Libby's Evaporated Milk

Libby, McNeill & Libby
Chicago
If every family could keep a Jersey cow amid hygienic surroundings there would be no milk problem, but providing pure milk is a problem to the great majority of city people—a problem that is a question of Purity, Healthfulness and Food Value.

Fresh milk deteriorates rapidly, and even under the best of conditions its life of purity is very short. Libby’s Evaporated Milk has this inherent advantage over fresh milk: In the original unopened package it can be kept in the family larder for any length of time. Its sweetness and purity when opened is guaranteed, and after
it is opened it will keep in the ice-box longer than fresh milk under the same conditions.

In point of purity Libby's Evaporated Milk is really superior to fresh milk, for it is pure cow's milk sterilized and reduced to its present consistency merely by the evaporation of the water contained in the fresh milk. In Libby's Evaporated Milk there is absolutely no adulterant, and no preservative of any kind, and it is so guaranteed under the Pure Food Act of 1906. It is evaporated in a beautiful white-tiled kitchen and creamery in buildings specially constructed for the purpose and designed to insure to the process the most perfect hygienic conditions known to modern science. These are located in the heart of the best dairy district of the country.

Because Libby's Evaporated Milk is simply sterilized fresh
milk with the water evaporated from it, you add to it when you use it an equal quantity of pure water to render it the consistency of fresh milk. It is then ready to be used in cooking and for the table.

Libby’s Evaporated Milk being sterilized and sealed, is infinitely more dependable than fresh milk; it can be kept on hand ever ready and can be used with perfect safety in any article of the family diet.

Its general use in the household in place of fresh milk is only a question of time, and a short time at that.
SOUPS

Some Choice Recipes for Everyday Use

Potato Soup

3 large potatoes
1/2 tablespoonful flour
1 teaspoonful salt
1 tablespoonful butter
1 teaspoonful chopped onion
1/4 teaspoonful white pepper
1 cupful Libby's Evaporated milk mixed with 1 cupful warm water

Boil and mash the potatoes; scald the onion in the Libby Evaporated Milk and water; put the butter in saucepan and when it boils add the flour and stir till smooth. Then add the scalded milk and onion; lastly add the potato and let come to the boil; then pass at once through coarse strainer and serve immediately.

Tomato Bisque

1/2 can tomatoes
2 teaspoonfuls sugar
1/4 teaspoonful soda
1 tablespoonful butter
1 slice onion
2 level tablespoonfuls flour
1 teaspoonful salt
\( \frac{1}{8} \) teaspoonful white pepper
1 cupful Libby's Evaporated Milk mixed with 1 cupful water

Put the Libby Evaporated Milk mixed with the water on to scald in double boiler with the slice of onion in it. When the milk is scalded add to it the butter and flour rubbed together and stir until smooth. Then add the salt and pepper.

Put the tomatoes and sugar on together to simmer for ten minutes. At the end of that time add the soda and rub through a sieve. Then add the tomatoes gradually to the milk, stirring all the time so the milk will not curdle. As soon as the tomatoes are all added, beat the soup with a Dover egg beater and serve at once.
Cream Pea Soup

½ can Marrowfat peas
2 teaspoonfuls sugar
2 cupfuls cold water
1 teaspoonful salt
1 slice onion
2 teaspoonfuls butter
2 level tablespoonfuls flour
⅛ teaspoonful pepper
1 cupful Libby’s Evaporated Milk mixed with 1 cupful warm water

Drain peas from their liquor, add the cold water and simmer 20 minutes, then rub through a sieve.

Scald the Libby Evaporated Milk mixed with the water with the onion; add to this the salt and pepper and then the butter rubbed with the flour. Lastly add the pea puree; stir well; heat very hot and serve at once.

Onion Soup

3 large onions
3 level tablespoonfuls flour
3 large potatoes
¼ teaspoonful pepper
1 tablespoonful butter
2 cupfuls boiling water
1 teaspoonful salt
1 teaspoonful parsley chopped fine
2 cupfuls Libby’s Evaporated Milk mixed with 2 cupfuls warm water

Slice the onions and fry them in the butter until soft; then add the flour and stir until it is a little cooked. To this then add the boiling water, gradually stirring all the time so it will be smooth.

