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Are you "choosey" about the foods that appear on your table?

Careful of the quality of every ingredient?

Then Borden's Evaporated Milk is your brand of evaporated milk—and no talk of other brands, "just as good," will sell you any other!

From coast to coast, the most particular housewives sing the praises of Borden's. To know why, just try out these four tests for yourself.

1. Taste Borden's Evaporated Milk—just as it comes from the can. Sweet and fresh and deliciously creamy, Borden's will win you on flavor alone.

2. Look at the color. Compare it—if you have another brand in the house—with another evaporated milk. Borden's clearer, creamier color is further proof that Borden's is quality milk.

3. Now dip out a spoonful and pour the spoonful back into the can. Note the full, rich body. That creamy texture is the secret of Borden's success in so many, many dishes!

4. Last, try Borden's in some dish that's a supreme test for evaporated milk flavor. Mashed potatoes, cream sauce,
some such thing. Even if you’ve never dared use anything but fresh milk or cream in that dish before, you’ll love the fresh, creamy taste of Borden’s. You’ll agree with nationally-famous food experts—Borden’s is better—tests prove it.

Tests Made by Nationally Famous Food Experts
—the Amazing Thing They Found!

Time and again, in our own kitchens, Borden’s has proved to be the equal of bottled milk, in dishes of every sort—even in those of the blandest flavors. To prove this still further to our own and everyone’s satisfaction, we enlisted the cooperation of a number of nationally-famous food experts interested in the most modern scientific methods of cooking.

Each of them, working quite independently, made the following experiment in her own laboratory or kitchen. They cooked double batches of all kinds of milk dishes, making them from exactly the same recipe, except that they used Borden’s Evaporated Milk in one batch and the finest grade of bottled milk in the other.

Then, without explaining the purpose of the test, they served the dishes to varied and discriminating groups of people (both men and women).

Here are some of the surprising results they reported.

“7 out of 8 people said the soups made with Borden’s Evaporated Milk were better.”

SARAH FIELD SPLINT,
Domestic Science Consultant,
New York City

“Twenty very critical ladies tried out our two samples of mashed potato. But nobody could tell them apart!”

ALICE BRADLEY, Principal,
Fannie Farmer’s School of Cookery,
Boston, Mass.
“6 out of 10 voted for muffins (also for creamed chipped beef) made with Borden’s Evaporated. Three others declared they tasted exactly alike.”

FOOD SERVICE BUREAU,
American Food Journal

“Everyone voted unanimously for creamed potatoes made with Borden’s Evaporated Milk. The vote was unanimous, too, for the Borden macaroni and cheese and for baked Indian Pudding made with Borden’s. With many other dishes, nobody could detect any difference.”

SCHOOL OF HOME ECONOMICS,
Cornell University

In other words, in an amazing number of cases these juries actually preferred the dishes made with Borden’s Evaporated Milk, because of their greater richness and creaminess. In every other case they distinguished no difference in flavor between the dishes made with Borden’s Evaporated Milk and those made with bottled milk.

These tests, combined with their own practical experience, have convinced women that they can use Borden’s Evaporated Milk for cooking in place of bottled milk with entire satisfaction.

Why Borden’s Has Finer Flavor

Of course, there’s a reason why Borden’s Evaporated Milk is outstanding for flavor, freshness, body. Here is why:

Borden’s is quality milk, safeguarded in every possible way to insure richness, fresh taste, and purity. Before a dairy farmer can supply milk to Borden, he and his “help”, his herds, his barns, his equipment, must meet the most rigid tests. Only such tests can satisfy the exacting requirements of Borden—the oldest and greatest milk company in the world.

Dairy farmers will tell you, “You have to be good to sell milk to Borden!”
And in the spic-and-span Borden plants, what a world of care is given every phase of testing, retesting, canning. When you pour out milk from a Borden can, it’s fine milk—every drop—canned at its freshest!

_How to Use Borden’s in Your Cooking_

Borden’s Evaporated Milk can be used in all your regular milk recipes. You don’t have to “learn to use” this milk. Most milk manufacturers simply say, “Blend with equal parts of water” for all recipes. But we recommend, in order to get the best results, that you vary the amount of water you use with Evaporated Milk, depending upon the particular dish you are making. The recipes in this book have been worked out carefully with that in mind. Waffles, or griddle cakes, for instance, are much better made with cream than with milk. So in our Borden recipe for waffles we advise using very little water with Borden’s Evaporated Milk. In baking powder biscuits, on the other hand, the texture is much better when a thinner milk is used. So the Borden recipe for baking powder biscuit calls for one-half cup water and one-half cup Borden’s Evaporated Milk. You will find the same thing true in the case of cakes—rich solid cakes calling for a much heavier milk than the light fluffy kinds of cake.

With ordinary fluid milk, of course, it would be impossible to vary the richness to order. With a milk like Borden’s Evaporated, on the other hand, you can have exactly the degree of richness you want, all the way from a thick creamy quality down to the lightest grade of milk.

Borden’s Evaporated Milk also takes the place of cream in cooking. Used just as it comes from the can it gives all
the rich creaminess of heavy cream where recipes call for this.

*Are You and Your Family Getting Enough Milk?*

*Let Borden's Help You Round Out the Necessary Daily Quota*

"Every day," say the food experts, "adults should have at least a pint of milk—growing children at least a quart."

Why are the experts so insistent about this?

It is because milk helps you get so many necessary food elements into the diet.

Mineral salts, to build and maintain sound teeth and bones. Carbohydrates and fats, for energy and fuel. Protein for repair work. And vitamins—to guard against disease and give the body "tone."

So, even if you can't get your children to *drink* enough milk, even if the grown-ups spurn milk altogether in favor of *hot* mealtime drinks, remember this:

*You can give them milk in the dishes you serve.* Are you having potatoes tonight? Mash them, add Borden's Evaporated Milk—they'll be creamily perfect! Or serve potatoes au gratin, or add a cream sauce to one of your other vegetables. Or serve a dessert that has milk in it. Or—but this booklet is filled with suggestions.

You'll find it's easy to serve dishes made with milk—often—if you just remember to stock your pantry shelf with Borden's Evaporated Milk. Get several cans today. Give your family—often—the health benefits of milk's well-rounded nourishment. And remember—Borden's is *quality* milk.
CREAM SOUPS

Cream soups combine various nutritive values in tempting form at little cost. Made with rich, whole milk, Borden’s Evaporated, their creamy flavor and texture appeal to children and grown-ups alike. Such a soup may well be served at luncheon or dinner every day in the week, as the variations are endless.

For many vegetable soups the outside leaves and other coarse parts are utilized to make the purée—which is added to the cream foundation. The basic recipe suggested is also excellent for cream of chicken soup and fish combinations.

For luncheon serve cream soups in small bowls or bouillon cups.

Dinner soups are served in soup plates.

Croutons, crackers, strips of toasted bread, or cheese sticks are appetizing with soup.

HOW TO CREAM CANNED SOUPS

(Tomato or Mock Turtle)

1 can Tomato or Mock Turtle Soup (approximately 1 1/4 cups) Blend Tomato or Mock Turtle Soup, Borden’s Evaporated Milk, water and seasonings. Bring to boiling point. Minced onion or parsley may be added if desired. Serves six.

3/4 cup Borden’s Evaporated Milk
1 1/4 cups water
1/4 teaspoon salt

1 egg yolk (optional)
1 recipe Borden’s Cream Foundation

1 can Tomato or Mock Turtle Soup (approximately 1 1/4 cups)

3/4 cup Borden’s Evaporated Milk
1 1/4 cups water
1/4 teaspoon salt
1/4 teaspoon pepper

Borden’s Grated Cheese

CREAM OF ONION SOUP

Cook thinly sliced onion in butter ten minutes, stirring constantly. Add hot water and seasonings. Simmer slowly 30 minutes or until onions are very soft. Force through purée sieve. Blend with Borden’s Cream Foundation (see recipe, page 10). Add slightly-beaten egg yolk and Borden’s Evaporated Milk. Reheat. Serve with Borden’s Grated Cheese. Serves eight.

5 medium-sized onions or 2 large Spanish onions
2 tablespoons butter
2 cups hot water
1 teaspoon salt
1/2 teaspoon pepper
Few grains cayenne
1 recipe Borden’s Cream Foundation
1 egg yolk (optional)
1/4 cup Borden’s Evaporated Milk (optional)
Borden’s Grated Cheese
CREAM OF TOMATO SOUP

2 slices onion
1 stalk celery
2 cups stewed or canned tomatoes
1 tablespoon minced parsley
1 teaspoon salt
¼ teaspoon pepper
1 teaspoon granulated sugar
½ bay leaf
¾ cup water
1 recipe Borden's Cream Foundation

Simmer chopped onion, chopped celery, tomatoes, minced parsley, and seasonings with water 20 minutes or until very soft. Force through purée sieve. Blend gradually with Borden’s Cream Foundation (see recipe, page 10). Reheat. May be garnished with whipped cream. Serves eight.
BORDEN'S CREAM FOUNDATION
FOR SOUPS
(Standard Recipe)

3 tablespoons butter
3 tablespoons flour
¾ teaspoon salt
¾ teaspoon pepper
1 ½ cups Borden's Evaporated Milk
2 ¼ cups water or white stock

Melt butter in double boiler. Add flour and seasonings. Blend thoroughly. Add Borden's Evaporated Milk and water slowly, stirring until mixture thickens. Allow to cook ten minutes longer, stirring occasionally.

To this Cream Foundation may be added two cups vegetable purée or pulp of meat or fish prepared in the following way:
Cook vegetables, meat or fish until tender. Force through purée sieve and return to water in which cooked.
After blending with Borden's Cream Foundation, bring to boiling point. Beat with an egg beater to prevent skin forming on top and serve.

NOTE: For extra richness, a half cup more of Borden's Evaporated Milk may be added just before serving. A beaten egg yolk stirred in at the same time also adds to the attractiveness of the soup.

CREAM OF CELERY SOUP

2 slices onion
3 cups finely chopped celery
2 cups water
1 tablespoon minced parsley
½ bay leaf
1 teaspoon salt
¾ teaspoon pepper
1 recipe Borden’s Cream Foundation
Paprika

Simmer onion, celery, water, parsley and seasonings about 30 minutes or until very soft. Force through purée sieve. Blend with Borden’s Cream Foundation (see recipe, above). Reheat. Serve with sprinkling of paprika. Serves eight.

CREAM OF ASPARAGUS SOUP

1 bunch fresh asparagus or
1 can asparagus (2 ½ cups)
2 slices onion
1 stalk celery
3 cups water
1 teaspoon salt
¾ teaspoon pepper
1 recipe Borden’s Cream Foundation

If fresh asparagus is used, cut off tips and simmer in one cup water until tender. Cut remaining stalks in one-inch pieces. Simmer with onion, chopped celery, two cups water and seasonings about one hour or until very soft. Drain, saving liquid in which asparagus was cooked. Force through purée sieve.
CREAM OF CORN SOUP

2 cups canned or fresh corn
2 slices onion
1 cup water
1/2 teaspoon salt
1 teaspoon granulated sugar
Few grains pepper
1 recipe Borden’s Cream Foundation
Paprika


CREAM OF PEA SOUP

2 cups cooked or canned peas
1 cup water
2 slices onion
1 stalk celery
1 small carrot
1 teaspoon granulated sugar
1/2 teaspoon salt
1/2 teaspoon pepper
1 recipe Borden’s Cream Foundation
Parsley

Drain peas. Simmer with water, onion, chopped celery, sliced carrot and seasonings 20 minutes, or until very soft. Force through purée sieve. Blend with Borden’s Cream Foundation (see recipe, page 10). Reheat. Garnish with minced parsley. Serves eight.

CREAM OF LIMA BEAN SOUP

1 cup dried lima beans
2 slices onion
2 stalks celery
1 small carrot
1 tablespoon minced parsley
5 cups water
1 teaspoon salt
1/2 teaspoon pepper
1 recipe Borden’s Cream Foundation
1 tablespoon butter

Soak beans over night or eight hours. Drain. Simmer chopped onion, chopped celery, sliced carrot and minced parsley with water about one hour or until beans are soft. Force through purée sieve. Add seasonings. Blend with Borden’s Cream Foundation (see recipe, page 10). Reheat. Add butter. Serves eight.

