

HARVEST MOON SUPPER

*juicy meat loaves go company-best
with hot Cling peaches*



and the cream of mushroom sauces made smooth and double-rich with Pet Milk



That sauce! Richer, creamier than any other form of milk could make it . . . because PET is *double-rich*, smooth-blending as cream. It's a creaming secret you can use in all your sauces. And here's another: PET Milk in our meat loaf recipe makes it something special . . . extra juicy, tender, deliciously yours. WRITE FOR FREE PET MILK COOKBOOK, "Deliciously Yours." Send postcard with name and address to PET Milk Co., 1619-E Arcade Building, St. Louis 1, Missouri.

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HARVEST MOON SUPPER

made with PET Milk, Quaker Oats, and California Cling Peaches

Mix well in 2-qt. bowl 1½ lb. ground lean Beef, 1 cup PET Evaporated Milk, ¾ cup Quaker or Mother's Oats (quick or old-fashioned, uncooked), ¼ cup finely cut Onion, ¼ cup Chili Sauce or Catsup, 1½ teasp. Salt and ¼ teasp. Pepper. With wet hands, shape into 6 loaves. Put into an 11 x 7-in. baking pan. Bake near center of 350 oven (moderate) for 20 min. Arrange well-drained California Cling Peach Halves (No. 2½ can) on meat loaves, cavity-side-up. Stick Whole Cloves into

peaches and sprinkle lightly with Brown Sugar. Pour ½ teasp. Vinegar into each peach half. Bake 15 min. longer, or until meat is brown. Serve with Cream of Mushroom Sauce.

For Sauce: Mix well in a saucepan 1 can Cream of Mushroom Soup, 2 teasp. Worcestershire Sauce and 4-oz. can Mushroom Stems and Pieces, well drained. Stir in gradually ¾ cup PET Evaporated Milk. Heat until steaming hot, but do not boil, stirring now and then.

DOUBLE-RICH **PET**...HANDIEST MILK YOU CAN GET!

"PET"—Reg. U. S. Pat. Off.

Coop., 1958, Pet Milk Co.