. Rub with vegetable oil a mold measuring about</td>
<td><strong>canned, sliced</strong> PEACHES*</td>
<td>6 inches across</td>
<td>8 inches across</td>
</tr>
<tr>
<td>3. Drain and save juice from</td>
<td>MARSHMALLOWS in PET MILK</td>
<td>1 cup</td>
<td>2 cups (No. 2 can)</td>
</tr>
<tr>
<td>4. There should be $\frac{1}{2}$ cup juice for 3 and 1 cup juice for 6.</td>
<td>SALT</td>
<td>$\frac{1}{8}$ cup</td>
<td>$\frac{1}{4}$ cup</td>
</tr>
<tr>
<td>5. Melt over boiling water</td>
<td>GELATIN</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{2}$ cup (1 pkg.)</td>
</tr>
<tr>
<td>6. Heat peach juice to boiling point.</td>
<td>lemon-flavored GELATIN</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{2}$ cup (1 pkg.)</td>
</tr>
<tr>
<td>7. Add and stir until dissolved</td>
<td>LEMON JUICE</td>
<td>$\frac{3}{4}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>8. Stir gelatin mixture into marshmallow mixture, mixing well. Cool.</td>
<td></td>
<td>$\frac{1}{2}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>9. Garnish prepared mold with $\frac{1}{4}$ cup peaches for 3 and $\frac{1}{2}$ cup peaches for 6.</td>
<td></td>
<td>$\frac{1}{8}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>10. Cut remaining peaches into small pieces. Add the cut peaches to gelatin mixture. Chill until almost firm. Whip chilled milk with rotary beater, or electric beater at high speed, until fluffy.</td>
<td></td>
<td>$\frac{1}{4}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>11. Then add</td>
<td></td>
<td>$\frac{1}{2}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>12. Continue whipping until stiff. Fold into chilled gelatin mixture. Put in prepared mold, and chill until firm. Unmold and serve garnished with additional sliced peaches if desired.</td>
<td></td>
<td>$\frac{1}{2}$ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td><em>Fresh or quick-frozen peaches may be used if water replaces peach juice.</em></td>
<td></td>
<td>$\frac{1}{2}$ cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

### PET COCKTAIL SAUCE

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together</td>
<td>CATSUP</td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>Worcestershire SAUCE</td>
<td>$\frac{1}{2}$ teasp.</td>
<td>1 teasp.</td>
<td>$\frac{1}{2}$ teasp.</td>
</tr>
<tr>
<td></td>
<td>grated HORSE-RADISH</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>PET MAYONNAISE (see index)</td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>$\frac{1}{4}$ teasp.</td>
<td>$\frac{1}{4}$ teasp.</td>
<td>$\frac{1}{8}$ teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td></td>
<td>finely cut PARSLEY</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td>2. Chill thoroughly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Whip with rotary egg beater until light and fluffy.</td>
<td>chilled PET MILK</td>
<td>$\frac{1}{4}$ cup</td>
<td>$\frac{1}{3}$ cup</td>
<td>$\frac{1}{2}$ cup</td>
</tr>
<tr>
<td>4. Add</td>
<td>LEMON JUICE</td>
<td>$\frac{3}{4}$ cup</td>
<td>1 cup</td>
<td>$\frac{1}{2}$ cup</td>
</tr>
<tr>
<td>5. Continue whipping until stiff. Then fold in catsup mixture. Serve over well-chilled shrimps, lobsters, crabmeat, oysters, etc.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
FOR MEN, TOO
Spiced Pot Roast* with Noodles
Creamed Onions*
Stewed Tomatoes
Celery
Skillet Biscuits*
Spiced Date Pudding*
Hard Sauce*
*Recipes in this book—See Index

MARY LEE TAYLOR says, "The recipe for these Banana Doughnuts is a perfect example of how you can replace sour cream with a mixture of Pet Milk and vinegar. Do try it."

PARTY LUNCHEON
Oyster Casserole*
Mixed Vegetable Salad
French Dressing*
Poppy Seed Fingers*
Cherry Gems*
*Recipes in this book—See Index

SUNDAY BREAKFAST
Grapefruit
Stuffed Eggs Surprise*
Banana Doughnuts*
*Recipes in this book—See Index
**SPICED POT ROAST**

*Photograph on page 16*

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together</td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>2. Sprinkle on all sides of</td>
<td>BEEF CHUCK or rump</td>
<td>1 pound</td>
<td>2 pounds</td>
<td>3 pounds</td>
</tr>
<tr>
<td></td>
<td>VINEGAR</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>WATER whole CLOVES</td>
<td>7 tablesp.</td>
<td>2/3 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>BAY LEAF PIECES, about 1-inch square</td>
<td>2</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td>ONION, thinly sliced</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>3. Put meat in bowl with a mixture of</td>
<td>FAT</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>4. Cover and store in refrigerator overnight. When ready to cook, remove beef and drain. Save vinegar mixture.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Heat in heavy skillet or Dutch oven</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add beef and brown on all sides. Then add vinegar mixture. Cover and cook slowly until beef is tender, or about</td>
<td>broken NOODLES, 1/4-inch wide* in boiling WATER</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>3/4 cup</td>
<td>6 cups</td>
<td>8 cups</td>
</tr>
<tr>
<td>7. Meanwhile, boil 20 minutes, or until tender</td>
<td>FLOUR</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>8. Drain and keep hot.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. When beef is tender, remove to warm platter. Arrange noodles around beef and keep hot.</td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>10. Stir into liquid in skillet a mixture of</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Boil 2 minutes, stirring constantly.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12. Heat slowly to boiling point</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13. Remove from heat and stir liquid in skillet into heated milk. Pour over noodles and serve at once.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><em>Broken macaroni or spaghetti may be substituted for the noodles in this recipe if the amounts are reduced to 3/8 cup for 2; 1 1/3 cups for 4 and 2 cups for 6. Rinse in hot water after cooking, then drain.</em></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**TOMATO JUICE COCKTAIL**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill</td>
<td>TOMATO JUICE</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>CELERY SALT (optional)</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
<td>1/3 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>2. Stir slowly into</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Mix thoroughly and chill before serving.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
PET SCRAPPLE

