



Even the traditional Christmas pudding "goes modern!"

HERE it is—the most age-honored, family-treasured recipe in the whole cookbook, in a brand-new rôle, as exponent of the *advanced* in cookery!

Never fear, this Christmas pudding has kept all its traditional impressiveness—is as regal as an eighteenth century grande dame—but it has added a new delightfulness, as modern as that of the flapper. Like so many other recipes, it has simply been glorified by the use of a new and better ingredient—Carnation Milk.

Perhaps you wonder why Carnation Milk—which you know to be just pure *whole* milk of the best quality, produced from especially fine herds under the most exacting sanitary conditions—can give results which the best of bottled milk cannot equal.

This is the reason: Carnation Milk is not only evaporated to double creaminess, but it is "homogenized"—the double cream portion broken up into the tiniest particles and distributed all through the milk. As a result, every drop of milk is doubly rich with cream, making every dish in which it is used richly creamy, and all this milk is uniquely fine of texture, giving a noticeably smooth and velvety quality to Carnation-made dishes.

Ask any domestic science expert. Ask any of the better cooks you know. They will tell you that Carnation is widely replacing ordinary bottled milk for all types of cookery, because of the creamy smooth-

ness it gives to cream sauces and soups, the velvety quality it imparts to candies and ice creams, the fine, delicate texture it contributes to cakes and puddings and custards.

Add, too, to this unmatched deliciousness of results, the fact that Carnation Milk is completely dependable as to quality and as to keeping, saves butter and cream, and is as convenient as only a milk supply stored on the pantry shelf, in any quantity without ice, can be.

There's no better way to prove all these facts than to use Carnation Milk yourself, either in the Carnation Holiday Pudding or in any of the recipes given by Mary Blake in the Carnation cookbook. It is free.

Carnation Holiday Pudding

3 cups stale bread crumbs, grated, ½ lb. figs, finely chopped, ½ cup raisins, seeded and chopped, ½ cup nut meats, chopped, ½ tsp. nutmeg, ¼ tsp. cinnamon, ½ cup suet, 1 tsp. salt, 1 cup brown sugar, ½ cup Carnation Milk diluted with ½ cup water, 2 tbsp. flour, 4 eggs, 2 tsp. baking powder. Dredge nut meats and raisins in flour. Work suet until creamy, then add fruit and nuts. Soak crumbs in milk, add eggs well beaten, sugar, salt and spices. Sprinkle over baking powder and beat thoroughly. Pour mixture into a buttered mould and steam three hours. Serve with hard or whipped cream sauce.

CARNATION MILK PRODUCTS COMPANY
1240 Carnation Bldg., New York
1340 Stuart Bldg., Seattle, Wash. Oconomowoc, Wis. Aylmer, Ont.

"From Contented Cows" on the label means unsweetened EVAPORATED MILK of highest quality

from Contented Cows

