FINER FLAVORED MILK DISHES
FINER FLAVORED MILK DISHES

Many housewives do not know how much difference the milk they use can make in their cooking.

They would be amazed to see how much better all their milk dishes become when made with Libby's Evaporated Milk.

For this milk from famous pasture lands gives to everything in which it is used a greater richness, a creamy smoothness and a flavor that is noticeably finer and more delicate.

Copyright, 1919, by Libby, McNeill & Libby, Chicago

Libby, McNeill & Libby, Chicago
One of the fifteen Libby milk condensaries—this one at Whitewater, Wisconsin
Another happy result of the Libby idea

Fruit from the Golden West, Olives from Spain, Salmon from Alaska—and now—

Milk from the heart of America's famous dairy districts!

Libby's Evaporated Milk is another happy result of the idea that Libby has applied so successfully to many other foods—the idea that the finest flavored foods, wherever grown, could be sent to every home in this broad land by packing them right where they are produced, and at the moment they are freshest and finest.

No longer need you be satisfied with any grade of milk that happens to be produced near your community. Though you may live a thousand miles away, Libby brings you the rich yield of dairy lands that have become famous for their fine milk.

In coffee, or in any of the countless dishes that depend for their success on the quality of the milk with which they are made—you will appreciate the finer flavor that Libby's Evaporated Milk gives. Cream soups, cream sauces, puddings, frozen desserts—everything in which you use this rich milk becomes noticeably more appetizing.
The milk that cooking experts prefer

Those who know prefer Libby’s Evaporated Milk. Mrs. Harriet Ellsworth Coates, widely known to magazine readers as an expert practical cook, is most enthusiastic about it. She writes:

“It was when I found what a delightful flavor Libby’s Evaporated Milk gives to coffee that I first fully appreciated it. I understood at once why so many people prefer it to any other milk or cream for coffee.

“Used in any cream soups, asparagus, tomato, celery, it lends a rich quality, a subtle flavor, and goes so far! All cream sauces for meat, fish or vegetables are noticeably smooth and fine flavored when made with Libby’s Evaporated Milk. It adds a new, delicious flavor to creamed salmon, creamed dried beef, oysters, cauliflower—all your creamed foods.

“A cake I made with Libby’s Evaporated Milk was one of the best I ever tasted. It was light and fine-grained, the crust was more crisp and sugary-tasting than usual and the cake through-out was even-textured and tender.”

[4]
A new cream sauce that helps save
This cream sauce is delightful on any meat or vegetable. No butter is required and yet it is rich and smooth and wonderfully easy to make.
Scald 1 cup Libby’s Evaporated Milk, then add 1 heaping teaspoon cornstarch mixed with ¼ cup cold water. Cook until thickened and season to taste. Serve with cauliflower, or any other vegetable.

Eggs Epicure—for Sunday night suppers
6 hard-boiled eggs
2 cups Libby’s Evaporated Milk
¼ cup cold water
2 heaping teaspoons cornstarch
½ teaspoon salt
½ teaspoon dry mustard

Scald milk, add water, cornstarch and the salt and mustard all mixed together, and cook ten minutes over hot water. Cut hard-boiled eggs in uniform slices and heat in this sauce. Serve on toasted bread, sprinkled over with paprika. Serves six.

The best chicken pie you ever tasted
1½ cups cold boiled chicken, cut in dice
¾ cup Libby’s Evaporated Milk
¾ cup stock in which chicken was cooked
1 tablespoon flour
½ teaspoon salt

Scald milk and stock. Add flour and salt, mixed smooth with a little water. Cook until smooth. Add chicken and season with one teaspoon chopped parsley, or a little celery salt and cayenne.

Line 5 small tart pans with pie crust and fill with chicken mixture. Cover top with crust and bake in a quick oven. Serve with green peas and a white sauce made of one cup of Libby’s Evaporated Milk cooked with one teaspoon cornstarch and ¼ teaspoon salt. Serves five.

* Note: All measurements are level unless otherwise specified
From America’s famous dairy lands

The chief reason Libby’s Evaporated Milk gives such wonderful results in cooking is because it is so rich and creamy.

Did you ever visit a famous dairy section and taste a glass of the milk produced there? That is the Libby kind of milk.

And all of Libby’s Evaporated Milk is selected as the best milk of that particular district! Never is a Libby condensary allowed to grow so large that it must take any of the poorer milk from the surrounding countryside; instead, the constantly increasing demand for this finer milk has led Libby to establish more and more plants. Each right in the heart of one of America’s most famous dairy sections.

