One Dish Meals
and Other Favorites
with Recipes for 2 or 4 by Mary Lee Taylor
Four Delicious Gravies... Creamy-Smooth, Rich... and Fail-proof, too!

Even if you've never made gravy before, you'll be a gravy expert with these exciting new Pet Evaporated Milk recipes! You need only two ingredients, double-rich Pet Milk and canned soup. Just pour all the drippings out of the skillet or pan, after you've cooked the meat or chicken. Stir in a can of soup. Then stir in Pet Milk gradually (see amount below). Heat till steaming hot, but do not boil... and you'll have perfect gravy!

Mary Lee Taylor

MUSHROOM GRAVY
Use 1 can cream of mushroom soup and 3/4 cup Pet Milk. Perfect with pork chops, sausage, roast beef, ham, fried steak, meat balls.

CHICKEN GRAVY
Use 1 can cream of chicken soup and 3/4 cup Pet Milk. Delicious with fried or roast chicken, turkey, veal or tuna.

HAM GRAVY
Use 1 can cream of celery soup and 3/4 cup Pet Milk. Just right with fried ham, roast pork, veal or ham loaf.

CREOLE GRAVY
Use 1 can tomato soup and 3/4 cup Pet Milk. Wonderful with breaded chops and cutlets (veal or pork), meat loaf, hamburgers, fish.

The recipes in this book have been tested with well-known national brands of products and using standard level measuring cups and spoons.

BREAD AND SOUPS
Creamy Corn Soup............ 7
Easy Brown Bread............. 4
Shrimp Chowder.............. 10

MAIN DISHES AND GRAVIES
Busy Day Hamburgers........ 11
Chicken-Baked Pork Chops... 3
Chicken Dinner............... 10
Chicken Gravy ...(see opposite)
Chicken Paprika.............. 10
Creole Gravy ...(see opposite)
Egg and Cheese Scallop...... 4
Golden Tuna Scallop......... 3
Ham Gravy ...(see opposite)
Mushroom Gravy ...(see opposite)
Quick Cheese Rarebit........ 13
Sausage Noodle Bake........ 6

DESSERTS AND TOPPING
Banana Oatmeal Cookies.... 12
Cherry Cobbler............... 5
Cinnamon Bars................. 11
Date Pudding.................. 5
Peach Meringue Cake......... 15
Pecan Pie...................... 7
Treasure Cake................ 14
Whipped Topping............... 15

SALADS AND SALAD DRESSINGS
Cherry Jubilee Salad ....... 12
Creamy Waldorf Salad ....... 6
Vegetable Salad Dressing... 10

VEGETABLES AND SAUCE
Cheese-Scalloped Potatoes... 13
Easy Cheese Sauce........... 13
Golden Cauliflower......... 13

"Pet" is the registered trade-mark of Pet Milk Company.
Golden Tuna Scallop

DIRECTIONS
1. Turn on oven and set at 350 (moderate).
2. Drain well.
3. Mix in a 1 or 2-quart bowl.
4. Stir in drained.
5. Add half of.
6. Pour into greased baking dish holding.
7. Arrange drained tomatoes around edge. Sprinkle rest of cheese over the top.
8. Bake until bubbly hot, or about.
9. Serve hot from the baking dish.

INGREDIENTS
FOR 2 FOR 4
1 cup (1-lb. can)
2 lbs
1/2 cup 1 can
1/2 cup 3/4 cup
1 1/2 cups 3 cups
1/2 cup 7-oz. can
1 1/3 cups 3 cups
1/2 cup 1/2 cup
3 cups 6 cups

Chicken-Baked Pork Chops

DIRECTIONS
1. Turn on oven and set at 350 (moderate).
2. Sprinkle both sides of.
3. Brown slowly on both sides in skillet in.
4. Drain fat from skillet.
5. Pour around chops in skillet, a mixture of.
6. Bake, uncovered, near center of oven about 45 minutes, or until chops are tender. Serve hot.

INGREDIENTS
FOR 2 FOR 4
1/2 to 3/4-in. thick
1/3 cup 1 can
1/3 cup 3/4 cup
1/4 cup 1 Tablesp.
3 Tablesp.
3 Tablesp.

ONE-DISH DINNER THAT'S A LENTEN WINNER!

