

Thanksgiving

Plan a Simple Dessert

There's a decided tendency in favor of gelatins or light puddings, for Thanksgiving and Sunday dinners. They're delicious, topped with whipped cream. Easy on the digestion, yet so satisfying. Borden's Heavy Cream "whips in a minute." And why not have a fruit salad with whipped cream?

Molded coffee flavored jelly with whipped cream. Photo by Anton Bruehl, Courtesy of Pictorial Review.



Here's the recipe: 1½ cups strong black coffee. Soak ½ envelope gelatine in ½ cup cold coffee. Put remaining coffee into double boiler with ½ cup milk and ½ cup sugar. Beat yolks of 3 eggs slightly; add ½ cup sugar and ¼ teaspoon salt. Cook ½ mixture thickens, remove, and add softened gelatine while mixture is still soft, and gently stir to mix. Fold in whites of the three eggs beaten stiff, flavored with ½ teaspoonful vanilla. Turn into slightly dampened molds; chill thoroughly; serve with unsweetened whipped cream.

Cereal and Cream



Photo by Courtesy Wheatena Company

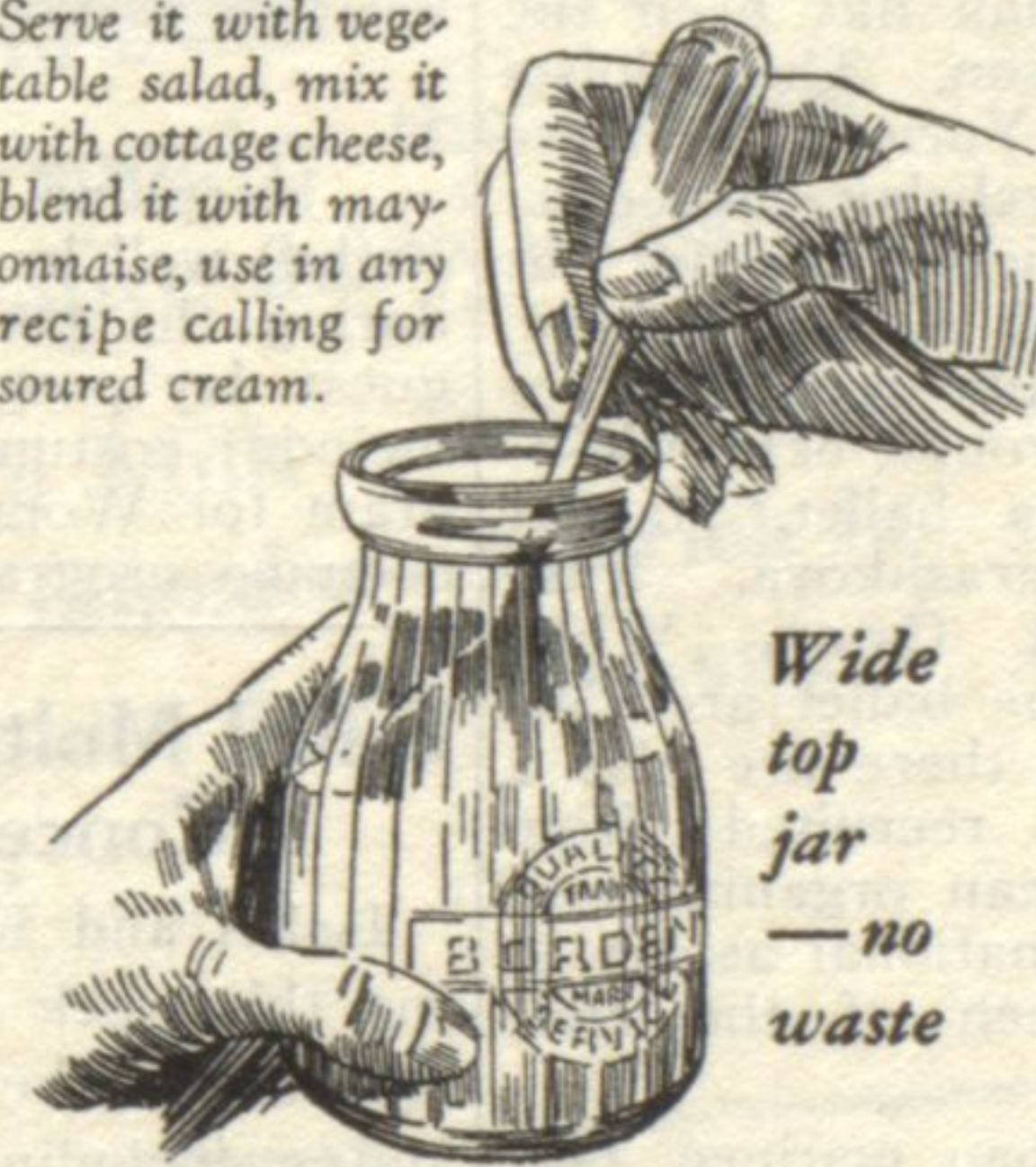
An Appetizing and Nourishing Breakfast Dish
Everyone in the family (and this includes you, mother) needs a substantial breakfast, to avoid fatigue and tense nerves later in the day. Cream makes the cereal enjoyable and balances the breakfast.



Borden's *Soured* Cream has many delightful uses

This is scientifically ripened and prepared Soured Cream with a wonderful piquant flavor. Its delicate aroma is an invitation to the appetite.

Serve it with vegetable salad, mix it with cottage cheese, blend it with mayonnaise, use in any recipe calling for soured cream.



Wide top jar — no waste

BORDEN'S

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