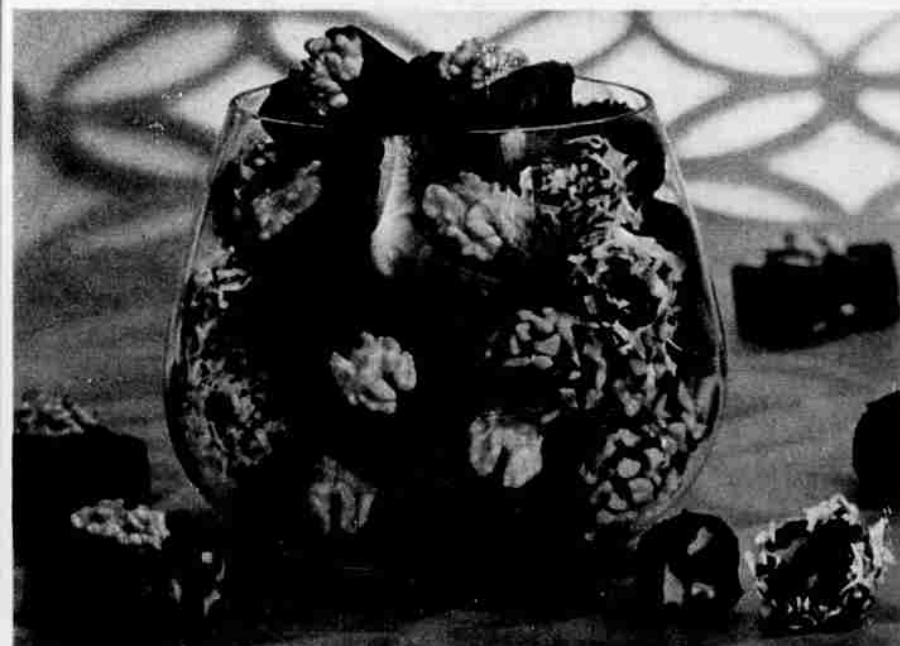




From New England's farms, orchards and ocean shores have come the native ingredients from which we trace a gracious tradition of good cooking. Generations of women have introduced simpler, quicker methods along with convenience foods in preparing their fine old recipes. These traditional recipes are a blend of the old and the new.

PET and chocolate pieces make these FUDGE-DELICIOUS CANDIES with little or no cooking!



M-m-m, homemade chocolate candies—smooth and creamy as only double-rich PET Milk can make them. And no wonder—PET has twice the golden cream of ordinary milk, twice the richness to blend your candies perfectly, even in recipes that take no cooking. Holidays are near . . . keep your candy jar filled with homemade candies at their fudge-delicious best!

WHATEVER WOULD GOOD COOKS DO WITHOUT PET!

"PET"—Reg. U. S. Pat. Off. Copr., 1959, Pet Milk Co.



CHOCOLATE NUT FUDGE

Never grainy, cooks in 5 min., no beating!

1. In a heavy 2-qt. saucepan mix $2\frac{1}{4}$ cups Sugar, $\frac{1}{4}$ cup Butter or Margarine, 1 cup Marshmallow Creme (5 oz.) and $\frac{1}{4}$ cup PET Evaporated Milk. Cook and stir to a full, all-over boil. (Mixture will be bubbly all over top.) Boil and stir over medium heat 5 minutes. Take off heat.
2. Stir in 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) until melted. Stir in 1 cup broken Nuts and pour into buttered 8 or 9-inch pan. Press nut halves on top, if desired. Cool thoroughly. Cut into about 30 pieces. Makes 2 lbs.



CHOCOLATE CHERRY CREAMS

Colorful, delicious new combination

1. Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) and $\frac{1}{2}$ cup PET Evaporated Milk in a heavy 2-qt. saucepan over very low heat until chocolate melts. Take off heat.
2. Stir in until well mixed $1\frac{1}{2}$ cups sifted Powdered Sugar, $\frac{1}{2}$ cup cut-up Nuts and $\frac{1}{2}$ cup cut-up Maraschino Cherries, well drained. Chill until cool enough to handle.
3. Roll teaspoonfuls of mixture in $1\frac{1}{2}$ cups Coconut. Chill until firm, about 4 hours. Keep chilled. Makes 2 dozen.



CHOCOLATE NUGGETS

No cooking . . . just mix and shape

1. Stir 6-oz. pkg. Semi-sweet Chocolate Pieces (1 cup) in a 2-qt. bowl over hot (not boiling) water until melted.
2. Take from water. Stir in 3 Tablesp. Corn Syrup and 1 Teasp. Vanilla. Stir in gradually $\frac{1}{2}$ cup PET Evaporated Milk, then $\frac{1}{2}$ cup Powdered Sugar, then $2\frac{1}{2}$ cups Vanilla Wafer Crumbs ($\frac{1}{2}$ lb.) and 1 cup finely cut Nuts.
3. Mix well. Let stand about 30 min. Then shape into 1-inch balls and roll in about $\frac{1}{4}$ cup Chocolate Decorettes or finely cut Nuts. Chill. Makes $4\frac{1}{2}$ dozen.

