

**all new!**

100 easy Kitchen-Tested  
recipes...made doubly  
delicious with

**WHITE HOUSE MILK**



CLASS NO.	TITLE <b>All new! 100 easy kitchen-tested recipes...made doubly delicious</b>		L. C. CARD
SPECIAL	AUTHOR <b>with White House Milk</b>		
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## *Appetizing ways to much better eating ... with milk*



Between the covers of this booklet are dozens of menu-sparking ideas...wonderful recipes for mealtime and party foods. Simple to make, they're downright delicious, *and* provide the essential nutritive values of top quality milk.

**WHITE HOUSE MILK** Products offer you the *convenience* of a plentiful supply of pure, wholesome milk as handy as your kitchen cupboard . . . the *variety* of three different forms of processed milk to meet every family need . . . the *economy* of their modest cost at A&P. No finer milk at any price!

## White House Milk Products Cost You Less, Yet You Can't Buy Better at Any Price!

### WHITE HOUSE EVAPORATED MILK

This pure, wholesome milk from tested herds, evaporated to double richness. *Only water has been removed*—all the natural milk protein, minerals and B Vitamins are retained.

**HOMOGENIZED, FORTIFIED WITH EXTRA VITAMIN D.** Because WHITE HOUSE EVAPORATED MILK is homogenized, it is easy to digest by children and adults, mixes evenly with water when reconstituted. Its natural Vitamin D content is increased by the addition of crystalline Vitamin D<sub>3</sub>, so that every reconstituted quart provides the minimum daily requirements

for infants, children and adults.

**RECOMMENDED FOR INFANT FEEDING.** Processed under constant quality and purity controls, WHITE HOUSE EVAPORATED MILK is ideal for infant formulas. Ask your doctor. Guaranteed pure and safe, homogenized for easy digestibility, fortified with extra Vitamin D<sub>3</sub>.

**THE MULTI-PURPOSE MILK.** Wonderful in coffee, tea or chocolate just as it comes from the can . . . in frothy cold milk drinks, too. And it's unsurpassed for cooking and baking, for frozen desserts, wherever milk is specified.



### WHITE HOUSE INSTANT NONFAT DRY MILK

This product is processed from pure, fresh whole milk. *Only the fat and the water have been removed.* All of the essential proteins and minerals of fresh skim milk are retained, resulting in a high-protein milk product ideal for low-fat diets, and for enriching regular diets with additional protein.

**DISSOLVES INSTANTLY.** No fussing, no beating or shaking — WHITE HOUSE INSTANT dissolves the moment it is mixed with water, makes a refreshing fat-free beverage with a pleasing fresh-milk flavor. Perfect for making appetizing, satisfying hot or cold drinks, mixed with other flavorings . . . can be used in cooking and baking, too. Needs no refrigeration until it is reliquefied; then refrigerate like fresh milk.

**LOW IN CALORIES.** WHITE HOUSE INSTANT DRY MILK fortifies *without fat* — with the milk nutrients the body needs to maintain good health.

## WHITE HOUSE IMPROVED NONFAT DRY MILK

This long-time favorite, now better than ever, is *exceptionally economical*. It is essentially the same as WHITE HOUSE INSTANT, providing the same fat-free nutritional elements. It is especially recommended for use in cooking and baking.

**NOTE:** For cooking and baking, the amounts of WHITE HOUSE IMPROVED required differ from those of WHITE HOUSE INSTANT. The dry-milk recipes in this book specify the amount of WHITE HOUSE INSTANT, followed by an asterisk (\*). At the end of each recipe, a footnote indicates the amount of WHITE HOUSE IMPROVED which may be substituted.

**LOW-COST NUTRITION.** WHITE HOUSE IMPROVED NONFAT DRY MILK provides the healthful nourishment of fat-free milk at a cost of just pennies per quart, a money-saving buy for the thrifty homemaker.



*White House gives*

## BASIC WHITE HOUSE DIP

$\frac{1}{3}$ cup White House Evaporated Milk	1 tsp. Worcestershire sauce
1 8-oz. package cream cheese	Other seasoning to taste

Thoroughly blend all ingredients until smooth and creamy. Cover and store in refrigerator until ready to use. Makes about  $1\frac{1}{4}$  cups. Use as a base for the following dips and dunks:

**GREEN TANGY:** To 1 recipe Basic White House Dip, add  $\frac{1}{4}$  cup each finely minced parsley and chives (or scallions),  $\frac{2}{3}$  Tbsp. lemon juice, dash Tabasco. Mix well.

**ANCHOVY:** To 1 recipe Basic White House Dip, add 1 Tbsp. anchovy paste,  $\frac{2}{3}$  Tbsp. lemon juice, dash Tabasco,  $\frac{1}{4}$  cup finely chopped stuffed olives. Mix well.

**CHEESY:** To 1 recipe Basic White House

## DIPS, SPREADS AND BITES

Dip, add 8 oz. crumbled Bleu or Roquefort cheese, 1 finely minced small white onion and 2 Tbsp. lemon juice. Blend and chill.

**BACON:** To 1 recipe Basic White House Dip, add 8 crumbled crisp bacon slices, 1 minced small onion,  $\frac{1}{4}$  cup finely chopped black olives. Mix well.

**CLAM:** To 1 recipe Basic White House Dip, add 1 can ( $7\frac{1}{2}$ -oz.) drained minced clams, 1 Tbsp. grated onion, dash Tabasco,  $\frac{1}{4}$  cup thick sour cream. Blend and chill.

To make dips thinner to taste, blend in lemon juice, additional evaporated milk, thick sour cream or mayonnaise until dip reaches desired consistency.

*These make good dippers:* Corn chips, little crisp crackers, pickle, celery and pretzel sticks, French fries, potato chips, party-rye slices, pumpernickel fingers, pineapple or avocado chunks, Melba toast, etc.

*you best flavor... best quality... best value*

### SALMON SPREAD

- |                                     |  |
|-------------------------------------|--|
| 2 hard-cooked eggs,<br>chopped      | 1/4 cup White House<br>Instant Nonfat Dry<br>Milk* |
| 1 can salmon, drained<br>and flaked | 1 tsp. prepared mustard                            |
| 1/4 cup sweet pickle<br>relish      | 1/4 cup mayonnaise or<br>salad dressing            |
|                                     | Salt and pepper to taste                           |

Combine all ingredients and mix well. Spread on whole wheat or rye bread. Makes enough to fill 3 sandwiches.

\*Or use 3 Tbsp. White House Improved Nonfat Dry Milk.

### TUNA-EGG SPREAD

- |   |  |
|---|--|
| 1 7-oz. can tuna,<br>drained and flaked | 1/4 cup White House<br>Instant Nonfat Dry<br>Milk* |
| 2 hard-cooked eggs,<br>chopped          | 1/3 cup mayonnaise                                 |
| 1 Tbsp. chopped green<br>pepper         | Salt and pepper to taste                           |
| 1 Tbsp. lemon juice                     | 1/3 cup chopped nuts<br>(optional)                 |



*Put more milk in your diet by*

Combine all ingredients (except nuts) and mix well. Stir in nuts just before spreading on bread. Makes enough for 2 generous sandwiches.

\*Or use 3 Tbsp. White House Improved Nonfat Dry Milk.

### SWISS CHEESE-MEAT SANDWICH FILLING

- |  |  |
|--|--|
| 1/4 lb. Swiss cheese,<br>grated                        | 1 tsp. prepared mustard                |
| 1 cup chopped cooked<br>beef or other leftover<br>meat | 1/4 cup White House<br>Evaporated Milk |
|  | Seasonings to taste                    |

Combine all ingredients and mix well. Seasonings added to taste can be minced onion and green pepper; chopped olives; salt and pepper; pinch oregano or basil; minced parsley; etc. Makes enough filling for 2-3 sandwiches. Good on rye as well as white.

### 3-In-1 CHEESE MIX

- |   |                             |
|---|-----------------------------|
| 1 8-oz. package cream<br>cheese         | Instant Nonfat Dry<br>Milk* |
| 1 cup crumbled Bleu<br>cheese           | Dash onion juice            |
| 2 cups shredded sharp<br>Cheddar cheese | Salt and pepper to<br>taste |
| 1/2 cup White House                     | 3-4 Tbsp. water             |
|   | Minced parsley              |

Cream cheeses and White House Instant Nonfat Dry Milk together; season if desired, add additional seasoning to taste. Slowly beat in water, a spoonful at a time; mixture should be fluffy, but not soft. Wet a small bowl, shake almost dry and sprinkle generously with minced parsley; pack cheese mixture into bowl and chill several hours. Turn out and serve with assorted crackers for scooping or spreading.

\*Or use 1/3 cup White House Improved Nonfat Dry Milk.

## DIPS, SPREADS AND BITES

### SAVORY STUFFED CELERY

- |  |   |
|--|---|
| 1/3 cup White House<br>Instant Nonfat Dry<br>Milk* | 1 8-oz. pkg. cream<br>cheese, softened          |
| 1 Tbsp. lemon juice                                | Salt and pepper to taste                        |
| 1 Tbsp. minced onion                               | Dash Tabasco                                    |
| 1/4 cup crumbled Bleu<br>cheese                    | 3 Tbsp. milk, water or<br>liquid (more or less) |
|  | Celery stalks                                   |

Combine and thoroughly mix all ingredients (except celery), blending in liquid to make mixture spreadable but not too soft. Fill cleaned celery stalks and cut into 2-in. segments; chill. Sprinkle with paprika or minced parsley to serve.

\*Or use scant 1/4 cup White House Improved Nonfat Dry Milk.

*cooking and baking with White House*

### ASSORTED CHEESY BITES

- |                                   |   |
|-----------------------------------|---|
| 1 8-oz. package cream cheese      | 1 cup finely chopped walnuts, pecans or peanuts |
| ¼ cup White House Evaporated Milk | 1 tsp. Worcestershire sauce                     |

Combine ingredients and blend well. Chill. Shape spoonfuls of mixture into little logs or balls. Roll in coating, then chill until ready to serve. Roll logs or balls in minced parsley; paprika; finely chopped, hard-cooked egg; chopped coconut; minced chives; or crushed potato chips. Makes about 3 dozen balls or logs.

### CORNED BEEF-SLAW SALAD FILLING

- |                                  |                                   |
|----------------------------------|-----------------------------------|
| 1 cup shredded carrot            | ¼ cup White House Evaporated Milk |
| 1 cup shredded cabbage           | Salt and pepper to taste          |
| 1 tsp. minced onion              | Other seasonings to taste         |
| 1 12-oz. can corned beef, cut up | French dressing                   |

In a chopping bowl combine carrot, cabbage, onion and beef; chop until fine and well blended, adding White House Evaporated Milk gradually. Season to taste. If necessary, moisten with French dressing to spread easily. Makes enough filling for 3 sandwiches.

### ONION PARTY DIP

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| 1 cup White House Evaporated Milk | 1 8-oz. package cream cheese         |
| 3 Tbsp. lemon juice               | 1 Tbsp. minced chives                |
| Dash Tabasco                      | 1 envelope dehydrated onion soup mix |

Blend White House Evaporated Milk, lemon juice and Tabasco until thickened and very smooth. Mash cream cheese, add chives and thickened milk mixture; beat until blended. Add onion soup and mix well. Chill for 1 hour. Makes about 2½ cups.

## DIPS, SPREADS AND BITES

### DEVILED HAM DUNK

- |                                      |                                   |
|--------------------------------------|-----------------------------------|
| 1 family-size can deviled ham        | ½ cup White House Evaporated Milk |
| ¼ cup mayonnaise or thick sour cream | 1 Tbsp. minced scallions          |
| 1 8-oz. package cream cheese         | 1 Tbsp. chopped dill pickle       |

Mix ingredients. Chill until ready to use. Makes about 2 cups. Good with corn chips, toasted rye bread chunks, crisp crackers.





