

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 can'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 set guests buzzing. We're giving recipes with each—but remember, they've been carefully worked out with Borden's own richly-flavored products. For assured results, stick to Borden's—the name that means fine quality and good eating to millions of housewives.



Chicken Pie with Sweet Potato Crust

3 cups diced cooked chicken
1 cup diced cooked carrots
6 cooked small white onions
2 tablespoons flour
1 tablespoon chopped parsley
1 cup Borden's Evaporated Milk
1 cup chicken broth
1 teaspoon salt
1/4 teaspoon pepper

Arrange chicken, carrots, onions and parsley in layers in casserole. Combine Borden's Evaporated Milk and chicken broth. Add slowly to flour, blending well. Cook until thickened, stirring constantly. Pour over chicken and vegetables in casserole. Cover with sweet

potato crust. Bake in moderate oven (350° F.) about 40 minutes. Serves 6 to 8.

Sweet Potato Crust

1 cup sifted flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup cold mashed sweet potatoes
1/2 cup melted butter
1 egg, well beaten

Sift flour once, measure, add baking powder and salt together and sift again. Work in mashed sweet potatoes, melted butter and egg. Roll 1/4 inch thick and cover chicken pie.

There's a difference in evaporated milks, so be sure to use Borden's. It's this rich, creamy milk that gives the flavor to this dish!



Danger! Men at Work! When it comes to a late evening snack for your husband's poker club, we say let the men do their own prowling. There's a special cheese food they go for—Borden's Chateau, which is perfect for spreading on crackers, or making plain or toasted sandwiches. It's golden and creamy and mild—a favorite with practically everybody. (Incidentally, Borden's Chateau is most healthful for children, being every bit as digestible as whole milk.)



Mince Meat Tarts—with hatchet crusts! In George Washington's honor, we've used Borden's None Such Mince Meat—made from an old, old recipe—full of plump raisins, wonderful fruit peels, and old-fashioned spices.

- 1 (9 oz.) pkg. None Such Mince Meat
- 1 1/2 cups water
- 3 tablespoons sugar
- Unbaked pastry

Break mince meat into pieces. Add cold water and sugar. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil; continue boiling for 1 minute. Allow to cool. Line individual pie pans with pastry and fill with cooled mince meat. Cut off surplus pastry and flute edge of lower crust. Make a pattern in the form of hatchets of stiff paper or cardboard; lay it on thinly rolled pastry. Cut around pattern with sharp knife. Place hatchet cut-outs on mince meat. Bake in hot oven (400° F.) about 35 minutes or until brown.



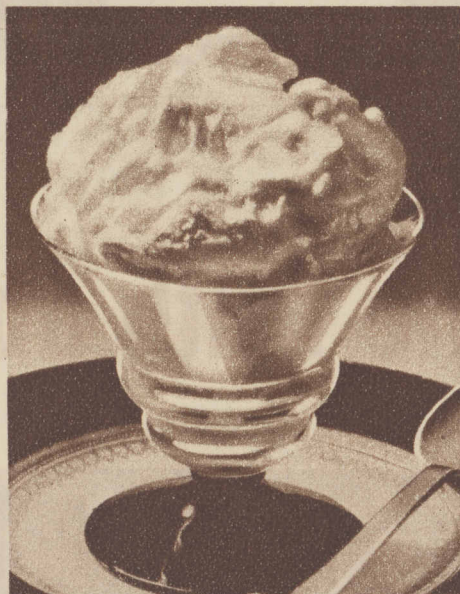
A "Magic" Birthday Party—There's no use racking your brain to think up new fancies to serve in place of ice cream and cake at a children's party. They'd be furious if you did. But you can endear yourself to them by having the SWELLEST home-made ice cream and the SWELLEST cake frosting that a mother ever 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 lickin' 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

- 2/3 cup Borden's Eagle Brand Magic Milk
- 1/2 cup water
- 1 1/2 teaspoons vanilla
- 1 cup whipping cream

Blend Eagle Brand Magic Milk, water, and vanilla thoroughly. Chill. Whip cream to custard-like consistency and fold into chilled mixture. Pour into freezing pan. Place in freezing unit. After mixture is about half frozen remove from refrigerator. Scrape mixture from sides and bottom of pan. Beat until smooth but not until melted. Smooth out and replace in freezing unit until frozen for serving. Serves 6. *Please note that you don't whip the cream stiff—just to a foamy, fluffy thickness.



Look for other triumphs in the recipe folder on top of every can of Borden's Eagle Brand Magic Milk. There's a 5-minute Chocolate Frosting recipe that's elegant on cakes!

IMPORTANT: Borden's Eagle Brand Magic Milk is a sweetened condensed milk—pure whole milk with sugar added and concentrated to double richness. Borden's Evaporated Milk is made from rich whole milk, unsweetened—only the water is removed and nothing is added. Be sure you understand the difference. Follow your recipes exactly!



Surprising the Bridge "Girls"

Anyone who plays bridge a lot knows how hard it is to find something different. Everyone trots out the same gum-drop sticks, the same old salads and coffee. Why not, this time, enchant your guests with little dishes of home-made mints and bon bons, done in a jiffy with Borden's Evaporated Milk? We'll give you the basic recipe, from which you can make all kinds of tinted and decorated candies.

And please, please be sure to use Borden's Evaporated Milk! That's the whole secret of these candies. It makes them

creamy and smooth as French bon bons.

Borden's Fondant Candy

- 1 egg white
- 3 tablespoons Borden's Evaporated Milk
- 1 teaspoon vanilla or other flavoring
- 1 pound confectioners' (4X) sugar (approximately)

Blend unbeaten egg white, Borden's Evaporated Milk and flavoring. Beat vigorously. Work in sifted confectioners' sugar until stiff enough to knead and free from stickiness. Put in jar, cover with damp cloth and let stand in refrigerator over night to ripen. Next day, you can divide it into parts, giving each a different tint and flavor, adding nit or nut decorations.



Mild to snappy—How's this for an interesting cheese tray, arranged with molds of Borden's Cream Cheese, thick slices of Liederkranz, wedges of Military Brand Camembert, and golden slices of Borden's Chateau and Pimento. Borden's is one of the leading cheese-makers of the world—bringing you the very best of every kind of cheese there is.



Borden's Pantry Shelf—A grand way to be prepared for company drop-ins, or for any unexpected moment when you have to "throw something together." This pantry shelf by Borden's will always give best cooking results. Better stock up from your grocer tomorrow!



Hollywood Lunch—Glamour girls of the screen have a new quick-energy scheme you'll love. You drink a glass of Borden's Malted Milk and eat one sandwich for lunch—and feel young and beautiful! You can order Borden's Malted Milk at your favorite soda fountain! Or try the family size package at home.

BABIES HAVE A 50% BETTER CHANCE TO LIVE—

—now than they did in 1850, due partly to the efforts of Gail Borden. His pioneer experiments produced the first "concentrated" milk, the forerunner of our evaporated milk of today. It made safe, clean milk available to everyone.

LISTEN TO the Borden Hughes-Reel over NBC Red Network every day at 4:30 p.m., E. S. T., Monday to Friday inclusive. It's the new program everybody is talking about—stories dramatized from the news by Rush Hughes. Every afternoon!

