NEW IDEAS FOR EVERYDAY MEALS
For 2 or 4 or 6
By Mary Lee Taylor
Dear Friend,

Your family, like every family, no doubt has its special likes in food—but I'm sure you find it hard to fix these foods in different ways. That's why I'm happy to send you this new collection of recipes that will help you make everyday foods taste different and more delicious.

If ham is a favorite, my Easter Ham Loaf will be a welcome change. It's economical, too, because a pound of ham makes a big loaf—and requires only one egg, thanks to the Pet Milk in the recipe. If chicken is "tops," Mock Chicken Patties in a rich sauce (quickly made with condensed chicken soup) is a recipe you must surely try.

Even as familiar a thing as Corn becomes a delicious main dish when you serve it in a rarebit sauce made extra-rich with Pet Milk. And soup can be a whole meal when it contains tiny meat balls, vegetables and Pet Milk for extra nourishment.

Then there's that daily question, "What's for dessert?" You can always have a delicious answer, with Pet Milk on your shelf and easy recipes like Apricot Upside Down Cake and Marble Cake. And when you can make something really special, like Angel Chiffon Dessert, with whipped Pet Milk instead of expensive whipping cream—why wait for company?

Every recipe calls for just simple, everyday ingredients. And in every recipe, Pet Milk adds rich flavor and extra goodness—because Pet Milk, whole milk concentrated to double richness, is twice as rich as ordinary milk. Every time you use Pet Milk you save money, too, because Pet Milk costs less generally than any other form of milk.

I hope your family will enjoy all the good things you can make with these recipes. And listen every Saturday morning for more recipes to help you in your big job of making everyday meals better.

Sincerely,

Mary Lee Taylor

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Easter Ham Loaf
(Photograph on front cover)

DIRECTIONS

1. Turn on oven; set at slow (325° F.).
2. Grease well, then dust with flour a ring mold or loaf pan holding about............
3. Mix well..................
4. Using a spoon, press into prepared ring mold or loaf pan.
5. Bake until firm, or about........... {40 minutes {1 hour {1 ¼ hours
6. Turn out; garnish with Carrot Flowers**..............
7. Fill center of ham ring with Creamed Peas (see index).

Note: If loaf pan is used, increase baking time to 45 minutes for 2; 1 ¼ hours for 4 and 1½ hours for 6.

*To make Easter Ham Loaf With Other Kinds of Ham:
1. Replace the ground, smoked ham with (a) the same amounts of ground, boiled or baked ham or (b) with ground canned lunch meat.
2. Reduce the baking time as follows:
   (a) If baked in a ring mold, reduce baking time to 20 minutes for 2; 35 minutes for 4 and 45 minutes for 6.
   (b) If baked in a loaf pan, reduce baking time to 25 minutes for 2; 40 minutes for 4 and 50 minutes for 6.

**To Make the Carrot "Flowers"
Cut large, fresh carrots into paper thin slices, crosswise. With the point of a sharp paring knife cut 5 or 6 notches about ¼ inch deep along the outer edge of each slice. Cover with crushed ice for 1 hour, or until edges curl to form flowers.

FOR EASTER TIME — THIS DINNER'S SUBLIME!
Easter Ham Loaf*
with a garnish of Pineapple Slices and Carrot "Flowers"*
Glazed Sweet Potatoes
Easy Icebox Rolls*
Creamed Peas*
Club Salad*
Fruit Tapioca* on Slices of Sponge Cake
Butter or Margarine
*Recipes are in this book
Marble Cake
(Photograph above)

**DIRECTIONS**

1. Preheat oven to moderately slow (350° F.). Grease and flour loaf pan holding 6 cups for medium loaf cake, or loaf pan holding 10 cups for large loaf cake.

