~THE BEST~

ICE CREAM

The Best Ice Cream

Can only be prepared by using materials that are

PURE, RICH AND WHOLESOME.

Purity, Smoothness and Flavor are only obtained when Care

is exercised in every detail.

PEERLESS Brand Evaporated CREAM (Unsweetened)

OR

EAGLE Brand Condensed MILK

Insures you the above results better than any other form of milk or cream.

TO EACH can of BORDEN’S PEERLESS Brand Evaporated CREAM, Family Size, add previously been boiled; also one-quarter pound of refined sugar, and flavor to suit. Freeze in the usual manner. If you wish a very rich ice cream, add two raw eggs, well beaten. This is a simple recipe forming a basis upon which one can elaborate to any extent. When EAGLE Brand Condensed MILK is used less sugar is required. (See following recipes.)

APRICOT ICE CREAM. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, previously boiled and allowed to cool; add three-quarters of a pound granulated sugar and stir until dissolved, Turn into the freezer and freeze. Pare and mash one quart of apricots and stir them into the frozen cream, Turn the crank for a few minutes and stand away to harden.

BANANA ICE CREAM. Pare and mash six large bananas. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water, add one-half pound sugar and stir until’ dissolved. Beat and stir the bananas to a smooth paste, add a little lemon juice and mix with the cream and sugar. Turn into the freezer and freeze.

BANANA ICE CREAM. Dilute one-half can of Eagle Brand Condensed Milk with twice the quantity of water and scald. Beat together two eggs and two-thirds cup sugar. Add to the boiling milk and cook until smooth. Stand aside and when cold add one can Peerless Brand Evaporated Cream diluted with one cup water. Pare and mash six bananas and beat to a smooth paste; add them to the mixture and turn into the freezer and freeze.

BISQUE ICE CREAM. Dilute three cans of Peerless Brand Evaporated Cream with an equal quantity of water, scalded and cooled; add one cup sugar and stir occasionally until dissolved. Melt one-third of a cupful of sugar in a flat-bottomed pan to a caramel, stirring it meanwhile, and add one-quarter of a cupful of hot water. When the caramel is dissolved, pour it into the cream, and to this mixture add one and one-half cupfuls hickory nut meats chopped fine. Pack in the freezer as usual and freeze, not turning very fast at first, but more rapidly after ten Minutes.

CHOCOLATE ICE CREAM. Dilute one and one-half cans of Eagle Brand Condensed Milk with two cups of water previously boiled; soak one-half tablespoonful of gelatine in half cup of water twenty minutes, Grate three ounces of vanilla chocolate in one cup water and boil smooth; when cool mix all together, strain and freeze.

COFFEE ICE CREAM. Put a quarter pound coarsely ground cof- fee in a farina boiler with one pint of water and steep for ten minutes; strain through muslin and get all the strength out, Then add one-half pound sugar and stir until dis- solved; add two cans Peerless Brand Evapo- rated Cream, mix well and freeze.

FRUIT MILK SHERBET. Squeeze the juice from three lemons and two blood oranges; add to it two-thirds cup sugar. Dilute one can of Eagle Brand Condensed Milk with three parts water, and put into freezer; add the fruit juice and sugar, and one-half can grated pineapple. Freeze as usual, using three parts of crushed ice to one part of salt.

LEMON MILK SHERBET. To the strained juice of three lemons add one and one-fourth cups sugar, and stir well. Dilute one can Eagle Brand Condensed Mille with three parts water, and add slowly to the first mixture; when the sugar is dissolved add the beaten whites of three eggs. Pour into the freezer can and freeze, using three parts ice to one part rock salt for the freezing.

LEMON ICE CREAM. Mix nine ounces of sugar, the grated rind of three lemons, the juices of two lemons and one orange, and stand aside one hour. Dilute two cans Peerless Brand Evaporated Cream with an equal quantity of water, previously boiled and cooled; turn into the freezer, and, when partly frozen, add the sugar and lemon juice, turn the crank rapidly and finish freezing.

