

Feed your baby CARNATION America's "healthy baby" milk!



"Healthy Baby" Deborah Brown of Miami

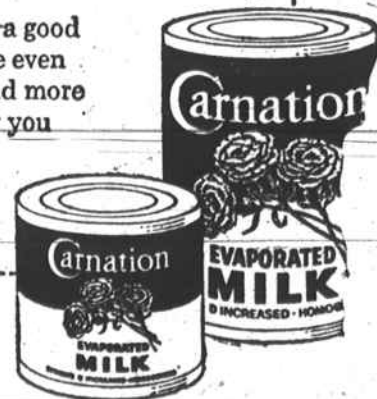
YOU CAN TRUST CARNATION. It's the safest, most nourishing and digestible form of milk for your baby's formula. More mothers feed Carnation to their babies than any other brand. And more Carnation is used in hospital formula rooms throughout the world than *all other brands combined!* Ready made formulas that claim to be complete cost almost twice as much as Carnation—the *proven* milk for infant feeding—the milk every doctor knows.

BEST BRAND FOR YOUR COFFEE, TOO!



Creamy-smooth Carnation makes a good cup of coffee taste even better! Richer and more flavorful, the way you like it!

"from Contented Cows"



World's Leading Brand of Evaporated Milk



No Washington's Birthday dinner would be complete without a cherry pie. This one combines rich, whipped Carnation Evaporated Milk with dark, sweet cherries for a pie that is deliciously different. Be prepared—the family is sure to ask for seconds.



BING CHERRY CHIFFON PIE
(Makes 9-inch pie)

- 2 cups (12-303 can) Bing cherries
- 1 package (3 ounces) lemon-flavored gelatin
- 1/4 cup sugar
- 1 cup undiluted CARNATION EVAPORATED MILK
- 1/4 cup lemon juice
- 1 9-inch crumb crust*

FOR FILLING: Drain Bing cherries thoroughly and save 1 cup of syrup. Pit and freeze cherries. Heat syrup. Dissolve gelatin and sugar in hot syrup. Cool until gelatin is consistency of unbeaten egg whites. Add dried cherries. Chill Carnation in refrigerator tray until soft ice crystals form through milk (15 to 20 minutes). Whip until stiff (about 1 minute). Add lemon juice and whip very stiff (about 2 minutes longer). Fold whipped Carnation into chilled cherry mixture. Spoon into crumb crust. Chill about 2 hours or until firm.

FOR CRUMB CRUST: Combine 1 1/2 cups graham cracker crumbs, 2 tablespoons sugar with 1/4 cup melted butter. Line sides and bottom of 9-inch pie plate.

BEEF'S A PIE FOR DAIRY MONTH

Here's a new package of beef for you. It's a new way to enjoy a high-quality beef. The beef is cut into small pieces and is perfect for soups, stews, and casseroles. It's a convenient and economical way to enjoy beef.

Spreading the Dairy Message

The study also showed that at least 10% of the population in the United States is lactose intolerant. This means that they cannot digest the sugar in milk. However, they can still enjoy dairy products if they are lactose-free.

234 Register At Trade School

DENMARK—The South Carolina Area Trade School, Denmark, registered 234 persons for its summer sessions. This is the seventh consecutive year that the institution has had a large enrollment. The school offers courses in air conditioning and refrigeration, sewing, commercial training, cooking and baking, painting and floor finishing, cosmetology, electricity, glazing, plumbing, radio repairing, shoe repairing, and tailoring. The fall semester will begin on September 16, 1957.

To make: Mix dry ingredients with a little of the milk. Add the rest of the milk and bring to a boil, stirring until thick. Cover and cook 15 minutes longer, stirring occasionally. Add a little of the hot mixture to eggs. Beat back blending slowly, and cook a few minutes longer. Remove from heat. Add butter and vanilla. Refrigerate until chilled. Pour into a well-chilled pie shell. Chill. Spread with the sweetened whipped cream before serving.

fresh peaches, which are available in other fruit in season.

Lemonade Due Special Attention

That traditional beverage (first-pancher, lemonade) is due for special attention this summer because the "realings"—fresh lemons, frozen lemonade concentrate and canned lemon juice—are in such generous supply. More and more families are using lemonade concentrate or canned lemon juice instead of home-