MANUFACTURED BY THE ORIGINATORS OF EVAPORATED MILK.

HELVETIA MILK CONDENSING CO.
HIGHLAND, ILL.
Solves
The
Milk
Question
PET Evaporated Milk

Unsweetened and Sterilized
PURE and GERM FREE

PET Evaporated Milk is simply pure and rich cow’s milk, produced under sanitary conditions, reduced by evaporation to a creamy consistency and preserved by our special sterilizing process. It replaces ordinary milk and cream for all purposes, and over which it has many points of advantage. It will keep indefinitely in any climate as long as the can remains unopened. After the can is opened it will remain sweet from twice to three times as long as ordinary boiled milk. Its absolute purity and freedom from all health-disturbing elements are recommending it most highly for general household use and for infant feeding.

Solves the Milk Problem
Under All Conditions

PET EVAPORATED MILK

Has for twenty-five years maintained its reputation as to uniform excellence.

IS BEST AND GOES FARTHEST

Because of its richness and smooth and heavy consistency, its uniformity in regard to degree of condensation, freedom from germs, appetizing appearance, flavor and superior keeping quality before and after opening.

PREPARED BY

Helvetia Milk Condensing Co.
HIGHLAND, ILLINOIS
Originators of Evaporated Milk
Origin of Evaporated Milk

GOOD cow’s milk is recognized everywhere as one of the most nutritious, wholesome and delicious foods. In its pure and natural form, it is a complete nourishment for infants, and is used in the culinary art for the preparation of an almost endless variety of dishes and drinks.

Being of a perishable nature, it is, in its original form, not fit for shipment over any long distance; but in order to enable us to supply consumers everywhere, on land or sea, with this valuable product, we invented, in 1885, a process whereby it is preserved in all its purity for an indefinite length of time and the cost of transporting it reduced to a minimum. This is accomplished by evaporating a large portion of its moisture, so that all of its nourishing and relishing properties remain in a form resembling a rich cream, which is put up in cans, sterilized and called Pet Evaporated Milk.

In order to make Pet Evaporated Milk as appetizing and healthful as it is nutritious and delicious, we enforce on our milk farms the most scrupulous cleanliness and the most approved methods for producing sanitary milk of the best quality. On arrival at our plants it is thoroughly inspected and tested by experts so as to be certain that it is free from adulteration and taints, and as our plants are models of neatness and cleanliness, purity in its fullest sense is assured in our product. The scientific sterilizing process to which it is subjected removes therefrom all possible danger of any such infectious diseases as diphtheritis, tuberculosis, typhoid fever, cholera, cholera infantum or malaria as might be carried in tainted fluid milk. The process further improves the digestibility of Pet Evaporated Milk to such an extent that it will readily agree with the most delicate digestive organs of infants or invalids.
For General Use

For coffee, tea, cocoa, chocolate, etc., serve Pet Evaporated Milk, either plain or whipped, one, two or more teaspoonfuls to cup, according to taste. As a dressing for fruits or breakfast cereals, dilute to suit the taste. For ordinary cooking purposes, where fluid milk is called for, dilute one part Pet Evaporated Milk with one and one-half to two parts of water. Pet Evaporated Milk may be used in all recipes calling for milk or cream, for which purpose it will be found both convenient and economical.

As a Beverage

Nothing is more relishing or invigorating than about one-third of a tumbler of Pet Evaporated Milk dissolved in twice the volume of hot or cold water. This makes a wholesome and nutritious drink for the sick or convalescent, or those suffering from impaired digestion.

How to Whip Successfully

Strip label from the can and place it on a block of ice. Let it stand over night so that it will become thoroughly chilled. Then whip rapidly in an open dish, packed in ice, with an ordinary egg beater. When whipped, Pet Evaporated Milk is a most delicious substitute for whipped cream to serve on fruits, in coffee, for charlotte russe, etc. It will stand up and keep its consistency several hours after properly whipping if placed on ice.
A Few Recipes for Using Pet Evaporated Milk

OYSTER STEW

Pour one pint of cold water over a quart of oysters, stir well and drain the liquor into a buttered stewpan; let it boil, skim, then add one-half teacupful of Pet Evaporated Milk. As soon as it again comes to a boil put in the oysters, and the moment the edges curl remove from the fire; season with salt and pepper, and serve.