Golden Tuna Scallop*
Lettuce Wedges with French Dressing
Hot Rolls Butter
Cherry Cobbler*
Hot Coffee with Pet Evaporated Milk

Note: Bake Cobbler first, then lower oven heat to bake Golden Tuna Scallop.
* Recipes are in this book

You’ll need to cook about 3/4 cup spaghetti to give you 1 1/2 cups when cooked, or cook 1 1/2 cups to make 3 cups.

When cooking spaghetti, heat water to an all-over boil, then add spaghetti gradually so boiling doesn’t stop. DON’T COVER THE PAN.

Spaghetti is “tender” when a piece pressed gently against side of pan with a spoon cuts cleanly.

Pork Chop Buying Tips

Loin chops have more meat, less bone, are more expensive.

Rib and shoulder chops have more bone, not quite as much meat, are less expensive.

But—you can use any of these in this recipe.
Process-type cheese or "cheese food" is best for this recipe because it melts quickly and easily. Use either mild or sharp cheese—whichever your family prefers.

**Egg Buying Guide**

Brown and white eggs have the same quality and food value.

Always buy your eggs from a dealer who keeps them in refrigerated cases. Be sure to keep them in your refrigerator at home, too, because heat lowers egg quality rapidly.

**Egg and Cheese Scallop**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Beat in a 2-quart bowl until fluffy.....</td>
<td><strong>EGGS</strong></td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td></td>
<td><strong>PET Evaporated MILK</strong></td>
<td>¹⁄₄ cup</td>
<td>¹⁄₂ cup</td>
</tr>
<tr>
<td></td>
<td><strong>SALT</strong></td>
<td>¹⁄₄ teasp.</td>
<td>¹⁄₂ teasp.</td>
</tr>
<tr>
<td></td>
<td><strong>PEPPER</strong></td>
<td>few grains</td>
<td>¹⁄₈ teasp.</td>
</tr>
<tr>
<td>2. Stir in.</td>
<td>grated, process</td>
<td>¹⁄₂ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td><strong>American or Cheddar CHEESE</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Stir in about half of</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Use a skillet measuring about</td>
<td>8 in. across</td>
<td>10 in. across</td>
<td></td>
</tr>
<tr>
<td>5. Melt in skillet.</td>
<td><strong>BUTTER</strong></td>
<td>2 teasp.</td>
<td>1 Tablesp.</td>
</tr>
<tr>
<td>6. Pour egg mixture into skillet. Cover tightly. Cook over very low heat without stirring until top is dry, about 15 min.</td>
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<tr>
<td>7. Sprinkle rest of cheese over the top. Cover and cook until cheese just melts, about 2 minutes. Sprinkle with paprika, if desired. Cut into pie-shaped wedges and serve hot.</td>
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</tbody>
</table>

**Easy Brown Bread**

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>For One Medium Loaf</th>
<th>For One Large Loaf</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 350 (moderate).</td>
<td><strong>PET Evaporated MILK</strong></td>
<td>3 cups</td>
<td>7 to 8 cups</td>
</tr>
<tr>
<td>2. Grease a loaf pan holding about...</td>
<td><strong>WATER</strong></td>
<td>⁴⁄₅ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
<td><strong>VINEGAR</strong></td>
<td>¹⁄₂ cup</td>
<td>³⁄₈ cup</td>
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<tr>
<td></td>
<td><strong>dark MOLASSES</strong></td>
<td>²⁄₃ cup</td>
<td>1 cup</td>
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<tr>
<td></td>
<td><strong>BRAN</strong></td>
<td>³⁄₄ cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>3. Mix and let stand...</td>
<td><strong>sifted, all-purpose FLOUR</strong></td>
<td>2 cups</td>
<td>2 ²⁄₃ cups</td>
</tr>
<tr>
<td></td>
<td><strong>BAKING POWDER</strong></td>
<td>¹⁄₂ cup</td>
<td>³⁄₄ cup</td>
</tr>
<tr>
<td></td>
<td><strong>BAKING SODA</strong></td>
<td>¹⁄₇₉ cup</td>
<td>¹⁄₄ cup</td>
</tr>
<tr>
<td>4. Sift together into a mixing bowl....</td>
<td><strong>SHORTENING</strong></td>
<td>¹⁄₄ cup</td>
<td>¹⁄₃ cup</td>
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<tr>
<td></td>
<td><strong>seedless RAISINS</strong></td>
<td>¹ cup</td>
<td>1 ³⁄₄ cups</td>
</tr>
<tr>
<td>5. Work into flour mixture with fork....</td>
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<tr>
<td>6. Add bran mixture all at once and mix quickly, but thoroughly.</td>
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<tr>
<td>7. Fold in........</td>
<td></td>
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<tr>
<td>8. Pour into greased pan.</td>
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<td></td>
<td></td>
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<tr>
<td>9. Bake near center of oven until bread pulls from sides of pan, or about.........</td>
<td>55 minutes</td>
<td>1 hr. 10 min.</td>
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<tr>
<td>10. Let stand in pan 5 min. Turn out and cool before slicing.</td>
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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.
Cherry Cobbler

