Dear Reader

Perhaps you have been reading some of my Magic Recipes in the advertising pages of the magazines—or copying them as I talked over the radio. If so, you know many of my cooking secrets already, and I am sure you will welcome this complete recipe book.

If you have not already used any of the Magic Recipes, what a happy surprise awaits you! You will find it hard to believe that such delicious things can be made so easily and so quickly and so economically.

On page 50 you will find a most interesting chart showing a comparison of my Magic Recipes with several standard recipes. It tells you exactly how much you save in time, utensils and ingredients by using Eagle Brand Condensed Milk. An astonishing proof!

You will also want to read very carefully the full story of Eagle Brand as it is given on page 6. Then you will understand why it is so easy to cook with, so economical and so healthful—why it is recommended especially for children’s dishes—why it is so delicious in coffee. In the appendix you will find tables which show you how to use Eagle Brand Condensed Milk in your own recipes in place of plain milk and sugar.

Now for the recipes. Please read every one! Notice especially the Magic Recipes marked with a *, and the dishes especially good for children, which are marked with a C. What a joy they all are! Once you have tried them you’ll understand why women everywhere are giving up old cooking methods for these.

Cordially yours,

JANE ELLISON.
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Important Note

Although the recipes in this book all specify Eagle Brand Condensed Milk, you may use in its place any other brand of Borden's Sweetened Condensed Milk—Magnolia, Star, Challenge, Standard, Peninsular, Leader, Dime, Rose or Darling. Eagle Brand is somewhat richer than these brands and the dishes made from it are therefore richer. Also notice that while there are 1½ cups of Eagle Brand in each can, the other cans contain less. For this reason, in the recipes in this book, the condensed milk is measured by the cup and not by the can.

WHAT IS EAGLE BRAND CONDENSED MILK?

Eagle Brand Condensed Milk is not plain canned milk. It is two ingredients in one—a delicious blend of fresh, full-cream country milk and finest sugar, double-rich and velvet-smooth, like heavy cream. Most of the water has been removed from the milk—that is, it has literally been "cooked out" in the condensing process. That is why Eagle Brand makes magic new cooking methods possible.

When you use Eagle Brand, you do not have to go through another long, slow process of cooking and thickening in the making of puddings, sauces, frosting, candies, salad dressings, ice creams, etc. Eagle Brand is already so creamily rich, thick and smooth that it works like magic in such dishes. You simply cannot imagine the saving in time and trouble, and the sure results you get, until you yourself have tested this milk for such purposes.

THE VALUE OF EAGLE BRAND FOR CHILDREN

In Eagle Brand the percentage of butter fat is twice as high as in ordinary milk. And, of course, the sugar gives additional food and energy value, making Eagle Brand extremely nourishing in itself. And not only has it a higher food value than ordinary milk, but it is much more digestible as well. That is because the condensing process breaks up the hard, indigestible casein of the milk and makes it easier to assimilate. Yet it does not destroy the important vitamins that mean so much to our health. Striking proof of the health value of this form of milk is the fact that Eagle Brand Condensed Milk has been for many years the most widely used special baby food in the world. For older children it is a most valuable aid in preventing and overcoming malnutrition and in building up weight. You will find that the recipes in this booklet will give you real assistance in making your family meals more healthful and nourishing, as well as more delicious. Those recipes especially valuable for children are marked in the index with the letter "C." (Eagle Brand just as it comes from the can is a delicious, wholesome and nourishing spread for children's bread.)
First, Eagle Brand creams-and-sugars your coffee or tea more richly and deliciously, at half the cost of separate cream and sugar. Second, it permits you to make a richer, creamier, more perfectly blended cup of cocoa RIGHT IN THE CUP! Third, it simplifies the making of hot chocolate. Fourth, it makes malted milk drinks more delicious and more nourishing. . . . Try the recipes given here and prove for yourself how much Eagle Brand saves you in time, trouble and expense.

**HOT CHOCOLATE**

- 2 squares unsweetened chocolate
- 1 1/4 cups Eagle Brand Condensed Milk
- 8 cups boiling water
- Few grains salt

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and boiling water gradually. Add a few grains of salt.
HOT COFFEE

Put one or two teaspoons of Eagle Brand Condensed Milk (according to taste) into empty coffee cup. Then pour in the hot coffee, stirring to blend. This both creams and sugars the coffee. (Eagle Brand is also delicious in tea.)

ICED COFFEE

Make the coffee by your favorite method, using six heaping tablespoons of coffee to two pints of water. Strain the coffee and add ¾ of a cupful of Eagle Brand Condensed Milk. Then chill and serve.

HOT COCOA (Made in the Cup)

2 ½ tablespoons Eagle Brand Condensed Milk
1 ½ teaspoons cocoa
Few grains salt
¾ cup boiling water

Thoroughly blend Eagle Brand Condensed Milk, cocoa and a few grains of salt in the cup in which the cocoa is to be served. Add boiling water and blend well before serving.

ICED CHOCOLATE

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and a few grains of salt. Stir five minutes until mixture thickens. Gradually stir in boiling water. Remove from fire and set aside to cool. At serving time, pour over cracked ice.

CHOCOLATE SYRUP

Place water, a few grains of salt and chocolate (shaved) over boiling water and allow to cook one hour, stirring occasionally. Remove from heat and cool. When cool add Eagle Brand Condensed Milk and vanilla. Blend. Cover and place in the ice box. It will keep at least eight days.

NOTE—Use 6 tablespoons of this syrup and ¾ cup of milk to make a Chocolate Shake.

MALTED MILK

(Plain or Chocolate)

2 tablespoons Eagle Brand Condensed Milk
2 teaspoons plain or chocolate malted milk
¾ cup water


CONDENSED MILK EGG-NOG

2 tablespoons Eagle Brand Condensed Milk
¾ cup water
1 egg
Few grains salt
Nutmeg

To make Chocolate Malted Milk Egg-Nog add 1 ½ teaspoons chocolate malted milk to this recipe.
Salad Dressings

EAGLE BRAND FOR SALAD DRESSINGS

With Eagle Brand you can make the famous “Magic Mayonnaise” in two minutes. It is the quickest, easiest mayonnaise in the world and absolutely failure-proof. Eagle Brand enables you also to make a rich, delicious salad dressing without oil—a salad dressing that is wonderful for children and from which a great variety of tempting, economical sandwich spreads may be prepared.

♦ ♦ ♦

MAGIC MAYONNAISE

(Shaker Method)

Place ingredients in a pint jar in the order listed. Fasten top on jar tightly and shake vigorously for two minutes. The mixture will blend perfectly. If thicker consistency is desired, place jar in refrigerator to chill before serving. (This Mayonnaise may also be made by stirring ingredients together in a bowl.)

NOTE 1—The Mayonnaise recipe given above will carry an additional cup of oil if this flavor is particularly liked. The vinegar may also be increased up to ½ cup.

NOTE 2—The recipe may be doubled by using one whole egg in place of the egg yolk and doubling all other ingredients. This will make 2½ cups of mayonnaise.

JELLIED MAGIC MAYONNAISE

To one cup Magic Mayonnaise add gelatin which has been softened in cold water and dissolved over hot water. This may be spread over any fruit or vegetables or molded in individual molds. It is a unique way of dressing up salads.
FRUIT SALAD MAYONNAISE

1 recipe Magic Mayonnaise

\( \frac{1}{4} \) cup orange juice or grapefruit juice

Make one recipe of Magic Mayonnaise. Just before serving blend in orange or grapefruit juice.

CHILI MAYONNAISE

1 recipe Magic Mayonnaise

\( \frac{1}{2} \) cup chili sauce

Make one recipe Magic Mayonnaise. Just before serving blend in chili sauce.

THOUSAND ISLAND DRESSING

1 recipe Magic Mayonnaise

2 teaspoons lemon juice

\( \frac{1}{2} \) teaspoon salt

\( \frac{3}{4} \) cup chili sauce

6 pimento olives

1 tablespoon green pepper

Make one recipe of Magic Mayonnaise. Just before serving blend in lemon juice, salt, chili sauce, finely chopped pimento olives, and finely chopped green pepper.

RUSSIAN DRESSING

1 recipe Magic Mayonnaise

5 tablespoons chili sauce

1 teaspoon chopped chives

1 tablespoon lemon juice

Make one recipe Magic Mayonnaise. Just before serving blend in chili sauce, chopped chives and lemon juice.

SPANISH DRESSING

1 recipe Magic Mayonnaise

2 pimentos

\( \frac{1}{2} \) cup tomato catsup

2 tablespoons onion or a little garlic

Make one recipe of Magic Mayonnaise. Just before serving blend in finely chopped pimentos, tomato catsup and onion or a little garlic, chopped.

SAVORY MAYONNAISE

1 recipe Magic Mayonnaise

\( \frac{1}{4} \) cup sweet or India relish

Make one recipe of Magic Mayonnaise. Just before serving blend in sweet or India relish.

CREAM MAYONNAISE

1 recipe Magic Mayonnaise

\( \frac{1}{2} \) cup cream whipped

Make one recipe Magic Mayonnaise. Just before serving blend in whipped cream.
SALAD DRESSING
(Requires No Oil)

1 egg yolk
1 1/2 cups Eagle Brand Condensed Milk
1 teaspoon mustard
1 teaspoon salt
1/2 cup vinegar

Beat egg yolk thoroughly. Add other ingredients in order listed. Beat or stir until thoroughly blended. Allow to stand a few minutes until it stiffens.

This dressing is especially good as a sandwich spread, combined with chopped dates, raisins or nutmeats; ham or tongue; peanut butter; chopped hard-boiled egg or other suitable combinations.

SALAD DRESSING
(Requires No Oil or Egg)

1 1/2 cups Eagle Brand Condensed Milk
1 teaspoon salt
1/2 cup vinegar
1 teaspoon mustard

Into Eagle Brand Condensed Milk stir salt, vinegar and mustard. Beat or stir until thoroughly blended. Allow to stand a few minutes to stiffen.

This dressing makes an excellent cole slaw dressing.
EAGLE BRAND FOR PUDDINGS

Eagle Brand supplies richer, more nourishing puddings at less cost. It gives to your puddings a creamy richness and perfect consistency, and helps you to make them more quickly and easily. That is because in Eagle Brand the milk and sugar are already perfectly blended.

* * *

APRICOT IN RICE BORDER

Wash rice thoroughly. Cook rice, salt, and lemon rind thinly cut, with water in double boiler, until rice is tender. Add Eagle Brand Condensed Milk and continue cooking until liquid is practically absorbed. Remove lemon rind and stir in eggs, beaten. Cook slowly five minutes in double boiler. Add lemon extract. Pour into ring mold, let stand until cold and firm. Unmold into serving dish, fill center with apricots. Boil juice to thick syrup; cool, and pour over rice.

