

Avoid Daily Milk Waste

Use Carnation Milk

It is wasteless because you use it as required it stays sweet in the can until opened and for several days thereafter eliminating the loss caused by having ordinary milk left over today and the regular supply delivered tomorrow. Carnation richness—the consistency of cream—makes it go farther in cooking—its purity and safety are guaranteed.

For Cooking and Baking

CARNATION Milk cannot be excelled. Its full milk richness adds a delicious flavor to all food. Use it for soups and gravies, for creamed vegetables, ice cream and desserts. Add pure water to reduce its richness as desired. If you have been using skimmed milk in your cooking simply add more water.

For Drinking

GIVE Carnation Milk to the children to drink, after diluting it with pure water as per the directions on each can. Babies, as well as grown-ups, thrive on Carnation. Use it undiluted in your coffee, tea and for making cocoa.

For Whipping

THAT Carnation Milk can be whipped like whipping cream is an added proof of its quality and purity. To whip Carnation Milk place can in water and heat to boiling; thoroughly chill by placing can on ice; when cold pour into bowl surrounded by cracked ice and whip in regular way with ordinary eggbeater.

For Every Milk Use

CARNATION will fill your every milk use to your utmost satisfaction. No other milk supply is needed in your home. You can always keep several cans on your pantry shelves or in your kitchen cabinet.

Order a few cans of Carnation Milk today from your grocer. Get acquainted with its safety, convenience and economy. Try it now.

Free Recipe Book

Write to us for a free illustrated booklet of over 100 Carnation recipes for plain and fancy dishes, candies, etc. Sent to you at your request.

Carnation Milk Products Co.
Aylmer, Ontario, Canada

Remember - Your Grocer Has It!

Read Directions and Guaranty on Label

