

Better than ever! : milk in the new square improved Cream Top bottle / Meadow Gold Dairies.

Contributors

Meadow Gold Dairies.

Publication/Creation

Pasadena : Meadow Gold Dairies, 1943?

Persistent URL

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BETTER THAN EVER!



MILK IN THE NEW

SQUARE IMPROVED

Cream Top

BOTTLE

MEADOW GOLD DAIRIES
442 Fair Oaks Avenue
Pasadena 2, California

Telephones:

Ryan 1-6966

Pasadena 3-5144

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The only dairy in this territory
licensed to use the new square
Cream Top Bottle

MUCH
~~SOMETHING~~ MORE THAN JUST A BOTTLE OF MILK!



NEW "SQUARE" SHAPE

of the Famous Cream Top Bottle Gives You Additional Advantages

Yes, the famous Cream Top Milk Bottle, which long has given consumers *smooth thick cream on their milk, is better than ever!* Now streamlined with a new square shape, it gives present-day advantages that you will be quick to appreciate.

"Enlarge" Your Refrigerator—The new square improved Cream Top Bottle saves valuable refrigerator space for you in two ways:

- (1) Four standing square Cream Tops occupy no more space than is needed for two of the old-fashioned round bottles. (See diagram at left).
- (2) Or, the new square Cream Tops can be stacked on their sides (something you never could do with round bottles) and kept in smaller spaces.

In either case the effect is the same as enlarging your refrigerator; you gain the previous space now needed for other foods, or for a larger reserve supply of milk—"nature's most nearly perfect food".

Easier to Handle—Just pick up a new square improved Cream Top Bottle and *feel* how much better it handles than the old-style round bottle. Your hand fits it so much more comfortably that you get a good firm grip. You handle it so much more easily and the new bottle actually seems lighter. You wonder why such a practical shape was never made available before!

Can't Roll—Whether laid on its side on a refrigerator shelf or on a table, the new square Cream Top can't roll off. And being unable to roll, it's safer. Accidents and leakage are less likely to happen in your home.

It Was Inevitable that such a handy, safe, space-saving milk bottle should be produced. But it is particularly fortunate that this new square shape should be developed by the Cream Top Bottle Corporation. For now all the major improvements that have been made in milk bottles during the last generation are combined in this one superior bottle.

For these reasons we are proud to have the exclusive privilege of bringing you all the advantages of the new square improved Cream Top Bottle at a time when food and convenience mean so much. And we know that you, like many thousands of other busy housewives, will soon find that this new milk "package" is a valuable time and space saver.



How to Use the New Square Cream Top Bottle and Separator

WHEN you want real cream for coffee, cereal, fruit or for whipping, use the handy Cream Top Separator, which can be obtained from us, as follows:



First—insert the Separator edge-wise in mouth of bottle and move gently downward as far as it will go.

Second—hold the Separator firmly in position as shown in the above diagram and pour off cream.

For whipping, place bowl and whipper in refrigerator to chill before using. Be sure cream is cold!

The new square Cream Top Bottle guarantees delivery of rich whole milk for the children.

Milk should always be placed in refrigerator as soon as it is delivered. Keep it cold.



YOUR MILK NOW WRAPPED IN FINEST "PACKAGE" OBTAINABLE



A "PITCHER" OF CREAM

for You in Every Bottle of Our Rich Whole Milk



When You Want Thick Golden Cream—so rich it whips stiff—merely insert the handy Separator and pour. There's your cream! A pitcherful with every quart. For coffee, cereal or fruit. Or ready to whip and serve over tasty desserts and salads. Think how convenient!

When You Want Rich Whole Milk merely tilt the bottle a few times, as you do with the old-fashioned bottle. Mothers know this is full-bodied quality milk that puts roses in children's cheeks and builds sturdy bodies. No other will fill the Cream Chamber with cream so thick it will whip stiff!

You Are Always Prepared—unexpected guests need cause you no worry. Just keep a bottle of our rich milk in your refrigerator. With its thick cream that whips stiff you are always prepared. For it enables you to make delicious desserts quickly . . . to transform humble "left-overs" into royal desserts . . . to give charm to any meal. Try this modern Cream Top method of being prepared.

Health Authorities Say: A quart of milk for children; a pint for adults—more for convalescents . . . daily!

Insist that your milk be delivered in the new square, improved Cream Top Bottle. Get its many advantages at no extra cost.

LUXURY without extravagance

MUCH SOMETHING MORE THAN JUST A BOTTLE OF MILK!

