Clarin and Party Food for 2 or 4 or 6

by Mary Lee Taylor
Dear Radio Friend:

This time of the year is an especially busy time for you because, in addition to everything else, you have Holiday meals to think about and an extra amount of entertaining to do. That's why I'm sure you'll welcome the recipes that are in this booklet.

I've included new recipes for favorite Holiday and party foods, but I haven't forgotten all the days you'll be planning family meals, so you'll also find in this booklet many recipes for easy-to-fix everyday dishes.

I know you'll be proud of the food you prepare according to these recipes because it will be food that looks tempting, that tastes delicious, and that is completely satisfying. And that isn't all. It will also be extra-wholesome, extra-nourishing food.

The reason is that Pet Milk just naturally adds wholesomeness to foods because Pet Milk is whole milk that is concentrated to double-richness. That means that it is actually twice as rich as ordinary milk in protective milk substances.

Because of this double-richness, you might think that you'd have to pay more for Pet Milk, but the truth is that Pet Milk costs less generally than the milk sold in bottles, and costs much less than cream.

I'm sure, once you use recipes that have been developed in the Pet Milk Kitchens, you will always keep Pet Milk recipes handy because they are so practical, so easy to follow, so satisfying to use, and so completely dependable.

I've enjoyed putting this recipe collection together for you because I know you'll enjoy using it.

I hope this Holiday season will be one of the happiest you have ever known and that 1947 will be a wonderful year for you.

Sincerely yours,

Mary Lee Taylor

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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Three-Way Cookies</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Easy Fruit Cake
(Photograph on front cover)

DIRECTIONS

INGREDIENTS

FOR 4** FOR 6**

1. Turn on oven; set at slow (325° F.).

2. Grease ........................................

3. Cover bottom of pan with greased paper cut to fit.

4. Put through medium knife of food chopper .............

5. Mix thoroughly into crumbs, then let stand ............

6. Pare and core ......................

7. Wash, dry and remove pits from ..............

8. Grind apples, prunes and .............

9. Add to fruit mixture .................

10. Add crumb mixture in thirds, mixing quickly but thoroughly. Put into greased pan. Bake until firm, or about ..............

11. Remove from oven; let stand in pan 5 minutes before turning out.

12. Garnish, if desired, with “flowers” of dried apricot strips, nuts and candied cherries.


***A mixture of cinnamon, cloves and nutmeg can be used. You’ll need 1/2 teasp. cinnamon, 1/8 teasp. cloves and 1/8 teasp. nutmeg for 4 and 1/2 teasp. cinnamon, 1/4 teasp. cloves and 1/4 teasp. nutmeg for 6.

Note: You’ll have perfect success with this recipe in any altitude up to 5,000 feet. If you live in a higher altitude, 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.

FOR AN “OPEN HOUSE” PARTY DURING THE HOLIDAYS

Big Bowl of Eggnog*
Salted Nuts
Easy Fruit Cake*
Mixed Candies
Fudge Brownies*

*Recipes are in this book
**Meat Balls With Noodles**

(Picture above)

<table>
<thead>
<tr>
<th>DIRECTIONS</th>
<th>INGREDIENTS</th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Mix together thoroughly.</td>
<td>ground MEAT*</td>
<td>2/3 cup</td>
<td>1 1/3 cups</td>
<td>2 cups (1 lb.)</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>day-old BREAD</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td></td>
<td>CRUMBS</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>1 teasp.</td>
<td>2 teasp.</td>
<td>3 teasp.</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></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>2. With wet fingers shape mixture into 6, 12 or 18 balls.</td>
<td>FLOUR</td>
<td>2 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 teasp.</td>
</tr>
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<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Roll in FLOUR.</td>
<td>hot SHORTENING</td>
<td>2 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 teasp.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Brown on all sides in hot SHORTENING.</td>
<td>condensed VEGETABLE SOUP</td>
<td>3/4 cup</td>
<td>10 1/2-oz. can</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
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<td></td>
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<tr>
<td>5. Add mixture of VEGETABLE SOUP and WATER.</td>
<td>condensed VEGETABLE SOUP</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td></td>
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<td></td>
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</tr>
<tr>
<td>6. Cover and simmer 15 minutes.</td>
<td>NOODLES,***</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
</tr>
<tr>
<td></td>
<td>1/4 inch wide, broken into pieces in boiling WATER</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>3 cups</td>
<td>6 cups</td>
<td>8 cups</td>
</tr>
<tr>
<td></td>
<td></td>
<td>3/4 teasp.</td>
<td>1 1/2 teasp.</td>
<td>2 teasp.</td>
</tr>
</tbody>
</table>