CREAM OF CHICKEN SOUP

2 slices onion
2 stalks celery
1 tablespoon minced parsley
1/2 bay leaf
2 cups rich chicken stock
1 cup finely chopped chicken
1/2 teaspoon pepper
Salt
1 recipe Borden’s Cream Foundation
Paprika

Simmer chopped onion, chopped celery, minced parsley, and bay leaf in chicken stock 15 minutes or until very soft. Force through purée sieve. Add chicken and seasonings. Blend with Borden’s Cream Foundation made with 1 3/4 cups Borden’s Evaporated Milk and 2 1/4 cups chicken stock (see recipe, page 10). Reheat. May be garnished with whipped cream and a sprinkling of paprika. Serves eight.
CREAM OF MUSHROOM SOUP

\[ \frac{1}{2} \text{ pound fresh mushrooms or } 1 \text{ (9 oz.) can of mushrooms} \]
2 slices onion
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon white pepper} \]
2 cups water or chicken stock
1 recipe Borden’s Cream Foundation
1 egg yolk (optional)
\[ \frac{1}{2} \text{ cup Borden’s Evaporated Milk (optional)} \]
Paprika

Simmer chopped mushrooms, onion and seasonings in water or chicken stock for 20 minutes or until very soft. Force through purée sieve, reserving a few pieces of mushroom for garnishing. Blend with Borden’s Cream Foundation (see recipe, page 10). Reheat. Add beaten egg yolk and Borden’s Evaporated Milk, if desired. Garnish with pieces of mushroom and a sprinkling of paprika. Serves eight.

CHOWDERS

A chowder is a savory stew made with milk, and usually contains fish, salt pork, potatoes, onion and crackers. With rich milk—Borden’s Evaporated—you can make good old New England Chowders at their finest. Of course, chowders are never strained but are full of succulent, appetizing tidbits. Serve your chowders in man-sized soup plates or bowls. Be sure to get real pilot crackers if you possibly can.

DOWN EAST FISH CHOWDER

\[ \frac{1}{2} \text{ pound fat salt pork} \]
2 onions
3 cups potatoes cut in half-inch cubes
4 cups boiling water
3 pounds cod, haddock or halibut
\[ 1 \frac{1}{2} \text{ cups Borden’s Evaporated Milk} \]
1 tablespoon salt
\[ \frac{1}{2} \text{ teaspoon pepper} \]
1 tablespoon minced parsley
1 tablespoon butter
1 tablespoon flour
Pilot crackers

Cut fat salt pork in small pieces and fry slowly in soup kettle. Add sliced onions and cook five minutes. Add cubed potatoes, boiling water and fish which has been cut in small pieces. Simmer slowly until potatoes are soft. Add Borden’s Evaporated Milk, salt, pepper, and minced parsley. Melt butter. Add flour and blend thoroughly. Add gradually to chowder stirring until slightly thickened. Cook five minutes longer. Pour over pilot crackers. Serves eight.
NEW ENGLAND CLAM CHOWDER

50 clams (1 quart after opening)
¼ pound fat salt pork
2 medium-sized onions
1 quart potatoes cut in half-inch cubes
3 cups boiling water
1 ½ cups Borden’s Evaporated Milk
1 teaspoon salt
¼ teaspoon pepper
1 tablespoon minced parsley
2 tablespoons butter
2 tablespoons flour
Pilot crackers


CORN CHOWDER

2 slices fat salt pork
1 onion
2 cups potatoes, cut in half-inch cubes
3 ¼ cups boiling water
2 cups canned or fresh corn
1 teaspoon salt
¼ teaspoon pepper
1 ½ cups Borden’s Evaporated Milk
1 tablespoon butter
1 tablespoon flour
Crackers

Cut fat salt pork in small pieces and fry slowly in soup kettle. Add sliced onion and cook five minutes. Add cubed potatoes and boiling water. Simmer slowly until potatoes are soft. Add corn and seasonings. Add Borden’s Evaporated Milk. Melt butter, add flour and blend thoroughly. Add gradually to chowder, stirring until slightly thickened. Pour over crackers or serve with oysterettes. Serves eight.

TOMATO CHOWDER

2 slices fat salt pork
2 medium-sized onions
2 cups potatoes, cut in half-inch cubes
2 cups boiling water
2 cups stewed or canned tomatoes
1 ¾ cups Borden’s Evaporated Milk
1 teaspoon salt
1 tablespoon minced parsley
¼ teaspoon pepper
1 tablespoon butter
1 tablespoon flour
Pilot crackers

BEVERAGES

Real help for the household where there is an undernourished person or a child! Here are attractive ways to get milk into the diet without danger or monotony. Many are brand-new recipes. All are delicious enough to win on taste alone, forgetting their nutritive value.

Serve your husband a cup of coffee, "creamed" with Borden's Evaporated Milk. Creamy rich, fresh and sweet in flavor, it colors coffee richly. He'd call it "just like fresh cream."

Serve Borden's Evaporated Milk, thoroughly chilled, the same way in which you serve coffee cream.

FRENCH COFFEE

\[
\begin{align*}
&\frac{3}{4} \text{ cup Borden's Evaporated Milk} \\
&3 \text{ cups water} \\
&5 \text{ tablespoons medium-ground coffee} \\
&\text{Bring Borden's Evaporated Milk and water to scalding point in double boiler. Place coffee in top part of drip coffee pot and pour hot milk-mixture over it. When coffee has dripped to the lower part of pot, coffee is ready to serve. Serves four.}
\end{align*}
\]

BREAKFAST COCOA

\[
\begin{align*}
&3 \text{ tablespoons cocoa} \\
&2 \text{ tablespoons granulated sugar} \\
&1 \text{ cup boiling water} \\
&1 \frac{1}{2} \text{ cups Borden's Evaporated Milk} \\
&1 \frac{1}{4} \text{ cups water} \\
\end{align*}
\]

HOT CHOCOLATE

\[
\begin{align*}
&2 \text{ squares unsweetened chocolate} \\
&3 \text{ tablespoons granulated sugar} \\
&\text{Few grains salt} \\
&1 \text{ cup boiling water} \\
&1 \frac{1}{2} \text{ cups Borden's Evaporated Milk} \\
&1 \frac{1}{2} \text{ cups cold water} \\
\end{align*}
\]
ICED CHOCOLATE

Proceed as for Hot Chocolate, using one cup cold water in place of 1 1/2 cups. After beating with egg beater until foamy, cool. Pour over ice cubes.

CHOCOLATE MILK SHAKE

2 tablespoons granulated sugar
1 1/2 tablespoons cocoa
1 cup water
1/2 cup Borden’s Evaporated Milk
1/4 teaspoon vanilla


PLAIN OR CHOCOLATE MALTED MILK

1/2 cup water
1/2 cup Borden’s Evaporated Milk
2 heaping teaspoons Borden’s Plain Malted Milk or Thompson’s Chocolate Malted Milk

Blend water and Borden’s Evaporated Milk. Add malted milk and beat with egg beater until frothy. Add cracked ice and serve. If to be served hot, heat in a double boiler. Serves one.

BORDEN SPECIAL

2 eggs, separated
1/4 cup granulated sugar
1/2 cup strong black coffee or Postum
1 1/2 cups Borden’s Evaporated Milk
1 1/2 cups water
1/2 teaspoon vanilla

Pour into glass, and top with whipped cream. Dust with cinnamon if desired. If to be served hot, heat in a double boiler. Serves four.

CAFÉ COCOA

6 tablespoons cocoa
6 tablespoons granulated sugar
1 1/2 cups water
4 1/2 cups Borden’s Evaporated Milk
2 cups strong, black coffee
1 teaspoon vanilla

ENTRÉES AND MAIN DISHES

A generous use of milk in dinner and luncheon dishes is the wisest kind of economy. It adds valuable nutriment to fish, eggs, meat—makes many dishes more appetizing—"pieces out" left-overs which would in themselves be insufficient in quantity to serve the second time. The homemaker with a few good cream sauces at her finger tips is always prepared for emergencies in the kitchen. Furthermore, she is likely to make a reputation as a cook and hostess.

BAKED SPAGHETTI AND CHEESE

½ pound package "Chateau"
¾ cup Borden's Evaporated Milk
¾ cup water
¼ teaspoon salt
2 eggs
1 cup cooked spaghetti
2 tablespoons melted butter
½ cup bread crumbs

Cut "Chateau" into small pieces. Bring Borden's Evaporated Milk and water to scalding point in double boiler. Add salt and "Chateau." Beat with egg beater until "Chateau" is melted. Remove from fire. Add slightly-beaten eggs. Pour over cooked spaghetti which has been placed in a buttered baking dish. Blend melted butter and bread crumbs. Sprinkle over spaghetti. Bake in a moderate oven (350° F.) for 20 minutes or until crumbs are brown. Serves six.

MACARONI AUX CUBES

1 cup elbow macaroni
½ pound package Borden's American Cheese
1 ½ cups boiling water
2 teaspoons salt
¼ teaspoon pepper
2 eggs
1 ½ cups Borden's Evaporated Milk
2 tablespoons melted butter
2 cups one-half inch bread cubes

Cook elbow macaroni in boiling salted water until done. Cut cheese in small pieces. Melt in boiling water. Thoroughly mix salt, pepper and well-beaten eggs. Gradually add Borden's Evaporated Milk. Stir in melted cheese mixture. Fold in cooked macaroni and pour mixture into a greased baking dish. Pour melted butter over bread cubes and mix with a fork. Place on top of mixture in baking dish. Cook 45 minutes in a slow oven (325° F.). Serves six.
CREAMY SCRAMBLED EGGS

5 eggs
⅔ cup Borden's Evaporated Milk
⅔ cup water
½ teaspoon salt
½ teaspoon pepper
2 tablespoons butter


FRENCH OMELET

6 eggs, separated
⅔ cup Borden's Evaporated Milk
⅔ teaspoon salt
Pepper
1 tablespoon butter
Parsley

Beat egg yolks until thick and lemon-colored. Add Borden's Evaporated Milk and seasonings. Fold in stiffly-beaten egg whites. Melt butter in an omelet or frying pan, turning so that it is well buttered. Pour in egg mixture, spread evenly and cook slowly until it is puffy and delicately brown underneath. Place pan on centre grate of oven until top is dry. Turn omelet carefully with spatula. Fold one-half over the other and turn on to hot platter. Garnish with parsley and serve. Serves six.

HAM OMELET

Proceed as for French Omelet. Sprinkle finely chopped cooked ham over centre of omelet before placing in oven. Fold in usual way.

STEAMED SHIRRED EGGS

4 eggs
1 cup Borden's Evaporated Milk
1 cup water
1 teaspoon salt
4 teaspoons butter

Beat eggs thoroughly. Add Borden's Evaporated Milk, water and salt gradually. Put butter in double boiler and melt. Add egg mixture. Be sure water is boiling in bottom of double boiler. Do not remove cover for seven minutes. Serve by turning on to a plate. Serves four.

"CHATEAU" RAREBIT

½ pound package "Chateau
1 tablespoon butter
1 teaspoon cornstarch
⅔ cup Borden's Evaporated Milk
⅔ teaspoon dry mustard
Few grains soda
Few grains cayenne
½ teaspoon Worcestershire Sauce or Tabasco Sauce Paprika

TOMATO RAREBIT


STANDARD RECIPE FOR CROQUETTES


EGG CROQUETTES

Proceed as for Standard Recipe for Croquettes, substituting two cups chopped hard-cooked eggs for meat.

POLENTA

CHEESE SOUFFLÉ


1/4 of 1/2 pound package
Borden’s American Cheese
1/2 teaspoon paprika
1/4 teaspoon dry mustard
Few grains of cayenne
1 cup Borden’s Thick White Sauce
3 eggs, separated

A LA KING

(Chicken, Veal or Ham)

Melt butter in double boiler. Cook finely chopped onion and green pepper ten minutes in butter, but do not brown. Stir in flour and salt. Add gradually Borden’s Evaporated Milk and water, stirring until mixture thickens. Cook for ten minutes over hot water. Add cooked meat which has been put through food chopper. Cook until meat is thoroughly heated. Pour over triangles of toast or patty shells. Serves six.

4 tablespoons butter
2 slices onion
2 tablespoons finely chopped green pepper
1/4 cup flour
1/2 teaspoon salt
1 1/2 cups Borden’s Evaporated Milk
1/4 cup water
1 1/4 cups cooked chicken, veal or ham (If ham is used omit salt)
Triangles of toast or patty shells
Few grains of paprika

CREAMED CHIPPED BEEF

Melt butter in double boiler. Add flour and salt. Blend thoroughly. Add gradually Borden’s Evaporated Milk and water, stirring constantly until mixture thickens. Cover and cook ten minutes longer in double boiler, stirring occasionally. Separate chipped beef in pieces. Cover with hot water and allow to stand for ten minutes, then drain. Add to white sauce. Reheat and serve on mashed potato, toast or crackers. Serves four.

3 tablespoons butter
3 tablespoons flour
1/2 teaspoon salt
3/4 cup Borden’s Evaporated Milk
3/4 cup water
1/4 pound chipped beef

HAM BAKED IN MILK

Mix flour, mustard and brown sugar thoroughly. Add Borden’s Evaporated Milk and water gradually. Blend thoroughly. Place ham in baking pan. Pour mustard mixture over it and bake about 40 minutes in a moderately-hot oven (375° F.) until ham is tender. Serves four.