2. Mix and let stand.  

   - **melted vegetable SHORTENING**  
   - **COCOA**  
   - **warm WATER**  

   

3. Sift into large bowl.  

   - **sifted cake FLOUR**  
   - **SUGAR**  
   - **BAKING POWDER**  
   - **SALT**

4. Add.  

   - **soft vegetable SHORTENING**  
   - **PET MILK**  
   - **WATER**  
   - **VANILLA**

5. Add ⅔ of a mixture of.  

   - **unbeaten EGGS**  

6. Beat 2 minutes with spoon or electric beater at medium speed.

7. Add rest of milk mixture and.  

8. Beat 2 minutes longer. Pour about ⅔ of batter into prepared pan.

9. Stir into cocoa mixture.  


You can use this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, a specially adjusted recipe will be sent on request. When writing for adjusted recipe, state altitude at which you live and give name of recipe desired.
### Corn Rarebit

**DIRECTIONS**

1. Cook slowly 5 minutes
2. Blend in
3. Stir in
4. Boil and stir 2 minutes.
5. Add
6. Heat, stirring until cheese melts. Do not boil. Serve plain, or on toast.

**INGREDIENTS**

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<th>FOR 2</th>
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*1 1/8 cups equal 1 cup plus 2 tablespoons.*

### Dinner Pork Chops

**DIRECTIONS**

1. Mix
2. Roll in mixture
3. Brown slowly on both sides in
4. Stir any remaining flour into fat remaining in pan.
5. Stir in
6. Cover and cook over very low heat 30 minutes. Turn chops now and then. Remove chops to warm platter.
7. Add to sauce in pan
8. Cook slowly, stirring until thoroughly heated, but do not boil. Serve with the chops.

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<td>1 can</td>
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<td>1 1/2 cups</td>
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<td>3/4 cup</td>
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Mashed Potatoes

**DIRECTIONS**

1. Pare and quarter medium POTATOES.

2. Cook in tightly covered pan about 20 minutes, or until tender in boiling WATER.

3. Drain and save 4 teaspoons potato water for 2; 2½ tablespoons for 4 and ¾ cup for 6. Mash potatoes thoroughly.

4. Add potato water hot PET MILK and SALT and PEPPER.


**Easy Icebox Rolls**

**DIRECTIONS**

1. Dissolve crumbled YEAST in lukewarm WATER.

2. Mix and cool to lukewarm PET MILK and boiling WATER.

3. Add to mixture of well-beaten EGGS, SALT, and MELTED SHORTENING.


5. Add gradually about ½ cup at a time, mixing well after each addition sifted, all-purpose FLOUR.


7. Cover and keep in refrigerator until ready to make rolls. Pull off a teasp. of dough at a time, roll into ball and put 3 in each of desired number of greased 2-in. muffin cups. Brush tops with Pet Milk to glaze. Let rise until doubled in bulk. Bake in hot oven (400° F.) 12 min., or until brown.

Makes 1 doz. 2 doz. 3 doz.
Hot or Iced Cocoa

**DIRECTIONS**

1. Mix  
   - COCOA: 4 teasp. (For 2), 2 1/2 teasp. (For 4), 1 1/4 teasp. (For 6)  
   - SUGAR: 2 1/2 teasp. (For 2), 1 1/3 cups (For 4), 2 cups (For 6)  
   - SALT: few grains (For 2), 1/6 teasp. (For 4), 1/4 teasp. (For 6)

2. Stir in slowly....{boiling WATER  
   - 3/4 cup (For 2), 1 1/2 cups (For 4), 2 cups (For 6)

3. Boil and stir 5 minutes.

4. Add  
   - PET MILK  
   - 1/2 cup (For 2), 1 1/3 cups (For 4), 2 cups (For 6)

5. Heat thoroughly.

6. Beat in............{VANILLA  
   - 1/4 teasp. (For 2), 1/2 teasp. (For 4), 3/4 teasp. (For 6)

7. Serve hot or iced.

To use Chocolate-flavored Ovaltine; Cocomalt or Instant Cocoa:
Omit the cocoa, sugar and salt in the above recipe. Mix water and milk; heat to boiling. Stir hot milk into any one of these products using 8 teasp. for 2; 5 tablesp. for 4 and 1/2 cup for 6.

