

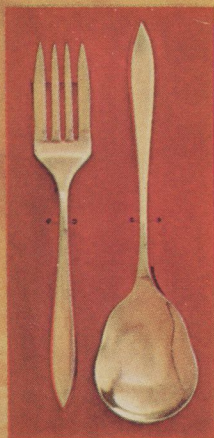
start cooking
with a
golden spoon

Recipes No. 2 and No. 3



start cooking with a golden spoon

... start cooking with PET® Evaporated Milk. Something delicious happens to all your cooking when you discover this milk with twice the country cream in every drop. It smooths sauces, blends flavors, enriches everything it touches... even whips! It's like having a magical golden spoon that turns everything to richness, when you cook with PET.



Special Offer! \$15.50 set of
handsomely styled DIRILYTE
GOLDEN SERVERS
1 Serving Fork \$6⁹⁵
1 Serving Spoon

with three PET Milk Labels

HERE'S ALL YOU DO: Print, do not write, your name and address and mail with \$6.95 (cash, check or money order) and 3 PET Milk labels to: Pet Milk Company, P. O. Box 5421, Dept. O, St. Paul 4, Minn.



Recipe No. 1

MACARONI AND CHEESE SUPREME *Creamiest... tangiest... tastiest!*

1. Mix in a greased 1 1/2-quart baking dish **3 1/2 cups** cooked **Elbow Macaroni** (cook 1 3/4 cups macaroni), **4-oz. can Mushroom Stems and Pieces**, drained, and **1/4 cup** finely cut **Pimiento**.

2. Stir in a 2-quart saucepan over medium heat until cheese melts **3/4 cup** **PET Evaporated Milk**, **1 1/4 cups** cubed **Process American Cheese**, **1/4**

cup cut-up Onion, **2** **teasp. Dry Mustard**, **1** **teasp. Salt**, **1** **teasp. Worcestershire Sauce** and few grains **Pepper**.

3. Stir into macaroni. Top with **4** **slices Process American Cheese** and **4** **thick Tomato Slices** (can omit). Bake in 350 oven (moderate) **20 to 25** minutes, or until bubbly hot. Serves **6**.

PET MILK PRODUCTS DIVISION
MILK COMPANY

Recipe No. 2

ORANGE GLAZED OATMEAL COOKIES

Orange flavor in cookies and glaze!

1. Sift onto wax paper 1 1/2 cups sifted, all-purpose Flour, 2 teasp. Baking Powder, 1 teasp. Cinnamon and 1/2 teasp. Salt.
2. Put into large bowl of electric mixer (or 3-quart bowl) 1/2 cup firmly packed Brown Sugar, 1/2 cup soft Shortening and 1 Egg. Beat at medium speed until smooth.
3. Beat in gradually at low speed until well mixed 2/3 cup PET Evaporated Milk and 1/3 cup Orange Juice. Add dry ingredients and mix well.
4. Stir in 2 cups uncooked Quick Rolled Oats, 1 cup Raisins and 1/2 cup cut-up FUNSTEN® Pecans. With 2 teaspoons, drop mixture on greased cookie sheet. Bake in 350 oven (moderate) 10 to 12 minutes, or until light brown. Take off cookie sheet and cool.
5. Dip tops in a smooth mixture of 3 cups Powdered Sugar, 1/3 cup Orange Juice and 1 teasp. grated Orange Rind. Makes about 5 dozen.

Recipe No. 3

PEANUT BUTTER QUICKIES

*Mix in a minute!
A favorite with youngsters.*

1. Mix in a 1 1/2-quart bowl 2 cups fine Graham Cracker Crumbs, 1 cup Sugar, 3/4 cup PET Evaporated Milk and 3/4 cup Peanut Butter.
2. With 2 teaspoons, drop mixture on greased cookie sheet. If desired, top with FUNSTEN Pecans. Bake in 350 oven (moderate) about 15 minutes, or until cookies are slightly puffed but still soft. Makes about 4 dozen.

Recipe No. 4

BACON RAREBIT SANDWICHES

*Just PET and cheese with seasonings
make this zesty sauce.*

1. Have ready and keep warm 12 slices crisp Bacon, drained (about 1/2 lb.), and 6 slices Toast.
2. Put into a 2-quart saucepan 1 cup PET Evaporated Milk, 3/4 lb. Process American Cheese, cut into small pieces (about 2 1/4 cups), 1 teasp. Dry Mustard and 1 teasp. Worcestershire Sauce.
3. Stir over medium heat until cheese melts. Pour sauce over toast and top with bacon. Serves 6.



Recipe No. 5

PINEAPPLE CHEESE CHIFFON PIE

Creamy . . . cloud-light . . . delicious!