So rich is Libby’s Evaporated Milk that to reduce it to the consistency of ordinary milk you dilute it half and half with water. For coffee, or wherever your recipe calls for cream, use Libby’s Evaporated Milk undiluted.

It is this delightful richness that has enabled Libby’s chefs to work out all the butter-and-cream-saving recipes given in this booklet. The minute you try one of them you will appreciate how the unusual richness of this milk has opened up a whole range of delightful new possibilities in cooking!

Fine herds of superior, inspected cows are chosen for Libby’s Evaporated Milk—herds that are pastured, housed, fed, cared for and milked according to the most sanitary and up-to-date methods.
Cream pie

1 cup Libby's Evaporated Milk  
1 cup water  
½ cup sugar  
¾ teaspoon salt  
2 tablespoons cornstarch  
2 eggs  
1 teaspoon vanilla

Cook milk, water, sugar, salt and cornstarch in double boiler until thick. Add yolks of eggs beaten until very light and cook five minutes. When cool add vanilla and beat until light. Fill baked pie-crust shell with cream filling, frost with white of eggs beaten stiff with one tablespoon sugar. Brown in oven.

When you want something especially good, make this Apricot pie

1 cup stewed dried apricots  
¾ cup sugar  
1 cup Libby's Evaporated Milk  
2 eggs  
2 teaspoons lemon juice  
1 tablespoon cornstarch  
¾ cup water

Scald milk in double boiler. Add sugar and cornstarch moistened with the water. Cook until thick. Add apricots strained through a sieve. Then the beaten egg yolks. Let cook five minutes. When cool add lemon juice, and pour into baked pastry shell. Frost with the beaten whites of the eggs mixed with one rounded tablespoon of sugar, and brown in a slow oven.

Squash pie

1 cup Libby's Evaporated Milk  
1 cup squash (or pumpkin)  
2 egg yolks  
¾ cup sugar  
¾ teaspoon salt  
1 teaspoon cinnamon  
¾ teaspoon cloves  
¾ teaspoon ginger  
¾ teaspoon nutmeg

Beat yolks of eggs until light, add milk and squash, which has been strained through sieve, and all dry ingredients. Pour into pie plate lined with plain pastry and bake until custard is set. Frost with the whites of the eggs beaten to a stiff froth with one rounded tablespoon sugar and brown in a slow oven.
Always pure and safe

Libby's Evaporated Milk—a fine pure milk to begin with—is guarded with the utmost care. It is so perfectly sterilized that it keeps pure and wholesome indefinitely.

The process of evaporation more than doubles the food value of Libby's Evaporated Milk, because it removes more than half the moisture but leaves all the valuable solids.

Libby's Evaporated Milk is also an unusually well-balanced food, because instead of containing only a high percentage of butter-fat (as ordinary cream does) it is also high in proteins, in carbohydrates and in valuable minerals.

After milking, the milk is brought to the Libby condensaries in clean, tightly closed cans. Every care is taken to insure the perfect purity of Libby's Evaporated Milk.
Creamed pudding sauce

1 cup Libby's Evaporated Milk  
1/4 cup water  
1 level tablespoon cornstarch  
Pinch of salt  
1/4 cup maple syrup  
Few drops vanilla

Scald milk. Add water, cornstarch and salt. When thick stir in maple syrup and vanilla. A few dates may be added before serving. This sauce is a pleasing accompaniment to puddings—often it gives just the touch needed to make a dessert successful. Serves five.

Rice pudding

1/2 cup rice  
2 cups Libby's Evaporated Milk  
2 eggs  
1/4 teaspoon salt  
1/2 cup sugar  
1 cup seedless raisins  
1 teaspoon cinnamon  
1/4 teaspoon lemon extract

Wash rice and boil until soft in six cups of water. Drain in colander and rinse with cold water. (Save water in which rice was boiled for making soups.) Scald milk in double boiler, add sugar and salt, then the beaten yolks of eggs. When thickened mix with seasoning, rice and raisins, which have been cooked in a little water for half an hour. Fold in the beaten whites of the eggs, and pour in buttered baking dish. Set dish in pan of hot water and bake in a slow oven until firm. Delicious hot or cold. Finely chopped dates may be substituted for the raisins if desired. Serves eight.

French toast

1 egg  
1/4 cup water  
1 teaspoon sugar  
1/4 cup Libby's Evaporated Milk  
1/2 teaspoon salt  
A little cinnamon or lemon seasoning may be added for variety if desired

Mix all ingredients thoroughly and pour over stale bread cut in uniform pieces. Fry until well browned. Serve with honey, maple syrup, jelly or preserves. Serves three.
And when it comes to purity—that cardinal requirement of safety in milk—Libby’s Evaporated Milk is absolutely dependable. The Milk is selected, evaporated and sterilized by a special Libby method—and every step of the process is under the watchful eyes of Libby experts.

