One-Dish Favorites
and other time-savers
For 2 or 4 or 6
By Mary Lee Taylor
Dear Friend,

Doesn't the sight of a favorite dish always bring smiles from your family? There's something really special about those dishes you make for them often — for those favorites are a part of home, and they'll remember them always, just as they always enjoy them now.

There's something special about the recipes in this book, too. Every one has a double purpose...to give your family delicious meals at lower cost and to save your time. You'll find seven of those one-dish dinners that are always so satisfying, along with hearty soups, salads, and desserts that are unusually good, yet take little time to prepare. And you save with every recipe, because these appetizing dishes are made with Pet Milk.

Pet Milk, remember, is twice as rich as ordinary milk. Used undiluted, it adds rich flavor to many foods. Mixed half-and-half with water, it's good, whole milk for your cooking and baking. And Pet Milk costs less generally than any other form of whole milk!

I'm sure that your family will enjoy these one-dish favorites and other tempting dishes. And I hope you'll be listening every Saturday morning for more recipes from our Pet Milk Kitchen!

Sincerely,

Mary Lee Taylor
Pork Chop Dinner

(Pet Milk takes the place of egg in the delicious dressing)

### Directions

1. Sprinkle both sides of lean PORK CHOPS, 1/2 to 1-in. thick.
2. With SALT and PEPPER.
3. Brown chops slowly on both sides in skillet.
4. Turn on oven; set at moderately slow (350).
5. Remove chops from skillet.
6. Add to fat in skillet and cook slowly 5 minutes.
7. Then add and mix until bread cubes lose their shape.
8. Put chops on top of mixture. Cover and bake on center rack of oven 45 minutes, or until chops are tender. Garnish, with parsley if desired. Serve hot.

### Ingredients

<table>
<thead>
<tr>
<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>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>1/2-in. BREAD CUBES (2 days old)</td>
<td>1 1/2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 cup</td>
<td>2/3 cup</td>
</tr>
<tr>
<td>SAGE (can omit)</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>drained, whole kernel CORN, cooked or canned</td>
<td>1 cup</td>
<td>2 1/2 cups (No. 2 can)</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

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### Tomato Juice Cocktail

Adds whole milk food values to a favorite cocktail

1. Mix, then chill.
2. At serving time, stir slowly into cold PET MILK.

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>TOMATO JUICE</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/4 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>cold PET MILK</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
</tr>
</tbody>
</table>

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A TIME-SAVING DINNER YOUR FAMILY WILL LIKE

Pork Chop Dinner* in a Skillet
Lettuce Wedges with Jiffy Vegetable Salad Dressing*
Heated Pan Rolls Butter
Fruit Cocktail Molasses Cookies

*Recipes are in this book
Pancakes With Sausage Patties
(Photograph above)
A meal that gets a warm welcome morning, noon, or night!

**DIRECTIONS**

1. Put into mixing bowl .......... plain PANCAKE MIX

2. Stir in gradually a PET MILK mixture of ............... WATER

3. Do not beat until smooth, as overbeating toughens pancakes. Bake on hot, slightly greased griddle or in heavy skillet, until bubbles appear and edges are cooked, then turn and brown on other side. Serve with syrup and Sausage Patties (see below).

**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.

**Sausage Patties**

**FOR 2**

1. Mix, then shape in 4 or 8 or 12 flat patties

2. Put into hot, slightly greased skillet; cook over low heat about 15 minutes, then turn and cook slowly on other side about 10 minutes.
Banana Marshmallow Pie

