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

## **Contributors**

Meadow Gold Dairies.

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MILK IN THE NEW

**SQUARE IMPROVED** 

Cream Top

## **MEADOW GOLD DAIRIES**

442 Fair Oaks Avenue

Pasadena 2, California

Telephones:

Ryan 1-6966 Pasadena 3-5144 Alhambra Zenith 5144



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

SOMETHING MORE THAN JUST A BOTTLE OF MILK!





### of the Famous Cream Top Bottle Gives You Additional Advantages

oftle sases valuable refrigerator space for you in two ways:

(1) Four standing square Cerum Teep occupy no more quare than is needed for two of the old-fashioned round bottles. (See diagram at left).

(2) Or, the new square Grean Tops can be stacked on their sides (some thing you never could do with round bottles) and kept in smaller spaces.



## 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 of tained from us, as follows:





YOUR MILK NOW WRAPPED IN FINEST "PACKAGE" OBTAINABLE



#### 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

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 Gream 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 quicky ... 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 Health Authorities Say: A quart of milk for children: a pint

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















SOMETHING MORE THAN JUST A BOTTLE OF MILK!

## NOW-TRY THESE DELIGHTFUL INEXPENSIVE

# Cream Top RECIPES

Checked by GOOD HOUSEKEEPING INSTITUTE Kitchens

Improved! 1 CREAM WHIPS STIFF @ BOTTLES SAVE SPACE



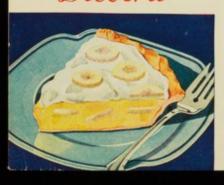
## Soups



## Main" Dishes



Desserts



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

#### Mushroom Soup

14 lb. fresh mushrooms
3 lbsp. butter
11/4" slice of medium peeled onion,
minced
2 c. chicken broth, canned or home-

1 stick celery, chopped fine 2 thsp. flour 2 c. milk 1 tsp. solt 1/4 tsp. pepper 1/2 c. heavy cream, whipped

Wash but do not peel mushrooms. Chop fine and simmer for 5 min. with 1 thsp. of the butter, onion, and celery. Add chicken broth and simmer 10 min. Meanwhile melt 2 thsp. 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 Moussé

1 thip, granulated gelatin
1/4 c. cold water
1/5 c. hot water
1 thip, meat or vegetable extract or
1 thip, meat or vegetable extract or
2 thisp, minced green pepper
1 thip, meat or vegetable extract or
2 thisp, minced green pepper
2 thisp, lemon lipice
1/5 c. heavy cream, whipped
1/5 head lettuce

Soak gelatin in cold water for 5 min. Add hot water and Soas getaum in cool water for 5 min. Add not 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 thsp. bottled horseradish and ¼ tsp. salt into ½ c. heavy cream, uchipped. Serves 6.

#### Prune Moussé

1 c. cooked prunes Pinch solt
2 eggs 2 tsp. vanilla extract
½ c. powdered sugar
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

34 c. granulated sugar
35 c. sifted, all-purpose flour
14 tsp. salt
2 eggs, beaten
15 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.





Easier for Mother



Better for Children



Economical for Dad



LOOK FOR THIS EMBLEM