8. Drain. Arrange on serving dish; cover with meat balls and sauce.

*Beef, veal, lamb, lean pork or a mixture of these meats can be used.

***Macaroni or spaghetti can replace the noodles if amounts are reduced to 2/3 cup for 2; 1 1/3 cups for 4 and 2 cups for 6. Rinse with hot water after cooking.
Meat and Vegetable Dinner

**DIRECTIONS**

1. Turn on oven; set at moderately slow (350° F.).
2. Grease a shallow baking dish holding about...
3. Mix together thoroughly...
4. Spread on bottom and sides of baking dish. Bake 20 minutes.
5. Meanwhile, mix together...
6. Pour into partially baked meat mixture.
7. Continue baking until almost firm, or about...
8. Arrange around edge...
9. Bake 5 minutes longer, or until cheese melts. Serve hot with cabbage slaw and baked apples.

*Beef, veal, lamb or lean pork can be used.
**Green or lima beans, peas, diced carrots, corn or a mixture of these vegetables can be used.

**INGREDIENTS**

<table>
<thead>
<tr>
<th></th>
<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT*</td>
<td>1 quart</td>
<td>1 1/2 quarts</td>
<td>2 quarts</td>
</tr>
<tr>
<td>twice-ground</td>
<td>1/4 pound</td>
<td>1/2 pound</td>
<td>3/4 pound</td>
</tr>
<tr>
<td>grated, cooked</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>POTATO</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>grated ONION</td>
<td>1/4 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>few grains</td>
<td>few grains</td>
<td>1/2 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>Ifew grains</td>
<td>Ifew grains</td>
<td>J/6 teasp.</td>
</tr>
<tr>
<td>EGGS</td>
<td>1</td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>slightly beaten</td>
<td>1/2 cup</td>
<td>1 cup</td>
<td>1 1/2 cups</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 teasp.</td>
<td>1 teasp.</td>
<td>1 1/2 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
<td>2 1/4 cups</td>
</tr>
<tr>
<td>VEGETABLE,**</td>
<td>cooked or canned</td>
<td>3/4 cup</td>
<td>1 1/2 cups</td>
</tr>
</tbody>
</table>

**PERFECT FOR LUNCH OR SUPPER**

- Savory Eggs On Toast*
- Holiday Waldorf Salad*
- Hot Rolls  Butter Spread*
- Party Dessert*
- Hot Beverage

*Recipes are in this book

**A DELICIOUS EVERYDAY MEAL**

- Family Style Hamburgers*
- Hashed Brown Onions*
- Baked Acorn Squash
- Jellied Tomato Salad
- Bread  Butter Spread*
- Graham Apple Pudding*

*Recipes are in this book
Fudge Brownies

**DIRECTIONS**

1. Cut or break into pieces.
2. Turn on oven; set at moderately slow (350° F.).
3. Grease one or two 9-inch square pans.
4. Sift before measuring all-purpose flour and baking powder.
5. Resift with salt and cocoa.
6. Put into mixing bowl:
   - Shortening
   - Vanilla extract
7. Add gradually, mixing together until light and fluffy.
8. Beat thoroughly.
10. Beat egg mixture into shortening mixture.
11. Add flour mixture alternately with pet milk.
12. Begin and end with flour mixture, beating until smooth after each addition. Put batter into prepared pan. Sprinkle top with broken nuts. Bake 25 minutes, or until cake shrinks from sides of pan. Cut while warm into bars 1 1/2 x 3 inches or into 2-inch squares.