1 tablespoon flour
1 teaspoon dry mustard
2 tablespoons brown sugar
1 cup Borden’s Evaporated Milk
3/4 cup water
Slice of ham about 1 inch thick with rim of fat
VEAL OR PORK CHOPS EN CASSEROLE

6 medium-sized potatoes  
Salt  
Pepper  
Flour  
1 tablespoon butter  
1 tablespoon minced parsley  
3/4 cup Borden’s Evaporated Milk  
3/4 cup water  
6 medium-sized veal or pork chops

Place a layer of thinly-sliced potatoes in buttered baking dish. Sprinkle with salt and pepper. Dredge lightly with flour and dot with small pieces of butter. Add a sprinkling of parsley. Repeat until the casserole is two-thirds full. Pour Borden’s Evaporated Milk and water over potatoes. Place trimmed chops on top of potatoes. Cover baking dish. Bake one hour in a moderately-hot oven (375° F.) or until potatoes and chops are tender. Remove cover the last 15 minutes to brown chops. Serves six.

BAKED HALIBUT WITH RAREBIT SAUCE

1 slice halibut weighing about two pounds  
Melted butter  
Salt  
Pepper  
3/4 cup Borden’s Evaporated Milk  
3/4 cup water  
1 tablespoon minced parsley


SEA FOOD AU GRATIN

4 tablespoons butter  
2 slices onion  
2 tablespoons finely chopped green pepper  
3/4 cup flour  
3/4 teaspoon salt  
1 1/4 cups Borden’s Evaporated Milk  
3/4 cup water  
1 1/2 cups crab meat, tuna or salmon*  
3/4 of 1/2 pound package Borden’s American Cheese  
Sifted bread crumbs  
Few grains of paprika

Melt butter in double boiler. Cook finely chopped onion and green pepper ten minutes in butter, but do not brown. Stir in flour and salt. Add gradually Borden’s Evaporated Milk and water, stirring until mixture thickens. Cook for ten minutes over hot water. Add flaked fish. Bring to boiling point. Pour into buttered scallop shell, ramekins or a baking dish. Cut cheese in small pieces and force through a coarse strainer. Mix with bread crumbs. Sprinkle over scalloped mixture. Dot with small pieces of butter and sprinkle with paprika. Bake 15 minutes in moderately-hot oven (375° F.) until crumbs are brown. Serves six.

*This is also an excellent way to use left-over cooked fish.
SAUCES

The sauce, as every French cook knows, has many a good reason for its existence. Sometimes it lends a suave, creamy texture. Sometimes it points up delicate flavor. Sometimes it is so rich and savory it is the reason for the dish—the food which it enlivens being little more than a carrier. So—pay particular attention to your sauces—they are no small part of a delicious meal.
BORDEN'S THIN WHITE SAUCE

1 tablespoon butter
1 tablespoon flour
\( \frac{1}{4} \) teaspoon salt
\( \frac{1}{6} \) teaspoon pepper
\( \frac{1}{4} \) cup Borden's Evaporated Milk
\( \frac{1}{4} \) cup water


NOTE: If Cream Sauce is desired use one cup Borden’s Evaporated Milk and no water.

BORDEN'S MEDIUM WHITE SAUCE

(For Vegetables)

Proceed as for Thin White Sauce, using two tablespoons butter and two tablespoons flour.

BORDEN'S THICK WHITE SAUCE

(For Croquettes)

Proceed as for Thin White Sauce, using three tablespoons butter and three tablespoons flour.

RAREBIT SAUCE

\( \frac{1}{2} \) pound package Borden's American Cheese
2 tablespoons butter
1 \( \frac{1}{2} \) tablespoons flour
\( \frac{1}{6} \) teaspoon salt
\( \frac{1}{6} \) teaspoon pepper
\( \frac{1}{4} \) teaspoon paprika
\( \frac{1}{4} \) cup Borden's Evaporated Milk
\( \frac{1}{4} \) cup water

Cut Borden’s American Cheese in small pieces. Melt butter in double boiler. Add flour, salt, pepper and paprika. Blend thoroughly. Add Borden’s Evaporated Milk and water gradually, stirring constantly until mixture is thick. Continue to cook ten minutes longer in double boiler stirring occasionally. Add cheese and beat with egg beater until cheese is entirely melted. Serve immediately with fish, Brussels sprouts, cauliflower, cabbage, etc. Makes two cups.

ONION SAUCE

4 white onions
1 cup Borden's Medium White Sauce
\( \frac{1}{4} \) cup Borden's Evaporated Milk

Cover sliced onions with boiling water. Cook five minutes and drain. Cover again with boiling water and cook until soft. Drain and force through purée sieve. Blend with Borden's Medium White Sauce (see recipe, above) and Borden’s Evaporated Milk. Serve with pork chops, mutton or hard-cooked eggs. Makes two cups.
Caper Sauce

1 tablespoon capers
1 tablespoon lemon juice
¼ teaspoon salt
¼ teaspoon dry mustard
Few grains cayenne
1 cup Borden's Thick White Sauce
2 egg yolks
½ cup Borden's Evaporated Milk

Add capers, lemon juice and seasonings to Borden’s Thick White Sauce. Let stand over boiling water until ready to serve. Just before serving, pour over well-beaten egg yolks which have been blended with Borden’s Evaporated Milk. Return to double boiler and cook two minutes. Serve with veal, chicken or boiled lambs’ tongues. Makes 1 ¾ cups.

Tomato Cream Sauce

1 slice onion
1 stalk celery
¼ teaspoon salt
Few grains cayenne
¼ bay leaf
1 cup freshly stewed or canned tomatoes
1 cup Borden’s Medium White Sauce

Simmer chopped onion, chopped celery and seasonings with tomatoes 20 minutes or until very soft. Force through purée sieve. Blend with Borden’s Medium White Sauce. Serve with croquettes, cutlets or baked fish. Makes two cups.

Bechamel Sauce

2 slices onion
2 slices carrot
¼ bay leaf
6 peppercorns
¾ cup white stock
1 tablespoon butter
1 tablespoon flour
¼ teaspoon salt
¼ teaspoon pepper
¾ cup Borden’s Evaporated Milk
1 teaspoon lemon juice


Mock Hollandaise Sauce

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
½ teaspoon pepper
Dash of paprika
½ cup Borden’s Evaporated Milk
¾ cup water
2 egg yolks
3 tablespoons butter
1 tablespoon lemon juice

VEGETABLES

The modern way to cook vegetables avoids overcooking. Cook only until the instant the vegetable becomes tender—never till it is soft and mushy. Test with a fork.

And when making creamed vegetable dishes of any sort, remember this. For your cream sauce, use the water in which vegetables are cooked in place of fresh water. In this way you save the precious mineral salts that might otherwise be lost down the drain.
HOW TO CREAM VEGETABLES
Cook vegetables in boiling salted water. Drain and combine with Borden’s Medium White Sauce (see recipe, page 22), using a cup of white sauce to every two cups of cooked vegetables. Cauliflower, carrots and peas, onions and cabbage are delicious when prepared in this way.

HOW TO SCALLOP VEGETABLES
Combine two cups cooked vegetables with one cup Borden’s Medium White Sauce (see recipe, page 22). Pour into buttered casserole. Cover top with buttered crumbs and bake in moderate oven (350° F.) until brown and thoroughly heated. An excellent way to serve yesterday’s left-over vegetables, and make them “better than the first time.”

HOW TO MAKE VEGETABLES AU GRATIN
Prepare as for Scalloped Vegetable and sprinkle cheese over top. Bake in a moderate oven (350° F.) until cheese is melted and golden brown.

MASHED POTATOES DE LUXE
Potatoes to make 2 cups when mashed
2 tablespoons butter
1 teaspoon salt
¼ teaspoon pepper
⅛ cup Borden’s Evaporated Milk
Chopped parsley
Add butter, salt and pepper to hot mashed potatoes and blend thoroughly. Add Borden’s Evaporated Milk gradually, beating until smooth and creamy. Place in buttered casserole. Bake 15 minutes in moderate oven (350° F.) or until golden brown. Garnish with parsley. Serves six.

BAKED CORN PUDDING
2 cups freshly cooked or canned corn
2 eggs
2 tablespoons melted butter
½ teaspoon salt
½ teaspoon pepper
1 teaspoon granulated sugar
1 cup Borden’s Evaporated Milk
1 cup water
Grating of nutmeg
Chop corn, mix with well-beaten eggs, melted butter and seasonings. Add Borden’s Evaporated Milk and water. Blend thoroughly. Pour into a buttered baking dish. Sprinkle with nutmeg. Place in pan of hot water and bake 45 minutes in a moderate oven (350° F.) until firm. Serves eight.

STRING BEANS BRETONNE
2 tablespoons butter
1 medium onion
1 tablespoon flour
1 cup Borden’s Evaporated Milk
⅛ cup water
2 cups cooked string beans, cut in one-inch lengths
Salt, pepper, paprika
VEGETABLES EN CASSEROLE

1 cup diced carrots
½ cup peas
½ cup diced celery
2 medium-sized onions
1 teaspoon salt
1 tablespoon flour
½ teaspoon salt
¼ teaspoon pepper
½ cup Borden’s Evaporated Milk
½ cup vegetable liquid
1 tablespoon butter
1 teaspoon melted butter
½ cup bread crumbs

Boil carrots, peas, celery, chopped onions, salt and three cups water until vegetables are tender. Strain vegetables, saving ½ cup liquid in which vegetables were boiled. Cool this liquid. Thoroughly mix flour, salt and pepper. Add gradually Borden’s Evaporated Milk and cooled vegetable liquid. Blend thoroughly. Cook, stirring constantly, until mixture thickens. Cook ten minutes longer, stirring occasionally. Remove from fire. Add butter and Kitchen Bouquet (optional). Add vegetables. Pour into a buttered casserole. Mix melted butter and bread crumbs together with a fork. Sprinkle over vegetables. Bake ten minutes in a moderate oven (350°F.) or until crumbs are brown and mixture thoroughly heated. Serves six.

ESCALLOPED POTATOES

6 small or 4 medium-sized potatoes, thinly sliced
Salt and pepper
1 tablespoon minced parsley
Flour
1 cup Borden’s Evaporated Milk
1 cup boiling water
2 tablespoons butter

Place a layer of potatoes in a well-buttered baking dish, sprinkle with salt, pepper and minced parsley. Dredge lightly with flour. Add part of butter in small bits. Repeat. Blend Borden’s Evaporated Milk with water and pour over the potatoes. Dot with remainder of butter. Cover and bake one and one-fourth hours in a moderate oven (375°F.) or until the potatoes are tender. Remove the cover the last fifteen minutes of baking to brown potatoes lightly on top. Serve from dish in which cooked.

CREAMED CELERY AND GREEN PEPPER

1 ½ cups celery
1 green pepper
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
½ teaspoon pepper
½ cup Borden’s Evaporated Milk
¼ cup water
6 slices toast

SALAD DRESSINGS

Salads not only vary the diet in an appealing and appetizing way—they also add mineral salts, vitamins and other health factors.

To make a perfect salad all the ingredients must be carefully prepared and thoroughly chilled before blending—the lettuce and other greens fresh and crisp—the fruit or vegetables fresh and firm in texture—the meat or fish free from skin, gristle and bones, and cut in small, uniform pieces.

The ingredients should be combined and the dressing folded in just before serving.

Care should be taken to arrange the salad daintily and garnish it attractively. If lettuce is used, the leaves should be placed in the salad bowl or on individual plates before adding the salad.

With a well-flavored dressing prepared beforehand—such as Borden’s Eggless Mayonnaise or, for those who do not like oil, a Cooked Dressing—a delicious salad may be prepared quickly.

COOKED SALAD DRESSING

\[
\begin{align*}
\text{Blend Borden's Evaporated Milk with water and bring to scalding point in a double boiler. Thoroughly mix dry ingredients. Add slightly-beaten egg yolks gradually and blend carefully. Pour hot milk slowly over egg mixture, stirring constantly. Return to double boiler. Add butter and cook until mixture thickens, stirring constantly. Heat vinegar and add slowly.}
\end{align*}
\]

\[
\frac{3}{4} \text{ cup Borden's Evaporated Milk}
\]
\[
\frac{1}{4} \text{ cup water}
\]
\[
1 \text{ teaspoon dry mustard}
\]
\[
\frac{3}{4} \text{ teaspoon salt}
\]
\[
1 \text{ tablespoon granulated sugar}
\]
\[
2 \text{ tablespoons flour}
\]
\[
\text{Dash of cayenne}
\]
\[
2 \text{ egg yolks}
\]
\[
2 \text{ tablespoons butter}
\]
\[
\frac{3}{4} \text{ cup vinegar}
\]

Blend thoroughly. Strain and cool. Makes \(1\frac{1}{2}\) cups.
BORDEN'S EGGLESS MAYONNAISE

1/2 teaspoon salt
1/2 teaspoon dry mustard
1/2 teaspoon paprika
1/2 teaspoon granulated sugar
Few grains cayenne
3 tablespoons Borden's Evaporated Milk
3/4 cup salad oil
2 tablespoons vinegar or 1 teaspoon vinegar and 1 teaspoon lemon juice

Thoroughly mix dry ingredients. Add Borden's Evaporated Milk and blend thoroughly. Beat in salad oil gradually. Add vinegar, or vinegar and lemon juice, beating until mixture is smooth. Makes one cup.
RUSSIAN DRESSING

1 cup Borden's Eggless Mayonnaise
1/4 cup chili sauce
1 tablespoon minced chives or 1 teaspoon minced onion
1 tablespoon finely minced green pepper or pimiento
1 tablespoon Worcestershire Sauce (optional)
1 tablespoon lemon juice
1/4 teaspoon salt

Just before serving blend Borden's Eggless Mayonnaise with chili sauce, chives or onion, green pepper or pimiento, Worcestershire sauce, lemon juice and salt. Makes 1 1/2 cups.