DIRECTIONS

1. Mix in a bowl....
2. Put into baking dish holding about...{3 cups}...{6 cups}
3. Dot top of cherry mixture with.......{ BUTTER or margarine }{1 teasp.}{2 teasp.}
4. Bake near center of 450 oven (extremely hot) about 10 minutes.
5. While mixture bakes, put into bowl...{ BISCUIT MIX }{1 1/2 cup}...{ 1 cup }{ 2 Tablesp. }
6. Stir in.............{ PET Evaporated MILK }{ 3 Tablesp. }{ 1 1/2 cup }
7. Remove cherry mixture from oven and drop dough by table-spoons on top to make 2 or 4 dumplings. Bake 10 min. longer, or until dumplings are light brown. Serve warm.

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.

Date Pudding

DIRECTIONS

1. Sift together into a 2-quart bowl......{ sifted, all-purpose FLOUR }{1 cup}...{ 1 1/4 cups }
2. Stir in................{ granulated SUGAR }{ 1 cup }{ 1 1/4 cups }
3. Spread batter in greased square pan...{ BAKING POWDER }{ 2 1/2 teasp. }{ 3 teasp. }
4. Mix, then pour over batter in pan......{ SALT }{ 1 1/4 teasp. }{ 1 1/4 teasp. }
5. Bake on bottom rack of 350 oven (moderate) until firm, or about..............{ finely cut NUTS }{ 1 1/2 cup }{ 1 1/2 cup }
6. Cut into squares to serve. Serve warm or cold.

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.
Sausage Noodle Bake

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).
2. Grease well a baking dish holding about ............................... {4 cups} {6 cups}
3. Cook until tender ................................................................. \{NOODLES, broken into pieces in boiling WATER\} \{\frac{3}{4} \text{ cup} \} \{1\frac{1}{2} \text{ cups} \}
\{2 \text{ cups} \} \{4 \text{ cups} \}
4. Brown over low heat about 10 minutes \{bulk PORK SAUSAGE \text{ finely cut ONION} \} \{\frac{1}{2} \text{ lb.} \} \{1 \text{ lb.} \}
\{2 \text{ Tablesp.} \} \{\frac{1}{4} \text{ cup} \}
5. Stir often with a fork while cooking to break up sausage.
6. Remove from heat. Spoon off all but \frac{1}{2} \text{ teasp. fat for 2, or 1 Tablesp. fat for 4. Add} \text{ the drained, cooked noodles to the sausage.}
7. Stir in a mixture of ......................................................... \{\text{canned cream of MUSHROOM SOUP} \} \{\frac{3}{8} \text{ cup} \} \{1 \text{ can} \}
\{\text{PET Evaporated MILK} \} \{\frac{1}{4} \text{ cup} \} \{\frac{3}{4} \text{ cup} \}
\{\text{WATER} \} \{3 \text{ Tablesp.} \} \{\frac{1}{2} \text{ cup} \}
\{\text{process American CHEESE, grated} \} \{\frac{1}{2} \text{ cup} \} \{1 \text{ cup} \}
8. Put into greased baking dish.
9. Sprinkle over top \{\text{fine, dry bread CRUMBS} \text{ melted BUTTER} \} \{3 \text{ Tablesp.} \} \{\frac{1}{2} \text{ cup} \}
\{1\frac{1}{2} \text{ teasp.} \} \{1 \text{ Tablesp.} \}
10. Bake near center of oven until brown, about ......................... \{25 \text{ minutes} \} \{30 \text{ minutes} \}
11. Serve hot from the baking dish.