Looks like it costs a lot—but Pet Milk replaces expensive whipping cream

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For 6-in. Pie</th>
<th>For four 4-in. tarts</th>
<th>For 9-in. Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix</td>
<td>graham cracker CRUMBS</td>
<td>⅔ cup</td>
<td>1 cup</td>
<td>1⅔ cups</td>
</tr>
<tr>
<td></td>
<td>soft BUTTER</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
<td>½ cup</td>
</tr>
<tr>
<td>2. Press in bottom and on sides of tart pans or pie pan. Chill until needed.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Chill until ice cold.</td>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>½ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>4. Put into top part of double boiler.</td>
<td>MARSHMALLOWS</td>
<td>11</td>
<td>21</td>
<td>32</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>2 tablesp.</td>
<td>¼ cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>5. Cook and stir over boiling water until marshmallows are just melted.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Remove from heat; then stir in.</td>
<td>grated LEMON RIND</td>
<td>⅓ teasp.</td>
<td>⅔ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td></td>
<td>LEMON JUICE</td>
<td>1⅔ tablesp.</td>
<td>3 tablesp.</td>
<td>⅓ cup</td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>⅔ tablesp.</td>
<td>3 tablesp.</td>
<td>⅓ cup</td>
</tr>
<tr>
<td>7. Fold in</td>
<td>finely diced, ripe BANANAS</td>
<td>½ cup</td>
<td>1 cup</td>
<td>⅓ cup</td>
</tr>
<tr>
<td></td>
<td>(1 small)</td>
<td>(2 small)</td>
<td>(2 medium)</td>
<td></td>
</tr>
<tr>
<td>8. Chill until slightly thicker than unbeaten egg whites.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Whip chilled milk with cold rotary beater, or electric beater at high speed until stiff.</td>
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<td></td>
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<tr>
<td>10. Fold into marshmallow mixture. Pour into crumb-lined tart pans or pie pan.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Chill until firm, or about 2 hours for tarts and 3 hours for pie. Keep chilled until ready to serve.</td>
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<td></td>
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</tr>
</tbody>
</table>

Brown Onion Soup

A man's favorite soup—made even better with Pet Milk

<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 light brown.</td>
<td>finely cut ONIONS in BUTTER or margarine</td>
<td>½ cup</td>
<td>1 cup</td>
<td>1⅔ cups</td>
</tr>
<tr>
<td></td>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>⅓ teasp.</td>
<td>⅓ teasp.</td>
<td>⅓ 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. Blend in.</td>
<td>WATER</td>
<td>1⅓ cups</td>
<td>2⅔ cups</td>
<td>4 cups</td>
</tr>
<tr>
<td>3. Stir in gradually.</td>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>1⅔ cups</td>
<td>1⅓ cups</td>
</tr>
<tr>
<td>4. Bring to a boil, stirring all the time. Boil 5 minutes, stirring now and then, or until onions are tender.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Then stir in.</td>
<td>PET MILK</td>
<td>⅔ cup</td>
<td>1⅔ cups</td>
<td>1⅓ cups</td>
</tr>
</tbody>
</table>
Chocolate-Nut Pudding

They'll never guess that this tempting pudding is made with bread!

**DIRECTIONS**

1. Turn on oven; set at slow (300).

2. Grease a shallow baking dish holding about .................

3. Mix in saucepan.............

4. Stir in mixture of...........

5. Add ..................

6. Cook and stir over low heat until smooth and slightly thickened.

7. Stir slowly into...........

8. Fold in, then let mixture stand 10 min-utes .................


10. Bake until a knife inserted about an inch from edge comes out clean, or about ..........

11. Serve warm or cold.

*For Plain Chocolate Pudding*, omit the nuts.

**Raisin Gingerbread Bars**

*Lunchbox favorites, extra rich in milk!*

**DIRECTIONS**

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

2. Grease well then dust with flour a pan about..........

3. Put into bowl................

4. Stir in mixture of................

5. Mix until smooth, then fold in...........

6. Spread in prepared pan. Bake on oven rack slightly above center 20 minutes, or until cake pulls from sides of pan. Cool, cut into bars 1x4 inches.

*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.*
Frankfurter Dinner

Be ready with second helpings when you serve this!

<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></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>2. Grease well a pan about 2 inches deep and measuring about.</td>
<td>8x4 inches, 8-in. square, 9-in. square</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Spread on bottom of pan</td>
<td>CATSUP</td>
<td>1/4 cup, 1/2 cup, 3/4 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Cut into halves</td>
<td>FRANKFURTERS</td>
<td>3, 6, 9</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Arrange frankfurters on catsup cut-side down. If necessary, cut frankfurters to fit pan.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Put into bowl</td>
<td>CORN MUFFIN MIX</td>
<td>1 1/8 cups, 2 1/4 cups, 3 3/4 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Add all at once</td>
<td>PET MILK</td>
<td>1/4 cup, 1/2 cup, 3/4 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>WATER</td>
<td>2 tablesp., 1/4 cup, 1/3 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Mix quickly, but well. Pour over frankfurters.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Bake on center rack of oven until brown, or about</td>
<td>25 minutes, 35 minutes, 45 minutes</td>
<td></td>
<td></td>
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<tr>
<td>10. Turn out on warm serving plate and cut into pieces.</td>
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</tbody>
</table>

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.