*So good... so good for you...*

### VELVET EGG NOG

2 eggs	$\frac{1}{8}$ tsp. salt
2-3 Tbsp. sugar	$1\frac{1}{2}$ cups ice-cold water
$\frac{3}{4}$ cup White House Instant Nonfat Dry Milk*	$1\frac{1}{2}$ tsp. vanilla

Beat eggs until very thick and frothy. Beat in sugar and salt. Add White House Instant Nonfat Dry Milk, water and vanilla. Continue beating until smooth and creamy. Makes 2 servings.

\*Or use  $\frac{1}{2}$  cup White House Improved Nonfat Dry Milk

**SPICY EGG NOG:** Add and beat with other ingredients  $\frac{1}{4}$  tsp. ginger, dash cinnamon, dash nutmeg.

**ORANGE NOG:** Add and beat in with other ingredients, the juice of 1 orange and 1 Tbsp. grated orange rind.

### DRINKS...HOT 'N' COLD

**COFFEE NOG:** Add and beat in with other ingredients 1-2 Tbsp. instant coffee.

**RUM NOG (Non-alcoholic):** Add to other ingredients 2 tsp. rum extract.

**HOLIDAY CHEER NOG:** Prepare 5 times the basic recipe, omitting vanilla. Add  $1\frac{1}{2}$  cups whiskey, rum, or brandy according to taste. Chill. Just before serving stir in  $\frac{1}{2}$  cup heavy cream whipped until thick but not stiff. Serve at once. Makes about 16-18 punch cup servings.

**CHOCOLATE NOG:** Add 2-3 Tbsp. chocolate syrup to basic recipe. Or omit sugar and vanilla and add 3 Tbsp. A&P Instant Chocolate Drink.

*never be without White House...*

### SUNDAE-STYLE ICED COFFEE

4 Tbsp. Instant Coffee	1 pint chocolate ice cream
¼ cup sugar	Sweetened whipped cream or whipped topping
1 cup White House Instant Nonfat Dry Milk*	Cinnamon
2 cups water	

Combine instant coffee, sugar, White House Instant Nonfat Dry Milk and water; mix smooth. Beat in ice cream with a rotary or electric beater. Partially fill tall glasses with shaved or chopped ice; add beverage and top with whipped cream or topping and sprinkle with cinnamon. Makes 3-4 servings, depending on size glass.

\*Or use ¾ cups White House Improved Nonfat Dry Milk.



### WINTER FRUIT PUNCH

1 tall can White House Evaporated Milk (1 ⅓ cups)	Dash salt
2 cups water	1 cup strained baby fruit (2 jars)
2-3 Tbsp. sugar	¼ tsp. vanilla
	Tiny marshmallows

In a saucepan, combine White House Evaporated Milk, water, sugar, salt and strained fruit; mix well. Heat to a simmer; stir in vanilla. Serve in mugs with a few tiny marshmallows scattered on top. Makes about 4 servings.

**BANANA PUNCH:** Prepare as above, substituting 2 large ripe mashed bananas for strained fruit.

**HONEY FRUIT:** Prepare as above, reducing sugar to 1 Tbsp., and adding 2 Tbsp. honey. Omit vanilla.

### GOOD MILK SHAKE

3-4 Tbsp. sugar	Dash salt
1 ¼ cups White House Instant Nonfat Dry Milk*	2 cups ice-cold water
	¼ tsp. vanilla

Combine all ingredients and blend or shake until frothy and smooth. Serve cold. Makes 2 servings.

\*Or use 1 cup White House Improved Nonfat Dry Milk

**MOCHA FROSTED:** Prepare shake as above, add 2 Tbsp. instant coffee, 2 scoops coffee ice cream.

**BANANA SHAKE:** Prepare shake as above, adding 1 large ripe mashed banana. Serve with a spoonful whipped cream and a dash of nutmeg.

**GOLDEN ORANGE SHAKE:** Prepare shake as above, omit vanilla. Add 4-5 Tbsp. orange juice concentrate or undiluted frozen orange juice, ¼ tsp. almond flavoring.

### DRINKS...HOT 'N' COLD

**SPECIAL CHOCOLATE SHAKE:** Prepare shake as above. Add 4 Tbsp. chocolate syrup, 1 egg, ¼ cup ice-cold water in addition to above. Blend until smooth.

**FROSTY MILK SHAKE:** Prepare shake as above. Add 2 scoops ice cream.

### ORANGE COOLER

3 cups orange juice	½ cup White House Instant Nonfat Dry Milk*
½ cup water	
2 eggs	
2-3 Tbsp. sugar	

Combine all ingredients and beat well until smooth and creamy; chill. Beat again before serving. Makes 4 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

*You never outgrow your need*

*for milk... have some every day*

### RICH HOT COCOA

2 Tbsp. cocoa  
2 Tbsp. sugar  
Dash salt  
1 1/4 cups water

1 tall can White House  
Evaporated Milk  
(1 2/3 cups)

In a saucepan mix cocoa, sugar, salt and 1/4 cup water; mix smooth and simmer few minutes. Stir in remaining water and White House Evaporated Milk, heat. Serve beverage piping hot. Add extra sugar to taste, if desired. Makes 2-3 servings.

**HOT MINTED COCOA:** Prepare hot cocoa as above. Stir in 4-5 after-dinner mints while mixture is simmering.

**BRAZILIAN COCOA:** Prepare hot cocoa as above. Stir in 1/2 tsp. (or more to taste) instant coffee while mixture simmers. Serve hot with sweetened whipped cream and a dash of cinnamon. Or chill and serve cold with a small ball chocolate ice cream and sweetened whipped cream.

**ICED COCOA COOLER:** Prepare hot cocoa as above, doubling recipe. Add additional sweetening to taste. Chill and pour over chopped ice. Top with Whipped Topping.

### HOT TOMATO JUICE APPETIZER

1 cup tomato juice  
2 cups water  
Dash onion juice  
1 Tbsp. lemon juice  
Salt to taste

1/2 cup White House  
Instant Nonfat Dry  
Milk\*  
Dash Tabasco

In a saucepan, combine all ingredients and mix until smooth. Simmer and stir until just hot and serve at once. Avoid overcooking. Makes 4 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

## DRINKS...HOT 'N' COLD

### SUMMER FRUIT COOLER

1 can (6 oz.) frozen  
fruit juice concentrate  
2 cups ice-cold water  
1 heaping cup chopped  
ice

1/2 cup White House  
Instant Nonfat Dry  
Milk\*

Combine and shake vigorously; or beat at high speed on electric mixer. Serve at once. Makes 3-4 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

### PEANUT BUTTER MILK

1/2 cup White House  
Instant Nonfat Dry  
Milk\*  
1 Tbsp. sugar

2 cups water  
2-3 Tbsp. smooth and  
creamy peanut butter  
1/4 tsp. vanilla

Combine all ingredients and beat smooth. Makes 2 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

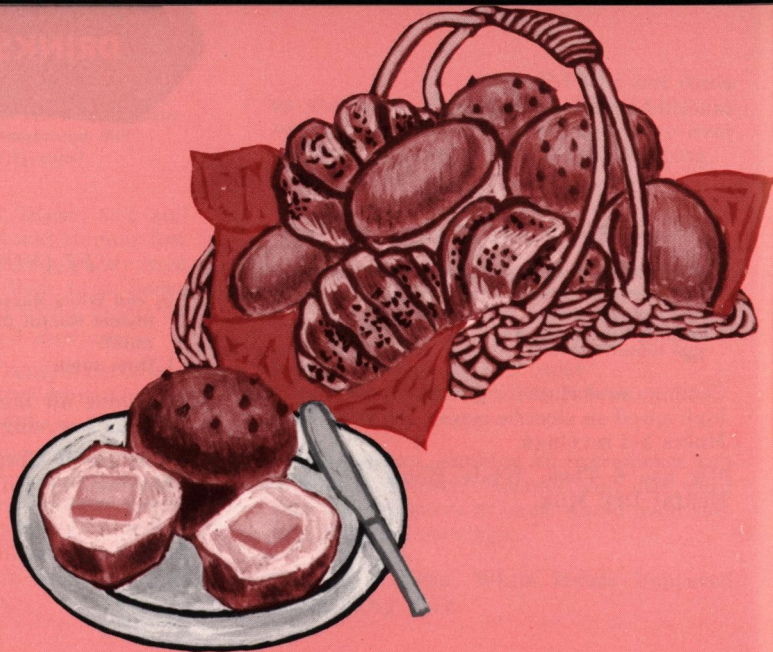


*You can't buy better quality*

*than you get in thrifty White House*



*Make meals Extra Delicious...*



### MUFFINS

2 cups sifted flour	½ cup White House
3 tsp. baking powder	Evaporated Milk
3 Tbsp. sugar	½ cup water
½ tsp. salt	¼ cup melted
1 egg	shortening

Set oven at 400°, or hot. Mix dry ingredients and sift into a large bowl. Beat egg and White House Evaporated Milk, water and melted shortening; mix well. Add liquid ingredients all at once to dry ingredients; stir quickly until mixed but still lumpy; do not beat. Fill greased muffin cups  $\frac{2}{3}$  full; if batter does not fill all cups, fill empty ones with water to prevent burning. Bake 25 minutes, or until muffins test done. Makes about 18 2-inch muffins.

**NUT MUFFINS:** Add 1 cup chopped nuts to sifted dry ingredients.

### EASY, QUICK BREADS

**SURPRISE MUFFINS:** Before baking, drop a generous teaspoon orange marmalade or favorite fruit preserve into each muffin.

**ORANGE MUFFINS:** Increase sugar by 2 Tbsp. Reduce water to  $\frac{1}{4}$  cup and add  $\frac{1}{4}$  cup orange juice, 2 Tbsp. grated orange rind. Bake as directed.

**RAISIN MUFFINS:** Add 1 cup dark or light seedless raisins to sifted dry ingredients.

**HOLIDAY MUFFINS:** Add  $\frac{1}{2}$  cup chopped seedless raisins,  $\frac{1}{2}$  cup chopped nuts to sifted dry ingredients. Top each unbaked muffin with a spoonful of canned whole-cranberry sauce or drained, crushed pineapple. Bake as directed.

*Extra Nutritious...with White House*

## BISCUITS

2 cups sifted flour  
2 1/2 tsp. baking powder  
1 tsp. salt  
1/4 cup shortening

1/2 cup White House  
Evaporated Milk  
1/4 cup water

Set oven at 450°, or very hot. Mix dry ingredients and sift into a large bowl. Cut shortening into dry ingredients until mixture resembles corn meal. Combine White House Evaporated Milk and water; stir into dry ingredients until moistened. Turn out on lightly floured board and shape into a rounded ball; knead lightly about 10 times. Roll or pat dough to about 1/2 in. thickness. Cut with floured biscuit cutter and place on ungreased baking sheet. Bake 10-12 minutes, or until a golden brown. Makes about 1 1/2 dozen biscuits.

**CHEESE BISCUITS:** Add 1/2 cup grated sharp cheese to sifted dry ingredients. Brush biscuits with melted butter or margarine before taking from oven.



*Enjoy more milk benefits...*

**ORANGE BISCUITS:** Add grated rind of 1 large orange to sifted dry ingredients. Brush tops of biscuits with 1/4 cup orange juice mixed with 2 Tbsp. sugar about 4 minutes before taking from oven.

**SEEDY BISCUITS:** Add 1 tsp. caraway seed, 1/4 tsp. celery seed to sifted dry ingredients. Sprinkle tops of unbaked biscuits with few poppy seeds.

**HERB BISCUITS:** Add 1/2 tsp. caraway seed, 1/4 tsp. powdered sage, and 1/4 tsp. nutmeg to sifted dry ingredients.

**SAVORY BISCUITS:** Add 2 Tbsp. minced chives, 1 Tbsp. minced parsley, 2 Tbsp. grated Parmesan cheese to sifted dry ingredients. Brush top with extra evaporated milk before baking.

**PARSLEY DROP BISCUITS:** Increase water in recipe to 1/2 cup; stir 3 Tbsp. minced parsley into sifted dry ingredients. Mixture will be soft enough to drop from spoon onto ungreased baking sheet.