TOMATO BISQUE

Cook one-half can tomatoes in one cup of boiling water for fifteen minutes, strain through a colander, return to fire, season with pepper and salt to taste, and add a half teaspoonful baking soda. Heat two cups Pet Evaporated Milk with three cups of boiling water in farina kettle, thicken with two teaspoonfuls of flour, and one tablespoonful of butter, add tomatoes and serve at once. It must not go on the fire after mixing Evaporated Milk with the tomatoes.

CREAM OF PEA SOUP

Drain liquor from one can of peas. Set aside one cup of the peas; put balance in one pint of cold water, with one sprig of mint or parsley (or slice of onion) and two teaspoonfuls of sugar, and cook twenty minutes; press through a sieve. Melt one tablespoonful butter, add one tablespoonful flour, then to this add one cup Pet Evaporated Milk which has been diluted with two cups of water. When it thickens add the strained peas, salt and pepper to taste. When boiling add the cup of peas for garnish.
FRIED CHICKEN WITH CREAM GRAVY

CUT the chicken into pieces, wipe thoroughly with a damp towel, and dust each piece lightly with flour; fry in a good sized pan, containing a mixture of suet and lard, or in pure olive oil; cook slowly until nicely browned on one side, then turn and brown the other; season with salt and pepper to taste; dish carefully and pour all the fat from the pan excepting two tablespoonfuls; add to this two tablespoonfuls of flour, mix and add two-thirds pint hot water and one-third pint Pet Evaporated Milk, stir until it boils, season with salt and pepper; pour with the chicken and serve.

HAM RAREBIT

CUT six slices stale bread into rounds, and toast. Spread a thin layer of ham finely chopped on each piece of toast. Put one tablespoonful of butter in a saucepan over the fire; when melted add one-fourth pound mild soft cheese cut in small pieces, one-fourth teaspoonful salt, one-fourth teaspoonful mustard, and a few grains of cayenne. As the cheese melts, add gradually one-half cup diluted Pet Evaporated Milk and one egg slightly beaten. When creamy, pour it over the ham and serve at once. Toasted zephyrettes may be used in place of the toast.

LOBSTER A LA NEWBURG

HEAT one cup diluted Pet Evaporated Milk, add the beaten yolks of three eggs gradually, stirring constantly. When the sauce thickens add two cups lobster meat and one-fourth cup sherry. Season and serve as soon as lobster is heated.

OYSTER FRITTERS

DRAIN twenty-five oysters from liquor and chop fine; dilute one-third cup Pet Evaporated Milk with two-thirds cup of water, add to two eggs, which have previously been beaten light, then stir in a scant pint of sifted flour. Beat well and add salt and pepper to taste. Stir in the oysters lightly, adding one-half teaspoonful baking powder mixed in a little flour. Combine well and fry by dropping tablespoonfuls into smoking lard.
CREAMED ASPARAGUS

REMOVE heads from two bunches of asparagus and break the stalks into inch lengths. Cook stalks in boiling water until tender; do not add the tips until afterwards, as they do not require as much cooking as the stalks. Melt two tablespoonfuls butter, add two tablespoonfuls flour and mix until smooth; then add three-fourths cup Pet Evaporated Milk, which has been diluted with one and one-half cups water; salt and pepper to taste. Stir continually until it boils. Drain the asparagus, arrange on toast, cover with the sauce and serve at once.

BAKED CORN

ONE can corn, half pint Pet Evaporated Milk, two eggs, one teaspoonful sugar, one teaspoonful butter; beat the eggs thoroughly and add to the corn; season as above and add Pet Evaporated Milk last; mix well and bake slowly in earthenware dish until well browned.

