

Borden's IRRADIATED
EVAPORATED *Milk*
announces
RECIPE QUINTUPLETS



Listen! . . . Here's News! . . .



THERE are eight splendid *basic* recipes in this booklet . . . "Parent" recipes, let's call them. And from every one of these 8 recipes, 5 different delicious dishes can easily be made . . . Every parent recipe, in other words, has a set of recipe quintuplets!

That's how this one modest booklet can bring you so much important cooking information.

I do believe you'll find it more useful and instructive than many ambitious "cook books" . . . for the parent recipes are so simple and economical — and all their versatile offsprings are so marvelously delicious.

Jane Ellison

P. S. — But don't forget one thing . . . There's a real difference in evaporated milks! Play safe — use Borden's Evaporated. It's made of *whole* milk. Not a bit of the cream is taken out. The fresh, natural flavor and smooth, full-bodied consistency of Borden's Evaporated give the special touch of goodness to all these recipes.

EXTRA-GOOD CREAM SOUPS

PARENT RECIPE

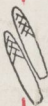
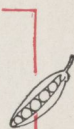
Cream Foundation for Soups

- 3 tablespoons butter
- 3 tablespoons flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{8}$ teaspoon pepper
- $1\frac{3}{4}$ cups Borden's Evaporated Milk
- $2\frac{1}{4}$ cups water or white stock

Melt butter in double boiler. Add flour and seasonings. Blend thoroughly. Add Borden's Evaporated Milk and water slowly, stirring until mixture thickens. Allow to cook 10 minutes longer, stirring occasionally.

Note: For extra richness, $\frac{1}{2}$ cup more of Borden's Evaporated Milk may be added just before serving.

It's the full-bodied texture and fresh, natural flavor of Borden's Evaporated that makes these soups so extra-good!



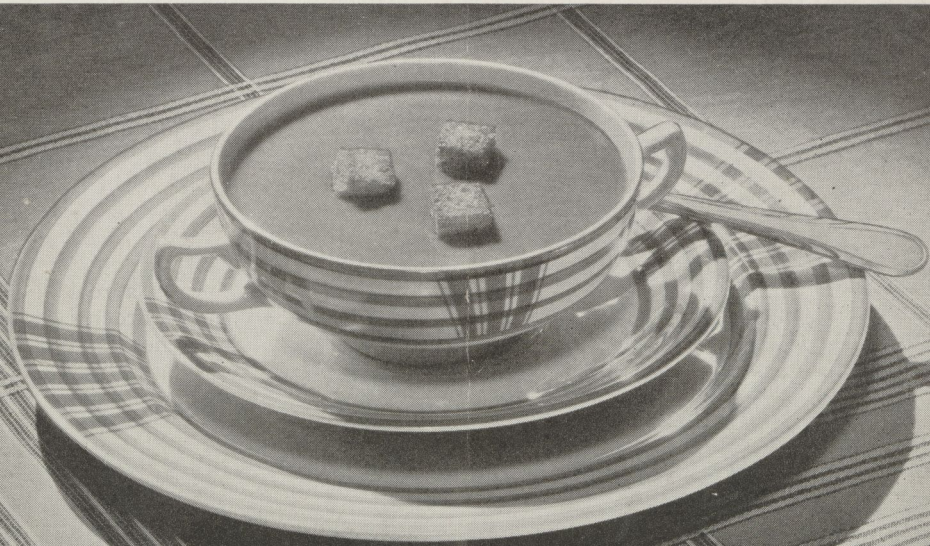
CREAM OF PEA SOUP — Simmer 2 cups cooked peas with 1 cup water (or liquid drained off), 2 slices onion, 1 stalk celery (chopped), 1 small carrot, 1 teaspoon sugar, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{8}$ teaspoon pepper, until very soft. Force through puree sieve. Blend with Cream Foundation; reheat. Serves 8.

CREAM OF CORN SOUP — Substitute 2 cups chopped corn for peas in recipe above. Omit celery and carrot.