Directions

1. Cook until brown. . . bulk PORK SAUSAGE
   2/3 cup (1/2 lb.)

2. Break up sausage with fork during cooking. Drain off any fat.

3. Add . . .
   PET MILK diluted with WATER
   1/2 cup 1 cup 1 1/2 cups
   1/3 cup 2/3 cup 1 cup

4. Heat to the boiling point.

5. Stir in slowly, so that mixture does not stop boiling.
   CORN MEAL 3 tablesp.
   SALT few grains
   PEPPER 1/2 teasp.

6. Boil 5 minutes, stirring constantly. Pour immediately into wet mold. Chill until firm. Unmold and cut into 1/2-inch slices.

7. Roll slices in . . . fine corn flake or bread CRUMBS
   1/2 cup 2/3 cup 1 cup

8. Dip in . . . PET MILK
   1/4 cup 1/2 cup 3/4 cup

9. Roll again in remaining crumbs. Brown on both sides in 1/2-inch hot fat. Serve at once with maple syrup or honey if desired.

Note: Hominy grits may be used in place of the corn meal. If soaked overnight, cover and cook with the sausage and diluted milk over boiling water for 1/2 hour. If not soaked, increase the cooking period to 1 hour.

STUFFED EGGS SURPRISE

Directions

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

2. Cut in halves lengthwise and remove yolks from hard-cooked EGGS
   2 4 6

3. Save whites.

4. Mash yolks, then stir in . . .
   PET MILK 4 teasp.
   dry MUSTARD 1/4 teasp.
   CORNED BEEF HASH, cooked or canned 2 1/2 cup
   1 1/3 cups (5 1/2 oz. can)
   2 cups (10 1/2 oz. can)

5. Add and mix thoroughly . . .
   CORNED BEEF HASH, cooked or canned 2 1/2 cup
   1 1/3 cups (5 1/2 oz. can)
   2 cups (10 1/2 oz. can)

6. Divide mixture among hard-cooked egg whites.

7. Put in greased baking dish measuring about 6 inches across
   7 inches across
   8 inches across

8. Meanwhile, mix together . . .
   gratted AMERICAN CHEESE 6 tablesp.
   PET MILK 1/3 cup
   SALT 1/8 teasp.
   PEPPER few grains

9. Cook over boiling water until cheese is melted and sauce is smooth, stirring constantly. Pour the sauce over the stuffed eggs in baking dish. Bake 15 minutes, or until sauce is bubbly. Serve at once.
CORNED BEEF AND MACARONI LOAF

1. Boil 20 minutes, or until tender.
   - Broken MACARONI or spaghetti* in boiling WATER
   - SALT

2. Drain and rinse with hot water.

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

4. Grease a loaf pan measuring about:
   - 6 x 3 x 2 1/2 inches deep
   - 7 x 3 x 3 inches deep
   - 8 x 4 x 3 inches deep

5. Mix together:
   - grated AMERICAN CHEESE
   - PET MILK
   - SALT
   - dry MUSTARD
   - PEPPER

6. Cook over boiling water until cheese melts and mixture is smooth, stirring frequently.

7. Remove from heat and add macaroni, mixing well.

8. Cut in 1/4-inch slices.
   - Cooked or canned CORNED BEEF**

9. Arrange in prepared pan in alternate layers with macaroni mixture, having 3 layers of each and starting with corned beef on the bottom.

10. Bake until firm and lightly browned, or:
    - 3/4 hour
    - 1 hour
    - 1 1/4 hours

11. Remove from oven, loosen sides of mixture with knife and let stand in pan 5 minutes.

12. Turn out and serve at once, garnished with sliced, broiled tomatoes if desired.

*Broken noodles may be substituted for macaroni or spaghetti if quantities are increased to 3/4 cup for 2, 1 1/2 cups for 4 and 2 1/4 cups for 6.

**If canned corned beef is used, chill in the can to make slicing easy.

PET GRAVY

1. Drain off all fat remaining in meat pan but:
2. Blend in:
   - FLOUR
   - SALT
   - PEPPER

3. Stir until brown.

4. Then stir in slowly:
   - VEGETABLE LIQUID*

5. Boil 2 minutes, stirring constantly.

6. Add:
   - PET MILK


*Meat stock or water may be substituted for liquid drained off cooked or canned vegetables. Bacon fat or meat drippings may be used instead of fat remaining from fried or roasted meat.
The Pet Milk Cookbook is approved by Good Housekeeping Institute. The 700 recipes for everything from soup to dessert are divided into chapters by a convenient marginal index. Every chapter is illustrated by a beautiful, realistic colored illustration of an attractive dish. Experienced cooks will find this cookbook very helpful—those without experience will soon discover that it will help them learn to cook. And every woman who is interested in preparing food that is delicious and attractive and most wholesome will appreciate the variety of the dishes covered by the recipes in this book.