CAULIFLOWER WITH CHEESE

PUT a nice fresh cauliflower in a piece of cheese cloth, and put it into salted boiling water; boil until tender, which will be in twenty or thirty minutes; drain and separate the head into little flowerets; put these in a baking dish; pour over cream sauce (see page 7), then sprinkle thickly with grated cheese and brown in a quick oven.

CREAMED ONIONS

COVER one quart small white peeled onions with boiling water and let boil until done; when nearly done add a pinch of salt; drain into a colander. Melt one ounce of butter, add one-half teaspoonful flour, stir and cook two minutes; add one-third cup Pet Evaporated Milk which has been diluted with two-thirds cup of cold water. Cook two minutes. Add a pinch of salt and pepper. Put onions in dish and pour sauce over them.
CREAM SAUCE

Mix one tablespoonful of flour with one tablespoonful of butter and four tablespoonfuls of Pet Evaporated Milk and nine tablespoonfuls of hot water; stir continually until it boils; season with salt and pepper to taste. This sauce may be used with fish cutlets, sweetbreads and similar dishes. For cheese sauce add one-half cup grated cheese and one egg.

CREAM DRESSING FOR LETTUCE

The yolks of two eggs well beaten; add one teacup of vinegar, stirring rapidly; then add two tablespoonfuls of sugar, one teaspoonful salt and pepper, one of mustard and five tablespoonfuls Pet Evaporated Milk diluted with eight tablespoonfuls of milk, or water if milk is not convenient; set on stove until thoroughly heated, stirring all the while; put in sauce bowl to cool. This dressing is also nice for cold cabbage slaw; pour the dressing while still hot over the finely cut cabbage; mix and stand aside until cold.

CORNFITTERS

To a pint of sweet corn, either canned or cut uncooked from the cob, add a pinch of salt and pepper, mix and stir into a batter made as follows: Stir together one pint of flour, one-third cup Pet Evaporated Milk, which has been diluted with two-thirds cup of water, the yolks of two eggs, two tablespoonfuls sugar, two tablespoonfuls melted butter and a little salt. Beat until light, then mix in the whites of the eggs and one-half teaspoonful baking powder. After the corn has been thoroughly combined with this batter, fry in hot grease, dropping in a tablespoonful at a time.

MUFFINS

Beat the yolks of three eggs; add to them seven tablespoonfuls of Pet Evaporated Milk and three-fourths of a pint of water, salt, two and a half cups of sifted flour; beat well and add two ounces of melted butter, the whites of three eggs beaten to a stiff froth and two teaspoonfuls baking powder; mix thoroughly. Bake in greased muffin rings in a quick oven for about twenty-five minutes.
CHOCOLATE PIE

Heat seven tablespoonfuls Pet Evaporated Milk with three-fourths of a pint of water; add two-thirds of a cup of sugar and one-half cup grated chocolate. When it boils add one tablespoonful cornstarch dissolved in a little of the Milk, one tablespoonful butter, beaten yolks of three eggs and one white well beaten. Bake the pie crust first, pour in the chocolate, spread whites of two eggs well beaten with two tablespoonfuls of powdered sugar on top and brown slightly.

LEMON CUSTARD PIE

Mix thoroughly one cupful of sugar, yolks of three eggs, the juice and grated rind of one lemon, three tablespoonfuls of Pet Evaporated Milk and three-fourths of a cup of water. Beat the whites of three eggs to a stiff froth; add and bake immediately.

ORANGE PUDDING

To one-half pint Pet Evaporated Milk add enough hot water to make one quart; mix four tablespoonfuls of cornstarch with a little cold water and stir into the boiling Evaporated Milk; boil two minutes, stirring constantly to prevent burning; add a pinch of salt and two tablespoonfuls of sugar. Just before taking from the fire, add the yolks of two eggs well beaten; slice oranges well sweetened, or any other preferred fruit, over which pour the custard; beat the whites of two eggs to a stiff froth, add powdered sugar and put over the whole. Put in the oven until slightly browned.

