New Recipes That Never Grow Old for 2 or 4 or 6

By Mary Lee Taylor
Dear Friend,

Almost always, the news we bring you from the Pet Milk Kitchens is about food. We like to tell you about new meal-planning ideas, money-saving tips, dishes we know your family will like.

This time, though, I want to tell you about something else that you and your whole family will enjoy. It's Pet Milk's new nighttime radio show, every Tuesday night on NBC. And it stars one of radio's most lovable couples—Fibber McGee and Molly.

I know that I don't need to tell you how entertaining Fibber McGee and Molly are, for they've been radio favorites for years. All of us here are happy that they've joined our Pet Milk family. All of us hope that you'll be listening every Tuesday night for this new show... that you and your whole family will be laughing with Fibber and Molly and the Wistful Vista gang.

And, of course, we hope that you'll be listening every Saturday morning for our recipes and meal plans from the Pet Milk Kitchens!

Sincerely,

Mary Lee Taylor

---

Breads
Corn Bread................................................. .11
Corn Muffins.............................................. .11

Desserts
Apple-Nut Cake........................................... .13
Baked Fruit Dumplings.................................. .8
Pet Apple Pie.............................................. .3
Southern Nut Pie......................................... .15
Thriftly Peach Bavarian................................. .9
Unbaked Pastry............................................. .10

Frosting and Sauce
Quick Custard Sauce...................................... .11
Uncooked Frosting........................................ .11

Main Dishes
Barbecued Cheese Buns.................................. .12
Corned Beef Casserole.................................. .12

Index to Recipes

Meat and Cheese Squares.................................. .6
Roast Chicken with Savory Stuffing.................. .4
Sausage Omelet............................................ .8

Miscellaneous
Baking Directions For Poultry and Meat............ .15
To Make Radish Roses.................................... .12
Salads and Salad Dressing
Banana Nut Salad........................................ .5
Cranberry Slaw............................................ .7
Tomato Salad Dressing.................................. .5

Soups
American Cream Soup.................................... .7
Corn Chowder.............................................. .14

Vegetables
Baked Stuffed Sweet Potatoes.......................... .10
Easy Creamed Onions..................................... .14
**Pet Apple Pie**
(Photograph on front cover)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 6-in. Pie</th>
<th>For 4 four-in. Tarts</th>
<th>For 9-in. Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven; set at very hot (450°).</td>
<td><strong>pared APPLES,</strong> thinly sliced</td>
<td>2 cups</td>
<td>4 cups</td>
<td>6 cups</td>
</tr>
<tr>
<td>2. Put into large bowl</td>
<td>PET MILK</td>
<td>4 teasp.</td>
<td>2 1/2 tablesp.</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>3. Add SUGAR</td>
<td>1/2 cup</td>
<td>1 teasp.</td>
<td>1/2 teasp.</td>
<td></td>
</tr>
<tr>
<td>4. With spoon turn apples gently over and over to coat with mixture.</td>
<td>CINNAMON</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td></td>
</tr>
<tr>
<td>5. On floured board, roll half of Unbaked Pastry (see index) into round or rounds 1 inch larger than pie pan or tart pans, and about 1/8 inch thick. Trim if necessary.</td>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td></td>
</tr>
<tr>
<td>6. Fit loosely into pan. Fill with apple mixture.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Roll remaining pastry into round or rounds an inch larger than pie pan or tart pans. Fold in half and with tip of knife cut several gashes along fold.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Moisten with water outer edges of pastry-lined pan</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Unfold pastry loosely over apples, being careful not to stretch.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10. Fold upper pastry under lower edge, pinch with fingers for fancy edge.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Bake on oven rack slightly above center 10 minutes. Reduce heat to slow (325°) and bake 50 minutes longer, or until apples are tender and pastry is brown.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12. Cool before cutting.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Note: This pie is at its peak of goodness three or four hours after it is removed from the oven and when all the oven heat is just lost.

*Tart cooking apples, such as Jonathan, Greening, Rome Beauty, McIntosh, Winesap, etc., are best to use in this pie.

