



## CARNATION FOR COFFEE AND COCOA

### CARNATION FOR COFFEE

To give your coffee an appetizing flavor with a golden brown color, use Carnation as it comes from the container. A teaspoonful is enough—use more if desired.

### CARNATION FOR TEA

To retain the full, fine flavor of the tea, dilute Carnation with three parts water.

### CARNATION COCOA

3 tbsp. cocoa	1½ cups Carnation Milk diluted	Few grains salt
2 tbsp. sugar	with	¼ tsp. vanilla
½ cup hot water	1½ cups water	

Scald diluted milk in double boiler. Mix cocoa, sugar and salt and add the ½ cup hot water. Cook over low flame 10 to 15 minutes, stirring occasionally to prevent burning. Add to cocoa the scalded milk; return to double boiler and continue cooking for 10 minutes. Whisk with dover egg beater just before serving. Place a marshmallow into cup and pour hot cocoa over. This serves four. Chilled, then iced, this makes a delightful, nutritious hot-weather drink.

### CARNATION CHOCOLATE

3 tbsp. chocolate	2 cups boiling water
3 tbsp. sugar	2 cups Carnation
	¼ tsp. salt

Melt chocolate, add sugar, add water slowly, stirring all the time. Cook until thick. Add Carnation and salt. Beat as desired. Serve with whipped Carnation (see recipe Page 25), or a marshmallow on each cup. This serves six cups of chocolate.

### EGG CHOCOLATE

2 tsp. cocoa	½ cup water
2 tsp. sugar	½ cup Carnation
	1 egg

Cook together the cocoa, sugar and water. Cool, add Carnation and well beaten egg. This makes one cup.

### CARNATION FOR CEREALS AND FRUITS

For Cereals, Fruits, etc. use Carnation in its full richness, just as it comes from the container, or dilute to suit taste.

### CARNATION AS A DRINK

For drinking use one part Carnation with one part cold water, or more Carnation or water as desired. Ice well and use as any whole milk.