Creamy Waldorf Salad

**DIRECTIONS**

1. Dissolve ................................................................. \{\text{apple GELATIN in boiling WATER} \} \{\frac{1}{2} \text{ pkg.} \} \{1 \text{ pkg.} \}
2. Cool at room temperature.
3. Stir in a mixture of ......................................................... \{\text{cold PET Evaporated MILK} \text{ LEMON JUICE} \text{ SALT} \} \{6 \text{ Tablesp.} \} \{\frac{3}{4} \text{ cup} \}
\{1 \text{ Tablesp.} \} \{2 \text{ Tablesp.} \}
\{\frac{1}{4} \text{ teasp.} \} \{\frac{1}{2} \text{ teasp.} \}
4. Chill until slightly thicker than unbeaten egg whites.
5. Rub with salad oil individual molds holding about \frac{1}{2} \text{ cup each} ........................................................................ \{4 \text{ molds} \} \{8 \text{ molds} \}
6. Stir into chilled gelatin mixture .............................................. \{\text{diced, unpared APPLES} \text{ diced CELERY} \text{ broken NUTS} \} \{\frac{1}{2} \text{ cup} \} \{1 \text{ cup} \}
\{\frac{1}{2} \text{ cup} \} \{\frac{1}{2} \text{ cup} \}
\{2 \text{ Tablesp.} \} \{\frac{1}{4} \text{ cup} \}
7. Fill molds with gelatin mixture. Chill until firm. Keep chilled until ready to serve. Turn out on lettuce or other salad greens.

*Note: This recipe makes average servings for 2 or 4 for two meals.*
Pecan Pie

**DIRECTIONS**

1. Turn on oven and set at 375 (high moderate).
2. Mix in a 1 1/2-quart bowl.
3. Add and mix well.
4. Beat in fork, one at a time.
5. Mix in...
6. Pour into pie pan lined with unbaked pastry.
7. Bake near center of oven until firm, or about... 45 minutes 50 minutes
8. Cool before serving.

**INGREDIENTS**

For 8-inch Pie
- FLOUR
- SUGAR
- SALT
- dark CORN SYRUP
- EGGS
- PET Evaporated MILK
- broken PECANS
- VANILLA

For 9-inch Pie
- 1 1/2 Tablesp.
- 2 Tablesp.
- 3/4 cup
- 3/4 cup
- 2
- 1 1/2 cup
- 1 cup
- 1/2 cup
- 3/4 cup

Creamy Corn Soup

**DIRECTIONS**

1. Mix in a quart saucepan.
2. Heat and stir until steaming hot, but do not boil. Serve hot.

**INGREDIENTS**

For 2
- canned cream style CORN
- PET Evaporated MILK
- WATER
- grated ONION
- SALT
- PEPPER

For 4
- 1 cup
- 1/2 cup
- 2 Tablesp.
- 3/4 cup
- 3/4 cup
- 1 teasp.
- 1/2 teasp.
- few grains

DELICIOUS DINNER—DE LUXE DESSERT!

- Fish Sticks with Catsup
- Cheese-Scalloped Potatoes※
- Buttered Broccoli
- Cherry Jubilee Salad※
- Pecan Pie※
- Hot Coffee with Pet Evaporated Milk

※Recipes are in this book.

You can use walnuts or filberts in place of pecans in this pie.

Appetizing touch... sprinkle paprika or finely cut parsley over each serving of soup.

For heartier soup... add thinly sliced frankfurters before heating soup, or sprinkle each serving with crumbled, crisp bacon.
THERE'S NO PLACE LIKE HOME WHEN YOU SERVE MEALS LIKE THIS!

CHICKEN-BAKED PORK CHOPS*
CRISS-CROSS BAKED POTATOES
BUTTERED GREEN PEAS
CABBAGE SLAW with VEGETABLE SALAD DRESSING*
PEACH MERINGUE CAKE*
HOT COFFEE with PET EVAPORATED MILK

Recipes are in this book.

DINNER'S READY ON TIME—THIS EASY WAY!

DO IN ADVANCE—(several hours or even the day before, if you like)
1. Make the cake for Peach Meringue Cake following Steps 1 through 7. Keep peaches chilled.

1 HOUR BEFORE DINNER TIME:
1. Get the Chicken-Baked Pork Chops ready for the oven.
3. Cut cabbage and chill.

1 1/2 HOUR BEFORE DINNER TIME:
1. Finish Peach Meringue Cake.
2. Cook frozen peas or heat canned ones.
3. Fix Coffee.
4. Put dressing on cabbage and toss lightly.

1. Get the Chicken-Baked Pork Chops ready for the oven.
3. Cut cabbage and chill.
Poultry Buying Tips

Look for a plump, short, stocky chicken with well-rounded breast and thighs.