The 700 cost-saving recipes in this big Pet Cookbook will help you to put, not only more milk into your family's food but, at the same time, an extra amount of the precious "sunshine" vitamin D which is so necessary to strong, firm teeth and sound bones. All Pet Milk is now enriched with an extra amount of this "sunshine" vitamin D by direct irradiation with ultraviolet rays. (See page 1 for more information about the extraordinary qualities of Pet Milk and the reasons for using it for every need you have for milk and cream.)

The following subjects are a few of those covered in this 200-page loose-leaf cookbook:

The Vitamins, Sources and Action in Body—Composition and Caloric Value of Pet Milk, Ordinary Milk, Coffee Cream, Whipping Cream—Definitions of Cooking Terms—Temperature Guides—Tables of Weights and Measures—Things to Remember When Making Candy—Frozen Desserts, for regular freezer, for mechanical refrigerator, to be molded and packed in ice and salt—Whipping Pet Milk, including recipes for Molded Decoration on Cakes, Toppings, Whipped Sauces, Garnish on Soups—Menus for Adults, for Children, for Parties, for Holidays and Special Occasions, for Lenten Dinners—Planning Meals for 2, and groups of 24 and 48—Table of Leftovers and List of Recipes which will use them.

This Pet Milk Cookbook—Price $1.00—Will Save You Its Cost Many Times Over On Your Milk and Cream Bill. Use Coupon Page 22.

The 200-page loose-leaf Pet Milk Cookbook, with its tested and approved recipes and balanced menus, makes an attractive, appropriate gift—for a bride • for a shower • as a prize for a bridge party • for a friend's birthday.
### PET MAYONNAISE

**Directions**

1. Mix together in bowl:
   - SALT  
   - PAPRIKA  
   - dry MUSTARD  
   - PEPPER

2. Stir in:
   - PET MILK

3. Beat in gradually:
   - SALAD OIL

4. Stir in:
   - LEMON JUICE

5. Makes:

6. Keep in refrigerator in covered jar and use as needed.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>PAPRIKA</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>dry MUSTARD</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>1/8 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>SALAD OIL</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>LEMON JUICE</td>
<td>4 teasp.</td>
<td>2 1/2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>PET MILK (as needed)</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
</tr>
</tbody>
</table>

### FRENCH DRESSING

**Directions**

1. Put in mixing bowl:
   - SALT  
   - PEPPER  
   - PAPRIKA

2. Stir in:
   - VINEGAR

3. Stir in slowly:
   - SALAD OIL

4. Stir into:
   - PET MILK

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.

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALT</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>PAPRIKA</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>VINEGAR</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>SALAD OIL</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
</tbody>
</table>

---

**COUPON**

TO SEND FOR 200-PAGE COOKBOOK

PET MILK COMPANY, Department 17, Box 1245, St. Louis, Missouri
or Department 17, 24 California Street, San Francisco, California

Enclosed find one dollar

NAME__________________________________________

ADDRESS__________________________________________

CITY__________________________________________STATE________

(Fill in completely—print name and address. This offer is limited to residents of Continental U.S.)
HAM AND NOODLE SPECIAL

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Boil 20 minutes, or until tender | broken NOODLES* in boiling WATER | 3/4 cup | 1 1/2 cups | 2 1/4 cups |
SALT | 1/2 teasp. | 1 teasp. | 1 1/2 teasp. |
2. Drain, then arrange in warm serving dish to form a nest. Keep hot.
3. While noodles are cooking, melt in saucepan | BUTTER or other shortening | 2 teasp. | 1 tablesp. | 1 1/2 tablesp. |
FLOUR | 1 tablesp. | 2 tablesp. | 3 tablesp. |
SALT | 1/2 teasp. | 1/2 teasp. | 1/2 teasp. |
PEPPER | few grains | few grains | few grains |
vegetable LIQUID or water | 6 tablesp. | 2 1/2 cup | 1 cup |
4. Blend in | | | | |
5. Stir in slowly | | | | |
6. Boil 2 minutes, stirring constantly.
7. Then stir in | PET MILK | 6 tablesp. | 2 1/2 cup | 1 cup |
8. Divide the mixture at once into two equal portions.
9. To one portion of sauce add | diced HAM, baked or boiled | 2/3 cup | 1 1/3 cups | 2 cups |
10. To the other portion of sauce add drained, cooked or canned | PEAS | 3/4 cup | 1 1/2 cups | 2 1/4 cups (No. 2 can) |
diced CARROTS | 1/3 cup | 2/3 cup | 1 cup |
11. Heat both mixtures thoroughly.
12. Then arrange the creamed ham around the edge of the noodle nest, leaving a 2-inch border of noodles.
13. Put the creamed peas and carrots in the center of the ham ring.

*Spaghetti or macaroni may be substituted for noodles if the quantities are reduced to 1/2 cup for 2; 1 cup for 4 and 1 1/2 cups for 6.

