February 20, 1938

**Borden's Party Page**

Are you throwing a party— or is your party throwing you? Every hostess, it seems, goes through a black period when she won't think of a thing to have that's new. But cheer up! Here's a whole page full of new suggestions for every kind of party—real surprise dishes that will astound your guests. We're giving you recipes with nothing—but remember, they've been tried and (secretly) worked out with Borden's own richly-flavored products. For assured results, stick to Borden's—the same that means fine quality and good eating to millions of housewives.

**Danger! Men at Work!** When it comes to a late evening snack for your husband's helper, we say let the men do their own pruning. They're the chief offenders anyway. Why not surprise them by having the SWELLEST Home-made Ice Cream and the SWELTIEST cake frosting that a mother ever made. The answer is: Borden's Eagle Brand Magic Milk! Here's the recipe for magic ice cream—and it's really magic, partly because it takes no cooking— partly because it uses so few ingredients and—mostly because it tastes so luscious! Good. This recipe is for an automatic refrigerator, and you'll notice it requires only one stirring to keep the mixture creamy and smooth, and free from ice crystals.

**Magic Ice Cream**
- 1 tsp Borden's Eagle Brand Magic Milk
- 1/4 cup sugar
- 1 cup whipping cream

**A "Magic" Birthday Party—** There's no use rushing your brain to think up new surprising dishes to serve in place of ice cream and cake at a child's birthday party. If you're the father of the child, why not surprise him by having the SWELLEST Home-made Ice Cream and the SWELTIEST cake frosting that a mother ever made. The answer is: Borden's Eagle Brand Magic Milk! Here's the recipe for magic ice cream—and it's really magic, partly because it takes no cooking— partly because it uses so few ingredients and—mostly because it tastes so luscious! Good. This recipe is for an automatic refrigerator, and you'll notice it requires only one stirring to keep the mixture creamy and smooth, and free from ice crystals.

**Magic Ice Cream**
- 1 tsp Borden's Eagle Brand Magic Milk
- 1/4 cup sugar
- 1 cup whipping cream

**Look for other triangles in this recipe follower on top of every can of Borden's Eagle Brand Magic Milk. There's a 5-cent Ice Cream Frosting recipe that's a treat on cakes.**

**Surprising the "Bridge "Girls**
Anyone who plays bridge is a bit nervous how hard it is to find something different. Everyone tries out the same game-deck stick, the same old salads and coffee. Why not, this time, enchant your guests with Borden's Eagle Brand Magic Milk, Home-made Ice Cream, and a surprise on top. Serve them, done in a jiffy with Borden's Evaporated Milk. We'll give you the basic recipe, from which you can make all kinds of spiced and decorated cakes.

And please, be sure to use Borden's Evaporated Milk. That's the whole secret of these cakes. It makes them creamy and smooth and as French hot buns. 

**Borden's Fondant Candy**
- 1 lb white sugar
- 1 cup Borden's Evaporated Milk
- 1 tsp vanilla or other flavoring

**Blood Sutton's Egg White**
A white blood Sutton uses Borden's Evaporated Milk to thicken or other flavoring

**Powdered Confections**

**Blood Sutton's Egg White**
A white blood Sutton uses Borden's Evaporated Milk to thicken or other flavoring

**Powdered Confections**

**Borden's Pantry Shelf**

**Mild to Severe**

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