Look for a chicken with clean skin, free from bruises, pin-feathers, and spots.

Brown the chicken slowly and cover the top of your skillet with a piece of brown paper or paper towel to keep fat from spattering.

Chicken Dinner

Make Chicken Paprika in a Dutch Oven and add small whole carrots along with the potatoes. Put the vegetables on top of the chicken pieces so they can steam until tender.

Vegetable Salad Dressing

The pint jar helps make smooth, creamy-thick dressing because it allows plenty of space for shaking.

Shrimp Chowder

Always remove the small dark vein from shrimp, whether you use fresh-cooked, frozen cooked, or canned. Add a dash of Tabasco to the chowder to bring out more of the shrimp flavor.

Chicken Paprika

**DIRECTIONS**

1. Mix in a heavy 10-inch skillet.
2. Brown on all sides in fat in skillet.
3. Sprinkle over chicken a mixture of.
4. Pour over chicken.
5. Put on top of chicken pieces.
6. Cover and cook over low heat until tender, about 30 min. for small chicken or 45 min. for larger one. Turn chicken and potatoes once while cooking. Remove to warm platter.
7. Stir into liquid left in skillet.
8. Stir and heat until steaming hot, but do not boil. Serve hot.

**INGREDIENTS**

**FOR 2**
- Fat 2 Tablesp.
- Paprika 1 tsp.
- Chicken 1 1/2 lbs.
- Flour 1 1/2 tsp.
- Salt 1 tsp.
- Pepper 1/2 tsp.
- Boiling Water 1/2 cup
- Pared Potatoes 2
- Finely cut Onion 1/4 cup

**FOR 4**
- Fat 1/2 cup
- Paprika 1 cup
- Chicken 2 1/2 to 3 lbs.
- Flour 1 Tablesp.
- Salt 1 tsp.
- Pepper 1/2 tsp.
- Boiling Water 1 cup
- Pared Potatoes 4
- Finely cut Onion 1/2 cup

**Vegetable Salad Dressing**

(Photograph on page 9)

**DIRECTIONS**

1. Put into a pint jar
2. Add
3. Cover jar and shake well. Keep chilled. Shake again before serving on cabbage slaw or other salad greens.

**INGREDIENTS**

**FOR 1/2 CUP**
- Sugar 1 1/2 tsp.
- Salt 1/2 tsp.
- Dry Mustard 1/2 tsp.
- Paprika 1/2 tsp.
- Pepper 1/2 tsp.
- Evaporated Milk 1/4 cup
- Salad Oil 1/4 cup
- Grated Onion 1/2 tsp.
- Vinegar 3 Tablesp.

**FOR 1 CUP**
- Sugar 1 Tablesp.
- Salt 1 tsp.
- Dry Mustard 1 tsp.
- Paprika 1 tsp.
- Pepper 1/2 tsp.
- Evaporated Milk 1/2 cup
- Salad Oil 1/2 cup
- Grated Onion 1/2 tsp.
- Vinegar 3 Tablesp.

**Shrimp Chowder**

**DIRECTIONS**

1. Mix in a quart saucepan.
2. Heat and stir until steaming hot, but do not boil. Serve hot.

**INGREDIENTS**

**FOR 2**
- Canned cream of Celery Soup 3/4 cup
- Evaporated Milk 1/3 cup
- Water 1/3 cup

**FOR 4**
- Canned cream of Celery Soup 1 can
- Evaporated Milk 1 cup
- Water 3/3 cup
- (5-oz. can)
### Busy Day Hamburgers

**DIRECTIONS**

1. Turn on oven and set at 375 (high moderate).

2. Mix in a 1 or 1½-quart bowl.

3. Spread mixture in a greased baking dish measuring about.

4. Bake near center of oven until top is brown, or about.

5. Cut into pieces and serve plain or in buns.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>FOR 2</th>
<th>FOR 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 lb. ground lean BEEF</td>
<td>1 lb.</td>
</tr>
<tr>
<td>1/2 cup uncooked ROLLED OATS</td>
<td>1/2 cup finely cut ONION</td>
</tr>
</tbody>
</table>

**Cinnamon Bars**

**DIRECTIONS**

1. Turn on oven and set at 350 (moderate).

2. Grease well 9-inch square cake pan.

3. Sift together onto piece of waxed paper.

4. Mix in a 2 or 3-quart bowl until light and fluffy.

5. Add and beat hard.

6. Stir in 1/2 of flour mixture.

7. Then add a mixture of...

8. Stir in rest of flour mixture. Spread in greased pan or pans.


10. Spread carefully over top of batter in pan.

11. Sprinkle over beaten egg white a mixture of...

12. Bake near center of oven 30 min., or until cake pulls from sides of pan. Cut into 3 x 1 1/4-in. bars while warm. Let cool in pan.