HOT SALMON SANDWICHES

Directions | Ingredients | For 2 | For 4 | For 6
--- | --- | --- | --- | ---
1. Cut crusts from | sliced BREAD | 4 | 8 | 12 |
bottled MAYON- | 2 tablesp. | 4 tablesp. | 6 tablesp. |
NAISE or salad dressing | | | | |
SALT | 1/3 teasp. | 1/4 teasp. | 1/4 teasp. |
PEPPER | few grains | few grains | few grains |
PET MILK | 4 teasp. | 8 teasp. | 1 1/2 cup |
flaked SALMON,* cooked or canned | 2/3 cup | 1 1/3 cups | 2 cups (1 lb.) |
finely cut CELERY | 1/3 cup | 1/2 cup | 3/4 cup |
sweet pickle RELISH | 2 tablesp. | 4 tablesp. | 6 tablesp. |
2. Mix together | | | | |
3. Stir in | | | | |
4. Add and mix thoroughly | | | | |
5. Spread salmon mixture between slices of bread. Cut sandwiches into halves.
6. Mix together | PET MILK | 1 (yolk only) | 1 (whole) | 1 (whole) |
SALT | 1/3 cup | 2/3 cup | 1 cup |
7. Dip both sides of sandwiches, quickly, in the milk mixture.
8. Cook until brown on both sides in 1/8-inch of hot fat. Serve immediately.
*Tuna fish may be substituted for the salmon.
DEEP DISH SALMON PIE
Photograph on page 12

Directions

1. Turn on oven and set at hot (425° F.).
2. Grease a deep pie pan measuring about... [blank]
3. Put in mixing bowl...[blank]...
4. Stir in with fork...[blank]
5. Beat vigorously for 30 seconds, then turn out on well-floured board. With floured hands pat into a round. Knead a few seconds, or until dough is smooth. Roll into round sheet \(\frac{1}{2}\) -inch thick, and measuring \(\frac{1}{2}\) inch larger than outer edge of pan. Put in prepared pan, patting dough to top edge of pan. Pinch dough with fingers to make fancy edge.
6. Bake until brown, or about...{12 minutes \(\frac{15}{12}\) minutes \(\frac{20}{12}\) minutes
7. Meanwhile, melt in saucepan...[blank]
8. Blend in...[blank]
9. Stir in slowly...[blank]
10. Boil 2 minutes, stirring constantly.
11. Then stir in...{PET MILK \(\frac{1}{2}\) cup \(\frac{1}{2}\) cup \(\frac{3}{4}\) cup
12. Take out 3 tablespoons of sauce for 2; \(\frac{1}{3}\) cup sauce for 4 and \(\frac{1}{2}\) cup sauce for 6.
13. To the larger amount of sauce add...{flaked SALMON, cooked or canned \(\frac{2}{3}\) cup \(1\frac{1}{3}\) cups \(2\) cups
14. To the smaller amount of sauce add...{drained PEAS, cooked or canned \(\frac{2}{3}\) cup \(1\frac{1}{3}\) cups \(2\) cups
15. Heat both mixtures thoroughly.
16. Pour salmon mixture into baked crust the moment it comes from oven, leaving a hollow strip across the center. Fill in hollow strip with Creamed Peas. Serve at once.

*To Substitute All-Purpose Flour for Prepared Biscuit Flour:

1. Sift into mixing bowl...[blank]
2. Work into flour mixture with pastry blender...[blank]
3. Stir in diluted milk and proceed as directed for prepared biscuit flour.

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 32.
# Hamburger Rolls

**Photograph on page 27**

## Directions

1. **Boil** 20 minutes, or until tender.

2. **Drain and rinse in hot water.**

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

4. **Mix together.**

5. **Cook over boiling water until cheese melts and sauce is smooth, stirring frequently.**

6. **Mix together.**

7. **When thoroughly mixed, divide into 2, 4 or 6 portions.** With wet fingers pat each portion into sheet about 3½ inches wide and 8 inches long. Put 1½ dozen pieces of cooked macaroni across each portion of meat. Put about 2 tablespoons cheese sauce over each bundle of macaroni. Using a broad knife or spatula, fold the meat over the macaroni, lapping the ends about 3 inches and pressing down firmly. Put in shallow, greased baking pan, flap side down.

8. **Dot meat with bits of shortening**

9. **Bake 1 hour, or until meat is brown, basting occasionally with drippings in pan. Serve at once with remaining cheese sauce.**

### You will need 3 dozen pieces of macaroni for 2; 6 dozen for 4 and 9 dozen for 6.

## 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;

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 of china or enamel that measures about 4 inches across the base.
### SALMON SPAGHETTI RING

*Photograph on front cover*

#### Directions

1. Boil 20 minutes, or until tender.
2. Drain and rinse with hot water.
3. Turn on oven and set at moderately slow (350° F.).
4. Grease well, then dust with flour.
5. Press in bottom of prepared ring mold.
7. Cook slowly for 5 minutes, or until tender.
8. Add spaghetti and a mixture of...
9. Put on top of salmon. Set in pan containing ½ inch of hot water. Bake until firm, or about...
10. Remove from oven, loosen mixture from sides of ring mold with knife, and let stand in mold 5 minutes. Turn out and fill center with Creamed Peas. (See Index), or other creamed vegetable.

*Broken noodles may be substituted for the spaghetti or macaroni if the quantities are increased to ¾ cup for 2; 1½ cups for 4 and 2¼ cups for 6.*

**NOTE:** This mixture may also be baked in a loaf pan, then turned out and the creamed vegetable served around it.

#### Ingredients

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>2 1/2 cups</td>
<td>4 1/2 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>23/4 cup</td>
<td>1 1/3 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>1 cup</td>
<td>(1-lb. can)</td>
<td></td>
</tr>
<tr>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>2 teasp.</td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>1 (yolk only)</td>
<td>1 (whole)</td>
<td>2 (whole)</td>
</tr>
<tr>
<td>6 tablesp.</td>
<td>3/4 cup</td>
<td>1 1/4 cups</td>
</tr>
<tr>
<td>3/4 teasp.</td>
<td>1/2 teasp.</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>few grains</td>
<td>few grains</td>
<td></td>
</tr>
<tr>
<td>1 tablesp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>(31/2 ozs.)</td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td>2 1/2 cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1/4 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
<td></td>
</tr>
<tr>
<td>few grains</td>
<td>few grains</td>
<td></td>
</tr>
<tr>
<td>1 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>2 cups</td>
<td>2 1/4 cups</td>
<td>(No. 2 can)</td>
</tr>
</tbody>
</table>

### CORN-BEEF SOUP

#### Directions

1. Cook slowly 5 minutes, or until tender.
2. Add.
3. Continue cooking until edges of dried beef are curled.
4. Blend in.
5. Stir in slowly.
6. Continue stirring and boil 2 minutes.
7. Then add and mix well.
8. Heat thoroughly and serve at once.