MACAROON ICE CREAM. Beat the yolks of three eggs, using a spoon instead of an egg-beater; add one generous half cup sugar, and, a saltspoonful of salt. Dilute three-fourths of a cup of Eagle Brand Condensed Milk with twice the quantity of water; put on the stove and when scalded pour into the first mixture. Cook in a double boiler, stirring constantly. When done it will have a buttery, creamy look. Strain, add one and one-half cans Peerless Brand Evaporated Cream diluted with an equal quantity of water and four tablespoonfuls of Madeira, or two teaspoonfuls of vanilla. When partially frozen, take out the dasher and stir in one-half pound of macaroons dried and pounded fine.

ORANGE ICE CREAM. Dilute two cans of Peerless Brand Evap rated Cream with an equal quantity of water, previously boiled and allowed to cool; add three-quarters of a pound granulated sugar, and stir occasionally until dissolved. Now add the strained juice of six oranges and the grated rind of one, turn into the freezer and freeze as usual.

PEACH ICE CREAM. Make the same as Apricot Ice Cream, using large ripe peaches in place of thé apricots.

RASPBERRY ICE CREAM. Dilute two cans of Peerless Brand Evaporated Cream with an equal quantity of water previously scalded and cooled; add one-half pound granulated sugar, and stir until dissolved, To one quart raspberries add one-half pound sugar and one tablespoonful of Lacto-Lemon; mash, stand aside for one hour, and strain through muslin. Turn the sweetened cream into the freezer and freeze. When frozen, stir in the fruit juice, beat thoroughly and stand away to harden.

STRAWBERRY ICE CREAM. Wash and hull two boxes strawberries, sprinkle with one and three-fourths cups sugar; let stand one hour, then mash and rub through a colander. Dilute one-half can of Eagle Brand Condensed Milk with twice the quantity of water; mix one tablespoonful of arrowroot with one-half cup of this milk and scald the remainder. When scalded, add the arrowroot and milk mixture, and cook ten minutes, stirring frequently. Let cool; then add three cans of Peerless Brand Evaporated Cream diluted an equal quantity of water. Strain and freeze to a mush; add the fruit and syrup and finish freezing.

STRAWBERRY ICE CREAM. Dilute one and one-half cans Peerless Brand Evaporated Cream with enough milk to fill a quart measure. Mix a pint of this cream and one cup of sugar. Add another cup (scant) sugar and the juice of one and a half quarts strawberries; mix in the remaining half of the cream, and pour in a Freezer and freeze. Beat thoroughly and stand aside to harden.

STRAWBERRY ICE CREAM. Make the same as Raspberry Ice Cream, using one and one-half quarts of berries, and omitting the Lacto-Lemon.

VANILLA ICE CREAM. To each can of Peerless Brand Evaporated Cream add an equal amount of water that has previously been boiled and cooled, also one-quarter pound of refined sugar. Flavoring can be added to suit the taste. Freeze in the usual manner. Or, dilute one can of Gail Borden Eagle Brand Condensed Milk with twice the quantity of water previously boiled. Add one teaspoonful vanilla. Strain and freeze. This will make about two quarts of ice cream.

IMPORTANT NOTICE. Many wholesome iced dainties can be readily prepared in the family, perfect cleanliness of all utensils being essential. Do not allow freezer to become rusty. It should be kept perfectly dry when not in use.

FREEZING.—Ice should be cracked finely or shaven, and in packing the freezer about one-half pint of common salt should be sprinkled upon every quart of cracked ice thrown in. The ice should be higher than the mixture in can. Rock salt is preferable if it can be obtained.

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EAGLE Brand Condensed MILK

Made with Scrupulous Care for those who Demand the Best.

BORDEN’S CONDENSED MILK CO.

“LEADERS OF QUALIFY”

EST. 1857.

NEW YORK