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Tasty Cheese Dressing

**DIRECTIONS**

1. Mash with fork....{white CREAM  
   - CHEESE  
   - 2 tablesp. (1 oz.) (For 2), 1/4 cup (2 ozs.) (For 4), 6 tablesp. (3 ozs.) (For 6)

2. Blend in...........{dry MUSTARD  
   - SALT  
   - SUGAR  
   - LEMON JUICE  
   - 1/4 teasp. (For 2), 1/4 teasp. (For 4), 1/4 teasp. (For 6)

3. Stir in, a few drops at a time...........{SALAD OIL  
   - 1 tablesp. (For 2), 2 tablesp. (For 4), 3 tablesp. (For 6)

4. Add gradually.....{PET MILK  
   - 3 tablesp. (For 2), 1/2 cup (For 4), 1/2 cup (For 6)

5. Serve on fruit, vegetable or green salads.

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Chocolate Fudge Frosting

**DIRECTIONS**

1. Heat slowly until butter melts  
   - PET MILK  
   - BUTTER or margarine  
   - 1/4 cup (For one Medium Loaf), 6 tablesp. (For one Large Loaf)

2. Remove from heat; stir in about  
   - 1/4 cup at a time a mixture of....  
   - powdered SUGAR  
   - COCOA  
   - SALT  
   - 1 1/2 cups (For one Medium Loaf), 2 1/2 cups (For one Large Loaf)

3. Add  
   - VANILLA  
   - 1/4 teasp. (For one Medium Loaf), 3/4 teasp. (For one Large Loaf)

4. Beat until smooth and creamy. Spread on Marble Cake (see index).
## Meat and Potato Ring

**DIRECTIONS**

1. Cook slowly until lightly browned...
2. Sprinkle over meat, then blend in...
3. Stir in...
4. Boil and stir 2 minutes.
5. Add...
6. Heat thoroughly, but do not boil. Serve at once in ring of hot Mashed Potatoes (see index).

*Bologna, minced ham, canned lunch meat or any cooked meat can be used.

**Peas or lima beans can replace the beans, and whole kernel corn or diced celery can replace the carrots.

### INGREDIENTS

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<tr>
<th>FOR 2</th>
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<tr>
<td>diced LUNCH MEAT* in hot SHORTENING</td>
<td>⅔ cup (⅓ lb.)</td>
<td>1⅓ cups (⅗ lb.)</td>
</tr>
<tr>
<td>FLOUR</td>
<td>2 teasp.</td>
<td>1⅔ tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>⅓ teasp.</td>
<td>⅔ teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>VEGETABLE LIQUID or water</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>drained GREEN BEANS,**</td>
<td>⅔ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>cooked or canned drained, sliced CARROTS,**</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
</tr>
</tbody>
</table>

## Whole Meal Soup

**DIRECTIONS**

1. Cover and boil 25 minutes
2. While vegetables cook, mix thoroughly...
3. Shape into 1 or 2 or 3 dozen tiny balls. Drop into vegetable mixture.
4. Add...
5. Cook slowly 15 minutes longer, or until vegetables are tender.
6. Sprinkle each serving with equal parts of

### INGREDIENTS

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<th>FOR 2</th>
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<tr>
<td>boiling WATER beef BOUILLON CUBES</td>
<td>2 cups</td>
<td>3⅓ cups</td>
</tr>
<tr>
<td>pared, quartered POTATOES</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>cut-up ONION</td>
<td>2 small (⅓ lb.)</td>
<td>4 small (1 lb.)</td>
</tr>
<tr>
<td>sliced CARROTS</td>
<td>⅔ cup</td>
<td>⅔ cup</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>ground BEEF</td>
<td>⅓ lb.</td>
<td>⅔ lb.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>2½ tablesp.</td>
<td>⅔ cup</td>
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<tr>
<td>SALT</td>
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<td>⅔ teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
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<td>few grains</td>
</tr>
<tr>
<td>diced CELERY</td>
<td>⅓ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>finely cut PARSLEY</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
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**Chef's Salad**