#### Ingredients

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablesp.</td>
<td>4 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>1 1/2 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>1/2 cup</td>
<td>2 1/2 cups</td>
<td>1 cup</td>
</tr>
<tr>
<td>1 1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>1/4 teasp.</td>
<td>1/8 teasp.</td>
<td></td>
</tr>
<tr>
<td>few grains</td>
<td>few grains</td>
<td></td>
</tr>
<tr>
<td>2 1/4 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 1/2 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 (whole)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
EASY AND GOOD
Ham and Noodle Special*
Green Salad Bowl
Pet Mayonnaise*
Cherry Cream Pie*
*Recipes in this book — See Index

SIMPLE SUPPER
Hamburger Rolls*
Buttered Beets with Pickled Onions
Skillet Biscuits* Preserves
Banana Nut Salad (serve as dessert with Pet Mayonnaise*)
*Recipes in this book — See Index

MARY LEE TAYLOR says, "Hamburger Rolls are really little hamburger steaks with 'centers' of macaroni and cheese. Do try them!"
### Oyster Casserole

**Directions**
- Turn on oven and set at moderate (375° F.).
- Grease a casserole or baking dish measuring about 6 inches across.
- Drain well.
- Put in bowl 1 cup condensed CELEMY SOUP.
- Stir in and mix until smooth 3 tablesp. PET MILK.
- Roll into fine crumbs salted CRACKERS, 2 inches across.
- Take out 2 tablespoons cracker crumbs for 2; 4 tablespoons crumbs for 4 and 6 tablespoons crumbs for 6.
- Mix these crumbs with melted BUTTER or other shortening 2 teasp. 4 teasp. 2 tablesp.
- Arrange remaining dry crumbs in layers with the drained oysters and soup mixture, having 2 layers of each and beginning with crumbs on the bottom.
- Sprinkle buttered crumbs over the top.
- Bake until mixture is bubbly hot and crumbs are lightly browned, or about 20 minutes 25 minutes 30 minutes.

**Ingredients**

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>OYSTERS</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>CELERY SOUP</td>
<td>6 tablesp.</td>
<td>3/4 cup</td>
<td>10 1/2-oz. can</td>
</tr>
<tr>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>CRACKERS</td>
<td>6</td>
<td>12</td>
<td>18</td>
</tr>
</tbody>
</table>

### Filled Frankfurters

**Directions**
- Boil 20 minutes, or until tender broken MACARONI or spaghett in boiling WATER SALT.
- Drain and rinse in hot water.
- Turn on oven and set at moderately hot (400° F.).
- Mix together grated AMERICAN CHEESE PET MILK dry MUSTARD SALT PEPPER.
- Cook over boiling water until cheese melts and mixture is smooth, stirring constantly.
- Add macaroni and mix well.
- Split in halves, lengthwise, but do not separate FRANKFURTERS.
- Put the frankfurters on a shallow baking pan and fill with macaroni mixture.
- Sprinkle tops with grated AMERICAN CHEESE.
- Bake 15 minutes, or until cheese is golden brown. 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>MACARONI</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>Spaghetti</td>
<td>2 1/2 cups</td>
<td>4 1/2 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td>WATER</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>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>1/3 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>MUSTARD</td>
<td>1/3 teasp.</td>
<td>3/4 teasp.</td>
<td>1 1/4 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/3 teasp.</td>
<td>3/4 teasp.</td>
<td>1 1/4 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>FRANKFURTERS</td>
<td>4 (1/2 lb.)</td>
<td>8 (1 lb.)</td>
<td>12 (1 1/2 lbs.)</td>
</tr>
<tr>
<td>CHEESE</td>
<td>3 tablesp.</td>
<td>1/3 cup</td>
<td>1/2 cup</td>
</tr>
</tbody>
</table>
### SCALLOPED POTATOES

**Directions**

1. Turn on oven and set at moderately slow (350° F.).
2. Grease a baking dish measuring about... | For 2 | For 4 | For 6
--- | --- | --- | ---
- 6 inches across | 7 inches across | 8 inches across
3. Pare, then cut in thin | medium-sized | POTATOES | 2 (3/4 lb.) | 4 (1 1/3 lbs.) | 6 (2 lbs.)
4. There should be 1 1/3 cups sliced potatoes for 2; 2 3/4 cups for 4 and 4 cups for 6.
5. Combine potatoes with... | finely cut ONION | (optional) | 2 teasp. | 4 teasp. | 2 tablesp.
7. Mix together... | FLOUR | SALT | PEPPER | PET MILK, diluted with boiling WATER
--- | --- | --- | --- | ---
- 1 tablesp. | 1 1/2 teasp. | few grains | 6 tablesp. | 1/2 cup | 1 cup
8. Stir in gradually... | [flaked SALMON,** | cooked or canned | cooked RICE | PEPPER
--- | --- | --- | ---
- 6 tablesp. | 2 1/2 cup | few grains
9. Pour over potato mixture.
10. Dot tops with bits of BUTTER or other shortening | 1 1/2 teasp. | 1 tablesp. | 1 1/2 tablesp.
11. Cover and bake 3/4 hour, then remove cover and continue baking until potatoes are tender, or about... | 30 minutes | 45 minutes | 1 hour
12. Serve at once from baking dish.