CHILI MAYONNAISE

1 cup Borden's Eggless Mayonnaise
1/4 cup chili sauce

Just before serving blend Borden's Eggless Mayonnaise with chili sauce. Makes 1 1/4 cups.

CREAM MAYONNAISE

1 cup Borden's Eggless Mayonnaise, made with lemon juice
1/2 cup whipped cream

Just before serving blend Borden's Eggless Mayonnaise with whipped cream. Makes 1 1/2 cups.

FRUIT SALAD DRESSING

Borden's Eggless Mayonnaise may be made with any one of the following variations:
1. Omit mustard, add one teaspoon sugar.
2. Substitute two tablespoons lemon juice for vinegar.
3. Blend in three tablespoons orange, grapefruit or pineapple juice just before serving.
4. A drop of onion extract may be added if desired.

SPECIAL MAYONNAISE

1 cup Borden's Eggless Mayonnaise
1/2 cup tomato catsup
1 tablespoon Worcestershire Sauce
1 tablespoon chopped chives or 1 teaspoon minced onion
2 drops Tabasco sauce
1 tablespoon lemon juice
1/4 teaspoon salt

Just before serving blend Borden's Eggless Mayonnaise with tomato catsup, Worcestershire sauce, chopped chives or minced onion, Tabasco sauce, lemon juice and salt. Makes 1 1/2 cups.
HOT AND COLD PUDDINGS

In baking puddings made with eggs and milk, the dish should be set in a pan of hot water, and cooked at a moderate temperature.

All starchy puddings should be well cooked to make them digestible.

Batter puddings should be baked in a quick oven. Sauces should never be poured over puddings until the moment of serving.

In making meringues for the top of puddings or pies, the egg whites should be beaten very light. If well chilled, they will beat up more quickly. Add fine granulated sugar in the proportion of two tablespoons to each egg white, gradually continuing the beating until the meringue is fine-grained and holds its shape.

The meringue may be spread evenly over the surface, using a knife or back of spoon, or put on unevenly by spoonfuls. It should touch the pastry rim or baking dish all around or it will shrink away in the process of baking. Meringues should be baked at a low temperature, 300° F. to 350° F., until delicately browned. If baked in a too hot oven, it will be tough and shrunken instead of being light and tender.

CREAM RICE PUDDING

\[
\text{\begin{align*}
\frac{1}{4} \text{ cup rice} \\
2 \frac{1}{4} \text{ cups Borden's Evaporated Milk} \\
1 \frac{3}{4} \text{ cups water} \\
\frac{3}{4} \text{ cup granulated sugar} \\
\frac{1}{2} \text{ teaspoon salt} \\
\text{Nutmeg}
\end{align*}}
\]

Wash rice thoroughly. Place rice, Borden's Evaporated Milk, water, sugar and salt in a buttered baking dish. Sprinkle with nutmeg. Place in pan of hot water and bake three hours in a slow oven (300° F.) stirring several times during first hour to prevent rice from settling. Serves eight.

NOTE: One cup raisins may be added, if desired.
BUTTERSCOTCH RICE PUDDING

\[ \frac{1}{2} \text{ cup rice} \]
\[ 1 \frac{1}{4} \text{ cups Borden's Evaporated Milk} \]
\[ 2 \frac{1}{4} \text{ cups water} \]
\[ 2 \text{ tablespoons butter} \]
\[ 1 \frac{1}{4} \text{ cups brown sugar} \]
\[ 2 \text{ eggs, separated} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ \frac{1}{2} \text{ teaspoon vanilla} \]

Wash rice thoroughly. Blend Borden's Evaporated Milk with water. Add three cups of the milk and water mixture to rice and cook in double boiler until rice is tender (about 40 minutes). Melt butter in heavy saucepan. Add one cup brown sugar and stir until boils, but do not let it burn. Add remaining cup of milk and water, stirring until sugar is dissolved. Pour slowly over well-beaten egg yolks. Add salt. Combine with hot rice in double boiler. Cook about five minutes. Remove from fire and add vanilla. Pour into a buttered baking dish. Cover with meringue made by beating egg whites until stiff and adding remaining \( \frac{1}{4} \) cup brown sugar gradually. Bake 15 minutes in a slow oven (300° F.) or until meringue is golden brown. Serves eight.

RICE AND APPLE PUDDING

\[ 5 \text{ tart apples} \]
\[ 1 \text{ cup granulated sugar} \]
\[ 1 \text{ tablespoon butter} \]
\[ \text{Cinnamon} \]
\[ 1 \frac{1}{4} \text{ cups Borden's Evaporated Milk} \]
\[ 1 \frac{1}{4} \text{ cups water} \]
\[ \text{Grated rind of } \frac{1}{2} \text{ lemon} \]
\[ 1 \frac{1}{4} \text{ cups hot cooked rice} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ 2 \text{ eggs, separated} \]

Peel apples and cut in quarters. Place in saucepan with \( \frac{1}{4} \) cup sugar and just enough water to cover. Simmer gently until apples are tender, but not broken. Remove carefully from liquid and place in buttered baking dish. Add butter in small pieces and sprinkle with cinnamon. Blend Borden's Evaporated Milk with water, add lemon rind and bring to scalding point in double boiler. Add rice and cook five minutes. Add \( \frac{1}{2} \) cup sugar and salt to well-beaten egg yolks. Blend with rice mixture. Cook two minutes longer. Pour over apples. Cover top with meringue made by beating egg whites until stiff and adding \( \frac{1}{4} \) cup sugar. Bake 15 minutes in a moderate oven (350° F.) or until meringue is brown. Serves eight.

BREAD PUDDING

(Standard Recipe)

\[ 1 \text{ tablespoon melted butter} \]
\[ 1 \frac{1}{4} \text{ cups soft, fine bread crumbs} \]
\[ 2 \text{ eggs} \]
\[ 1 \frac{1}{4} \text{ cups Borden's Evaporated Milk} \]
\[ 2 \frac{1}{4} \text{ cups water} \]
\[ \frac{1}{4} \text{ cup granulated sugar} \]
\[ \frac{1}{4} \text{ teaspoon salt} \]
\[ \text{Grated rind of } 1 \text{ lemon or } 1 \text{ teaspoon vanilla} \]

Pour melted butter over bread crumbs mixing with a fork. Add slightly - beaten eggs, Borden's Evaporated Milk, water, sugar, salt and flavoring. Pour into a buttered pudding dish. Place in a pan of hot water. Bake about one hour in a slow oven (300° F.). Serve with soft custard (see recipe, page 41) or whipped cream. Serves eight.
QUEEN OF PUDDINGS

Proceed as for Bread Pudding, using one whole egg and two egg yolks. Save the two egg whites for meringue. After baking, cool slightly. Cover top with thin layer of apricot, plum or raspberry jam, or with tart jelly. Cover with meringue made by beating egg whites until stiff and adding ¼ cup granulated sugar. Bake about 15 minutes in a moderate oven (350° F.) or until meringue is brown. Serves eight.

ORANGE BREAD PUDDING

Pour melted butter over bread crumbs mixing with a fork. Add slightly-beaten egg yolks, Borden’s Evaporated Milk, water, ¾ cup sugar, salt, fruit juices and orange rind. Pour into buttered pudding dish. Cover with meringue made by beating egg whites until stiff and adding ¼ cup sugar. Bake 30 minutes in a slow oven (300° F.). Serves eight.

BANANA PUDDING

Place layer of thinly-sliced bananas in bottom of well-buttered baking dish. Sprinkle with lemon rind, lemon juice and ¾ cup sugar. Dot with small pieces of butter. Cover with thin layer of finely sifted bread crumbs. Repeat until dish is ¾ full. Blend together Borden’s Evaporated Milk, water, slightly-beaten eggs, sugar, salt and vanilla. Pour over bananas. Place in pan of hot water and bake about 30 minutes in a slow oven (300° F.) or until custard is set. Serves eight.

MOCK INDIAN PUDDING

SPANISH CREAM

Blend Borden's Evaporated Milk with water. Add gelatin, allow to stand 15 minutes to soften. Scald in double boiler. Add sugar and salt to well-beaten egg yolks. Pour hot milk slowly over egg mixture, blending thoroughly. Return to double boiler and cook slowly over hot water keeping water well below boiling point (200° F.) and mixture at 180° F. Stir until mixture coats spoon and is slightly thickened. Add vanilla. Pour hot custard over stiffly-beaten egg whites, beating constantly. Pour into wet mold. Chill. Serve with whipped cream. Serves eight.

COFFEE SPANISH CREAM

Proceed as for Spanish Cream, substituting strong, black coffee for water. Serves eight.

STANDARD RECIPE FOR BLANC MANGE

(Cornstarch Pudding)

Blend Borden’s Evaporated Milk with water. Mix sugar, cornstarch and salt. Blend thoroughly with ½ cup of milk, scalding remaining milk in double boiler. Add cornstarch mixture, stirring constantly until mixture thickens. Cover and cook ten minutes longer, stirring occasionally. Add well-beaten eggs. Cook until eggs are set. Remove from fire. Add butter and vanilla. Turn into mold and chill. Serves eight.

COCONUT BLANC MANGE

Proceed as for Blanc Mange, omitting egg yolks. Fold two stiffly-beaten egg whites and one cup shredded coconut into cooled cornstarch mixture. Pour into mold and chill. Serves eight.

FRUITED BLANC MANGE

Proceed as for Blanc Mange, omitting eggs. Cool, and when pudding begins to set, stir in one cup fruit; grated or crushed pineapple, berries, cherries, etc., may be used. Chill and serve with whipped cream, or with a fruit sauce. Serves eight.
FRESH PEACH COBBLER

Roll dough prepared as for Baking Powder Biscuits (see recipe, page 56) to \( \frac{3}{4} \) inch thickness. Line a buttered baking dish with dough, allowing dough for overlapping on two sides. Peel four to six ripe, juicy peaches, leaving them whole. Place peaches on the dough in pan in rows. Add \( \frac{1}{2} \) cup granulated sugar and butter in small pieces. Sprinkle with cinnamon. Fold over the overlapping dough, bringing edges together. Bake 30 minutes in a moderate oven (350° F.) until crust and fruit are done. Serves eight.

FRUIT SHORT CAKE

Proceed as for Baking Powder Biscuits (see recipe, page 56) adding one tablespoon granulated sugar to dry ingredients and increasing butter to five tablespoons. Bake 12 minutes in hot oven (450° F.) or until brown. Split and spread with butter while hot. Place sweetened fruit between halves, and on top. Garnish with whipped cream and serve immediately.

INDIVIDUAL STRAWBERRY SHORT CAKES

Make a dough as directed in recipe for Fruit Short Cake. Pat and roll out dough to three-fourths inch in thickness. Shape with a large biscuit cutter and bake about 15 minutes in a hot oven (400° F.). Pull apart with a fork and spread while hot with butter. Just before serving fill and cover top with strawberries which have been prepared as follows: Thoroughly wash before hulling. Drain. Cut in pieces using a silver knife. Sweeten to taste and let stand 30 minutes.

APPLE PANDOWDY

6 tart apples
\( \frac{3}{4} \) cup granulated sugar
Cinnamon
1 tablespoon butter
3 tablespoons water
1 recipe Fruit Short Cake Dough

Pare and cut apples in quarters, removing cores. Place in buttered baking dish. Sprinkle with sugar and cinnamon. Add butter in small pieces. Add water and cover with crust (see recipe, page 38) rolled to about \( \frac{3}{8} \) inch in thickness. Bake 20 minutes in a moderate oven (350° F.) or until apples are done. Serves six.