*(Photograph below)*

<table>
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<th>DIRECTIONS</th>
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<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Put into jar.</td>
<td>VINEGAR or lemon juice</td>
<td>4 teasp.</td>
<td>2 1/2 tablesp.</td>
<td>1/4 cup</td>
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<tr>
<td></td>
<td>SALT</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>SUGAR</td>
<td>1 teasp.</td>
<td>2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>SALAD OIL</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
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</table>

2. Cover jar and shake well.
3. Keep chilled until ready to use.

4. At serving time, shake salad dressing well and mix with:

- shredded LETTUCE* 3/4 cup 1 1/4 cups 2 cups
- shredded CABBAGE 1/2 cup 1 cup 1 1/2 cups
- shredded CARROTS 1/4 cup 1/2 cup 3/4 cup
- thinly sliced RADISHES** 3 tablesp. 1/2 cup 1/2 cup
- thinly sliced GREEN ONIONS 3 tablesp. 1/2 cup 1/2 cup
- TOMATOES, cut in wedges 1 small 2 small 3 small

*Water cress or spinach can replace half of the lettuce.
**Diced celery or cucumber can replace the sliced radishes.

Note: To save vitamins, have vegetables well chilled before shredding and serve as soon after shredding as possible.

**For Mixed Fruit Salad**

Arrange on lettuce at serving time a mixture of chilled orange or grapefruit sections, chilled pineapple wedges and sliced bananas. Allow 1 cup fruit for 2; 2 cups for 4 and 3 cups for 6. Serve with the salad dressing given in the above recipe.
Glazed Ham Slices

**DIRECTIONS**

1. Trim off fat from [smoked HAM](footnote) 
   - FOR 2: 1 small slice (1/2 lb.)
   - FOR 4: 1 large slice (1 lb.)
   - FOR 6: 2 medium slices (1 1/2 lbs.)

2. Put fat into skillet and cook until crisp; then remove bits of fat.

3. Cut ham into pieces and cook slowly in fat until brown on both sides.

4. Sprinkle both sides of ham with [brown SUGAR] (footnote) 
   - FOR 2: 1 tablesp.
   - FOR 4: 2 tablesp.
   - FOR 6: 3 tablesp.

5. Continue to cook slowly, turning until both sides are glazed.

6. Remove to warm platter and keep hot.

7. Drain off all fat in skillet; measure and return to skillet
   - FOR 2: 2 teasp. fat
   - FOR 4: 1 1/4 tablesp.
   - FOR 6: 2 1/2 tablesp.