Golden Potato Soup

Makes leftover mashed potatoes taste better than new!

<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</td>
<td>finely cut ONION</td>
<td>3 tablesp., 1/2 cup, 1/2 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>in SHORTENING</td>
<td>1 tablesp., 2 tablesp., 3 tablesp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Blend in</td>
<td>FLOUR</td>
<td>1 1/2 teasp., 1 teasp., 1 1/2 teasp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>1/2 teasp., 1 teasp., 1 1/2 teasp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains, few grains, 1/8 teasp.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Stir in</td>
<td>WATER</td>
<td>1/4 cup, 1 cup, 1 1/4 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Boil 2 minutes, stirring all the time.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Add and mix until</td>
<td>left-over, mashed POTATOES</td>
<td>1/2 cup, 1 cup, 1 1/4 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Stir in</td>
<td>PET MILK</td>
<td>3/4 cup, 1 1/2 cups, 2 1/4 cups</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Add</td>
<td>grated American CHEESE</td>
<td>1/4 cup, 1/2 cup, 3/4 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Heat slowly until cheese melts, but do not boil. Serve hot.</td>
<td></td>
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</tbody>
</table>
Mashed Potatoes
*Takes no butter—yet Pet Milk makes them rich and delicious*

**DIRECTIONS**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 (3¼ lb.)</td>
<td>4 (1½ lb.)</td>
<td>6 (2½ lb.)</td>
</tr>
<tr>
<td>½ cup</td>
<td>¾ cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

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 ¼ cup for 6. Mash potatoes well.
4. Add potato water and hot PET MILK and SALT and PEPPER

*Note: Any left-over mashed potatoes can be used in making Golden Potato Soup or Dried Beef Dinner (see index).*

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Drop Doughnut Balls
*Crisp on the outside, light and tender on the inside*

**DIRECTIONS**

**INGREDIENTS**

<table>
<thead>
<tr>
<th>For 2½ dozen</th>
<th>For 5 dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>2½ cups</td>
<td>5 cups</td>
</tr>
<tr>
<td>½ teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>¾ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>3³ cups</td>
<td>1½ cups</td>
</tr>
<tr>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
</tr>
</tbody>
</table>

1. Sift together... sifted, all-purpose FLOUR and BAKING POWDER and SALT and NUTMEG
2. Put into bowl... melted SHORTENING and unbeaten EGG
3. Beat in vigorously...
4. Add about a cup of flour mixture. Stir until smooth.
5. Then stir in about ¾ cup of a mixture of PET MILK and WATER
6. Then add about a cup of flour and mix well. Stir in about ½ cup milk. Continue adding first the flour and then the milk until all flour and milk are used. Mixed this way you will add flour last.
7. Drop by rounded teaspoons into deep fat (360), hot enough to brown a 1-in. cube of bread in 1 minute. When under side is brown, turn and brown other side. Drain on unglazed paper. Sprinkle with powdered sugar.

*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.*
**Apple Sausage Loaf**

*(Photograph below)*

**Wonderful new flavor, with this easy recipe**

**DIRECTIONS FOR 2 FOR 4 FOR 6**

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

2. Mix

   - **bulk PORK SAUSAGE**  
   - **PET MILK**  
   - **canned APPLE SAUCE**  
   - **day-old BREAD CRUMBS**

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>bulk PORK</td>
<td>½ lb.</td>
<td>1 lb.</td>
<td>1 ½ lbs.</td>
</tr>
<tr>
<td>SAUSAGE</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>PET MILK</td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>canned</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>APPLE SAUCE</td>
<td>3 tablesp.</td>
<td>½ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td>day-old BREAD</td>
<td>½ cup</td>
<td>1 ½ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td>CRUMBS</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3. Dip hands in water then shape sausage mixture into a loaf.

4. Put into greased shallow baking pan.

5. Bake on center rack of oven..........{40 minutes} {1 hour} {1 ¼ hours}

6. Then arrange around sausage loaf..........{small sweet POTATOES, cooked or canned}

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>small sweet</td>
<td>4</td>
<td>8</td>
<td>12</td>
</tr>
<tr>
<td>POTATOES</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>cooked or canned</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

7. Spoon fat in pan over the potatoes.

8. Sprinkle over potatoes .............{SALT}

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>few grains</td>
<td>¼ teasp.</td>
<td>⅛ teasp.</td>
<td>⅛ teasp.</td>
</tr>
</tbody>
</table>

9. Continue baking 20 minutes longer, or until loaf is brown. If desired, garnish with Fried Apple Slices (see below).

**For Fried Apple Slices:**

Cut 1 or 2 or 3 unpeeled, medium apples into 8 sections each; then remove cores. Put on waxed paper or in shallow pan and sprinkle with sugar, allowing about 1 teaspoon for each apple. Cook in ⅛-inch hot shortening over low heat until tender and glazed on both sides.

