

Thrifty Dishes
for 2 or 4 or 6
by Mary Lee Taylor



Dear Friend,

Isn't it surprising that many of the dishes our families like best are those that cost so little to make? Perhaps it's because we give those thrifty dishes a special touch of our own that makes them extra good—because "Mom always fixes it this way!"

You can easily make the dishes in this book your family's favorites—make them tempting, delicious, welcome at any meal. When you use these recipes and Pet Evaporated Milk, you'll have food that's rich in flavor, hearty, satisfying—and wholesome. For Pet Milk is whole milk concentrated to double richness, adds an extra goodness that you just can't get with ordinary milk. Yet Pet Milk costs less generally than bottled milk or any other form of whole milk! I hope that you and your family will enjoy all the good things you make with my Pet Milk recipes—and I hope, too, that you'll be listening for more of them every Saturday morning.

Sincerely,

Mary Lee Taylor

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Easter Ham Dinner

(Photograph on front cover)

A company-special dish — yet it doesn't cost a fortune!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Turn on oven; set at moderately slow (350).				
2. Grease a loaf pan holding about.....		3 cups	6 cups	8 cups
3. Cut lengthwise and arrange in pan.....	cooked CARROTS	2 medium	4 medium	6 medium
	cooked RICE	1 cup	2 cups	3 cups
	MUSHROOM SOUP*	1/4 cup	1/2 cup	3/4 cup
4. Press lightly on carrot halves in pan, a mixture of.....	PET MILK	2 1/2 tablesp.	1/3 cup	1/2 cup
	SALT	1/8 teas.	1/4 teas.	1/3 teas.
	PEPPER	few grains	1/8 teas.	1/8 teas.
	finely cut ONION	1 tablesp.	2 tablesp.	3 tablesp.
	ground HAM**	1/2 lb. (1 cup)	1 lb. (2 cups)	1 1/2 lbs. (3 cups)
5. Top with mixture of	bread CRUMBS	1/2 cup	1 cup	1 1/2 cups
	CATSUP or chili sauce	2 1/2 tablesp.	1/3 cup	1/2 cup
	PET MILK	2 1/2 tablesp.	1/3 cup	1/2 cup
	dry MUSTARD	1/2 teas.	1 teas.	1 1/2 teas.
6. Bake on oven rack slightly below center until brown, or about.....		45 minutes	1 hour	1 1/4 hours
7. Remove from oven; loosen sides of loaf with knife; let stand 10 min.				
8. Meanwhile, heat until steaming hot a mixture of.....	MUSHROOM SOUP*	1/3 cup	2/3 cup	1 cup
	WATER	1 tablesp.	2 tablesp.	3 tablesp.

9. Turn out loaf; slice. Serve with the sauce.

*Use the canned, condensed cream of mushroom soup.

**Smoked, boiled or baked ham can be used.

To make Lemon Rabbits: Use one lemon, at room temperature, for each rabbit. Insert the point of a paring knife in lemon peel 1/2 inch from the pointed end of the lemon, and, following the curve of the lemon, cut far down on the side. Make a second cut, starting 1/4 inch from the original and curve to meet the first cut. Make similar cuts on the other side of the lemon. Carefully loosen peel from the lemon with point of the knife. Pull upward and fasten ears in erect position with tooth picks. Insert whole cloves for eyes and mouth.

A DELICIOUS HAM DINNER — ITS LOW COST WILL SURPRISE YOU!

Easter Ham Dinner* with Lemon Rabbits*

Deviled Egg Salad*

Buttered Peas

Brown n' Serve Rolls

Jelly or Preserves

Ice Cream with Jiffy Nut Cup Cakes*

*Recipes are in this book



TASTY OVEN MEAL WITH EVERYDAY FOODS

Baked Fish Fillets★
Oven-browned Potatoes
Green Beans
Lettuce with
Thousand Island
Dressing★
Cherry Cream Pie★

★Recipes are in this book

Cherry Cream Pie

(Photograph above)

A man's favorite pie — rich, delicious — yet it takes no butter or cream!