All the Libby condensaries are models of immaculate cleanliness. Every housewife would enjoy a sight of the great gleaming copper kettles, the sparkling glass receptacles, the polished metal tubes—all so spotless and clean!

And after being evaporated the milk is canned without coming in contact with the air; and then made perfectly sterile by heating to a high temperature.

Nothing is a matter of more direct concern to the health of any community than the purity of its milk supply. Libby’s Evaporated Milk can always be trusted!

A sample of every lot of milk received is subjected to a chemical test to see that it meets the exacting Libby standards.
Especially good in beverages

Only when you learn the delightful flavor Libby's Evaporated Milk gives coffee can you truly appreciate it! Thousands and thousands of particular people have discovered how creamy and rich it is, and are now enjoying it every morning—at half the cost of cream!

When you make the children's cocoa with Libby's Evaporated Milk they will want two cups—it is so wonderfully smooth and rich, besides being much more nourishing. Try it in tea, too—you will be enthusiastic at the "character" and flavor it gives!
A new pie
Scald 1 cup Libby's Evaporated Milk and 1/2 cup water in a double boiler. Add one heaping tablespoon cornstarch mixed with 1/4 cup sugar and a pinch of salt and cook till thickened. Stir in 1/2 cup coconut (fresh, chopped or canned) and the yolks of two eggs beaten with a tablespoon of water till very light. Cook 5 minutes. When cool, add 1 teaspoon vanilla and put in baked pastry shell. Frost with beaten whites of 2 eggs and 1 heaping tablespoon sugar, and brown in slow oven. (If canned coconut is used, substitute liquid in can for the half cup water and omit vanilla.)

They will want more of this tempting pudding
Bring 1 cup Libby's Evaporated Milk and 1 cup of cold water to a boil in a double boiler. Mix 3 tablespoonfuls cornstarch with a little cold water and stir into the milk until smooth and velvety. Add 1/4 cup sugar and grated rind of 1 orange. Cook ten minutes. Turn into a mold previously rinsed with cold water. Serve when very cold, decorated either with very thin slices of orange, or with whipped cream, sweetened and flavored with vanilla. Will serve six.

An attractive luncheon dish
Scald 1 cup Libby's Evaporated Milk—then add 1 heaping teaspoon cornstarch mixed with 1/2 cup water. Wash dried beef in warm water, drain and mix with the cream gravy. Cook just long enough to heat through, and serve with baked potatoes. Serves five.

New chocolate ice-cream
Cook beaten yolks of 2 eggs, 1 1/2 cups Libby's Evaporated Milk, 1/2 cup sugar and a pinch of salt in a double boiler until thickened. Melt 3 heaping tablespoons grated chocolate, add to the mixture and beat with egg beater till thoroughly blended. When cool add 1 teaspoon vanilla and the stiffly beaten whites of the eggs and freeze. Exceptionally smooth and velvety. Serves six.
ALL CREAM SOUPS ARE RICHER WITH LIBBY’S EVAPORATED MILK!

Cream of Tomato soup

2 cups Libby’s Evaporated Milk
⅔ cup cold water
1 rounded teaspoon cornstarch
¾ teaspoon salt
¾ teaspoon sugar

Dash cayenne pepper
2 cups strained tomato
1 teaspoon minced onion
⅛ teaspoon soda

Scald milk. Add salt, sugar, cornstarch and cayenne, mixed with ⅛ cup water. Cook onion with tomato ten minutes, strain—add soda and mix with the thickened milk. Serve immediately with croutons. Serves six.

Cream of Potato soup—better than you’ve ever made before

1 cup mashed potatoes
2 cups Libby’s Evaporated Milk
1 tablespoon finely minced onion

⅝ teaspoon salt
Paprika

Cook all ingredients in double boiler for ten minutes. Strain, sprinkle with chopped parsley and serve. Will make four portions.

Bean soup

2 cups Libby’s Evaporated Milk
2 cups water
2 cups cold, cooked beans (or corn or peas)

2 teaspoons finely chopped onion
Salt—cayenne pepper

Scald milk and water in double boiler. Add beans mashed to a pulp, the onion, a dash of cayenne and salt to taste. Let cook ten minutes, strain and serve with croutons. Serves six. Libby’s Evaporated Milk makes all cream soups so rich and smooth your family will want second helpings!
Children should get more milk, say the specialists

For years there has been a good deal of agitation about milk purity—but recently milk has been coming prominently into public notice in another connection. And this is the supreme and vital importance of milk diet of children.