CREAM OF CHICKEN SOUP — Simmer 2 slices onion, (chopped), 2 stalks celery (chopped), 1 tablespoon minced parsley and $\frac{1}{2}$ bay leaf in 2 cups chicken stock, until very soft. Force through puree sieve. Add 1 cup chopped chicken; season to taste. Blend with Cream Foundation and reheat. Serves 8.

CREAM OF ASPARAGUS SOUP — Drain 1 (No. 2) can asparagus ($2\frac{1}{2}$ cups). Cut off tips. Simmer stalks with 2 slices onion, 1 stalk celery (chopped), 3 cups water, 1 teaspoon salt and $\frac{1}{8}$ teaspoon pepper, until very soft. Force through puree sieve. Combine with Cream Foundation, add tips and reheat. Serves 8.

CREAM OF MUSHROOM SOUP — Simmer $\frac{1}{2}$ pound fresh mushrooms or 1 can (9 oz.) mushrooms (chopped), 2 slices onion, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon white pepper and 2 cups water until very soft. Force through puree sieve. Blend with Cream Foundation, and reheat. Serves 8.



LUSCIOUS SCALLOPED DISHES

PARENT RECIPE

Scalloped Salmon

- 2 cups canned salmon
- 1 cup Borden's Medium White Sauce
- Buttered bread crumbs

Drain and flake salmon, removing bones. Mix with White Sauce and turn into buttered baking dish. Cover with buttered bread crumbs. If desired, dot with small pieces of Borden's American Cheese. Bake in moderate oven (350° F.) until brown and thoroughly heated. Serves 6.

You know how the scalloped dishes in a fine restaurant are blended in sauce that's as smooth and rich as cream . . . Achieve this luxurious goodness yourself — Use Borden's Evaporated.



SCALLOPED HAM — Proceed as for Scalloped Salmon, using diced boiled or baked ham in place of salmon. If ham is salty, omit salt from White Sauce. One-half cup diced cooked or canned mushrooms may be added with the ham, if desired.



SCALLOPED VEAL OR CHICKEN — Proceed as for Scalloped Salmon, using 2 cups diced cooked veal or chicken or a combination of the two in place of salmon. For additional flavor, add 1 tablespoon prepared mustard and $\frac{1}{2}$ teaspoon minced onion.



SCALLOPED VEGETABLES — Proceed as for Scalloped Salmon, using 2 cups cooked vegetables in place of salmon. This is an excellent way to serve leftover vegetables.



SCALLOPED CELERY AND POTATOES — Proceed as for Scalloped Salmon, using 1 cup diced cooked potatoes and 1 cup diced cooked celery in place of salmon. Add $\frac{1}{4}$ cup Borden's American Cheese, cut in small pieces, to the White Sauce.



SCALLOPED SEA FOOD — Proceed as for Scalloped Salmon, using 2 to $2\frac{1}{2}$ cups flaked tuna, crabmeat, lobster or leftover cooked fish and 2 tablespoons diced green pepper in place of salmon. Serve garnished with lemon slices.



BORDEN'S EGGLESS MAYONNAISE

PARENT RECIPE

Mayonnaise

- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon dry mustard
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{4}$ teaspoon granulated sugar
- Few grains cayenne
- 3 tablespoons Borden's Evaporated Milk
- $\frac{3}{4}$ cup salad oil
- 2 tablespoons vinegar or 1 tablespoon vinegar and 1 tablespoon lemon juice

Mix salt, mustard, paprika, sugar and cayenne together. Add Borden's Evaporated Milk. Blend thoroughly. Gradually beat in salad oil. Add vinegar or vinegar and lemon juice, beating until mixture is smooth. Makes 1 cup.

This is a wonderfully smooth, easy-to-make mayonnaise. The rich consistency of Borden's Evaporated makes eggs unnecessary and gives a luscious texture.