### SALMON SCALLOPS

**Directions**

1. Turn on oven and set at moderate (375° F.).
2. Grease 2, 4 or 6 scallop shells or individual baking dishes.*
3. Put in bowl... | condensed VEGETABLE SOUP | PET MILK | flaked SALMON,** cooked or canned | cooked RICE | PEPPER
--- | --- | --- | --- | --- | ---
- 6 tablesp. | 1/4 cup | 2 1/2 cup | 1 1/2 cup | few grains
4. Stir in... | [cooked or canned | 1/2 cup | 1 cup | 1/2 cup | few grains
5. Fold in... | soft BREAD CRUMBS | melted BUTTER or other shortening
--- | --- | ---
- 1/4 cup | 1/2 cup | 3/4 cup
6. Divide among prepared shells or baking dishes.
7. Sprinkle tops with equal portions of a mixture of... | soft BREAD CRUMBS | melted BUTTER or other shortening
--- | --- | ---
- 1/4 cup | 1 1/2 teasp. | 1 tablesp. | 1 1/2 tablesp.
8. Bake 15 minutes, or until mixture is bubbly hot and crumbs are brown.

*This mixture may also be baked in a large baking dish or casserole and served from the dish.

**Other fish such as tuna fish, fish flakes or codfish may replace the salmon.
CREAMED VEGETABLES

Directions

1. Drain and save liquid from cooked or canned VEGETABLE* 1 1/3 cups 2 1/2 cups 3 3/4 cups 
There should be 1/3 cup liquid for 2; 1/2 cup for 4 and 3/4 cup for 6. If not, add water.
2. Melt in saucepan: BUTTER or other shortening 2 teasp. 1 tablesp. 1 1/2 tablesp.
3. Blend in: FLOUR 1 tablesp. 2 tablesp. 3 tablesp.
SALT 1/4 teasp. 1/2 teasp. 3/4 teasp.
PEPPER few grains few grains 1/8 teasp.
4. Stir in vegetable liquid slowly.
5. Boil 2 minutes, stirring constantly.
6. Stir in PET MILK 1/3 cup 1/2 cup 3/4 cup
7. Add drained vegetable and heat thoroughly. Serve at once.
*Asparagus, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, celery cabbage, corn, eggplant, green beans, kohlrabi, lima beans, mushrooms, onions, peas, potatoes, rutabagas, turnips 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.

SPICED ONIONS

Directions

1. Remove skins from medium-sized ONIONS 4 (3/4 lb.) 8 (1 1/2 lbs.) 12 (2 1/2 lbs.)
2. Insert in onions, using two to each whole CLOVES 8 16 24
3. Boil, uncovered, 30 minutes, or until tender in boiling WATER 2 1/2 cups 4 cups 6 cups
SALT 3/4 teasp. 1 teasp. 1 1/2 teasp.
5. Heat in saucepan: BUTTER 1 tablesp. 1 1/2 tablesp. 2 tablesp.
SUGAR 1/2 teasp. 1 teasp. 1 1/2 teasp.
6. Add onions and cook slowly, turning until all sides are glazed.
7. Remove onions to warm serving dish and keep hot.
8. Blend into butter remaining in saucepan: FLOUR 1 tablesp. 2 tablesp. 3 tablesp.
SALT 1/4 teasp. 1/2 teasp. 3/4 teasp.
PEPPER few grains few grains 1/8 teasp.
10. Then stir in: PET MILK 1/3 cup 1/2 cup 3/4 cup
11. Heat thoroughly. Pour sauce over onions and serve at once.
## CLAM CHOWDER

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cook in heavy sauce-pan 5 minutes, or until crisp</td>
<td>SALT PORK,* finely cut</td>
<td>1 tables.</td>
<td>2 tables.</td>
<td>3 tables.</td>
</tr>
<tr>
<td>2. Add and continue to cook 5 minutes longer, or until tender</td>
<td>finely cut ONION</td>
<td>3 tables.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>3. Meanwhile, drain and save liquid from</td>
<td>canned CLAMS**</td>
<td>½ cup</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>4. Cut firm meat of clams into small pieces and let stand.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Add to clam liquid enough water to make ¾ cup for 2; 1⅓ cups for 4 and 2 cups for 6.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add liquid and water to onion mixture along with</td>
<td>finely diced, pared POTATOES</td>
<td>⅔ cup</td>
<td>1⅓ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>⅓ teasp.</td>
<td>⅔ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>⅛ teasp.</td>
</tr>
<tr>
<td>7. Cover and boil 20 minutes, or until potatoes are tender</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Then add clams and PET MILK</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Butter, bacon fat or other shortening may be substituted for the salt pork if the quantities are reduced to 2 teaspoons for 2; 4 teaspoons for 4 and 2 tablespoons for 6.