DIRECTIONS	INGREDIENTS	For 6-in. Pie	For Four 4-in. Tarts	For 9-in. Pie
1. Put into saucepan..	{ vanilla PUDDING POWDER SUGAR	{ 1/3 pkg. 1 1/2 tablesp.	{ 2/3 pkg. 3 tablesp.	{ 1 pkg. 1/4 cup
2. Stir in mixture of..	{ slightly beaten EGG YOLK★ PET MILK WATER	{ 1 1/4 cup 1/4 cup	{ 1 1/2 cup 1/2 cup	{ 2 3/4 cup 3/4 cup
3. Bring to a boil over low heat, stirring all the time. Cook and stir 30 seconds.				
4. Stir in	{ VANILLA	{ 1/2 teasp.	{ 1 teasp.	{ 1 1/2 teasp.
5. Cover and cool thoroughly.				
6. Drain well	{ canned, pitted CHERRIES	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups (No. 2 can)
7. Fold cherries into custard.				
8. Put into cold Baked Pastry Shell (see index).				
9. Beat until stiff.....	{ EGG WHITE★	{ 1	{ 1	{ 2
10. Beat in slowly.....	{ SUGAR	{ 2 tablesp.	{ 2 tablesp.	{ 1/4 cup
11. Put on custard, spreading to the edge of crust to seal in the filling.				
12. Bake in slow oven (325) 15 min., or until light brown. Cool thoroughly before cutting with a wet knife.				

★To get a large amount of meringue, choose large, fresh eggs and warm to room temperature before beating.

Note: If desired, save some of the cherries to garnish top of pie.

Split Pea Soup

Pet Milk makes this flavorful soup extra nourishing!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Cook slowly 5 minutes	{ finely cut ONION in SHORTENING	{ 2 1/2 tablesp. 1 tablesp.	{ 1/3 cup 2 tablesp.	{ 1/2 cup 3 tablesp.
2. Wash and drain....	{ split dried PEAS, quick cooking	{ 1/3 cup	{ 3/4 cup	{ 1 cup
3. Add to onion mixture with	{ WATER SALT PEPPER POULTRY SEASONING★	{ 2 cups 3/4 teasp. few grains 1/2 teasp.	{ 4 cups 1 3/4 teasp. 1/8 teasp. 3/4 teasp.	{ 6 cups 2 teasp. 1/4 teasp. 1 teasp.
4. Cover; boil slowly 1 hour, or until peas are tender.				
5. Mash peas, then add { PET MILK		{ 1/2 cup	{ 1 cup	{ 1 1/2 cups
6. Heat until steaming hot, but do not boil. Serve hot with toasted rolls or crackers.				

★Powdered sage also can be used.

Easy Hot Cross Buns

Brush the tops with Pet Milk for a shining glaze!

DIRECTIONS	INGREDIENTS	For 4 Buns	For 8 Buns	For 12 Buns
1. Turn on oven; set at very hot (450).				
2. Grease a round cake pan measuring....	{ 6-in. across { 8-in. across { 9-in. across			
3. Mix in bowl.....	{ BISCUIT MIX SUGAR CINNAMON seedless RAISINS	{ 2/3 cup 1 teasp. 1/4 teasp. 3 tablesp.	{ 1 1/3 cups 2 teasp. 1/2 teasp. 1/4 cup	{ 2 cups 1 tablesp. 3/4 teasp. 1/3 cup
4. Stir in with fork a mixture of.....	{ PET MILK WATER	{ 2 tablesp. 2 tablesp.	{ 1/4 cup 1/4 cup	{ 6 tablesp. 6 tablesp.
5. Turn out on lightly floured board; knead a few seconds, or until smooth. Roll 1/2 in. thick. Cut into rounds with floured 2 1/2-in. cutter. With back of knife press a cross about half way through each round. Place close together in pan.				
6. Brush tops with...	{ PET MILK	{ 2 teasp.	{ 1 tablesp.	{ 1 1/2 tablesp.
7. Fill crosses with equal parts of.....	{ brown SUGAR	{ 1 1/2 tablesp.	{ 3 tablesp.	{ 1/4 cup
8. Bake on oven rack slightly above center 15 minutes, or until brown.				

