



Thrifty Tempting Meals

for 2 or 4 or 6

# Your Pet Program

1937



☆ ☆ Starring ☆ ☆

MARY EASTMAN

BILL PERRY

THE SERENADERS

GUS HAENSCHEN'S ORCHESTRA

thrilling voices • stirring music

Every Saturday night  
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Columbia Broadcasting System.

... And, in the daytime, hear Mary Lee Taylor's radio demonstrations of delicious, appetizing foods. See inside back cover for stations and time.

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Boston . . . . . WEEI, 9:30 pm  
Buffalo . . . . . WKBW, 9:30 pm  
Charlotte . . . . . WBT, 9:30 pm  
Chattanooga . . . . . WDOD, 8:30 pm  
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Cleveland . . . . . WGAR, 9:30 pm  
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Dallas . . . . . KRLD, 8:30 pm  
Davenport . . . . . WOC, 8:30 pm  
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Little Rock . . . . . KLRA, 8:30 pm  
Los Angeles . . . . . KNX, 6:30 pm  
Louisville . . . . . WHAS, 8:30 pm  
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Miami . . . . . WQAM, 9:30 pm  
Mobile . . . . . WALA, 8:30 pm  
Montgomery . . . . . WSFA, 8:30 pm

Nashville . . . . . WLAC, 8:30 pm  
New Orleans . . . . . WWL, 8:30 pm  
Oklahoma City . . . . . KOMA, 8:30 pm  
Omaha-Lincoln . . . . . KFAB, 8:30 pm  
Orlando . . . . . WDBO, 9:30 pm  
Pensacola . . . . . WCOA, 8:30 pm  
Peoria . . . . . WMBD, 8:30 pm  
Philadelphia . . . . . WCAU, 9:30 pm  
Pittsburgh . . . . . WJAS, 9:30 pm  
Richmond . . . . . WRVA, 9:30 pm  
Portland . . . . . KOIN, 6:30 pm  
Rochester . . . . . WHEC, 9:30 pm  
St. Louis . . . . . KMOX, 8:30 pm  
San Antonio . . . . . KTSA, 8:30 pm  
San Francisco . . . . . KSFO, 6:30 pm  
Savannah . . . . . WTOG, 9:30 pm  
Seattle . . . . . KOL, 6:30 pm  
Shreveport . . . . . KWKH, 8:30 pm  
Spokane . . . . . KFPY, 6:30 pm  
Syracuse . . . . . WFBL, 9:30 pm  
Tacoma . . . . . KVI, 6:30 pm  
Tampa . . . . . WDAE, 9:30 pm  
Tulsa . . . . . KTUL, 8:30 pm  
Washington . . . . . WJSV, 9:30 pm  
Wheeling . . . . . WWVA, 9:30 pm  
Wichita . . . . . KFH, 8:30 pm  
Wichita Falls . . . . . KGKO, 8:30 pm

## What is IRRADIATED Pet Milk

?

IT IS PURE COWS' MILK

In what way is it different from ordinary milk?

Irradiated Pet Milk has these distinctive qualities which make it different from ordinary milk:

1. It is more than twice as rich as ordinary milk.
2. Every drop of Irradiated Pet Milk is uniformly rich in all the food substances of pure, whole milk—it can never be skimmed milk.
3. All Irradiated Pet Milk is sterilized in a sealed container—always, everywhere, as surely safe as if there were no germ of disease in the world.
4. Irradiated Pet Milk is more easily digested than ordinary milk.
5. Every drop of Irradiated Pet Milk is

enriched with the "sunshine" vitamin D by irradiation with ultra-violet rays.

6. Irradiated Pet Milk costs less generally than ordinary milk.

What is the advantage of the double richness of Irradiated Pet Milk?

There is no recognized authority on nutrition who does not say that people generally need more milk than they are now using. The double richness of Irradiated Pet Milk will enable you to put more milk in your family's diet. The recipes in this book are designed to accomplish that result.

What advantage does the uniform richness of Irradiated Pet Milk offer?

The advantage of that is obvious, of course. Even in cooking this is an advantage. For the baby's milk, it is an indispensable quality. For children to drink, it is equally important. When you use Irradiated Pet Milk, you know you are giving your family all the food substances which have caused milk to be called the most nearly perfect food—the protective food.

The sure safety?

Every community in America

(Continued on page 22)



## COCOA OR CHOCOLATE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together . . . . .	COCOA SUGAR SALT	{ 4 teasp. 4 teasp. few grains	{ 8 teasp. 8 teasp. 1/8 teasp.	{ 1/4 cup 1/4 cup 1/4 teasp.
2. Stir in slowly . . . . .	boiling WATER	{ 3/4 cup	{ 1 1/2 cups	{ 2 cups
3. Boil 5 minutes, stirring constantly.				
4. Add . . . . .	PET MILK	{ 2/3 cup	{ 1 1/3 cups	{ 2 cups
5. Heat thoroughly.				
6. Beat 1 minute with rotary egg beater while adding . . . . .	VANILLA	{ 1/4 teasp.	{ 1/2 teasp.	{ 3/4 teasp.
7. Serve at once.				

### For Chocolate:

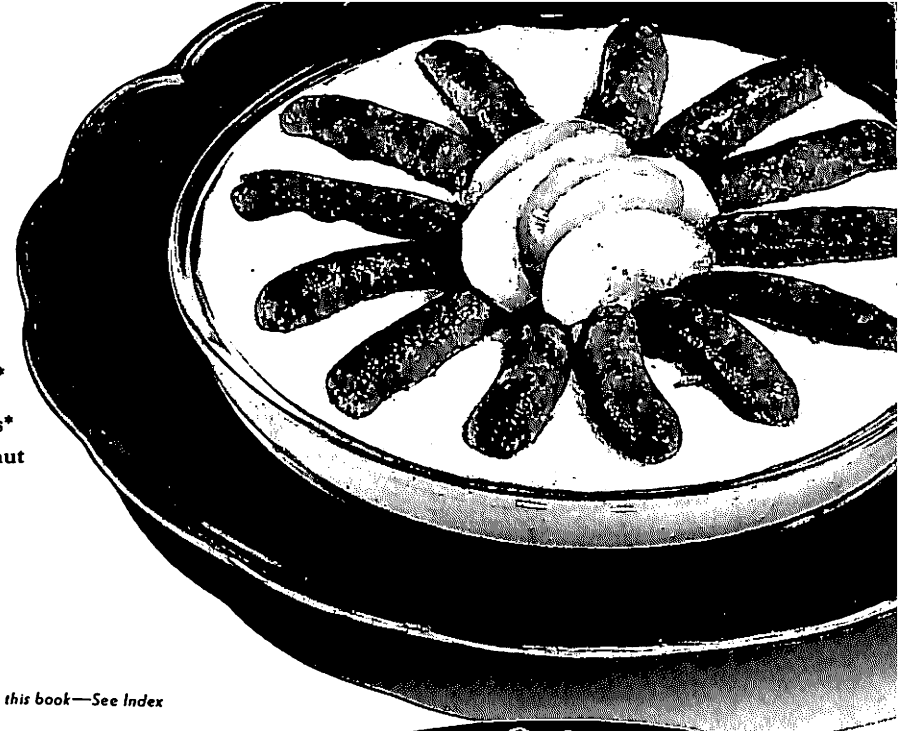
1. Melt over boiling water . . . . . { unsweetened CHOCOLATE { 1/2 square { 1 square { 1 1/2 squares
2. Add sugar and salt (see quantities above) and proceed as directed for cocoa.

## COFFEE MILK SHAKE

Directions	Ingredients	For 2	For 4	For 6
1. Heat until dissolved.	MARSHMALLOWS in strong hot COFFEE	{ 5 1 cup	{ 10 2 cups	{ 16 (1/4 lb.) 3 cups
2. Remove from heat.				
3. Stir in . . . . .	PET MILK SALT VANILLA	{ 2/3 cup few grains 1/2 teasp.	{ 1 1/3 cups 1/8 teasp. 1 teasp.	{ 2 cups 1/4 teasp. 1 1/2 teasp.
4. Chill thoroughly. Just before serving, shake with cracked ice or beat 1 minute with rotary egg beater.				

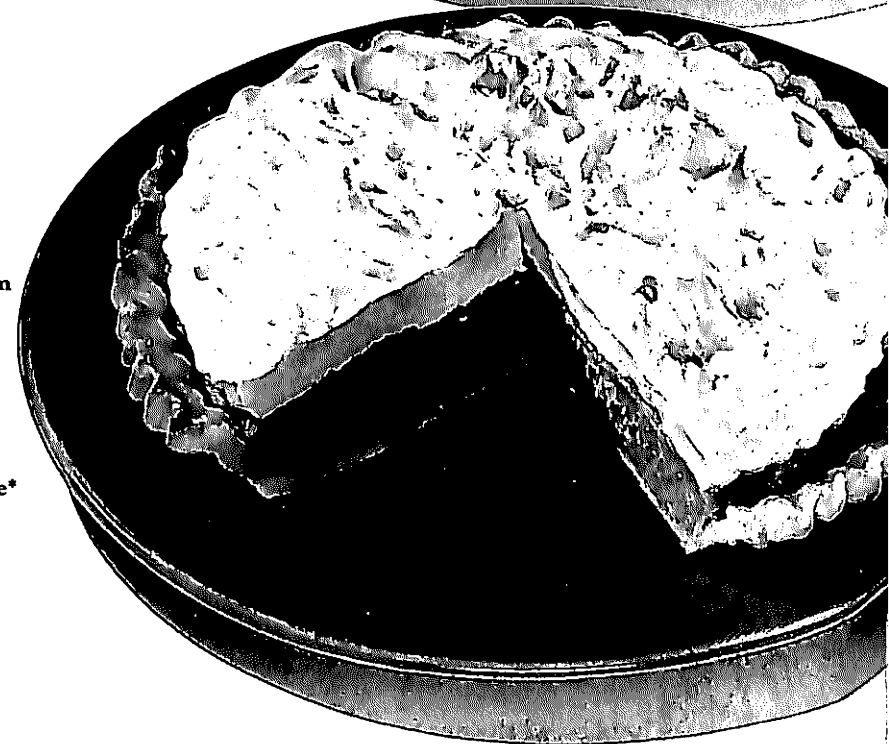
## SPICED MILK

Directions	Ingredients	For 2	For 4	For 6
1. Mix together . . . . .	CINNAMON NUTMEG SUGAR SALT	{ 1/4 teasp. 1/4 teasp. 1 tablesp. few grains	{ 1/2 teasp. 1/2 teasp. 2 tablesp. 1/8 teasp.	{ 3/4 teasp. 3/4 teasp. 3 tablesp. 1/4 teasp.
2. Stir into . . . . .	PET MILK diluted with WATER	{ 1 cup 1 cup	{ 2 cups 2 cups	{ 3 cups 3 cups
3. Chill thoroughly. Serve as a beverage, or on cereals or desserts.				



