Use More Milk in cooking for the sake of good health.

In a Calgon Biscuit... it's fluffiness, richness and texture that make the difference—and that's where Gilt-Edge milk can help a lot! Gilt-Edge is always uniformly rich in cream. It never varies from bottle to bottle or from day to day. That's why you never take a chance on recipes when you use Gilt-Edge. That's why cakes, cookies and puddings made with Gilt-Edge always taste so good!

Always use edge Products

Everyone knows that milk contains a better assortment of valuable food elements than almost any other food known to man. But housewives often overlook the fact that milk can be used in so many ways for cooking, so that the whole family can get the benefit of healthful Gilt-Edge milk even though some of them do not care to use milk as a beverage.

Custards, served either hot or cold, make a healthful, pleasing dessert. Vegetables in cream sauce, such as creamed carrots or creamed spinach, provide an interesting change from plain vegetable dishes. Even the meat course provides many opportunities for the use of health-building milk or cream. Try creamed tuna fish or creamed salmon on toast on a cold winter evening!

And of course, Gilt-Edge’s uniform, pasteurized milk and cream are the safest for use in cooking.

McCormick’s GILT EDGE Dairy

Phone: 130

Norman, Okla.

NOVEMBER, 1937

... And don’t forget:

"You Can Make Cakes As Good As Mine!"

25 cents a quart at the plant—30 cents delivered.