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 Fish Chowder

Good and quick — takes no cooking, just heating!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Put into saucepan..	<i>condensed cream of</i> MUSHROOM SOUP*	$\frac{2}{3}$ cup	1 can	$1\frac{3}{4}$ cups
2. Stir in	PET MILK WATER SALT PEPPER	$\frac{2}{3}$ cup $\frac{1}{2}$ cup $\frac{1}{4}$ teasp. few grains	$1\frac{1}{4}$ cups 1 cup $\frac{1}{2}$ teasp. few grains	$1\frac{2}{3}$ cups** $1\frac{1}{2}$ cups $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
3. Add cooked or canned	SALMON or tuna, broken in pieces	$\frac{2}{3}$ cup	$1\frac{1}{3}$ cups	2 cups
4. Stir over low heat until steaming hot, but do not boil.				
5. If desired, sprinkle each serving with equal parts of.....	<i>finely cut</i> PARSLEY	2 teasp.	4 teasp.	2 tablesp.

*Cream of chicken soup or cream of celery soup also can be used.

**A tall can holds just $1\frac{2}{3}$ cups.

Baked Banana Dessert

Children's favorite — and it gives them extra milk!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Turn on oven; set at slow (325).				
2. Grease a baking dish holding about....		2 cups	4 cups	6 cups
3. Arrange in layers in baking dish.....	<i>2-inch VANILLA WAFERS</i> <i>sliced BANANAS</i>	8 $\frac{1}{2}$ cup (1 med.)	12 1 cup (2 med.)	18 $1\frac{1}{2}$ cups (3 med.)
4. Start with the cookies and have 2 layers of each.				
5. Pour over top layer of bananas a mixture of	<i>well-beaten EGG</i> SUGAR SALT PET MILK WATER VANILLA	1 (yolk) 1 tablesp. few grains $\frac{1}{3}$ cup 2 tablesp. $\frac{1}{4}$ teasp.	1 (whole) 2 tablesp. $\frac{1}{8}$ teasp. $\frac{2}{3}$ cup $\frac{1}{4}$ cup $\frac{1}{2}$ teasp.	2 (whole) 3 tablesp. $\frac{1}{4}$ teasp. 1 cup $\frac{1}{3}$ cup $\frac{3}{4}$ teasp.
6. Set baking dish in pan holding $\frac{1}{2}$ inch hot water.				
7. Bake on center rack of oven.....		25 minutes	40 minutes	1 hour
8. Top with.....	MARSH-MALLOWES	6	12	18
9. Bake 15 minutes longer, or until marshmallows are light brown.				
10. Remove from oven; cool thoroughly. Serve from the baking dish.				

Baked Cheese Sandwiches

More than just a sandwich — actually a meal!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Turn on oven; set at slow (325).				
2. Grease a baking dish or pan about.....	$4 \times 8 \times 2$ in. deep	$8 \times 8 \times 2$ in. deep	$8 \times 12 \times 2$ in. deep	
3. Make into 2 or 4 or 6 sandwiches.....	<i>day-old BREAD, crusts removed</i> <i>sliced American CHEESE,*</i> <i>$\frac{1}{8}$-in. thick</i>	4 slices 2 slices	8 slices 4 slices	12 slices 6 slices
4. Place sandwiches close together in baking dish or pan.				
5. Spoon over sandwiches a mixture of...	<i>well-beaten EGGS</i> PET MILK WATER grated ONION SALT dry MUSTARD PEPPER	1 $\frac{1}{3}$ cup 3 tablesp. $\frac{1}{2}$ teasp. $\frac{1}{4}$ teasp. $\frac{1}{4}$ teasp. few grains	2 $\frac{2}{3}$ cup $\frac{1}{3}$ cup 1 teasp. $\frac{1}{2}$ teasp. $\frac{1}{2}$ teasp. few grains	3 1 cup $\frac{1}{2}$ cup $1\frac{1}{2}$ teasp. $\frac{3}{4}$ teasp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.