Children's specialists are impressing on us more and more the fact that the diet of children must include a generous amount of milk. It is the one food which contains all of the elements needed for the health and growth of the child.

"And besides all this nourishment, milk contains...... substances now thought to help the body of the child to make good use of other foods. For this reason milk is often called 'growth promoting.' Apparently nothing can serve so well as the basis for the diet of the healthy child." (Quoted from "The Pre-school Age," one of the bulletins issued by the Children's Bureau of the U. S. Dept. of Labor.)

"That milk is so essential to health and growth in childhood and youth is not merely because of its structural proteins and mineral salts, its fuel fat and sugar, and its stimulating vitamines, but because of the balanced relations between these, and because of its easy digestibility. That is why it is essential that every household in which there are children
should be a household in which there is milk in abundance.” (From an article prepared by the United States Food Administration, published in the Literary Digest, May 25, 1918.)

The amount of milk which a child needs daily is given as a quart. Many children, however, do not like to drink such a large quantity of milk. It must be given to them in other ways—in milk soups, cream sauces, simple puddings, etc.

Among the recipes in this booklet you will find many which will help you get more milk into the diet of your children—recipes that are simple, practical and easy to prepare. And how your children will love them!
Mashed potatoes—Virginia style

Your family will never be satisfied with ordinary mashed potatoes after having them this way! They're so fluffy! And they need no butter!

Boil the potatoes; when they are done drain, dry and mash them. Add Libby's Evaporated Milk, season with salt, pepper and nutmeg, and beat with a wooden spoon till they are light and white. Turn them into a vegetable dish, arrange neatly in a pile, mark with a fork and sprinkle over with chopped parsley.

Give your husband these muffins for breakfast

| 1 egg | 1 cup Libby's Evaporated Milk |
| ½ teaspoon salt | 1½ cups flour |
| 2 heaping teaspoons baking powder | 1 tablespoon sugar |

Beat egg with milk. Add salt, sugar and flour and beat for five minutes. Quickly stir in baking powder until thoroughly mixed. Bake in muffin tins in a quick oven. Makes 12 small or 8 large muffins.

Milk finger rolls

| ¾ cup Libby's Evaporated Milk | ½ teaspoonful salt |
| ¾ cup warm water | 2 tablespoonfuls butter |
| 2 tablespoonfuls sugar | 1 cake compressed yeast |

Mix together the milk, water, sugar, salt and butter; stir in the yeast mixed with ¾ cup warm water and gradually add enough flour to make a dough stiff enough to knead on a board, then set it to rise. When sufficiently light, roll it out to about half an inch thick and cut and shape into finger rolls; put these into greased baking pan and allow to rise until double in bulk; brush them over with Libby's Evaporated Milk and bake in a hot oven. Makes 36 rolls.
Sweet, pure milk—always on hand when you want it!

If you have never used Libby's Evaporated Milk, you will be amazed to find how good, how convenient and economical it is! Many women who first tried it in some emergency now use it always—they find it gives such satisfactory results.

There's no waiting for the milkman—you can always keep several cans on the shelf and then in winter the milk wagon can get stuck in a heavy drift of snow as often as it wants to! And in the summer there's no bothering with ice!

And there's less waste—a can of Libby's Evaporated Milk will keep indefinitely before being opened—and after you have opened a can you can use just what you need; the rest, put in a cool place, will keep several days.
Rich, delicious cakes—and they require no butter!

You need no butter in these cake recipes—the thick creaminess of Libby's Evaporated Milk supplies so much richness! That makes them time-saving too—for you don’t have the ten-minute fuss of “creaming” butter that ordinarily makes cake-making troublesome!

**Chocolate cake**

- 2 eggs
- ¾ cup sugar
- 1 cup Libby's Evaporated Milk
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 1½ cups flour
- 2 ounces bitter chocolate
- 3 teaspoons baking powder

Beat yolks of eggs with milk until foamy. Add salt, sugar and vanilla and mix thoroughly. Then beat in one cup of flour. Next the melted chocolate, then the half cup of flour sifted with the three teaspoons baking powder. Lastly fold in the beaten whites of the eggs and bake in a quick oven.

Boil one cup sugar with ½ cup water until it threads. Pour on stiffly beaten whites of two eggs and beat with fork until it will hold its shape. Add one teaspoon vanilla. Spread on cake. Top with chocolate icing made of 1 cup powdered sugar, ½ teaspoon vanilla, ¾ cup Libby’s Evaporated Milk and 2 tablespoons melted chocolate—all beaten together till thick and smooth.