**DINNER**  
Sausage Cobbler\*  
with Fried Apple Slices\*  
(illustrated)  
Creamed Brussels Sprouts\*  
Sliced Oranges with Coconut  
Caramel Cookies\*

\*Recipes in this book—See Index



**DINNER**  
Liver Loaf\*  
with Tomato Cream  
Sauce\*  
Mashed Potatoes  
and Turnips\*  
Apple, Celery and  
Nut Salad  
Pet Mayonnaise\*  
Pumpkin Cream Pie\*  
(illustrated)



MARY LEE TAYLOR says,  
"The Sausage Cobbler is a marvelous new combination of sausage and corn meal that contains an extra large amount of whole milk."



## PINEAPPLE RAISIN SQUARES

Photograph on page 12

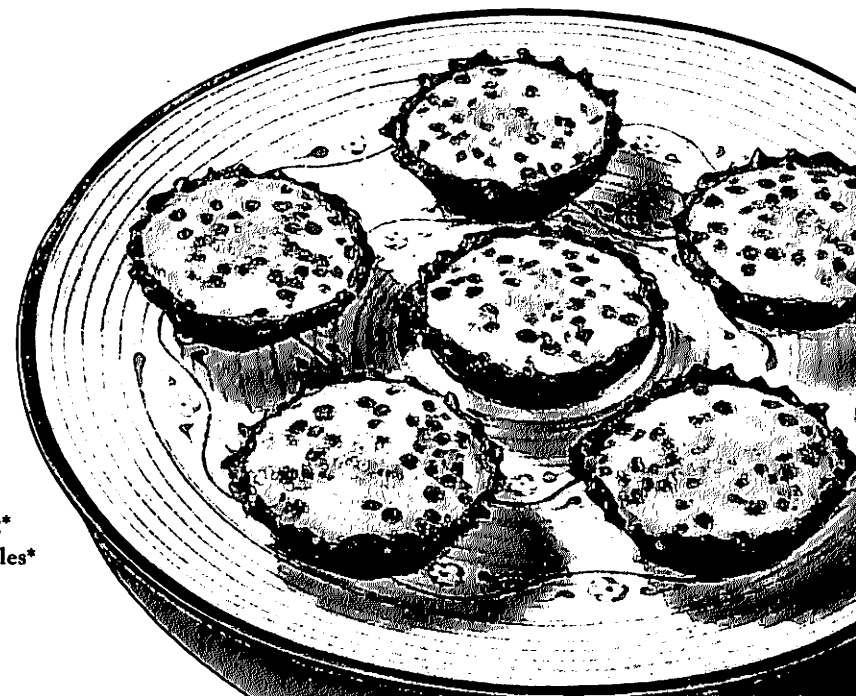
Directions	Ingredients	For 2	For 4	For 6
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- Light oven and set at moderately hot (400° F.).
  - Wash and dry on towel. . . . .
  - Sift before measuring
  - Resift with . . . . .
  - Cream together until light and fluffy . . . . .
  - Beat in thoroughly . . .
  - Add flour mixture alternately with a mixture of . . . . .
  - Beat until smooth after each addition.
  - Pour into greased and floured shallow pan
  - Spread with a mixture of . . . . .
  - Sprinkle raisins over top.
  - Bake until firm to the touch, or for . . . . .
  - Cut into squares and serve while warm.
- |                                    |               |              |                     |
|------------------------------------|---------------|--------------|---------------------|
| seedless RAISINS                   | 3 tablesp.    | 1/3 cup      | 1/2 cup             |
| cake FLOUR                         | 2/3 cup       | 1 1/3 cups   | 2 cups              |
| BAKING POWDER                      | 3/4 teasp.    | 1 1/2 teasp. | 2 1/4 teasp.        |
| SALT                               | 1/8 teasp.    | 1/4 teasp.   | 1/2 teasp.          |
| soft SHORTENING                    | 2 tablesp.    | 1/4 cup      | 6 tablesp.          |
| SUGAR                              | 1/4 cup       | 1/2 cup      | 3/4 cup             |
| EGG                                | 1 (yolk only) | 1 (whole)    | 2 (whole)           |
| PET MILK                           | 1 tablesp.    | 2 tablesp.   | 3 tablesp.          |
| PINEAPPLE JUICE                    | 2 teasp.      | 4 teasp.     | 2 tablesp.          |
| canned, crushed PINEAPPLE, drained | 3 tablesp.    | 1/3 cup      | 1/2 cup (9-oz. can) |
| SUGAR                              | 2 tablesp.    | 4 tablesp.   | 6 tablesp.          |
| PET MILK                           | 2 teasp.      | 4 teasp.     | 2 tablesp.          |
| 7 in. square                       | 9 in. square  | 9 x 13 in.   |                     |
| 18 minutes                         | 20 minutes    | 25 minutes   |                     |

## CARAMEL COOKIES

Directions	Ingredients	For 2	For 4	For 6
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- Light oven and set at moderate (375° F.).
  - Sift before measuring
  - Resift with . . . . .
  - Cream together until light and fluffy . . . . .
  - Beat in thoroughly . . .
  - Add flour mixture alternately with mixture of . . . . .
  - Beat until smooth after each addition.
  - Fold in . . . . .
  - Drop from teaspoon onto greased baking sheet.
  - Bake 15 minutes, or until brown. Makes
- |                            |               |            |              |
|----------------------------|---------------|------------|--------------|
| all-purpose FLOUR          | 1 cup         | 2 cups     | 3 cups       |
| BAKING POWDER              | 1/4 teasp.    | 1/2 teasp. | 3/4 teasp.   |
| SODA                       | few grains    | 1/8 teasp. | 1/4 teasp.   |
| SALT                       | few grains    | 1/8 teasp. | 1/4 teasp.   |
| CINNAMON                   | 1/8 teasp.    | 1/4 teasp. | 1/3 teasp.   |
| CLOVES                     | few grains    | 1/8 teasp. | 1/4 teasp.   |
| soft SHORTENING            | 1/4 cup       | 1/2 cup    | 3/4 cup      |
| brown SUGAR, firmly packed | 1/2 cup       | 1 cup      | 1 1/2 cups   |
| EGG                        | 1 (yolk only) | 1 (whole)  | 2 (whole)    |
| PET MILK                   | 4 teasp.      | 8 teasp.   | 1/4 cup      |
| diluted with WATER         | 2 teasp.      | 4 teasp.   | 2 tablesp.   |
| VINEGAR                    | 1/3 teasp.    | 3/4 teasp. | 1 1/4 teasp. |
| chopped NUTS               | 1/4 cup       | 1/2 cup    | 3/4 cup      |
| VANILLA                    | 1/4 teasp.    | 1/2 teasp. | 3/4 teasp.   |
| 1 3/4 dozen                | 3 1/4 dozen   | 5 dozen    |              |



### THRIFTY DINNER

Hamburger Pies\*  
(illustrated)

Creamed Onions\*

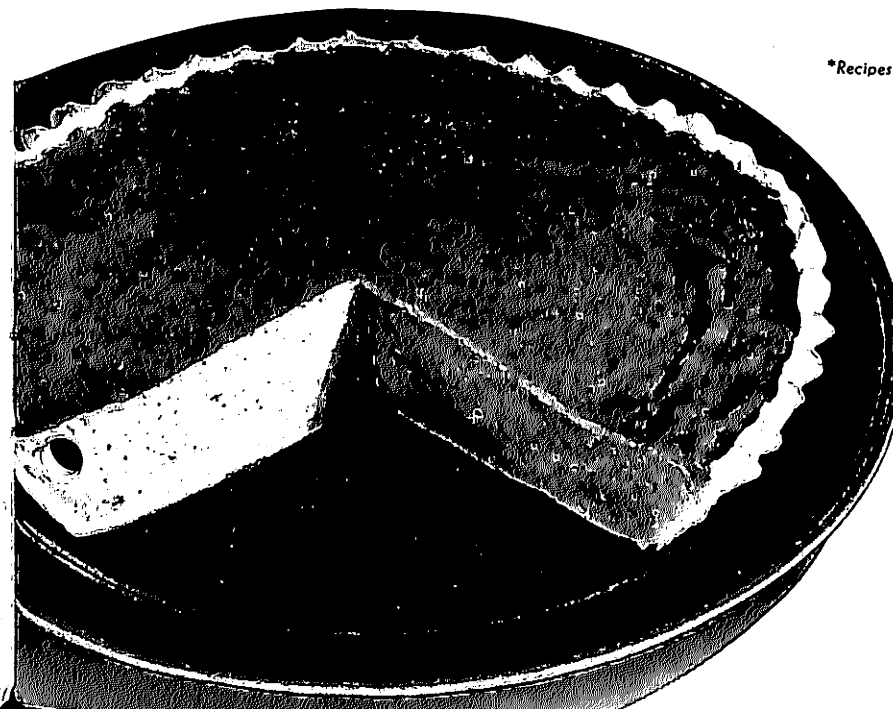
Head Lettuce -  
with French Dressing\*

Fruit      Nut Jumbles\*



MARY LEE TAYLOR says, "Of all the ways to use hamburger, these pies take the prize. Do try them!"

\*Recipes in this book—See Index



### THRIFTY DINNER

Cheese Biscuit Ring\*  
filled with Creamed  
Salmon, Peas and  
Carrots\*

Grapefruit Salad

Pet Mayonnaise\*

Old-time Pumpkin Pie\*  
(illustrated)

## CORN GRIDDLE CAKES

Directions	Ingredients	For 2	For 4	For 6
1. Sift before measuring	all-purpose FLOUR	1/3 cup	2/3 cup	1 cup
2. Resift with	BAKING POWDER	1 teasp.	2 teasp.	3 teasp.
	SUGAR	1 tablesp.	2 tablesp.	3 tablesp.
	SALT	1/4 teasp.	1/2 teasp.	3/4 teasp.
3. Mix together	PET MILK	1/4 cup	1/2 cup	3/4 cup
	well-beaten EGG	1 (yolk only)	1 (whole)	2 (whole)
4. Stir, all at once, into flour mixture quickly, but thoroughly.				
5. Add	whole grain CORN, drained	1/2 cup	1 cup	1 1/2 cups
	melted BUTTER or other fat	1 tablesp.	2 tablesp.	3 tablesp.
6. Mix well. Drop by tablespoonfuls on hot griddle. Spread thin with back of spoon. Brown on both sides, turning once. Serve at once with maple syrup, jelly, etc.				

NOTE: Cooked or canned corn may be used.

## RIBBON CAKE

Photograph on front cover

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (360° F.).				
2. Grease and flour 3 layer cake pans		5 in. across	7 in. across	8 in. across
3. Mix together	COCOA	4 teasp.	8 teasp.	1/4 cup
	WATER	4 teasp.	8 teasp.	1/4 cup
4. Cook over boiling water until smooth and well blended. Cool.				
5. Sift before measuring	cake FLOUR	1 cup	2 cups	3 cups
6. Resift with	BAKING POWDER	1 1/3 teasp.	2 3/4 teasp.	4 teasp.
	SALT	1/8 teasp.	1/4 teasp.	1/2 teasp.
7. Cream together until light and fluffy	soft SHORTENING	1/4 cup	1/2 cup	3/4 cup
	SUGAR	1/2 cup	1 cup	1 1/2 cups
8. Add flour mixture alternately with mixture of	PET MILK diluted with	2 tablesp.	1/4 cup	6 tablesp.
	WATER	2 tablesp.	1/4 cup	6 tablesp.
	VANILLA	1/2 teasp.	1 teasp.	1 1/2 teasp.
9. Beat until smooth after each addition.				
10. Fold into 1/3 of the	stiffly beaten EGG WHITE	1	1	2
11. Add to remaining	well-beaten EGG YOLK	1	1	2
12. Divide yellow batter into 2 portions. Stir cooled cocoa mixture into one of the portions. Pour each of the 3 portions into prepared pans.				
13. Bake until cakes shrink from sides of pans, or for		15 minutes	20 minutes	25 minutes
14. When cool, spread with Cocoa or Chocolate Fudge Frosting (See Opposite).				
<b>To Substitute Unsweetened Chocolate for Cocoa:</b>				
1. Melt over boiling	unsweetened CHOCOLATE	1/3 square	2/3 square	1 square
2. Stir in water and proceed as directed above for cocoa.				