8. Blend into fat [FLOUR] (footnote) 
   - FOR 2: 2 teasp.
   - FOR 4: 1 1/2 tablesp.
   - FOR 6: 2 1/2 teasp.

9. Stir in slowly [SALT] (footnote) 
   - FOR 2: 1/4 teasp.
   - FOR 4: 1/2 teasp.
   - FOR 6: 3/4 teasp.

10. Boil and stir 2 minutes.

11. Add [PET MILK] (footnote) 
    - FOR 2: 1/2 cup
    - FOR 4: 3/4 cup
    - FOR 6: 1 cup

12. Heat thoroughly, but do not boil. Serve at once with the ham.

Mock Chicken Patties

**DIRECTIONS**

1. Mix thoroughly [ground VEAL or lean pork] (footnote) 
   - FOR 2: 1/4 lb.
   - FOR 4: 1 lb.
   - FOR 6: 1 1/2 lbs.

2. Shape into 4 or 8 or 12 patties.

3. Roll, one at a time, in
   - FOR 2: 1 tablesp.
   - FOR 4: 2 tablesp.
   - FOR 6: 3 tablesp.

4. Brown slowly in [hot SHORTENING] (footnote) 
   - FOR 2: 1 tablesp.
   - FOR 4: 2 tablesp.
   - FOR 6: 3 tablesp.

5. Mix together, then
   - FOR 2: 3/4 cup
   - FOR 4: 3/4 cup
   - FOR 6: 11/2 cups

6. Cook very slowly for 5 minutes, or until slightly thickened. Serve hot.

*Soft bread crumbs can replace rolled oats. You will need 1/3 cup for 2; 1/2 cup for 4 and 1 cup for 6.*
Creamed Peas

**DIRECTIONS**

1. Melt in saucepan...
   - BUTTER or margarine

2. Blend in...
   - FLOUR
   - SALT
   - PEPPER

3. Stir in slowly...
   - LIQUID off peas

4. Boil and stir 2 minutes.

5. Stir in...
   - PET MILK

6. Add and heat thoroughly...
   - drained PEAS, cooked or canned

For Creamed Vegetables, substitute whole kernel corn, lima beans, mushrooms, cut-up cabbage, potatoes, carrots, celery, green or wax beans, broccoli, asparagus or parsnips or any combination of these vegetables for the peas.

For Creamed Meat, substitute diced, cooked or canned meat for the peas. Meat stock can be substituted for the liquid off peas for added flavor.

For Creamed Fish, substitute flaked fish or seafood, cooked or canned, for the peas. Water can be substituted for the liquid off peas.

For Creamed Eggs, substitute sliced, hard-cooked eggs for the peas, using 2, 4 or 6 eggs. Meat stock or water can be substituted for liquid off peas, if desired.

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Club Salad

**DIRECTIONS**

1. Cook slowly 5 minutes...
   - finely cut ONION in SHORTENING

2. Then add...
   - VINEGAR
   - SUGAR
   - SALT
   - PEPPER
   - dry MUSTARD

3. Stir and boil 1 minute. Remove from heat.

4. Stir into...
   - hot PET MILK

5. Remove yolks from whites of...
   - hard-cooked EGGS

6. Cut up egg whites and put into bowl with...
   - shredded LETTUCE or raw spinach

7. Pour dressing over mixture; toss lightly with fork. Top with egg yolks, pushed through a sieve.
Apricot Upside Down Cake

(Photograph above)

**DIRECTIONS**

1. Melt over very low heat. 
   - **For 8-in. Cake**: 4 tablesp. 
   - **For 9-in. Cake**: 6 tablesp.

   In skillet or deep cake pan measuring across the bottom.

2. Sprinkle bottom with.
   - **For 8-in. Cake**: 1 cup 
   - **For 9-in. Cake**: 1 1/4 cups

3. Arrange on sugar.
   - **For 8-in. Cake**: 18 
   - **For 9-in. Cake**: 24

4. Let stand. Turn on oven; set at moderately slow (350° F.).

5. Sift together into bowl.
   - **For 8-in. Cake**: 1 1/3 cups 
   - **For 9-in. Cake**: 2 cups

   - **CAKE FLOUR**: 1 1/3 cups 
   - **BAKING POWDER**: 2 teasp. 
   - **white SUGAR**: 3/4 cup 
   - **SALT**: 1/4 teasp.

6. Add all at once, then beat vigorously 2 minutes with spoon or electric beater at medium speed.
   - **unbeaten EGG**
   - **soft SHORTENING**: 1/4 cup 
   - **VANILLA**: 1 teasp. 
   - **PET MILK**: 1/2 cup 
   - **WATER**: 1/2 cup

7. Pour batter over apricots. Bake until cake shrinks from sides of skillet, or about.
   - **For 8-in. Cake**: 40 minutes 
   - **For 9-in. Cake**: 50 minutes

8. Turn out; serve warm, garnished with Maraschino cherries, if desired.

*1 1/2 cups equal 1 cup plus 2 tablespoons.