**Gold cake**

Beat the yolks of 4 eggs. Add a pinch of salt, 1 cup sugar, ½ cup Libby’s Evaporated Milk, 1 teaspoon vanilla and ½ teaspoon lemon extract. Mix thoroughly, then add gradually 1½ cups flour and 2 heaping teaspoons baking powder mixed together. Fold in the stiffly beaten whites of the eggs and bake in a moderate oven. When cool, frost with icing made of 2 cups powdered sugar, ½ cup Libby’s Evaporated Milk and 2 teaspoons vanilla, all beaten till smooth.
Frozen dainties that make festive occasions of every-day meals

"Isn't this rather extravagant?" your family will say when they taste these delectable desserts. They are so wonderfully rich and smooth. But when you make ice cream with Libby's Evaporated Milk you will be amazed to see how inexpensive it is! Let your family enjoy it more often!

**Libby’s Banana Ice Cream**

2 cups Libby's Evaporated Milk  
2 cups water  
¾ cup sugar  
2 eggs  
¼ teaspoon salt  
1 tablespoon gelatine  
1 teaspoon vanilla  
4 large ripe bananas

Scald milk, water, sugar and salt in double boiler. Then add beaten yolks of eggs and cook until thickened. Add gelatine which has been dissolved in half a cup of cold water. When cool, stir in the bananas which have been mashed to a smooth paste, the vanilla and the stiffly beaten whites of the eggs and freeze. Serve with or without bananas sliced lengthwise, garnished with chopped candied orange peel or thinly sliced citron. Serves eight.

**Maple Cream Irresistible**

2 cups Libby's Evaporated Milk  
2 eggs  
¼ cup maple syrup  
¾ teaspoon salt

Scald milk. Add syrup and beaten yolks of eggs and salt. Cook over hot water until thickened. When cool, fold in stiffly beaten whites of eggs and freeze. ¼ cup of chopped nut meats may be added when partly frozen. Serves six.
You never saw anything so easy to make as these candies!

Never would you dream that candy could be made at home so easily as this! It's no trick at all to make dainty bonbons, chocolates, stuffed dates—all kinds of fascinating sweets! Many of them don't even need cooking—they are wonderful for girls away at school or college to make in their rooms.

Several are suggested here—you can easily think of others that can be made from the same base! The secret lies in Libby's Evaporated Milk—it's consistency happens to be just right to combine with the sugar.

**Cream Fondant**
Libby's Evaporated Milk
Powdered sugar
Flavoring

Sift two cups powdered sugar, add Libby's Evaporated Milk until a paste is formed that can be handled. Work this with the hands until creamy. Flavor with any preferred flavoring.
Chocolate Creams

Form the flavored fondant into balls. Let stand until the surface is slightly hardened. Dip in melted chocolate and place on oiled paper to harden.

Cocoanut Candy

Roll small portions of the cream in shredded cocoanut and stand on oiled paper to dry.

Bon Bons

Chopped nuts, dates, raisins, figs or cocoanut may be mixed with the fondant, or it may be colored with a few drops of vegetable coloring.

Stuffed Dates

Stone dates, fill cavity with vanilla flavored fondant. Or figs can be stuffed the same way.

Fudge

2 cups sugar  2 ozs. chocolate
$\frac{3}{4}$ cup Libby's Evaporated Milk  1 teaspoon vanilla
$\frac{1}{4}$ cup water

Scrape chocolate fine. Mix with sugar, water and milk. Let boil slowly without stirring until a little dropped in cold water will form a soft ball. Let cool, add vanilla and beat until it starts to harden.
The next time you are ordering from your grocer include a few cans of Libby's Evaporated Milk with the order. Try it in coffee, or in one of the recipes in this booklet—the Tomato Soup, Eggs Epicure, Chocolate Cake, or any of the others. You will never want to be without Libby's Evaporated Milk again!
It's the idea behind them
— that makes every one of Libby's products so noticeably finer in flavor. The idea of preparing each food right where it is found at its finest. Peaches in Pacific Coast orchards, pineapples in Hawaii, salmon on Alaskan river banks. Every food goes into the Libby packages at the height of its perfection, and reaches you as perfect.
Additional copies of this booklet will be mailed to your friends upon receipt of coupon below. Send it to

Libby, McNeill & Libby
1600 Welfare Building, Chicago, Illinois
Please send the booklet "Finer Flavored Milk Dishes" to the following people

____________________________________________________________________

Signature
and Address