NOTE: Because chocolate cake requires a lower temperature, these cakes bake best at an oven temperature of 360° F. rather than the usual 375° F.

## PEANUT BANANA PUDDING

Directions	Ingredients	For 2	For 4	For 6	
1. Light oven and set at moderately slow (350° F.)					
2. Grease a baking dish measuring		5 x 5 x 2 in. deep	7 x 7 x 2 in. deep	8 x 8 x 3 in. deep	
	3. Make into sandwiches	GRAHAM CRACKERS, 2 1/2 inches square	4	8	12
		PEANUT BUTTER	2 teasp.	4 teasp.	2 tablesp.
4. Break graham cracker sandwiches into small pieces.					
5. Beat slightly	EGG	1 (yolk only)	1 (whole)	2 (whole)	
6. Add and mix well	SUGAR	4 teasp.	8 teasp.	1/4 cup	
	SALT	few grains	1/8 teasp.	1/4 teasp.	
	PET MILK diluted with	1/3 cup	2/3 cup	1 cup	
	WATER	3 tablesp.	1/3 cup	1/2 cup	
7. Cook over boiling water, stirring constantly until mixture coats the spoon, or for		1 minute	1 1/2 minutes	2 minutes	
8. Arrange in greased baking dish in alternate layers the custard sauce, broken sandwiches and	thinly sliced, ripe BANANAS	1 medium-sized	2 medium-sized	3 medium-sized	
9. Have custard sauce on top. Bake until custard is firm, or for		10 minutes	15 minutes	20 minutes	
10. Serve warm or cold.					

## COCOA OR CHOCOLATE FUDGE FROSTING

Photograph on front cover

Directions	Ingredients	For 2	For 4	For 6
1. Heat thoroughly	PET MILK	3 tablesp.	6 tablesp.	9 tablesp.
2. Remove from heat.				
3. Add gradually to mixture of	powdered SUGAR, unsifted	1 1/2 cups (1/2 lb.)	3 cups (1 lb.)	4 1/2 cups (1 1/2 lbs.)
	COCOA	1/3 cup	2/3 cup	1 cup
4. Stir in	VANILLA	1/3 teasp.	3/4 teasp.	1 1/4 teasp.
	melted BUTTER	1 1/2 teasp.	1 tablesp.	1 1/2 tablesp.
5. Beat until smooth and creamy.				
6. Sufficient to spread between layers and on top and sides of		three 5-inch layers or 1 doz. 2-in. cup cakes	three 7-inch layers or 2 doz. 2-in. cup cakes	three 8-inch layers or 3 doz. 2-in. cup cakes
<b>To Substitute Chocolate for Cocoa:</b>				
1. Melt over boiling	unsweetened CHOCOLATE	1 1/3 squares	2 2/3 squares	4 squares
2. Add to sugar mixture along with the vanilla and melted butter.				
<b>For Orange Fudge Frosting:</b>				
1. Omit the vanilla in the above recipe and substitute	grated ORANGE RIND	1 teasp.	2 teasp.	3 teasp.

## NUT JUMBLES

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (375° F.).				
2. Mix together in bowl	<i>fine, dry</i> BREAD CRUMBS <i>chopped</i> NUTS <i>brown</i> SUGAR, <i>firmly packed</i> SALT	½ cup ½ cup ¾ cup 1/8 teasp.	1 cup 1 cup 1 1/4 cups 1/4 teasp.	1 1/2 cups 1 1/2 cups 1 3/4 cups 1/3 teasp.
3. Mix together . . . . .	<i>well-beaten</i> EGGS PET MILK <i>melted</i> BUTTER VANILLA	1 2 tablesp. 2 teasp. 1/4 teasp.	2 1/4 cup 4 teasp. 1/2 teasp.	3 6 tablesp. 2 tablesp. 3/4 teasp.
4. Add to dry ingredients mixing thoroughly.				
5. Drop from a teaspoon onto well-greased cooky sheet. Bake 10 minutes, or until brown.				
6. Makes . . . . .		1 1/2 dozen	3 dozen	4 1/2 dozen

## PET PLUM PUDDING

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Break into saucepan.	<i>packaged, dry</i> MINCEMEAT	1/3 package (3 ounces)	2/3 package (6 ounces)	1 package (9 ounces)
3. Add . . . . .	<i>strong hot</i> COFFEE	1/4 cup	1/2 cup	3/4 cup
4. Boil until liquid is absorbed, or for . . . . .		1 minute	2 minutes	3 minutes
5. Remove from heat. Cool.				
6. Then add . . . . .	<i>well-beaten</i> EGG <i>brown</i> SUGAR, <i>firmly packed</i> <i>soft</i> BREAD CRUMBS PET MILK BAKING POWDER CINNAMON CLOVES NUTMEG SALT <i>seedless</i> RAISINS, <i>halved</i>	1 yolk (only) 1/4 cup 3/4 cup 3 tablesp. 1/2 teasp. 1/2 teasp. few grains few grains few grains 1/3 cup	1 (whole) 1/2 cup 1 1/2 cups 1/3 cup 1 teasp. 1 teasp. 1/8 teasp. 1/8 teasp. 1/8 teasp. 2/3 cup	2 (whole) 3/4 cup 2 1/4 cups 1/2 cup 1 1/2 teasp. 1 1/2 teasp. 1/4 teasp. 1/4 teasp. 1/4 teasp. 1 cup
7. Pour into greased baking dish measuring.		5 x 5 x 2 in. deep	7 x 7 x 2 in. deep	8 x 8 x 3 in. deep
8. Cover dish and set in pan of hot water.				
9. Bake until firm, or for . . . . .		1 1/4 hours	1 3/4 hours	2 hours
10. Serve with Velvet Sauce (See opposite page).				
NOTE: If bulk mincemeat is preferred, use 1/2 cup for 2; 1 cup for 4; and 1 1/2 cups for 6. Omit the coffee and add the egg mixture directly to the mincemeat.				

## VELVET SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together . . . . .	BUTTER <i>slightly beaten</i> EGG YOLK <i>powdered</i> SUGAR, <i>unsifted</i>	2 tablesp. 1 1/3 cup	1/4 cup 1 2/3 cup	1/3 cup 2 1 cup
2. Stir in . . . . .	PET MILK	1/3 cup	2/3 cup	1 cup
3. Cook over boiling water, stirring frequently until thickened, or for . . . . .		5 minutes	7 minutes	10 minutes
4. Add . . . . .	VANILLA	3/4 teasp.	1 1/2 teasp.	2 1/4 teasp.
5. Serve warm or cold on Pet Plum Pudding (See opposite page), plain cake or other puddings.				

## CHERRY CHIFFON PIE

Photograph on page 12

Directions	Ingredients	For 2	For 4	For 6
1. Chill until icy cold . . . . .	PET MILK	1/4 cup	1/3 cup	1/2 cup
2. Heat to boiling point . . . . .	CHERRY JUICE WATER	3 tablesp. 4 teasp.	1/3 cup 8 teasp.	1/2 cup 1/4 cup
3. Pour over . . . . .	<i>lemon-flavored</i> GELATIN	3 tablesp.	1/3 cup	1/2 cup (1 package)
4. Stir until dissolved.				
5. Add . . . . .	<i>sour, pitted, drained</i> CHERRIES, <i>cooked or canned</i> SALT	2/3 cup few grains	1 1/3 cups 1/8 teasp.	2 cups (No. 2 can) 1/4 teasp.
6. Chill until mixture begins to thicken.				
7. Beat until stiff . . . . .	EGG WHITE	1	1	2
8. Add gradually, continuing to beat . . . . .	SUGAR	4 teasp.	8 teasp.	1/4 cup
9. Fold into cherry mixture. Whip chilled milk with rotary egg beater until light and fluffy.				
10. Add and continue whipping until stiff . . . . .	LEMON JUICE	1 1/2 teasp.	2 teasp.	1 tablesp.
11. Fold into cherry mixture. Pile into pie pan lined with a Vanilla Wafer Crust (See below) or a Baked Pastry Shell (See Index). Chill until firm.				

For Vanilla Wafer Crust: (Illustrated on page 12)

- Using vanilla wafers measuring 2 inches across, line two 4-inch tart pans with 12 wafers for 2; a 7-inch pie pan with 17 wafers for 4; or a 9-inch pie pan with 22 wafers for 6.
- Have wafers on bottom and sides of pan. Fill with cherry mixture. No baking is needed.



**LUNCHEON**

- Carolina Dried Beef\*
- Crisp Celery
- Pineapple Raisin Squares\*  
*(illustrated)*
- Hot Cocoa or Chocolate\*



**COMPANY DINNER**

- Hot Bouillon
- Roast Beef
- Yorkshire Pudding\*
- Creamed Carrots  
and Celery\*
- Buttered Peas
- Tomato Salad
- French Dressing\*
- Cherry Chiffon Pie\*  
*(illustrated)*

\*Recipes in this book—See Index



MARY LEE TAYLOR says, "This fairy-light, fine-flavored Cherry Chiffon Pie perfectly demonstrates how successfully Whipped Pet Milk can be used in place of whipping cream. Just think of the difference in cost!"

**COCOA OR CHOCOLATE CUSTARD PIE**

Photograph on page 27

*Directions*      *Ingredients*      For 2      For 4      For 6

1. Light oven and set at very hot (450° F.).
2. Mix together.....
 

slightly beaten EGGS	1	2	3
SALT	¼ teasp.	⅓ teasp.	½ teasp.
SUGAR	3 tablesp.	⅓ cup	½ cup
PET MILK	6 tablesp.	¾ cup	1 ¼ cups
diluted with			
WATER	6 tablesp.	¾ cup	1 ¼ cups
VANILLA	½ teasp.	1 teasp.	1 ½ teasp.
3. Pour into pan lined with.....
 

unbaked PASTRY	2 tart pans,	7-inch	9-inch
(See Below)	4 in. across	pie pan	pie pan
4. Bake.....
 

10 minutes	15 minutes	20 minutes
------------	------------	------------
5. Then reduce heat to slow (325° F.) and bake.....
 

10 minutes longer	12 minutes longer	15 minutes longer
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6. Meanwhile, mix in top of double boiler....
 

COCOA	2 tablesp.	4 tablesp.	6 tablesp.
SUGAR	4 teasp.	8 teasp.	¼ cup
7. Blend in.....
 

