

pre-heating kettles. After heating to a certain temperature, the milk goes to large vacuum pans where approximately sixty per cent. of the natural water content is evaporated.

The milk then passes on to the homogenizing machines, where the butter-fat globules are broken up into minute particles to keep the rich butter-fat from separating and rising to the top of the can as it does in milk in its ordinary form.

Cooling is the next step, after which the milk is again placed in sterilized, glass-lined storage tanks, and laboratory tests are made to make sure that the product meets the exacting standards of quality. The cans are then filled, the milk being forced into the cans by an automatic machine through a tiny hole about one-tenth of an inch in diameter. Then an automatic machine hermetically seals and tests the cans at the rate of one hundred a minute.

After testing, the filled cans are placed in the sterilizer, where the sterilizing heat is applied. Finally the cans are again tested, this time individually by hand. They are then passed on to the labeling department and packed—forty-eight tall (sixteen-ounce) cans, or ninety-six baby (six ounce) cans to the case.

Throughout the entire process extreme sanitary precautions are taken. The shining equipment of every Carnation Condensery gives evidence of constant care and cleanliness.

Your grocer is the modern milk man. He sells Carnation Milk. Get in the habit of using Carnation in all your cooking. You will find it economical, convenient, dependable, and a real aid to the culinary art.

*NOTE: In all the recipes in this book all measurements are level.*