Boil and mash the potatoes; add them to the Libby Evaporated Milk mixed with the warm water; next add the potato and milk mixture to the onion mixture; add the salt and pepper and let come to a boil. Then sprinkle over the chopped parsley and serve immediately.
CREAM SAUCE AND DEVILED MACARONI

Deviled Macaroni

6 ounces spaghetti
3 hard boiled eggs
½ teaspoonful cayenne
1 tablespoonful onion juice
2 tablespoonfuls butter
2 tablespoonfuls flour
1 grated nutmeg
½ teaspoonful salt
½ cupful Libby's Evaporated Milk mixed with ½ cupful water

Boil, blanche, drain and chop the spaghetti. Rub the butter and flour together in a saucepan; add the Evaporated Milk gradually and stir until boiling; press the hard boiled eggs through a sieve and add them and the seasonings to the sauce. Then mix in the macaroni. Put into little individual shells or dishes; cover the top with bread crumbs moistened with melted butter. Bake in a quick oven to a golden brown. When done make a little
hole with a spoon in the top of each and put therein a teaspoonful of chili sauce and serve at once.

Cream Sauce
(For stewed vegetables, as creamed carrots, asparagus with cream sauce, creamed turnips, or new potatoes with cream sauce; also for creamed chicken, chicken croquettes, creamed fish, etc.)

1 teaspoonful butter
1/2 teaspoonful salt
1 rounding tablespoonful flour
1/4 teaspoonful white pepper
1/2 cupful Libby’s Evaporated Milk mixed with 1/2 cupful tepid water

Put the butter in a saucepan and when it boils add the flour and rub smooth; then add the Libby Evaporated Milk mixed with the water. This should be added gradually and the mixture stirred until all is smooth before more liquid is added. When all is added, then add the salt and
pepper, and the sauce is ready to pour over the vegetable or to mix with the chopped chicken or the flaked fish.
Boiled Custard

Yolks 3 eggs
1/8 teaspoonful salt
1/4 cupful sugar
1/2 teaspoonful vanilla
1 cupful Libby's Evaporated Milk mixed with 1 cupful water

Put the milk and water mixed on to scald in double boiler. Beat the eggs slightly and add to them the sugar and salt. On this mixture pour the hot milk gradually, stirring all the while. Return to the fire and cook in double boiler till it thickens, stirring constantly. When a coating forms on the spoon, the custard is sufficiently cooked. If cooked too long the custard will curdle or separate. Should this happen, the custard may be saved by plunging the kettle immediately in cold water and beating the custard with an egg beater, but in
this case the custard will not be so thick as when properly cooked.

This custard makes a nice dessert served over slices of stale sponge cake.

Baked Custard

2 cupfuls Libby's Evaporated Milk mixed with 2 cupfuls water and put on to scald in double boiler.

Beat the yolks of 5 eggs to a cream and add to them ½ cupful of sugar.

Then add the 5 whites beaten stiff.

Lastly add the scalded milk gradually, stirring all the time.

Flavor with ½ teaspoonful salt and ½ teaspoonful vanilla.

Pour all into a buttered pudding dish; grate a little nutmeg over the top, and set in a pan of hot water and bake in a moderate oven for 20 to 30 minutes. To tell when the custard is done, run
a silver knife blade into the middle of it, and if the knife comes out clean the custard is baked sufficiently. Serve cold in the same dish in which it was baked.

**Chocolate Cream**

- 5 tablespoonfuls cornstarch
- \(\frac{1}{2}\) cupful sugar
- \(\frac{1}{4}\) teaspoonful salt
- 1 teaspoonful vanilla
- 1^{1/2} squares chocolate
- 3 tablespoonfuls hot water
- Whites 3 eggs
- 1 cupful Libby's Evaporated Milk mixed with 1 cupful water

Put the milk mixed with water on to scald in a double boiler. Mix the cornstarch, sugar and salt with a little cold milk and water to dissolve them, and then add them to the scalded milk and cook over hot water, stirring constantly for ten minutes. Melt the chocolate, add to it a little hot water and stir until smooth, and then add to the cooked mix-
Tapioca Cream

1/4 cupful pearl tapioca
1/3 cupful sugar
1 teaspoonful vanilla
2 eggs
1/4 teaspoonful salt
1 cupful Libby’s Evaporated Milk mixed with 1 cupful water

Pick over tapioca and soak 1 hour in cold water to cover; drain, add to milk and cook in double boiler until tapioca is transparent. Add half the sugar to the milk and tapioca, and the remaining half to the egg yolks slightly beaten with the salt in them. Add the hot tapioca mixture slowly to the egg mixture, return to double boiler and cook until it thickens. Remove from the fire and add the whites of the eggs beaten stiff. Cool, and add
the vanilla when cold. Serve with cream and sugar, or with preserved fruit.