**INGREDIENTS**

<table>
<thead>
<tr>
<th>For 21 Bars</th>
<th>For 42 Bars</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup sifted, all-purpose FLOUR</td>
<td>2 cups</td>
</tr>
<tr>
<td>1/2 teasp. BAKING POWDER</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/2 teasp. CINNAMON</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>1/3 cup soft SHORTENING</td>
<td>2/3 cup brown SUGAR</td>
</tr>
<tr>
<td>1 cup EGG YOLK</td>
<td>2</td>
</tr>
<tr>
<td>1 cup PET Evaporated MILK</td>
<td>2/3 cup VANILLA</td>
</tr>
<tr>
<td>1 cup EGG WHITE</td>
<td>2</td>
</tr>
<tr>
<td>3 Tablesp. granulated SUGAR</td>
<td>1/3 cup CINNAMON</td>
</tr>
<tr>
<td>1/4 cup finely cut NUTS</td>
<td>1/2 cup</td>
</tr>
</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.
Cherry Jubilee Salad

DIRECTIONS
1. Put into ice tray of refrigerator .......... \( \text{PET Evaporated MILK} \) \( \frac{1}{4} \) cup \( \frac{1}{2} \) cup
2. Chill until ice crystals begin to form around the edges.
3. While milk chills, \( \text{cherry GELATIN in boiling WATER} \) \( \frac{1}{4} \) pkg. \( \frac{1}{4} \) cup \( 1 \) pkg. \( 1 \frac{1}{2} \) cups
4. Stir in undrained \( \text{canned, crushed PINEAPPLE} \) \( \frac{1}{2} \) cup \( 1 \) cup \( (9-oz. can) \)
5. Chill until mixture just begins to thicken.
6. Put ice cold milk into cold quart bowl. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.
7. Add and whip until stiff .............. \( \text{LEMON JUICE} \) \( 2 \) teasp. \( 1 \) Tablesp.
8. Fold into chilled pineapple mixture.
This recipe makes average servings for 2 or 4 for two meals.

Banana Oatmeal Cookies

DIRECTIONS
1. Turn on oven and set at 400 (hot).
2. Sift together onto piece of paper .......... \( \text{sifted, all-purpose FLOUR} \) \( 1 \) cup \( 2 \) cups \( 2 \) cups \( 1 \) teasp. \( 2 \) teasp.
\( \text{BAKING SODA} \) \( 1 \) teasp. \( 1 \) teasp.
\( \text{SALT} \) \( \frac{1}{2} \) teasp. \( 1 \) teasp.
\( \text{CINNAMON} \) \( \frac{1}{2} \) teasp. \( 1 \) teasp.
3. Put into 2-qt. bowl \( \text{soft SHORTENING} \) \( \frac{1}{4} \) cup \( 1 \) cup
4. Mix in gradually .......... \( \text{SUGAR} \) \( \frac{3}{4} \) cup \( 1 \frac{1}{2} \) cups \( 1 \frac{1}{2} \) cups
5. Beat in .......... \( \text{Egg} \) \( 1 \) \( 2 \)
6. Stir in about \( \frac{1}{3} \) of flour mixture.
7. Then stir in about \( \frac{1}{2} \) of a mixture of .... \( \text{PET Evaporated MILK} \) \( 3 \) Tablesp. \( \frac{1}{2} \) cup \( 1 \) cup \( \text{mashed BANANA} \)
8. Stir in half of rest of flour mixture. Stir in rest of milk mixture. Add the flour mixture that is left and mix well.
9. Mix in uncooked .......... \( \text{ROLLED OATS} \) \( 2 \) cups \( 4 \) cups \( (quick-cooking kind) \)
10. Drop by teaspoons 2 inches apart onto ungreased cooky pan. Bake near center of oven 10 minutes, or until light brown. Remove from pan at once.
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.
### Easy Cheese Sauce

**DIRECTIONS**
1. Put into a heavy quart saucepan . . . . . . PET Evaporated MILK ½ cup ¾ cup
2. Heat until milk is steaming hot, but do not boil.
3. Add and stir until finely grated, processed American CHEESE ½ cup 1 cup
4. Remove from heat and continue to stir until cheese is all melted and sauce is smooth.
5. Serve hot on macaroni, split frankfurters, and sandwiches like bacon and tomato or sliced chicken.

