

FREE!

Take One!



FOR SMOOTHER PUMPKIN PIE

make it with
better-blending CARNATION!

PUMPKIN PIE

(Makes 9" single crust pie)

- | | |
|-----------------------|---|
| 1 cup sugar | 2 eggs |
| 1½ teaspoons cinnamon | 1½ cups (large can)
undiluted CARNATION
EVAPORATED MILK |
| ½ teaspoon cloves | 1½ cups canned pumpkin* |
| ½ teaspoon allspice | 9" single crust unbaked
pie shell |
| ½ teaspoon nutmeg | |
| ½ teaspoon ginger | |
| ½ teaspoon salt | |

Blend sugar, spices and salt together. Beat eggs with Carnation and combine with sugar, spices and pumpkin until smooth. Pour filling into unbaked pie shell. Bake in hot oven (425° F.) 15 minutes; reduce heat to moderate (350° F.). Continue baking 40 minutes, or until knife inserted in pie comes out clean. Cool before slicing.

*If desired, cooked mashed sweet potatoes or squash may be used in place of pumpkin.



"from Contented Cows"

"for smoother holiday eating"...see other side...

Try these recipes soon! Carnation Milk has the richness, the smoothness, and the special blending qualities to make them positively wonderful. Happy holidays from Carnation!



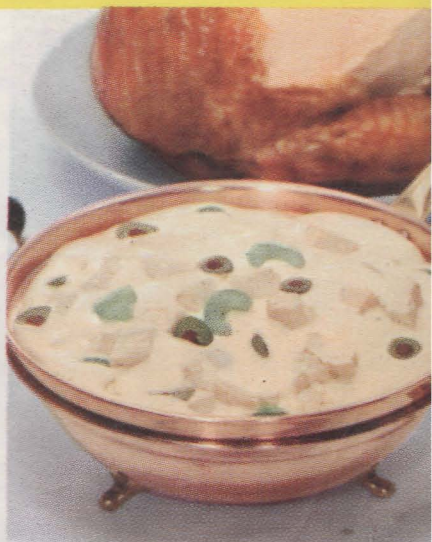
CARNATION "LUMP-FREE" CREAM SAUCE

(Makes about 4 servings)

2 tablespoons flour 1 2/3 cups (large can)
1/2 teaspoon salt undiluted CARNATION
2 tablespoons butter EVAPORATED MILK

Blend flour, salt and butter together in saucepan over low heat until smooth. Gradually add undiluted Carnation to the butter-flour mixture. Stir constantly until thickened and smooth.

For Holiday Creamed Turkey: Pour "Lump-Free" Cream Sauce over mixture of 2 cups chopped, cooked turkey, 1/2 cup chopped celery and 1/2 cup sliced stuffed olives. Serve over toast slices or toasted buns.



CARNATION "FAILURE-PROOF" GRAVY

(Makes 3 to 3 1/2 cups)

Blend 1/4 cup seasoned flour with 1/4 cup roast meat drippings (pork, ham or turkey) in a heavy skillet over low heat until smooth. Gradually add a mixture of 1 2/3 cups (large can) CARNATION EVAPORATED MILK and 1 2/3 cups water. Stir constantly over low heat until gravy is thickened and smooth.



CARNATION'S 5-MINUTE FUDGE

(Makes about 2 pounds)

Combine 2/3 cup (small can) undiluted CARNATION EVAPORATED MILK; 1 2/3 cups sugar, and 1/2 teaspoon salt in saucepan over medium heat. Heat to boiling. Cook 5 minutes stirring constantly. Remove from heat. Add 1 1/2 cups (16 medium) diced marshmallows, 1 1/2 cups BAKER'S CHOCOLATE CHIPS, (1 1/2 6-oz. pkgs.), 1 teaspoon vanilla and 1/2 cup chopped nuts. Stir 1-2 minutes (or until marshmallows melt). Pour into buttered 9-inch square pan. Allow to cool. Cut into squares.



SEND FOR FREE BOOKLET "FAVORITE RECIPES"

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