CHOCOLATE PUDDING

Heat one-half pint Pet Evaporated Milk, diluted with enough hot water to make one quart; add one and a half squares of grated chocolate moistened with a little of the diluted Milk; when chocolate is dissolved pour the whole into a pudding dish, add yolks of six eggs well beaten and six tablespoonfuls of sugar; bake about three-fourths of an hour; beat the whites of six eggs to a stiff froth; add six tablespoonfuls of powdered sugar; spread the frosting over top; set again in oven until a light brown,
NUT CAKE

O NE cup of sugar, two eggs, half cup of butter, two tablespoonfuls of Pet Evaporated Milk mixed with enough water to make one-half cup, one and a half cups of sifted flour, two teaspoonfuls of baking powder, and one cupful of chopped hickory nuts; frost, when baked in a shallow tin, and mark in small squares; put a half English walnut on each square.

CREAM CAKE

B EAT three eggs and one and a half cups sugar for ten or fifteen minutes, then add two cups sifted flour mixed with two tablespoonfuls baking powder, and one-half cup cold water, flavor and bake in quick oven in three layers.

The cream filling is made with one pint diluted Pet Evaporated Milk, yolks of two eggs, three tablespoonfuls flour, one cup sugar. Put two-thirds of the Milk on the stove to boil, stir the sugar and flour in what is left, add the beaten yolks and cook until thick as custard; when cool add vanilla extract. This filling is nice with a cup of hickory nuts chopped fine and stirred into it.

CHOCOLATE CUSTARD CAKE

TWO cups granulated sugar, one cup of butter, three cups of flour, one-fourth of a cup of Pet Evaporated Milk, three-fourths of a cup of water, three teaspoonfuls of baking powder, whites of eight eggs; beat batter to a cream; add sugar gradually, then diluted Milk, flour and beaten whites of eggs. When well beaten divide into two parts, and into one grate enough chocolate to darken it. Bake in layers; spread with custard, alternately with light and dark layers.

Filling: Heat seven tablespoonfuls of Pet Evaporated Milk with three-fourths of a pint of water; add one cup of sugar. When it boils, stir in two tablespoonfuls of cornstarch moistened with a little of the diluted Milk and two eggs well beaten. Flavor with vanilla.
VANILLA SAUCE FOR PUDDING

Heat one-third pint Pet Evaporated Milk, diluted with enough hot water to make one pint, in a double boiler; heat the yolks of two eggs and two tablespoonfuls of sugar until very light, then add them to the boiling milk; stir over the fire till it thickens; when cold add one teaspoonful of vanilla.

EGG-NOG

Beat separately the whites and yolks of six eggs; stir the yolks into a solution of three-quarters pint of Pet Evaporated Milk and one and one-half pints of water in which one-half pound of granulated sugar has been dissolved; then add one-half pint of rum and brandy; flavor with grated nutmeg; Lastly stir in gently the beaten whites of three eggs. It should be mixed in a china bowl. Place on top of each glass a spoonful of the remaining whites beaten stiff.

CHOCOLATE CARAMEL S

One cup grated chocolate, one-third cup Pet Evaporated Milk, one cup molasses, one cup sugar, butter the size of an egg, flavor with vanilla. Boil until it will harden when dropped in cold water. Put into buttered pans and, before it is cold, mark off into square blocks.

CHOCOLATE FUDGE

Dilute three-fourths cup Pet Evaporated Milk with one-fourth cup water, add one cup granulated sugar, one cup light brown sugar, one square unsweetened chocolate, lump of butter size of walnut; boil until it forms a soft ball in cold water. When cooked add one teaspoonful vanilla and beat until it thickens, then pour into buttered dish and when cool cut into squares. Chopped nuts may be added to the fudge, if desired, when adding the vanilla.