NOTE: May be served with Lemon or Hard Sauce, if desired.
FRUIT DUMPLINGS

Proceed as for Baking Powder Biscuits (see recipe, page 56), adding one tablespoon sugar to dry ingredients. Roll to \(\frac{1}{4}\) inch thickness on slightly floured board, and cut in four-inch squares. Place fruit (one teaspoon crushed pineapple or \(\frac{1}{4}\) of a pared, cored apple may be used) in the center of each square and sprinkle with sugar and cinnamon. Moisten edges of dough with Borden's Evaporated Milk and fold into triangles, pressing lightly together. Place in deep, buttered pan. Bake 25 minutes in hot oven (400° F.). Serve with Soft Custard (see recipe, page 41). Makes eight dumplings.

TAPIOCA CREAM PUDDING

Cook Borden's Evaporated Milk, water and tapioca in double boiler 30 minutes. Blend sugar, salt and butter with slightly-beaten egg yolks. Gradually pour hot tapioca over egg mixture blending thoroughly. Return to double boiler and cook until egg is set. Remove from fire. Fold in stiffly-beaten egg whites and flavoring. Serve with whipped cream if desired. Serves six.

PINEAPPLE TAPIOCA CREAM PUDDING

Proceed as for Tapioca Cream Pudding, adding one cup crushed pineapple to the Tapioca Cream before adding egg whites. Chill and serve with whipped cream. Serves eight.

ORANGE TAPIOCA PUDDING

Proceed as for Tapioca Cream Pudding flavoring with grated rind of one-half orange. Free sections of four oranges from membrane and arrange in a serving dish. Pour chilled tapioca cream over them. Serves eight.

BAKED PEARS WITH TAPIOCA CREAM

Proceed as for Tapioca Cream Pudding. Drain pears and cover bottom of buttered baking dish with halved pears. Sprinkle with grated orange rind and orange juice. Add pear juice. Bake 25 minutes in a moderate oven (350° F.) or until pears are transparent and amber colored. Pour Tapioca Cream over the pears. Chill. May be served with whipped cream. Serves eight.
PIES

Either bread or pastry flour may be used in making pie crust, but pastry flour gives better results.

All utensils and materials should be very cold.

Remember that pie crust should be handled as little as possible.

First sift together the dry ingredients, then cut in the shortening with two knives. Add very cold water gradually, always pouring it on the dry flour and working it only enough to obtain a paste which will form a mass leaving the sides of the bowl clean. The paste should be just soft enough to roll out smoothly without breaking at the edge. If it is chilled before rolling, it will be easier to handle and of lighter texture when baked.

Sprinkle board and rolling pin lightly with flour. Place only enough paste on the board to make one crust. Toss it quickly over and over to coat it with flour and prevent sticking. Pat the paste into a round, flat shape. Roll with a light, quick motion of the rolling pin, from center out, keeping the paste in circular form.

When you have a sheet about one-fourth inch thick and a little larger than the tin (to allow for shrinking) place the rolling pin across it, fold one-half of the paste over the pin, holding the pin firmly to prevent turning, lift the paste over the pie tin and carefully place it in position.

For single-crust pies, lay the crust loosely on the tin, without stretching. Fit it smoothly to the tin. For a fluted edge, trim crust one inch beyond edge, fold back and crimp with finger and thumb to form an extension about one-half inch high. Prick well with a fork to allow the escape of air bubbles and to prevent an uneven bottom.

When filling is cooked separately, it should be cooled before putting into baked pie shell. For directions on meringues, see page 30.
**CHOCOLATE CREAM PIE**

Proceed as for Standard Recipe for Cream Pie, adding \( \frac{1}{4} \) cup additional sugar. Melt two squares unsweetened chocolate in double boiler and add to the hot Cream Pie filling. Flavor with vanilla. Pour into baked pie shell (eight inch). Cover top with meringue and bake as directed for Cream Pie. Whipped cream may be used in place of meringue.

**CARAMEL PECAN PIE**

Proceed as for Standard Recipe for Cream Pie, using one cup brown sugar in place of granulated sugar and adding an additional tablespoon butter. When cream mixture is cool, stir in \( \frac{1}{2} \) cup finely chopped pecan nut meats. Flavor with vanilla and pour into baked pie shell (eight inch). Cover with meringue. Sprinkle top of meringue with chopped pecan nut meats. Bake as directed for Cream Pie.
STANDARD RECIPE FOR CREAM PIE

1 cup Borden's Evaporated Milk
1 cup water
¾ cup granulated sugar
¾ cup flour
¼ teaspoon salt
2 eggs, separated
1 tablespoon butter
1 teaspoon flavoring
Baked pie shell (8 inch)

Blend Borden’s Evaporated Milk with water. Mix ½ cup sugar, flour and salt. Add enough milk to make a smooth paste. Bring remaining milk to scalding point in double boiler. Add flour mixture. Stir constantly until mixture thickens. Cover and cook ten minutes. Pour gradually over well-beaten egg yolks. Return to double boiler and cook until egg is set. Remove from fire. Add butter. Cool. Add flavoring and pour into baked pie shell. Cover top with meringue made by beating egg whites until stiff and adding remaining ¼ cup sugar. Bake 15 minutes in a moderate oven (350°F.) until brown.

BUTTERSCOTCH PIE

Proceed as for Standard Recipe for Cream Pie. Cook one cup brown sugar, four tablespoons hot water and one tablespoon butter until mixture forms a thread when dropped from tip of a spoon. Remove from stove and pour hot Cream Pie mixture into the hot syrup, blending thoroughly. When mixture is cold, pour into baked pie shell (nine inch). Cover with whipped cream or meringue. If meringue is used bake as directed for Cream Pie.

COCONUT CREAM PIE

Proceed as for Standard Recipe for Cream Pie, adding ¼ cup shredded coconut to Cream Pie filling after removing from stove. Pour into baked pie shell (eight inch). Cover with meringue and sprinkle with two tablespoons of coconut. Bake as directed for Cream Pie.

BORDEN’S SPECIAL PASTRY

1 ¼ cups flour
¼ teaspoon baking powder
¼ teaspoon salt
½ cup shortening
2 tablespoons ice water
2 tablespoons Borden’s Evaporated Milk

Sift flour and measure. Add baking powder and salt. Sift again. Cut in shortening. Blend Borden’s Evaporated Milk and water. Some flours absorb more liquid than others. Add just enough to make mixture stick together. Roll on slightly floured board. (In mixing and rolling handle as little as possible to insure flaky crust.) Makes one pie shell.

NOTE: For Baked Pie Shell bake 15 minutes in a hot oven (450°F.) or until delicately browned.
CUSTARD PIE

1 1/4 cups Borden's Evaporated Milk
1 1/2 cups water
4 eggs
3/4 cup granulated sugar
3/4 teaspoon salt
Unbaked pie crust (9 inch)
Grating of nutmeg

Blend Borden's Evaporated Milk, water, slightly-beaten eggs, sugar and salt together. Line pie tin with unbaked pie crust. Build up fluted edge. Pour in filling. Sprinkle with nutmeg. Bake in a hot oven (400°F.) to set edge. Decrease heat and bake about 40 minutes in slow oven (300°F.). A knife blade inserted will come out clean when custard is done.

COCONUT CUSTARD PIE

Proceed as for Custard Pie using 1/2 cup shredded coconut and omitting grating of nutmeg.

SQUASH PIE

3/4 cup granulated sugar
1 teaspoon cinnamon
3/4 teaspoon mace
3/4 teaspoon salt
1 1/2 cups steamed and strained squash
2 eggs
1 tablespoon melted butter
1 1/4 cups Borden's Evaporated Milk
3/4 cup water
Unbaked pie crust (9 inch)


PUMPKIN PIE

1 cup brown sugar
1 teaspoon cinnamon
3/4 teaspoon ginger
3/4 teaspoon salt
1 1/2 cups stewed, strained pumpkin
2 eggs
1 tablespoon melted butter
1 1/4 cups Borden's Evaporated Milk
3/4 cup water
Unbaked pie crust (9 inch)

Thoroughly mix sugar, spices and salt. Blend with pumpkin. Add slightly-beaten eggs, butter, Borden's Evaporated Milk and water. Line pie tin with unbaked pie crust. Build up fluted edge. Pour in filling. Follow baking directions given for Custard Pie. May be served with whipped cream if desired.

NOTE: Borden's "Chateau" makes an excellent cheese accompaniment for Pumpkin Pie.
CUSTARDS

When making custards, remember that if cooked at too high temperature they will separate or curdle. Soft or boiled custard may curdle if cooked too long or if not stirred constantly while cooking.

In baking custards the dish should be set in a pan of hot water and baked in a slow oven.

BAKED CUSTARD

(Standard Recipe)

- ¾ cup granulated sugar
- ¼ teaspoon salt
- 5 eggs
- 1⅔ cups Borden's Evaporated Milk
- 2 ⅔ cups water
- 1 teaspoon vanilla
- Grating of nutmeg

Blend sugar, salt and slightly-beaten eggs. Add Borden's Evaporated Milk and water gradually. Blend thoroughly. Add vanilla. Pour into buttered baking dish or six individual custard cups. Sprinkle with nutmeg. Place in pan of hot water to depth of custard and bake 40 minutes in a slow oven (300° F.) or until custard is set. A knife blade inserted will come out clean when custard is done. Serves six.

BAKED PEACH CUSTARD

Place eight halves of peaches, fresh or canned in a buttered baking dish. (Apricots may be substituted for peaches.) Place one teaspoon granulated sugar and ¼ teaspoon butter in each cavity. Sprinkle with nutmeg. Pour uncooked Baked Custard mixture over peaches. Bake as directed in recipe for Baked Custard. Serves eight.

CARAMEL CUSTARDS

Caramelize three-fourths cup of sugar or make a heavy syrup of the same amount of brown sugar. Pour a little of the syrup into each custard cup (unbuttered) turning the cups about so that the syrup will coat the sides of the cups. When the syrup hardens, fill the cups with a plain custard mixture. Bake as directed in recipe for Baked Custard. Unmould and serve either hot or cold.
RICE CUSTARD

Proceed as for Baked Custard, adding one cup of cooked rice to unbaked mixture. Bake 30 minutes. Spread with meringue made by beating two egg whites until stiff and adding two tablespoons sugar. Bake ten minutes longer and chill thoroughly. Serves eight.

CHOCOLATE CUSTARD

Proceed as for Baked Custard, adding two squares of melted chocolate to custard mixture.

SOFT COFFEE CUSTARD

Proceed as for Soft Custard, using \( \frac{3}{4} \) cup strong black coffee in place of \( \frac{3}{4} \) cup water.

SOFT CUSTARD

(Standard Recipe)

\[ \begin{align*}
\frac{3}{4} \text{ cup}& \text{ Borden's Evaporated Milk} \\
\frac{3}{4} \text{ cup}& \text{ water} \\
\frac{1}{4} \text{ cup}& \text{ granulated sugar} \\
2 &\text{ egg yolks} \\
\frac{1}{2} &\text{ teaspoon salt} \\
1 &\text{ teaspoon flavoring}
\end{align*} \]

Blend Borden's Evaporated Milk with water in double boiler. Set over hot water and bring to scalding point. (Do not boil.) Add sugar to slightly-beaten egg yolks and pour hot milk gradually over egg mixture. Blend thoroughly. Return to double boiler and cook slowly, keeping water well below boiling point (200°F.) and custard at 180°F. Stir constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool and add salt and flavoring. Chill. Serve over dry sponge cake or fruit. Makes 1½ cups.

ORANGE CUSTARD

Proceed as for Soft Custard. Arrange slices of four oranges in serving dish. (Sliced bananas may be substituted for oranges.) Pour custard over oranges. Chill. Garnish with whipped cream. Serves six.

FLOATING ISLAND

Pour Soft Custard into a baking dish. Top with meringue (made as directed on page 30) put on by spoonfuls to resemble islands. Sprinkle with coconut if desired. Bake in a moderate oven (350°F.) until brown. Chill. Garnish with cubes of tart jelly.
FREEZER ICE CREAMS

The necessary equipment for freezing ice cream consists of an efficient freezer, a heavy burlap bag, a wooden mallet or axe, ice and coarse salt.

Crush the ice finely by placing it in the bag and pounding it with the mallet or axe. Fill freezer one-third full of crushed ice, then add salt and ice in proportion of one part salt to three parts ice, in alternate layers. As the ice melts, the salt is dissolved, and runs down over the ice in the bottom of the freezer. If ice and salt are mixed together before being put into freezer, the ice begins to melt at once and much of the cold is lost.

The ice and salt should be packed solidly to the top of the can or a little above height of mixture inside. Pour a cup of cold water over ice to start it melting and make a brine so every part of the surface of the can is in contact with freezing mixture.

Turn the freezer slowly until the mixture begins to freeze, then more rapidly. To pack cream, drain off brine and pack can in more cracked ice and salt, using one part salt to four of ice by measure. Cover top of can with a layer of ice about six inches thick, placing burlap or heavy covering over top to exclude air.