CREAM TAPIOCa PUDDING

Dilute Eagle Brand Condensed Milk with hot water. Bring to scalding point in double boiler. Stir in minute tapioca and cook 30 minutes, or until tapioca is transparent. Add salt to egg yolks. Pour over them gradually the hot tapioca, stirring constantly. Return to double boiler and cook three minutes longer. Pour slowly over egg whites, beaten stiff, folding in gently. Add vanilla or any preferred flavoring.

Variations: This recipe may be varied by adding, when egg whites are folded in, either one cup shredded coconut; or four sliced bananas; or one pint fresh raspberries. Serve with or without cream.
BREAD PUDDING

1 cup Eagle Brand Condensed Milk
3 cups hot water
2 cups finely diced bread, or sifted soft bread crumbs
2 eggs
1 tablespoon melted butter
¼ teaspoon salt
1 teaspoon vanilla, or grated rind of 1 lemon

Dilute Eagle Brand Condensed Milk with hot water. Bring to scalding point in double boiler. Add finely diced bread, or sifted soft bread crumbs, and let stand until cool. Stir in eggs slightly beaten, melted butter, salt and vanilla or grated lemon rind. Pour into a buttered baking dish, set in a pan of water and bake about 45 minutes in a moderate oven (350° F.). Serve with plain cream or fruit sauce.

CHOCOLATE BREAD PUDDING

2 squares unsweetened chocolate
1 cup Eagle Brand Condensed Milk
2 ½ cups hot water
2 eggs
¼ teaspoon salt
1 teaspoon vanilla
2 cups finely diced bread, or sifted soft bread crumbs
3 tablespoons granulated sugar

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir for three minutes until it thickens. Add hot water and egg yolks which have been diluted with a little of the hot mixture. Add salt, vanilla and finely diced bread, or sifted soft bread crumbs. Pour into buttered pudding dish, set in pan of hot water and bake 30 minutes in a moderate oven (350° F.). Cover with meringue made by folding stiffly-beaten egg whites and sugar together. Return to moderate oven (350° F.) until the meringue is delicately browned. Serve cold. (One whole egg may be used for the pudding, the meringue omitted and the pudding served with cream or custard sauce.)

FRENCH CHOCOLATE PUDDING

3 squares unsweetened chocolate
1 ½ cups Eagle Brand Condensed Milk
3 egg whites

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk. Stir over boiling water for five minutes, until it thickens. Remove from fire and let cool about five minutes. Fold in stiffly-beaten egg whites. Serve in sherbet glasses lined with lady fingers, or serve with plain cream.

CHOCOLATE MAGIC

2 squares unsweetened chocolate
1 ½ cups Eagle Brand Condensed Milk
½ cup water
¾ cup fine dry bread crumbs
Pinch of salt

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water for five minutes until it thickens. Remove from fire and add water. Add fine dry bread crumbs and pinch of salt. Serve plain or with meringue. Serves six persons.
CREAM RICE PUDDING

Wash rice thoroughly and cook in double boiler with water and salt until rice is tender. Add Eagle Brand Condensed Milk and raisins. Continue cooking 10 minutes. Serve hot or cold. NOTE—If eggs are used, add well-beaten eggs with Eagle Brand Condensed Milk and raisins and continue cooking 10 minutes.

QUEEN OF PUDDINGS

Dilute Eagle Brand Condensed Milk with hot water, stirring until well blended. Bring to the scalding point in a double boiler. Add finely diced bread, or sifted soft bread crumbs, and let stand until cool. Stir in slightly-beaten egg yolks which have been diluted with a little of the mixture. Add salt, vanilla, or lemon rind. Pour into buttered baking dish, set in pan of water and bake 45 minutes in a slow oven (300° F.). When pudding is cool, spread with currant jelly or any tart fruit preserve. Cover with meringue made by folding together stiffly-beaten egg whites and sugar. Brown slightly in upper part of slow oven (300° F.). Serve hot or cold.

1 1/4 cups rice
3 cups water
1 teaspoon salt
3/4 cup Eagle Brand Condensed Milk
1/2 cup raisins
2 eggs (optional)

1 cup Eagle Brand Condensed Milk
3 cups hot water
2 cups finely diced bread, or sifted soft bread crumbs
1 tablespoon melted butter
2 eggs
1/4 teaspoon salt
1 teaspoon vanilla, or grated rind of 1 lemon
Jelly or fruit preserve
3 tablespoons granulated sugar
Custards

EAGLE BRAND FOR CUSTARDS

Eagle Brand gives perfect results in custards. Expert cooks use it because it prevents the curdling or wateriness that so often makes custards a disappointment. And you will find that in custards, as in puddings, Eagle Brand gives a more delicious creamy richness at less cost.

BAKED CUSTARD

\[
\begin{aligned}
\frac{3}{4} \text{ cup Eagle Brand Condensed Milk} \\
2\frac{1}{4} \text{ cups hot water} \\
3 \text{ eggs, slightly beaten} \\
\frac{1}{4} \text{ teaspoon salt} \\
\text{Grating of nutmeg}
\end{aligned}
\]

Dilate Eagle Brand Condensed Milk with hot water, and pour gradually over well-beaten eggs. Add salt. Pour in a baking pan or in custard cups. Sprinkle with nutmeg, place in a pan of hot water and bake about 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.
MAGIC CARAMEL CUSTARD

Caramelize one can Eagle Brand Condensed Milk (see page 30) and proceed as for Baked Custard. The remaining caramelized Eagle Brand Condensed Milk may be used in any of the caramel suggestions (see page 31).

SOFT CUSTARD

\[
\begin{align*}
\frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \\
1 \frac{1}{2} \text{ cups hot water} \\
2 \text{ eggs} \\
\frac{3}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon vanilla or desired flavor}
\end{align*}
\]

Blend Eagle Brand Condensed Milk and hot water in top of double boiler. Add beaten eggs and then set top part of double boiler over the hot water. Keep water well below boiling point (about 200° F.) and custard at 180° F. Stir custard until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring. Chill. Delicious served over stale sponge cake or fruit.

SOFT COFFEE CUSTARD

Use recipe for Soft Custard, substituting \( \frac{3}{4} \) cup strong coffee for \( \frac{3}{4} \) cup of hot water.

FLOATING ISLAND

\[
\begin{align*}
\frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \\
2 \text{ cups boiling water} \\
2 \text{ eggs} \\
\frac{3}{4} \text{ teaspoon salt} \\
1 \text{ teaspoon flavoring} \\
4 \text{ tablespoons granulated sugar}
\end{align*}
\]

Blend Eagle Brand Condensed Milk and boiling water in the top of a double boiler. Add egg yolks, beaten. Set top part of double boiler over hot water. Keep water well below boiling point (about 200° F.) and custard at 180° F. Stir custard constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool, add salt and flavoring. Chill. Serve in sherbet glasses with spoonful of meringue floating on top. Meringue is made by folding together stiffly-beaten egg whites and sugar.

ANGEL CUSTARD

\[
\begin{align*}
\frac{1}{4} \text{ cup Eagle Brand Condensed Milk} \\
1 \frac{1}{4} \text{ cups boiling water} \\
\frac{3}{4} \text{ teaspoon salt} \\
3 \text{ egg whites} \\
\frac{1}{2} \text{ teaspoon almond extract}
\end{align*}
\]

Mix Eagle Brand Condensed Milk and boiling water thoroughly. Add salt. Beat egg whites very slightly, using a fork. Pour milk and water over beaten egg whites and add almond extract. Turn into custard cups, set in pan of hot water and bake in a slow oven (325° F.) until firm. A knife blade inserted will come out clean when custard is done.
Magic Sauces

CHOCOLATE SAUCE

2 squares unsweetened chocolate
1 1/4 cups Eagle Brand Condensed Milk
3/4 teaspoon salt
3/2 to 1 cup hot water

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes until mixture thickens. Add salt and hot water, amount depending on the consistency desired.

To make Chocolate Mint Sauce add two or three drops of oil of peppermint to above recipe.

MAPLE NUT SAUCE

1 cup Eagle Brand Condensed Milk
2 tablespoons finely chopped nut meats
1/2 teaspoon mapleine

Mix together Eagle Brand Condensed Milk, finely chopped nut meats and mapleine.

CARAMEL PINEAPPLE SAUCE

1/4 can caramelized Eagle Brand Condensed Milk
1/4 cup pineapple juice

Blend caramelized Eagle Brand Condensed Milk (see page 30) and pineapple juice. More or less juice may be used as desired.

HARD SAUCE

1 1/2 to 1 1/2 cups confectioner's sugar, sifted
1/4 cup Eagle Brand Condensed Milk
1/4 teaspoon vanilla

Cinnamon

Mix half the sifted confectioner's sugar with Eagle Brand Condensed Milk. Add vanilla. Then add enough of the remaining confectioner's sugar to make it the desired consistency. Form mixture into a roll and sprinkle top with cinnamon. Cut in slices just before serving.

STRAWBERRY SHORTCAKE SAUCE

1 cup Eagle Brand Condensed Milk
2 cups crushed strawberries

Thoroughly blend Eagle Brand Condensed Milk and crushed strawberries. Spread between layers and on top of Strawberry Shortcake. Top of shortcake may be garnished with whole berries.
Ice Box Desserts

EAGLE BRAND FOR ICE BOX DESSERTS

By using Eagle Brand, many delicious and novel ice box desserts can be made in a few moments, some even requiring no cooking. Ice box cakes and puddings are becoming increasingly popular with housewives everywhere, and Eagle Brand should always be kept on hand for this use. It reduces time, trouble and cost and prevents failure.

***

FRENCH ICE BOX CAKE

2 squares unsweetened chocolate
1 1/4 cups Eagle Brand Condensed Milk
1/2 cup water
Vanilla wafers

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir five minutes, until mixture thickens. Add water. Line long, narrow oblong mold with paraffin paper, and cover bottom of mold with thin layer of chocolate. Then add another layer of vanilla wafers and another layer of chocolate. Alternate in this way until chocolate mixture is all used and cover with layer of wafers. Let season in ice box for 24 hours. To serve, turn out on small platter and carefully remove paraffin paper. Cut in slices and serve plain or with whipped cream.