PET MILK	2 tablesp.	4 tablesp.	6 tablesp.
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8. Cook over boiling water until smooth and well blended.
9. Spread cocoa mixture over top of pie and bake until firm, or for.....
 

10 minutes longer	12 minutes longer	15 minutes longer
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*To Substitute Unsweetened Chocolate for Cocoa:*

1. Melt over boiling water.....
 

unsweetened CHOCOLATE	½ square	1 square	1 ½ squares
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2. Blend in sugar and Pet Milk and proceed as directed above for cocoa.

**UNBAKED PASTRY**

*Directions*      *Ingredients*      For 2      For 4      For 6

1. Sift before measuring { cake FLOUR      ½ cup      ⅔ cup      1 cup
2. Resift with..... { SALT      ¼ teasp.      ⅓ teasp.      ½ teasp.
3. Work into flour with two knives, pastry blender or fingers..... { cold SHORTENING      2 tablesp.      3 tablesp.      ¼ cup
4. When mixture has the appearance of coarse corn meal, gradually blend in.....
 

PET MILK	1 tablesp.	4 teasp.	1 ½ tablesp.
diluted with			
WATER	1 tablesp.	4 teasp.	1 ½ tablesp.
5. Roll out on floured board to ⅛-inch thickness.
6. Line with pastry.....
 

2 tart pans,	7-inch pie	9-inch pie
4 in. across	pan	pan
7. Be careful not to stretch pastry. Pinch pastry with fingers to make fancy edge.

*For Baked Pastry Shell:*

1. Line pan with unbaked pastry. Pinch pastry with fingers to make fancy edge. Prick bottom and sides of pastry with fork. Bake in hot oven (425° F.) 10 minutes, or until brown. Cool.

## OLD-TIME PUMPKIN PIE

Photograph on page 7

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at very hot (450° F.).				
2. Mix together.....	brown SUGAR, firmly packed FLOUR SALT CINNAMON NUTMEG GINGER CLOVES	1/4 cup 1 teasp. 1/4 teasp. 1/3 teasp. 1/8 teasp. 1/4 teasp. few grains	1/2 cup 2 teasp. 1/3 teasp. 3/4 teasp. 1/4 teasp. 1/3 teasp. 1/8 teasp.	3/4 cup 1 tablesp. 1/2 teasp. 1 teasp. 1/2 teasp. 1/2 teasp. 1/4 teasp.
3. Add.....	cooked or canned PUMPKIN PET MILK slightly beaten EGG MOLASSES	1/2 cup 1/2 cup 1 (yolk only) 2 teasp.	1 cup 1 cup 1 (yolk only) 4 teasp.	1 1/2 cups 1 1/2 cups 1 (whole) 2 tablesp.
4. Stir until smooth.				
5. Pour into deep pie pan lined with.....	unbaked PASTRY (See Index)	2 tart pans, 4 in. across	7 in. across	9 in. across
6. Bake 15 minutes.				
7. Reduce heat to slow (325° F.) and bake until firm, or for.....		15 minutes	25 minutes	40 minutes

NOTE: Prepared pumpkin pie spice may be substituted for the cinnamon, nutmeg, ginger and cloves called for in this recipe. Use 3/4 teaspoon of such spice for 2; 1 1/2 teaspoons for 4; and 2 1/4 teaspoons for 6.

## PUMPKIN CREAM PIE

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	SUGAR CORNSTARCH CINNAMON NUTMEG GINGER CLOVES SALT	1/4 cup 2 teasp. 1/4 teasp. 1/8 teasp. 1/4 teasp. few grains 1/8 teasp.	1/2 cup 4 teasp. 1/2 teasp. 1/4 teasp. 1/3 teasp. 1/8 teasp. 1/4 teasp.	3/4 cup 2 tablesp. 1 teasp. 1/2 teasp. 1/2 teasp. 1/4 teasp. 1/2 teasp.
2. Stir in.....	PET MILK cooked or canned PUMPKIN	2/3 cup 1/3 cup	1 1/3 cups 2/3 cup	2 cups 1 cup
3. Cook over rapidly boiling water 20 minutes, stirring frequently.				
4. Remove from heat and stir into.....	slightly beaten EGG YOLK	1	1	2
5. Return to heat and cook 2 minutes longer, stirring constantly. Cool thoroughly.				
6. Pour into Baked Pastry Shell (See Index).				
7. Beat until stiff.....	EGG WHITE	1	1	2
8. Beat in gradually....	SUGAR	2 tablesp.	2 tablesp.	1/4 cup
9. Spread on top of pie. Bake in very slow oven (300° F.) 15 minutes, or until brown.				

NOTE: Prepared pumpkin pie spice may be substituted for the cinnamon, nutmeg, ginger and cloves called for in this recipe. Use 3/4 teaspoon of such spice for 2; 1 1/2 teaspoons for 4; and 2 1/4 teaspoons for 6.

## MARSHMALLOW FUDGE

Directions	Ingredients	For 2	For 4	For 6
1. Arrange in bottom of greased 9-inch pan.....	MARSHMALLOWS, halved COCOA SUGAR			16 (1/4 pound) 3/4 cup 3 cups
2. Mix together in a saucepan.....	white CORN SYRUP PET MILK diluted with WATER			3 tablesp. 1 1/8 cups 6 tablesp.
3. Cook over low flame, stirring constantly, until sugar dissolves. Boil slowly to 236° F., stirring occasionally, or until a few drops form a soft ball when dropped into cold water. Cool at room temperature, without stirring, until lukewarm, or until the hand can be held comfortably on bottom of pan.				
4. Add.....	SALT VANILLA			1/4 teasp. 1 1/2 teasp.
5. Beat until candy holds its shape. Pour over marshmallow halves. Cut into squares when cool. Makes 2 3/4 pounds.				

NOTE: To measure 1 1/8 cups of Pet Milk, use 1 cup plus 2 tablespoons.  
To Substitute Chocolate for Cocoa, melt 3 squares unsweetened chocolate over boiling water. Add sugar, milk and syrup and proceed as directed for cocoa.  
For Plain Fudge: Omit the marshmallows and pour the fudge mixture, when cooled and beaten, into a 9-inch greased pan. Cut into squares when cool. Makes 2 1/2 pounds.

## HAMBURGER PIES

Photograph on page 7

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	ground BEEF cooked RICE chopped ONION PET MILK SALT PEPPER	1/3 cup (3 oz.) 1/3 cup 1 teasp. 3 tablesp. 1/3 teasp. few grains	2/3 cup (6 oz.) 2/3 cup 2 teasp. 1/2 cup 3/4 teasp. few grains	1 cup (1/2 lb.) 1 cup 1 tablesp. 1/2 cup 1 1/4 teasp. 1/8 teasp.
2. When milk is absorbed, wet the tips of the fingers and press mixture into bottom and sides of 2, 4 or 6 individual pie pans 4 inches in diameter, making a fancy edge like ordinary pastry.				
3. Light oven and set at moderately slow (350° F.).				
4. Mix together.....	slightly beaten EGG PET MILK SALT PEPPER cooked or canned PEAS, drained	1 (yolk only) 1/3 cup 1/4 teasp. few grains 2/3 cup	1 (whole) 2/3 cup 1/2 teasp. few grains 1 1/3 cups	2 (whole) 1 cup 3/4 teasp. 1/8 teasp. 2 cups (No. 2 can)
5. Pour into meat-lined pans.				
6. Bake 30 minutes, then sprinkle tops with.....	grated AMERICAN CHEESE	3 tablesp.	1/3 cup	1/2 cup
7. Bake 10 minutes longer, or until cheese is melted and custard is firm. Remove from pans before serving.				

NOTE: Other vegetables, such as diced carrots, whole grain corn, lima beans, small pieces of green beans, etc., may be substituted for the peas. This pie may also be baked in a 7-inch pie pan for 4; and a 9-inch pie pan for 6.



**DINNER**

- Sweet Potato Ham Pie\*  
*(illustrated)*
- Creamed Carrots and Celery\*
- Fried Apple Slices\*
- Lettuce, Cucumber and  
Onion Salad
- French Dressing\*
- Cheese, Crackers and Jelly

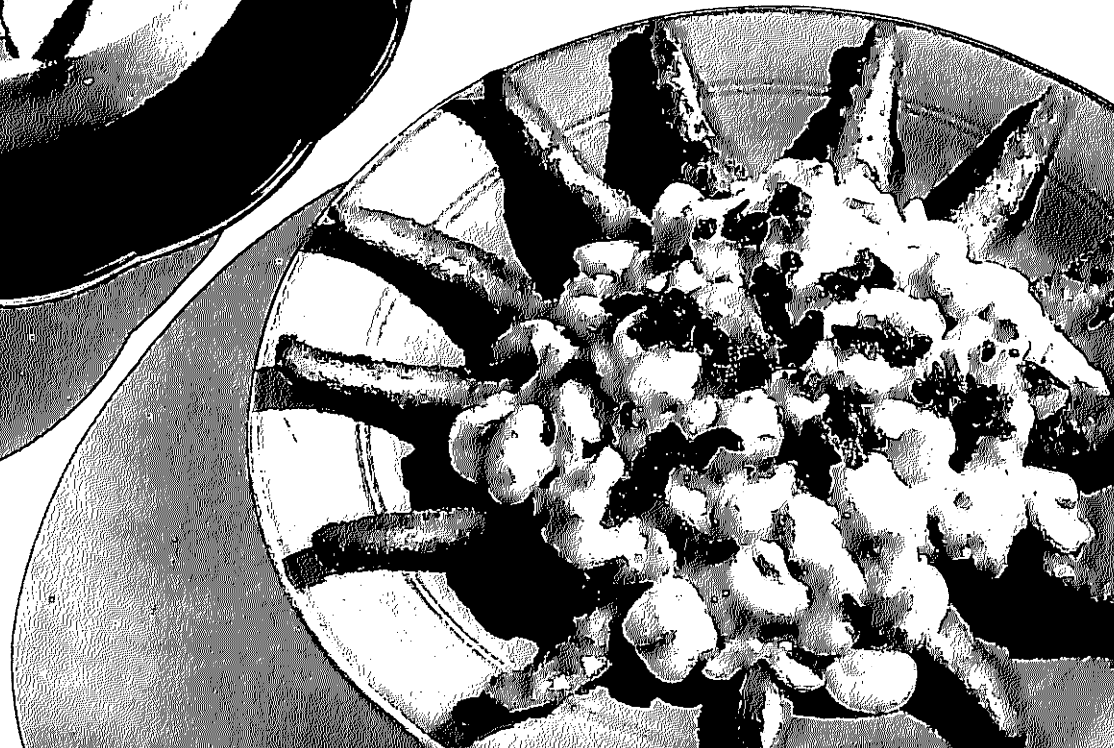
**BUFFET SUPPER**

- Scalloped Tuna Fish\*
- Potato Chips    Buttered Peas
- Stuffed Prune Salad\*  
*(illustrated)*
- Assorted Rolls    Preserves
- Ribbon Cake\*

\*Recipes in this book—See Index

**VEGETABLE DINNER**

- Savory Limas\*    Breaded Parsnips\*  
*(illustrated)*        *(illustrated)*
- Spinach with Horse-Radish Sauce\*
- Hard-cooked Egg  
and Cottage Cheese Salad
- French Dressing\*
- Pet Plum Pudding\* with Velvet Sauce\*



MARY LEE TAYLOR says, "All the recipes in the Pet Milk cook-books and all I demonstrate on the air have been created and tested in the Pet Milk Experimental Kitchen."