6. Bake on center rack of oven 45 minutes, or until top is brown and crisp.

7. To serve, cut between the sandwiches. Serve hot.

*Slices of cheese should fit the bread.

Golden Glow Salad

With Pet Milk in this salad, no dressing is needed!

DIRECTIONS	INGREDIENTS	FOR 4	FOR 6
1. Heat to boiling.....	<i>pineapple JUICE, canned</i> WATER	$\frac{1}{3}$ cup $\frac{1}{3}$ cup	$\frac{2}{3}$ cup $\frac{2}{3}$ cup
2. Add and stir until dissolved...	<i>lemon GELATIN</i>	$\frac{1}{2}$ pkg.	1 pkg.
3. Cool to room temperature.			
4. Rub with vegetable oil a mold holding about.....		4 cups	6 cups
5. Meanwhile, mix.....	<i>white cream CHEESE</i> <i>finely shredded CARROTS</i> <i>drained, crushed PINEAPPLE, canned</i> VINEGAR	$\frac{1}{3}$ cup (3 ozs.) $\frac{1}{3}$ cup 1 tablesp.	$\frac{2}{3}$ cup (6 ozs.) $\frac{2}{3}$ cup 2 tablesp.
6. Stir into cooled gelatin.....	PET MILK	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup
7. Then stir in the cheese mixture. Pour into oiled mold. Chill until firm.			
8. At serving time, turn out on lettuce, if desired.			

Baked Pastry Shell

Made with Pet Milk, it bakes to flaky, golden perfection!

DIRECTIONS	INGREDIENTS	For 6-in. Pastry Shell	For four 4-in. Tart Shells or 9-in. Pastry Shell
1. Put into bowl.....	{ PIE CRUST MIX	{ ½ cup	{ 1 cup
2. Stir in a mixture of.....	{ PET MILK { WATER	{ 2 tablesp. { 2 tablesp.	{ 1 tablesp. { 1 tablesp.
3. On floured board, roll into four rounds or one large round one inch larger than tart pans or pie pan, and about ⅛ inch thick.			
4. Fit loosely into tart pans or pie pan. Trim if necessary.			
5. Fold extra dough under; pinch with fingers or press with a fork to make fancy edge. Prick closely all over bottom and sides of pastry with fork.			
6. Bake on oven rack slightly above center in hot oven (425) 10 minutes, or until brown. If pastry bulges, prick again at end of 5 minutes' baking.			
7. Cool thoroughly before pouring in filling.			

Chili Meat Balls

Delicious, juicy meat balls in a rich tomato sauce!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Mix well.....	{ ground MEAT* { PET MILK { 2-day-old BREAD CRUMBS { finely cut ONION { SALT	{ ⅔ cup (6 ozs.) ¼ cup ¼ cup 1 tablesp. ½ tablesp.	{ 1½ cups (¾ lb.) ½ cup ½ cup 2 tablesp. 1 tablesp.	{ 2 cups (1 lb.) ¾ cup ¾ cup 3 tablesp. 1½ tablesp.
2. Dip hands in water; shape meat mixture into 6 or 12 or 18 balls.				
3. Roll, one at a time, in mixture of.....	{ FLOUR { CHILI POWDER	{ 1 tablesp. ½ tablesp.	{ 2 tablesp. 1 tablesp.	{ 3 tablesp. 1½ tablesp.
4. Brown on all sides in	{ hot SHORTENING	{ 1 tablesp.	{ 2 tablesp.	{ 3 tablesp.
5. When meat is brown, blend any remaining flour mixture into fat in pan.				
6. Stir in, then heat to boiling	{ TOMATOES, cooked or canned { SALT { SUGAR	{ 1½ cups ½ tablesp. 1 tablesp.	{ 2½ cups (No. 2 can) ¾ tablesp. 2 tablesp.	{ 3½ cups (No. 2½ can) 1 tablesp. 1 tablesp.
7. Cook, uncovered, over low heat 25 minutes; turn meat balls and stir sauce several times while cooking.				
8. Serve on	{ hot cooked NOODLES,** { drained	{ 1½ cups	{ 3 cups	{ 4½ cups