STRAWBERRY ICE BOX CAKE

1 tablespoon gelatin
1/4 cup cold water
1/2 cup boiling water
2 tablespoons lemon juice
1 1/4 cups Eagle Brand Condensed Milk
1 1/2 cups crushed strawberries
6 lady fingers

Soak gelatin in cold water and dissolve in boiling water. Let stand in ice box until it thickens. Beat with egg beater until frothy. Stir together lemon juice and Eagle Brand Condensed Milk. Add crushed strawberries. Fold this mixture into beaten gelatin. Return to refrigerator until it begins to set. Line a mold with split lady fingers, placing round side out. Fill center with strawberry mixture. Chill. When set remove from mold on to a serving plate and serve with or without whipped cream.
CHOCOLATE ICE BOX CAKE

2 squares unsweetened chocolate
1 1/4 cups Eagle Brand Condensed Milk
1 egg
6 lady fingers

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir five minutes until it thickens. Add beaten egg yolk, diluted with a little of the hot mixture, and cook for three minutes. Remove from fire and let cool about 20 minutes. Fold in stiffly-beaten egg white. Line the bottom and sides of a mold first with waxed paper and then with split lady fingers, placing the round side out. Fill the center with the pudding mixture and cover with lady fingers. Set on ice for eight or more hours. Turn out on serving plate and serve with cream or custard sauce.

PEPPERMINT ICE BOX CAKE

1 tablespoon gelatin
1/4 cup cold water
1 cup boiling water
3/4 cup crushed peppermint stick candy
1 1/2 cups Eagle Brand Condensed Milk

Soak gelatin in cold water and dissolve in boiling water. Cool and when mixture begins to thicken, beat until light. Fold in crushed peppermint stick candy and Eagle Brand Condensed Milk. Turn into mold and chill. When set, remove from mold on to a serving dish.
MARSHMALLOW ICE BOX LOAF

\[ \begin{align*}
\frac{1}{2} \text{ pound marshmallows, quartered} \\
\frac{1}{4} \text{ cup water} \\
\frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \\
\frac{1}{4} \text{ cup nut meats, chopped} \\
\frac{1}{2} \text{ cup dates, chopped} \\
2\frac{1}{4} \text{ cups graham cracker crumbs}
\end{align*} \]

Cut marshmallows in bowl and pour water over them. Add Eagle Brand Condensed Milk, chopped nut meats, and chopped dates. Blend. Add cracker crumbs, kneading in well. Form into roll or loaf about six inches long and three inches in diameter, and place in deep mold. Let ripen 12 hours before serving. Serve in slices as a dessert with or without whipped cream. Loaf will keep moist several days.

MARSHMALLOW ICE BOX COOKIES

The above loaf may be served in the form of cookies instead of dessert, if desired. In that case use \( \frac{1}{4} \) cup Eagle Brand Condensed Milk instead of \( \frac{1}{2} \) cup. Follow above directions. After loaf has been allowed to ripen in refrigerator, cut in thin slices to serve.

GRAPE-NUTS MARSHMALLOW LOAF

Use recipe for Marshmallow Ice Box Loaf, substituting \( 1\frac{1}{4} \) cups Grape-Nuts, powdered in meat grinder, for \( 2\frac{1}{2} \) cups graham cracker crumbs. Stir \( \frac{1}{4} \) cup powdered Grape-Nuts into marshmallow and water mixture. Add remaining \( \frac{1}{2} \) cup after all other ingredients are in.

APRICOT CREAM

\[ \begin{align*}
1\frac{1}{4} \text{ cups Eagle Brand Condensed Milk} \\
3 \text{ tablespoons lemon juice} \\
\frac{1}{4} \text{ cup apricot juice} \\
1\frac{1}{4} \text{ cups apricot pulp}
\end{align*} \]

Apricots should be prepared ahead of time. Soak and cook them in the usual way, but use no sugar. Force apricots through strainer. Into Eagle Brand Condensed Milk stir lemon juice, and continue stirring until mixture thickens. Add apricot juice and pulp, mixing thoroughly. Heap into sherbet glasses and set aside in refrigerator to chill. Sherbet glasses may be lined with lady fingers if desired.

SPANISH CREAM

\[ \begin{align*}
2 \text{ egg yolks} \\
\frac{1}{6} \text{ cup Eagle Brand Condensed Milk} \\
\frac{1}{4} \text{ teaspoon salt} \\
1\frac{1}{2} \text{ cups water} \\
1 \text{ tablespoon gelatin} \\
1 \text{ teaspoon vanilla} \\
2 \text{ egg whites}
\end{align*} \]

Place egg yolks in top of double boiler and beat. Add Eagle Brand Condensed Milk, salt and water, blending well. Cook 15 minutes, or until mixture thickens. Add gelatin, which has been softened in cold water and stir until dissolved. Remove, add vanilla, and fold in stiffly-beaten egg whites. Pour into mold that has been wet with cold water. Chill and serve.
**ORANGE BAVARIAN CREAM**

Soak gelatin in cold water and dissolve over hot water. Add Eagle Brand Condensed Milk, lemon juice, orange juice and grated rind of orange. Stir until well blended. Set in pan of ice water and stir until mixture begins to thicken. Fold in cream, whipped stiff. Turn into a mold and chill. When set, unmold on a serving dish and garnish with candied cherries and chopped nuts.

**CHOCOLATE BAVARIAN CREAM**

Soak gelatin in cold water and dissolve over hot water. Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes, until mixture thickens. Add hot water and salt. Pour chocolate mixture over the gelatin, stirring until thoroughly blended. Add vanilla. Let stand in cool place until firm. Beat with egg beater for five minutes. Pour into mold, let stand one hour in refrigerator. Serve with whipped cream.

**PINEAPPLE BAKELESS CAKE**

Put Eagle Brand Condensed Milk in bowl, add lemon juice, and stir until it thickens. Add salt and drained pineapple. Place a layer of vanilla wafers in a shallow pan. Spread with half the Eagle Brand Condensed Milk mixture. Cover with another layer of wafers and then spread with remaining condensed milk mixture. Top with layer of wafers. Place in refrigerator, chill overnight. Cut in squares. Serve with whipped cream garnished with maraschino cherries.

**EMERGENCY PEACH SHORTCAKE**

To the Eagle Brand Condensed Milk add lemon juice, salt and almond extract. Stir until mixture thickens. Fold in crushed peaches. Pour between layers of cake and on top.
Ice Creams and Sherbets

EAGLE BRAND FOR FROZEN DISHES

The double richness of Eagle Brand, and its perfect blending of milk and sugar make it ideal for use in frozen dishes. These frozen dishes, made by the recipes given here, will have a velvety smoothness of texture and a perfection of flavor such as you have never known before. The economy of Eagle Brand in ice creams will amaze you.

VANILLA ICE CREAM

1 1/2 cups Eagle Brand Condensed Milk
2 cups thin cream
1 cup cold water
1 tablespoon vanilla

Thoroughly blend Eagle Brand Condensed Milk, thin cream, cold water and vanilla. Freeze. Pack in salt and ice for one hour or more after freezing.

FRESH STRAWBERRY ICE CREAM

1 quart ripe strawberries, crushed
Sugar to taste
1 1/2 cups Eagle Brand Condensed Milk
1 cup thin cream or Evaporated Milk
1 cup cold water

To ripe crushed strawberries add sugar to taste and allow to stand for a few minutes until the sugar is dissolved. Blend Eagle Brand Condensed Milk, thin cream or Evaporated Milk and cold water. Add the berries. Freeze. Pack in ice and salt for one hour or more after freezing.

FRESH PEACH ICE CREAM

2 cups peach pulp
Sugar to taste
1 1/2 cups Eagle Brand Condensed Milk
1 cup thin cream or Evaporated Milk
1 tablespoon lemon juice
1 cup cold water

To mashed peaches add sugar to taste and allow to stand for a few minutes until the sugar has dissolved. Blend Eagle Brand Condensed Milk, thin cream or Evaporated Milk and cold water. Add the peaches and lemon juice. Freeze. Pack in ice and salt for one hour or more after freezing.
CHOCOLATE ICE CREAM

2 squares unsweetened chocolate
1 1/2 cups Eagle Brand Condensed Milk
1 cup cold water
2 cups thin cream or Evaporated Milk

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk, and stir over boiling water for five minutes until mixture thickens. Add gradually water and thin cream or Evaporated Milk. Cool and freeze in two-quart freezer. Pack in ice and salt for one hour or more after freezing.

MAGIC CARAMEL ICE CREAM

Proceed as for Vanilla Ice Cream, substituting caramelized Eagle Brand Condensed Milk for plain condensed milk and using 1/2 teaspoon vanilla in place of one tablespoon.

COFFEE ICE CREAM

1 1/2 cups Eagle Brand Condensed Milk
2 cups thin cream or Evaporated Milk
1 cup cold, extra strong black coffee
1/2 teaspoon vanilla

Thoroughly blend Eagle Brand Condensed Milk, thin cream or Evaporated Milk and cold, extra strong black coffee. Add vanilla. Freeze. Pack in ice and salt for one hour or more after freezing.
MAPLE NUT ICE CREAM

1 1/4 cups Eagle Brand Condensed Milk
2 cups thin cream or Evaporated Milk
1 cup water
1 tablespoon mapleine
1/2 cup nut meats, finely chopped

Blend Eagle Brand Condensed Milk, thin cream or Evaporated Milk, water and mapleine. Freeze. Add nut meats when mixture begins to thicken. Pack in ice and salt for one hour or more after freezing.

PEPPERMINT STICK ICE CREAM

1 1/4 cups Eagle Brand Condensed Milk
2 cups thin cream or Evaporated Milk
1 cup cold water
1 cup peppermint stick candy

Blend Eagle Brand Condensed Milk, thin cream or Evaporated Milk and cold water. Freeze. Add finely crushed peppermint sticks when mixture is partly frozen. Pack in ice and salt for one hour or more after freezing.

RASPBERRY SHERBET

3 cups fresh raspberries, or 2 cups crushed or canned
1 cup water
2 tablespoons lemon juice
1/2 teaspoon grated lemon rind
1 1/4 cups Eagle Brand Condensed Milk

Rub fresh raspberries or crushed or canned raspberries through a strainer. Stir in water, lemon juice and grated lemon rind. Add Eagle Brand Condensed Milk and blend thoroughly. Freeze. Pack in ice and salt for one hour or more after freezing.

PINEAPPLE SHERBET

1 can crushed pineapple
1 cup water
4 tablespoons lemon juice
1 1/4 cups Eagle Brand Condensed Milk

Into crushed pineapple stir water and lemon juice. Blend thoroughly with Eagle Brand Condensed Milk. Freeze. Pack in ice and salt for one hour or more after freezing.

ORANGE SHERBET

1 1/4 cups orange juice
3/4 cup lemon juice
1 cup water
1 teaspoon orange rind
1 1/4 cups Eagle Brand Condensed Milk

Blend orange juice, lemon juice and cold water. Add orange rind and Eagle Brand Condensed Milk. Blend thoroughly. Freeze. Pack in ice and salt for one hour or more after freezing.

