



## THE BLIZZARD OF KLIM

Whirling, drifting, fine white particles of snow piling up into drifts is the best illustration we can suggest of how Klim is made.

The diagram shows how the liquid milk is forced at high pressure in the form of a fine spray into a chamber through which a swiftly-moving current is filtered, heated air passes. The fine spray of milk and the swiftly-moving dry heated air meet and cause a swirling action in which the water in the milk becomes absorbed into the air and the milk solids fall to the floor of the box in a drift of pure powdered separated milk, which is KLIM.

The quick evaporation of water from fresh separated milk is just as simple as the diagram indicates. The white dry powder is the body-building protein and food value free of water. The process is so simple and easy to understand that one can appreciate the purity of Klim. It is in the safe powder form a few hours after the cows are milked, and at no time in the process of production is it subjected to any high temperature that can cook or spoil it.

Of course, the milk is separated to remove the fat and pasteurized immediately it is received from the farmers, and in that way all disease-producing bacteria are destroyed should there be any in the fresh liquid milk "before the blizzard."

Klim is economical because it is 100% milk food. There is no useless water to make up weight and take shipping and storage space.

Dissolving Klim, according to directions, produces again the liquid as it was before the intervening simple process of drying.



Sold by all wholesale and retail grocers in 1 lb. tins for household use, and 10 lb. tins for hotels, boarding houses and camps. Prove it in your home first.

# CANADIAN MILK PRODUCTS LIMITED

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