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**EASY OVEN MEAL**

**OF FAVORITE FOODS**

- Apple Sausage Loaf*
- Creamed Peas
- Fresh Celery
- Radishes
- Raisin Gingerbread Bars*

*Recipes are in this book
**Princess Salad**

*This tangy, green-and-gold salad will brighten many a meal*

**DIRECTIONS**

1. Chill until ice cold

2. Put into bowl

3. Mix in

4. Stir in, then chill

5. At serving time, whip chilled milk with cold rotary beater or electric beater at high speed until stiff. Fold into lemon mixture.

6. Arrange on 2 or 4

7. Arrange on lettuce

8. Spoon the dressing over the orange slices and serve as salad or as a dessert.

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

**Club Salad**

*Men like this old-fashioned salad with its tangy dressing!*

**DIRECTIONS**

1. Cook slowly 5 minutes

2. Then add

3. Boil 1 minute, stirring all the time. Remove from heat.

4. Stir into

5. Remove yolks from

6. Cut up egg whites

7. Pour dressing over mixture; toss lightly with fork. Top with egg yolks, pushed through a sieve. Serve at once as this salad is best when freshly made.
Dutch Apple Cake

*A money-saving treat—you need less butter, with Pet Milk*

**DIRECTIONS**

1. Turn on oven; set at moderate (375).
2. Grease round cake pan 2 inches deep and measuring about 8 in. across.
3. Mix:
   - SUGAR 1/4 cup
   - CINNAMON 1/2 teasp.
   - PET MILK 1 tablesp.
   - melted BUTTER or margarine 2 tablesp.
4. Stir in:
   - 1/2 cup sugar mixture
   - 1/4 cup PET MILK
   - 1/4 cup WATER
5. Let stand until needed.
6. Have ready:
   - pared, sliced APPLES 2 cups
   - BISCUIT MIX 1 1/2 cups
   - SUGAR 1/4 cup
   - well-beaten EGG 1
   - PET MILK 1/4 cup
   - RAISINS 2 tablesp.
7. Mix in bowl:
   - 1/2 cup BEANS in tomato sauce
8. Stir in quickly, a mixture of:
   - 1/2 cup PET MILK
9. Spread in greased pan to very edge. Cover with sliced apples.
10. Arrange on apples:
    - seedless RAISINS 3 tablesp.
11. Bake on bottom rack of oven until apples are tender and top is brown, or about 45 minutes.
12. Serve warm.

*Nutmeg can replace the cinnamon if you use only 1/4 teasp. for 8-in. cake and 1/2 teasp. for 9-in. cake.

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 specially adjusted recipe, stating altitude at which you live and name of recipe.

Savory Bean Soup

*Make it in a jiffy with this Pet Milk recipe!*

**DIRECTIONS**

1. Mash thoroughly:
   - 3/4 cup canned, baked BEANS in tomato sauce
   - PET MILK 3/8 cup*
   - WATER 1/2 cup
   - SALT 1/2 teasp.
   - PEPPER few grains
   - grated ONION 1/4 teasp.
2. Mix in:
   - 1/2 cup BEANS in tomato sauce

*3/8 cup equals 1/4 cup plus 2 tablespoons.*
Rarebit Rice Ring

*Photograph above*

**A delicious meatless main dish that's hearty and satisfying**

**DIRECTIONS**

1. Boil until tender...
   - **washed RICE** in boiling WATER
   - **SALT**
   - **FOR 2**
     - 1/2 cup
     - 1 1/2 teasp.
   - **FOR 4**
     - 3/4 cup
     - 2 teasp.
   - **FOR 6**
     - 1 cup
     - 2 1/2 teasp.

2. Drain, then rinse with hot water.

3. While rice cooks, mix...
   - **diced American CHEESE**
   - **PET MILK**
   - **SALT**
   - **dry MUSTARD**
   - **FOR 2**
     - 1/2 cup
     - 1/4 cup
     - few grains
     - 1/4 teasp.
   - **FOR 4**
     - 1 cup
     - 1/2 cup
     - 1/2 teasp.
     - 1/2 teasp.
   - **FOR 6**
     - 1 1/2 cups
     - 3/4 cup
     - 1/2 teasp.
     - 3/4 teasp.