**Note**: You can use this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, a specially adjusted recipe will be sent on request. When writing for adjusted recipe, state altitude at which you live and give name of recipe desired.
## Peach Sauce

**DIRECTIONS**

1. Mix in saucepan  
2. Stir in  
3. Boil slowly over low heat, stirring until thick and clear.  
4. Remove from heat; stir in  
5. Serve on slices of plain cake, fruit-flavored gelatin, bread pudding, etc.

**INGREDIENTS**

### FOR 4
- SUGAR: 3 tablesp.
- CORNSTARCH: 1 teasp.
- SALT: ¼ teasp.
- grated LEMON RIND: 1 teasp.
- canned PEACH JUICE: 2/3 cup
- PET MILK: 1/2 cup

### FOR 6
- SUGAR: 1 1/2 teasp.
- CORNSTARCH: 3/4 teasp.
- SALT: 1 1/2 teasp.
- grated LEMON RIND: 1 1/2 teasp.
- canned PEACH JUICE: 1 cup
- PET MILK: 3/4 cup

## Milk Gravy

**DIRECTIONS**

1. Drain off fat in pan from roasting or frying meat or poultry.  
2. Measure and return to pan 1 tablesp. fat for 2; 2 tablesp. fat for 4 and 3 tablesp. for 6.  
3. Blend in  
4. Stir over low heat until brown.  
5. Stir in; boil 1 min...  
6. Stir in, then heat...

**INGREDIENTS**

### FOR 2
- FLOUR: 1 tablesp.
- SALT: ¼ teasp.
- PEPPER: few grains
- WATER: 1/4 cup
- PET MILK: 1/4 cup

### FOR 4
- FLOUR: 2 tablesp.
- SALT: 1/2 teasp.
- PEPPER: few grains
- WATER: 1/2 cup
- PET MILK: 1/2 cup

### FOR 6
- FLOUR: 3 tablesp.
- SALT: 3/4 teasp.
- PEPPER: 3/4 teasp.
- WATER: 3/4 cup
- PET MILK: 3/4 cup

---

**TO WIN PRAISE ON BUSY DAYS**

Meat and Potato Ring*  
Cabbage Salad with Tasty Cheese Dressing*  
Angel Chiffon Dessert*  

*Recipes are in this book

**EASY AND QUICK SURE TO "CLICK"**

Cream of Spinach Soup* with Crisp Crackers  
Corned Beef Salad Loaf*  
Potato Chips  
Plain Cup Cakes with Peach Sauce*  

*Recipes are in this book
Angel Chiffon Dessert

**DIRECTIONS**

1. Chill until ice cold.
2. Dissolve the gelatin in boiling water.
3. Chill until slightly thicker than unbeaten egg whites.
4. Line 4 or 6 dessert dishes with wafers.
5. Whip chilled milk with cold rotary beater, or electric beater at high speed until stiff.
6. Fold into chilled gelatin, along with marshmallows.

**INGREDIENTS**

- FOR 4:
  - PET MILK: 1/2 cup
  - lemon GELATIN: 1/2 pkg.
  - VANILLA: 1/2 cup
- FOR 6:
  - PET MILK: 3/4 cup
  - lemon GELATIN: 1 pkg.
  - VANILLA: 1 cup

---

Cream of Spinach Soup

**DIRECTIONS**

1. Cook onions in shortening.
2. Blend in flour, salt, and pepper.
3. Stir in slowly with broth.
4. Boil slowly and stir.
5. Add milk and spinach puree.
6. Heat thoroughly and serve at once.

**INGREDIENTS**

- FOR 2:
  - PET MILK: 1/2 cup
  - SPINACH PUREE: 1/2 cup
- FOR 4:
  - PET MILK: 1 cup
  - SPINACH PUREE: 3/4 cup
- FOR 6:
  - PET MILK: 1 1/2 cups
  - SPINACH PUREE: 1 cup

*Cooked or canned spinach which has been pushed through a sieve can be used.