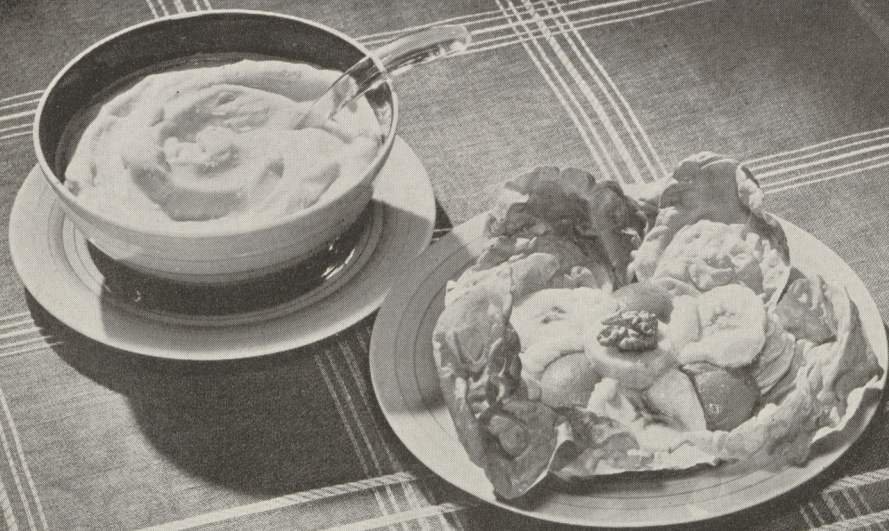
RUSSIAN DRESSING — To 1 cup Eggless Mayonnaise, add $\frac{1}{4}$ cup chili sauce, 1 tablespoon minced green pepper, 1 tablespoon minced onion and 1 tablespoon lemon juice.

CREAM CHEESE DRESSING — Whip one package (3 oz.) Borden's Cream Cheese until fluffy and fold into 1 cup Eggless Mayonnaise.

FRUIT DRESSING — To 1 cup Eggless Mayonnaise, add $\frac{3}{4}$ cup diced, canned fruits, such as peaches, apricots, pineapple and pears.

PIMENTO DRESSING — To 1 cup Eggless Mayonnaise, add $\frac{1}{2}$ cup finely cut Borden's Pimento Cheese.

OLIVE DRESSING — To 1 cup Eggless Mayonnaise, add $\frac{1}{2}$ cup minced, stuffed olives.



HAPPY-ENDING BAVARIAN CREAMS

PARENT RECIPE

Vanilla Bavarian Cream

- 1½ tablespoons gelatin
- 1¼ cups water
 - 1 cup Borden's Evaporated Milk
 - 2 eggs, separated
 - ¾ cup granulated sugar
 - 2 teaspoons vanilla
 - ½ cup whipping cream

Allow gelatin to soften in ¼ cup water. Bring Borden's Evaporated Milk and remaining water to scalding point in double boiler. Add gelatin and stir until dissolved. Beat egg yolks lightly; add sugar and add gradually to hot mixture. Cook over boiling water 3 minutes, until mixture coats spoon. Remove from fire and place in pan of ice water. When mixture begins to thicken, add vanilla. Fold in stiffly beaten egg whites and whipped cream. Pour into mold and allow to chill thoroughly. Serve with fruit. Serves 8.



CHOCOLATE BAVARIAN CREAM—

Proceed as for Vanilla Bavarian Cream, adding 2 squares finely cut chocolate with gelatin to scalded Evaporated Milk mixture.



STRAWBERRY BAVARIAN CREAM—

Proceed as for Vanilla Bavarian Cream, omitting vanilla and adding 1 cup sliced strawberries to mixture when it begins to thicken. Serve garnished with whole or sliced strawberries.



COFFEE BAVARIAN CREAM—

Proceed as for Vanilla Bavarian Cream, using 1 cup strong black coffee with Evaporated Milk in place of water, and omitting vanilla.



PINEAPPLE BAVARIAN CREAM—

Proceed as for Vanilla Bavarian Cream, adding 1 cup crushed pineapple, well drained, to mixture when it begins to thicken. Omit vanilla. If desired, pineapple juice may be used in place of water.