---

**ALL-STAR DINNER EVERYONE LIKES**

- Oven-Browned Meat Loaf
- Mashed Potatoes
- Brown Gravy
- Creamed Green Peas
- Lettuce with Tomato Salad Dressing*
- Heated Rolls
- Butter
- Jelly or Preserves
- Pet Apple Pie*

*Recipes are in this book
Roast Chicken With Savory Stuffing

(Photograph above)

1. Cook slowly until tender ............... finely cut ONION in SHORTENING
   1 tablespl. 2 tablesp. 3 tablesp.

2. Remove from heat and add ................ BREAD CUBES 
   (2 days old) finely cut CELERY 1
cup 2 
   1/4 cup 1 cup 2 cups
   1/2 cup 3/4 cup 2 cups
   3/4 cup 1 cup 4 cups
   few grains 1/2 teasp. 1/2 teasp.
   few grains 3/4 teasp. 3/4 teasp.
   few grains 1 teasp. 1 teasp.

3. Moisten with .......... PET MILK
   1/4 cup 1/2 cup 3/4 cup

4. Sprinkle inside cavity of ................. roasting CHICKEN with SALT
   2 1/2 lbs. 3 1/2 lbs. 5 lbs.
   1 teasp. 1 1/4 teasp. 1 1/2 teasp.

5. Fill with mixture; sew cavity together or secure with toothpicks laced with string.

6. Rub over outside of chicken ............... soft SHORTENING
   1 tablesp. 1 1/2 tablesp. 2 tablesp.

7. Place chicken on its side in shallow roasting pan. Do not cover.

8. Bake on lower rack in slow oven (325°) about ................. 1 1/2 hours* 2 hours 2 3/4 hours

9. At end of half of the baking period, turn chicken on other side and finish baking. Remove to warm platter. If desired, garnish with Radish Roses (see index), bundles of celery strips wrapped in carrot slice, celery leaves and cranberry jelly stars on unpeeled orange slices as photographed.

*Bake 2 1/2-lb. chicken in moderately slow oven (350°).

Note: The above bread mixture is also delicious to use in stuffing a roast of veal, lamb or pork. Have meat cut with a pocket or have bones removed to make a cavity for the stuffing. For directions on baking these meats, see the chart on page 15.
## Banana Nut Salad

### DIRECTIONS

1. Mix in bowl.
2. Stir in.
3. Chill.
4. Arrange on 2 or 4 or 6 salad plates.
5. At serving time, peel, then cut into 2-inch pieces.
6. Using 2 forks, dip pieces of banana, one at a time, in the dressing.
7. Roll each, as it is dipped, in.
8. Put 2 pieces of banana on each lettuce leaf.
9. Serve with the rest of the dressing.

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

**Salted, skinless peanuts, pecans, cashews, etc., can be used.**

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dressing</strong>* or mayonnaise</td>
<td>2 1/2 tablesp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>SALT dry MUSTARD PET MILK</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>LEMON JUICE</td>
<td>1 1/2 teasp.</td>
<td>1 tables.</td>
</tr>
<tr>
<td>LETTUCE ripe BANANAS</td>
<td>2 leaves</td>
<td>4 leaves</td>
</tr>
<tr>
<td></td>
<td>4 pieces</td>
<td>8 pieces</td>
</tr>
<tr>
<td>finely cut NUTS**</td>
<td>1/8 cup</td>
<td>3/8 cup</td>
</tr>
</tbody>
</table>
| 6 leaves
| 12 pieces |

## Tomato Salad Dressing

### DIRECTIONS

1. Put into jar.
2. Cover jar and shake well. Keep chilled.
3. At serving time, shake well and serve on plain lettuce, or a combination of sliced radishes, grated carrots, cut up celery and lettuce, broken in pieces with the fingers or use in making cole slaw.

Makes about 3/2 cups

### INGREDIENTS

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>SALT PEPPER PAPRIKA dry MUSTARD condensed TOMATO SOUP VINEGAR or lemon juice grated ONION SALAD OIL PET MILK</td>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>few grains</td>
<td>1/8 teasp.</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>few grains</td>
<td>1 teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1/3 cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>2 1/2 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>2 1/2 tablesp.</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>1/3 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
</tbody>
</table>
## Corned Beef Casserole

<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. Turn on oven; set at moderate (375°).</td>
<td>cooked MACARONI* or spaghetti</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>shredded, canned CORNED BEEF**</td>
<td>1 cup</td>
<td>12-oz. can</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>condensed cream of CELERY SOUP</td>
<td>3/4 cup</td>
<td>1 can</td>
<td>1 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>finely cut ONION</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td></td>
<td>finely cut GREEN PEPPER</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>2. In a baking dish holding about 3 cups for 2; 6 cups for 4 and 8 cups for 6, mix</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Bake on center rack of oven until bubbly hot, or about</td>
<td>30 minutes</td>
<td>45 minutes</td>
<td>1 hour</td>
<td></td>
</tr>
<tr>
<td>4. Serve from the dish.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*You will need 1/2 cup uncooked macaroni or spaghetti for 2; 3/4 cup for 4 and 1 cup for 6. Break in pieces; cook tender in boiling salted water.