**INGREDIENTS**
- For ½ Cup
  - Evaporated MILK ½ cup
  - American CHEESE ½ cup

- For 1 Cup
  - Evaporated MILK ¾ cup
  - American CHEESE 1 cup

### Cheese-Scalloped Potatoes

**DIRECTIONS**
1. Turn on oven and set at 350 (moderate).
2. Grease well a shallow baking dish holding about 4 cups 8 cups
3. Put into baking dish, half of thinly sliced, peeled raw POTATOES 2 cups 4 cups
4. Sprinkle with half of SALT ⅛ teasp. 1 teasp.
   PEPPER ⅛ teasp. ⅛ th teasp.
5. Make Easy Cheese Sauce as directed above.
6. Pour half of sauce over potatoes. Cover with rest of potatoes. Sprinkle with rest of salt and pepper. Pour last of sauce over top.
7. Cover and bake near center of oven 45 minutes. Uncover and bake 15 minutes longer, or until potatoes are tender. Serve hot from the baking dish.

**INGREDIENTS**
- For 2
  - POTATOES 2 cups
  - Salt ⅛ teasp.
  - Pepper ⅛ th teasp.

- For 4
  - POTATOES 4 cups
  - Salt 1 teasp.
  - Pepper ⅛ th teasp.

### Golden Cauliflower

**DIRECTIONS**
1. Break into small pieces CAULIFLOWER 1 small head (¾ lb.) 1 medium head (1½ lbs.)
2. Dice tender green leaves and stems.
3. Cover and cook cauliflower, leaves, and stems in an inch of boiling, salted water for 10 minutes, or until cauliflower is tender. Drain. Keep hot.
4. Make Easy Cheese Sauce as directed above. Put cauliflower into warm serving dish. Pour sauce over top.

### Quick Cheese Rarebit

Follow recipe for 1 cup of Cheese Sauce. When cheese is completely melted, stir in ⅛ th teasp. dry mustard, 1 teasp. Worcestershire sauce, ¼ th teasp. salt and ¼ th teasp. pepper. Serve over toast or crisp crackers.

Aluminum foil is a fine cover for baking dishes that don’t have lids. Fold it down tight around the edges of the dish.

You’ll like Easy Cheese Sauce on cooked asparagus, wedges of cabbage or on Brussels sprouts, too.
FAVORITE FOODS FOR CHILLY DAYS

Sausage Noodle Bake
Chopped Spinach
Creamy Waldorf Salad
Treasure Cake
Hot Coffee with Pet Evaporated Milk

*Recipes are in this book.

To decorate a cake like the one in the picture above, place a lace paper doily of simple design on top of the cake. With a spoon, push powdered sugar through a tea strainer over doily. Then carefully remove the doily.

Treasure Cake

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>8-inch Cake</th>
<th>9-inch Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Turn on oven and set at 350 (moderate).</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>2. Grease well a square baking pan.</td>
<td>3/4 cup ROLLED OATS</td>
<td>1 cup ROLLED OATS</td>
<td></td>
</tr>
<tr>
<td>3. Put into a small mixing bowl uncooked</td>
<td>1/2 cup BOILING WATER</td>
<td>1/2 cup BOILING WATER</td>
<td></td>
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<tr>
<td>4. Pour over oats and mix well.</td>
<td>1/2 cup PET EVAPORATED MILK</td>
<td>1/2 cup PET EVAPORATED MILK</td>
<td></td>
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<tr>
<td>5. Let stand until needed.</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>6. Meanwhile, mix in well-beaten EGGS</td>
<td>2 brown SUGAR</td>
<td>2 brown SUGAR</td>
<td></td>
</tr>
<tr>
<td>7. Sift together onto waxed paper.</td>
<td>1/2 cup granulated SUGAR</td>
<td>1/2 cup granulated SUGAR</td>
<td></td>
</tr>
<tr>
<td>8. Add, all at once, to sugar mixture along with oat mixture. Mix until well blended. Pour into greased pan. Bake near center of oven 1 hour, or until cake pulls from sides of pan. Serve warm or cold.</td>
<td>1/2 cup SHORTENING</td>
<td>1/2 cup SHORTENING</td>
<td></td>
</tr>
<tr>
<td>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.</td>
<td>1/2 cup finely cut NUTS</td>
<td>1/2 cup finely cut NUTS</td>
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<tr>
<td></td>
<td>1/2 cup seedless RAISINS</td>
<td>1/2 cup seedless RAISINS</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1/2 cup sifted, all-purpose FLOUR</td>
<td>1 cup sifted, all-purpose FLOUR</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1/4 teasp. SODA</td>
<td>1/4 teasp. SODA</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 teasp. CINNAMON</td>
<td>1/2 teasp. CINNAMON</td>
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<tr>
<td></td>
<td>1/2 teasp. CLOVES</td>
<td>1/2 teasp. CLOVES</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 teasp. SALT</td>
<td>1 teasp. SALT</td>
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</tr>
</tbody>
</table>
Peach Meringue Cake
(Photograph on page 8)