ALMOND BAVARIAN CREAM—

Proceed as for Vanilla Bavarian Cream, using 1 teaspoon vanilla and ¼ teaspoon almond extract. Add ½ cup sliced almonds when mixture begins to thicken.



DOUBLE-RICH CREAM PIES

PARENT RECIPE

Cream Pie

- 1 cup Borden's Evaporated Milk
- 1 cup water
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup flour
- $\frac{1}{4}$ teaspoon salt
- 2 eggs, separated
- 1 tablespoon butter
- 1 teaspoon vanilla extract
- Baked Pie Shell or Crumb Crust (8 inch)

Blend Borden's Evaporated Milk and water. Mix $\frac{1}{2}$ cup sugar, flour and salt. Add 1 cup cold milk mixture gradually, stirring until smooth. Scald remaining milk. Add flour mixture. Stir constantly over boiling water until mixture thickens. Cover and cook ten minutes, stirring occasionally. Pour over well-beaten egg yolks. Return to double boiler and cook until egg is set (about 2 minutes). Add butter, and cool. Add vanilla and pour into pie shell. Cover with meringue made by beating egg whites until stiff and adding remaining $\frac{1}{4}$ cup sugar. Bake 15 minutes in slow oven (325°F.) or until brown.



COCONUT CREAM PIE — Proceed as for Cream Pie, adding $\frac{1}{4}$ cup shredded coconut to Cream Pie filling after removing from stove. Sprinkle 2 tablespoons coconut over meringue before baking. Bake in 9-inch pie shell.

BUTTERSCOTCH PIE — Proceed as for Cream Pie, increasing flour to 5 tablespoons. Cook 1 cup brown sugar, 4 tablespoons hot water and 1 tablespoon butter until mixture forms a thread when dropped from tip of spoon. Remove from stove and pour hot Cream Pie mixture into hot syrup, blending thoroughly. When cool, pour into baked pie shell (9-inch). Cover with whipped cream or meringue.

CHOCOLATE PIE — Proceed as for Cream Pie, adding 2 squares unsweetened chocolate to milk in double boiler, beating until chocolate is melted and milk scalded. Bake in 9-inch pie shell.

BANANA CREAM PIE — Proceed as for Cream Pie. Slice 3 ripe bananas in baked pie shell (9-inch) and pour cooled cream filling over them. Top with meringue or whipped cream.

PEACH CREAM PIE — Proceed as for Cream Pie, substituting $\frac{1}{2}$ teaspoon lemon extract for 1 teaspoon vanilla. Slice 3 fresh or canned peaches into baked pie shell (9-inch) and pour cooled filling over them. Top with whipped cream or meringue. Also delicious with strawberries or apricots.



CREAMY BLANC MANGE

PARENT RECIPE

Vanilla Blanc Mange

- 1½ cups Borden's Evaporated Milk
- 1½ cups water
- 6 tablespoons granulated sugar
- ¼ cup cornstarch
- ¼ teaspoon salt
- 1 tablespoon butter
- 1 teaspoon vanilla

Blend Borden's Evaporated Milk with water. Mix sugar, cornstarch and salt. Blend thoroughly with ½ cup Evaporated Milk mixture, scalding remainder in double boiler. Add cornstarch mixture, stirring constantly until mixture thickens. Cover and cook 10 minutes longer, stirring occasionally. Remove from fire. Add butter and vanilla. Turn into mold and chill. Serves 8.

Let the full bodied texture and fresh, dainty flavor of Borden's Evaporated give "company" deliciousness to this everyday dessert.



COCONUT BLANC MANGE — Proceed as for Blanc Mange. Fold 2 stiffly beaten egg whites and 1 cup shredded coconut into cooled cornstarch mixture. Pour into wet mold and chill.



FRUIT BLANC MANGE — Proceed as for Blanc Mange. When pudding begins to set, stir in 1 cup fruit. Diced or crushed pineapple, berries, cherries, peaches or apricots may be used. Pour into wet mold and chill. Serve with whipped cream or fruit.