**Custard Pie**

3 eggs  
1 tablespoonful flour  
1 teaspoonful vanilla  
3 tablespoonfuls sugar  
1/8 teaspoonful salt  
Nutmeg  
1 cupful Libby's Evaporated Milk mixed with 1 cupful water

Put milk and water mixed on to scald in double boiler. Stir the flour and sugar together. Beat the yolks of the eggs to a cream and add the flour and sugar. Add the salt and vanilla, and then the well-beaten whites of the eggs. Lastly pour on gradually the scalded milk which has been cooled a little. Pour all into a deep pie tin which has been lined with crust. Grate over the top a little nutmeg, and bake in a moderate oven 25 to 30 minutes.
Pumpkin Pie

1 1/2 cupfuls boiled and strained pumpkin or canned pumpkin
3/4 cupful sugar
2 eggs
1/4 cupful molasses
1/2 tablespoonful cinnamon
1/2 tablespoonful ginger
1/8 teaspoonful salt
1 cupful Libby’s Evaporated Milk mixed with 1 cupful water

Mix pumpkin, molasses, sugar and spices together; add the mixed milk and water; then add the eggs, white and yellow beaten together. Turn into pie tins lined with crust and bake 45 minutes in moderate oven.

Philadelphia Ice Cream

3/4 cupful sugar
1 1/2 tablespoonfuls vanilla
2 cupfuls Libby’s Evaporated Milk mixed with 2 cupfuls water

Mix and freeze.
Cornstarch Pudding

2 rounding tablespoonfuls sugar  
Rind of half a lemon  
2 heaping tablespoonfuls cornstarch  
\( \frac{1}{8} \) teaspoonful salt  
Piece of stick cinnamon 3 inches long  
1 cupful Libby's Evaporated Milk mixed with 1 cupful water

Put the sugar, lemon, salt and cinnamon into the Evaporated Milk mixed with the water and set on to scald in double boiler; wet the cornstarch in a very little Evaporated Milk mixed with water, and add this to the scalded milk and cook 5 minutes, stirring all the time. Remove from the fire and pour into cups that have been wet in cold water, and set it aside to cool. When ready to serve, unmold onto individual dishes and pour over each canned strawberries or other preserves.
Chocolate Ice Cream

1 cupful sugar
Few grains salt
1 tablespoonful vanilla
1½ squares Baker's chocolate
¾ cupful prepared cocoa
2 cupfuls Libby's Evaporated Milk mixed with 2 cupfuls water

Melt chocolate and dilute with hot water to pour easily, then add it to the milk; then add sugar, salt and flavoring, and freeze.

Macaroon Ice Cream

1 cupful macaroons pounded
1 tablespoonful vanilla
¾ cupful sugar
2 cupfuls Libby's Evaporated Milk mixed with 2 cupfuls sugar

Mix and freeze.

Milk Sherbet

Juice 3 lemons
1½ cupfuls sugar
2 cupfuls Libby's Evaporated Milk mixed with 2 cupfuls water

Mix the juice and sugar, stirring constantly, while slowly add-
ing milk; if added too rapidly the mixture will have a curdled appearance, which is unsightly, but will not affect the quality of the sherbet. Freeze and serve.

**Cream Filling for Cakes**

- \( \frac{1}{3} \) cupful sugar
- \( \frac{1}{8} \) teaspoonful salt
- \( \frac{1}{3} \) cupful flour
- 2 eggs
- 1 teaspoonful vanilla, or 1 teaspoonful lemon extract
- 1 cupful Libby’s Evaporated Milk mixed with 1 cupful water

Put the milk and water on to scald in double boiler. Mix dry ingredients, add eggs slightly beaten, and then pour over this mixture gradually the scalded milk. Return to fire and cook 15 minutes in double boiler, stirring constantly until thickened, afterwards occasionally. Cool slightly and flavor.

**Chocolate Filling** is made by adding to this cream filling 1\( \frac{1}{4} \)
squares Baker’s chocolate which have been melted over hot water, and using 1 cupful sugar instead of \( \frac{3}{8} \) cupful.