1. Have ready **9-inch Graham Cracker Crust**. Chill. Drain **9-oz. can Crushed Pineapple**, saving syrup. Add water to syrup to make 1 cup. Heat to boiling. Take off heat. Stir in **3-oz. pkg. Lemon Gelatin** until dissolved. Let stand.
2. Put into large bowl of electric mixer (or 3-qt. bowl) **8-oz. pkg. Cream Cheese**, softened, **3/4 cup Sugar** and crushed pineapple. Beat with electric mixer at medium speed until creamy.
3. Beat in gelatin mixture gradually at low speed until well mixed. Chill until mixture is thick, but not firm.
4. Chill **1 cup PET Evaporated Milk** in ice tray until almost frozen at edges.



Put ice-cold milk into cold small bowl of electric mixer (or 1 1/2-quart bowl). Using cold beaters, whip with electric mixer at high speed or with rotary beater until fluffy.

5. Add **2 Tablesp. Lemon Juice** and whip until stiff. Add to chilled gelatin and mix at low speed. Chill about 15 minutes, or until mixture is firm enough to mound. Heap into crust. Chill until firm, 2 to 3 hours.

Recipe No. 6 POT ROAST MEAT LOAF

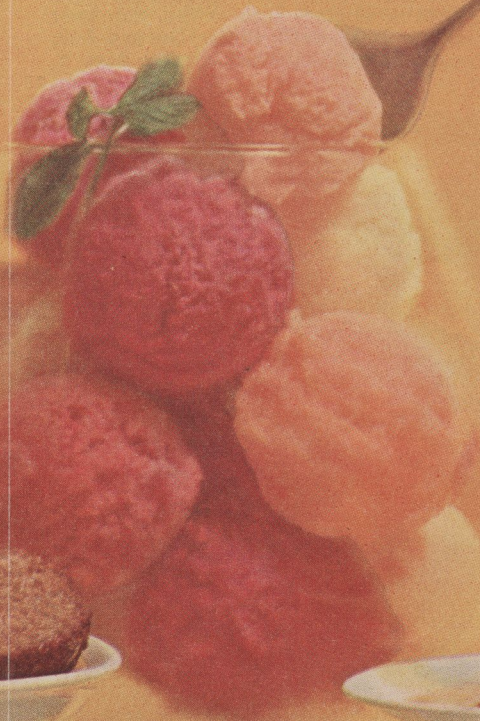
Savory meat-and-vegetable meal.

1. Mix in a 1 1/2-quart bowl **1 lb. ground lean Beef**, **2/3 cup PET Evaporated Milk**, **1/3 cup fine dry Bread Crumbs**, **1/4 cup Catsup** or **Chili Sauce**, **1 teasp. Salt**, **2 teasp. Worcestershire Sauce** and **1/4 teasp. Pepper**. Shape into a loaf in center of a 13 x 9 x 2-inch pan.
2. Peel and slice **1/4 inch thick 3 medium Potatoes** and **3 medium Onions**. Peel and quarter lengthwise **3 medium Carrots**.
3. Mix **2 teasp. Dried Parsley Flakes**, **1 teasp. Salt** and few grains **Pepper**. Place vegetables in layers around meat. Sprinkle each layer with part of salt mixture. Cover tightly with foil.
4. Bake in 375 oven (high moderate) 1 hour, or until vegetables are tender. Uncover and bake 10 minutes more to brown meat. Serves 4.

Recipe No. 7 STRAWBERRY ICE CREAM

Freezes so smooth and rich.

1. Chill **2/3 cup PET Evaporated Milk** in ice tray until almost frozen at edges. Mix and let stand **10-oz. pkg. Frozen Strawberries**, thawed (see note), **1/4 cup Sugar** and few grains **Salt**.
2. Put ice-cold milk into cold small bowl of electric mixer (or 1 1/2-quart bowl). Using cold beaters, whip with electric mixer at high speed or with rotary beater until fluffy.
3. Add **1 Tablesp. Lemon Juice** and whip until stiff. Add strawberry mixture gradually, beating at low speed until well mixed. Pour into a 1-quart ice tray. Freeze without stirring at coldest temperature. Makes 1 quart.



OTHER FRUIT ICE CREAMS—In place of strawberries use 10-oz. pkg. Frozen Raspberries, thawed (see note), or 12-oz. pkg. Frozen Peaches, thawed and mashed (see note), or 9-oz. can Crushed Pineapple (not drained).

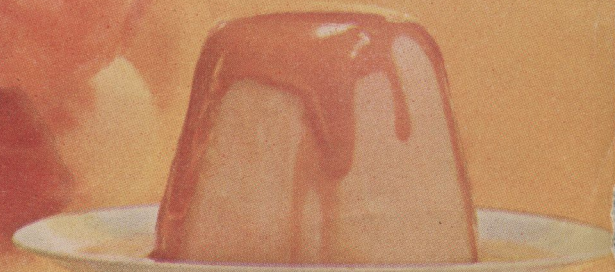
Note: Frozen fruit can be replaced with 1 1/4 cups sliced fresh strawberries, raspberries or peaches. Increase sugar to 1/2 cup. Let fruit mixture stand, to form juice.