**Clams steamed in the shell or the quick-frozen ones may be substituted for the canned variety.

## CRANBERRY SALAD

**Photograph on page 7**

<table>
<thead>
<tr>
<th>Directions</th>
<th>Ingredients</th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Dissolve</td>
<td>lemon-flavored GELATIN in boiling PINEAPPLE JUICE WATER</td>
<td>3 tables.</td>
<td>6 tables.</td>
<td>1 package</td>
</tr>
<tr>
<td>2. Cool.</td>
<td></td>
<td>3 tables.</td>
<td>½ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>3. Put in bowl</td>
<td>bottled MAYONNAISE</td>
<td>2 tables.</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>few grains</td>
<td>⅛ teasp.</td>
<td>⅛ teasp.</td>
</tr>
<tr>
<td>4. Stir in slowly</td>
<td>PET MILK</td>
<td>3 tables.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>5. Then stir milk mixture into cooled gelatin mixture. Chill until beginning to thicken.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Meanwhile, wash, then dry on towel</td>
<td>fresh CRANBERRIES</td>
<td>½ cup</td>
<td>1⅓ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>7. Put through medium knife of food chopper.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Rub with vegetable oil a mold measuring about</td>
<td></td>
<td>6 inches</td>
<td>7 inches</td>
<td>8 inches</td>
</tr>
<tr>
<td></td>
<td></td>
<td>across</td>
<td>across</td>
<td>across</td>
</tr>
<tr>
<td>10. Fold in prepared cranberries and</td>
<td>drained, crushed PINEAPPLE, canned</td>
<td>3 tables.</td>
<td>⅓ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td></td>
<td></td>
<td>⅓ cup</td>
<td>½ cup</td>
<td></td>
</tr>
<tr>
<td>11. Put into prepared mold. Chill until firm. Unmold and serve on lettuce or other salad greens.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
INDEX

BEVERAGES
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Cocoa or Chocolate</td>
<td>5</td>
</tr>
<tr>
<td>Spiced Milk</td>
<td>6</td>
</tr>
<tr>
<td>Tomato Juice Cocktail</td>
<td>18</td>
</tr>
</tbody>
</table>

BREADS
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Banana Doughnuts</td>
<td>5</td>
</tr>
<tr>
<td>Gingerbread Waffles</td>
<td>4</td>
</tr>
<tr>
<td>Poppy Seed Fingers</td>
<td>2</td>
</tr>
<tr>
<td>Skillet Biscuits</td>
<td>2</td>
</tr>
</tbody>
</table>

CANDY & FROSTING
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coconut Rolls</td>
<td>4</td>
</tr>
<tr>
<td>*Two-Tone Frosting</td>
<td>13</td>
</tr>
</tbody>
</table>

COOKY AND CAKE
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Devil's Food Cake</td>
<td>8</td>
</tr>
<tr>
<td>Mincemeat Bars</td>
<td>9</td>
</tr>
</tbody>
</table>

DESSERTS
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Cherry Gems</td>
<td>13</td>
</tr>
<tr>
<td>Custards with Butterscotch Sauce</td>
<td>9</td>
</tr>
<tr>
<td>*Peach Charlotte</td>
<td>15</td>
</tr>
<tr>
<td>Peach Icebox Cake</td>
<td>6</td>
</tr>
<tr>
<td>Spiced Date Pudding</td>
<td>11</td>
</tr>
</tbody>
</table>

MAIN DISHES
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corned Beef and Macaroni Loaf</td>
<td>20</td>
</tr>
<tr>
<td>Creamed Eggs</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Fish</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Meat</td>
<td>30</td>
</tr>
<tr>
<td>*Deep Dish Salmon Pie</td>
<td>24</td>
</tr>
<tr>
<td>*Filled Frankfurters</td>
<td>28</td>
</tr>
<tr>
<td>Ham and Noodle Special</td>
<td>23</td>
</tr>
<tr>
<td>*Hamburger Rolls</td>
<td>25</td>
</tr>
<tr>
<td>Hot Salmon Sandwiches</td>
<td>23</td>
</tr>
<tr>
<td>Oyster Casserole</td>
<td>28</td>
</tr>
<tr>
<td>Pet Scrapple</td>
<td>19</td>
</tr>
<tr>
<td>*Salmon Scallops</td>
<td>29</td>
</tr>
<tr>
<td>*Salmon Spaghetti Ring</td>
<td>26</td>
</tr>
<tr>
<td>*Spiced Pot Roast</td>
<td>18</td>
</tr>
<tr>
<td>Stuffed Eggs Surprise</td>
<td>19</td>
</tr>
</tbody>
</table>

MISCELLANEOUS
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>How to Whip Pet Milk</td>
<td>25</td>
</tr>
<tr>
<td>*Pet Garnish</td>
<td>11</td>
</tr>
</tbody>
</table>

PIES AND PASTRY
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Pastry Shell</td>
<td>10</td>
</tr>
<tr>
<td>*Cherry Cream Pie</td>
<td>10</td>
</tr>
<tr>
<td>*Fluffy Chocolate Pie</td>
<td>14</td>
</tr>
<tr>
<td>Unbaked Pastry</td>
<td>10</td>
</tr>
</tbody>
</table>

SALADS AND SALAD DRESSINGS
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Cranberry Salad</td>
<td>31</td>
</tr>
<tr>
<td>French Dressing</td>
<td>22</td>
</tr>
<tr>
<td>Pet Mayonnaise</td>
<td>22</td>
</tr>
</tbody>
</table>

SAUCES—For Meats and Fish
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pet Cocktail Sauce</td>
<td>15</td>
</tr>
<tr>
<td>Pet Gravy</td>
<td>20</td>
</tr>
</tbody>
</table>

SAUCES—Sweet for Desserts
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hard Sauce</td>
<td>8</td>
</tr>
<tr>
<td>Vanilla Sauce</td>
<td>14</td>
</tr>
</tbody>
</table>