4. Cook and stir over boiling water until smooth.

5. Mix hot rice with...
   - **drained, hot PEAS, cooked or canned**
   - **FOR 2**
     - 1/2 cup
   - **FOR 4**
     - 1 cup
   - **FOR 6**
     - 1 1/2 cups

6. Pack into greased ring mold or bowl**
   - **holding about**
   - **1 pint**
   - **1 quart**
   - **1 1/2 quarts**

7. Turn out on serving plate.

8. Arrange around edge...
   - **sliced, hard-cooked EGGS**
   - **FOR 2**
     - 1
   - **FOR 4**
     - 2
   - **FOR 6**
     - 3

9. Fill center with hot cheese sauce. If desired, garnish with Radish Roses (see below).

*Macaroni or spaghetti can replace rice; chop after cooking.

**If bowl is used, turn out rice; then press hollow in center with a spoon.

**To Make Radish Roses:** Cut off the root end of the radish and with a sharp paring knife cut sections of the skin from 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.
Dried Beef Dinner
A hearty dish that makes the most of low-cost meat

**Directions**

1. Turn on oven; set at moderately slow (350).
2. Grease a shallow baking dish holding about 2 cups for 2 cups, 4 cups for 4 cups, 6 cups for 6 cups.
3. Cook and stir until edges curl:
   - Shredded Dried Beef* in hot Shortening
     - ½ cup for 2 cups, 1 cup for 4 cups, 1 ½ cups for 6 cups
4. Sprinkle over beef:
   - Flour
     - 1 tablespoon for 2 cups, 2 tablespoons for 4 cups, 3 tablespoons for 6 cups
   - Pepper
     - Few grains for 2 cups, few grains for 4 cups, ½ teaspoon for 6 cups
5. Stir in:
   - Water
     - ½ cup for 2 cups, ¾ cup for 4 cups, 1 cup for 6 cups
6. Cook 1 minute, stirring all the time.
7. Then stir in:
   - Pet Milk
     - ½ cup for 2 cups, ¾ cup for 4 cups, 1 cup for 6 cups
8. Put mixture into greased baking dish.
9. Drop by spoonfuls around edge of dish on beef mixture (see index):
   - Mashed Potatoes**
     - 1 cup for 2 cups, 2 cups for 4 cups, 3 cups for 6 cups
10. Sprinkle over potatoes:
    - Grated American Cheese
      - ½ cup for 2 cups, 1 cup for 4 cups, 1 ½ cups for 6 cups
11. Bake 25 minutes, or until cheese melts and potatoes are hot. Serve from the dish.

*If dried beef is very salty, rinse in boiling water and dry on towel before using.
**Left-over mashed potatoes also can be used.

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<table>
<thead>
<tr>
<th>ONE-DISH DINNER SURE TO PLEASE</th>
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</thead>
<tbody>
<tr>
<td>Dried Beef Dinner*</td>
</tr>
<tr>
<td>Club Salad*</td>
</tr>
<tr>
<td>Baked Apples</td>
</tr>
<tr>
<td>Hot Coffee</td>
</tr>
<tr>
<td>*Recipes are in this book</td>
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<table>
<thead>
<tr>
<th>SATISFYING FOODS SO EASY TO FIX</th>
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<tbody>
<tr>
<td>Savory Bean Soup*</td>
</tr>
<tr>
<td>French-Toasted Sandwiches*</td>
</tr>
<tr>
<td>Sliced Bananas</td>
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<tr>
<td>Hot Coffee</td>
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<tr>
<td>*Recipes are in this book</td>
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French-Toasted Sandwiches

Tasty, quick, and thrifty—Pet Milk saves an egg!

**DIRECTIONS**

**INGREDIENTS**

1. Make into 2 or 4 or 6 sandwiches.

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
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</thead>
<tbody>
<tr>
<td>sliced BREAD</td>
<td>4 slices</td>
<td>8 slices</td>
<td>12 slices</td>
</tr>
<tr>
<td>sliced American CHEESE*</td>
<td>2 slices</td>
<td>4 slices</td>
<td>6 slices</td>
</tr>
<tr>
<td>well-beaten EGG</td>
<td>1</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
<td>1/4 cup</td>
</tr>
<tr>
<td>WATER</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
<td>1/2 teasp.</td>
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</tbody>
</table>

2. Mix.

3. Dip sandwiches, one at a time, in milk mixture.

4. Brown on both sides in skillet in a little less than 1/8 inch hot shortening.

5. Serve hot.

*Slices of lunch meat, or deviled ham spread can replace the cheese.