ECONOMY • CONVENIENCE • EFFICIENCY • PROTECTION

NOW—TRY THESE DELIGHTFUL INEXPENSIVE

CreamTop RECIPES

Checked by GOOD HOUSEKEEPING INSTITUTE Kitchens

Improved!

- ① CREAM WHIPS STIFF
- ② BOTTLES SAVE SPACE



Soups



"Main" Dishes



Desserts



How a spoonful of unsweetened whipped cream dresses up any soup . . . whets the appetite . . . improves the flavor!

Mushroom Soup

- | | |
|--|------------------------------|
| ¼ lb. fresh mushrooms | 1 stick celery, chopped fine |
| 3 tbsp. butter | 2 tbsp. flour |
| 1¼" slice of medium peeled onion, minced | 2 c. milk |
| 2 c. chicken broth, canned or home-made | 1 tsp. salt |
| | ¼ tsp. pepper |
| | ½ c. heavy cream, whipped |

Wash but do not peel mushrooms. Chop fine and simmer for 5 min. with 1 tbsp. of the butter, onion, and celery. Add chicken broth and simmer 10 min. Meanwhile melt 2 tbsp. of the butter in top of double boiler over direct heat. Add flour, stir until smooth; then add milk, salt, and pepper. Cook over hot water, stirring constantly until smooth and thickened. Add mushroom mixture and heat. Strain if you do not care for the bits of mushroom and vegetable, but these add character to its rather delicate flavor. Top with whipped cream and serve. Serves 6.

Unsweetened whipped cream when mixed with an equal amount of mayonnaise makes a delightful salad dressing.

Tongue Mousse

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|-------------------------------------|--------------------------------|
| 1 tbsp. granulated gelatin | 1 tsp. dry or prepared mustard |
| ¼ c. cold water | 2 tbsp. minced onion |
| ½ c. hot water | 2 tbsp. minced green pepper |
| 1 tsp. meat or vegetable extract or | 2 tbsp. minced parsley |
| 1 beef bouillon cube | 2 tbsp. lemon juice |
| 2 c. ground cooked or canned tongue | ½ c. heavy cream, whipped |
| Few grains cayenne pepper | ½ head lettuce |
| | Horseradish sauce (below) |

Soak gelatin in cold water for 5 min. Add hot water and stir until dissolved. Add meat extract and mix thoroughly. Cool; add all remaining ingredients but lettuce and sauce. Turn into shallow pan 10 inches by 6 inches and chill until firm. Cut into squares and serve garnished with lettuce and horseradish sauce. Serves 6.

Horseradish Sauce—Fold 3 tbsp. bottled horseradish and ¼ tsp. salt into ½ c. heavy cream, whipped. Serves 6.

Prune Mousse

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|---------------------|---------------------------|
| 1 c. cooked prunes | Pinch salt |
| 2 eggs | 2 tsp. vanilla extract |
| ½ c. powdered sugar | ¼ c. lemon juice |
| | 1 c. heavy cream, whipped |

Remove pits and cut prunes into fourths. Beat eggs until very light and thick. Add sugar, salt and vanilla, and beat well together. Add prunes and lemon juice, and beat until prunes are thoroughly mixed. Whip cream until stiff and fold it into prune mixture. Pour into freezing tray of automatic refrigerator and freeze without stirring until ready to serve. Top with whipped cream. Serves 6.

Simple dishes such as gelatin desserts, fruits (fresh, cooked, frozen or dried), gingerbread, bread puddings, etc., are quickly changed into "company desserts" when they are topped with a spoonful of whipped cream.

Cream Top's Famous Banana Pie

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|--------------------------------|---------------------------|
| ¾ c. granulated sugar | 2 c. milk, scalded |
| ½ c. sifted, all-purpose flour | 1 tsp. vanilla extract |
| ¼ tsp. salt | 1—9" baked pastry shell |
| 2 eggs, beaten | 3 sliced bananas |
| | ½ c. heavy cream, whipped |

Combine sugar, flour, salt and eggs in double boiler and gradually add milk. Cook over hot water, stirring constantly until thick. Cook for 10 min., stirring occasionally; cool. Add vanilla and pour into baked pastry shell. Press some of sliced bananas into the custard. Top with whipped cream and arrange banana slices in rows around the pie.

Whipped cream is used for so many reasons! One of which is that, with the new square Improved Cream Top Bottle, it is always available and so easy to use.

insist upon

MILK

in the new

SQUARE

CreamTop

BOTTLE



Easier for Mother



Better for Children



Economical for Dad



LOOK FOR THIS EMBLEM