**Note:** You'll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, 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.

**INGREDIENTS**

For 16 bars or squares

- Shelled nuts: 1/2 cup
- Sodium: 1/2 cup
- Cocoa: 3/4 cup
- Shortening: 1/4 cup
- Vanilla: 1/2 teasp.

For 32 bars or squares

- Shelled nuts: 1 cup
- Sodium: 1 1/2 cups
- Cocoa: 1 1/4 cups
- Shortening: 3/4 cup
- Vanilla: 1 teasp.

**Eggnog Sauce**

**DIRECTIONS**

1. Mix together:
   - Slightly beaten egg yolk
   - Sugar
   - Salt
2. Stir in:
   - Pet milk
3. Cook and stir over boiling water 3 minutes, or until thickened.
5. Stir in slowly:
   - Sherry
   - Flavoring or vanilla
6. Fold in:
   - Stiffly beaten egg white
7. Serve at once on Easy Fruit Cake (see index) or other desserts.

**INGREDIENTS**

For 4

- Slightly beaten egg yolk: 1
- Sugar: 3 tablesp.
- Salt: 1/2 teasp.
- Pet milk: 1/4 cup

For 6

- Slightly beaten egg yolk: 2
- Sugar: 4 1/2 tablesp.
- Salt: 1/4 teasp.
- Pet milk: 1/2 cup
- Sherry: 2 tablesp.
- Flavoring or vanilla: 1 1/2 teasp.
- Stiffly beaten egg white: 1
Party Dessert

DIRECTIONS  
1. Soften ..........  
   unflavored  
   GELATIN
   in ORANGE JUICE
   slightly beaten  
   EGG YOLKS
   SUGAR
   SALT
   PET MILK
   grated
   ORANGE RIND
   grated
   LEMON RIND

2. Mix together......  

3. Cook and stir over boiling water until slightly thickened.
5. Then stir in ..........  
   ORANGE JUICE  
   LEMON JUICE
6. Chill until syrupy.
7. Cut into 1-inch strips  
   1/4-in. slices plain CAKE*
8. Fold into chilled gelatin mixture ..........  
   stiffly beaten  
   EGG WHITES
9. Arrange 3 layers of cake and 2 layers of gelatin mixture in loaf pan ..........  
10. Have cake on top and bottom. Chill until firm. To serve, turn out and slice. Garnish with orange slices, if desired.

*Any kind of plain cake can be used such as angel, sponge, etc.

Holiday Waldorf Salad

DIRECTIONS  
1. Put into bowl........  
   white CREAM  
   CHEESE
   PET MILK
   SUGAR
   SALT
   PEPPER
   VINEGAR

2. Stir in gradually until smooth............
3. Add, then beat until smooth .............
5. At serving time, wash, then dry on towel  
   fresh CRANBERRIES
6. Chop, or put through medium knife of food chopper.
7. Fold into mixture of .........  
   diced, unpared APPLES
   diced CELERY
   chopped NUTS (optional)
8. Add chilled dressing. Serve on lettuce if desired.
Graham Apple Pudding

DIRECTIONS  INGREDIENTS  FOR 2  FOR 4  FOR 6

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

2. Mix well ...................

3. Mix together ..............

4. Add to apple sauce mixture ½ cup of crumb mixture for 2; ¾ cup for 4 and 1 cup for 6.

5. Pour into greased baking dish holding about ........................

6. Put reserved crumbs on top.

7. Bake until firm, or about ..................

8. Serve warm or cold.

*Apple sauce must be the strained or sieved kind, either cooked or canned.