**Note:** For best results brown only two sandwiches at a time for 4 and three at a time for 6. Use a skillet large enough to keep sandwiches from touching one another.

Vegetable Slaw

Costs less, because Pet Milk takes the place of cream

**DIRECTIONS**

**INGREDIENTS**

1. Cook slowly 5 minutes.

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
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</thead>
<tbody>
<tr>
<td>finely cut ONION</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>in SHORTENING</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/2 teasp.</td>
<td>1 1/2 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>dry MUSTARD</td>
<td>1 1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>FLOUR</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
<tr>
<td>VINEGAR</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
<tr>
<td>WATER</td>
<td>1 1/2 tablesp.</td>
<td>3 tablesp.</td>
<td>4 1/2 tablesp.</td>
</tr>
</tbody>
</table>

2. Blend in mixture of...

3. Stir in mixture of...

4. Boil slowly and stir 2 minutes.

5. Cool; then stir in...

6. Cover and chill.

7. When ready to serve put into bowl.

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>finely shredded CABBAGE*</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/2 cups</td>
</tr>
<tr>
<td>finely shredded CARROT</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>finely diced CELERY*</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
</tbody>
</table>

8. Mix well with the dressing. Serve on lettuce or other salad greens if desired.

*Finely cut fresh spinach leaves can replace half of the shredded cabbage and finely diced fresh cucumber can replace the diced celery.

**Note:** To save vitamins, have vegetables well chilled before shredding and serve as soon as salad is mixed.
Hot Cocoa

*It's extra rich and delicious, made with Pet Milk*

**DIRECTIONS**

<table>
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<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix ...</td>
<td>COCOA</td>
<td>4 teasp.</td>
<td>2½ tablesp.</td>
</tr>
<tr>
<td></td>
<td>SUGAR</td>
<td>4 teasp.</td>
<td>2½ tablesp.</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>few grains</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>2. Stir in slowly...</td>
<td>boiling WATER</td>
<td>¾ cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td>3. Boil 5 minutes, stirring all the time.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Add ...</td>
<td>PET MILK</td>
<td>½ cup</td>
<td>1½ cups</td>
</tr>
<tr>
<td>5. Heat until steaming hot, but do not boil.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Stir in...</td>
<td>VANILLA</td>
<td>¼ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>7. Serve hot.</td>
<td></td>
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</tbody>
</table>

**To Use Unsweetened Chocolate in Place of Cocoa:**

1. Melt over boiling unsweetened water ½ square 1 square 1½ squares
2. Add sugar and salt and proceed as directed above.

**To Use Chocolate-flavored Ovaltine, Cocomalt or Instant Cocoa:**

Omit the cocoa, sugar and salt in the above recipe. Heat water and milk to boiling. Stir hot milk mixture into any of these products, using 8 teasp. for 2; 5 tablesp. for 4 and ½ cup for 6.

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Jiffy Fruit Salad Dressing

*Lots of extra milk nourishment, no cooking at all*

**DIRECTIONS**

<table>
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<th>INGREDIENTS</th>
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<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix ...</td>
<td>SALAD DRESSING* or mayonnaise</td>
<td>¼ cup</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>PET MILK</td>
<td>2½ tablesp.</td>
<td>½ cup</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td></td>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
</tr>
<tr>
<td>3. Stir in...</td>
<td>LEMON JUICE</td>
<td>1½ teasp.</td>
<td>1 tablesp.</td>
</tr>
<tr>
<td>4. Mix well. Chill until ready to serve on any kind of fruit salad.</td>
<td></td>
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</tr>
</tbody>
</table>

Makes about... ¼ cup 1 cup 1½ cups

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

**For Jiffy Vegetable Salad Dressing:**

1. Follow above recipe, using vinegar in place of lemon juice, if desired.

2. Mix into dressing... grated ONION ¾ teasp. 1½ teasp. 2½ teasp.
\[
\text{finely cut}\]
\[
\text{PARSLEY} \quad 1½ teasp. \quad 1 tablesp. \quad 1½ tablesp. \]

3. Chill until ready to serve on all kinds of vegetable, fish, egg or meat salads.
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