## EASY, QUICK BREADS

### "LIGHT-AS-A-FEATHER" YEAST ROLLS

1/4 cup shortening	1 cup boiling water
1 1/2 tsp. salt	1 package dry granular yeast
1/4 cup sugar	1/4 cup warm water
1/4 cup White House Instant Nonfat Dry Milk*	2 eggs
	3 1/2 cups sifted flour (about)

Set oven at 375°, moderately hot. In a bowl combine shortening, salt, sugar, White House Instant Nonfat Dry Milk; add boiling water and stir until shortening melts. Cool. Dissolve yeast in warm water according to package directions; stir into cooled first mixture. Stir in eggs beaten to a froth. Stir in about 1 cup flour and blend thoroughly. Add remaining flour and beat vigorously until batter is smooth. Cover with

a damp cloth and let rise in a warm place until doubled in bulk, about 1 hour. Cut dough down and mix or beat again until very smooth. Fill greased muffin pans a little under 3/4 full. Let rise until doubled in bulk, about 50 minutes. Bake 20-25 minutes, or until done. Makes about 1 1/2 dozen medium-size rolls.

\*Or use 3 level Tbsp. White House Improved Nonfat Dry Milk.

**CHEESE ROLLS:** Add 1 cup grated sharp cheese to batter before filling into muffin cups for second rising.

*use thrifty White House regularly*

## DELICIOUS TEA SCONES

2 1/3 cups sifted cake flour  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
1 Tbsp. sugar

6 Tbsp. soft shortening  
5 Tbsp. White House Evaporated Milk  
2 eggs

Set oven at 450°, or very hot. Mix dry ingredients and sift into large bowl. Cut shortening in until mixture looks like corn meal. Combine and add White House Evaporated Milk and beaten eggs. Turn dough onto lightly floured board and pat or roll about 1/2 in. thick. Cut into squares, then into triangles. Arrange on greased baking sheet and bake 12 to 15 minutes, or until done. Serve hot. Makes about one dozen.

**BERRY SCONES:** Add 1 cup thoroughly drained fresh blueberries, or cup-up strawberries, with liquid.

**JAM SCONES:** Add 2 Tbsp. flour to dry ingredients. Turn mixture out onto well-floured board. Roll about 1/4 in. thick; cut

in 2 1/2 in. squares. Place a tsp. of thick jam or fruit preserve in center of each square; fold opposite corners to center, moisten and pinch together.

**TOASTED SCONES:** Split day-old scones and brush generously with melted butter or margarine; toast under broiler to a golden brown. Sprinkle with sugar and serve hot.

## APPLE COFFEE CAKE

2 cups packaged biscuit mix  
2-3 Tbsp. sugar  
1 egg  
1/2 cup White House Evaporated Milk  
1/4 cup water

2 tart apples, pared and sliced  
1 tsp. cinnamon  
1/4 cup sugar  
2 Tbsp. flour (or biscuit mix)  
3 Tbsp. soft shortening

Set oven at 400°, or hot. In a bowl combine biscuit mix, sugar, egg, White House Evaporated Milk and water; mix until thoroughly blended. Turn into 8-in. greased square pan. Top with rows of sliced apple. Combine remaining ingredients until crumbly, sprinkle over apples. Bake 25-30 minutes or until done. Makes 4-6 servings.

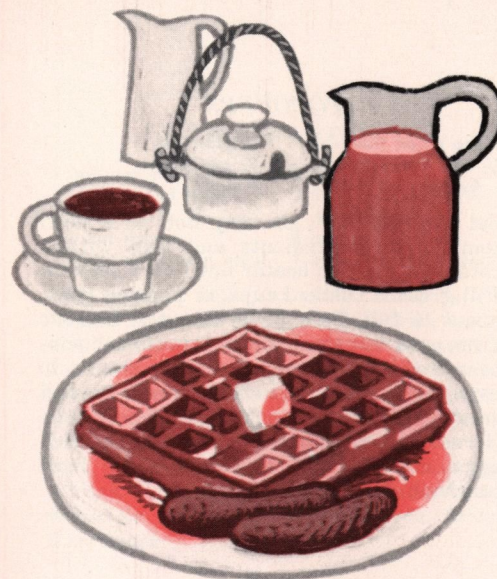
## BREAKFAST, BRUNCH AND "QUICKFIX" LUNCH

### WAFFLES

2 cups sifted flour  
3 tsp. baking powder  
1/2 tsp. salt  
3 eggs, separated  
1/4 cup melted butter

or margarine  
1 small can White House Evaporated Milk (2/3 cup)  
1/3 cup water

Heat waffle iron according to manufacturer's directions. Sift dry ingredients into a bowl; mix in well-beaten egg yolks, melted butter or margarine, White House Evaporated Milk and water. Fold in stiffly, beaten egg whites. Spoon into waffle iron and bake to a golden brown. Serve hot with butter and syrup. Try them with creamed crab or tuna; cheese sauce and bacon; with curried dishes (omit rice). Or for dessert, add crushed berries and whipped cream; vanilla ice cream and chocolate sauce; stewed fruit and pour cream, etc.



## FRENCH TOAST

2 eggs, beaten  
 1/4 tsp. salt  
 1 cup White House  
 Evaporated Milk  
 6 slices day-old bread  
 Shortening

Beat eggs until frothy; add salt and White House Evaporated Milk and mix well. Dip bread, one slice at a time, into egg mixture. Let the bread become moistened, but do not let it become puffy with too much liquid or it will be too soft to handle. Have ready a hot frying pan with enough melted shortening to just cover bottom. Use a wide spatula to slide bread into hot shortening. Fry over medium heat; turn and brown on second side. Prepare remaining slices in same way. Serve hot with sugar and cinnamon, or with syrup, jelly or marmalade. Makes 3 servings.

## POPOVERS

1 cup sifted flour  
 1/2 cup White House  
 Evaporated Milk  
 1/2 tsp. salt  
 1/2 cup water  
 2 eggs

Set oven at 425°, or very hot. In a bowl combine all ingredients and beat with a rotary or electric beater until very smooth. Fill greased custard cups, or popover cups, about 1/2 full. Bake 35-40 minutes. Remove from oven, cut small slit in side of each popover to allow escape of steam; return to oven for 10 minutes. Remove from cups and serve hot with butter. Makes 6-8 popovers. Serve as a hot bread with creamy scrambled eggs, chipped beef in sauce, other light luncheon dishes.

## SPOON BREAD

1 tall can White House  
 Evaporated Milk  
 (1 2/3 cups)  
 2/3 cup water  
 1 cup yellow corn meal  
 1 tsp. salt  
 2 Tbsp. melted butter  
 or margarine  
 3 eggs, separated  
 1 Tbsp. baking powder

Set oven at 325°, or slow. Heat 2/3 cup White House Evaporated Milk with water. Stir in corn meal and salt; cook over low heat until mixture has a mushlike consistency. Remove from heat, add melted butter and remaining evaporated milk. Stir in beaten egg yolks and baking powder and mix thoroughly. Fold in stiffly beaten egg whites. Pour mixture into a greased 2-qt. casserole and bake 50-55 minutes. Makes 6 servings.

## BREAKFAST, BRUNCH AND "QUICKFIX" LUNCH

**FARMER'S SPOON BREAD:** Add 1/2 cup crumbled crisp cooked bacon and 1 Tbsp. sautéed minced onion to batter with yolks and baking powder.

**ISLAND SPOON BREAD:** Cook, drain and dice 6 small sausages; sauté 3 slices canned pineapple in fat from sausage, drain and quarter. Arrange quartered pineapple slices and diced sausage on bottom greased casserole; add batter.

**CORN SPOON BREAD:** Prepare batter as above; stir in 1 cup drained, canned, whole kernel corn. Serve with thin slices frizzled ham or Canadian bacon.



*Depend on White House ...*

*wherever your recipe calls for milk*

### SCRAMBLED EGGS

2 Tbsp. cold water  
6 eggs  
½ tsp. salt  
⅛ tsp. pepper

1 small can White House  
Evaporated Milk  
(⅔ cup)  
2-3 Tbsp. butter

Thoroughly beat water, eggs and seasonings until well mixed and frothy. Add White House Evaporated Milk and mix well. Melt butter in a heavy frying pan over low heat. The butter should be hot but not browned. Pour in egg mixture. As eggs begin to cook on bottom and sides, gently lift set portions with a spoon and fold over. Continue to lift and fold mixture as it cooks until evenly set throughout. Egg mixture should be soft when removed from pan. Serve immediately. Makes 3-4 servings.

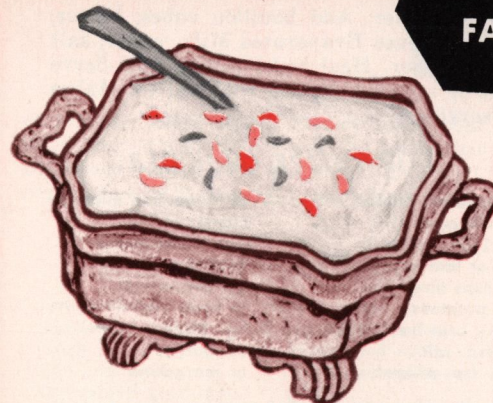
**ANCHOVY EGGS:** Prepare scrambled eggs as above, serve on hot buttered toast spread with a thin layer of anchovy paste.

**CAPE COD SCRAMBLE:** Prepare scrambled eggs as above, spoon onto generous mounds of hot baked beans in tomato sauce.

**CHEESE SCRAMBLE:** Prepare scrambled eggs as above. As egg mixture is poured into pan, spread about ¾ cup grated sharp cheese over top. Lift and fold as directed until done to taste.

**"AFTER-THEATER" EGGS:** Prepare scrambled eggs as above; add and stir in ¼ cup finely chopped onion, ½ cup crumbled crisp cooked bacon, dash Tabasco. Serve with chili sauce.

**"PIZZA" EGGS:** Prepare scrambled eggs as above; add a generous pinch basil or Italian seasoning. Spread toasted English muffins or scones with butter, then with tomato catsup; heap with eggs and sprinkle with grated Parmesan cheese and parsley.



### QUICK CREAM SOUPS

1 tall can White House  
Evaporated Milk  
(1 ½ cups)  
2 Tbsp. water

1 10½-oz. can favorite  
condensed soup  
Pepper and other  
seasonings to taste

In a saucepan, combine ingredients; stir over low heat until blended, smooth and hot. Makes 3 servings.

## FAVORITE SOUPS AND CHOWDERS

### GOOD SPLIT PEA SOUP

1 Tbsp. butter  
1 large onion, sliced  
1 small ham shank end  
1 ½ cups quick-cooking  
dried split peas  
½ cup finely chopped  
celery

2 tsp. salt, or to taste  
½ tsp. pepper  
6 cups water  
1 ½ cups hot White  
House Evaporated  
Milk  
Dash nutmeg

In a large kettle, melt butter and sauté onion; add ham shank, peas, celery, salt, pepper and water. Cover and simmer for about 1 hour, or until peas mash easily with the back of a spoon. Take out ham shank and cut off meat in slivers; return meat to soup. Stir in hot White House Evaporated Milk and nutmeg. For a thinner soup, stir in additional hot White House Milk and/or hot water. Makes 6 generous servings.



*Put more milk in your diet by*

*cooking and baking with White House*

## DOUBLE CREAM OF CHICKEN SOUP

- |                       |                        |
|-----------------------|------------------------|
| 1 small onion, minced | 1 1/2 cups White House |
| 1 Tbsp. butter        | Evaporated Milk        |
| 1 can condensed       | 2 Tbsp. minced parsley |
| undiluted cream of    | 1/4 tsp. minced lemon  |
| chicken soup          | rind                   |
| 1 cup water           |                        |

Sauté onion in hot butter; stir in soup, water, and White House Evaporated Milk. Stir over low heat until smooth and creamy. Add parsley and lemon rind and serve at once. Makes 4-6 servings.