Potato Stuffing

DIRECTIONS  INGREDIENTS  FOR 2  FOR 4  FOR 6

1. Cover; boil until tender ..............

2. Drain and mash.

3. Put mashed potato in bowl with ..........  1 (yolk) 1 cup 4 medium

4. Beat in gradually a mixture of ..........  2 ½-lb. chicken 5-lb. chicken

5. Makes sufficient for stuffing ................

For Potato Nut Stuffing, add broken shelled nuts to potato mixture using ¼ cup for 2; ½ cup for 4 and ¾ cup for 6.

Note: Double the stuffing for 6 to fill an 8 to 10-pound turkey or goose.
## Three-Way Cookies

(Photograph below)

### DIRECTIONS

1. Sift together ……
   - sifted all-purpose FLOUR
   - BAKING POWDER
   - SALT

2. Put into bowl ……
   - short SHORTENING
   - VANILLA

3. Mix in gradually ……
   - SUGAR

4. Beat in vigorously ……
   - well-beaten EGG

5. Add flour mixture alternately with ……
   - PET MILK

6. Beat until smooth after each addition. Begin and end with flour mixture.

7. Divide into 3 portions. Drop one portion by teaspoons onto greased baking sheet. Bake in moderate oven (375° F.) 12 minutes, or until brown.

8. Mix into second portion of batter, then bake as directed above ……
   - CINNAMON

9. Mix into remaining batter, then bake as directed above ……
   - COCOA
   - SUGAR
   - PET MILK

Plain cookies can be garnished with chocolate decorettes and cinnamon cookies garnished with halved raisins before baking if desired.

**Note:** You’ll have perfect success with this recipe in any altitude up to 3,000 feet. If you live in a higher altitude, 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.

### INGREDIENTS

<table>
<thead>
<tr>
<th></th>
<th>For 2 dozen</th>
<th>For 4 dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>sifted all-purpose FLOUR</td>
<td>1 cup</td>
<td>2 cups</td>
</tr>
<tr>
<td>BAKING POWDER</td>
<td>1½ teasp.</td>
<td>3 teasp.</td>
</tr>
<tr>
<td>SALT</td>
<td>½ teasp.</td>
<td>½ teasp.</td>
</tr>
<tr>
<td>soft SHORTENING</td>
<td>3 tablesp.</td>
<td>6 tablesp.</td>
</tr>
<tr>
<td>VANILLA</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1 teasp.</td>
<td>2</td>
</tr>
<tr>
<td>CINNAMON</td>
<td>½ teasp.</td>
<td>1 teasp.</td>
</tr>
<tr>
<td>COCOA</td>
<td>1½ tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>SUGAR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1½ teasp.</td>
<td>1 teasp.</td>
</tr>
</tbody>
</table>

*Recipes are in this book*
## Creamed Vegetables

### Directions

1. Melt in saucepan...

2. Blend in...

3. Stir in slowly...

4. Boil and stir 2 minutes.

5. Stir in...

6. Add and heat thoroughly...

7. Serve at once.

*Asparagus, broccoli, Brussels sprouts, cabbage, carrots, cauliflower, celery, corn, green or lima beans, mushrooms, onions, parsnips, peas, potatoes, rutabagas, turnips or wax beans can be used.

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

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

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

### Ingredients

<table>
<thead>
<tr>
<th></th>
<th>For 2</th>
<th>For 4</th>
<th>For 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>SHORTENING</td>
<td>2 teasp.</td>
<td>1 tablesp.</td>
<td>11/2 tablesp.</td>
</tr>
<tr>
<td>FLOUR</td>
<td>1 tablesp.</td>
<td>2 tablesp.</td>
<td>3 tablesp.</td>
</tr>
<tr>
<td>SALT</td>
<td>1/4 teasp.</td>
<td>1/2 teasp.</td>
<td>3/4 teasp.</td>
</tr>
<tr>
<td>PEPPER</td>
<td>few grains</td>
<td>few grains</td>
<td>1/8 teasp.</td>
</tr>
<tr>
<td>LIQUID off vegetable</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>PET MILK</td>
<td>1/2 cup</td>
<td>1/2 cup</td>
<td>3/4 cup</td>
</tr>
<tr>
<td>VEGETABLE, cooked or canned</td>
<td>1 cup</td>
<td>2 cups</td>
<td>3 cups</td>
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</tbody>
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## Giblet Gravy

### Directions

1. Drain off all fat remaining in pan from roasting meat or poultry, then measure and return to pan.

2. Blend in...

3. Stir until brown.

4. Then stir in slowly...

5. Boil and stir 2 minutes.

6. Add diced, cooked giblets and...


*Giblets from chicken, turkey, goose, duck or guinea hen can be used.