Put freezer in a cool place and let stand several hours. Higher flavoring is necessary for all mixtures that are to be frozen, as some of the flavor freezes out.

The fruit for fruited ice creams should be crushed, mashed through a sieve, or put through a food chopper, as large pieces of frozen fruit are not pleasant to eat.

The mixture increases in bulk during freezing, so the can should never be more than three-fourths filled.
VANILLA ICE CREAM
(Freezer Method)

4 cups Borden’s Evaporated Milk
2 cups water
1 tablespoon flour
1 cup granulated sugar
1/2 teaspoon salt
2 egg yolks
1 tablespoon vanilla

Bring Borden’s Evaporated Milk and water to scalding point in double boiler. Mix together flour, sugar and salt. Add gradually to hot milk, stirring constantly until mixture thickens. Allow to cook ten minutes longer, stirring occasionally. Pour mixture over slightly-beaten egg yolks, blending thoroughly. Return to double boiler and cook two minutes, stirring constantly. Strain through fine sieve. Chill. Add vanilla and freeze in a two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes two quarts.

NOTE: Three-quarters cup of chopped candied ginger may be added, if desired.

COFFEE ICE CREAM
(Freezer Method)

Proceed as for Vanilla Ice Cream, using two cups of very strong black coffee in place of water. Increase sugar to 1 1/4 cups. Reduce amount of vanilla to one teaspoonful. Makes two quarts.

CHOCOLATE ICE CREAM
(Freezer Method)

Proceed as for Vanilla Ice Cream. Melt two squares of unsweetened chocolate in double boiler and blend with the hot custard. Makes two quarts.

BANANA ICE CREAM
(Freezer Method)

6 ripe bananas
1 cup orange juice
Grated rind of 1/2 orange
3 cups Borden’s Evaporated Milk
1 cup water
1 1/2 cups granulated sugar

STRAWBERRY ICE CREAM  
(Freezer Method)

2 cups strawberry pulp and juice  
½ cup granulated sugar (more if berries are very acid)  
1 teaspoon lemon juice  
¾ cup Borden’s Evaporated Milk  
½ cup water  
½ teaspoon salt  
½ teaspoon vanilla

Thoroughly wash, drain and hull enough ripe, juicy strawberries to make two cups of pulp. Sprinkle with sugar and lemon juice. Let stand 15 minutes. Force through a fine strainer. Thoroughly blend Borden’s Evaporated Milk, water, salt, vanilla and fruit pulp together. Freeze in two-quart freezer. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes 1½ quarts.

PEACH VARIATION

Proceed as for Strawberry Ice Cream, using peach pulp. Omit vanilla. Increase lemon juice to 1½ teaspoons and add ¼ teaspoon almond flavoring. Makes 1½ quarts.

GINGER ICE CREAM  
(Freezer Method)

Proceed as for Vanilla Ice Cream. Reduce amount of vanilla to one teaspoonful. Add ½ cup chopped preserved ginger and three tablespoons ginger syrup to chilled custard before freezing. Makes two quarts.

PEPPERMINT-STICK ICE CREAM  
(Freezer Method)

4 cups Borden’s Evaporated Milk  
2 cups water  
2 cups finely crushed peppermint stick candy  
2 egg whites

Bring Borden’s Evaporated Milk and water to scalding point in double boiler. Add crushed candy and stir until dissolved. Chill. Freeze to a mush in a two-quart freezer. Add stiffly-beaten egg whites and continue churning until ice cream is frozen. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes two quarts.

PEANUT BRITTLE VARIATION

Proceed as for Peppermint Stick Ice Cream, folding in two cups finely crushed peanut brittle when egg whites are added. Makes two quarts.
BAKED ALASKAS

Vanilla Ice Cream
6 Cup Cakes, average size
3 egg whites
2 tablespoons granulated sugar

Allow ice cream to stand in freezer several hours or until very hard. Scoop the inside out of each cup cake, place a tablespoon of very hard ice cream in each cavity, cover with meringue made by folding together stiffly-beaten egg whites and sugar. Place in a hot oven (400° F.) until meringue is evenly browned. (Not longer than four minutes.)

FRESH FRUIT ICE CREAM PIE

¼ recipe Vanilla Ice Cream
2 cups apple sauce (1 No. 2 can) (or any other stewed fruit)
1 baked pie shell (9 in.)
4 egg whites
½ cup finely granulated sugar

Allow ice cream to stand in freezer several hours or until very hard. Pour apple sauce, which has been thoroughly chilled, into cold pie shell. Spread very hard Vanilla Ice Cream over apple sauce. Cover with meringue, made by beating egg whites until stiff and adding sugar. Place in a hot oven (400° F.) until meringue is evenly browned. Serve immediately.

NOTE: It is possible to make individuals by using tart shells.

VARIATIONS

Delicious variations of any of these recipes are possible. For instance, the basic Vanilla Ice Cream may be varied by using other flavoring, and adding any of the following: Chopped nutmeats, chopped candied fruits, crystallized ginger cut fine, raisins, chopped maraschino cherries, Grapenuts or crumbled macaroons.

BASIC SHERBET RECIPE

(Freezer Method)

¼ cup granulated sugar
1 cup boiling water
¼ teaspoon granulated gelatin
2 tablespoons cold water
1 pint fruit
2 teaspoons lemon juice
¼ cup Borden's Evaporated Milk
1 egg white

Boil sugar and water together for five minutes. Soften gelatin in cold water. Add to hot sugar syrup, stirring until dissolved. Cool. Crush fruit and add lemon juice. (Strawberries, raspberries, crushed pineapple or any ripe or canned fruit may be used.) Force through fine strainer. Blend with sugar mixture. Freeze to a mush in a two-quart freezer. Add Borden's Evaporated Milk and churn until frozen. Add stiffly-beaten egg whites and churn until thoroughly blended. Remove dasher. Pack in ice and salt for one hour or more after freezing. Makes about 1½ quarts.
CAKES AND COOKIES

In cake making it pays to use fine granulated sugar, first-class eggs, and pastry flour, which gives a better texture than bread flour. If necessary to use the latter, take two tablespoons from each cup required by the recipe.

Cream the butter, preferably with a flat wooden spoon. Add sugar gradually, beating well after each addition.

Separate the eggs, beating yolks until thick and lemon-colored, the whites until stiff. Add yolks to the creamed butter and sugar, beating until mixture is light and fluffy.

(In recipes which do not require the eggs to be separated, the whole eggs, well beaten, are added at this point.)

Measure the sifted flour and mix with the other dry ingredients—baking powder*, salt, spices, etc. Sift again.

If fruits or nuts are to be used, mix well with dry ingredients before liquids are added.

To insure a fine texture when mixing butter cakes, add dry ingredients alternately with milk, beginning and ending with dry ingredients.

Add the flavoring and fruit or nuts coated with flour. Fold in the stiffly-beaten egg whites.

Fill each pan (well-buttered and dredged lightly with flour) two-thirds full, spreading the batter well to the corners and sides of pan, leaving a slight depression in centre (so that the cake will be level on top when baked).

Place pan in centre of lower grate. A moderate temperature (350° F. to 400° F.) is best for butter cakes, large cakes requiring a slower oven than small ones. If the oven is too hot, a thick, brown crust will form before the cake is fully risen, resulting in a cracked surface.
When the cake is fully baked, it will shrink slightly from sides of the pan, and when touched lightly with the finger, it should spring back. If the finger leaves a depression, the cake is not done. Cake may be tested by inserting a clean straw or toothpick into its centre. If it comes out clean, not sticky, the cake is done.

After removing from oven, leave cake in pan about two minutes, then loosen the edges, invert pan on a wire cake-cooler, and allow it to stand until cool.

*These recipes have been tested with all the various types of baking powder, and the quantity recommended in each recipe will give satisfactory results, no matter which type of baking powder is used.

**STANDARD RECIPE FOR PLAIN CAKE**

\[
\begin{align*}
\frac{3}{4} \text{ cup butter} \\
1 \frac{1}{2} \text{ cups granulated sugar} \\
3 \text{ eggs, separated} \\
1 \text{ teaspoon vanilla} \\
2 \frac{1}{2} \text{ cups flour} \\
3 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{4} \text{ cup Borden’s Evaporated Milk} \\
\frac{1}{4} \text{ cup water}
\end{align*}
\]

Cream butter and sugar together. Add well-beaten egg yolks. Beat until light and fluffy. Add vanilla. Sift flour once. Measure. Add baking powder and salt and sift again. Add dry ingredients alternately with Borden’s Evaporated Milk which has been blended with water. Fold in stiffly-beaten egg whites. For layer cake turn into two well-buttered layer cake pans and bake 25 minutes in hot oven (400° F.). For loaf cake turn into well-buttered loaf cake pan and bake about 40 minutes in a moderate oven (350° F.). Makes two medium-sized layers or one loaf of cake.

**STANDARD RECIPE FOR WHITE CAKE**

\[
\begin{align*}
\frac{3}{4} \text{ cup butter} \\
1 \frac{1}{2} \text{ cups granulated sugar} \\
1 \text{ teaspoon vanilla} \\
\frac{3}{4} \text{ teaspoon almond extract} \\
2 \frac{1}{2} \text{ cups flour} \\
3 \text{ teaspoons baking powder} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{4} \text{ cup Borden’s Evaporated Milk} \\
\frac{3}{4} \text{ cup water} \\
3 \text{ egg whites} \\
1 \text{ cup chopped nut meats (optional)}
\end{align*}
\]

Cream butter and sugar together. Add vanilla and almond extract. Sift flour once. Measure. Add baking powder and salt and sift again. Add nut meats. Add dry ingredients alternately with Borden’s Evaporated Milk which has been blended with water. Fold in stiffly-beaten egg whites. Bake in loaf or layer-cake pans, as directed for Plain Cake.
GOLD CAKE

\(\frac{3}{4}\) cup butter
1 1/2 cups granulated sugar
3 egg yolks
1 teaspoon vanilla
2 1/2 cups flour
3 teaspoons baking powder
\(\frac{1}{4}\) teaspoon salt
\(\frac{1}{2}\) cup Borden's Evaporated Milk
\(\frac{1}{2}\) cup water

25 minutes in hot oven (400° F.). For loaf cake turn into well-buttered loaf cake pan and bake about 40 minutes in a moderate oven (350° F.). Makes two medium-sized layers or one loaf of cake.

DEVIL'S FOOD CAKE

\(\frac{3}{4}\) cup butter
1 1/2 cups granulated sugar
3 eggs, separated
4 squares unsweetened chocolate
3 tablespoons boiling water
1 teaspoon vanilla
1 1/4 cups flour
3 teaspoons baking powder
\(\frac{1}{4}\) teaspoon salt
\(\frac{1}{2}\) cup Borden's Evaporated Milk

Cream butter and 1 1/4 cups sugar together. Add well-beaten egg yolks. Beat until light and fluffy. Add vanilla. Sift flour once. Measure. Add baking powder and salt and sift again. Add dry ingredients alternately with Borden's Evaporated Milk which has been blended with water. For layer cake turn into two well-buttered layer cake pans and bake 25 minutes in hot oven (400° F.). For loaf cake turn into well-buttered loaf cake pan and bake about 40 minutes in a moderate oven (350° F.). Makes two medium-sized layers or one loaf of cake.

SPICE CAKE

\(\frac{3}{4}\) cup butter
1 1/2 cups brown sugar
2 eggs, separated
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
\(\frac{1}{4}\) teaspoon mace or nutmeg
\(\frac{1}{4}\) teaspoon cloves
\(\frac{1}{4}\) teaspoon salt
\(\frac{1}{2}\) cup Borden's Evaporated Milk
\(\frac{1}{2}\) cup water

Cream butter and sugar together. Add well-beaten egg yolks. Beat until light and fluffy. Add vanilla. Sift flour once. Measure. Add baking powder, cinnamon, mace or nutmeg, cloves and salt and sift again. Add dry ingredients to butter mixture alternately with Borden's Evaporated Milk which has been blended with water. Fold in stiffly-beaten egg whites. Bake in loaf or layer cake pan as directed for Devil's Food Cake.
GRAHAM CRACKER CAKE

1/2 cup butter
1 cup granulated sugar
2 eggs, separated
1 teaspoon vanilla
2 tablespoons flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups graham cracker crumbs
(approximately 23 crackers)
3/4 cup Borden’s Evaporated Milk
3/4 cup water
1 cup chopped nut meats

Cream butter and sugar together. Add well-beaten egg yolks. Beat until light and fluffy. Add vanilla. Mix and sift flour, baking powder and salt. Roll enough graham crackers to make two cups of crumbs and mix with dry ingredients. Add dry ingredients to butter mixture alternately with Borden’s Evaporated Milk which has been blended with water. Add chopped nut meats. Fold in stiffly-beaten egg whites. Bake in loaf or layer-cake pans as directed for Devil’s Food Cake.