## VICHYSOISE

- |                          |                        |
|--------------------------|------------------------|
| 1 cup minced onion       | 1 tall can White House |
| 2 1/2 cups peeled,       | Evaporated Milk        |
| sliced potatoes          | (1 2/3 cups)           |
| 2 cups boiling water     | 1/4 cup water          |
| 3 chicken bouillon cubes | 1 tsp. salt            |
| 3 Tbsp. butter           | 1/8 tsp. pepper        |
|                          | 1 Tbsp. chopped chives |

Cook onion and potatoes in boiling water, covered, until tender. Press through fine sieve with remaining liquid into top of

double boiler. Add bouillon cubes, butter, White House Evaporated Milk, water, salt and pepper. Heat until piping hot. Serve hot or icy cold, topped with chives. Makes 6 servings.

## DOWN CAPE CHOWDER

- |                      |                         |
|----------------------|-------------------------|
| 2 medium onions,     | 1 10 1/2-oz. can minced |
| chopped              | clams                   |
| 2 Tbsp. butter       | 2 cups White House      |
| or margarine         | Evaporated Milk         |
| 2 cups diced raw     | Other seasonings        |
| potatoes             | to taste                |
| 1 1/2 cups hot water | 1 tsp. flour            |
| 1 tsp. salt          | 1 tsp. butter           |
| 1/8 tsp. pepper      | or margarine            |

Cook onions in hot fat until tender, but do not brown. Add potatoes, hot water, salt and pepper; cover and simmer until potatoes are tender, about 10 minutes. Drain clams, reserving liquid; stir minced clams and White House Evaporated Milk into hot mixture. Season to taste. Keep hot over very low heat. In a small saucepan, stir together remaining butter and flour; mix

## FAVORITE SOUPS AND CHOWDERS

in reserved clam liquid. Stir over low heat until mixture smooths and thickens. Stir thickened liquid into chowder; mix well, serve at once. Makes 4-6 generous servings.

## CREAM SOUP MONGOLE

- |                     |                           |
|---------------------|---------------------------|
| 1 can undiluted     | 3/4 cup water             |
| condensed tomato    | 1 cup White House         |
| soup                | Evaporated Milk           |
| 1 can undiluted     | 1 tsp. Worcestershire     |
| condensed green pea | sauce                     |
| soup                | 1/4 cup sherry (optional) |

In a saucepan, combine soups and water; stir until smooth. Heat slowly for few minutes. Gradually stir in White House Evaporated Milk; add Worcestershire sauce. Continue to heat until mixture is very hot; remove from heat and slowly add sherry, if used. Makes 4-5 servings.

## ONION BISQUE

- |                          |                         |
|--------------------------|-------------------------|
| 3 cups thinly sliced     | Dash nutmeg             |
| sweet onions             | 2 tall cans White House |
| 6 Tbsp. butter           | Evaporated Milk         |
| or margarine             | (3 1/3 cups)            |
| 6 Tbsp. flour            | 2 1/2-3 cups water      |
| 1/4 tsp. pepper          | Bay leaf                |
| 2 tsp. salt, or to taste |                         |

Cook onions in hot fat until golden and tender; sprinkle with flour, pepper, salt and nutmeg and stir thoroughly. Gradually add White House Evaporated Milk and about 2 cups water; add bay leaf, stir over low heat until soup begins to thicken; stir in additional water, a few Tbsps. at a time, until soup reaches desired consistency. Remove bay leaf and serve. Makes 4-6 servings.

... high in protein... low in cost



White House Milk Products

### CREAM OF CORN AND VEGETABLE SOUP

- |                         |                          |
|-------------------------|--------------------------|
| 1/4 cup minced onion    | 1 cup finely chopped     |
| 3 Tbsp. butter or       | cooked vegetables        |
| margarine               | (left-overs)             |
| 4 Tbsp. flour           | 1 #2 can cream-style     |
| 2 tall cans White House | corn                     |
| Evaporated Milk         | 2 tsp. salt, or to taste |
| (3 1/3 cups)            | 1/8 tsp. pepper          |
| 1 cup water             | Dash paprika             |

Sauté onion in hot fat; stir in flour. Gradually add White House Evaporated Milk and water; stir over low heat until mixture begins to smooth and thicken. Add chopped vegetables, cream-style corn and seasonings. Mix well, heat and serve.



*So good... so good for you...*



## SAUCES... BASIC TO ELEGANT

### MUSHROOM SAUCE

- |                         |                      |
|-------------------------|----------------------|
| 1/4 lb. fresh mushrooms | 1 small white onion, |
| 1 cup water             | minced               |
| 1/2 tsp. salt           | 2 Tbsp. flour        |
| 2 Tbsp. butter or       | 3/4 cup White House  |
| margarine               | Evaporated Milk      |
|                         | 1/8 tsp. pepper      |

Rinse mushrooms; remove and chop stems. In a saucepan cook chopped stems, water and salt for about 20 minutes; strain, reserving liquid. Slice mushroom caps and sauté in butter or margarine with minced onion. Stir in flour; add White House Evaporated Milk and pepper. Stir over low heat until sauce begins to thicken. Gradually stir in reserved mushroom liquid. Continue cooking until smooth and thickened. Makes approximately 1 1/4 cups.

### BÉCHAMEL SAUCE

- |                        |                     |
|------------------------|---------------------|
| 3 Tbsp. butter         | 3/4 cup White House |
| 3 Tbsp. flour          | Evaporated Milk     |
| 1/2 tsp. salt          | Dash paprika        |
| 1/2 cup chicken broth* |                     |

In a saucepan, melt butter; stir in flour and salt. Cook a minute or two until mixture is frothy. Gradually add chicken broth and White House Evaporated Milk. Stir over low heat until mixture smooths and thickens. Season to taste with paprika. Makes approximately 1 1/4 cups sauce. Good with fried chicken, croquettes, many ham dishes.

\*If using seasoned or canned chicken broth reduce salt to taste.

*never be without White House...*

## BASIC CREAM SAUCE

	Thin	Medium	Thick
Butter or margarine	1 Tbsp.	2 Tbsp.	3 Tbsp.
Flour	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	¼ tsp.	¼ tsp.	¼ tsp.
Pepper	⅛ tsp.	⅛ tsp.	⅛ tsp.
White House Evaporated Milk	½ cup	½ cup	½ cup
Water	½ cup	½ cup	½ cup
Yield	1 cup	1 ½ cup	1 ¼ cup

In a saucepan, melt butter over low heat. Blend in flour, salt and pepper. Gradually add White House Evaporated Milk and water, stirring until thickened and smooth, about 10 minutes.

**HORSE-RADISH SAUCE:** To 1 recipe for medium basic cream sauce add ½ tsp. prepared mustard, ¼ to ½ cup drained bottled horseradish according to taste, dash cayenne pepper, more salt and pepper if needed. Mix well and heat gently. Good with boiled tongue, ham or boiled beef.



*You never outgrow your need*

**MUSTARD SAUCE:** To 1 recipe for thin basic cream sauce add 1 Tbsp. prepared mustard, ¼ tsp. paprika, 1 beaten egg yolk. Mix well; add more pepper if necessary. Heat gently and serve with vegetables, fish, etc.

**CURRY SAUCE:** To 1 recipe for medium basic cream sauce add 2 tsp. curry powder, pinch ground ginger and 1 chopped onion sautéed in 1 Tbsp. butter. Mix well and serve hot. Good with vegetables, fish, rice and other dishes.

**EGG SAUCE:** To 1 recipe for medium basic cream sauce add 2 chopped hard-cooked eggs and 2 tsp. minced parsley. Heat. Good with fish, croquettes, etc.

**SHRIMP SAUCE:** To 1 recipe for thin basic cream sauce add ½ cup chopped cooked or canned shrimp; season to taste with pepper and dash onion juice. Good with fish.

## SAUCES... BASIC TO ELEGANT

### RICH WHITE SAUCE

	Thin	Medium	Thick
Butter or margarine	1 Tbsp.	2 Tbsp.	4 Tbsp.
Flour	1 Tbsp.	2 Tbsp.	4 Tbsp.
Salt	¼ tsp.	¼ tsp.	¼ tsp.
Pepper	⅛ tsp.	⅛ tsp.	⅛ tsp.
Water	1 cup	1 cup	1 cup
White House Instant Nonfat Dry Milk*	⅓ cup	⅓ cup	⅓ cup

In a saucepan, melt butter over low heat; stir in flour, salt and pepper. Gradually stir in water; add White House Instant Nonfat Dry Milk and mix until dissolved. Stir over low heat until smooth and thickened, or 5-6 minutes. Makes about 1 cup sauce.

Sauce may be varied in same way as basic cream sauce.

\*Or use ¼ cup White House Improved Nonfat Dry Milk.

### QUICK CHEESE SAUCE

1 tall can White House Evaporated Milk (1 ⅓ cups)	½ lb. shredded sharp process cheese 1 tsp. Worcestershire sauce
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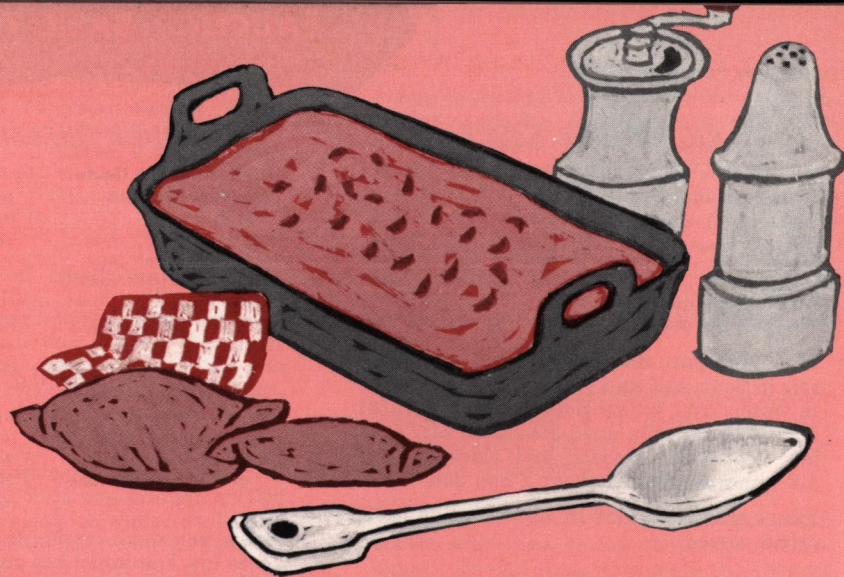
Combine ingredients in heavy saucepan; stir over low heat until blended, smooth and hot. Makes about 2 ½ cups sauce.

### SAVORY TOMATO SAUCE

⅓ cup White House Evaporated Milk	½ tsp. finely minced onion
1 can undiluted con- densed tomato soup	1 small garlic clove 1 tsp. Worcestershire sauce

In a saucepan, combine ingredients. Stir over low heat until hot and smooth. Remove garlic before serving. Serve with eggs, meat loaf, casseroles, fish, etc.

*for milk... have some every day*



*You can't buy better quality*

## MAIN DISHES AND CASSEROLES

### SKIL'ARONI-MEAT BALLS

- |  |                                      |
|--|--------------------------------------|
| 1 lb. ground beef                          | 1 large can macaroni in cheese sauce |
| 1 onion, minced                            | 1 small can sliced mushrooms         |
| ½ green pepper, minced                     | ¼ cup chili sauce or catsup          |
| ½ cup White House Instant Nonfat Dry Milk* | 1 tsp. prepared mustard              |
| Salt and pepper to taste                   |                                      |
| 2 Tbsp. salad oil                          |                                      |

Thoroughly mix beef, onion, green pepper, dry milk and seasonings. Shape into 12-14 little balls. Brown in hot oil in large skillet. When meat balls are browned, drain off any fat remaining in pan. Combine remaining ingredients and mix with meat balls in skillet; cover. Cook over low heat for about 10 minutes. Makes 4 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

### CREAMED TURKEY

- |                          |   |
|--------------------------|---|
| 2 Tbsp. flour            | 1 tall can White House Evaporated Milk (1 ⅔ cups) |
| 1 tsp. salt              | 2 cups diced, cooked turkey                       |
| 2 Tbsp. butter           | 1 cup cooked vegetables                           |
| ⅛ tsp. poultry seasoning |   |

Blend flour, salt, butter and poultry seasoning in saucepan over low heat until smooth. Gradually add White House Evaporated Milk. Stir until thickened and smooth. Blend with turkey and vegetables; serve over hot biscuits or toast. Makes 4 servings.