**Currant Cake**

\[
\begin{align*}
\text{1/2 cupful butter} \\
\text{Whites 2 eggs} \\
\text{3 teaspoonfuls baking powder} \\
\text{1 1/2 cupful sugar} \\
\text{Yolks 3 eggs} \\
\text{1 cupful currants mixed with 1 spoonful flour} \\
\text{1/4 cupful Libby’s Evaporated Milk mixed with 1/4 cupful water}
\end{align*}
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Cream the butter; add sugar gradually; then add the egg yolks well beaten; next the milk and water mixed; sift the baking powder with the flour and mix therewith the currants, and add this gradually to the milk, egg and butter mixture; lastly fold in the well-beaten whites of the eggs. Bake about 40 minutes in a cake pan lined with buttered paper.
**Cup Cake**

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\frac{2}{3} \text{ cupful butter} \\
4 \text{ eggs} \\
4 \text{ teaspoonfuls baking powder} \\
2 \text{ cupfuls sugar} \\
3\frac{1}{4} \text{ cupfuls flour} \\
\frac{1}{4} \text{ teaspoonful mace} \\
\frac{1}{2} \text{ cupful Libby's Evaporated Milk mixed with } \frac{1}{2} \text{ cupful water}
\]

Mix butter and sugar well; add the eggs well beaten, white and yellow together, then add the milk, and lastly the flour, with which the baking powder and mace have been mixed. Bake in individual tins and cover with chocolate frosting.

**Walnut Cake**

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\frac{1}{2} \text{ cupful butter} \\
\text{Yolks 3 eggs} \\
\text{Whites 2 eggs} \\
1 \text{ cupful sugar} \\
2\frac{1}{2} \text{ teaspoonfuls baking powder} \\
\frac{3}{4} \text{ cupful walnut meats broken} \\
\frac{1}{4} \text{ cupful Libby's Evaporated Milk mixed with } \frac{1}{4} \text{ cupful water}
\]

Cream the butter and sugar. Add the egg yolks well beaten.
Add the milk and water mixed. Sift the baking powder with the flour and add that next. Then fold in the well-beaten whites of the eggs. Lastly stir in the walnut meats. Bake about 45 minutes in a moderate oven. Cover with White Mountain Cream, crease in squares, and put a half walnut on each square.

**Cornstarch Cake**

1 cupful butter  
2 cupfuls sugar  
1 cupful cornstarch  
4½ teaspoonfuls baking powder  
Whites 5 eggs  
2 cupfuls flour  
¾ teaspoonful vanilla, or  
½ teaspoonful almond extract  
½ cupful Libby's Evaporated Milk mixed with ½ cupful water

Cream the butter and sugar; add the milk and water mixed; then add the flour, cornstarch and baking powder sifted together; lastly fold in the whites of the eggs well beaten. Bake in two rather large shallow pans.
Vanilla Wafer

\( \frac{1}{3} \) cupful butter and lard in equal proportions.
1 cupful sugar
\( \frac{1}{2} \) teaspoonful salt
2 cupfuls flour
2 teaspoonfuls baking powder
1 egg
2 teaspoonfuls vanilla
\( \frac{1}{6} \) cupful Libby’s Evaporated Milk mixed with \( \frac{1}{8} \) cupful water

Cream the butter, add sugar, egg well beaten, milk mixed with water, and the vanilla. Roll out thin on floured board, cut out with biscuit cutter and bake on buttered tins in a quick oven.

BREAKFAST BREADS

Sally Lunn

\( \frac{1}{2} \) tablespoonful cold butter
1\( \frac{1}{2} \) tablespoonful sugar
\( \frac{1}{2} \) teaspoonful salt
1 egg
1\( \frac{1}{2} \) teaspoonfuls baking powder
2 cupfuls flour
\( \frac{1}{2} \) glassful Libby’s Evaporated Milk mixed with \( \frac{1}{2} \) glassful water
Mix the dry ingredients; rub into them the cold butter; add the milk and water mixed, then the yolk well beaten; lastly fold in the whites beaten stiff. Bake in well-greased round pans about 25 minutes. Serve hot.

**Graham Muffins**

1 cupful graham flour  
1 cupful flour  
\( \frac{1}{4} \) cupful sugar  
4 teaspoonfuls baking powder  
1 teaspoonful salt  
1 egg  
1 tablespoonful melted butter  
\( \frac{1}{2} \) cupful Libby’s Evaporated Milk mixed with \( \frac{1}{2} \) cupful water

Mix and sift dry ingredients; add gradually the milk and water mixed; then the melted butter; lastly add the egg well beaten, white and yellow together. Bake in a hot oven in buttered gem pans about 25 minutes.

**Waffles**

1\( \frac{3}{4} \) cupfuls flour  
3 teaspoonfuls baking powder
Mix and sift the dry ingredients; add the yolks well beaten; then the butter; then the whites. Bake on well-greased waffle iron.