**To shred corned beef, break into bits with a fork.

## Meat and Cheese Squares

<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. Turn on oven; set at moderately slow (350°).</td>
<td>diced, canned LUNCH MEAT*</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups (12-oz. can)</td>
</tr>
<tr>
<td></td>
<td>grated American CHEESE</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>fine cracker CRUMBS</td>
<td>1/3 cup</td>
<td>2/3 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/6 teasp.</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/6 teasp.</td>
</tr>
<tr>
<td>2. Grease a shallow square or oblong baking dish holding about</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Mix lightly in bowl</td>
<td>slightly beaten EGGS</td>
<td>1</td>
<td>2</td>
<td>3</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>WATER</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
</tr>
<tr>
<td>4. Add and mix well a mixture of</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Bake until firm, or about</td>
<td>20 minutes</td>
<td>30 minutes</td>
<td>40 minutes</td>
<td></td>
</tr>
<tr>
<td>6. Cut in squares and top each with equal parts of</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Cornded beef, left-over cooked beef, veal or pork also can be used.
## American Cream Soup

<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 slowly until yellow</td>
<td><em>finely cut</em> ONION in hot SHORTENING</td>
<td>2 tablesp.</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Blend in</td>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>3. Stir in, then heat to boiling</td>
<td>SALT</td>
<td>½ teasp.</td>
<td>¾ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>4. Add; then cover and boil 20 minutes</td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>¼ teasp.</td>
</tr>
<tr>
<td>5. When vegetables are tender, add</td>
<td>WATER</td>
<td>1½ cups</td>
<td>2½ cups</td>
<td>3½ cups</td>
</tr>
<tr>
<td>6. Stir over low heat until cheese melts and mixture is steaming hot, but do not boil.</td>
<td>chicken or beef BOUILLON CUBES</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>diced CARROTS</td>
<td>½ cup</td>
<td>1 cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td></td>
<td>diced CELERY</td>
<td>½ cup</td>
<td>1 cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td>7. Add and serve hot</td>
<td>grated American CHEESE</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td><em>7/8 cup equals 1 cup less 2 tablespoons.</em></td>
<td>PET MILK</td>
<td>7/8 cup</td>
<td>1 1/2 cups</td>
<td>2 1/2 cups</td>
</tr>
</tbody>
</table>

## Cranberry Slaw

<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. Put into bowl and mash</td>
<td><em>white</em> CREAM CHEESE</td>
<td>2 1/2 tablesp.</td>
<td>3/4 cup</td>
<td>1/2 cup</td>
</tr>
<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>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>2. Stir in gradually</td>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>1/4 cup</td>
<td>1/3 cup</td>
</tr>
<tr>
<td>3. Add</td>
<td>VINEGAR</td>
<td>1 1/2 teasp.</td>
<td>1 tablesp.</td>
<td>1 1/2 tablesp.</td>
</tr>
<tr>
<td>5. At serving time, wash, then dry on towel</td>
<td>chilled, shredded CABBAGE</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>chilled, diced CELERY*</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
</tbody>
</table>
| 6. Chop, or put through medium knife of food chopper. | *Diced, fresh apple can replace celery.*
Sausage Omelet

**DIRECTIONS**

1. Cook until brown in bulk PORK SAUSAGE.
2. Break up sausage with fork while cooking.
3. Drain off all fat.
4. Pour over browned sausage a mixture of well-beaten EGGS, PET MILK, WATER, SALT.
5. Cook over low heat until edges are firm. Lift edges to let soft part flow to the bottom of skillet. Continue cooking until firm, or about 3 minutes for 2, 5 minutes for 4, or 7 minutes for 6.

*If sausage is mildly seasoned, add more salt if desired.