VARIATIONS

The recipes given here will suggest many other delicious frozen desserts. For instance, you may use the Vanilla Ice Cream recipe as a basic recipe, varying the flavoring as you wish, and adding any of the following: Chopped nuts (walnuts, almonds, pecans, pistachio nuts, peanuts). Chopped candied fruits. Crystallized ginger, cut fine. Raisins. Maraschino cherries. Grape-Nuts. Crumbled macaroons.
Economical Frozen Desserts for The Automatic Refrigerator

EAGLE BRAND FOR REFRIGERATOR FREEZING

The automatic refrigerator is coming into wider use and women are eager for recipes adapted to it. Those given here will produce ice creams and sherbets of smooth, creamy, perfect texture, entirely free from the ice crystals that are found in many refrigerator-frozen desserts made by ordinary methods. And you will delight in the economy of Eagle Brand.

* * *

**VANILLA ICE CREAM**

\[ \frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \]
\[ \frac{1}{2} \text{ cup water} \]
\[ 1 \frac{1}{2} \text{ teaspoons vanilla} \]
\[ 1 \text{ cup cream, whipped} \]

Thoroughly blend Eagle Brand Condensed Milk and water. Add vanilla. Fold in whipped cream. Pour into refrigerator pan. Stir occasionally from sides and bottom of pan. Freezes in four to six hours. Serves eight.

**FRESH STRAWBERRY ICE CREAM**

Use recipe for Vanilla Ice Cream, omitting the vanilla and adding one cup strawberries, crushed and sugared with \( \frac{1}{4} \) cup sugar.

**FRESH PEACH ICE CREAM**

Use recipe for Vanilla Ice Cream, omitting the vanilla and adding one cup peaches, crushed and sugared with \( \frac{1}{4} \) cup sugar.

**FROZEN CARAMEL PUDDING**

\[ \frac{1}{2} \text{ pint heavy cream} \]
\[ 1 \frac{1}{2} \text{ cups caramelized Eagle Brand Condensed Milk} \]
\[ \frac{1}{2} \text{ cup maraschino cherries, chopped} \]
\[ \frac{1}{2} \text{ cup walnut meats, chopped} \]

Whip heavy cream (not too stiff) and add caramelized Eagle Brand Condensed Milk. Blend well. Beat with egg beater until smooth. Fold in cherries and nuts. Pour into refrigerator pan. Chill eight hours or more. May be prepared the day before, if desired. Serves eight.
CHOCOLATE ICE CREAM

1 or 1 1/2 squares bitter chocolate
1 cup water
2/3 cup Eagle Brand Condensed Milk
1/2 teaspoon vanilla
1 cup cream, whipped

or

2/3 cup Evaporated Milk and 1 teaspoon gelatin

Melt bitter chocolate (according to strength desired) in water. Simmer over direct flame 15 minutes, stirring occasionally. Chill. Add Eagle Brand Condensed Milk and vanilla. Fold in whipped cream, or whipped Evaporated Milk.* Pour into refrigerator pan. Stir occasionally from sides and bottom of pan. Freezes in six to eight hours. Serves eight.

GINGER ICE CREAM

2/3 cup Eagle Brand Condensed Milk
1/2 cup cold water
1/2 cup finely chopped crystallized ginger
1 cup of cream, whipped

or

2/3 cup Evaporated Milk and 1 teaspoon gelatin

Blend Eagle Brand Condensed Milk and cold water. Fold in finely chopped crystallized ginger and whipped cream or whipped Evaporated Milk.* Pour into refrigerator pan. Stir occasionally from bottom and sides of pan. Freezes in four to six hours. Serves eight.

PEANUT BRITTLE ICE CREAM

2/3 cup Eagle Brand Condensed Milk
1/2 cup water
1/2 teaspoon vanilla
1 cup cream, whipped

or

2/3 cup Evaporated Milk and 1 teaspoon gelatin
1 cup peanut brittle, crushed

Blend thoroughly Eagle Brand Condensed Milk, water and vanilla. Fold in whipped cream or whipped Evaporated Milk.* Pour into refrigerator pan. When partly frozen add peanut brittle finely crushed. Stir occasionally from sides and bottom of pan. Freezes in six to eight hours. Serves eight.

*If Evaporated Milk is used, soften one teaspoon gelatin in the cold water and dissolve over hot water. Blend with Eagle Brand Condensed Milk, then add flavoring and whipped Evaporated Milk.

To whip Evaporated Milk: Scald Evaporated Milk in top of double boiler for four minutes. Turn into bowl, chill and whip.

TO FREEZE ABOVE DESSERTS WITHOUT AUTOMATIC REFRIGERATOR

Place mixture to be frozen in a pudding mold or large coffee tin. Do not fill to within more than two inches of the top, as these mixtures swell some. Cover the top with waxed paper and then force down the lid over the waxed paper. Stand in an ordinary pail or kettle large enough to hold the mold or tin with some space all around. Pack with equal parts of chipped ice and ice cream salt around the can to within one-half inch of top. Cover top of can with plain ice. If possible, set the whole thing in the bottom of the refrigerator, otherwise cover with paper and an old piece of bag or carpet (clean) and put in the coolest place possible.

Freezing Time: Ice creams, three to four hours.
EAGLE BRAND FOR PIE FILLINGS

Eagle Brand produces in all pie and tart fillings the same superlative results that have been described in puddings and custards. For ease of making, economy, and assurance of perfect, smooth, creamy texture, Eagle Brand cannot be equalled—as thousands of expert cooks have discovered.

MAGIC LEMON CREAM PIE
(Uncooked Filling)

1½ cups Eagle Brand Condensed Milk
½ cup lemon juice
Grated rind of 1 lemon
2 eggs
2 tablespoons granulated sugar
Baked pie shell

Blend together Eagle Brand Condensed Milk, lemon juice, grated lemon rind, and egg yolks. Pour into baked pie shell. Cover with meringue, made by beating egg whites until stiff and adding sugar. Bake in a moderate oven (350° F.) until brown. Chill before serving.
PINEAPPLE CREAM MERINGUE PIE

To Magic Lemon Cream Pie filling add one cup crushed pineapple, drained.

CUSTARD PIE

\[
\begin{align*}
\frac{3}{4} \text{ cup Eagle Brand Condensed Milk} \\
2\frac{1}{4} \text{ cups hot water} \\
3 \text{ eggs, well beaten} \\
\frac{1}{2} \text{ teaspoon salt} \\
\text{Grating of nutmeg}
\end{align*}
\]

Dilute Eagle Brand Condensed Milk with hot water and pour gradually over well-beaten eggs. Add salt. Pour mixture into pastry-lined pie plate. Sprinkle with nutmeg, bake in a slow oven (300° F.) until custard is set and crust done. A knife blade inserted will come out clean when custard is done.

For Coconut Custard Pie, substitute \( \frac{1}{2} \) cup shredded coconut for the grating of nutmeg.

CREAM PIE

\[
\begin{align*}
\frac{3}{4} \text{ cup Eagle Brand Condensed Milk} \\
1\frac{1}{4} \text{ cups hot water} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ cup flour} \\
\frac{1}{2} \text{ cup cold water} \\
2 \text{ egg yolks} \\
1 \text{ teaspoon vanilla} \\
\text{Baked pastry shell} \\
2 \text{ egg whites} \\
3 \text{ tablespoons granulated sugar}
\end{align*}
\]

Dilute Eagle Brand Condensed Milk with hot water. Bring to the scalding point in a double boiler. Add salt and flour blended to a smooth paste with cold water. Stir constantly until mixture thickens. Continue cooking 15 minutes longer, stirring occasionally. Add beaten egg yolks, diluting them with a little of the hot mixture. Cook for five minutes. Cool, add the vanilla, and pour into baked pastry shell. Cover with meringue, made by folding together stiffly-beaten egg whites and sugar. Bake in a moderate oven (350° F.) until the meringue is firm and slightly brown.

For Coconut Cream Pie, substitute one cup moist coconut for vanilla.

PUMPKIN PIE

\[
\begin{align*}
1 \text{ cup steamed strained pumpkin} \\
\frac{1}{2} \text{ teaspoon salt} \\
\frac{1}{2} \text{ teaspoon ginger} \\
\frac{1}{2} \text{ teaspoon cloves} \\
2 \text{ teaspoons cinnamon} \\
3 \text{ eggs} \\
1 \text{ cup Eagle Brand Condensed Milk} \\
1 \text{ cup water} \\
\text{Unbaked pie crust}
\end{align*}
\]

Thoroughly mix steamed, strained and mashed pumpkin, salt, ginger, cloves, cinnamon, eggs, Eagle Brand Condensed Milk and water. Pour into pan lined with unbaked pie crust. Bake 10 minutes in a hot oven (450° F.), then reduce temperature to 350° F. and bake about 35 minutes longer, or until the filling has set.

To make Sweet Potato Pie, substitute 1 cup mashed cooked sweet potatoes for pumpkin.
CHOCOLATE PIE

2 squares unsweetened chocolate
1 1/4 cups Eagle Brand Condensed Milk
1 1/4 cups hot water
1/2 teaspoon salt
1/2 cup flour
1/2 cup cold water
2 egg yolks
1 teaspoon vanilla
Baked pastry shell
2 egg whites
3 tablespoons granulated sugar

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir for three minutes. Add hot water. Add salt and flour, which have been blended to a smooth paste with cold water. Stir constantly until mixture thickens. Continue cooking 15 minutes longer, stirring occasionally. Add beaten egg yolks, diluting them with a little of the hot mixture. Cook for five minutes and add vanilla. Cool and pour into a baked pastry shell. Cover with a meringue made by folding together stiffly-beaten egg whites and sugar. Bake in a moderate oven (350° F.) until the meringue is firm and slightly brown.

LEMON MERINGUE PIE

1/2 cup Eagle Brand Condensed Milk
1 1/4 cups hot water
1/2 teaspoon salt
1/2 cup flour
1/2 cup cold water
6 tablespoons lemon juice
1 tablespoon grated lemon rind
2 egg yolks
Baked pastry shell
2 egg whites
3 tablespoons granulated sugar

Dilute Eagle Brand Condensed Milk with hot water. Bring to scalding point in double boiler. Add salt and flour blended to a smooth paste with cold water. Stir constantly until mixture thickens. Add lemon juice and grated lemon rind. Continue cooking 15 minutes longer, stirring occasionally. Add beaten egg yolks, diluting them with a little of the hot mixture. Cool and pour into baked pastry shell. Cover with meringue, made by folding together stiffly-beaten egg whites and sugar. Bake in a moderate oven (350° F.) until meringue is firm and slightly brown.