CANDIES
Chocolate Caramels

Bring to a boil 4 cups of granulated sugar, ½ cup Libby’s Evaporated Milk and ½ cup of water, ¼ of a pound of butter, ¼ of a pound of chocolate. Cook until a little hardens when dropped into cold water; flavor with 2 teaspoons extract of vanilla, take at once from the fire, turn into buttered tins; mark into squares with a knife as soon as the sirup cools, and leave in the pan until entirely cold.
Cocoanut Caramels
Put 3 cups of granulated sugar, one tablespoonful of butter, $\frac{1}{4}$ cup of Libby's Evaporated Milk and $\frac{1}{4}$ cup of water over the fire and stir until dissolved. Have ready grated $\frac{1}{2}$ a cocoanut; add this to the sirup and cook until a little of it, dropped into water, will form a ball; add a teaspoonful of flavoring, either vanilla or lemon as you may prefer, turn into buttered tins, and when cool mark into squares with a buttered knife.

Pineapple Caramels
Cook together 3 cups of granulated sugar, 1 tablespoon of butter, $\frac{1}{4}$ of a cup of Libby's Evaporated Milk, and $\frac{1}{4}$ cup water until they reach the soft-ball stage. Have ready $\frac{1}{2}$ cup of fresh pineapple juice, add this to the candy, cook until a little of it is brittle in cold water. Then proceed as with other caramels.
Cream Candy

Stir together 2 cups of granulated sugar, 1 cup of water, \( \frac{1}{4} \) of a cup of Libby's Evaporated Milk and \( \frac{1}{4} \) cup of water and a tablespoon of butter; put over the fire and cook until it reaches the soft-ball stage. Add another tablespoon of butter, cook until the candy is brittle when a little is dropped in water, flavor with 2 teaspoons of vanilla, pour into shallow plates, and put aside to cool.

Chocolate Fudge

Cook together a cup each of brown sugar and of grated chocolate, \( \frac{1}{4} \) of a cup of Libby's Evaporated Milk, \( \frac{1}{4} \) cup of water, and \( \frac{1}{4} \) cup of molasses. Boil, stirring frequently, until the candy reaches the soft-ball stage; then flavor with a teaspoon of vanilla and turn into buttered pans, cutting it into squares with a greased knife as the candy begins to stiffen.
Marbled Fudge

Cook together a cup each of white and brown sugar, \( \frac{1}{4} \) of a cup of Libby’s Evaporated Milk, \( \frac{1}{4} \) cup water, a small tablespoon of butter, and 1 heaping tablespoon of grated unsweetened chocolate. After it begins to boil do not stir and when it reaches the soft-ball stage, flavor with a teaspoon of vanilla, and take from the fire. When cooled, beat until it is creamy. At the same time this is boiling cook in another saucepan a cup each of white and brown sugar, \( \frac{1}{4} \) of a cup of Libby’s Evaporated Milk, \( \frac{1}{4} \) cup water, and a small tablespoon of butter. When this also reaches the soft-ball stage take from the fire. When cooled, beat until it is creamy. Pour the brown fudge into a shallow, greased pan, making a sheet about the thickness of a caramel, and when this has stood for a minute pour the white fudge on top of the other. Leave them to get entirely cold before you take
them out, although you may mark them into squares with a greased knife while they are still warm.

**LIBBY’S CONDENSED MILK**

Libby’s Sweetened Condensed Milk is made from pure unskimmed cows’ milk, and only cane sugar is added to preserve it, and is a perfect cream substitute for making candies, cakes, puddings, etc., for bakers’ use, confectioners’ use, hotel use and home use, and may be used for all purposes where milk is required.

Condensed Milk is used generally. It is also used for feeding babies and small children. For general use it should be used as follows: For ice cream, puddings, omelet, etc., dilute with
one to two parts water; for coffee, tea or chocolate, use undiluted. For children dilute with six to twelve parts of water, according to the age and strength of the child.

A few suggestions:

Condensed Milk and Evaporated Milk should be kept in a cool dry place, as all milk is susceptible to dampness and odors. It is especially necessary that after opening the package the milk be kept in a cool dry place. Care should be taken to have the utensils used in opening the packages and in handling the milk perfectly clean and dry.

Libby’s Milk is thoroughly sterilized and will keep sweet and pure for a reasonable length of time. Too much cooking destroys the flavor of Milk and it is, therefore, advisable to add the milk as near the end of the cooking as possible.
Libby's
Food
Products

Jellies
Jams
Pickles
Salmon
Potted Meats
California Fruits
California Asparagus
Hawaiian Pineapple
Corned Beef
Pork and Beans
Soups
Spaghetti
Plum Pudding
Mince Meat
Tomato Catchup
Olive Oil

Insist on Libby's