**INGREDIENTS**

For 2:
- 1/4 lb. bulk PORK SAUSAGE
- 2 well-beaten EGGS
- 2 tablesp. PET MILK
- 1/2 cup WATER
- 1/2 cup SALT

For 4:
- 1/2 lb. bulk PORK SAUSAGE
- 4 well-beaten EGGS
- 1/2 cup PET MILK
- 2 tablesp. WATER
- 3 tablesp. SALT

For 6:
- 3/4 lb. bulk PORK SAUSAGE
- 6 well-beaten EGGS
- 3/4 cup PET MILK
- 3 tablesp. WATER
- 3/4 cup SALT

**Baked Fruit Dumplings**

**DIRECTIONS**

1. Turn on oven; set at hot (425°).
2. Grease 2, 4, or 6 custard cups holding about 1 cup each.
3. Put into bowl BISCUIT MIX.
4. Stir in with fork a mixture of PET MILK, WATER or fruit juice.
5. Beat vigorously with fork 30 seconds. Turn out on floured board.
6. Roll into a sheet 1/4 inch thick and about 4x8 in. for 2, 8x8 in. for 4, or 8x12 in. for 6.
7. Dot with BUTTER.
8. Sprinkle with mixture of brown SUGAR, CINNAMON, NUTMEG (can omit).
9. Spread with well-drained FRUIT COCKTAIL.
10. Roll up like jelly roll. Cut in 2, 4, or 6 slices. Place in custard cups. Set cups in shallow baking pan or on cooky sheet. Bake 25 minutes, or until light brown. Serve with Quick Custard Sauce (see index).

*Note: You'll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.*
**Thrifty Peach Bavarian**

*(Photograph below)*

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Chill until ice cold in 1-qt. bowl for 4 or 2-qt. bowl for 6 ..........</td>
<td><strong>PET MILK</strong></td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td><strong>canned cling PEACH HALVES</strong></td>
<td>No. 1 tall can</td>
<td>No. 2½ can</td>
</tr>
<tr>
<td>2. Drain and save juice from ..........</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Rub with vegetable oil a loaf pan about 8x4x3 inches for 4 and a deep 8 or 9-inch round pan for 6.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Arrange cut side down, in oiled pan one peach half for each serving. Chill. (Save rest of peaches for other desserts or salads—see below.)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Heat to boiling ¾ cup peach juice for 4 and 1½ cups for 6. If there’s not enough juice, add water.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Add and stir until dissolved...</td>
<td><strong>lemon GELATIN</strong></td>
<td>½ pkg.</td>
<td>1 pkg.</td>
</tr>
<tr>
<td></td>
<td><strong>lemon JUICE</strong></td>
<td>4 teasp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td></td>
<td><strong>grated LEMON RIND</strong></td>
<td>¼ teasp.</td>
<td>few grains</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Remove from heat; add ..........</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Chill until slightly thicker than unbeaten egg whites.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Whip chilled milk with cold rotary beater, or electric beater at highest speed, until stiff. Beat in gelatin gradually. Pour over peaches in pan. Chill until firm. Turn out; garnish with Maraschino cherries, if desired.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Note: This dessert also can be made in individual molds holding 1 cup each.*

**For Salad**, left over peach halves can be filled with cottage cheese or seedless grapes or diced apples. Arrange on lettuce and serve with your favorite salad dressing.

**For Dessert**, left over peach halves can be filled with canned fruit cocktail or crushed pineapple or sliced bananas. Or serve plain with Quick Custard Sauce (see index).

---

**ALWAYS WELCOME IN ANY FAMILY**

- Roast Pork or Veal
- Baked Sweet Potatoes
- Easy Creamed Onions
- Pickled Beet Salad
- Thrifty Peach Bavarian

*Recipes are in this book*
Baked Stuffed Sweet Potatoes

DIRECTIONS

1. Turn on oven; set at moderately hot (400°).
2. Wash and grease... medium, SWEET POTATOES
   FOR 2 | FOR 4 | FOR 6
   2 (1 lb.) | 4 (2 lbs.) | 6 (3 lbs.)
3. Bake 40 minutes, or until soft to the touch.
4. Cut slice off top of each potato; scoop out centers and mash. Save potato skins but discard the tops.
5. Add and beat until light and fluffy.
   MOLASSES | 2 1/4 teasp.
   BUTTER | 1 1/2 tablesp.
   NUTMEG | 3 teasp.
   SALT | 1/2 teasp.
   PET MILK | 4 1/2 tablesp.
6. Pile into potato skins. Return to oven and bake 10 minutes.
7. Top potatoes with.
   MARSHMALLOWS
   FOR 2 | FOR 4 | FOR 6
   2 | 4 | 6
8. Bake 5 minutes longer, or until marshmallows are light brown.