Recipe No. 8

CARAMEL CUSTARD CUPS

The sauce bakes with the custard.

1. Divide **4 Tablesp. Brown Sugar** among 4 custard cups. Press sugar lightly on bottom.
2. Mix in a 1-quart bowl **2 Eggs**, slightly beaten, **1 cup PET Evaporated Milk**, **2/3 cup Water**, **1/4 cup Sugar**, **1 teasp. Vanilla** and few grains **Salt**. Pour carefully over brown sugar.
3. Set cups in a shallow pan holding 1 inch of hot water. Bake in 350 oven (moderate) 45 minutes, or until knife inserted near edge of custard comes out clean. Cool, but do not chill. Loosen edges with knife. Unmold.



Recipe No. 9

PORK CHOPS WITH CREAM GRAVY

The magic in the gravy . . .
PET and dried soup mix.

1. Sprinkle 4 lean Pork Chops, 1/2 inch thick, with 1/4 teasp. Pepper or Paprika. Brown chops on both sides in 1 Tablesp. hot Shortening in a 10-inch skillet over medium heat. Drain off all drippings.
2. Pour over chops a mixture of 1 envelope Dried Chicken Noodle Soup Mix, 2/3 cup Water and 1 teasp. Dried Parsley Flakes. Cover and cook over low heat 30 minutes, or until chops are tender.
3. Place chops on warm platter. Stir 2/3 cup PET Evaporated Milk into mixture left in skillet. Stir over low heat until mixture thickens and is steaming. Do not boil. Pour over chops. Serves 4.

Recipe No. 10

TASTY CHICKEN WITH SAUCE

PET blends the zesty sauce.

1. Mix 1 envelope Dried Chicken Rice Soup Mix, 1 teasp. Flour, 1 cup PET Evaporated Milk and 1/3 cup Water. Let stand until needed.
2. Dip 1 cut-up Chicken (2 1/2 to 3 lbs.) in 1/3 cup PET Evaporated Milk. Roll in a mixture of 3/4 cup Flour and 1/4 teasp. Pepper.
3. Brown chicken in 1/2 cup hot Shortening in a 10-inch skillet over medium heat. Cover and cook over low heat 25 to 30 minutes, or until drumstick is tender when pierced with a fork. Uncover last 5 minutes to crisp.
4. Place chicken on warm platter. Drain liquid from skillet. Pour PET Milk mixture into skillet. Stir over low heat until thick. Do not boil. Serve with chicken. Serves 4 to 6.

Recipe No. 11

CLOUD TOP CHERRY PIE

Whipped PET and cream cheese flavor this superb topping.

1. Have ready 9-inch Crumb or baked Pastry Crust. Mix in a 2-quart saucepan 1/2 cup Sugar and 2 Tablesp. Corn Starch. Drain 1-lb. can Red Tart Pie Cherries or 1-lb. 4-oz. can Frozen Cherries, thawed, saving 1 cup juice. If needed, add water to make 1 cup. Stir gradually into sugar mixture.
2. Stir over medium heat until mixture begins to boil. Boil and stir 1 minute more. Take off heat. Stir in cherries and 1 teasp. Lemon Juice. Cool. Spread in crust.
3. Mix until smooth 3-oz. pkg. Cream Cheese, softened, and 2 Tablesp. Lemon Juice. Chill 2/3 cup PET Evap-

orated Milk in ice tray until almost frozen at edges. Put ice-cold milk, 1/4 cup Sugar and 1/2 teasp. Almond Extract into cold small bowl of electric mixer (or 1 1/2-quart bowl).

4. Using cold beaters, whip with electric mixer at high speed or with rotary beater until stiff. Beat in cream cheese mixture at medium speed. Spoon over cherries. Chill 3 hours. If desired, top with toasted, slivered Almonds. Serves 6 to 8.

CLOUD TOP PEACH PIE—Use 1-lb. can sliced Peaches or two 12-oz. pkg. Frozen Peaches, thawed, in place of cherries. Use 1/4 cup sugar in Step 1.



Recipe No. 12

BEST O' BURGERS

Spoon over buns for family treats.

1. Put into a 10-inch skillet 1 lb. ground lean Beef and 1/2 cup finely cut Onion. Stir over medium heat until meat is brown. Drain off drippings.
2. Stir in 1 envelope Dried Beef Noodle Soup Mix, 8-oz. can Tomato Sauce, 1/4 cup cut-up Green Pepper and 2 teasp. Worcestershire Sauce. Cover. Cook over low heat 10 to 15 minutes, or until noodles in soup are tender, stirring now and then.
3. Mix gently 1/2 cup PET Evaporated Milk and 1 Tablesp. Lemon Juice or Vinegar. Let stand to thicken, about 5 minutes. Stir into meat mixture. Heat until steaming. Do not boil. Spoon over bottoms of 6 to 8 toasted Sandwich Buns. Cover with tops.

Recipe No. 11



start cooking
with a
golden spoon

Recipe No. 1