PIE CRUST

1/2 teaspoon salt
1/4 teaspoon baking powder
1 cup flour
1/2 cup shortening
Ice water

Add salt and baking powder to flour. Cut in shortening with a steel fork. Add just enough ice water to make mixture stick together. Roll on slightly floured board. (In mixing and rolling handle as little as possible to insure flaky crust.)
Place one or more unopened cans of Eagle Brand Condensed Milk in a kettle of boiling water and keep at boiling point for three hours, being careful to keep can covered with water. Remove from water and chill thoroughly. Remove from can as follows:

Warm can by immersing in hot water about one minute. Punch a hole in bottom of can, remove top with can-opener, cutting just below top edge, starting at seam. Loosen caramel from sides of can with a table knife dipped in hot water. Turn on to plate. Cut in slices with knife dipped in hot water.

These Magic Caramel slices make a delicious dessert, garnished with nut meats and whipped cream, or served with plain, unsweetened cream. Also many fresh, canned and dried fruits lend themselves to use with this caramel. Pineapple slices are especially pleasing. Fruit juices combine with caramel to make excellent sauces to be used with cottage pudding, ice cream, etc.

For convenience and to save fuel, caramelize several cans of Eagle Brand Condensed Milk at one time and keep in refrigerator ready for immediate use.
CARAMEL FROSTING

Borden's Caramel, just as it comes from the can, makes a delicious frosting. This may also be used successfully as a decorative frosting to put through a pastry tube.

CARAMEL TARTS

1 can caramelized Eagle Brand Condensed Milk
6 individual pastry shells

Put caramelized Eagle Brand Condensed Milk into baked tart shells and serve cold, covering with meringue or whipped cream.

CARAMEL DELIGHT

1 can caramelized Eagle Brand Condensed Milk
1 dozen graham crackers
3 bananas
Whipped cream

Place a slice of caramelized Eagle Brand Condensed Milk on a graham cracker. Add a layer of thin banana slices. Cover with another graham cracker and add another thin layer of banana. Serve with whipped cream.

CARAMEL COCONUT MACAROONS

1/2 can caramelized Eagle Brand Condensed Milk
1 1/4 cups coconut

Mix caramelized Eagle Brand Condensed Milk with shredded coconut. Drop by teaspoonfuls on buttered pan, about one inch apart. Bake about 10 minutes in a moderate oven (350° F.), or until a delicate brown. Makes 16 macaroons.

CARAMEL NUT BALLS

1 can caramelized Eagle Brand Condensed Milk
Nut meats, chopped fine

Drop very small pieces of caramelized Eagle Brand Condensed Milk into nut meats and roll until well covered. Let stand in ice box a few hours. This makes a soft candy.

OTHER MAGIC CARAMEL RECIPES

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Cakes

EAGLE BRAND FOR CAKES

The most delicious little macaroons and drop cakes can be made in a few moments with Eagle Brand—and they are sure to turn out successfully. For emergency use, when unexpected guests appear or the family wants something good in a hurry, just try this group of magic recipes!

** RICH GERMAN COFFEE CAKE **

- 1/2 cup butter
- 1/4 cup sugar
- 2 eggs
- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup Eagle Brand Condensed Milk
- 1/2 cup water
- 1 teaspoon vanilla
- 1 tablespoon granulated sugar
- 1 tablespoon cinnamon
- 1/2 cup almonds, chopped


** BROWNIES NO. 1 **

- 2 squares unsweetened chocolate
- 1 cup Eagle Brand Condensed Milk
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla
- 1/2 cup chopped nut meats

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk to melted chocolate and stir five minutes until mixture thickens. Remove from fire, add salt, vanilla and chopped nut meats. Spread in a well-greased and floured pan which is not larger than seven inches on a side. (A bread loaf tin can also be used.) Place in a very hot oven (475° F.) for 20 minutes, allowing oven to gradually cool to 350° F. during this time. Do not open oven during this first 20 minutes. At the end of 20 minutes remove from oven and cut in squares. Place back in oven at 350° F., keeping temperature constant for 10 minutes. (Entire baking time, 30 minutes.) Take from oven and remove carefully from pan with spatula or broad-bladed knife.
BROWNIES NO. 2

Mix sugar, chocolate which has been melted in a double boiler, Eagle Brand Condensed Milk, vanilla, baking powder which has been mixed and sifted with flour, and walnut meats, cut in pieces. Line a seven-inch pan with paraffin paper. Spread mixture evenly in a pan and bake about 30 minutes in a slow oven (250° F.). As soon as taken from oven turn from pan, remove paper, and cut cake in strips, using a sharp knife. If these directions are not followed, paper will cling to cake and it will be impossible to cut it in shapely pieces.

COCONUT MACAROONS
(24 Macaroons)

Mix Eagle Brand Condensed Milk and shredded coconut together. Drop by spoonfuls on a buttered pan, about one inch apart. Bake in a moderate oven (350° F.) until a delicate brown. (Vanilla may be added.)

NOTE—Two stiffly-beaten egg whites may be folded into mixture just before placing on pan.

CHOCOLATE MACAROONS
(36 Macaroons)

Melt chocolate in a double boiler. Stir in Eagle Brand Condensed Milk, vanilla and a pinch of salt. Add shredded coconut and broken nut meats, if desired. Drop by spoonfuls on a buttered pan and bake 10 minutes in a moderate oven (350° F.). Remove cookies from sheet with spatula as soon as they are taken from the oven or they may stick.

CHOCOLATE COCONUT DROPS

GRAHAM CRACKER CAKE

1 tablespoon butter
1 cup Eagle Brand Condensed Milk
1 egg
1 cup finely rolled graham crackers
1 teaspoon baking powder
⅛ teaspoon salt
⅛ teaspoon vanilla
⅝ cup chopped nut meats

Melt butter, add to Eagle Brand Condensed Milk. Add well-beaten egg yolk and one cup finely rolled graham crackers. Add baking powder and salt. Mix well. Add vanilla and chopped nuts. Lastly, fold in stiffly-beaten egg white. Turn into well-greased baking dish or cup-cake pan. Bake about 25 minutes in a moderate oven (350° F.), or until set. Serve plain or with whipped cream.

COCONUT TOASTS

Plain or sponge cake
Eagle Brand Condensed Milk
Shredded coconut

Cut cake in squares or fancy shapes. Spread each piece with Eagle Brand Condensed Milk. Roll in dry coconut. Toast in pan under flame.
Change bread to cake!

Here's the Magic Recipe:

1. Cut slices of day-old white bread, 3/4-inch thick. Trim off crusts. Cut each slice into strips 3/4-inch wide by 2 inches long.
2. Spread strips on all sides with Eagle Brand Condensed Milk, covering bread well. Roll strips in dry shredded coconut, broken fine.
3. Place in pan and brown delicately on all sides under low gas flame, or toast on a fork over coals.

These are delicious—and so wonderfully economical and easy to make! They taste like Angel Food Cake, with a creamy coconut frosting. Try them on your family soon!
GRAPE-NUTS MACAROONS

1 cup Grape-Nuts
1 cup shredded coconut
Few grains of salt
\frac{1}{2} cup Eagle Brand Condensed Milk

Stir Grape-Nuts, shredded coconut and a few grains of salt together. Add Eagle Brand Condensed Milk gradually, stirring in lightly with a fork until all the milk has been added. With a spatula or knife shape mixture in a teaspoon and push off on to a greased pan. Bake about 10 minutes in a moderate oven (350° F.), or until a delicate brown. Makes 30 macaroons.

ALMOND MACAROONS

1 cup almond paste
1 cup Eagle Brand Condensed Milk

Work almond paste and Eagle Brand Condensed Milk together with a slotted spoon until mixture is smooth. Drop by teaspoonfuls on to brown wrapping paper. Allow to stand five minutes to settle. Bake 15 minutes in a slow oven (250° F.), or until delicately browned. Remove from oven, invert paper and wet with a cloth wrung out in cold water, then macaroons slip off easily.

NOTE—To make almond paste easier to work with, open can, place in pan of hot water so that the hot water will come up around sides of can. If paste is very cold, allow to stand this way for one hour.

BRIDGE SQUARES

1 cup almond paste
2 cups Eagle Brand Condensed Milk
\frac{1}{4} cup shredded coconut
20 walnut halves

Thoroughly blend almond paste with Eagle Brand Condensed Milk. Fold in shredded coconut. Spread in a shallow pan. Place walnut meats so that each one will come in the center of a square. Bake 30 minutes in a moderate oven (350° F.).

CHEESELESS CHEESE CAKE

4 eggs
1 1/2 teaspoons cornstarch
1 1/2 cups Eagle Brand Condensed Milk
3 tablespoons lemon juice
6 slices zwieback, grated

Beat egg yolks. Add cornstarch, Eagle Brand Condensed Milk and lemon juice, beating each in thoroughly before adding another. Fold in the stiffly-beaten egg whites. Sprinkle a buttered pan with half the zwieback crumbs. Pour in mixture and sprinkle with the rest of the crumbs. Bake about 30 minutes in a moderate oven (350° F.).
Frostings

EAGLE BRAND FOR FROSTINGS

No other uncooked frostings you have ever tried can equal those made with Eagle Brand. They are deliciously smooth and creamy. They go on the cake perfectly and remain soft and luscious until the last slice of cake is gone. As for Eagle Brand chocolate frostings—they cannot be too highly praised. Astonishingly easy to make and invariably perfect!

WHITE FROSTING

\[
\begin{align*}
&1 \frac{3}{4} \text{ cups confectioner's sugar, sifted} \\
&\frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \\
&1 \frac{1}{2} \text{ teaspoons vanilla}
\end{align*}
\]


ORANGE FROSTING

\[
\begin{align*}
&\frac{3}{4} \text{ cup Eagle Brand Condensed Milk} \\
&2 \text{ tablespoons orange juice} \\
&2 \text{ tablespoons orange rind, grated} \\
&3 \frac{1}{2} \text{ cups confectioner's sugar, sifted}
\end{align*}
\]

Stir together Eagle Brand Condensed Milk, orange juice and grated orange rind. Add sifted confectioner’s sugar gradually. Beat until smooth and creamy. Cool cake before spreading frosting.

COCONUT FROSTING

\[
\begin{align*}
&\frac{3}{4} \text{ cup Eagle Brand Condensed Milk} \\
&1 \text{ cup shredded or moist coconut} \\
&2 \frac{1}{2} \text{ cups confectioner's sugar} \\
&2 \text{ teaspoons vanilla}
\end{align*}
\]


MAPLE NUT FROSTING

\[
\begin{align*}
&1 \frac{3}{4} \text{ cups confectioner's sugar} \\
&\frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \\
&\frac{3}{4} \text{ teaspoon mapleine} \\
&3 \text{ tablespoons finely chopped nut meats}
\end{align*}
\]

Sift confectioner’s sugar and mix well with Eagle Brand Condensed Milk. Add mapleine and finely chopped nut meats. Beat until smooth and creamy. One tablespoon of nuts may be saved and sprinkled over the top of the frosting.
CHOCOLATE FROSTING

3 squares unsweetened chocolate
1 1/4 cups Eagle Brand Condensed Milk
1 tablespoon water

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk, stir over boiling water five minutes until it thickens. Add water. Cool cake before spreading frosting.