Unbaked Pastry

DIRECTIONS

1. Sift together into bowl... sifted, all-purpose FLOUR
   For One 6-in. Pie | For Four 4-in. Tarts or One 9-in. Pie
   1/2 cup | 1 cup
   1/4 teasp. | 1/2 teasp.
2. Work into flour with fork...
   SHORTENING
   2 1/4 tablesp. | 1/2 cup
3. When mixture has the appearance of small peas, gradually stir in mixture of...
   PET MILK
   WATER
   4 teasp. | 2 tablesps.
   4 teasp. | 2 tablesps.
4. On floured board, roll into round or rounds 3/8-in. thick, and 1 inch larger than pie pan or tart pans. Fit loosely into pie pan or tart pans. Trim if necessary.
5. Fold extra dough under; pinch with fingers or press with fork to make fancy edge. Pour in filling and bake as directed for Southern Nut Pie (see index).

*To Use Pie Crust Mix Instead of Flour:

1. Put into bowl.
   PIE CRUST MIX
   1/2 cup | 1 cup
2. Stir in mixture of.
   PET MILK
   WATER
   2 teasp. | 1 tablesps.
   2 teasp. | 1 tablesps.
3. Proceed as directed above.

For Pet Apple Pie:

Double the amount of above ingredients; roll and fit in pans as directed in recipe for Pet Apple Pie (see index).
Corn Muffins

DIRECTIONS

1. Turn on oven; set at hot (425°).
2. Grease 12 or 18 two-inch muffin cups.
3. Sift together:

   - sifted, all-purpose FLOUR
   - CORN MEAL
   - BAKING POWDER
   - SUGAR
   - SALT

4. Add all at once, a mixture of:

   - well-beaten EGG
   - PET MILK
   - WATER
   - melted SHORTENING

5. Mix quickly, but thoroughly. Pour into prepared muffin cups, filling about \( \frac{2}{3} \) full.
6. Bake on oven rack slightly above center 20 minutes, or until brown.

*1\( \frac{1}{8} \) cups equal 1 cup plus 2 tablespoons.
**Bacon fat or meat drippings also can be used.

For Corn Bread:

1. Pour above batter into greased baking pan measuring about 8 in. square 9 in. square
2. Bake on oven rack slightly above center until golden brown, or about 25 minutes 35 minutes

Note: You’ll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.

Quick Custard Sauce

DIRECTIONS

1. Mix in saucepan:

   - \( \text{vanilla} \) PUDDING
   - POWDER
   - SUGAR
   - SALT

2. Stir in a mixture of:

   - PET MILK
   - WATER

3. Bring to a boil, stirring all the time. Continue stirring and cook slowly for 30 seconds.
4. Remove from heat and add:

   - VANILLA

5. Serve on Baked Fruit Dumplings (see index), or other desserts.
Barbecued Cheese Buns

(Photograph above)

**DIRECTIONS**

1. Turn on oven; set at moderately hot (400°).

2. Split .......... [SANDWICH BUNS*] 2 4 6

3. Put into shallow baking pan having cut side up.

4. Mix well .......... [finely diced American CHEESE 1/2 cup (2 1/2 ozs.)] [chopped, hard-cooked EGGS 1] [finely cut GREEN PEPPER 1/4 cup] [grated ONION 1/2 cup] [PET MILK 2 teasp.] [CATSUP 1 cup] [SALT 1/2 cup] [PEPPER few grains]

5. Arrange on buns, using about 1/4 cup of mixture for each.

6. Bake on top rack of oven 7 minutes, or until cheese melts and buns are toasted.

7. Serve with Radish Roses (see below) if desired.

*2 or 4 or 6 large slices of bread also can be used.

**Note:** You can fix this cheese mixture several hours before you wish to serve the sandwiches if you keep it covered and chilled in the refrigerator.