**1 1/8 cups equal 1 cup plus 2 tablespoons.
Hashed Brown Onions

DIRECTIONS
1. Remove skins and cut into 1/8-inch slices.
2. Heat in skillet.
3. Add onions; cook slowly 15 minutes, or until golden brown.
4. Sprinkle with flour.
5. Stir until well blended and lightly browned.
6. Then add water, salt, pepper.
7. Boil and stir 2 minutes.
8. Add and heat thoroughly.

INGREDIENTS
- Onions: 1/2 pound, 1 pound, 1 1/2 pounds
- Meat drippings or other shortening: 1 1/2 tablespoons, 3 tablespoons, 4 1/2 tablespoons
- Flour: 1 tablespoon, 2 tablespoons, 3 tablespoons
- Water: 1/2 cup, 1/4 cup, 3/4 cup
- Salt: 1/4 teaspoon, 1/2 teaspoon, 3/4 teaspoon
- Pepper: few grains, few grains, 1/6 teaspoon
- Milk: 1/4 cup, 3/4 cup, 1 1/4 cups

Golden Cauliflower

DIRECTIONS
1. Separate into flowerets.
2. Cover; boil until tender in boiling water.
3. Drain; save 1/4 cup liquid for 2; 1/2 cup for 4 and 3/4 cup for 6.
4. Melt in saucepan.
5. Blend in flour, salt, pepper.
6. Stir in slowly liquid off cauliflower; boil and stir 2 minutes.
7. Stir in milk; boil and stir 2 minutes.
8. Add cauliflower; heat thoroughly.

INGREDIENTS
- Cauliflower: 1 small head, 1 med. head, 1 large head
- Boiling water: 3/4 cup, 1 cup, 1 1/4 cups
- Salt: 1/4 teaspoon, 1/2 teaspoon, 3/4 teaspoon
- Shortening: 2 teaspoons, 1 tablespoon, 1 1/2 tablespoons
- Flour: 1 tablespoon, 2 tablespoons, 3 tablespoons
- Salt: few grains, few grains, 1/6 teaspoon
- Pepper: few grains, few grains, 1/6 teaspoon
- Milk: 1/4 cup, 1/4 cup, 1/4 cup
- Grated, raw carrot: 2 1/2 tablespoons, 1/4 cup, 1/2 cup

* Diced turnips or cabbage can also be used. You will need 1 1/2 cups for 2, 3 cups for 4 and 4 1/2 cups for 6.

Ginger Fizz

DIRECTIONS
1. Mix together, but do not shake.
2. Stir thoroughly with cracked ice.

INGREDIENTS
- Pet milk: 1/4 cup, 1/2 cup, 3/4 cup
- Ginger ale: 1 cup, 2 cups, 3 cups
Fruit Candy

DIRECTIONS

1. Wash and dry on towel
2. Put prunes and apricots through medium knife of food chopper
3. Put ground fruit mixture into bowl and add
4. Mix thoroughly until milk is absorbed. Chill.
5. Shape into round or oblong patties. Decorate with shelled nuts or halves of candied cherries, or roll in chocolate decorettes or finely chopped nuts. Patties may also be studded with puffed rice, or strips of blanched almonds.

Note: Pitted dates can be substituted for the prunes and dried or pressed figs for the apricots.

