

ALSO FOR SALE.
EXTRACT OF COFFEE,
Combined with Condensed Milk and Sugar.
A SUPERIOR ARTICLE.

CONDENSED MILK

is simply *Pure Milk*, from which, when perfectly new and fresh, nearly all the water has been evaporated in *vacuo*, and to which *nothing whatever* is added. Manufactured by BORDEN CONDENSED MILK Co. Winsted, Ct.

FOR SALE BY THE

NEW YORK CONDENSED MILK CO.
34 & 36 Elizabeth Street

One door from CANAL ST., **NEW YORK.**

CONDENSED MILK.

(PRESERVED)
BORDEN'S PATENT,
Patent Issued August 19, 1856,
"Re-issued May 13th, 1862,
" " Feb. 10th 1863,

Is the CONDENSED MILK, combined in due proportions with best Refined Sugar. Prepared in this form, it will remain perfectly sound.

For use in Tea and Coffee and for Ice Creams, Custards, Puddings, and all other articles of cookery requiring both milk and sugar, it will be found excellent. It cannot, when diluted, be distinguished from the best country milk sugared.

Sugar of Milk may appear granulated or crystallized in lumps : it dissolves in warm or hot water. This proves the milk is pure, and not having undergone a change before or during the process : the crystals should be dissolved.

DIRECTIONS.

The Cans should be opened at the bottom by cutting the tin nearly round, and let it remain open, or partially covered.

In removing the Milk from the cans, use only a DRY spoon, and let the can remain open.

For Custards, Puddings, &c., add water in the proportion of three pints to the pound, to suit the taste : it can be used in Tea and Coffee without diluting.

For Custards, about four eggs may be used to the pound of milk : a less quantity will answer for Puddings : none are required for Rice Puddings.

For Ice Cream, dilute with water, in such proportions as such to suit the taste, and it is ready for the Freezer.

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