CUP CAKES

1/4 cup butter
1 cup granulated sugar
2 eggs, separated
1/2 teaspoon vanilla
Grated rind of 1/2 orange
1 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup Borden’s Evaporated Milk
1/2 cup water

Cream butter and sugar together. Add well-beaten egg yolks. Beat until light and fluffy. Add vanilla and orange rind. Sift flour once. Measure. Add baking powder and salt and sift again. Add dry ingredients to butter mixture alternately with Borden’s Evaporated Milk which has been blended with water. Fold in stiffly-beaten egg whites. Turn into buttered cup-cake pans. Bake about 25 minutes in a moderately hot oven (375° F.). Makes one dozen.

DATE COOKIES

1 cup butter
1 1/2 cups granulated sugar
2 eggs
2 3/4 cups flour
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon salt
1/2 cup Borden’s Evaporated Milk
1/2 cup water
1 teaspoon soda
1 1/2 pound (1 cup) pitted dates
1 cup walnut meats

NEWS!

Make These Cakes with Sour Milk or Cream

even when there’s no sour milk
or cream in the house!

It sounds miraculous—and it is! Here’s the latest cooking
discovery—sour milk can be “made to order,” whenever
you want. Right in your own kitchen. Blend evaporated
milk and vinegar (see directions below) and get sour milk.
And this sour milk isn’t “temperamental”—it will always
be of the same sourness—will always, when used with the
baking soda the recipe calls for, give you a more depend-
able “rising”—a more dependable result.

Try it, in the recipes given here—where quantities of
vinegar, Borden’s Evaporated Milk, etc., are all carefully
worked out. Or try it, in recipes you already know, follow-
ing the directions for “souring” the milk given below.

Remember, this kind of sour milk is always the same—
always on hand when you want it.

To make sour milk—blend 1 tablespoon vinegar with
\( \frac{1}{2} \) cup Borden’s Evaporated Milk and \( \frac{1}{2} \) cup water.

To insure a fine texture when mixing butter cakes, add
dry ingredients alternately with milk, beginning and end-
ing with dry ingredients.

These recipes have been tested with all the various types
of baking powder, and the quantity recommended in each
recipe will give satisfactory results, no matter which type
of baking powder is used.
STANDARD TWO EGG CAKE

6 tablespoons butter
1 cup granulated sugar
2 eggs, separated
1/2 teaspoon vanilla
1 tablespoon vinegar
1/2 cup Borden’s Evaporated Milk
1/2 teaspoon soda
1 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt


CHOCOLATE CAKE

6 tablespoons butter
1 cup granulated sugar
2 eggs, separated
2 squares unsweetened chocolate
1/2 teaspoon vanilla
1 tablespoon vinegar
1/2 cup Borden’s Evaporated Milk
1/2 teaspoon soda
1 1/2 cups flour
1/4 teaspoon salt

GINGERBREAD

\[
\begin{align*}
&\frac{1}{4} \text{ cup butter} \\
&\frac{1}{2} \text{ cup granulated sugar} \\
&1 \text{ egg} \\
&\frac{1}{2} \text{ cup molasses} \\
&1\frac{1}{4} \text{ cups flour} \\
&1 \text{ teaspoon baking powder} \\
&\frac{1}{4} \text{ teaspoon salt} \\
&1 \text{ teaspoon cinnamon} \\
&2 \text{ teaspoons ginger} \\
&1 \text{ tablespoon vinegar} \\
&\frac{1}{2} \text{ cup Borden's Evaporated Milk} \\
&\frac{1}{4} \text{ teaspoon soda}
\end{align*}
\]

Cream butter and sugar together. Add well-beaten egg yolk and molasses. Beat until light and fluffy. Sift flour once. Measure. Add baking powder, salt, cinnamon and ginger and sift again. Add vinegar to Borden's Evaporated Milk and stir until thoroughly blended. Add soda and stir until frothy. Add dry ingredients alternately with milk. Fold in stiffly-beaten egg white. For layer cake turn into two well-buttered layer cake pans and bake 25 minutes in hot oven (400° F.). For loaf cake turn into well-buttered loaf cake pan and bake about 40 minutes in a moderate oven (350° F.). Makes two medium-sized layers or one loaf of cake.

SPICE DROPS

\[
\begin{align*}
&6 \text{ tablespoons shortening} \\
&\frac{1}{4} \text{ cup granulated sugar} \\
&1\frac{1}{4} \text{ cups flour} \\
&\frac{1}{4} \text{ teaspoon cinnamon} \\
&\frac{1}{4} \text{ teaspoon cloves} \\
&\frac{1}{4} \text{ teaspoon salt} \\
&1\frac{1}{4} \text{ teaspoons vinegar} \\
&2 \text{ tablespoons water} \\
&\frac{1}{2} \text{ cup Borden's Evaporated Milk} \\
&\frac{1}{4} \text{ teaspoon soda} \\
&1 \text{ cup raisins}
\end{align*}
\]

Cream shortening and sugar together. Sift flour once. Measure. Add cinnamon, cloves and salt and sift again. Add vinegar and water to Borden’s Evaporated Milk and blend thoroughly. Add soda and stir until frothy. Add dry ingredients to butter mixture alternately with milk. Fold in raisins. Drop by spoonfuls on to buttered sheet and bake eight minutes or until brown in a moderately hot oven (375° F.). Makes three dozen.
BREADS

Muffins may be made with bread flour, pastry flour or a blend of flours. Pastry flour makes a specially light, tender, and fine-grained muffin. When corn meal is used, it is generally combined with wheat flour or some other flour.

First prepare the muffin pans by greasing well with a brush or small piece of clean paper. If iron pans are used, heat before greasing, so they will "take the grease" more thoroughly.
Fruit and nuts for muffins should be prepared before mixing batter. Quickness in blending ingredients insures a finer texture. Sift the flour before measuring. Then measure the amount required and sift together with baking powder*, salt, and sugar into a mixing bowl.

The eggs should be broken just before using. Beat them until light and creamy, and add to the milk blended with water. Make a hole in the flour, add the liquid gradually, stirring carefully so that the batter will not be lumpy.

Add melted shortening after cooling it slightly so as not to cook the eggs or make the muffins doughy. Beat vigorously to mix ingredients as rapidly as possible.

(If preferred, butter and sugar may be creamed together, egg added, then flour and liquid alternately, a little at a time.)

Put the batter into the pans, a spoonful at a time, filling them two-thirds full.

Place the pan of muffins in a hot oven (about 425° F.), having the rack in the centre. Bake from twenty-five to thirty minutes (according to the ingredients and size of the muffins). Do not change from lower to upper rack.

Muffins should be served hot. If not served immediately, they should be left in pans, covered with napkin or clean towel.

*These recipes have been tested with all the various types of baking powder, and the quantity recommended in each recipe will give satisfactory results, no matter which type of baking powder is used.
CORN BREAD

1 cup flour
\( \frac{3}{4} \) cup corn meal
3 teaspoons baking powder
3 tablespoons granulated sugar
\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{2} \) cup Borden’s Evaporated Milk
\( \frac{1}{2} \) cup water
1 egg
3 tablespoons melted butter

Sift flour once. Measure. Add corn meal, baking powder, sugar and salt and sift again. Add Borden’s Evaporated Milk, water and well-beaten egg. Add melted butter. Beat vigorously. Turn into well-buttered shallow pan (eight inches square) and bake 25 minutes in a hot oven (425° F.).

WHEAT MUFFINS

2 cups flour
3 teaspoons baking powder
2 tablespoons granulated sugar
\( \frac{1}{2} \) teaspoon salt
\( \frac{1}{2} \) teaspoon nutmeg (optional)
\( \frac{1}{2} \) cup Borden’s Evaporated Milk
\( \frac{1}{2} \) cup water
1 egg
3 tablespoons melted butter


CORN MEAL MUFFINS

Proceed as for Wheat Muffins, using \( \frac{3}{4} \) cup corn meal in place of flour. Bake 25 minutes in a hot oven (400° F.).

PINEAPPLE MUFFINS

Proceed as for Wheat Muffins, adding one cup crushed pineapple, which has been thoroughly drained. Bake 30 minutes in a moderately hot oven (375° F.).

GRAHAM MUFFINS

Proceed as for Wheat Muffins, using one cup whole wheat or graham flour in place of one cup white flour. After sifting turn bran back into dry ingredients. Bake 25 minutes in a hot oven (400° F.).
BRAN MUFFINS

1 cup whole wheat flour
3 1/2 teaspoons baking powder
1/4 cup granulated sugar
1/2 teaspoon salt
1 1/2 cups bran
3/4 cup Borden's Evaporated Milk
3/4 cup water
1 egg
3 tablespoons melted butter


PECAN MUFFINS

1 cup whole wheat or graham flour
1 cup white flour
3 teaspoons baking powder
1/4 cup brown sugar
1/2 teaspoon salt
1/2 cup pecan nut meats
3/4 cup Borden's Evaporated Milk
3/4 cup water
1 egg
4 tablespoons melted butter


BAKING POWDER BISCUITS

2 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
4 tablespoons butter
1/2 cup Borden's Evaporated Milk
1/4 cup water

Sift flour once. Measure. Add baking powder and salt and sift again. Cut in butter. Add gradually Borden's Evaporated Milk blended with water until a soft dough is formed. Roll 1/2 inch thick on slightly floured board. Cut with floured biscuit cutter. Place on well-buttered pan and bake 12 minutes in hot oven (450° F.). Makes one dozen.

CREAM SCONES

2 cups flour
3 teaspoons baking powder
1 tablespoon granulated sugar
1/2 teaspoon salt
4 tablespoons butter
2 eggs
1/2 cup Borden's Evaporated Milk

NUT BREAD

3 cups flour
4 teaspoons baking powder
½ cup granulated sugar
½ teaspoon salt
1 cup chopped walnut meats
¾ cup Borden’s Evaporated Milk
½ cup water
1 egg
1 tablespoon melted butter


WHEAT GRIDDLE CAKES

2 cups flour
3 teaspoons baking powder
¼ teaspoon salt
¼ cup Borden’s Evaporated Milk
½ cup water
1 egg
2 tablespoons melted butter


WAFFLES

2 cups flour
3 teaspoons baking powder
1 teaspoon granulated sugar
½ teaspoon salt
¾ cup Borden’s Evaporated Milk
½ cup water
2 eggs, separated
4 tablespoons melted butter


POPOVERS

1 cup flour
¼ teaspoon salt
¼ cup Borden’s Evaporated Milk
½ cup water
2 eggs
1 teaspoon melted butter

Sift flour once. Measure. Add salt and sift again. Add gradually Borden’s Evaporated Milk blended with water. Add well-beaten eggs and butter, beating vigorously with an egg beater. Pour into buttered cups or hot, well-buttered popover irons. Bake 30 to 35 minutes in hot oven (450° F.), decreasing heat to moderate (350° F.) as popovers start to brown. Makes eight.
MILK AND WATER BREAD

1 tablespoon butter
1 tablespoon lard
2½ teaspoons salt
1 cup boiling water
1 cup Borden’s Evaporated Milk
1 yeast cake
¾ cup lukewarm water
6 cups sifted flour or 1 cup white flour and enough entire wheat flour to knead

Put butter, lard, sugar and salt in large bowl. Pour on boiling water, Borden’s Evaporated Milk and blend thoroughly. When lukewarm, add yeast cake, which has been dissolved in lukewarm water. Sift flour once. Measure and add. Mix and turn on floured board. Knead until mixture is smooth, elastic to touch and bubbles may be seen under the surface. Return to bowl, cover with a clean cloth and metal cover. Let rise overnight or eight hours in temperature of 65° F. Cut down (cut through and turn over dough several times with a case-knife). Dough may be again raised and recut if it is not convenient to shape into loaves or biscuits after first cutting. Toss on lightly floured board, shape into loaves or biscuits. Place in buttered pans having pans nearly half full. Cover. Let rise again to double bulk. Bake about one hour in hot oven (400° F.). This recipe will make a double loaf of bread and six biscuits.

STANDARD RECIPE FOR ROLLS

1 yeast cake
¾ cup lukewarm water
¾ cup Borden’s Evaporated Milk
¾ cup water
Flour
2 tablespoons melted butter
1 tablespoon granulated sugar
½ teaspoon salt

Soften yeast cake in lukewarm water. Blend Borden’s Evaporated Milk with water and bring to scalding (do not boil). Cool to lukewarm. Sift flour once. Measure two and a half cups flour and add gradually, beating vigorously. Add dissolved yeast cake. Cover and let rise in a warm place. When light, add melted butter, sugar, salt and enough more flour to knead. Put into a greased bowl, cover and let rise to double its bulk. Toss lightly on a floured board, pat out to the desired thickness, shape, place in a buttered pan, brush with melted butter. Let rise again until very light. Bake about 15 minutes in a hot oven (400° F.).