PINOCHE

Dilute two-thirds cup of Pet Evaporated Milk with one-third cup of water; add two cups of light brown sugar, cook until it forms a ball in water, then put in a lump of butter size of walnut; one teaspoonful vanilla and one cup of nut meats, preferably pecans; beat until creamy and spread on a platter to cool.
Ice Cream Recipes

SIMPLEST METHOD

DILUTE one pint Pet Evaporated Milk in one pint of water which has been previously boiled and cooled, add about one-third pound of granulated sugar; flavor to taste; stir until sugar is dissolved and freeze slowly in the usual manner. If you wish a very rich ice cream, add two raw eggs, well beaten, to the above mixture.

PHILADELPHIA ICE CREAM

DILUTE one pint Pet Evaporated Milk in one quart of milk, add one to one and one-quarter cups of granulated sugar; flavor to taste. When the sugar is dissolved strain it into the freezer; freeze slowly in the usual manner.

NEAPOLITAN ICE CREAM

SCALD one pint Pet Evaporated Milk, dilute with one quart of milk in a double boiler, beat the yolks of four eggs until creamy, add about one-half pound of sugar and beat again; beat the whites of four eggs to a stiff froth and beat them well into the yolks, pour the hot Milk into the eggs when well mixed, put back into the double boiler and cook like a boiled custard; stir constantly until the foam disappears and the custard has thickened enough to coat the spoon; strain at once, and when cool add any kind of flavoring and freeze.

This is a good foundation for all kinds of ice cream. By varying the flavor or the manner of serving, a great variety of ice cream may be obtained.

CHOCOLATE ICE CREAM

DISSOLVE one-half pound of sugar, one teaspoonful of gelatine that has been soaked and one ounce of grated vanilla chocolate in one quart of hot milk; when cool add one pint Pet Evaporated Milk and freeze.
ORANGE ICE CREAM

DILUTE one pint of Pet Evaporated Milk with one pint of water which has previously been boiled and cooled, add about two-thirds pound of sugar, stir until dissolved; add the strained juice of six oranges and the grated rind of one orange. Turn into freezer and freeze as usual.

PEACH ICE CREAM

DILUTE one pint of Pet Evaporated Milk with one pint of water which has previously been boiled and cooled; add about two-thirds pound of sugar and stir until dissolved. Turn into freezer and freeze. Pare and mash one quart of peaches and stir into the frozen Milk; turn the crank of freezer for a minute and then let stand to harden. Use only good, ripe peaches. Apricot ice cream is made same as above by substituting apricots for peaches.

RASPBERRY ICE CREAM

DILUTE one Pint Pet Evaporated Milk with one pint of water previously boiled and cooled, add one-third pound sugar and stir until sugar is dissolved; add to one quart of raspberries one-half pound sugar, mash, stand aside for an hour and strain through muslin; turn the sweetened milk into the freezer and freeze. When frozen stir in the fruit juice, beat thoroughly and stand away to harden.

BANANA ICE CREAM

PEEL and mash four large bananas; dilute one pint of Pet Evaporated Milk with one pint of water previously boiled and cooled; add about one-third pound sugar and stir until dissolved; beat and stir the bananas into a smooth paste, add a little lemon juice, mix with the Milk and sugar and freeze.
For the Soda Fountain

At the soda fountain Pet Evaporated Milk replaces ordinary milk and cream for all purposes and possesses many points of advantage. For most purposes at the fountain, Pet Evaporated Milk should be diluted with equal quantity of pure water. If fresh milk is added equal parts of that and Pet Evaporated Milk will make a rich cream.

FOUNTAIN ICE CREAM

Pet Evaporated Milk .................. 1½ pints.
Fluid Milk ............................ 3 pints.
Sugar .................................. 2 pounds
Smooth-O ................................ 4 ounces.
Hot Water ................................ 1 pint.

Dissolve Smooth-O or any other reliable ice cream powder in pint of hot water; let cool and add Pet Evaporated Milk and fluid milk. Put in freezer or sauce pan and beat up with an egg-beater for ten minutes, then freeze. If intended for family trade flavor with one-half ounce tinct. vanilla and tonka before beating.

Cold Drinks for Hot Days

CLAM JUICE SODA

Clam Bouillon ................................ 1 oz.
Pet Evaporated Milk ...................... 1 oz.
Soda ...................................... 5 oz.