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

**Macaroni or spaghetti can replace noodles, Rinse with hot water after cooking.

Macaroni Loaf With Creamed Tuna

(Photograph below)

A thrifty meatless dish with really satisfying goodness!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Turn on oven; set at moderately slow (350).				
2. Grease well, then dust with flour a ring mold or loaf pan holding about.....		2 cups	4 cups	6 cups
3. Mix	{ <i>slightly beaten</i> EGG { PET MILK { WATER { grated ONION { SALT { PEPPER { <i>cooked</i> MACARONI { <i>melted</i> SHORTENING	{ 1 ⅓ cup 1½ tablesp. 2 tablesp. ½ tablesp. few grains 1½ cups 2 tablesp.	{ 1 ⅔ cup 3 tablesp. 4 tablesp. ¾ tablesp. few grains 2½ cups 4 tablesp.	{ 2 1 cup ¼ cup 2 tablesp. 1¼ tablesp. ⅓ tablesp. 4 cups 2 tablesp.
4. Put into prepared mold or pan. Set in pan holding ½ inch hot water.				
5. Bake on oven rack slightly below center until firm, or about.....		30 minutes	45 minutes	1 hour
6. Remove from oven. Loosen sides of loaf with knife. Let stand 5 minutes.				
7. Meanwhile, heat until steaming hot a mixture of.....	{ <i>condensed cream of</i> MUSHROOM SOUP { PEPPER { <i>canned</i> TUNA, flaked	{ ⅔ cup few grains ½ cup	{ 1 can few grains 1 cup	{ 1¾ cups few grains 1½ cups
8. Turn out ring or loaf; serve with the creamed tuna in center of ring or with the loaf. If desired, garnish with strips of pimiento and parsley.				

Note: If sauce is too thick, add 1 tablespoon water for 2; and 2 tablespoons for 4; and 3 tablespoons for 6.

**NO MEAT TODAY?
YOUR FAMILY'S SURE
TO WELCOME THIS!**

Macaroni Loaf with
Creamed Tuna*
Glazed Carrots
Pickled Beet Salad
Fruit Cocktail
Jiffy Coconut Cup Cakes*

*Recipes are in this book



Chef's Salad

Pet Milk and vinegar take the place of sour cream in the dressing!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Put into jar.....	VINEGAR or lemon juice SALT SUGAR PEPPER SALAD OIL PET MILK	4 teasp. ½ teasp. 1 teasp. few grains 1 tablesp. 3 tablesp.	2½ tablesp. 1 teasp. 2 teasp. few grains 2 tablesp. ½ cup	¼ cup 1½ teasp. 1 tablesp. ⅛ teasp. 3 tablesp. ½ cup
2. Cover jar and shake well. Keep chilled until ready to use.				
3. At serving time, shake salad dressing well and mix with....	shredded LETTUCE shredded CABBAGE thinly sliced RADISHES thinly sliced GREEN ONIONS TOMATOES, cut in wedges	¾ cup ½ cup 3 tablesp. 3 tablesp. 1 small	1⅓ cups 1 cup ⅓ cup ⅓ cup 2 small	2 cups 1½ cups ½ cup ½ cup 3 small

Note: To save vitamins, chill vegetables and cut just before serving.

Corn Griddle Cakes

Hearty, tasty, satisfying — at any meal!

DIRECTIONS	INGREDIENTS	For four 4½-in. cakes	For eight 4½-in. cakes	For twelve 4½-in. cakes
1. Sift into bowl.....	sifted, all-purpose FLOUR BAKING POWDER SALT SUGAR	½ cup 1 teasp. ¼ teasp. 2 teasp.	1 cup 1½ teasp. ½ teasp. 4 teasp.	1½ cups 2 teasp. ¾ teasp. 2 tablesp.
2. Work in with fork..	SHORTENING	1 tablesp.	2 tablesp.	3 tablesp.
3. Mix	well-beaten EGG PET MILK	1 (yolk) 3 tablesp.	1 (whole) ⅓ cup	2 (whole) 6 tablesp.
4. Add to flour, all at once, mixing quickly but thoroughly.				
5. Fold in	drained, whole kernel CORN, cooked or canned	¾ cup	1½ cups	2¼ cups (No. 2 can)
6. Allowing ¼ cup batter for each, cook in ⅛ inch hot shortening or meat drippings, until edges are cooked. Then turn and brown other side.				