## SAUSAGE COBBLER

Photograph on page 3

Directions	Ingredients	For 2	For 4	For 6
------------	-------------	-------	-------	-------

1. Light oven and set at hot (425° F.).
2. Heat to boiling point { PET MILK diluted with WATER } ½ cup { 1 cup } { 1½ cups }
3. Stir in slowly, so boiling does not stop. . . . . { yellow CORN MEAL } 3 tablesp. { ½ cup } { ½ cup }  
 { SALT } ½ teasp. { 1 teasp. } { 1½ teasp. }
4. Add . . . . . { APPLES, pared and chopped } ½ cup { 1 cup } { 1½ cups }  
 { (1 medium-sized) } { (2 medium-sized) } { (3 medium-sized) }
5. Boil 5 minutes, stirring constantly.
6. Pour into greased baking dish measuring { 6 inches across } { 8 inches across } { 9 inches across }
7. Cook for 5 minutes. . . { LINK SAUSAGE in boiling WATER } ½ pound { ¾ pound } { 1 pound }  
 { 1 cup } { 2 cups } { 3 cups }
8. Drain and arrange on top of corn meal mixture. Bake 15 minutes, or until sausages are brown. Serve with Fried Apple Slices, (See below), if desired.

For Fried Apple Slices: (Illustrated on page 3)

1. Cut into eight sections and core. . . . . { unpeeled APPLES } 2 medium-sized { 4 medium-sized } { 6 medium-sized }
2. Sprinkle with . . . . . { SUGAR } 1½ teasp. { 1 tablesp. } { 4½ teasp. }
3. Fry until brown in. . . { hot FAT } 4½ teasp. { 3 tablesp. } { 4½ tablesp. }
4. Serve with Sausage Cobbler (See above).

## CREAMED SALMON, PEAS AND CARROTS

Photograph on back cover

Directions	Ingredients	For 2	For 4	For 6
------------	-------------	-------	-------	-------

1. Melt in saucepan . . . { BUTTER or other fat } 2 teasp. { 4 teasp. } { 2 tablesp. }
2. Blend in. . . . . { FLOUR } 4 teasp. { 8 teasp. } { 4 tablesp. }  
 { SALT } ¼ teasp. { ½ teasp. } { ¾ teasp. }  
 { PEPPER } few grains { few grains } { ⅛ teasp. }
3. Stir in slowly. . . . . { LIQUID off vegetables } 6 tablesp. { ¾ cup } { 1 cup }
4. Boil 2 minutes, stirring constantly.
5. Add. . . . . { PET MILK flaked SALMON, cooked or canned } 6 tablesp. { ¾ cup } { 1 cup }  
 { 2½ cup } { 1½ cups } { 2 cups (1-lb. can) }  
 { cooked or canned PEAS } 6 tablesp. { ¾ cup } { 1¼ cups }  
 { diced CARROTS, cooked or canned } 6 tablesp. { ¾ cup } { 1 cup }
6. Heat thoroughly and serve in center of Cheese Biscuit Ring (See Index), or on toast.

## EGGS BAKED IN CHEESE SAUCE

Directions	Ingredients	For 2	For 4	For 6
------------	-------------	-------	-------	-------

1. Light oven and set at very slow (300° F.).
2. Grease a shallow baking pan. . . . . { 5 x 5 x 2 in. deep } { 7 x 7 x 2 in. deep } { 9 x 9 x 2 in. deep }
3. Melt in saucepan. . . . { BUTTER } 1½ teasp. { 1 tablesp. } { 1½ tablesp. }
4. Blend in. . . . . { FLOUR } 1½ teasp. { 1 tablesp. } { 1½ tablesp. }  
 { dry MUSTARD } ¼ teasp. { ½ teasp. } { ¾ teasp. }  
 { SALT } ¼ teasp. { ½ teasp. } { ¾ teasp. }  
 { PEPPER } few grains { few grains } { ⅛ teasp. }
5. Stir in slowly. . . . . { PET MILK diluted with WATER } ½ cup { ½ cup } { ¾ cup }  
 { ½ cup } { ½ cup } { ¾ cup }
6. Boil 2 minutes, stirring constantly.
7. Then add and stir until melted. . . . . { grated CHEESE } 2 tablesp. { ¼ cup } { 6 tablesp. }
8. Pour into greased pan.
9. Break on top of sauce { EGGS } 2 { 4 } { 6 }
10. Sprinkle eggs with. . { SALT } ⅛ teasp. { ¼ teasp. } { ½ teasp. }  
 { PEPPER } few grains { few grains } { ⅛ teasp. }
11. Bake 10 minutes, or until egg whites are jellied. Serve at once.

## SCALLOPED TUNA FISH

Directions	Ingredients	For 2	For 4	For 6
------------	-------------	-------	-------	-------

1. Light oven and set at moderately hot (400° F.).
2. Boil 15 minutes, or until tender. . . . . { NOODLES, ¼-inch wide } 1½ cups { 2½ cups } { 4 cups }  
 { boiling WATER } 2 cups { 4 cups } { 6 cups }  
 { SALT } ½ teasp. { 1 teasp. } { 1½ teasp. }  
 { (2 ounces) } { (4 ounces) } { (6 ounces) }
3. Drain and rinse in hot water.
4. Mix with . . . . . { flaked TUNA FISH, cooked or canned } ½ cup { ¾ cup } { 1¼ cups }  
 { condensed MUSH-ROOM SOUP } ½ cup { 2½ cup } { 10½-oz. can }  
 { PET MILK } ¼ cup { ½ cup } { ¾ cup }  
 { SALT } ⅛ teasp. { ¼ teasp. } { ½ teasp. }  
 { PEPPER } few grains { few grains } { ⅛ teasp. }  
 { PIMIENTO } 1 tablesp. { 2 tablesp. } { 3 tablesp. }
5. Grease a baking dish measuring. . . . . { 5 x 5 x 2 in. deep } { 6 x 6 x 3 in. deep } { 8 x 8 x 3 in. deep }
6. Arrange in bottom. . { hard-cooked EGGS, sliced } 1 { 2 } { 3 }
7. Pour over the noodle mixture.
8. Sprinkle top with mixture of. . . . . { soft BREAD CRUMBS } 3 tablesp. { ⅓ cup } { ½ cup }  
 { melted BUTTER } 1 teasp. { 2 teasp. } { 1 tablesp. }
9. Bake until crumbs are browned, or for . . . { 15 minutes } { 25 minutes } { 30 minutes }

## LIVER LOAF

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderate (375° F.).				
2. Cover with boiling water.....	sliced LIVER	½ pound	1 pound	1½ pounds
3. Let stand 10 minutes. Drain. Put through fine knife of food chopper.				
4. Add.....	PET MILK	⅓ cup	⅔ cup	1 cup
	soft BREAD CRUMBS	½ cup	1 cup	1½ cups
	SALT	½ teasp.	1 teasp.	1½ teasp.
	diced CELERY	3 tablesp.	⅓ cup	½ cup
	chopped ONION	4 teasp.	8 teasp.	4 tablesp.
	PEPPER	few grains	⅓ teasp.	¼ teasp.
5. Mix thoroughly.				
6. Pour into greased loaf pan.....		6 x 3 x 2 in. deep	8 x 4 x 2 in. deep	8 x 4 x 3 in. deep
7. Bake until firm, or for.....		1¼ hours	1½ hours	1½ hours
8. Serve with Tomato Cream Sauce (See Index).				

## SCALLOPED CODFISH

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Mix together.....	cooked RICE	½ cup	1 cup	1½ cups
	flaked CODFISH, cooked or canned	½ cup	1 cup (7½ oz.)	1½ cups (11½ oz.)
	PET MILK	⅓ cup	⅔ cup	1 cup
	hard-cooked EGGS, sliced	1	2	3
	SALT	⅓ teasp.	¾ teasp.	1 teasp.
	dry MUSTARD	¼ teasp.	½ teasp.	¾ teasp.
	PEPPER	few grains	few grains	⅓ teasp.
3. Pour into greased loaf pan.....		5 x 5 x 2 in. deep	8 x 4 x 2 in. deep	8 x 4 x 3 in. deep
4. Top with mixture of	soft BREAD CRUMBS	¼ cup	½ cup	¾ cup
	melted BUTTER	1½ teasp.	1 tablesp.	4½ teasp.
5. Bake until crumbs are brown, or for.....		15 minutes	25 minutes	35 minutes

## FRENCH DRESSING

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	dry MUSTARD	1 teasp.	2 teasp.	1 tablesp.
	PAPRIKA	¼ teasp.	½ teasp.	¾ teasp.
	SALT	1 teasp.	2 teasp.	1 tablesp.
	PEPPER	½ teasp.	1 teasp.	1½ teasp.
2. Add.....	PET MILK	3 tablesp.	6 tablesp.	9 tablesp.
3. Stir in.....	SALAD OIL	½ cup	1 cup	1½ cups
4. Add.....	LEMON JUICE	¼ cup	½ cup	¾ cup
5. Beat vigorously with rotary egg beater 1 minute. Serve on vegetable or egg salads or green salads, or use for any purpose you would have for French dressing.				

The Pet Milk Cookbook is approved by Good Housekeeping Institute. The 700 recipes for everything from soup to dessert are divided into chapters by a convenient marginal index. Every chapter is illustrated by a beautiful, realistic colored illustration of an attractive dish. Experienced cooks will find this cookbook very helpful — those without experience will soon discover that it will help them learn to cook. And every woman who is interested in preparing food that is delicious and attractive and most wholesome will appreciate the variety of the dishes

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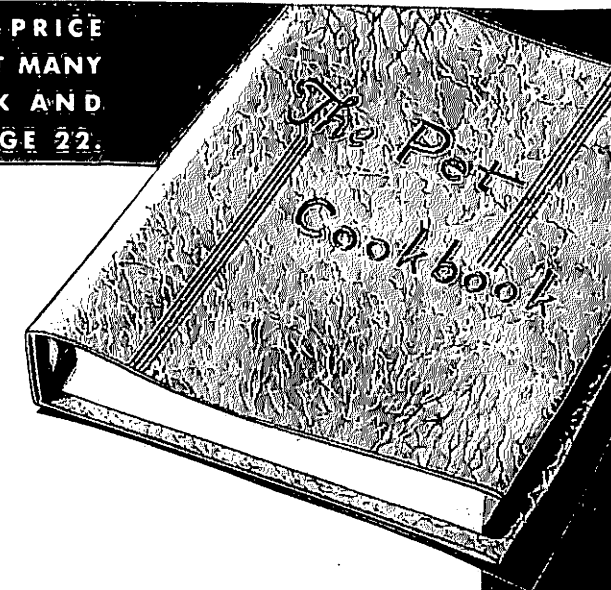
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in ice and salt — Whipping Pet Milk, including recipes for Molded Decoration on Cakes, Toppings, Whipped Sauces, Garnish on Soups — Menus for Adults, for Children, for Parties, for Holidays and Special Occasions, for Lenten Dinners — Planning Meals for 2, and groups of 24 and 48 — Table of Leftovers and List of Recipes which will use them.