Salt and pepper to taste; always use white pepper; do not shake—stir with spoon.

MOORISH SHERBET

Strawberry syrup .......................... ½ oz.
Pineapple syrup .......................... ½ oz.
Orange syrup ............................ ½ oz.
Pet Evaporated Milk ...................... 1 oz.
Chopped ice .............................. Enough

Shake with two ounces filtered water, add soda; pour into twelve-ounce tumbler and fine stream to foam.
EGG ROYAL

Egg.................................1
Chocolate syrup..................1 oz.
Pet Evaporated Milk..............1 oz.

Add shaved ice, then add one-half ounce of St. Julien claret. Shake well, then add fine stream. Throw off from shaker to glass and strain.

FRUIT FRAPPE


CHARLOTTE RUSSE

Shaved ice, tumblerful...........½
Orange syrup......................1 oz.
Pet Evaporated Milk.............6 oz.
Egg.................................1

Shake well and fill with soda water, using fine stream; serve in twelve-ounce tumbler with straws; it will have a head like charlotte russe.

Hot Drinks for Cold Days

HOT CLAM BOUILLON

Clam Juice..........................½ oz.
Pet Evaporated Milk..............½ oz.

Fill cup with hot water; season with salt, pepper and Tabasco sauce.

MEPHISTO COCKTAIL

Equal parts of clam and tomato bouillon, as above; mix well and season highly.

HOT COFFEE DRIP

Seven ounces of pulverized Java and Mocha coffee, the best brand; use eggs in mixing; pour over this one gallon and a quart of water. This will make very delicious coffee. Use Pet Evaporated Milk.
PET Evaporated Milk is beyond doubt the best substitute for breast milk. It approaches it closely in its chemical composition and is readily digested and assimilated. Being free from all micro-organisms, it is a sure protection against intestinal troubles. It is easily prepared for use and is obtainable at prices which bring it within the reach of all.

In diluting it, pure water which has first been boiled, should be used.

The best bottle to be used is one with a wide neck and sloping shoulders, so as to facilitate cleaning. It should be thoroughly cleaned after each use and, if possible, boiled before being filled.

The best nipples are those of black rubber and large enough to fit over the neck and be turned inside out for cleaning. It should be thoroughly cleaned after use and kept in a borax solution when not in use.

The bottle should be finished in twenty minutes; if not, take it away. Do not warm the remnant and give it again to the baby.

Start feeding about seven o'clock in the morning and stop at eleven o'clock at night.

Many children thrive on Pet Evaporated Milk without the addition of sugar, but the formulas given on next page make the solution almost ideal in chemical composition.

There may be some rare instances where a pure milk diet may have to be abandoned, at least temporarily. If any of the prepared dry foods is resorted to which require the addition of milk, Pet Evaporated Milk serves the purpose best. Dilute it to the consistency of fluid milk by adding one and one-half parts of water to one part of Pet Evaporated Milk and use the solution in the manner required for ordinary milk.
<table>
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<th>Intervals Between Feedings in 24 Hours</th>
<th>No. of Feedings</th>
<th>Pet Brand Evaporated Milk</th>
<th>Pure Water</th>
<th>Sugar</th>
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<td>1st week</td>
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<td>1/4 teaspoonful</td>
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**ACE**

1st week: 2
2d week: 2
3rd week: 2
4th, 5th and 6th week: 2
7th, 8th and 9th week: 2
3rd and 4th month: 8
5th to 9th month: 7
10th to 12th month: 5

Sugar:

- 1/4 teaspoonful
- 1/8 teaspoonful
- 1/8 oz.
- 1/2 oz.
- 1 oz.
- 1/2 oz.
- 3/4 oz.
- 1 oz.
The Standard for Quality
LOCATION OF PLANTS

Highland, Ill.
Greenville, Ill.
Delta, Ohio
Wellsboro, Pa.
Westfield, Pa.
Hudson, Mich.
Mulvane, Kan.
New Glarus, Wis.

Main Office
HIGHLAND, ILL.