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.

Baked Fish Fillets

Pet Milk replaces egg for breading — makes them crisp and golden!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Cut in pieces	FISH FILLETS*	½ lb.	1 lb.	1½ lbs.
2. Dip into mixture of	PET MILK SALT PEPPER	2 tablesp. ¼ teasp. few grains	¼ cup ½ teasp. few grains	½ cup ¾ teasp. ⅓ teasp.
3. Then roll in.....	corn flake CRUMBS**	¼ cup	½ cup	¾ cup
4. Dot with bits of...	SHORTENING	1 tablesp.	2 tablesp.	3 tablesp.
5. Bake in moderately slow oven (350) 30 minutes, or until brown. Serve with baked potatoes and creamed peas and carrots, if desired.				

*Fresh or frozen halibut, codfish, haddock, hake, etc., free from bones can be used.

**Fine, dry bread crumbs also can be used.

Deviled Egg Salad

Stuffing for eggs and a tempting dressing from one mixture!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Cut in half length-wise	hard-cooked EGGS	2	4	6
2. Mash yolks, then stir in.....	drained, sweet PICKLE RELISH SALT dry MUSTARD PEPPER	1½ tablesp. ¼ teasp. ⅛ teasp. few grains	3 tablesp. ½ teasp. ¼ teasp. few grains	¼ cup ¾ teasp. ⅓ teasp. ⅛ teasp.
3. Stir in gradually...	PET MILK	1½ tablesp.	3 tablesp.	¼ cup
4. Mix well; then take out 1½ tablesp. yolk mixture for 2; or 3 tablesp. for 4; or ¼ cup for 6. Fill egg whites with rest of yolk mixture.				
5. Stir into remaining yolk mixture.....	PET MILK drained, sweet PICKLE RELISH SALAD OIL VINEGAR SALT	1 tablesp. 2 teasp. 2 teasp. 1 teasp. few grains	2 tablesp. 4 teasp. 4 teasp. 2 teasp. ⅓ teasp.	3 tablesp. 2 tablesp. 2 tablesp. 1 tablesp. ¼ teasp.
6. Chill this dressing mixture; also the filled eggs.				
7. At serving time arrange on 2 or 4 or 6 salad plates nests of..	finely shredded CABBAGE	1 cup	2 cups	3 cups
8. Put chilled eggs in nests of cabbage. Spoon dressing over the eggs.				
9. Garnish eggs with small pieces of.....	canned PIMIENTO	4 pieces	8 pieces	12 pieces



Princess Icebox Pie

(Photograph above)

Pet Milk takes the place of expensive whipping cream!

DIRECTIONS	INGREDIENTS	For 6-in. Pie	For Four 4-in. Tarts	For 9-in. Pie
1. Chill until ice cold..	{ PET MILK	{ ¼ cup	{ 6 tablesp.	{ ¾ cup
2. Press in bottom and on sides of pie pan or tart pans a mixture of	{ graham cracker CRUMBS	{ ¾ cup	{ 1 cup	{ 1¼ cups
	{ soft BUTTER	{ 2 tablesp.	{ 3 tablesp.	{ ¼ cup
	{ SUGAR	{ 2 tablesp.	{ 3 tablesp.	{ ¼ cup
3. Chill until needed.				
4. Heat to boiling a mixture of.....	{ fruit cocktail JUICE,* canned	{ ⅓ cup	{ ½ cup	{ 1 cup
	{ SALT	{ few grains	{ ⅛ teasp.	{ ¼ teasp.
5. Add and stir until dissolved	{ lemon GELATIN	{ ⅓ pkg.	{ ½ pkg.	{ 1 pkg.
6. Remove from heat; add	{ drained, canned FRUIT COCKTAIL*	{ ½ cup	{ ¾ cup	{ 1½ cups
7. Chill until slightly thicker than unbeaten egg whites.				
8. Whip chilled milk with cold rotary beater, or electric beater at high speed until fluffy.				
9. Add; then whip until stiff	{ lemon JUICE	{ 2 teasp.	{ 1 tablesp.	{ 2 tablesp.
10. Fold into chilled gelatin mixture. Put into crumb-lined pie pan or tart pans.				
11. Top with shredded	{ COCONUT	{ ¼ cup	{ ½ cup	{ ¾ cup
12. Garnish with.....	{ drained, canned FRUIT COCKTAIL*	{ ¼ cup	{ ⅓ cup	{ ½ cup
13. Chill until firm. Keep chilled until ready to serve.				