**VARIATIONS:** Chicken, lamb, or a combination of chicken and ham, make good substitutes for turkey in this dish.

*than you get in thrifty White House*

## SPECIAL MACARONI CASSEROLE

- |   |   |
|---|---|
| ½ lb. elbow macaroni<br>(cooked and drained<br>as directed on<br>package) | 1 ½ cups White House<br>Evaporated Milk |
| 3 Tbsp. butter  | ½ lb. process cheese,<br>grated         |
| 1 Tbsp. flour   | 1 1-lb. can tomatoes,<br>drained        |
| ¼ tsp. dry mustard  | Buttered bread or cereal<br>crumbs      |
| 1 tsp. salt   | ½ cup water                             |
| ⅛ tsp. pepper   |   |

Cook and drain macaroni as directed on package; turn into casserole. Melt butter in saucepan, stir in flour, seasonings and White House Evaporated Milk. Stir over low heat until mixture begins to thicken; add cheese and stir until melted and smooth. Thin sauce slightly by stirring in water. Drain and break up tomatoes; mix into cooked macaroni. Pour on hot cheese sauce and sprinkle generously with buttered crumbs. Bake in a 400° oven (hot) about 25 minutes, or until hot and bubbling. Makes about 6 servings.



*Make meals Extra Delicious...*

## CREAMY CHEESE RAREBIT

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| 2 Tbsp. butter or<br>margarine       | 1 tsp. dry mustard                    |
| 2 Tbsp. flour                        | Dash cayenne pepper                   |
| 1 cup White House<br>Evaporated Milk | 1 tsp. Worcestershire<br>sauce        |
| ½ cup water                          | ½ lb. sharp cheese,<br>diced (2 cups) |

In a saucepan over low heat, melt butter and stir in flour. Gradually add White House Evaporated Milk and water; stir in seasoning. Cook, stirring constantly, until thick and smooth. Add cheese and stir until completely melted and sauce is smooth again. Serve over buttered toast or toasted crackers. Makes 4 servings.

**VARIATIONS:** Serve over toasted English muffins spread with deviled ham. Serve as a hot sandwich with very thin slices of tongue on sour rye bread slices.

Add few Tbsp. drained chopped pickle relish and serve with tuna on toast.

## MAIN DISHES AND CASSEROLES

### TURKEY-CHEESE CUT-UP

- |   |  |
|---|--|
| 2 Tbsp. butter                          | ¼ lb. sharp cheese,<br>grated                      |
| 2 Tbsp. flour                           | 2 cups cut-up, cooked<br>turkey                    |
| 1 tsp. salt                             | ¼ lb. wide noodles,<br>cooked and drained          |
| ⅛ tsp. pepper                           | 1 package frozen<br>spinach, thawed and<br>drained |
| ½ tsp. paprika                          | Buttered crumbs                                    |
| ⅛ tsp. sage                             |  |
| 1 ¾ cups White House<br>Evaporated Milk |  |
| ¼ cup broth or water                    |  |

Set oven at 350° (moderate). Melt butter and stir in flour, seasonings, White House Evaporated Milk and broth or water to make a white sauce. Add cheese and stir until melted. Combine turkey and cooked noodles. Spread thawed, drained spinach on the bottom of a greased casserole; spread combined turkey and noodles over spinach. Pour sauce over all and top with a sprinkling of buttered crumbs. Bake 25 minutes. Makes 5-6 servings.

### SCALLOPED HAM, SUNDAY STYLE

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1 slice smoked ham,<br>about 1 lb.   | ¼ cup water                      |
| 2 Tbsp. butter                       | 3 cups sliced white<br>potatoes  |
| 1 Tbsp. flour                        | 1 cup sliced or diced<br>carrots |
| 1 can chicken gravy                  | 1 cup onion slices               |
| 1 cup White House<br>Evaporated Milk | Salt and pepper                  |

Set oven at 375° (moderately hot). Brown ham on both sides in butter melted in heavy skillet; cut into 4 pieces. Stir flour into fat in skillet; add gravy, White House Evaporated Milk and water. Mix well and heat until mixture bubbles. In a greased casserole, layer ham, potatoes, carrots and onions; lightly season each vegetable layer with salt and pepper to taste. Pour sauce over all; cover and bake about 50 minutes. Remove cover and continue baking until potatoes are very tender, or about 20 minutes longer. Makes 4 servings.

*Extra Nutritious...with White House*

### CORN-SAUSAGE PUDDING

- |   |  |
|---|--|
| 6 cooked sausages,<br>well drained            | 1/2 cup White House<br>Instant Nonfat<br>Dry Milk* |
| 3 eggs  | 2 Tbsp. melted butter                              |
| 1 cup liquid (liquid<br>from corn plus water) | 1 #2 can whole<br>kernel corn                      |
| 1 cup milk                                    | Salt and pepper to taste                           |

Set oven at 350° (moderate). Dice or slice sausages into greased casserole; spread in layer. Beat eggs with liquids and dry milk; stir in melted butter and drained corn. Season to taste. Pour into baking dish and bake for about 50 minutes, or until center is set. Makes 6 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.



### CREAMY MUSHROOM-CHIPPED BEEF

- |  |  |
|--|--|
| 2 Tbsp. butter or<br>margarine                     | 1 10 1/2 oz. can<br>undiluted condensed<br>cream of mushroom<br>soup |
| 1 small white onion,<br>minced                     | Seasonings to taste  |
| 1/3 cup White House<br>Instant Nonfat Dry<br>Milk* | 1 cup shredded dried<br>beef   |
| 1/2 cup water                                      | 1/2 cup cooked peas<br>(optional)                                    |

In a saucepan melt butter or margarine; stir in onion and simmer few minutes. Stir in White House Instant Nonfat Dry Milk, add water and mix well; heat to boiling. Add soup, seasonings to taste; cook over moderate heat, until sauce is hot and bubbling. Add shredded beef which has been rinsed in hot water and well drained, and peas if used. Serve on toast or fluffy hot rice. Makes 4 servings.

\*Or use 1/4 cup White House Improved Nonfat Dry Milk.

### BAKED SALMON LOAF

- |  |   |
|--|---|
| 1 1-lb. can salmon                                 | 1 egg   |
| 1 cup fresh white<br>bread crumbs                  | 3 cups cooked rice                                  |
| 1 tsp. salt  | 1/4 cup chopped parsley                             |
| 2 Tbsp. chopped onion                              | 2 eggs, beaten                                      |
| 1/2 cup White House<br>Instant Nonfat<br>Dry Milk* | 1/4 cup White House<br>Instant Nonfat<br>Dry Milk** |
| 2 Tbsp. melted butter                              | 1/2 cup water or<br>vegetable juice                 |
| 2 Tbsp. lemon juice                                | Dash cayenne pepper                                 |
| 1/4 cup water or<br>vegetable juice                | Salt and pepper to taste                            |

Set oven at 350° (moderate). Drain and flake salmon. Thoroughly combine salmon, crumbs, salt, onion, dry milk and melted butter; mix in lemon juice, water or juice and beaten egg. Turn into a greased loaf pan and pat into an even layer. Mix remaining ingredients; spread over salmon layer. Place loaf pan in a pan of hot water; bake 60 minutes, or until center tests done. Invert onto hot serving plate and serve in

## MAIN DISHES AND CASSEROLES

slices with vegetable cream sauce. Makes 8 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk; \*\*3 Tbsp. White House Improved.

### DE LUXE HAMBURGERS

- |   |                                |
|---|--------------------------------|
| 4 slices white bread,<br>cubed                          | 3 Tbsp. minced onion           |
| 1 small can White<br>House Evaporated<br>Milk (2/3 cup) | 1/4 cup minced green<br>pepper |
| 1 1/2 lbs. ground beef                                  | 1 1/2 tsp. garlic salt         |
|   | 1/4 tsp. black pepper          |
|   | 1 egg                          |

Pre-heat broiler. Soak bread in milk, add remaining ingredients. Mix lightly to blend. Form into 6-8 patties. Broil 10 minutes on each side or pan fry in 2 Tbsp. shortening.

*Enjoy more milk benefits*

*use thrifty White House regularly*

## TUNA SOUFFLÉ

- |  |                                |
|--|--------------------------------|
| ¼ cup butter or margarine                  | ⅛ tsp. pepper                  |
| 3 Tbsp. flour                              | Dash cayenne                   |
| ⅓ cup White House Instant Nonfat Dry Milk* | 1 cup water                    |
| ½ tsp. salt                                | 3 eggs, separated              |
|  | 1 Tbsp. minced parsley         |
|  | 1 Tbsp. minced onion           |
|  | 1 can tuna, drained and flaked |

Set oven at 325° (slow). In a saucepan melt butter or margarine; stir in flour, White House Instant Nonfat Dry Milk, and seasonings. Gradually mix in water; cook and stir over moderate heat until thick and smooth. Beat egg yolks until thick and lemon colored; add to sauce with parsley, onion and flaked tuna. Fold in stiffly beaten egg whites and turn into an ungreased 1-qt. casserole. Set in pan of hot water and bake about 1 hour, or until top is browned. Makes 4 servings.

\*Or use ¼ cup White House Improved Nonfat Dry Milk.



## BAKED MACARONI-CHEESE

- |                             |  |
|-----------------------------|--|
| 1 small white onion, minced | Evaporated Milk (1 ⅓ cups)               |
| 3 Tbsp. butter or margarine | ⅓ cup water                              |
| 1 Tbsp. flour               | ¾ lb. sharp cheese                       |
| ½ tsp. dry mustard          | 8 oz. elbow macaroni, cooked and drained |
| 1 tsp. salt                 | ½ cup soft bread crumbs                  |
| ⅛ tsp. pepper               | 2 Tbsp. melted butter                    |
| 1 tall can White House      | Paprika                                  |

Set oven at 350° (moderate). In a saucepan, simmer onion in hot butter or margarine. Stir in flour and seasonings; gradually stir in White House Evaporated Milk and water. Stir over moderate heat until smooth. Slice or dice cheese right into hot sauce, reserving a small piece (about ½ cup grated) for top. Stir until cheese is melted. Combine sauce and cooked macaroni; turn into greased 2-qt. casserole. Mix grated cheese with crumbs, melted butter and paprika to color; sprinkle over top of casserole. Bake 30 minutes, or until top is crisp and browned. Makes 4-6 servings.

## MAIN DISHES AND CASSEROLES

### INDIAN STYLE SHRIMP CURRY

- |                             |   |
|-----------------------------|---|
| ¼ cup butter                | 1 tall can White House Evaporated Milk (1 ⅓ cups) |
| ½ cup chopped onion         | 1 tsp. lemon juice                                |
| ¼ cup flour                 | 2½ lbs. cleaned cooked shrimp (about 4 cups)      |
| 2-3 tsp. curry powder       | 5-6 cups boiled hot rice                          |
| 1 tsp. salt                 | Condiments  |
| ½ tsp. sugar                |   |
| ⅛ tsp. powdered ginger      |   |
| 1 cup hot bouillon or broth |   |

In a saucepan over low heat, melt butter and simmer onion; stir in flour, curry powder and seasonings. Slowly stir in hot bouillon or broth (or use 1 bouillon cube dissolved in 1 cup boiling water) and White House Evaporated Milk. Cook over moderately low heat, stirring constantly until smooth and thick. Stir in lemon juice; add shrimp. Continue to heat just long enough

for shrimp to heat through; serve at once over hot rice and pass assorted condiments. Makes 6 servings.