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(Continued from page 1)

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## SWEET POTATO HAM PIE

Photograph on page 16

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately hot (400° F.).				
2. Melt in saucepan . . . . .	{ BACON or ham fat	{ 2 tablesp.	{ 4 tablesp.	{ 2 tablesp.
3. Blend in . . . . .	{ FLOUR PEPPER	{ 1 tablesp. few grains	{ 2 tablesp. few grains.	{ 3 tablesp. 1½ teasp.
4. Stir in . . . . .	{ WATER	{ 6 tablesp.	{ ½ cup	{ 1 cup
5. Boil 2 minutes, stirring constantly.				
6. Add . . . . .	{ PET MILK diced HAM, boiled or baked	{ 6 tablesp. 1 cup (½ lb.)	{ ½ cup 2 cups (½ lb.)	{ 1 cup 3 cups (1 lb.)
7. Pour into greased baking dish measuring .	{ 6 x 6 x 2 in. deep	{ 8 x 8 x 2 in. deep	{ 9 x 9 x 2 in. deep	
8. Mix thoroughly . . . . .	{ mashed SWEET POTATOES, cooked or canned PET MILK SALT PEPPER	{ 1 cup ¼ cup ½ teasp. few grains	{ 2 cups ½ cup ¾ teasp. few grains	{ 3 cups (No. 2½ can) ¾ cup 1¼ teasp. ½ teasp.

9. Drop by tablespoonfuls over creamed ham. Bake 20 minutes or until sweet potatoes are brown.

NOTE: You will need to cook 2, 4 or 6 medium-sized sweet potatoes to make the quantities of mashed sweet potatoes called for in the recipe.

## CIRCUS SPAGHETTI

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender . . . . .	{ broken SPAGHETTI or macaroni boiling WATER SALT	{ ½ cup 3 cups ¾ teasp.	{ 1½ cups 6 cups 1½ teasp.	{ 2 cups (½ lb.) 8 cups 2 teasp.
2. Drain and rinse with hot water.				
3. Fry slowly 5 minutes .	{ chopped ONION melted FAT	{ 2 tablesp. 4 teasp.	{ 4 tablesp. 8 teasp.	{ 6 tablesp. 2 tablesp.
4. Add and continue cooking for 5 minutes longer . . . . .	{ cooked or canned TOMATOES PAPRIKA (optional) SALT PEPPER	{ ¾ cup ¼ teasp. ½ teasp. few grains	{ 1½ cups ½ teasp. 1 teasp. ½ teasp.	{ 2½ cups (No. 2 can) ¾ teasp. 1½ teasp. ¼ teasp.
5. Add spaghetti and . . .	{ sliced MUSH- ROOMS, cooked or canned grated AMERICAN CHEESE	{ 3 tablesp. ½ cup	{ ½ cup 1 cup	{ ½ cup 1½ cups

6. Heat slowly until cheese is melted.  
7. Then stir into . . . . . { hot PET MILK { ¼ cup { ½ cup { ¾ cup  
8. Mix well and serve at once. Do not heat after combining.

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## CAROLINA DRIED BEEF

Directions	Ingredients	For 2	For 4	For 6
1. Mix together in a saucepan . . . . .	condensed MUSH-ROOM SOUP PET MILK	$\frac{1}{3}$ cup $\frac{1}{4}$ cup	$\frac{3}{4}$ cup $\frac{1}{2}$ cup	$10\frac{1}{2}$ -oz. can $\frac{3}{4}$ cup
2. Heat slowly.				
3. Meanwhile, cover with hot water . . . . .	dried BEEF, shredded	$\frac{3}{4}$ cup	$1\frac{1}{4}$ cups	2 cups
4. Let stand 5 minutes. Drain. Add to soup mixture.				
5. Add . . . . .	hard-cooked EGGS, sliced PEPPER dry MUSTARD	1 few grains $\frac{1}{3}$ teasp.	2 few grains $\frac{3}{4}$ teasp.	3 $\frac{1}{8}$ teasp. $1\frac{1}{4}$ teasp.
6. Heat thoroughly. Serve on toast.				

## BEEF RICE CUSTARD

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at moderately slow (350° F.).				
2. Beat slightly . . . . .	EGG PET MILK diluted with WATER cooked RICE grated raw CARROT chopped ONION diced BEEF, cooked or canned SALT PEPPER	1 yolk (only) 6 tablesp. 6 tablesp. 1 cup $\frac{1}{4}$ cup $1\frac{1}{2}$ teasp. $\frac{3}{4}$ cup $\frac{3}{4}$ teasp. few grains	1 (whole) $\frac{3}{4}$ cup $\frac{3}{4}$ cup 2 cups $\frac{1}{2}$ cup 1 tablesp. $1\frac{1}{2}$ cups $1\frac{1}{8}$ teasp.	2 (whole) $1\frac{1}{4}$ cups $1\frac{1}{4}$ cups 3 cups $\frac{3}{4}$ cup $1\frac{1}{2}$ tablesp. $2\frac{1}{4}$ cups 2 teasp. $1\frac{1}{4}$ teasp.
3. Add and mix well . . . . .				
4. Pour into greased baking dish measuring . . . . .		5 in. across	7 in. across	9 in. across
5. Bake until firm, or for . . . . .		35 minutes	50 minutes	$1\frac{1}{4}$ hours

## CHEESE BISCUIT RING

Photograph on back cover

Directions	Ingredients	For 2	For 4	For 6
1. Light oven and set at hot (425° F.).				
2. Grease a ring mold measuring . . . . .		4 inches across, or 2 individuals	6 inches across	8 inches across
3. Put in mixing bowl . . . . .	prepared BISCUIT FLOUR grated AMERICAN CHEESE	$\frac{2}{3}$ cup $\frac{1}{3}$ cup	$1\frac{1}{3}$ cups $\frac{2}{3}$ cup	2 cups 1 cup
4. Stir in quickly, but thoroughly . . . . .	PET MILK diluted with WATER	3 tablesp. 3 tablesp.	$\frac{1}{3}$ cup $\frac{1}{3}$ cup	$\frac{1}{2}$ cup $\frac{1}{2}$ cup
5. Put into prepared mold and bake until brown, or for . . . . .		10 minutes	15 minutes	20 minutes
6. Turn out and fill center with a creamed vegetable, meat or fish or Creamed Salmon, Peas and Carrots (See Index).				

NOTE: This mixture may also be baked in a loaf pan, or in individual muffin tins.

## MEAT LOAF ROLL

Photograph on page 27

Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 20 minutes, or until tender . . . . .	medium-sized, pared POTATOES boiling WATER	1 $1\frac{1}{4}$ cups	2 $2\frac{1}{4}$ cups	3 3 cups
2. Drain.				
3. Mash with . . . . .	PET MILK SALT PEPPER cooked or canned PEAS diced CARROTS, cooked or canned	2 tablesp. $\frac{1}{4}$ teasp. few grains $\frac{1}{3}$ cup $\frac{1}{3}$ cup	4 tablesp. $\frac{1}{2}$ teasp. few grains $\frac{2}{3}$ cup $\frac{2}{3}$ cup	6 tablesp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp. 1 cup 1 cup
4. Drain and fold in . . . . .				
5. Light oven and set at moderately slow (350° F.).				
6. Mix together . . . . .	ground BEEF PET MILK SALT PEPPER chopped ONION	$\frac{1}{2}$ pound $\frac{1}{4}$ cup $\frac{1}{2}$ teasp. few grains 4 teasp.	1 pound $\frac{1}{2}$ cup 1 teasp. $\frac{1}{8}$ teasp. 8 teasp.	$1\frac{1}{2}$ pounds $\frac{3}{4}$ cup $1\frac{1}{2}$ teasp. $\frac{1}{4}$ teasp. 4 tablesp.
7. When milk is absorbed, turn out on waxed paper.				
8. Pat with wet fingers into a single piece . . . . .		4 x 12 in.	8 x 12 in.	12 x 12 in.
9. Spread evenly with potato mixture leaving an inch margin of meat at top and bottom. With aid of waxed paper roll up like jelly roll, beginning with the short side when making for 2 or 4. Put on greased baking pan.				
10. Put over top bits of { FAT		2 teasp.	4 teasp.	2 tablesp.
11. Bake until brown, or for . . . . .		1 hour	$1\frac{1}{4}$ hours	$1\frac{1}{2}$ hours
12. After first half hour, baste with drippings in the pan at 15-minute intervals. Serve with Mock Chicken Gravy or Tomato Cream Sauce (See Index).				

## CORNED BEEF CROQUETTES

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . . . .	BUTTER or other fat FLOUR SALT PEPPER dry MUSTARD	1 tablesp. $1\frac{1}{2}$ tablesp. $\frac{1}{4}$ teasp. few grains $\frac{1}{2}$ teasp.	2 tablesp. 3 tablesp. $\frac{1}{2}$ teasp. $\frac{1}{8}$ teasp. 1 teasp.	3 tablesp. $4\frac{1}{2}$ tablesp. $\frac{3}{4}$ teasp. $\frac{1}{4}$ teasp. $1\frac{1}{2}$ teasp.
2. Blend in . . . . .				
3. Stir in slowly . . . . .	PET MILK	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
4. Boil 1 minute, stirring constantly.				
5. Stir in . . . . .	cooked or canned CORNED BEEF, chopped cooked RICE	$\frac{2}{3}$ cup $\frac{1}{3}$ cup	$1\frac{1}{3}$ cups $\frac{2}{3}$ cup	2 cups (12 ounces) 1 cup
6. Pour into shallow pan and chill until firm. Shape with the hands into 4, 8 or 12 small croquettes.				
7. Roll in . . . . .	fine, dry BREAD CRUMBS	$\frac{1}{3}$ cup	$\frac{2}{3}$ cup	1 cup
8. Dip in . . . . .	PET MILK	$\frac{1}{4}$ cup	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
9. Roll again in remaining crumbs. Fry a few at a time in an inch of hot fat turning until brown on all sides.				

NOTE: Chopped ham, either baked or boiled, may be substituted for the corned beef.

## PET MAYONNAISE

Directions	Ingredients	For 2	For 4	For 6
1. Mix together in bowl	SALT PAPRIKA dry MUSTARD PEPPER	1/4 teasp. 1/4 teasp. 1/4 teasp. few grains	1/2 teasp. 1/2 teasp. 1/2 teasp. 1/8 teasp.	3/4 teasp. 3/4 teasp. 3/4 teasp. 1/4 teasp.
2. Stir in . . . . .	PET MILK	3 tablesp.	1/3 cup	1/2 cup
3. Beat in gradually . . . . .	SALAD OIL	1/2 cup	1 cup	1 1/2 cups
4. Stir in . . . . .	LEMON JUICE	4 teasp.	2 1/2 tablesp.	1/4 cup
5. Makes . . . . .		3/4 cup	1 1/2 cups	2 1/4 cups
6. Keep in refrigerator in covered jar and use as needed.				

