

Purity is one of the first milk essentials. Borden Purity in milk products is an established fact. Milk for Borden factories is accepted only from dairies frequently inspected by Borden inspectors and where the cattle are regularly examined by experienced veterinarians.

The milk used in Borden's Eagle Brand is delivered to Borden factories located in the heart of dairying districts, within a few hours from milking time. At the plant it is subjected to rigid analysis by Borden chemists. From the moment the process is under way until you open a can of Borden's Eagle Brand Milk in your own home it is not exposed even to air. The purity is protected. Your health and the health of your family are protected by the use of Borden's Eagle Brand.

Please note that when using these recipes all of the measures, including teaspoon, tablespoon and cup, are level. The cup is the standard half-pint measuring cup. Flour should be sifted once before measuring. Borden's Eagle Brand Milk should be measured just as it comes from the can unless otherwise specified. The term "fat" is used in these recipes instead of referring to a specific form of shortening. Economy has introduced to the housewife many butter and lard substitutes which are satisfactory and may be used successfully in these recipes at her discretion.