**VARIATIONS:** To make a good vegetable curry, make recipe above, omitting shrimp. Add 4 cups mixed cooked vegetables such as peas, mushrooms, sliced carrots, little onions, asparagus cuts, green limas, cut green beans, etc. Heat and serve over rice. For other fish curry, make recipe above, omitting shrimp. Substitute same quantity cooked or canned crab meat, lobster, sea scallops, firm-fleshed cubed fish, or mixture of two or more. Adjust seasonings to suit fish used. Serve hot over rice.

*Depend on White House ...*

*wherever your recipe calls for milk*



*White House Milk Products for*

### *SWEET POTATO CASSEROLE*

- |   |   |
|---|---|
| 3 large unpeeled sweet potatoes or yams | $\frac{1}{2}$ cup White House Evaporated Milk, heated |
| 2 Tbsp. butter or margarine             | $\frac{1}{4}$ cup drained canned crushed pineapple    |
| Dash nutmeg                             |   |
| Salt to taste                           |   |

Set oven at 350° (moderate). Boil potatoes until tender; peel and mash. Add butter or margarine, hot White House Evaporated Milk, and seasonings to taste; beat or mash until smooth and creamy. Stir in pineapple and turn into a greased casserole; if desired, sprinkle top with a few chopped nuts. Bake for 25 minutes, or until heated and lightly browned. Makes 4-5 servings.

## VEGETABLE VARIETIES

### *NEW POTATOES MARYLAND*

- |   |   |
|---|---|
| $\frac{1}{2}$ cup butter or margarine             | 1 Tbsp. grated Parmesan cheese                |
| 2 tsp. salt                                       | 1 Tbsp. minced onion                          |
| $1\frac{1}{2}$ -2 lbs. unpeeled tiny new potatoes | $\frac{1}{3}$ cup White House Evaporated Milk |
| 1 Tbsp. minced parsley                            |   |

Melt butter or margarine in heavy skillet; add salt, washed and dried potatoes, and cover tightly. Cook over moderately low heat, stirring often for about 30 minutes, or until potatoes are tender. Remove to a hot dish; stir remaining ingredients into butter left in pan. Heat rapidly and pour at once over potatoes. Makes 4-5 servings.

*Best flavor... best quality... best value*

### FRENCH FRIED ONIONS

Fat or salad oil	Evaporated Milk
2-3 peeled large onions	1/2 cup flour
1/2 cup White House	1/2 tsp. salt

Heat about 2 in. of fat or salad oil in a heavy kettle over low heat; fat should be 375° on a thermometer. Slice onions about 1/4 in. thick and separate into rings. Dip onion rings into White House Evaporated Milk, then into combined flour and salt. Fry in hot fat, a few at a time, until a golden brown. Drain on paper towels. Sprinkle with additional salt and serve hot. Makes 3-4 servings.

### SAVORY PANNED SPINACH

2 lbs. spinach, cleaned and washed	1/8 tsp. dry mustard
2 Tbsp. bacon fat	1/2 cup White House Evaporated Milk
1 minced garlic clove	1 tsp. vinegar or lemon juice
1 tsp. salt	2 tsp. flour
Pepper to taste	

After cleaning spinach, wash in at least 3 waters to remove all sand. Heat bacon fat in a deep saucepan with cover; sauté garlic. Add spinach and seasonings; cover and cook about 5 minutes over medium heat. Stir several times while cooking. Combine White House Evaporated Milk, vinegar or lemon juice, and flour; mix smooth. Pour over spinach and cook 5 minutes, or until sauce is thickened. Makes 4 servings.

### DELICIOUS HASHED POTATOES

1/4 cup butter or margarine	1 Tbsp. minced parsley
5 cups diced, cold cooked potatoes	1 tsp. salt
1/4 cup flour	1/8 tsp. pepper
2 Tbsp. minced onion	1/2 cup White House Evaporated Milk

Heat butter or margarine in a heavy skillet; combine remaining ingredients and mix well. Turn potato mixture into pan and press down firmly to form a large cake, filling pan. Cook, without stirring, over low heat for 30 minutes. Loosen potato cake from sides of pan and invert on hot plate with bottom, or browned side, up. Cut in wedges to serve. Makes 6 servings.

## VEGETABLE VARIETIES

### PAN-SCALLOPED POTATOES

3 cups cubed raw potatoes	Evaporated Milk
2 Tbsp. butter	1 cup boiling water
1 cup White House	1/2 tsp. garlic salt
	Few grains pepper

Pare potatoes and cut in about 3/4-in. cubes. Melt butter in a 10-in. skillet. Add potatoes and cook, stirring, over low heat 3-4 minutes, until most of butter is absorbed. Add boiling water to White House Evaporated Milk. Pour over potatoes. Cook over low heat until potatoes are tender, about 20-25 minutes, stirring occasionally. Add seasonings. Sprinkle with parsley or grated cheese. Makes 4 servings.



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*White House Milk Products*



### OLD-FASHIONED BREAD PUDDING

4 slices toasted white bread	$\frac{1}{8}$ tsp. salt
Butter	2 cups water
$\frac{1}{2}$ cup pitted cut-up dates	1 cup White House Instant Nonfat Dry Milk*
2 eggs	1 tsp. vanilla
$\frac{1}{4}$ cup sugar	Nutmeg or cinnamon

Set oven at 350° (moderate). Spread one side of toasted bread with butter; cut in squares and place in greased shallow baking dish. Sprinkle dates over bread. Combine eggs, sugar, salt, water and White House Instant Nonfat Dry Milk; beat together until foamy and blended; stir in vanilla. Pour milk mixture over bread and let stand about 10 minutes; press toast well into liquid, then sprinkle with nutmeg or cinnamon. Bake about 30 minutes, or until top is golden and firm to touch. Serve warm or cold. Makes 4-5 servings.

\*Or use  $\frac{3}{4}$  cup White House Improved Nonfat Dry Milk.

## DESSERTS

### DELICIOUS RICE PUDDING

$\frac{1}{2}$ cup White House Instant Nonfat Dry Milk*	2 eggs, beaten
$\frac{1}{2}$ cup sugar	1 tsp. vanilla
$\frac{1}{8}$ tsp. salt	$1\frac{1}{4}$ cups cooked rice
$1\frac{1}{3}$ cups water	1 Tbsp. butter, melted
	$\frac{1}{2}$ tsp. cinnamon (optional)

Set oven at 350° (moderate). Mix White House Instant Nonfat Dry Milk, sugar, salt and water; stir in eggs and vanilla. Add rice and butter and mix well. Pour into a 1-qt. greased baking dish and sprinkle with cinnamon if used; set dish in a shallow pan of hot water. Bake for about  $1\frac{1}{4}$  hours; stir twice after first  $\frac{1}{2}$  hour of baking. Makes about 4 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

*... high in protein... low in cost*

### PEACHY FROZEN PUDDING

- |                                    |  |
|------------------------------------|--|
| 1 cup graham cracker crumbs        | 1 1/2 cups canned sliced peaches and juice   |
| 1/4 cup melted butter or margarine | 2 Tbsp. lemon juice                          |
| 1 envelope unflavored gelatin      | 1/2 cup water                                |
| 1/4 cup sugar                      | 3/4 cup White House Instant Nonfat Dry Milk* |
| Pinch salt                         | 1/4 cup minced maraschino cherries           |
| 1/4 cup boiling water              |  |

Mix graham cracker crumbs and melted butter or margarine; pat half the mixture on the bottom of an 8- or 9-in. pie pan. Reserve remaining crumbs. Thoroughly mix gelatin with sugar and salt; dissolve in boiling water. Chop or mash peaches and add to gelatin mixture; cool, then chill until syrupy and thickened. Mix lemon juice, water and White House Instant Nonfat Dry Milk; beat until very stiff. Fold chilled fruit mixture into whipped milk mixture; turn into pie pan and smooth top. Sprinkle with minced cherries, then remaining crumbs; chill several hours, or until set.



Cut in wedges to serve. Makes 6 servings.

\*Or use 3/4 cup White House Improved Nonfat Dry Milk.

### STRAWBERRY SNOW

- |   |  |
|---|--|
| 1 pkg. frozen sliced strawberries, thawed | 1/2 cup White House Instant Nonfat Dry Milk* |
| 1 envelope unflavored gelatin             | 1/2 cup ice water                            |
| Dash salt                                 | 2 Tbsp. lemon juice                          |

Drain thawed berries and measure juice; add water to make 1 cup liquid. Soften gelatin in juice, then dissolve over boiling water; stir into berries, add salt, and chill until syrupy. Combine White House Instant Nonfat Dry Milk, ice water, lemon juice; beat with rotary beater, or in electric mixer, until mixture stands in peaks. Fold gelatin and milk mixtures together and turn into quart mold; chill 3 hours, or until firm. Unmold and serve plain or with more berries and topping. Makes 6 servings.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

### BLUEBERRY COBLER

- |  |                                     |
|--|-------------------------------------|
| 4 cups fresh or drained canned blueberries | 1 1/2 tsp. baking powder            |
| 1 Tbsp. lemon juice                        | 2 Tbsp. sugar                       |
| 1/2 cup sugar                              | 1/2 tsp. salt                       |
| Dash nutmeg                                | 1/4 cup shortening                  |
| 2-3 Tbsp. melted butter or margarine       | 1 egg                               |
| 1 cup flour                                | 1/3 cup White House Evaporated Milk |
|  | 1/8 tsp. cinnamon                   |

Set oven at 350° (moderate). Combine berries, lemon juice, sugar, nutmeg and melted butter or margarine; turn into a greased baking dish. Sift dry ingredients together and work in shortening until like corn meal. Beat egg with White House Evaporated Milk and cinnamon; stir into dry ingredients. Spread batter over berries. Bake 35-40 minutes, or until fruit is cooked and top golden. Serve warm, plain or with whipped hard sauce. Makes 6 servings.

## DESSERTS

### ORANGE AMBROSIA FLUFF

- |  |                            |
|--|----------------------------|
| 1 pkg. orange-flavored gelatin dessert | Dry Milk*                  |
| 1/4 cup sugar                          | 1/3 cup water              |
| 1 cup orange juice                     | 1 Tbsp. lemon juice        |
| 1/3 cup White House Instant Nonfat     | 1 large ripe banana, diced |
|  | Toasted coconut            |

Dissolve gelatin and sugar in hot water; stir in orange juice and chill until slightly thickened. Combine White House Instant Nonfat Dry Milk, water and lemon juice; beat until very thick. Beat thickened gelatin until light; fold in whipped milk and diced banana. Chill until mixture holds shape, spoon into sherbert glasses and top with toasted coconut. Makes 6-8 servings.

\*Or use 1/4 cup White House Improved Nonfat Dry Milk.

*So good... so good for you...*

*never be without White House...*

## RASPBERRY ANGEL DESSERT

- |                                   |  |
|-----------------------------------|--|
| 1 pkg. raspberry-flavored gelatin | 1 1/2 cups White House Evaporated Milk |
| 3/4 cup boiling water             | 1 Tbsp. lemon juice                    |
| 8 drops red food coloring         | 1 angel food cake, in pieces (9 oz.)   |
| 1 pkg. frozen raspberries, thawed |  |

Place gelatin in bowl. Add boiling water and stir until dissolved. Cool slightly, then stir in food coloring. Add raspberries, chill until the consistency of unbeaten egg whites. Chill White House Evaporated Milk until ice crystals form, add lemon juice and whip until stiff. Fold gelatin mixture lightly into whipped milk. Fold in cake pieces. Spoon into 2-qt. mold. Chill until set, 2-3 hours. Makes 8-10 servings.