---

Hash Browned Potatoes

**DIRECTIONS**

1. Cook potatoes in their jackets and cool before peeling to add flavor to this dish.
2. Add and cook slowly with milk and parsley.

**INGREDIENTS**

- FOR 2:
  - DICED, COOKED POTATOES: 2 cups
  - SALTED SHORTENING: 3/4 cup
  - SALT: 1/2 tsp.
  - PEPPER: few grains
  - PET MILK: 1/2 cup
  - FINELY CUT PARSLEY: 1 tsp.
- FOR 4:
  - DICED, COOKED POTATOES: 4 cups
  - SALTED SHORTENING: 1 1/2 cups
  - SALT: 1 1/2 tsp.
  - PEPPER: few grains
  - PET MILK: 1 cup
  - FINELY CUT PARSLEY: 2 tsp.
- FOR 6:
  - DICED, COOKED POTATOES: 6 cups
  - SALTED SHORTENING: 4 cups
  - SALT: 2 1/2 tsp.
  - PEPPER: few grains
  - PET MILK: 2 cups
  - FINELY CUT PARSLEY: 3 tsp.
### Fruit Tapioca

<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 until ice cold.</td>
<td>PET MILK</td>
<td>¼ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td>2. Mix</td>
<td>TAPIOCA, quick cooking canned fruit</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>JUICE</td>
<td>⅛ cup</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td></td>
<td>SUGAR</td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>¾ cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>few grains</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
</tr>
<tr>
<td>3. Cover; place over boiling water; cook 10 minutes after water boils again, or until tapioca is clear. Stir often.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>4. Add, then chill thoroughly</td>
<td>drained, canned FRUIT COCKTAIL*</td>
<td>½ cup</td>
<td>1 cup</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td>5. Whip chilled milk with cold rotary beater, or electric beater at high speed until fluffy.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add</td>
<td>LEMON JUICE</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>7. Continue whipping until stiff. Fold into chilled tapioca mixture.</td>
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<td></td>
<td></td>
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</tr>
<tr>
<td>8. Put into 2 or 4 or 6 dessert dishes. Keep chilled until ready to serve.</td>
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</tr>
</tbody>
</table>
* Diced peaches or pineapple also can be used.

### Corned Beef Salad Loaf

<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. Soften</td>
<td>unflavored GELATIN in cold WATER</td>
<td>½ teasp.</td>
<td>1 tablesp.</td>
<td>1 ½ tablesp.</td>
</tr>
<tr>
<td>2. Heat to boiling a mixture of</td>
<td>VINEGAR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
</tr>
<tr>
<td></td>
<td>grated ONION</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
<td>⅜ teasp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>few grains</td>
<td>½ teasp.</td>
<td>⅜ teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Grind or chop fine</td>
<td>CORNED BEEF, cooked or canned</td>
<td>⅛ cup (¼ lb.)</td>
<td>⅛ cup (¼ lb.)</td>
<td>⅛ cup (¾ lb.)</td>
</tr>
<tr>
<td></td>
<td>hard-cooked EGGS, cut up</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>drained PEAS, cooked or canned</td>
<td>½ cup</td>
<td>1 cup</td>
<td>1 ½ cups</td>
</tr>
<tr>
<td></td>
<td>SALAD DRESSING or mayonnaise</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
<td>⅜ cup</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>5. Add to meat</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>6. Fold into gelatin mixture.</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>7. Put into wet loaf pan holding about...</td>
<td>1 ½ pints</td>
<td>1 ½ quarts</td>
<td>2 quarts</td>
<td></td>
</tr>
<tr>
<td>8. Chill until firm. Turn out on lettuce if desired.</td>
<td></td>
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</tbody>
</table>
The lovable little rascal calls for plenty of attention . . . especially in the feeding department, doesn't he? And you'll be giving him the right kind of attention, when you give your baby Pet Milk in his formula.

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