NOTE—Two squares of chocolate may be used for a mild chocolate frosting, and four squares may be used if bitter-sweet icing is desired.

CHOCOLATE MINT FROSTING

Proceed as with Chocolate Frosting, adding three drops of peppermint oil instead of one tablespoon water.

CHOCOLATE MARSHMALLOW FROSTING

2 squares unsweetened chocolate
1 1/2 cups Eagle Brand Condensed Milk
8 marshmallows, quartered

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes until it thickens. Add marshmallows quartered, stirring until they begin to blend but are not fully dissolved. This may be spread on cake while cake is hot or after cake is cool.

GINGER FROSTING

(For Tea Cakes and Cookies)

1/4 cup Eagle Brand Condensed Milk
1/2 tablespoon lemon juice
1 cup confectioner’s sugar, sifted
1 1/2 teaspoon ground ginger
1/2 cup candied ginger, cut fine

Into Eagle Brand Condensed Milk stir lemon juice. Mixture will thicken. Add confectioner’s sugar, gradually; ground ginger and half of candied ginger, cut fine. Beat until smooth and creamy. After cakes are iced, dot with remaining pieces of ginger.

MOCHA FROSTING

1/2 cup Eagle Brand Condensed Milk
1 1/2 tablespoons strong black coffee
1 teaspoon vanilla
2 1/4 cups confectioner’s sugar
2 teaspoons cocoa

Place Eagle Brand Condensed Milk, strong black coffee, and vanilla in a bowl and mix. Add confectioner’s sugar and cocoa, which have been mixed. Blend thoroughly and spread.

PEANUT MOCHA FROSTING

1/2 cup Eagle Brand Condensed Milk
1 tablespoon strong coffee
2 tablespoons peanut butter
1 1/2 cups confectioner’s sugar, sifted

ORANGE LEMON FROSTING

1 1/2 tablespoons lemon juice
1/2 cup Eagle Brand Condensed Milk
1 1/2 teaspoons orange juice
1 tablespoon grated orange rind
1 tablespoon grated lemon rind
3 cups confectioner's sugar, sifted

Stir lemon juice and Eagle Brand Condensed Milk together until mixture thickens. Gradually add orange juice, grated orange rind, grated lemon rind and confectioner's sugar (sifted). Beat until smooth and creamy. Cool cake before spreading frosting.

COCOA FROSTING

1/2 cup Eagle Brand Condensed Milk
2 tablespoons cocoa
1 teaspoon vanilla
1 1/2 cups confectioner's sugar, sifted


TOP MIXTURE

1/2 cup Eagle Brand Condensed Milk
1 1/2 cups brown sugar
2 1/2 cup currants or nuts
1 teaspoon cinnamon

Blend Eagle Brand Condensed Milk, brown sugar, currants or nuts and cinnamon. Spread before or after baking.
ALMOND FROSTING

\[ \frac{1}{2} \text{ cup Eagle Brand Condensed Milk} \]
\[ \frac{1}{4} \text{ teaspoon almond extract} \]
\[ \frac{3}{4} \text{ cup blanched almonds, finely chopped} \]
\[ 2 \text{ cups confectioner's sugar, sifted} \]
\[ 12 \text{ whole blanched almonds} \]

To Eagle Brand Condensed Milk add almond extract and chopped almonds and blend well. Add sugar gradually until right consistency to spread. Spread on cake. Decorate with halved blanched almonds.

BUTTER FROSTING

\[ 2 \text{ tablespoons butter} \]
\[ \frac{1}{4} \text{ cup Eagle Brand Condensed Milk} \]
\[ 1\frac{1}{2} \text{ cups confectioner's sugar, sifted} \]
\[ \frac{1}{2} \text{ teaspoon vanilla} \]

Cream butter and Eagle Brand Condensed Milk thoroughly. Add gradually the sifted confectioner's sugar and beat until the frosting is smooth, creamy and light in color. Other flavors than vanilla may be used. This frosting may be tinted any color by the addition of a speck of food coloring. Pale tints are most attractive.

SUGGESTED VARIATIONS

a. Orange—\( \frac{1}{2} \text{ teaspoon orange extract} \). Color pale orange.

b. Lemon—\( \frac{1}{2} \text{ teaspoon lemon extract} \). Color pale yellow.

c. Almond—\( \frac{1}{2} \text{ teaspoon almond extract} \). Garnish with 1 tablespoon chopped almonds.

d. Coffee—\( \frac{1}{2} \text{ teaspoon coffee extract} \).


f. Wintergreen—Few drops oil of wintergreen. Color pink or green.

g. Cinnamon—\( \frac{1}{4} \text{ teaspoon cinnamon} \). Use on Spice Cake, Chocolate Cup Cakes, etc.
Candies

EAGLE BRAND FOR CANDIES

The greatest variety of quick and easy candies can be made with Eagle Brand by using the easy chocolate mixture and the remarkable uncooked fondant. In fudge-making, also, Eagle Brand gives superlatively successful results. Professional candy-makers prefer this form of milk.

PENUCHI

2 cups brown sugar
1/2 cup Eagle Brand Condensed Milk
1/2 cup water
1/2 cup chopped nut meats

Mix brown sugar and water in a large saucepan and bring to a boil. Add Eagle Brand Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (230° F.-235° F.). Stir mixture constantly to prevent burning. Remove from fire. Add chopped nut meats. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

VANILLA CARAMELS

1/2 cup granulated sugar
3/4 cup Eagle Brand Condensed Milk
1/2 teaspoon vanilla
1/2 teaspoon butter

Place sugar in a heavy metal saucepan over hot flame and stir constantly until melted and the color of maple syrup. Add Eagle Brand Condensed Milk very gradually, stirring constantly. Cook until mixture forms a soft ball in water (228° F.-232° F.). Pour on to greased pan and mark in squares. When cold cut through markings and roll in wax paper.

CHOCOLATE CARAMELS

1 cup Eagle Brand Condensed Milk
1/2 cup water
3 squares unsweetened chocolate
1 1/2 cups sugar
1/4 cup corn syrup
3 tablespoons butter

Mix Eagle Brand Condensed Milk, water, chocolate, sugar, corn syrup and butter together, and gradually bring to boiling point while stirring constantly. Cook over slow flame and stir occasionally until mixture reaches 235° F. or makes firm ball when tested in cold water. Remove from fire and pour into slightly-buttered pan. When cold, cut in squares with sharp knife.
CHOCOLATE FUDGE

2 cups granulated sugar
1 cup water
1 cup Eagle Brand Condensed Milk
3 squares unsweetened chocolate
1 cup chopped nuts, if desired

Mix sugar and water in large saucepan and bring to a boil. Add Eagle Brand Condensed Milk and boil over low flame until mixture will form firm ball when tested in cold water (235°F.-240°F.). Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces, and chopped nuts, if desired. Beat until thick and creamy. Pour into buttered pan. When cool, cut in squares.

CHOCOLATE PECAN SLICES

2 squares unsweetened chocolate
1 ½ cups Eagle Brand Condensed Milk
¼ pound pecan nut meats

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes until mixture thickens. Cool for five minutes. Drop large tablespoons of chocolate mixture into halved or chopped pecans and work nut meats into surface. Form into roll. Let stand for three hours in ice-box and cut in slices.

TOASTED COCONUT MARSHMALLOWS

Roll marshmallows in Eagle Brand Condensed Milk and then in toasted coconut. Place on waxed paper to dry.
CHOCOLATE NUT BALLS

2 squares unsweetened chocolate
1 1/2 cups Eagle Brand Condensed Milk
Nut meats, chopped

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes until mixture thickens. Cool for five minutes. Drop by teaspoonfuls into finely chopped nut meats. Roll until well covered with nuts. Let stand in ice box for two hours. A drop or two of peppermint may be added to part of the mixture to give variety.

MARSHMALLOW FUDGE BALLS

2 squares unsweetened chocolate
1 1/2 cups Eagle Brand Condensed Milk
Marshmallows, halved
Nut meats, chopped

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk, and stir over boiling water five minutes until mixture thickens. Drop pieces of marshmallow into mixture and lift out covered with chocolate. Drop into finely chopped nut meats, rolling until well covered.

RAISIN CHOCOLATE KISSES

2 squares unsweetened chocolate
1 1/2 cups whole seedless raisins

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes until mixture thickens. Add raisins. Drop by small spoonfuls on to greased pan. Allow to stand in refrigerator or in cool place several hours or overnight. Wrap in waxed paper for packing.

COCONUT ROLL

2 squares unsweetened chocolate
1 cup Eagle Brand Condensed Milk
3/4 cup shredded coconut

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water five minutes, until mixture thickens. Cool for five minutes. Drop large tablespoons of chocolate mixture into shredded coconut and work coconut into surface. Form into roll. Let stand three hours in refrigerator and cut in slices.

PEANUT CLUSTERS

3/4 pound sweet chocolate
1/2 cup Eagle Brand Condensed Milk
1 cup peanuts

Melt chocolate, which has been cut in small pieces, in the top of a double boiler. Remove from fire and add Eagle Brand Condensed Milk and peanuts. Stir until mixture thickens. Drop by teaspoonfuls on to a buttered sheet or plate. Chill thoroughly for several hours.
CHOCOLATE PEANUT KISSES

1 square unsweetened chocolate
\(\frac{3}{4}\) cup Eagle Brand Condensed Milk
2 tablespoons peanut butter

Melt chocolate in double boiler. Add Eagle Brand Condensed Milk and stir over boiling water about five minutes until mixture thickens. Remove from fire and stir in peanut butter. Drop by teaspoonfuls on to waxed paper.

RAISIN BALLS

4 tablespoons almond paste
4 tablespoons Eagle Brand Condensed Milk
\(\frac{1}{4}\) cup seedless raisins
Powdered sugar

Thoroughly blend almond paste and Eagle Brand Condensed Milk with a slotted spoon. Fold in seedless raisins. Form by teaspoonfuls into balls and roll in powdered sugar.

ALMOND WALNUTS

2 tablespoons almond paste
2 tablespoons Eagle Brand Condensed Milk
24 walnuts halved (48 halves)
Powdered sugar

Thoroughly blend almond paste and Eagle Brand Condensed Milk with a slotted spoon. Place \(\frac{1}{2}\) teaspoonful of mixture on each walnut half; cover with the remaining half and press slightly to form a pattie with half a walnut on either side. Roll in powdered sugar.