## TOMATO CREAM SAUCE

using canned, condensed soup as a base

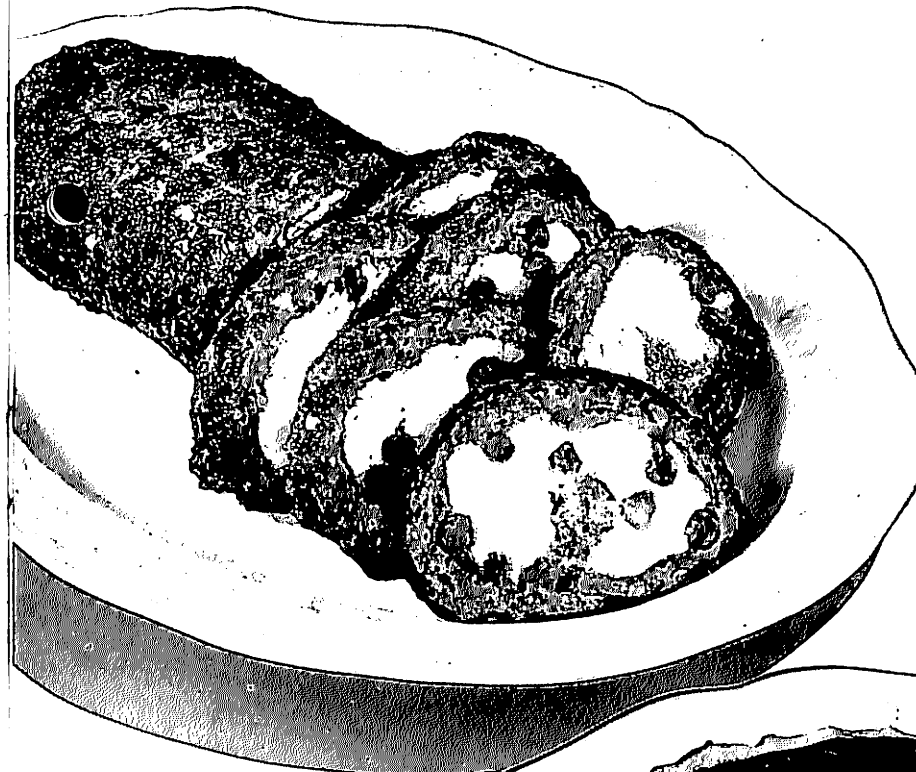
Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan . . . . .	BUTTER	1 teasp.	2 teasp.	1 tablesp.
2. Add and cook slowly for 5 minutes . . . . .	finely chopped ONION	2 teasp.	4 teasp.	2 tablesp.
3. Stir in . . . . .	condensed TOMATO SOUP SALT PEPPER	6 tablesp. few grains few grains	3/4 cup 1/8 teasp. few grains	10 1/2-oz. can 1/4 teasp. 1/8 teasp.
4. Heat to boiling point.				
5. Meanwhile, scald over boiling water . . . . .	PET MILK	1/4 cup	1/2 cup	3/4 cup
6. Stir hot soup mixture into hot milk. Serve at once. Do not cook after mixing.				

NOTE: This sauce is delicious served on cooked macaroni, rice or noodles as well as on vegetables, meat or fish, using 1 cup rice, etc. for 2; 2 cups for 4; and 3 cups for 6.

## LENTIL SOUP

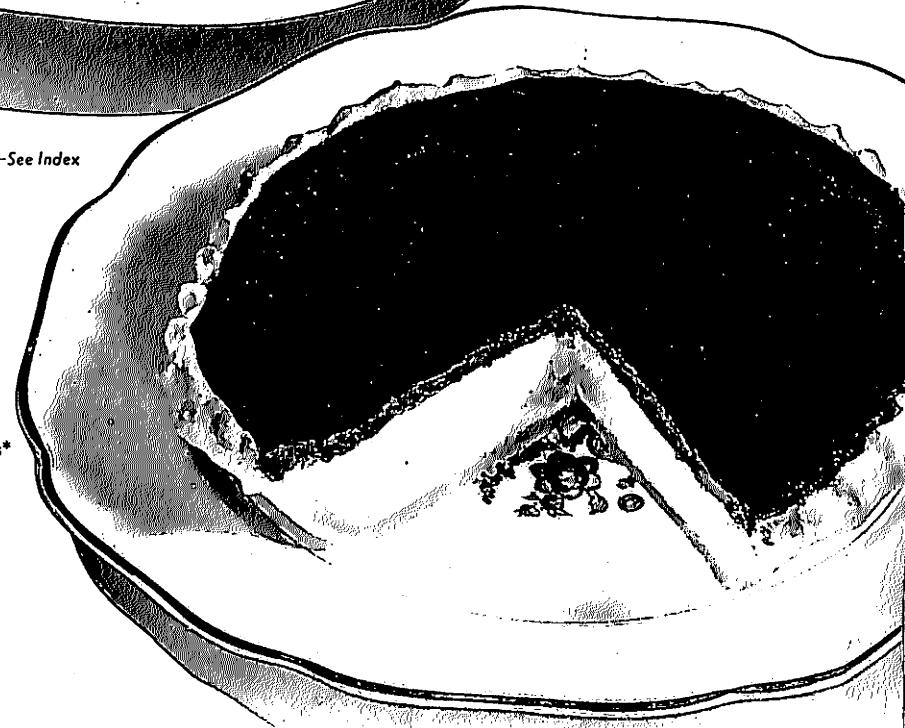
Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 45 minutes . . . . .	dried LENTILS boiling WATER SALT whole CLOVES PEPPER	1/3 cup 3 cups 3/4 teasp. 2 few grains	2/3 cup 4 1/2 cups 1 1/2 tablesp. 4 few grains	1 cup 6 cups 2 1/4 tablesp. 6 1/8 teasp.
2. Add and continue cooking 30 minutes longer, or until potatoes are tender . . . . .	diced, pared POTATOES chopped ONION	1/2 cup 2 tablesp.	1 cup 1/4 cup	1 1/2 cups 6 tablesp.
3. Stir in . . . . .	PET MILK	2/3 cup	1 1/4 cups	1 2/3 cups (1 tall can)
4. Heat thoroughly and serve at once.				

For Split Pea Soup: Substitute dried, split peas for the lentils but add a few grains of salt for 2; 1/8 teaspoon for 4; and 1/4 teaspoon for 6.



**OVEN DINNER**  
Meat Loaf Roll\*  
(illustrated)  
Mock Chicken Gravy\*  
Cabbage, Celery and  
Green Pepper Salad  
Pet Mayonnaise\*  
Peanut Banana Pudding\*

\*Recipes in this book—See Index



### DINNER

Tomato Juice Cocktail  
Corned Beef Croquettes\*  
Butterscotch Sweet  
Potatoes\*  
Spinach with  
Horse-Radish Sauce\*  
Asparagus Salad  
French Dressing\*  
Cocoa or  
Chocolate Custard Pie\*  
(illustrated)



MARY LEE TAYLOR says, "The Chocolate or Cocoa Custard Pie doesn't contain a speck of butter, yet it has a marvelously rich flavor due to the Pet Milk it contains."

## BREADED PARSNIPS

Photograph on page 17

Directions	Ingredients	For 2	For 4	For 6
1. Mix together.....	PET MILK SALT PEPPER	$\frac{1}{4}$ cup $\frac{1}{4}$ teasp. few grains	$\frac{1}{2}$ cup $\frac{1}{2}$ teasp. few grains	$\frac{3}{4}$ cup $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
2. Dip into mixture....	quartered PARSNIPS, cooked or canned	3	6 (No. 2 can)	9 (No. 2½ can)
3. Roll in.....	fine, dry BREAD CRUMBS	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
4. Fry until brown on all sides in $\frac{1}{8}$ -inch hot fat. Drain on brown paper or paper towels.				

## MASHED POTATOES

Directions	Ingredients	For 2	For 4	For 6
1. Peel and boil until tender.....	small POTATOES	2 (½ lb.)	4 (1 lb.)	6 (1½ lbs.)
2. Mash and add.....	PET MILK SALT PEPPER	$\frac{1}{4}$ cup $\frac{1}{4}$ teasp. few grains	$\frac{1}{2}$ cup $\frac{1}{2}$ teasp. few grains	$\frac{3}{4}$ cup $\frac{3}{4}$ teasp. few grains
3. Beat until light and fluffy. Serve at once.				

## STUFFED PRUNE SALAD

Photograph on pages 16 and 17

Directions	Ingredients	For 2	For 4	For 6
1. Boil in covered saucepan 45 minutes, or until tender.....	dried PRUNES boiling WATER	4 large ( $\frac{1}{3}$ cup) $1\frac{1}{4}$ cups	8 large ( $\frac{2}{3}$ cup) 2 cups	12 large (1 cup) $2\frac{1}{2}$ cups
2. Cool. Drain and save liquid. Remove pits from prunes.				
3. Fill cavities of prunes with a mixture of.....	white CREAM CHEESE PET MILK SALT	2 tablesp. (1 ounce) 1 teasp. few grains	4 tablesp. (2 ounces) 2 teasp. few grains	6 tablesp. (3 ounces) 1 tablesp. $\frac{1}{8}$ teasp.
4. Chill.				
5. Meanwhile, heat thoroughly.....	LIQUID off prunes	$\frac{1}{3}$ cup	$\frac{3}{4}$ cup	$1\frac{1}{4}$ cups
6. Add and stir until dissolved.....	lemon-flavored GELATIN	3 tablesp.	6 tablesp.	$\frac{1}{2}$ cup (1 package)
7. Then add.....	LEMON JUICE SALT	2 teasp. few grains	4 teasp. few grains	2 tablesp. $\frac{1}{8}$ teasp.
8. Chill until mixture begins to thicken.				
9. Stir in.....	PET MILK	3 tablesp.	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
10. Beat with rotary egg beater 1 minute, or until fluffy.				
11. Arrange prunes, cheese side down, in ring mold.....		5 in. across	7 in. across	9 in. across
12. Pour gelatin mixture over prunes. Chill until firm. Unmold. Fill center with shredded lettuce and serve with Pet Mayonnaise (See Index).				

NOTE: If mold is rubbed with a tasteless vegetable oil before filling with the mixture, the salad will unmold easily.

## BUTTERSCOTCH SWEET POTATOES

Directions	Ingredients	For 2	For 4	For 6
1. Boil 25 minutes, or until tender.....	large SWEET POTATOES, unpeeled	2	4	6
2. Drain and peel while hot. Cut into pieces suitable for serving.				
3. While potatoes are cooking, mix in saucepan	BUTTER light brown SUGAR, firmly packed dark CORN SYRUP SALT	2 teasp. 3½ tablesp. 2 tablesp. $\frac{1}{4}$ teasp.	4 teasp. 7 tablesp. 4 tablesp. $\frac{1}{2}$ teasp.	2 tablesp. $\frac{2}{3}$ cup 6 tablesp. $\frac{3}{4}$ teasp.
4. Boil slowly for 5 minutes. Remove from heat.				
5. Then add.....	PET MILK	2 tablesp.	4 tablesp.	6 tablesp.
6. Pour over hot sweet potatoes and serve at once.				