Thousand Island Dressing

DIRECTIONS

1. Put into mixing bowl
2. Beat well. Cover and keep in refrigerator; use on green or vegetable salads.
3. Makes about

INGREDIENTS

For 3 dozen patties | For 6 dozen patties
--- | ---
uncooked, dried PRUNES, pitted | ½ cup (3 ozs.) | 1 cup (6 ozs.)
uncooked, dried APRICOTS | ¼ cup (1 ½ ozs.) | ½ cup (3 ozs.)
seedless RAISINS | ½ cup | 1 ¼ cups
shelled NUTS | ¾ cup | 1 ¾ cups
PET MILK | ¾ cup | ½ cup
grated ORANGE RIND | ½ teasp. | 1 teasp.
SALT | ½ teasp. | ¼ teasp.
CHILI SAUCE | ⅛ cup | ⅛ cup
SALAD OIL | ¼ cup | ¼ cup
LEMON JUICE | ½ teasp. | ½ teasp.
SALT | few grains | few grains
PEPPER | few grains | few grains

Makes about
**Holiday Hash**

<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 5 minutes</td>
<td>sliced, fresh MUSHROOMS, or diced celery in SHORTENING</td>
<td>⅓ cup</td>
<td>½ cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>2. Add</td>
<td>diced, cooked POTATOES, diced, cooked MEAT* finely cut ONION</td>
<td>⅓ cup</td>
<td>1⅓ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>PET MILK, MEAT STOCK, left-over gravy or water</td>
<td>⅔ cup</td>
<td>1⅔ cups</td>
<td>2 cups</td>
</tr>
<tr>
<td></td>
<td>SALT, PEPPER</td>
<td>⅔ teasp.</td>
<td>1⅔ teasp.</td>
<td>2 cups</td>
</tr>
</tbody>
</table>

3. Cook slowly, stirring frequently until mixture thickens, or about 5 minutes 7 minutes 10 minutes

4. Serve hot with Golden Cauliflower, your favorite green salad and slices of Easy Fruit Cake with Eggnog Sauce (see index).

*Left-over roast turkey, chicken, duck, goose, veal, beef or lamb can be used.

**Butter Spread**

<table>
<thead>
<tr>
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<th>FOR 2</th>
<th>FOR 4</th>
<th>FOR 6</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Cut into small pieces and put into mixing bowl</td>
<td>BUTTER or margarine</td>
<td>⅔ pound</td>
<td>½ pound</td>
<td>1 pound</td>
</tr>
<tr>
<td></td>
<td>SALT</td>
<td>⅔ teasp.</td>
<td>½ teasp.</td>
<td>⅔ teasp.</td>
</tr>
<tr>
<td>2. Let stand in warm room until soft enough to stir easily with a mixing spoon. Before adding milk, butter must stir as easily as mayonnaise (see note).</td>
<td>PET MILK</td>
<td>6½ tablesp.</td>
<td>3½ cup</td>
<td>14½-oz. can</td>
</tr>
<tr>
<td>3. Also let stand in warm room</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Butter and milk will blend together better if they are the same temperature.</td>
<td></td>
<td></td>
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<tr>
<td>5. Stir milk into soft butter gradually, adding about 2 tablespoons at a time and using a mixing spoon, a rotary beater or electric beater at low speed. When all milk is added, beat vigorously for 1 minute to blend completely. Cover bowl and chill, or pack while soft into straight-sided dish. Keep chilled when not in use. Serve as a spread on bread, sandwiches, toast, pancakes, waffles and other hot breads.</td>
<td></td>
<td></td>
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<tr>
<td>6. Makes a little less than</td>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

*When using ⅔ lb. butter, add about 1 tablesp. of milk at a time.*

Note: If kitchen or weather is cool, place bowl containing butter in large bowl or pan half filled with hot water, stirring butter as it softens.
Creamy Cheese Rarebit

**DIRECTIONS**

1. Mix together ....... 
   - thinly sliced American CHEESE
   - PET MILK
   - SALT
   - dry MUSTARD
   - WORCESTER-SHIRE SAUCE

2. Cook and stir over boiling water until mixture is smooth. Serve on toast or crackers.

*Note: The processed type of cheese is best to use in this rarebit.