## FROZEN LEMON PIE

- |                         |                                  |
|-------------------------|----------------------------------|
| 18 vanilla wafers       | Evaporated Milk (2/3 cup)        |
| 2 eggs, separated       | 1/4 tsp. grated lemon rind       |
| 1/3 cup sugar           | 1/3 cup chopped shredded coconut |
| 3 Tbsp. lemon juice     |                                  |
| 1 small can White House |                                  |

Crush wafers fine, spread 1/2 in bottom of 8-in. square pan or two ice cube trays. Beat egg yolks, sugar and lemon juice together in double boiler. Cook over hot water, stirring constantly, until mixture thickens. Cool. Chill White House Evaporated Milk until ice crystals form. Whip egg whites until stiff, but not dry. Add lemon rind and coconut to cooled custard; fold into egg whites. Whip milk, fold into custard. Turn into pan or trays; sprinkle with remaining crumbs. Freeze. Makes 4-6 servings.

## FROSTED CHOCOLATE MARLOW

- |   |                                 |
|---|---------------------------------|
| 1 1/2 squares unsweetened chocolate       | 1/4 lb. marshmallows (about 16) |
| 1 tall can (1 3/4 cups) WHITE HOUSE Evap- | 1 tsp. vanilla                  |

Melt chocolate in top of double boiler. Stir in 2/3 cup White House Evaporated Milk. Add marshmallows and continue heating over boiling water until marshmallows are melted. Stir to blend well. Remove from heat and cool. Pour 1 cup White House Evaporated Milk into ice cube tray and chill until ice crystals form; add vanilla and whip until stiff. Fold in chocolate mixture lightly but thoroughly. Pour all at once into ice cube tray and freeze. Makes 3-4 servings.

## NEW BAKED CUSTARD

- |  |                      |
|--|----------------------|
| 2/3 cup White House Instant Nonfat Dry Milk* | 1/3 cup sugar        |
| 1/4 tsp. nutmeg or cinnamon                  | 2 eggs, beaten       |
|  | 1/4 cup cold water   |
|  | 1 1/2 cups hot water |
|  | 1/2 tsp. vanilla     |

Set oven at 350° (moderate). Combine White House Instant Nonfat Dry Milk, sugar and spice; mix in beaten eggs and cold water. Blend thoroughly, then stir in hot water and vanilla. Pour into 4 buttered custard cups and set in shallow pan of hot water. Bake about 50 minutes, or until knife inserted in custard comes out clean. Cool. Makes 4 servings.

\*Or use 1/2 cup White House Improved Nonfat Dry Milk.



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*for milk... have some every day*

## FROZEN ORANGE CREAM

1 egg, separated       $\frac{1}{3}$  cup sugar  
 $\frac{1}{3}$  cup water       $\frac{1}{4}$  cup orange juice  
 $\frac{1}{2}$  cup White House  
 Instant Nonfat      Pinch salt  
 Dry Milk\*

Combine egg white, water, and White House Instant Nonfat Dry Milk; beat with a rotary beater (or electric beater) until mixture is stiff and stands in peaks. Beat together egg yolk, sugar, orange juice and salt. Gradually beat orange mixture into stiffly whipped dry milk mixture. Turn into a large (1-qt.) refrigerator tray and freeze at coldest temperature until firm; do not stir. Makes 4-5 servings.

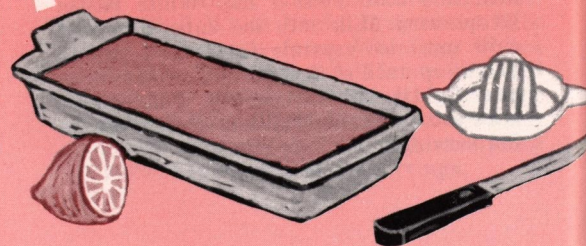
\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.



## APPLE FREEZE

1 cup canned      1 tsp. grated lemon  
 applesauce      rind  
 $\frac{1}{4}$  cup sugar      1 cup White House  
 3 Tbsp. lemon juice      Evaporated Milk

Combine all ingredients and mix well (sugar must be dissolved). Pour into refrigerator tray and freeze at coldest temperature until almost firm; turn into a chilled bowl and beat until smooth. Return to refrigerator tray and refreeze. Makes 4-5 servings.



## CREAMY CHOCOLATE PIE

3 Tbsp. cornstarch      2 squares chocolate,  
 1 cup sugar      melted  
 $\frac{3}{4}$  cup White House      3 eggs, separated  
 Instant Nonfat       $1\frac{1}{2}$  tsp. vanilla  
 Dry Milk\*      1 baked 9-in. pie shell  
 $\frac{1}{4}$  tsp. salt      6 Tbsp. sugar  
 2 cups water      Dash salt  
 2 Tbsp. butter      Slivered almonds

Set oven at 300° (slow). In a saucepan mix cornstarch, sugar, dry milk and salt; slowly stir in water. Cook, stirring constantly, over low heat until thick. Stir in butter and melted chocolate. Mix a little hot mixture with well-beaten egg yolks, then combine all with remaining hot mixture. Return to heat and stir and cook until thick; stir in vanilla. Cool. Beat egg whites with remaining sugar and salt until stiff but moist. Pour cooled filling into baked pie shell; spread meringue over filling and sprinkle with slivered almonds. Bake about 15 minutes, or until meringue is browned.

\*Or use  $\frac{1}{2}$  cup White House Improved Nonfat Dry Milk.

## SWEET THINGS

### SCOTCH SQUARES

$\frac{1}{2}$  cup shortening       $\frac{1}{2}$  cup sifted flour  
 1 cup brown sugar,       $\frac{1}{3}$  cup White House  
 packed      Instant Nonfat  
 2 eggs, beaten      Dry Milk\*  
 1 cup chopped nuts       $\frac{1}{2}$  tsp. salt  
 1 tsp. vanilla       $\frac{1}{2}$  tsp. cinnamon

Set oven at 350° (moderate). Melt shortening and mix in brown sugar and beaten eggs; stir in nuts and vanilla. Sift dry ingredients together; add to shortening mixture and beat until smooth. Divide batter between 2 greased and floured 8-in. square pans. Bake 30-35 minutes. Cool in pans; cut in squares. Makes about 32 squares.

\*Or use  $\frac{1}{4}$  cup White House Improved Nonfat Dry Milk.

*You can't buy better quality than*

*you get in thrifty White House*

### PECAN PRALINES

2 cups sugar	$\frac{2}{3}$ cup water
1 tsp. baking soda	1 Tbsp. vinegar
$\frac{1}{8}$ tsp. salt	2 Tbsp. butter or
$\frac{1}{3}$ cup White House	margarine
Instant Nonfat	2 cups coarsely
Dry Milk*	chopped pecans

In a large saucepan, mix sugar, baking soda and salt; combine White House Instant Nonfat Dry Milk, water, and vinegar in a bowl; let stand about 5 minutes. Stir liquid mixture into sugar mixture; bring to a rapid boil, stirring constantly. Cook and stir for about 5 minutes; add butter or margarine and nuts. Continue cooking until a soft ball forms when a small amount of mixture is dropped in cold water. Remove from heat and cool about 10 minutes; beat until thick and creamy. As soon as mixture thickens and dulls, drop by tablespoonfuls onto wax paper. Let stand until firm.

\*Or use  $\frac{1}{4}$  cup White House Improved Nonfat Dry Milk.



### CHERRY COOKIE PUFFS

1 cup shortening	$\frac{2}{3}$ cup White House
$\frac{1}{4}$ cup sugar	Instant Nonfat
1 cup chopped nuts	Dry Milk*
$\frac{1}{2}$ cup minced	$\frac{1}{4}$ tsp. salt
candied cherries	2 Tbsp. water (about)
2 tsp. vanilla	$\frac{1}{4}$ cup cocoa
2 cups sifted cake flour	$\frac{1}{4}$ cup confectioners
	sugar

Set oven at 375° (moderate). Cream shortening and sugar until fluffy; stir in nuts, minced cherries and vanilla. Sift dry ingredients together and add, with water, to first mixture. Dough will be dry and crumbly; if it is too crumbly to handle, add a little more water, a few drops at a time. Shape dough into little balls with the hands; place on greased cookie sheet. Bake 15-18 minutes; remove from pan and roll in combined cocoa and sugar while still warm. Makes about 3 dozen puffs.

\*Or use  $\frac{1}{2}$  cup White House Improved Nonfat Dry Milk.

### PEANUT RAISIN COOKIES

2 cups all-purpose	1 $\frac{1}{2}$ cups liquid
flour	White House
1 $\frac{1}{3}$ cups sugar	Instant Nonfat
1 tsp. baking powder	Dry Milk*
1 tsp. salt	1 cup chopped peanuts
$\frac{3}{4}$ cup soft shortening	$\frac{1}{2}$ cup chopped raisins
2 eggs, beaten	$\frac{1}{2}$ tsp. vanilla
1 tsp. grated lemon rind	

Set oven at 375° (moderately hot). Sift dry ingredients together into a large bowl; cream shortening. Beat eggs, lemon rind and liquid into shortening; add dry ingredients a little at a time, thoroughly mixing each time. Add peanuts, raisins and vanilla; mix well. Drop spoonfuls of mixture onto a greased cookie tin about 3 in. apart; bake about 14 minutes or until edges brown. Remove at once from cookie tin; cool on rack. Makes about 3  $\frac{1}{2}$  dozen large cookies.

\*Or use same amount liquid and White House Improved Nonfat Dry Milk, prepared according to recipe on carton.

## SWEET THINGS

### RASPBERRY ROYAL TARTS

1 pkg. raspberry-	Instant Nonfat
flavored gelatin	Dry Milk*
1 cup hot water	$\frac{1}{2}$ cup ice water
1 pkg. partially thawed,	1 Tbsp. lemon juice
frozen red raspberries	1 Tbsp. sugar
$\frac{3}{4}$ cup White House	8-10 baked tart shells

Dissolve gelatin in water; stir in partially thawed fruit and juice. Chill until mixture is thick and syrupy. Combine White House Instant Nonfat Dry Milk, ice water, lemon juice and sugar, beat with a rotary beater, or an electric mixer at high speed, until mixture stands in peaks. Fold into gelatin mixture and spoon into baked tart shells; chill until set. Makes 8-10 tarts.

\*Or use  $\frac{1}{2}$  cup White House Improved Nonfat Dry Milk.

*Make meals Extra Delicious...*

*Extra Nutritious...with White House*

### UPSIDE-DOWN APPLE CAKE

1 can sliced pie apples, drained  
1/4 cup brown sugar  
1/4 tsp. cinnamon  
2 Tbsp. molasses or honey  
1 1/2 cups sifted flour  
1/2 cup White House Instant Nonfat Dry Milk\*  
1/4 cup sugar  
2 1/2 tsp. baking powder  
1/2 tsp. salt  
1/4 cup shortening  
1/2 cup water

Set oven at 400° (hot). Spread apple slices in greased oblong baking pan; sprinkle with combined brown sugar, cinnamon, molasses or honey. Sift dry ingredients; cut in shortening until mixture is crumbly. Add water, mixing to form a soft dough; if dough appears too stiff, add an additional tablespoon, or more, water. Spread batter over fruit; bake 25-30 minutes. Turn out and serve warm in squares. Makes 8 servings.

\*Or use scant 1/3 cup White House Improved Nonfat Dry Milk.



### EASY CARAMEL CUSTARD PIE

1 cup White House Instant Nonfat Dry Milk\*  
1/2 cup sugar  
1/4 tsp. salt  
1/4 tsp. nutmeg  
1 cup cold water  
2 tsp. vanilla  
3 eggs, beaten  
1 1/2 cup boiling water  
6 Tbsp. brown sugar  
1/4 tsp. cinnamon  
Dash salt  
1 unbaked 9-in. pie shell

Set oven at 350° (moderate). Sift dry ingredients together; add water and vanilla; mix until smooth. Stir in beaten eggs, then stir in boiling water. Combine brown sugar, cinnamon and salt; sprinkle over bottom of unbaked pie shell. Pour in custard mixture. Bake 45-50 minutes, or until knife inserted comes out clean. Cool and serve.

\*Or use generous 3/4 cup White House Improved Nonfat Dry Milk.