SOUPS
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clam Chowder</td>
<td>31</td>
</tr>
<tr>
<td>Corn-Beef Soup</td>
<td>26</td>
</tr>
</tbody>
</table>

VEGETABLES
<table>
<thead>
<tr>
<th>Recipe</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Creamed Asparagus</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Broccoli</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Brussels Sprouts</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Cabbage</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Carrots</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Cauliflower</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Celery</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Celery Cabbage</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Corn</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Eggplant</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Green Beans</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Kohlrabi</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Lime Beans</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Mushrooms</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Onions</td>
<td>30</td>
</tr>
<tr>
<td>*Creamed Peas</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Potatoes</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Rutabagas</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Turnips</td>
<td>30</td>
</tr>
<tr>
<td>Creamed Wax Beans</td>
<td>30</td>
</tr>
<tr>
<td>Scalloped Potatoes</td>
<td>29</td>
</tr>
<tr>
<td>Spiced Onions</td>
<td>30</td>
</tr>
</tbody>
</table>

Note: Recipes starred (*) are illustrated

When your friends ask you how to secure a Pet Milk Cookbook, please tell them that one Pet Milk label, with their name and address and the word "cookbook" written on the back of the label—mailed to Pet Milk Co., 1417 Arcade Bldg., St. Louis, Missouri—will bring them the latest Pet Milk Cookbook.

A special group of recipes adjusted for lower or higher altitudes will be sent on request. State altitude at which you live when writing for lower or higher altitude recipes. Address Pet Milk Company, 1453 Arcade Bldg., St. Louis, Mo.
HEAR

Mary Lee Taylor

RADIO DEMONSTRATIONS

Broadcast from the Pet Milk Experimental Kitchen
—of delicious food that is more wholesome and at the same time costs less because it is made the Pet Milk way.

Every Tuesday and Thursday Morning
C.B.S. and Additional Stations

JOHN COLE
Announcer and "Official Taster"

Alamosa . KGIW, 10:30 am
Albany . WOKO, 11 am
Albuquerque . KOB, 10:45 am
Altoona . WFBG, 11 am
Atlanta . WGST, 10 am
Baltimore . WCAO, 11 am
Birmingham . WAPI, 10 am
Bisbee . KSUN, 9 am
Bluefield . WHIS, 10 am
Boston . WEEI, 11 am
Buffalo . WKBW, 11 am
Charleston . WCHS, 11 am
Charlotte . WBT, 11 am
Chattanooga . WDOD, 10 am
Chicago . WBBM, 10 am
Cleveland . WGAR, 11 am
Columbia . WIS, 10:45 am
Columbus, Ohio . WBNS, 11 am
Columbus, Ga . WRBL, 10 am
Dallas . KRLD, 10 am
Davenport . WOC, 10 am
Denver . KLZ, 9 am
Des Moines . KRNT, 10 am
Detroit . WJR, 11 am
Elmira . WESG, 11 am
Florence, S.C. . WOLS, 10:45 am
Ft. Smith . KFPW, 10 am
Fresno . KARM, 10:45 am
Gainesville . WRUF, 9:45 am
Grand Junction . KFXJ, 10:15 am
Greensboro . WBIG, 11 am
Greenville . WFBC, 10:45 am
Hartford . WTIC, 9:30 am
Houston . KTRH, 10 am
Huntington . WSZ, 10:15 am
Indianapolis . WFBM, 10 am
Jackson . WJDX, 10:15 am
Jacksonville . WMBR, 11 am
Kansas City . KMBC, 10 am
Knoxville . WNOX, 10 am
Little Rock . KLR, 10 am
Los Angeles . KNX, 10:45 am
Louisville . WHAS, 10 am
Macon . WMAZ, 11 am
Memphis . WREC, 10 am
Miami . WQAM, 11 am
Mobile . WALA, 9:45 am
Montgomery . WSFA, 10 am
Nashville . WLAC, 10 am
New Orleans . WWL, 10 am
Norfolk . WTR, 10 am
Okla. City . KOMA, 10 am
Omaha . KOIL, 10 am
Orlando . WDBO, 11 am
Peria . WMBD, 10 am
Pensacola . WCOA, 9:45 am
Philadelphia . WCAU, 11 am
Phoenix . KKY, 9 am
Pittsburgh, Pa . WJAS, 11 am
Pittsburgh, Kan . KOAM, 10:15 am
Portland . KOIN, 10:45 am
Raleigh . WPTF, 11 am
Richmond . WRVA, 11 am
Roanoke . WDBJ, 11 am
Rochester . WHEC, 11 am
San Antonio . KTSX, 10 am
San Francisco . KSFO, 10:45 am
Savannah . WTOC, 11 am
Scottsbluff . KOF, 11:15 am
Scranton . WGBI, 11 am
Seattle . KIRO, 10:45 am
Shreveport . KWKT, 10 am
Spokane . KFPY, 10:45 am
Springfield, Mo . KWTO, 10:30 am
Syracuse . WFB, 11 am
Tacoma . KVI, 10:45 am
Tampa . WDQ, 11 am
Tulsa . KTUL, 10 am
Tucson . KTUC, 9 am
Washington . WJSV, 11 am
Weslaco . KRQV, 10 am
West Palm Beach . WJNO, 11 am
Wheeling . WWVA, 11 am
Wichita . KFH, 10 am
Wichita Falls . KWFT, 10 am
Wilkes-Barre . WQBA, 10 am
Youngstown . WKBN, 11 am
Meals at Their Best for 2 or 4 or 6

by Mary Lee Taylor