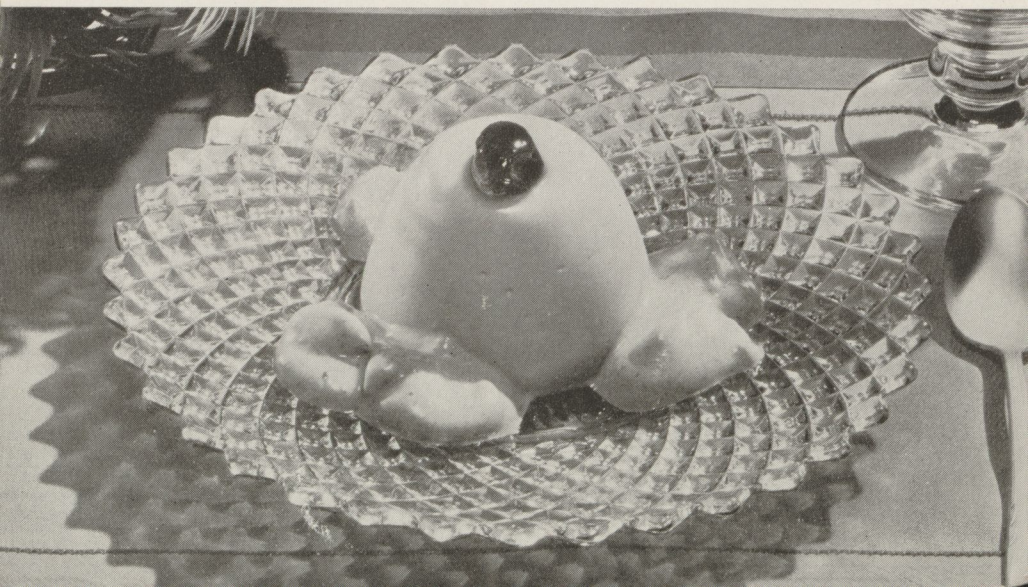
CHOCOLATE BLANC MANGE — Proceed as for Blanc Mange, mixing ½ cup cocoa with the sugar and cornstarch. Or melt 1½ squares chocolate in scalded milk, stirring until smooth. One-half cup broken nut meats may be added to the cooked pudding mixture, if desired.



BUTTERSCOTCH BLANC MANGE — Proceed as for Blanc Mange, substituting 6 tablespoons brown sugar for granulated sugar and increasing butter to 3 tablespoons.



QUEEN PUDDING — Mold Blanc Mange in small custard cups. When firm, turn into serving dishes. Top with a fluffy sauce made of 2 stiffly beaten egg whites into which ⅓ cup red currant jelly (whipped) has been folded.



SMOOTH FONDANT

PARENT RECIPE

Uncooked Fondant

- 1 egg white
- 3 tablespoons Borden's Evaporated Milk
- 1 teaspoon vanilla or other flavoring
- 1 pound confectioners' (4X) sugar (approximately)

Blend unbeaten egg white, Borden's Evaporated Milk and flavoring. Beat vigorously. Work in sifted confectioners' sugar until stiff enough to knead and free from stickiness. Put in jar, cover with damp cloth and let stand in refrigerator over night to ripen.

Give your fondant candies the smooth creaminess of the finest French bonbons. Use Borden's Evaporated Milk.

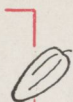
COCOA BALLS — Shape ripened Fondant into balls the size of a walnut. Roll in cocoa and chill until firm.

STUFFED DATES — Remove pits from large dates. Let stand for several hours to remove stickiness. Shape ripened Fondant, tinted various shades, into small rolls and press into dates. If desired, roll in granulated or confectioners' (4X) sugar.

FRUIT LOAF — Into ripened Fondant knead $\frac{1}{2}$ cup broken nutmeats, $\frac{1}{4}$ cup raisins, $\frac{1}{4}$ cup chopped dates and $\frac{1}{2}$ cup chopped, well drained maraschino cherries. Press into loaf pan which has been dusted with confectioners' (4X) sugar. Chill until firm, then turn out and cut in slices.