*Enjoy more milk benefits*

## FILLINGS, FROSTINGS AND TOP-OFFS

### WHIPPED DESSERT TOPPING

1/2 cup White House Instant Nonfat Dry Milk\*  
1/2 cup ice water  
2 Tbsp. lemon juice  
1/4 cup sugar  
1/2 tsp. vanilla

In a bowl of White House Instant Nonfat Dry Milk combine ice water, lemon juice. Use a rotary beater or electric mixer, and beat until mixture is very stiff. Beat in sugar and vanilla; beat until sugar is dissolved and mixture is smooth and creamy. Serve at once. Use as topping for desserts.

\*Or use 1/3 cup White House Improved Nonfat Dry Milk.

**VARIATIONS:** Make as indicated, then blend in 2 Tbsp. cocoa; or make as above and fold in 1/4 cup flaked coconut.

### WHIPPED VELVET TOPPING

1 small can White House Evaporated Milk (2/3 cup)  
1/2 tsp. vanilla  
2 Tbsp. sugar

Pour White House Evaporated Milk into ice-cube tray and chill until crystals form around edge. Chill bowl and beater at the same time. Just before serving, turn chilled milk into bowl and beat until stiff. Blend in vanilla and sugar. Serve at once. Makes 1 1/2 cups.

*use thrifty White House regularly*

### COFFEE DESSERT SAUCE

1 cup granulated sugar	$\frac{2}{3}$ cup light corn syrup
$\frac{3}{4}$ cup brown sugar, packed	$\frac{1}{4}$ cup butter or margarine
3 Tbsp. instant coffee	$\frac{1}{2}$ cup White House Evaporated Milk
Dash salt	$\frac{1}{2}$ tsp. vanilla
$\frac{1}{2}$ cup cold water	

In a saucepan combine all ingredients except White House Evaporated Milk and vanilla. Cook and stir until sugar dissolves. Continue to cook to 236°F. on candy thermometer, or until a little of syrup forms a soft ball in cold water. Remove from heat and cool for 5 minutes; stir in evaporated milk and vanilla. Serve with ice cream, puddings and other desserts.

### HARD SAUCE

$\frac{1}{3}$ cup butter	1 cup sifted
$\frac{1}{3}$ cup White House Instant Nonfat Dry Milk*	confectioners sugar
	Dash salt
	1 tsp. vanilla

Cream butter until light and fluffy; blend in White House Instant Nonfat Dry Milk. Add sugar, a few tablespoons at a time, and blend until mixture is fluffy. Stir in salt and vanilla. If desired, mix in 1 tsp. brandy or rum flavoring. Chill. Serve with hot or cold puddings and other desserts.

\*Or use  $\frac{1}{4}$  cup White House Improved Nonfat Dry Milk.

### NO-COOK FUDGE FROSTING

$\frac{1}{3}$ cup melted butter or margarine	$\frac{1}{4}$ cup White House Instant Nonfat Dry Milk*
$\frac{1}{3}$ cup cocoa	2 cups sifted
2 Tbsp. warm water	confectioners sugar
1 tsp. vanilla	

Combine all ingredients, except sugar, and mix well until smooth and thoroughly blended. Beat in sugar, about  $\frac{1}{4}$  cup at a time; continue beating until very smooth and shiny. If frosting thickens too rapidly, add a few drops warm water to get desired consistency.

\*Or use 3 Tbsp. White House Improved Nonfat Dry Milk.

## FILLINGS, FROSTINGS AND TOP-OFFS

### CHERRY ALMOND FROSTING

$\frac{1}{4}$ cup soft butter or margarine	Dash salt
$\frac{1}{4}$ cup White House Instant Nonfat Dry Milk*	1 $\frac{1}{4}$ cup confectioners sugar
2 Tbsp. water or milk	$\frac{1}{2}$ cup minced maraschino cherries
	$\frac{1}{8}$ tsp. almond flavoring

Cream butter or margarine until fluffy; add remaining ingredients in order indicated, mixing well. Cream until desired consistency.

\*Or use 3 Tbsp. White House Improved Nonfat Dry Milk.



*Depend on White House ...*

*wherever your recipe calls for milk*

### BUTTER CREAM FROSTING

1/3 cup butter or  
margarine  
Dash salt  
2 1/4 cup confectioners  
sugar (about)

3-4 Tbsp. White House  
Evaporated Milk  
1 tsp. vanilla

Let butter or margarine stand to soften; add salt and beat until light and fluffy. Add about half of sugar and stir smooth; gradually add remaining sugar alternately with White House Evaporated Milk, stirring and beating until very smooth. Add vanilla.



### SEAFOOD SALAD MOLD

1 envelope unflavored  
gelatin  
1/4 cup cold water  
2 tsp. dry mustard  
2 tsp. salt  
2 eggs, beaten  
1/4 cup vinegar

1 cup White House  
Evaporated Milk  
2 cups flaked salmon,  
tuna, crab meat,  
chopped shrimp or  
combination of fish  
as preferred

Soften gelatin in cold water. In saucepan, combine seasonings, beaten eggs, vinegar and White House Evaporated Milk; cook and stir over low heat until thickened. Remove from heat and stir in softened gelatin. Cool slightly; mix in fish and turn into a 1-qt. mold. Chill in refrigerator until firm, about 4 hours. To serve, turn out on plate and garnish with greens, olives, dressing, etc. Makes 4-6 servings.

## SALADS AND SALAD DRESSINGS

### SAVORY SALAD DRESSING

1/3 cup White House  
Instant Nonfat  
Dry Milk\*  
2/3 cup water  
1 egg, beaten  
1/4 tsp. salt

1/2 tsp. dry mustard  
1/8 tsp. pepper  
1 tsp. sugar  
3 Tbsp. vinegar  
1/4 tsp. instant onion  
Dash paprika

In top of double boiler, mix White House Instant Nonfat Dry Milk, water, egg and seasonings; cook over hot water, stirring frequently until thickened (10-12 minutes). Remove from heat and cool slightly; stir in vinegar, onion and paprika; cool.

\*Or use 1/4 cup White House Improved Non-fat Dry Milk.



*White House Milk Products...*

*for best flavor... best quality... best value*

### APRICOT LUNCHEON SALAD

- |  |  |
|--|--|
| 1 pkg. apricot-flavored gelatin        | 1/3 cup White House Instant Nonfat Dry Milk* |
| 1/2 cup hot water                      | 1 Tbsp. lemon juice                          |
| 1 bottle (12 oz.) ginger ale           | 1 small can whole apricots                   |
| 1 jar (4 1/2 oz.) puréed baby apricots | Greens                                       |
| 1/3 cup ice water                      |  |

Dissolve gelatin in hot water; mix in ginger ale and chill until thick and syrupy. Fold in puréed apricots. Combine ice water, White House Instant Nonfat Dry Milk, and lemon juice; beat until stiff. Fold whipped milk in gelatin mixture; turn into a 1-qt. mold and chill in refrigerator until firm. Unmold on plate and garnish with greens and drained canned apricots. Serve with dressing. Makes 4-6 servings.

\*Or use 1/4 cup White House Improved Nonfat Dry Milk.



### RELISH SALAD DRESSING

- |  |                             |
|--|-----------------------------|
| 1/2 cup White House Instant Nonfat Dry Milk* | 2 egg yolks, beaten         |
| 2 Tbsp. flour                                | 2 Tbsp. lemon juice         |
| 1 tsp. salt                                  | 1/2 cup sweet pickle relish |
| Dash cayenne                                 | 1 Tbsp. minced green pepper |
| 2 Tbsp. sugar                                | 1 Tbsp. minced onion        |
| 1 Tbsp. prepared mustard                     | 1 Tbsp. minced parsley      |
| 1 cup water                                  | 1 tsp. Worcestershire sauce |

In a saucepan, combine White House Instant Nonfat Dry Milk, flour, seasonings and water; mix well and cook over very low heat until thickened. Stir frequently to prevent sticking. Add a small amount of hot mixture to beaten egg yolks, then combine with remaining hot mixture and blend in. Cook an additional 2-3 minutes over low heat; cool, stir in lemon juice. Add remaining ingredients; chill.

\*Or use 6 Tbsp. White House Improved Nonfat Dry Milk.

### FANCY FRUIT SALAD

- |  |  |
|--|--|
| 1 pkg. favorite fruit-flavored gelatin       | 1 cup White House Instant Nonfat Dry Milk* |
| 1 cup hot water                              | 1 Tbsp. lemon juice                        |
| 2 cups drained, canned fruit cocktail        | Maraschino cherries and extra fruit        |
| 1/2 cup mayonnaise                           | pieces for garnish                         |
| 1 cup chilled juice drained from fruit above | Lettuce                                    |

Dissolve gelatin in hot water; chill until thick and syrupy. Add drained fruit and fold in mayonnaise. Have fruit juice drained from canned fruit well chilled (add water to make 1 cup liquid, if necessary); combine with White House Instant Nonfat Dry Milk and lemon juice and beat until stiff. Fold whipped milk into gelatin mixture. Turn into mold and chill in refrigerator until firm. To serve, unmold on plate and garnish with a ring of mixed maraschino cherries and bits of canned fruit; serve on shredded lettuce. Makes 4-6 servings.

\*Or use 3/4 cup White House Improved Nonfat Dry Milk.

## SALADS AND SALAD DRESSINGS

### DELICIOUS CHEESE SALAD SQUARES

- |                              |                                     |
|------------------------------|-------------------------------------|
| 1 envelope plain gelatin     | 1 Tbsp. Worcestershire sauce        |
| 1/4 cup cold water           | 1/8 tsp. pepper                     |
| 2 cups cottage or pot cheese | 1/4 tsp. salt                       |
| 1/2 cup crumbled Bleu cheese | 1 Tbsp. minced onion                |
| 2 Tbsp. chopped parsley      | 1/2 cup White House Evaporated Milk |
| 1/2 cup mayonnaise           | 2 Tbsp. lemon juice                 |

Soften gelatin in cold water, then dissolve over hot water. Combine cheeses and remaining ingredients, except milk, and mix thoroughly. Have White House Evaporated Milk chilled; stir in lemon juice and whip until stiff. Quickly fold milk in cheese mixture; turn into deep square pan rinsed out in cold water. Chill in refrigerator until firm, about 3 hours. Cut in squares and serve on lettuce or with mixed greens. Makes 6 servings.

*cooking and baking with White House*

*Put more milk in your diet by*

### OUR BEST POTATO SALAD

3 Tbsp. salad oil	1/2 cup thinly sliced onions
1 Tbsp. vinegar	1 cup diced celery
1 tsp. salt	2 Tbsp. minced parsley
1/4 tsp. pepper	3/4 cup Savory Salad Dressing (page 61)
4 cups sliced cooked potatoes	

Combine oil, vinegar, salt and pepper with potatoes; let stand 1 hour. Add onions, celery, parsley and salad dressing. Serve in crisp lettuce cups. Makes 6 servings.

### BLEU CHEESE DRESSING

1/2 cup White House Evaporated Milk	5 oz. Bleu cheese, crumbled
1 pint mayonnaise	1/4 tsp. garlic salt

Chill White House Evaporated Milk until ice crystals form; whip until stiff. Fold in mayonnaise. Add cheese and salt and blend. Makes about 1 qt.

### FLUFFY MUSTARD DRESSING

1/3 cup White House Instant Nonfat Dry Milk*	2/3 cup mayonnaise or salad dressing
1/3 cup water	1 Tbsp. prepared mustard
1 Tbsp. lemon juice or vinegar	1/4 tsp. paprika

In a bowl combine White House Instant Nonfat Dry Milk and water; beat about 3 minutes. Add lemon juice or vinegar and beat until stiff. Fold in mayonnaise or salad dressing and mustard. Chill. Sprinkle with paprika before serving. Serve with vegetables, salads, fish and fish salads and cold meats. Makes about 2 cups.

\*Or use 1/4 cup White House Improved Nonfat Dry Milk.

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