Family Style Hamburgers

**DIRECTIONS**

1. Turn on oven; set at moderately slow (350° F.).
   - twice-ground MEAT*
   - grated, raw POTATO
   - grated ONION
   - SALT
   - PEPPER
   - PET MILK

2. Mix together thoroughly .............

3. Drop 4 or 8 or 12 portions into well greased shallow baking pan. Shape into patties with back of spoon. Bake 25 minutes, or until brown.

*Note: Mixture can also be dropped into 3/8-in. of hot fat in skillet. Cook very slowly, turning to brown both sides.

*Beef, veal, lamb or lean pork can be used.

Eggnog

**DIRECTIONS**

1. Beat until light and fluffy ....... 
   - EGGS
   - SUGAR
   - SALT

2. Beat in gradually ............... 
   - VANILLA*
   - PET MILK
   - WATER

3. Continue beating while adding slowly ................................

4. Then stir in mixture of ..........

5. Sprinkle with ...................
   - NUTMEG

6. Chill well before serving.

*If you wish to use alcoholic flavoring in place of the vanilla extract use 1/2 cup for 4 and 3/4 cup for 6.
Savory Eggs on Toast

DIRECTIONS | INGREDIENTS | FOR 2 | FOR 4 | FOR 6
---|---|---|---|---
1. Turn on oven; set at hot (425° F.).
2. Cut into halves, lengthwise .......... hard-cooked EGGS 2 4 6
3. Remove yolks; save whites.
4. Mash yolks, then add \( \frac{1}{2} \) teasp. \( \frac{3}{4} \) teasp. \( \frac{1}{4} \) teasp. \( \frac{1}{4} \) teasp.
5. Mix together .......... \( \frac{1}{4} \) cup \( \frac{3}{4} \) cup \( \frac{1}{2} \) cup \( \frac{1}{2} \) cup
6. Stir into yolk mixture \( \frac{3}{4} \) cup for 2; \( \frac{1}{4} \) cup for 4 and \( \frac{1}{2} \) cup for 6. Fill egg whites with yolk mixture.
7. Arrange on top of \( \frac{1}{3} \) cup for 6. Fill egg whites with yolk mixture.
8. Put into shallow pan. Bake 5 minutes, or until chips are brown.
9. Meanwhile, heat remaining sauce slowly.
10. Arrange hot sauce on ................. TOAST 2 slices 4 slices 6 slices
11. Top with the stuffed eggs.

*Corn flake crumbs or soft bread crumbs mixed with melted shortening can also be used; allow 1 teasp. shortening for 2; 2 teasp. for 4 and 1 tablesp. for 6.

Mincemeat Custards

DIRECTIONS | INGREDIENTS | FOR 2 | FOR 4 | FOR 6
---|---|---|---|---
1. Turn on oven; set at moderately slow (350° F.).
2. Grease 2 or 4 or 6 custard cups or individual baking dishes.
3. Put in bottom of cups equal parts of .......... MINCEMEAT* \( \frac{1}{4} \) cup \( \frac{3}{4} \) cup \( 1 \) cup
4. Mix together .......... Slightly beaten EGGS 1 2 3
   SUGAR 2 tablesp. \( \frac{3}{4} \) cup \( \frac{3}{4} \) cup
   SALT few grains \( \frac{3}{4} \) cup \( \frac{3}{4} \) cup
   PET MILK \( \frac{3}{4} \) cup \( \frac{3}{4} \) cup \( \frac{1}{2} \) cup
   WATER \( \frac{3}{4} \) cup \( \frac{3}{4} \) cup \( \frac{1}{2} \) cup
   VANILLA \( \frac{3}{4} \) teasp. \( \frac{3}{4} \) teasp. \( \frac{3}{4} \) teasp.
5. Pour carefully over top of mincemeat. Bake 40 minutes, or until custard is firm. Cool but do not chill. Turn out of cups to serve.

*Packaged mincemeat, prepared according to directions on package can be used; also canned or bulk mincemeat.
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