

DON'T CUT THE CAN
 WHEN OPENING FOR USE BUT SIMPLY
 PUNCH TWO HOLES

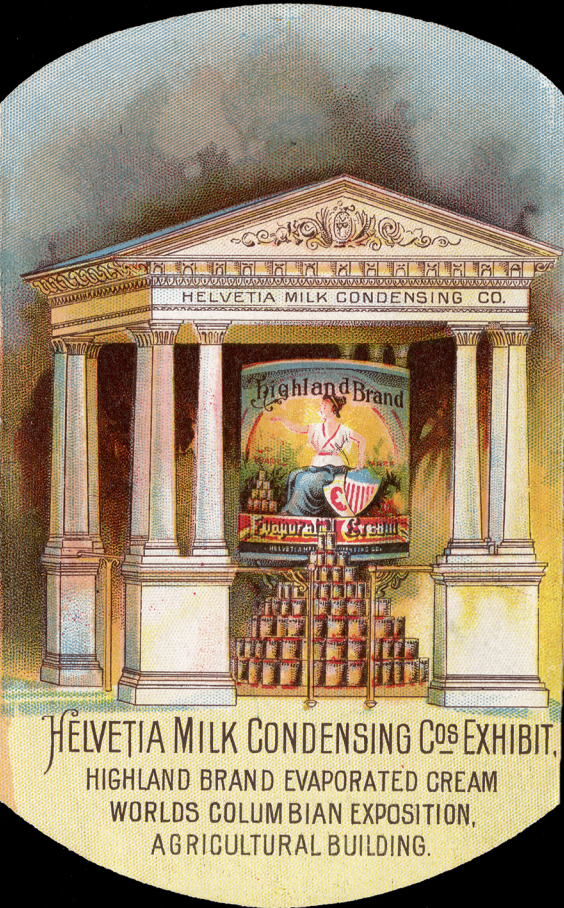
★ PUNCH HERE ★

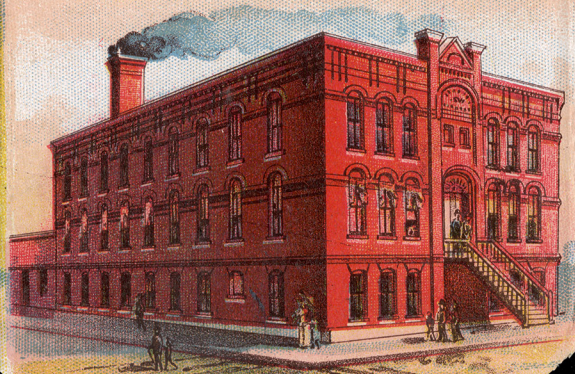
ONE FOR POURING OUT THE OTHER FOR VENT. EWAY THE CAN BEFORE SETTING IT ASIDE SO THAT PARTICLES OF CONTENTS WILL ADHERE TO THE OPENINGS AND FORM A SEAL. TO COMPARE QUALITY WITH IMITATIONS REMOVE THE ENTIRE TOP

★ PUNCH HERE ★



ROBERT E. CARQUEVILLE LITHO. CO. CHICAGO.





CEDAR RAPIDS PLANT
ESTABLISHED IN 1892.

THIS CAR ADVERTISES



HIGHLAND EVAPORATED CREAM.



OF all the scientifically prepared food products which are so conveniently put up in hermetically sealed packages that they are available at all times and in all localities which are accessible to human beings on land or sea, there is none of greater merit than **HIGHLAND BRAND EVAPORATED CREAM.**

We are the originators of this form of milk, and have so perfected its process after many years of experience, that every can of our product is of

unvarying quality at all seasons in regards to texture, consistence, flavor and digestibility.

AS it is the unadulterated essence of milk produced from healthy cows, which are well cared for under our strict supervision; as it is neatly and cleanly handled from the cow to the can, and as all possible health disturbing elements (bacteria) are eliminated by our sterilizing process, we are offering to the consumer

a most appetizing, delicious, wholesome and convenient, in short, an ideal form of milk.

IT may be used undiluted one to two teaspoonfuls to the cup for coffee, or it may be diluted with about three parts of water, when it will have the consistence of a good quality of milk, and answer all its purposes. A less solution gives it the consistence of cream and is delicious for ice cream, fruit dressing, etc. It may also be diluted with fluid milk, whereby a

cream almost identical in appearance and flavor to rich dairy cream is obtained.

AS the cheese-forming element (caseine) is softened by our manipulations, it is rendered readily digestible, and the objections often advanced against ordinary cows' milk for infant feeding, are removed in Highland Evaporated Cream.

For infant feeding it should be diluted with boiling water, according to directions on the can. It may also be modified and combined with other infant foods to

**answer all conditions
according to the
physician's advice.**

TESTIMONIALS.



Having examined the same, am able to say that it is condensed milk of good quality, free from adulterants and a nutritious and useful article of food.

(Signed) WILLIS G. TUCKER, M. D., Ph. D.
Albany, N. Y., Feb. 1st, 1893.

We have used it now for over twelve months. Have used it as far North as the Straits of Behring and as far South as Straits of Magellan. In the Tropics as well as in the Icy North and South, it has kept perfectly. (Signed,) JOHN R. MARTIN,

Purser U. S. S. Yorktown.
At Sea, 2nd Feb., '93.

I have never found its equal. I use it largely for coffee and tea, and nearly for all culinary uses of either milk or cream.

(Signed) MRS. EMMA P. EWING,
Professor on Domestic Economy.
Boston, Mass.

"The Highland Brand of E. C." made by the Helvetia Milk Condensing Co., I think to be preferred as a modifier of the milk and as a softener of the severities of the curd which may be present in the average cows' milk, even though boiled.

From an article in "Medical Mirror" of July, 1890 by DR. I. N. LOVE, St. Louis, Mo.

I have recommended the "Cream" to numerous persons, both as a baby food and for table use. (Signed,) H. N. TOOKER, M. D.

Prof. Diseases of Children, Chicago
Hom. Medical College.

Highland Brand Evaporated Cream is for sale by grocers and druggists, and we have our own depots in all the principal markets.

For particulars please address

**HELVETIA MILK CONDENSING CO.,
HIGHLAND, ILL.**

P. S.—In order to be able to make fair comparisons with its imitations, a number of samples, at least 4 months old, should be obtained out of different lots.