## WHITE SAUCE

for creaming a variety of vegetables, meat or fish

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan....	BUTTER	2 teasp.	1 tablesp.	$1\frac{1}{2}$ tablesp.
2. Blend in.....	FLOUR SALT PEPPER	1 tablesp. $\frac{1}{4}$ teasp. few grains	2 tablesp. $\frac{1}{2}$ teasp. few grains	3 tablesp. $\frac{3}{4}$ teasp. $\frac{1}{8}$ teasp.
3. Stir in slowly.....	LIQUID off vegetable	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
4. Boil 2 minutes, stirring constantly.				
5. Add.....	PET MILK cooked or canned VEGETABLE	$\frac{1}{3}$ cup 1 cup	$\frac{1}{2}$ cup 2 cups	$\frac{3}{4}$ cup 3 cups
6. Heat thoroughly and serve at once.				

NOTE: Broccoli, peas, corn, lima beans, wax or green beans, carrots, Brussels sprouts, kohlrabi, asparagus, celery cabbage, potatoes, turnips, cauliflower or onions may be used. See above recipe for exact amounts to use for 2, 4 or 6. In creaming meat or fish, substitute meat stock or water for the vegetable liquid.

## MOCK CHICKEN GRAVY

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan....	FAT	1 tablesp.	2 tablesp.	3 tablesp.
2. Blend in.....	FLOUR SALT PEPPER	1 tablesp. $\frac{1}{8}$ teasp. few grains	2 tablesp. $\frac{1}{4}$ teasp. few grains	3 tablesp. $\frac{1}{2}$ teasp. $\frac{1}{8}$ teasp.
3. Stir until brown.				
4. Stir in slowly.....	LIQUID off potatoes (see note below)	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup
5. Boil 2 minutes, stirring constantly.				
6. Add.....	PET MILK	3 tablesp.	$\frac{1}{3}$ cup	$\frac{1}{2}$ cup
7. Heat thoroughly, but do not boil. Serve at once.				

NOTE: The water drained off cooked, pared potatoes gives a delicious flavor to this gravy.

## SPINACH WITH HORSE-RADISH SAUCE

Directions	Ingredients	For 2	For 4	For 6
1. Melt in saucepan....	BUTTER or other fat	1 teasp.	2 teasp.	1 tablesp.
2. Blend in.....	FLOUR SALT PEPPER	1½ teasp. ½ teasp. few grains	1 tablesp. ¾ teasp. few grains	4 teasp. 1¼ teasp. ⅛ teasp.
3. Stir in slowly.....	WATER	3 tablesp.	⅓ cup	½ cup
4. Add.....	HORSE-RADISH PET MILK cooked or canned SPINACH, drained	1 tablesp. 3 tablesp. 1½ cups	2 tablesp. ⅓ cup 2½ cups	3 tablesp. ½ cup 4 cups

5. Heat thoroughly and serve at once.

NOTE: If fresh spinach is used, you will need to cook 1 pound for 2; 2 pounds for 4; and 3 pounds for 6.

## CREAMED CARROTS AND CELERY

Directions	Ingredients	For 2	For 4	For 6
1. Cook in covered saucepan 20 minutes...	sliced CARROTS boiling WATER SALT	1 cup 1¾ cups ⅓ teasp.	2 cups 3 cups ¾ teasp.	3 cups 4½ cups 1¼ teasp.
2. Add and cook 10 minutes longer, or until vegetables are tender...	diced CELERY	¾ cup	1½ cups	2¼ cups
3. Drain and save liquid.				
4. Melt in saucepan....	BUTTER or other fat	2 teasp.	1 tablesp.	1½ tablesp.
5. Blend in.....	FLOUR SALT PEPPER	1 tablesp. ¼ teasp. few grains	2 tablesp. ½ teasp. few grains	3 tablesp. ¾ teasp. ⅛ teasp.
6. Stir in slowly.....	LIQUID off vegetables	⅓ cup	½ cup	¾ cup
7. Boil 2 minutes, stirring constantly.				
8. Add vegetables and..	PET MILK	⅓ cup	½ cup	¾ cup
9. Heat thoroughly and serve at once.				

## WHIPPED PET MILK TOPPING

Directions	Ingredients	For 2	For 4	For 6
1. Soak for 5 minutes...	plain, unflavored GELATIN in cold WATER	⅛ teasp. ½ teasp.	¼ teasp. 1 teasp.	¼ teasp. 1 teasp.
2. Scald over boiling water.....	PET MILK	¼ cup	⅓ cup	½ cup
3. Add soaked gelatin and stir until dissolved. Pour into small china or enameled bowl and chill until icy cold. Then whip vigorously with rotary egg beater, or electric mixer at high speed, until stiff.				
4. Fold in.....	powdered SUGAR VANILLA	1 teasp. ⅓ teasp.	2 teasp. ½ teasp.	1 tablesp. 1 teasp.
5. Makes.....		¾ cup	1 cup	1½ cups

## MASHED POTATOES AND TURNIPS

Directions	Ingredients	For 2	For 4	For 6
1. Pare and slice.....	TURNIPS	3 small	6 small	9 small
2. Boil turnips in uncovered saucepan 15 minutes, in.....	boiling WATER	2½ cups	4 cups	6 cups
3. Then add.....	pared POTATOES, sliced	2 medium-sized	4 medium-sized	6 medium-sized
4. Continue boiling 20 minutes, or until vegetables are tender. Drain. Mash.				
5. Then beat in.....	hot PET MILK SALT PEPPER BUTTER	2 tablesp. ½ teasp. few grains 1 teasp.	¼ cup 1 teasp. few grains 2 teasp.	6 tablesp. 1½ teasp. ⅛ teasp. 1 tablesp.
6. Serve at once.				

## POTATO PUFFS

Directions	Ingredients	For 2	For 4	For 6
1. Boil 20 minutes, or until tender.....	pared POTATOES, quartered boiling WATER	1 medium-sized 1¼ cups	2 medium-sized 2 cups	3 medium-sized 3 cups
2. Drain, then mash.				
3. Light oven and set at moderate (375° F.).				
4. Mix together.....	well-beaten EGG PET MILK SALT PEPPER	1 (yolk only) 3 tablesp. ½ teasp. few grains	1 (whole) 6 tablesp. 1 teasp. few grains	2 (whole) ½ cup 1½ teasp. ⅛ teasp.
5. Beat into mashed potatoes.				
6. Fold in.....	grated AMERICAN CHEESE	½ cup	1 cup	1½ cups
7. Divide mixture among 2, 4 or 6 greased custard cups. Bake 20 minutes, or until puffed. To serve, lift carefully out of custard cups.				

## SAVORY LIMAS

Photograph on page 17

Directions	Ingredients	For 2	For 4	For 6
1. Soak 6 hours, or overnight.....	dried LIMA BEANS in WATER	¾ cup (⅓ lb.) 3 cups	1½ cups (½ lb.) 6 cups	2 cups (1 lb.) 8 cups
2. Drain and rinse.				
3. Fry until crisp.....	diced BACON	3 tablesp.	⅓ cup	½ cup
4. Add soaked beans and.....	boiling WATER SALT PEPPER	1¾ cups ½ teasp. few grains	2¼ cups 1 teasp. few grains	3 cups 1½ teasp. ⅛ teasp.
5. Boil 1 hour, or until beans are tender and water is evaporated. Watch closely during the end of the cooking period.				
6. Stir in.....	PET MILK	⅓ cup	¾ cup	1 cup
7. Heat thoroughly. Serve at once.				

NOTE: The same amounts of diced, salt pork may be substituted for the bacon if the salt is reduced to ¼ teaspoon for 2; ½ teaspoon for 4; and ¾ teaspoon for 6.

Ribbon Cake with Cocoa or Chocolate Fudge Frosting is illustrated on the front cover and Cheese Biscuit Ring filled with Creamed Salmon, Peas and Carrots on the back cover of this book.

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NOTE: Recipes starred (\*) are illustrated.

## CREAMED POTATOES AND CELERY

Directions      Ingredients      For 2      For 4      For 6

- Cover and boil 10 minutes.....
- Add and continue boiling until tender.....
- Drain and save the liquid.
- Melt in saucepan....
- Blend in.....
- Stir in.....
- Boil 2 minutes, stirring constantly.
- Stir in vegetables and.....
- Heat thoroughly and serve at once.

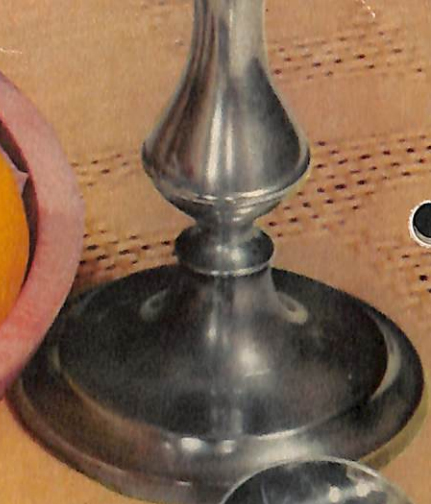
For Scalloped Potatoes and Celery, pour mixture into a 5, 7 or 9-inch baking dish. Sprinkle top with mixture of ¼ cup soft bread crumbs and 2 teasp. melted butter for 2; ½ cup crumbs and 4 teasp. butter for 4 and ¾ cup crumbs and 2 tablesp. butter for 6. Bake in moderate oven (375°F.) until crumbs are brown.

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Denver.....	KLZ, 9 am	San Francisco.....	KSFO, 12 noon
Des Moines.....	KRNT, 10 am	Savannah.....	WTOC, 11 am
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Ft. Smith.....	KFPW, 10 am	Seranton.....	WGBI, 9:45 am
Gainesville.....	WRUF, 9:45 am	Seattle.....	KOL, 12 noon
Grand Junction.....	KFXJ, 10:15 am	Shreveport.....	KWKH, 10 am
Greensboro.....	WBI, 11 am	Spokane.....	KFPY, 12 noon
Harford.....	WTIC, 9:15 am	Springfield.....	KWTO, 10:30 am
Houston.....	KTRH, 10 am	Syracuse.....	WFLB, 11 am
Huntington.....	WSAZ, 10:15 am	Tacoma.....	KVI, 12 noon
Indianapolis.....	WFBM, 10 am	Tampa.....	WDAE, 11 am
Jackson.....	WJDX, 10:15 am	Tulsa.....	KTUL, 10 am
Jacksonville.....	WMBR, 11 am	Washington.....	WJTV, 11 am
Joplin.....	WMBH, 10:30 am	Westaco.....	KRGV, 10 am
Kansas City.....	KMBC, 10 am	Wheeling.....	WWVA, 11 am
Knoxville.....	WNOX, 10 am	Wichita.....	KFH, 10 am
Little Rock.....	KLRA, 10 am	Wichita Falls.....	KGKO, 10 am
Los Angeles.....	KNX, 12 noon	Wilkes-Barre.....	WBRE, 10 am
Louisville.....	WHAS, 10 am	Youngstown.....	WKBN, 11 am
Macon.....	WMAZ, 10:30 am		



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