STUFFED DATES

2 tablespoons almond paste
2 tablespoons Eagle Brand Condensed Milk
24 dates, pitted
Powdered sugar

Thoroughly blend almond paste and Eagle Brand Condensed Milk with a slotted spoon. Pit dates and place \(\frac{1}{2}\) teaspoonful of mixture in each date. Roll in powdered sugar.

COCONUT BALLS

4 tablespoons almond paste
4 tablespoons Eagle Brand Condensed Milk
\(\frac{1}{4}\) cup shredded coconut
Powdered sugar

Thoroughly blend almond paste and Eagle Brand Condensed Milk. Fold in shredded coconut. Form by teaspoonfuls into balls and roll in powdered sugar.

MOLASSES PEANUT BALLS

\(\frac{3}{4}\) cup molasses
1 cup Eagle Brand Condensed Milk
2 cups chopped peanuts

Heat molasses in double boiler. Add Eagle Brand Condensed Milk and cook over boiling water about five minutes, or until mixture thickens. Add one cup chopped peanuts. Drop mixture by small spoonfuls into remaining peanuts, and roll into balls. Place in refrigerator or cool place for several hours.
QUICK FONDANT

Blend sifted confectioner's sugar gradually into Eagle Brand Condensed Milk, using fork. Add vanilla and continue mixing until smooth and creamy.

QUICK CHOCOLATE FONDANT

Melt chocolate in a double boiler. Add Eagle Brand Condensed Milk and stir over boiling water about five minutes until mixture thickens. Let stand in ice box for three hours. If each piece of this candy is rolled in powdered sugar, this fondant will not become sticky.

FONDANT VARIATIONS

Use fondant plain between halved nut meats or as a stuffing for dates. Or form into small balls and roll in chopped nuts, grated coconut, grated chocolate, chopped candied fruits, etc. For other variations, flavor fondant with oil of peppermint, oil of wintergreen or other desired flavor, tint with artificial coloring and form into round flat creams.

FRUIT ROLL

Put prunes, dried apricots and nut meats through the food chopper. Stir into one recipe of Quick Fondant. Sift a little confectioner's sugar on the table and turn fondant and fruit mixture out on it. Knead and form into roll. Let stand two hours. Cut into slices to serve.

PLUM PUDDING BARS

BAKED HAM RENÉ

Slice of uncooked ham (1 inch thick)  
2 teaspoons mustard  
$\frac{3}{4}$ cup Eagle Brand Condensed Milk  
1 cup hot water

Pan broil ham on both sides for one minute. Spread with mustard. Mix Eagle Brand Condensed Milk with hot water until thoroughly blended, and pour over ham in baking pan. Bake with pan covered for 15 minutes in a moderate oven (350° F.), then remove cover and cook until tender and liquid is absorbed (about 30 minutes). May be served with pineapple rings or fried apple rings. (Mustard may be omitted.)

CREAM TOMATO SOUP

1 can tomato soup  
1 can water  
2 tablespoons Eagle Brand Condensed Milk

Blend tomato soup, water and Eagle Brand Condensed Milk. Heat and serve.
SPANISH CORN PUDDING

Blend Eagle Brand Condensed Milk, green corn, chopped green pepper, chopped pimento, chopped onion, salt and beaten eggs. Pour into buttered baking dish and bake about 25 minutes in a moderate oven (350° F.). Serve as an entree or as the main course of a light dinner.

SHERRY PINEAPPLE RINGS

Dry slices of pineapple with soft napkin or tea towel. Dip in Eagle Brand Condensed Milk and roll in stale crumbs. Broil on top side under moderate fire until golden brown. When rolled in macaroon crumbs, fill center with foamy sauce of tart jelly and serve as dessert. When bread crumbs are used, serve with fowl or ham.

APPLE FRITTERS

Mix Eagle Brand Condensed Milk and water. Mix and sift flour, baking powder and salt. To well-beaten eggs add alternately the dry ingredients and milk mixture. Fold in melted butter. Peel, core and cut apples in round slices. Drop apple rings in batter, take out each piece separately with a fork and see that each piece is well covered with batter. Fry in deep hot fat (360° F.-370° F.) until crust is brown and the apples soft. Remove from fat and drain on brown paper.

BEETS IN SOUR SAUCE

Blend Eagle Brand Condensed Milk with hot water and heat in a double boiler to the scalding point. Add flour, stirred smooth with cold water. Cook for 10 minutes, stirring constantly until mixture thickens. Add vinegar and salt. Pour sauce over hot chopped beets and serve.
# A Table for Using Eagle Brand Condensed Milk in Your Own Recipes

<table>
<thead>
<tr>
<th>If your recipe calls for</th>
<th>MILK</th>
<th>SUGAR</th>
<th>USE INSTEAD</th>
<th>EAGLE BRAND CONDENSED MILK AND WATER</th>
<th>and SUGAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>&quot;</td>
<td>1 cup</td>
<td>(\frac{1}{4}) cup</td>
<td>&quot;</td>
<td>(\frac{1}{4}) cup Eagle Brand Condensed Milk and (\frac{3}{4}) cup Water</td>
<td>2 tbsp.</td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup and 2 tbsp.</td>
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<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup and 2 tbsp.</td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>&quot;</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>If your recipe calls for</th>
<th>(\frac{3}{4}) cup</th>
<th>(\frac{1}{4}) cup</th>
<th>USE INSTEAD</th>
<th>3 tbsp. Eagle Brand Condensed Milk and 9 tbsp. Water</th>
<th>2(\frac{1}{2}) tbsp.</th>
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<tbody>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup and 2(\frac{1}{2}) tbsp.</td>
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<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup and 2(\frac{1}{2}) tbsp.</td>
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<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup</td>
<td>&quot;</td>
<td>&quot;</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>If your recipe calls for</th>
<th>(\frac{1}{2}) cup</th>
<th>(\frac{1}{4}) cup</th>
<th>USE INSTEAD</th>
<th>2 tbsp Eagle Brand Condensed Milk and 6 tbsp. Water</th>
<th>3 tbsp.</th>
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</thead>
<tbody>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup less 1 tbsp.</td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup less 1 tbsp.</td>
</tr>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup less 1 tbsp.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>If your recipe calls for</th>
<th>(\frac{1}{4}) cup</th>
<th>(\frac{1}{4}) cup</th>
<th>USE INSTEAD</th>
<th>1 tbsp. Eagle Brand Condensed Milk and 3 tbsp. Water</th>
<th>3(\frac{1}{2}) tbsp.</th>
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</thead>
<tbody>
<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{1}{2}) cup less 1(\frac{1}{2}) tbsp.</td>
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<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>(\frac{3}{4}) cup less 1(\frac{1}{2}) tbsp.</td>
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<tr>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup</td>
<td>&quot;</td>
<td>&quot;</td>
<td>1 cup less 1(\frac{1}{2}) tbsp.</td>
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**Exceptions:**

<table>
<thead>
<tr>
<th>If your recipe calls for</th>
<th>2 cups</th>
<th>(\frac{1}{4}) cup</th>
<th>USE INSTEAD</th>
<th>(\frac{1}{2}) cup Eagle Brand Condensed Milk and 1(\frac{1}{2}) cups Water</th>
<th>NO SUGAR</th>
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### GRAHAM MUFFINS

<table>
<thead>
<tr>
<th>Recipe from Standard Cook Book:</th>
<th>When Using Eagle Brand Condensed Milk:</th>
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<tbody>
<tr>
<td>1 cup graham flour</td>
<td>1 cup graham flour</td>
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<tr>
<td>( \frac{3}{4} ) cup flour</td>
<td>( \frac{3}{4} ) cup flour</td>
</tr>
<tr>
<td>( \frac{1}{4} ) cup sugar</td>
<td>2 tablespoons sugar</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>1 cup milk</td>
<td>( \frac{1}{4} ) cup Eagle Brand Condensed Milk</td>
</tr>
<tr>
<td>1 egg</td>
<td>( \frac{3}{4} ) cup water</td>
</tr>
<tr>
<td>3 tablespoons melted butter</td>
<td>1 egg</td>
</tr>
<tr>
<td>5 teaspoons baking powder</td>
<td>3 tablespoons melted butter</td>
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### BREAD AND BUTTER PUDDING

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<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>1 small stale loaf baker's bread</td>
<td>1 small stale loaf baker's bread</td>
</tr>
<tr>
<td>Butter</td>
<td>Butter</td>
</tr>
<tr>
<td>3 eggs</td>
<td>3 eggs</td>
</tr>
<tr>
<td>( \frac{1}{2} ) cup sugar</td>
<td>( \frac{1}{4} ) teaspoon salt</td>
</tr>
<tr>
<td>( \frac{1}{4} ) teaspoon salt</td>
<td>1 cup Eagle Brand Condensed Milk</td>
</tr>
<tr>
<td>1 quart milk</td>
<td>3 cups water</td>
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### CURRANT CAKE

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<table>
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<tbody>
<tr>
<td>( \frac{1}{2} ) cup butter</td>
<td>( \frac{1}{2} ) cup butter</td>
</tr>
<tr>
<td>1 cup sugar</td>
<td>1 cup sugar, minus 1 tablespoon</td>
</tr>
<tr>
<td>2 eggs</td>
<td>2 eggs</td>
</tr>
<tr>
<td>Yolk 1 egg</td>
<td>Yolk 1 egg</td>
</tr>
<tr>
<td>( \frac{1}{2} ) cup milk</td>
<td>2 tablespoons Eagle Brand Condensed Milk</td>
</tr>
<tr>
<td>2 cups flour</td>
<td>6 tablespoons water</td>
</tr>
<tr>
<td>3 teaspoons baking powder</td>
<td>2 cups flour</td>
</tr>
<tr>
<td>1 cup currants</td>
<td>3 teaspoons baking powder</td>
</tr>
<tr>
<td>1 tablespoon flour</td>
<td>1 cup currants</td>
</tr>
<tr>
<td></td>
<td>1 tablespoon flour</td>
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A competitive test that proved the labor-saving, time-saving qualities of Eagle Brand Condensed Milk.

ONE day, not long ago, two cooking experts were testing out some recipes in the Borden kitchen. One of them exclaimed at the few ingredients required by the recipe she was working on, and the other said:

"Wouldn't it be interesting to make some comparisons! Let's select an Eagle Brand recipe and then take a standard recipe for the same dish. You make up one and I'll do the other. We'll start at the same moment, work at the same speed, and then compare the time and number of ingredients required for each."