**DIRECTIONS**

1. Grease well, then dust with flour a cake pan.
2. Drain thoroughly and save syrup from... canned, cling PEACH SLICES sifted, all-purpose FLOUR SUGAR BAKING POWDER SALT CINNAMON CLOVES ALLSPICE soft SHORTENING PET Evaporated MILK peach SYRUP VANILLA
3. Sift into a 2 or 3-quart bowl....
4. Add all at once to flour mixture.
5. Beat hard 2 minutes with spoon or with electric beater at medium speed. Spread batter in prepared pan.
6. Bake near center of 350 (moderate) oven until cake pulls from sides of pan.
7. Remove from oven. Let stand while making meringue.
8. Beat until fluffy... EGG WHITES
9. Beat in gradually... SUGAR
10. Continue beating until meringue is stiff. Arrange drained peaches on top of cake. Cover with meringue. Bake 12 min., or until meringue is light brown.

**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.

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**Whipped Topping**

**DIRECTIONS**

1. Put into ice tray of refrigerator....
2. Chill until ice crystals begin to form around the edges.
3. Then put into small cold bowl with...
4. Whip with cold rotary beater by hand, or with electric beater at high speed, until fluffy.
5. Add and whip until stiff.
6. Serve as a topping on baked apples, gingerbread or plain cake.

---

**INGREDIENTS**

**For 8-in. Cake**

<table>
<thead>
<tr>
<th>8 in. square</th>
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<tbody>
<tr>
<td>(1-lb.) 14-oz. can</td>
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<tr>
<td>3 cups</td>
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<td>2 cups</td>
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<tr>
<td>1/4 cup</td>
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<td>1 cup</td>
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<tr>
<td>3/4 cup</td>
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<td>1/2 cup</td>
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<tr>
<td>1/2 cup</td>
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</tbody>
</table>

**For 9 x 13-in. Cake**

<table>
<thead>
<tr>
<th>9 x 13 in.</th>
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</thead>
<tbody>
<tr>
<td>2 cups</td>
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<td>2 cups</td>
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<td>1 cup</td>
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<td>1/2 cup</td>
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<td>1/2 cup</td>
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<td>1/2 cup</td>
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</tbody>
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**INGREDIENTS FOR 2 FOR 4**

<table>
<thead>
<tr>
<th>For 2</th>
<th>For 4</th>
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<tbody>
<tr>
<td>1/4 cup</td>
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<td>1/2 cup</td>
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</tbody>
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**INGREDIENTS**

<table>
<thead>
<tr>
<th>PET Evaporated MILK</th>
<th>granulated SUGAR</th>
<th>grated LEMON RIND</th>
<th>LEMON JUICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 cup</td>
<td>1 Tablesp.</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
</tr>
</tbody>
</table>

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Be sure to drain peach slices well in a strainer, then on paper towels. Syrup left on will make the cake soggy.

To Cut and Serve Peach Meringue Cake at the Table:

Let cake cool in baking pan 5 min. then turn out. Put cake on cookie pan, top with peaches and meringue and bake as directed. Use 2 wide knives, spatulas, or pancake turners to lift cake onto serving plate.

Peach Meringue Cake is best when served while warm.

**To Whip Pet Evaporated Milk**

Have the milk ice cold

Have the bowl ice cold

Have the beaters ice cold
Better than any words could say it...

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