*Sliced, canned peaches and juice also can be used.

GOOD EATING WITH LITTLE MEAT

Chili Meat Balls*

Green Beans

Chef's Salad*

Rolls and Butter

Princess Icebox Pie*

*Recipes are in this book

Apricot Sweet Rolls

Wonderful treat for breakfast or an always-welcome dessert!

DIRECTIONS	INGREDIENTS	For 8 Rolls	For 12 Rolls-
1. Turn on oven; set at moderately hot (400).			
2. In 8 or 9-inch round cake pan melt over very low heat.....	{ BUTTER or margarine	{ 1 tablesp.	{ 1½ tablesp.
3. Remove from heat.			
4. Sprinkle over bottom of pan...	{ brown SUGAR	{ ½ cup	{ ¾ cup
5. Let stand until needed.			
6. Put into bowl.....	{ BISCUIT MIX	{ 1⅓ cups	{ 2 cups
7. Stir in with fork a mixture of..	{ PET MILK	{ ¼ cup	{ ⅓ cup
	{ WATER	{ ¼ cup	{ ⅓ cup
8. Turn out on lightly floured board. With floured hands knead 8 to 10 times.			
9. Roll into a sheet.....		{ 8x8 inches	{ 8x12 inches
10. Cover with well-drained.....	{ sweetened APRICOTS,* cooked or canned	{ 1 cup	{ 1½ cups
11. Roll up like jelly roll, starting at wide side for larger amount. Cut into inch slices. Place on sugar in pan.			
12. Bake on oven rack slightly above center 30 minutes, or until brown. Turn out while hot. Serve warm or cold.			

*Halved, pitted prunes also can be used.

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.

A THRIFTY MEAL WITH NEW APPEAL

Split Pea Soup*
Crackers or Toast
Frankfurters with
Sauerkraut
Prune Whip*

*Recipes are in this book

SIMPLE TO FIX DELICIOUS TO EAT

Baked Cheese Sandwiches*
Cabbage Slaw
Pickle Slices
Baked Banana Dessert*
Hot Cocoa

*Recipes are in this book

Prune Whip

This light-and-luscious dessert costs less made with Pet Milk!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Chill until ice cold..	{ PET MILK	{ ¼ cup	{ ½ cup	{ ¾ cup
2. Mix	{ PRUNE PULP*	{ ¼ cup	{ ½ cup	{ ¾ cup
	{ SUGAR	{ 2 tablesp.	{ ¼ cup	{ ½ cup
3. Chill.				
4. Whip cold milk with chilled rotary beater, or electric beater at high speed, until fluffy.				
5. Add	{ LEMON JUICE	{ 2 teasp.	{ 1½ tablesp.	{ 2 tablesp.
6. Continue whipping until stiff.				
7. Fold into chilled prune mixture.				
8. Keep chilled until ready to serve.				

*Rub drained, cooked and pitted prunes through a sieve or use the canned, strained prunes.

For Apricot Whip: Use apricot pulp for the prune pulp.

Easy Scalloped Potatoes

Hearty, delicious — and no separate sauce to make!