"Let's not stop there," said the other promptly. "Let's compare the cooking utensils used in making up the two recipes. One thing I particularly notice about Eagle Brand cooking is the small amount of washing up that has to be done afterwards."

So they selected two recipes, assembled their ingredients and made the test. And then, thoroughly interested, they made a good many other tests. The results of five are shown here. They need not be explained. They speak for themselves.

<table>
<thead>
<tr>
<th>FONDANT</th>
<th>SWEETENED CONDENSED MILK RECIPE</th>
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<tr>
<td>Standard Recipe</td>
<td>Sweetened Condensed Milk Recipe</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups sugar</td>
<td>1 1/4 cups confectioner's sugar</td>
</tr>
<tr>
<td>3/4 cup water</td>
<td>1/4 cup Eagle Brand Condensed Milk</td>
</tr>
<tr>
<td>1/2 teaspoon cream tartar</td>
<td></td>
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<thead>
<tr>
<th>Cooking Utensils</th>
<th>Cooking Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 cup</td>
<td>1 cup</td>
</tr>
<tr>
<td>1 marble slab</td>
<td>1 bowl</td>
</tr>
<tr>
<td>1 teaspoon</td>
<td>1 teaspoon</td>
</tr>
<tr>
<td>1 mixing spoon</td>
<td>1 fork</td>
</tr>
<tr>
<td>1 pan</td>
<td></td>
</tr>
<tr>
<td>1 candy thermometer</td>
<td></td>
</tr>
<tr>
<td>1 plate</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 minutes</td>
<td>5 minutes</td>
</tr>
<tr>
<td>(And must &quot;ripen&quot; for 24 hours)</td>
<td></td>
</tr>
</tbody>
</table>
LEMON CREAM PIE FILLING

**Standard Recipe**

**Ingredients**
- 1 cup sugar
- 1 cup milk
- 1 lemon
- 3 eggs
- 3 tablespoons flour
- 1/2 teaspoon salt
- 1 tablespoon melted butter
- 1/2 cups Eagle Brand Condensed Milk
- 1/2 cup lemon juice
- Grated rind of 1 lemon
- 2 egg yolks

**Cooking Utensils**
- 1 double boiler
- 1 bowl
- 1 measuring cup
- 1 lemon squeezer
- 1 grater
- 1 mixing spoon

**Time**
- 20 minutes
- 5 minutes

**Chocolate Filling**

**Standard Recipe**

**Ingredients**
- 1 cup sugar
- 1/2 cup fluid milk
- 2 squares chocolate
- 1 tablespoon cornstarch
- 1 teaspoon butter
- Water
- 3 squares chocolate

**Cooking Utensils**
- 1 double boiler
- 1 bowl
- 1 measuring cup
- 1 lemon squeezer
- 1 grater
- 1 mixing spoon

**Time**
- 14 minutes
- 5 minutes

**Mayonnaise**

**Standard Recipe**

**Ingredients**
- 2 tablespoons lemon juice
- 2 tablespoons vinegar
- 1 1/2 cups salad oil
- 1 teaspoon sugar
- 2 egg yolks
- 1 teaspoon mustard
- 1 teaspoon salt
- Few grains cayenne
- 1/2 cup vinegar
- 1/2 cup salad oil
- 1 1/2 cups Eagle Brand Condensed Milk
- 1 egg yolk
- 1 teaspoon mustard
- 1/2 teaspoon salt
- Few grains cayenne

**Cooking Utensils**
- 1 bowl
- 1 quart jar
- 1 cup
- 1 teaspoon

**Time**
- 20 minutes
- 5 minutes
VANILLA ICE CREAM

Standard Recipe

1 pint fluid milk
¾ cup sugar
½ pint whipped cream
½ tablespoon cornstarch
1 egg
½ teaspoon salt

Sweetened Condensed Milk Recipe

Ingredients

1 ½ cups Eagle Brand Condensed Milk
1 can Borden’s Evaporated Milk
1 cup cold water
1 tablespoon vanilla

Cooking Utensils

1 double boiler
1 tablespoon
1 cup
1 egg beater
1 strainer
1 teaspoon

Time

45 minutes
(To mix and cook)

5 minutes
(To mix—no cooking required)

HOW TO MEASURE IN COOKING

THE success of all recipes depends upon careful measurements. For your convenience the following simple rules are given here:

Choice of Measuring Utensils: If possible always use a standard measuring cup with numbers showing the fractional parts of a cupful. A set of measuring spoons, in tablespoon, half-tablespoon, teaspoon, half-teaspoon and salt-spoon size, is also indispensable for accurate measurement and not at all expensive.

To Measure Sweetened Condensed Milk: Pour from the can into the measuring cup or spoon and allow milk to level itself.

To Measure Dry Ingredients: Fill cup or spoon and level off the top with the blade of a knife. If only a part cupful is called for, follow the numbers on the standard measuring cup. Always sift flour, powdered sugar and confectioner’s sugar before measuring.

To Measure Liquids: When a cupful or spoonful is called for, fill to the very top. Use standard measuring cup to measure fractional parts of a cupful.

To Measure Fats: Butter, lard and other solid fats should be packed solidly into the measuring cup or spoon and then levelled off with a knife. When the recipe calls for a certain quantity of melted butter, measure after melting. When recipe calls for so much butter melted, measure first, then melt.
WEIGHT AND MEASUREMENT EQUIVALENTS

In buying supplies it is often important to know measurements in terms of weight. The following table will prove useful:

1 lb. granulated sugar equals 2 cupfuls
1 lb. powdered or confectioner's sugar equals $2\frac{1}{2}$ cupfuls
1 lb. brown sugar equals $2\frac{3}{4}$ cupfuls
1 lb. butter or other solid cooking fat equals 2 cupfuls
1 lb. pastry or bread flour equals 4 cupfuls
1 lb. corn-meal equals 3 cupfuls (approximately)
1 lb. rice equals 2 cupfuls
6 oz. raisins or currants equals 1 cupful
1 oz. chocolate equals 1 square
1 oz. chopped nuts equals $\frac{1}{2}$ cupful or approximately 5 tablespoonfuls

STANDARD TEMPERATURE GUIDE

<table>
<thead>
<tr>
<th>Oven Temp.</th>
<th>Degrees Fahrenheit</th>
<th>Type of Dish</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slow oven</td>
<td>250-350</td>
<td>Custards, Meringues</td>
</tr>
<tr>
<td>Moderate oven</td>
<td>350-400</td>
<td>Breads, Cakes</td>
</tr>
<tr>
<td>Quick or hot oven</td>
<td>400-450</td>
<td>Biscuits, Rolls, Cookies, Pastries</td>
</tr>
<tr>
<td>Very hot oven</td>
<td>450-550</td>
<td>Roasts, Pastry Tarts, Puff Paste</td>
</tr>
</tbody>
</table>

Deep Fat Temperatures

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Croquettes</td>
<td>375-390</td>
<td>Doughnuts, Fritters</td>
</tr>
<tr>
<td></td>
<td>360-370</td>
<td></td>
</tr>
</tbody>
</table>
Other Borden Products and Their Uses

In addition to the different brands of Condensed Milk, The Borden Company manufactures Evaporated Milk, Malted Milk, Chocolate Malted Milk, Klim, None Such Mince Meat, Borden’s Cheese, Borden’s Cream Cheese, and Chateau.

A. Borden's Evaporated Milk is rich, pure country milk, unsweetened. It should not be confused with sweetened Condensed Milk. They are entirely separate and distinct products—sweetened Condensed Milk to be used when a cooking recipe calls for both milk and sugar—Evaporated Milk to be used in all-around household recipes that call for milk.

B. Borden’s Malted Milk is a combination, in powder form, of pure, full-cream milk with high-grade barley malt and whole wheat flour. Because of its deliciousness and nutritive value, malted milk is very desirable for everyday use in the home. Malted milk drinks both hot and cold may easily be made in tempting varieties.

C. Borden’s Chocolate Malted Milk has all the fine qualities of plain Malted Milk, plus a rich chocolate flavor. Delicious. Packed with energy for growing bodies. Makes children love to drink their milk.

D. Klim is pure, rich, cows’ milk in powdered form. It has the rich, natural milk flavor and all the well-known health elements of milk, with the added benefit of easier digestibility. It is standardized for quality, purity and butter fat content. Klim needs no ice to keep it in summer, and will not freeze in winter. For cooking it may be used dry in the same manner as sugar, salt or flour.
E. None Such Mince Meat is a blend of 21 different ingredients which are chosen for their quality, flavor and perfection. The most rigid sanitary methods prevail through their preparation. None Such is sold both in packages and in tins. The tinned form is ready for the crust; the packaged form is easily and quickly prepared.

F. Borden’s Cheese is made in six varieties: American, Swiss, Pimento, Brick, Brie and Limburger. In each of the varieties the flavor is unusually full and mellow and the texture exceptionally fine. In cooked dishes Borden’s Cheese blends deliciously, never becoming lumpy or stringy.

G. Borden’s Cream Cheese has a delicious smoothness and sweetness which sets it apart from all other cheese of this type. It does not crumble, but slices smoothly and evenly. Especially healthful and nourishing for children. There are three varieties of Borden’s Cream Cheese: Plain, Pimento and Relish.

H. Chateau is more than a cheese—it is a new, delicious cheese food with valuable elements added which are absent in other forms of cheese. Its mild, mellow creamy flavor will delight you. Spreads and slices as easily as butter. Excellent for cooking. Try Chateau Pimento, too.

I. Liederkranz is famous throughout America for its rare flavor and quality. A particularly popular cheese with men. Liederkranz comes in both packages and jars.
Send for These Books

Sign the coupons for any or all of these recipe booklets. They’re FREE. Mail to THE BORDEN COMPANY, 350 Madison Avenue, New York City.

BABY WELFARE
Keep your baby smiling! This common sense book will tell you how.

Address

THE GOOD PROVIDER’S COOK BOOK
Tested recipes from a thousand cooks.

Address

THIS NEW FREEDOM
Klim (spell it backward) taste-tempting recipes that will cut down kitchen hours.

Address

CHILD HEALTH
The Growing Child—Every Mother’s Problem. Answered in this booklet.

Address

CHATEAU CHEESE FOLDER
Twelve ways to serve this new and delicious cheese food.

Address

NONE SUCH RECIPES
New and delightful ways of using mincemeat.

Address
Trade Mark of THE BORDEN COMPANY:

GAIL BORDEN
EAGLE
BRAND

by which this CONDENSED MILK will hereafter be designated; and for additional protection against imposition, each label will bear the signature,

Gail Borden

THE BORDEN SALES COMPANY, INC.
NEW YORK, CHICAGO, SAN FRANCISCO
DISTRIBUTORS

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