COCONUT DROPS — Knead shredded coconut, which has been lightly toasted, into ripened Fondant. Shape into patties, dip in toasted coconut and chill until firm.

ASSORTED FONDANT BONBONS — Divide ripened Fondant into several parts, flavoring and tinting each as desired. Flavors such as lemon, peppermint, wintergreen and almond may be used. Shape into even patties. Press a bit of well drained cherry or pineapple or a nutmeat into each. Chill until firm.



DELICIOUS CREAM SAUCES

PARENT RECIPE

White Sauce (Medium)

2 tablespoons butter
2 tablespoons flour
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{2}$ cup Borden's Evaporated Milk
 $\frac{1}{2}$ cup water

Melt butter in double boiler. Add flour and seasonings. Blend thoroughly. Add gradually Borden's Evaporated Milk and water, stirring constantly until mixture thickens. Cover and cook 10 minutes longer in double boiler, stirring occasionally. Makes 1 cup.

A cook is judged by her sauces. Let Borden's Evaporated give your cream sauces delicate flavor and rich consistency.



THICK WHITE SAUCE—(for croquettes)

— Proceed as for Medium White Sauce, using 3 tablespoons butter and 3 tablespoons flour.

MUSHROOM SAUCE— To 1 cup Medium White Sauce, add $\frac{3}{4}$ cup diced mushrooms (canned or fresh), which have been sautéed in $\frac{1}{4}$ cup butter for 5 minutes.

EGG SAUCE— To 1 cup Medium White Sauce, add 2 chopped hard cooked eggs.

CHEESE SAUCE— To 1 cup Medium White Sauce, add $\frac{1}{4}$ pound Borden's American Cheese, cut in small pieces and 1 teaspoon prepared mustard or $\frac{1}{4}$ teaspoon dry mustard. Beat with egg beater until cheese is entirely melted.

PIMENTO SAUCE— To 1 cup Medium White Sauce, add $\frac{1}{3}$ cup diced pimiento and 1 teaspoon prepared mustard or $\frac{1}{4}$ teaspoon dry mustard.



MASHED POTATOES DE LUXE

Potatoes to make 2 cups
when mashed

2 tablespoons butter

1 teaspoon salt

$\frac{1}{4}$ teaspoon pepper

$\frac{3}{4}$ cup Borden's Evaporated
Milk

Chopped parsley

Add butter, salt and pepper to hot mashed potatoes and blend thoroughly. Add Borden's Evaporated Milk gradually, beating until smooth and creamy. Place in buttered casserole. Bake 15 minutes in moderate oven (350° F.) or until golden brown. Garnish with parsley. Serves 6.

Try Borden's Evaporated Milk IN YOUR COFFEE



SERVE Borden's Evaporated Milk, undiluted and thoroughly chilled, with your coffee. You'll be amazed at the luscious flavor. Did you ever dream that coffee with evaporated milk could taste so good?

It's Borden's quality control, which is exercised right from the Dairy to the finished can, that accounts for the extra-fresh, extra-good flavor of Borden's Evaporated Milk.

Special Message to Mothers

BORDEN'S EVAPORATED MILK
IS IRRADIATED WITH
SUNSHINE VITAMIN D

Look for the name
Borden's
on the can

In any can that bears the Borden name you can be sure of getting pure, full-cream milk — produced and evaporated under Borden's strict system of supervision. For extra-good milk, buy any of these Borden brands:

BORDEN'S ST. CHARLES
SILVER COW PEARL DAISY



Now the Vitamin D content of Borden's Evaporated Milk is increased by direct irradiation with ultra-violet rays. That's an extra reason for using Borden's Evaporated Milk for all your family's cooking.

Vitamin D — "the Sunshine Vitamin" — is especially important for children since it is essential for the

development of strong, sturdy bodies and good, sound teeth.

Serve plenty of puddings, cream soups and cream dishes. Remember that while you are treating the family to the deliciousness that Borden's Evaporated gives, you're enriching their diet with valuable Vitamin D.