DIRECTIONS	INGREDIENTS	FOR 2	FOR 4	FOR 6
1. Turn on oven; set at moderately slow (350).				
2. Grease a baking dish holding about....	{ 4 cups	{ 6 cups	{ 8 cups	
3. Cover and boil 10 minutes	{ thinly sliced, pared POTATOES	{ 2½ cups (1 lb.)	{ 5 cups (2 lbs.)	{ 7 cups (3 lbs.)
	{ boiling WATER	{ ¾ cup	{ 1 cup	{ 1½ cups
	{ SALT	{ ¼ teasp.	{ ½ teasp.	{ ¾ teasp.
4. Drain and save 2 tablesp. liquid* for 2; ¼ cup for 4 and ⅓ cup for 6.				
5. Mix liquid with....	{ condensed cream of CELERY SOUP	{ ⅔ cup	{ 1 can	{ 1¾ cups
	{ PET MILK	{ ¼ cup	{ ½ cup	{ ¾ cup
	{ grated ONION	{ 1½ teasp.	{ 1 tablesp.	{ 1½ tablesp.
	{ PEPPER	{ few grains	{ few grains	{ ⅛ teasp.
6. Put about half of potatoes into prepared baking dish. Cover with half of sauce. Add rest of potatoes; top with rest of sauce.				
7. Sprinkle with.....	{ coarsely crushed, CORN FLAKES	{ 2 tablesp.	{ ¼ cup	{ ⅓ cup
8. Bake on center rack of oven 25 minutes, or until bubbly hot. Serve from the baking dish.				

*If there is not enough liquid, add water.

Thousand Island Dressing

Men love this tasty salad dressing — and it's so easy to make!

DIRECTIONS	INGREDIENTS	For ½ cup	For 1 cup	For 1½ cups
1. Put into jar.....	{ PET MILK	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
	{ CHILI SAUCE	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
	{ SALAD OIL	{ 3 tablesp.	{ ⅓ cup	{ ½ cup
	{ LEMON JUICE	{ 1 teasp.	{ 2 teasp.	{ 1 tablesp.
	{ SALT	{ ⅛ teasp.	{ ¼ teasp.	{ ½ teasp.
	{ PEPPER	{ few grains	{ few grains	{ ⅛ teasp.
2. Shake well. Cover and keep in refrigerator; use on green or vegetable salads.				

Jiffy Nut Cup Cakes

Cup cakes and frosting bake at the same time!

DIRECTIONS	INGREDIENTS	For 1 dozen	For 2 dozen
1. Turn on oven; set at moderate (375).			
2. Grease well, then dust with flour 1 or 2 dozen muffin cups each holding about ⅓ cup.			
3. Mix	{ finely cut NUTS	{ ⅓ cup	{ ⅔ cup
	{ brown SUGAR	{ ⅓ cup	{ ⅔ cup
	{ soft BUTTER	{ 2 teasp.	{ 4 teasp.
	{ PET MILK	{ 2 teasp.	{ 4 teasp.
4. Put into bowl.....	{ white CAKE MIX*	{ ½ pkg.	{ 1 pkg.
5. Add ½ of a mixture of.....	{ PET MILK	{ ¼ cup	{ ½ cup
	{ WATER	{ ¼ cup	{ ½ cup
6. Beat hard for 1 minute. Stir in rest of milk mixture, then beat hard for 2 minutes.			
7. Fill muffin cups half full.			
8. Bake on oven rack slightly above center 10 minutes.			
9. Remove cup cakes from oven and top each with a teaspoon of the nut mixture.			
10. Bake 10 minutes longer. Remove from cups at once. Cool.			

For Jiffy Coconut Cup Cakes:

1. Bake cup cakes for 10 minutes as directed above.			
2. Then remove from oven and spread with a mixture of.....	{ shredded COCONUT**	{ 1 cup	{ 2 cups
	{ brown SUGAR	{ ½ cup	{ 1 cup
	{ PET MILK	{ 2 tablesp.	{ ¼ cup

*Use any of the well-known brands calling for milk on the package.

**The packaged or canned variety is best to use.

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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