

RECIPE

3 cups flour
1 cup PET[®] Evaporated Milk
1 cup water

6 teaspoons sugar
1 teaspoon salt
2 eggs, unbeaten

Rest batter for 1/2 hour before use.

Sift flour before measuring. Mix milk, sugar, salt and eggs together. Stir slowly into flour, then beat until smooth with rotary beater or electric beater at medium speed.

DIRECTION FOR USING HIRCO ICE CREAM CONE SHELL #19

Pre-heat shell in pan (pan should be at least 6 inches in width and 4-1/4 inches high) of hot fat or oil (375°). Remove shell and shake off excess fat. Dip hot shell into batter (pot should be at least the size as pan with fat) so that entire exterior of shell becomes coated. No batter should go over top of shell. Hold steady until batter adheres--about 10 seconds. Reverse shell and let it dry a little before placing in hot fat. Dip shell, covered with batter, back into pan of hot fat (375°). As soon as patty begins to brown slightly, lift shell and let the cone drop gently into the hot fat. Leave shell in fat so that it remains hot for making next cone. Remove cone from fat with tongs and drain on absorbent paper.



**PET
EVAPORATED
MILK**

for babies . . .
for cooking . . .
for coffee!

FANTE'S
1004-06-08 So. 9th St.
PHILA. 47, PA.
WA 2-5557



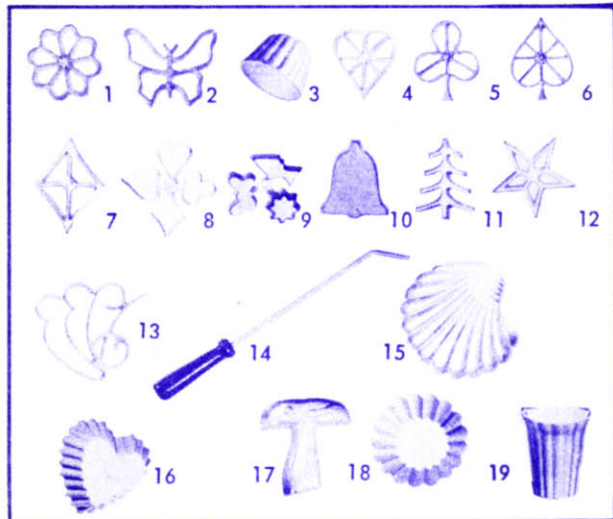
**PET
INSTANT
NONFAT DRY MILK**

for drinking . . .
for cooking . . .
for cereals!

INSTRUCTIONS AND RECIPE FOR

Party-Patty

SHELLS AND MOLDS



1. Rosette 2. Butterfly 3. Patty Shell 4. Heart 5. Club 6. Spade 7. Diamond
8. Brigitte 9. Trisetite 10. Bell 11. Tree 12. Star 13. Fan 14. Handle
15. Sea Shell 16. Deep Heart Shell 17. Mushroom Shell 18. Deep Tart Shell
19. Ice Cream Cone Shell

HIRCO MANUFACTURING CO., INC.

932-34 Roscoe

Chicago 13, Illinois

Make Perfect Patties, Rosettes and Tart Shells with

PET Instant Nonfat Dry Milk

¼ cup PET Instant Nonfat Dry Milk

1 teaspoon sugar

½ teaspoon salt

1 egg

¾ cup water

1 cup sifted, all-purpose flour

Mix together the PET Instant Nonfat Dry Milk, sugar, salt, egg, and water. Gradually stir in the flour, and beat until smooth with rotary beater or electric beater at medium speed. To make into patties or rosettes, follow instructions.

PET Evaporated Milk

1 cup flour

½ cup Pet Evaporated Milk

½ cup water

1 teaspoon sugar

½ teaspoon salt

1 egg, unbeaten

Sift flour before measuring. Mix milk, water, sugar, salt and egg together. Stir slowly into flour, then beat until smooth with rotary beater or electric beater at medium speed. Makes about 36 tart shells.

INSTRUCTIONS FOR USING ROSETTE MOLD



1. Heat mold by dipping into pan of hot fat (365°) for about 10 seconds.



2. Remove mold and shake off excess fat. Dip hot mold into batter, even with the top. No batter should go over top of mold.



3. Dip mold, covered with batter, back into pan of hot fat (365°).



4. As soon as rosette is formed and begins to brown slightly, lift mold and let the rosette drop gently into the hot fat. When rosette is brown on one side, turn it over and brown on other side. Remove from fat and drain on absorbent paper.

SERVING AND STORING PATTY SHELLS

For main dish: fill with creamed meat, creamed fish, or creamed chicken. They're delicious filled with creamed vegetables, too.

For dessert: fill with ice cream, fruit, berries, or pudding.

Store in loosely covered container to keep crisp. (They'll keep 2 to 3 days.) To serve, reheat in warm oven.

DIRECTIONS FOR USING SEA FOOD AND PATTY SHELLS



Pre-heat shell in pan of hot fat (375°). Remove shell and shake off excess fat. Dip hot shell into batter so that entire exterior of shell becomes coated. No batter should go over top of shell. Hold steady until batter adheres—about 10 seconds.



Reverse shell and let it dry a little before placing in hot fat. Dip shell, covered with batter, back into pan of hot fat (375°). As soon as patty begins to brown slightly, lift shell and let the patty drop gently into the hot fat.



Leave shell in fat so that it remains hot for making next patty. When patty is brown on one side, turn it over and brown on other side.



Remove patty from fat with tongs and drain on absorbent paper.

RECIPE FOR SEA SHELLS

1 cup flour
½ cup Pet Evaporated Milk
½ cup water
1 teaspoon sugar — to 1½ tsp.
½ teaspoon salt
1 egg, unbeaten
1 teaspoon oil

Sift flour before measuring. Mix milk, water, sugar, salt, egg and oil together. Stir slowly into flour, then beat until smooth with rotary beater or electric beater at medium speed. Makes about 14 to 16 Sea Shells.

IMPORTANT HINTS

Fat for frying can be either shortening or salad oil. It should be at least two inches deep in pan.

Fat should be heated to 365° before dipping shells or molds. If you don't have a thermometer, test fat by browning a 1-inch square of bread—if fat is hot enough, bread will brown in one minute.

Fat must stay at 365° temper-

ature throughout cooking. If temperature drops, patties or rosettes become soggy and greasy, and will not brown.

Before dipping shells or molds into batter, be sure they are free from crumbs or bits of cooked batter.

If tinted shells are desired, add 1 or 2 drops of food coloring to batter before frying.