CLOVER LEAF ROLLS

Proceed as for Standard Recipe for Rolls. When dough is light, break off a piece equal to amount used for one ordinary roll. Divide into three equal parts, shape each part into a small ball. Place the three balls in a muffin pan, brush over with melted butter, and let rise. When doubled in bulk, bake 15 minutes, in a hot oven (400° F.).
FROSTINGS AND FILLINGS

A delicious, creamy-smooth filling—a flavorful, satiny frosting—can "make" the simplest cake. And Borden's Evaporated Milk gives fillings and frostings the creamy-smooth consistency that means perfection. Because more than half the water has already been removed, Borden's Evaporated reduces the cooking time, or, in some cases, gives you a delicious result without any cooking whatsoever. For instance, the Butter Frosting given here. Try it, in all its suggested variations. Soon, you'll be using it in new ways of your own.

COCONUT CREAM FILLING

\[
\begin{align*}
\frac{1}{2} \text{ cup Borden's Evaporated Milk} \\
\frac{1}{4} \text{ cup water} \\
2 \frac{1}{2} \text{ tablespoons flour} \\
\frac{1}{2} \text{ cup sugar} \\
\frac{1}{8} \text{ teaspoon salt} \\
1 \text{ egg yolk} \\
\frac{1}{2} \text{ cup grated fresh coconut} \\
1 \text{ teaspoon vanilla or } \frac{1}{2} \text{ teaspoon lemon flavoring}
\end{align*}
\]

Bring Borden's Evaporated Milk and water to scalding point in double boiler. Mix thoroughly flour, sugar and salt. Add slowly to hot milk, stirring until mixture thickens. Allow to cook ten minutes over hot water, stirring occasionally. Beat in well-beaten egg yolk and cook two minutes longer. Remove from fire. Cool. Add coconut and flavoring. Will spread between two layers of cake. Cover top of cake with Butter Frosting (see recipe, page 60). Sprinkle with grated coconut.

FRUIT FILLING

\[
\begin{align*}
\frac{1}{4} \text{ cup Borden's Evaporated Milk} \\
\frac{1}{4} \text{ cup water} \\
\frac{1}{4} \text{ cup sugar} \\
\frac{1}{4} \text{ cupstoned, chopped dates} \\
\frac{1}{4} \text{ cupseeded chopped raisins} \\
\frac{1}{4} \text{ cupchopped figs} \\
1 \text{ teaspoon vanilla} \\
\frac{1}{2} \text{ cupchopped nut meats}
\end{align*}
\]

Blend Borden's Evaporated Milk, water and sugar together in double boiler. Stir until sugar is dissolved. Add fruit and cook until thickened. Cool. Add vanilla and nut meats. Will spread between two layers of cake. Devil's Food Cake (see recipe, page 48) is especially good with this filling.
CHOCOLATE FUDGE FILLING

4 squares unsweetened chocolate
1 cup brown sugar
1 cup granulated sugar
\( \frac{3}{4} \) cup Borden’s Evaporated Milk
1 tablespoon butter
1 teaspoon vanilla
1 cup chopped pecan nut meats

Melt chocolate. Add sugar and Borden’s Evaporated Milk. Cook until it forms a soft ball (238° F.) when tested in cold water. Add butter, but do not stir in. Cool slightly. Beat until creamy. Add vanilla and chopped nut meats. Will spread top of one average-sized loaf or between two layers.

CHOCOLATE FROSTING

3 squares unsweetened chocolate
1 tablespoon butter
3 tablespoons Borden’s Evaporated Milk
3 tablespoons strong black coffee
1 teaspoon vanilla
2 \( \frac{1}{2} \) cups sifted confectioners’ (4X) sugar


BUTTER FROSTING

2 cups confectioners’ (4X) sugar
3 tablespoons Borden’s Evaporated Milk
\( \frac{1}{2} \) teaspoon vanilla
1 tablespoon melted butter

Sift confectioners’ sugar. Add Borden’s Evaporated Milk, vanilla (orange, lemon or almond extract or a few drops of anise or oil of wintergreen may be used instead of vanilla) and melted butter, blending thoroughly. Beat until frosting is smooth, creamy and light in color. This frosting may be tinted any color by the addition of a speck of food coloring. Pale tints are most attractive. Chopped nut meats may be added. Will spread average-size loaf or two medium-sized layers.

COCOA FROSTING

Proceed as for Butter Frosting, adding two tablespoons of cocoa to mixture before beating.

COFFEE FROSTING

Proceed as for Butter Frosting, adding two teaspoons powdered coffee to mixture before beating.

SPICE FROSTING

Proceed as for Butter Frosting, decreasing vanilla to \( \frac{1}{4} \) teaspoon and adding \( \frac{1}{4} \) teaspoon cinnamon and \( \frac{1}{4} \) cup chopped raisins to mixture before beating.
CANDIES

You will find the recipes given here are particularly delicious because of the use of Borden’s Evaporated Milk. It takes the place of cream, giving a wonderfully smooth texture. In making these or any other candies, it is highly desirable to have a candy thermometer, in order to insure accurate temperatures.

Another hint. To avoid crystals in your candy, do not scrape the edge of the pan in which the candy is cooked, for that is where crystals form. If the recipe calls for beating, remove these crystals along the edge with a knife covered with a damp cloth. And, of course, allow the mixture to cool before beating.

UNCOOKED FUDGE

4 squares unsweetened chocolate
1 tablespoon butter
1 egg white
1 pound confectioners’ sugar
3 tablespoons Borden’s Evaporated Milk
1 tablespoon vanilla


CHOCOLATE FUDGE

2 squares unsweetened chocolate
3/4 cup Borden’s Evaporated Milk
1/4 cup water
3/4 teaspoon cream of tartar or 2 tablespoons corn syrup
2 cups granulated sugar
2 tablespoons butter
1 teaspoon vanilla
1 cup chopped nut meats (optional)

Melt chocolate over low flame. Add Borden’s Evaporated Milk, water, corn syrup or cream of tartar and sugar. Cook slowly, stirring until ingredients are well blended and sugar dissolved. Boil until mixture forms a soft ball (238° F.) when tested in cold water. Remove from fire, add butter but do not stir in until fudge has cooled to lukewarm (110° F.). Add vanilla and beat until mixture is creamy and begins to hold its shape. Spread in a buttered pan. When hardened, mark in squares. A cup of nut meats may be added.
MEXICAN PECAN CHEESE

\frac{3}{4} \text{ cup Borden's Evaporated Milk} \\
\frac{1}{4} \text{ cup water} \\
2 \text{ cups brown sugar} \\
1 \text{ tablespoon butter} \\
1 \text{ teaspoon vanilla} \\
1 \frac{3}{4} \text{ cups chopped pecan meats}

Cook Borden's Evaporated Milk, water, brown sugar and butter together slowly, stirring until sugar is dissolved. Boil until mixture forms a soft ball (238° F.) when tested in cold water. Remove from fire. When lukewarm (110° F.) add chopped pecan meats. Spread in buttered pan and mark in squares.

CREOLE PRALINES

\frac{3}{4} \text{ cup Borden's Evaporated Milk} \\
2 \text{ cups brown sugar} \\
\frac{1}{2} \text{ cup maple syrup} \\
1 \text{ tablespoon butter} \\
1 \text{ teaspoon vanilla} \\
1 \frac{1}{2} \text{ cups halved pecan meats}

Cook Borden's Evaporated Milk, sugar, syrup and butter together slowly, stirring until sugar is dissolved. Boil until mixture will form a firm ball (240° F.) when tested in cold water. Remove from fire, add vanilla and nut meats. Stir until nut meats are well covered. Drop mixture, like pancakes on buttered slab or baking sheet, allowing them to spread out. If the mixture hardens too quickly, set kettle in hot water until the candy is again soft enough to form flat cakes.

BLACK WALNUT CANDY

1 \text{ cup Borden's Evaporated Milk} \\
1 \text{ cup brown sugar} \\
1 \text{ cup granulated sugar} \\
2 \text{ tablespoons corn syrup} \\
1 \text{ tablespoon butter} \\
1 \text{ teaspoon vanilla} \\
1 \text{ cup chopped black walnut meats}

Cook Borden's Evaporated Milk, sugar and corn syrup together, stirring until sugar is dissolved. Boil until mixture forms a soft ball (238° F.) when tested in cold water. Remove from fire, add butter, but do not stir it in. When lukewarm (110° F.) add vanilla and beat until creamy. Add coarsely-chopped nut meats. Pour into buttered pan. When firm mark in squares.

CHOCOLATE CARAMELS

2 \text{ squares unsweetened chocolate} \\
\frac{3}{4} \text{ cup Borden's Evaporated Milk} \\
\frac{1}{4} \text{ cup water} \\
2 \text{ cups granulated sugar} \\
\frac{1}{4} \text{ cup corn syrup} \\
2 \text{ tablespoons butter} \\
1 \text{ teaspoon vanilla} \\
1 \text{ cup nut meats} \\

Melt chocolate in double boiler. Add Borden's Evaporated Milk, water, sugar, corn syrup and butter. Blend thoroughly. Cook slowly, stirring until the sugar is dissolved. Boil, stirring occasionally, until mixture forms a firm ball (248° F.) when tested in cold water. Remove from fire. Add vanilla and a cup of coarsely-chopped nut meats if desired. Pour into buttered pans. When cold, turn out on bread board and cut in squares with a large sharp knife.
COCONUT CANDY

Cook Borden's Evaporated Milk, water, sugar and light corn syrup together slowly, stirring until sugar is dissolved. Boil until mixture forms firm ball (240° F.) when tested in cold water. Remove from fire, add butter and stir only enough to mix through candy. Pour on platter which has been rinsed with cold water. Allow candy to cool to lukewarm (110° F.), add vanilla and beat until creamy. Work in shredded coconut which has been slightly browned in the oven. Spread in buttered pan and cut in squares.

UNCOOKED FONDANT

Blend unbeaten egg white, Borden's Evaporated Milk and flavoring. Beat vigorously. Work in sifted confectioners' sugar gradually until stiff enough to knead and free from stickiness. Put into an earthenware jar, cover with a damp cloth and let stand in the refrigerator over night to ripen.

ASSORTED BONBONS

Cover pieces of candied fruit, crystallized ginger or whole nut meats with fondant. Dip in remelted fondant or chocolate. To prepare fondant for dipping, place a cup or more of the fondant in double boiler and stir until melted. Pick up centers one at a time and drop carefully into melted fondant, lifting out immediately with a long tined fork. Turn them upside down on waxed paper. This work must be done rapidly to obtain smooth bonbons, as the melted fondant cools quickly.

NOTE: To prepare chocolate for dipping, cut dipping chocolate into small pieces and melt slowly in upper part of double boiler, having bottom part three-quarters full of lukewarm water (110° F.). Do not let temperature of chocolate register above 90° F. If unsweetened chocolate and paraffin are used cut fine and melt together as for dipping chocolate. Drop in fondant wrapped cherry. Immerse completely by pressing down with a long tined fork. Slip fork under candy. Lift out quickly, scraping fork 2 or 3 times on side of boiler to remove excess chocolate. Turn fork over to drop candy on waxed paper, giving fork a slight twirl to make a professional-looking curlicue on top. When all candies have been dipped, pour remaining chocolate into a tin, lined with waxed paper, and keep it for next dipping.
KEEP YOUR
LARDER WELL STOCKED

FIRST, last and all the time, the “particular cook” will keep her pantry shelves well stocked with Borden products. Of highest quality, each of these foods has a place all its own in well-balanced, attractive menus.

**Borden’s Evaporated Milk**, just rich, pure country milk with half the water removed—for all-round household use. See the recipes in this book. In the “tall” and “small” sizes.

**Borden’s Eagle Brand Sweetened Condensed Milk**, rich, pure country milk with over half the water removed—and high-grade sugar added. Try it in coffee; for easy salad dressings, frostings, and other dishes requiring both milk and sugar.

**None Such Mince Meat**, made of the finest apples, Sun-maid raisins, currants, sugar, beef, lemon peel, orange peel and mixed spices. In tins, ready for use. In packages, condensed, requiring the addition of water.

**Klim**, powdered whole milk of the same high grade as the other Borden products. The most widely used and satisfactory of powdered milks. Blended with water, it serves every purpose—in cooking, for drinking, on cereals, etc.

**Borden’s Malted Milk** (natural flavor), made of rich, whole milk, the finest barley malt and wheat flour. A delicious, nourishing food-drink for old and young, quickly prepared. Useful at meals and between meals. In glass jars of two sizes, at grocers or druggists.

**Thompson’s Malted Milk**, because it is double malted, is doubly helpful in aiding digestion. Doubly delicious because of the double malt flavor. Practically doubles the food value of milk. And children love it! Thompson’s makes a delightful drink for all the family. Quick to mix at home, hot or cold. Hot, it helps you off to sleep.