**To Make Radish Roses:**

Cut off the root end of the radish, and with a sharp paring knife score sections of the skin from the tip toward the stem end; loosen the skin nearly to the stem end so that these sections stand out like petals. Chill in iced water or cover with crushed ice until petals curl back slightly.
Apple-Nut Cake

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

2. Grease well, then dust with flour a cake pan...

3. Sift together...

4. Have ready...

5. Beat until very light...

6. Beat in about 1/4 cup at a time...

7. Then beat in...

8. Add flour mixture all at once. Beat hard for 1 minute.

9. Fold in apples and nuts. Pour into prepared pan.

10. Bake on center rack of oven until cake pulls from sides of pan, or about...

11. Turn out and cool.

12. If desired, spread with Uncooked Frosting (see index).

*1 1/8 cups equal 1 cup plus 2 tablespoons.

Note: You’ll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, write for a specially adjusted recipe, stating altitude at which you live and name of recipe.

PERFECT LINE-UP
TO SERVE WITH HAM

Pan-Fried Ham with Milk Gravy
Whipped Potatoes
Buttered Spinach
Corn Muffins*
Banana Nut Salad* (serve as dessert)

SO EASY TO FIX
SO GOOD TO EAT

Tomato Juice
Sausage Omelet*
Fried Potatoes
Raw Carrot Strips
Baked Fruit Dumplings*

*Recipes are in this book
Easy Creamed Onions

DIRECTIONS
1. Cover and boil 30 minutes or until tender
   - medium sized ONIONS, peeled
   - boiling WATER
   - SALT
   - condensed cream of CELERY SOUP
   - PET MILK
   - SALT
   - PEPPER
   - finely cut PIMIENTO (can omit)

2. When onions are almost tender, heat a mixture of...
   - 1/2 cup
   - 3 cups
   - few grains

3. Drain onions; add to hot sauce. Sprinkle with paprika if desired.
4. Serve hot.

Corn Chowder

DIRECTIONS
1. Cook slowly 5 minutes
   - finely cut ONION in hot SHORTENING
   - pared, diced POTATOES
   - WATER

2. Add...
   - 3/4 cup
   - 3/4 cup
   - few grains

3. Cover; boil 20 minutes, or until potatoes are tender.
4. Add...
   - canned, cream style CORN
   - PET MILK
   - SALT
   - PEPPER

5. Heat until steaming hot, but do not boil.

Uncooked Frosting

DIRECTIONS
1. Put into bowl...
   - PET MILK
   - melted BUTTER
   - VANILLA
   - SALT

2. Stir in about 1/4 cup at a time...
   - powdered SUGAR
   - (about 1/4 lb.)

3. Makes enough to spread on top and sides of Apple-Nut Cake (see index) or on top of...
Southern Nut Pie

DIRECTIONS

1. Turn on oven; set at very hot (450°).

2. Put into bowl...{soft BUTTER or margarine} {1 1/2 tablesp. 3 tablesp. 1/4 cup

3. Add gradually, mixing until well blended, a mixture of...{SUGAR 1/4 cup 1/2 cup 3/4 cup

   SALT 2 teasp. 4 teasp. 1/2 cup

   FLOUR 3/8 teasp. 1/4 teasp. 1/2 teasp.

4. Beat in, one at a time...{EGGS 1 2 3

   dark CORN SYRUP 3/8 cup 3/8 cup 1 cup

   PET MILK 1/2 cup 1/2 cup 3/4 cup

   finely cut NUTS 3/8 cup 1/2 cup 1 cup

   VANILLA 1/2 teasp. 1/2 teasp. 3/4 teasp.

5. Mix in...

6. Pour into tart pans or pie pan lined with Unbaked Pastry (see index).

7. Bake on center rack of oven 10 minutes; reduce heat to slow (325°) and bake 25 minutes 25 minutes 50 minutes until firm, or about...

8. Cool before serving.

Baking Directions For Poultry and Meat

(at room temperature, stuffed and ready for baking)

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

Note: Use a shallow uncovered baking pan and do not baste.
LOOK WHO’S SELLING PET MILK NOW!

The New PET MILK SHOW
Starring Radio’s Lovable Couple

FIBBER McGEE AND MOLLY!

on NBC every
TUESDAY NIGHT
Coast to Coast
(See your newspaper for local station and time)

and every SATURDAY MORNING on NBC

MARY LEE TAYLOR’S
RECIPE OF THE WEEK ★ STORY OF THE WEEK
Broadcast Direct
FROM THE FAMOUS PET MILK KITCHENS
(See your local newspaper for station and time)

PET MILK COMPANY, 1418 Arcade Building, St. Louis 1, Missouri