

To
Make Liquid
See Label for Proportions

KLIM

PURE SEPARATED MILK
IN POWDER FORM
FOR ALL USES
WHERE SUCH MILK IS NEEDED

NET WEIGHT ONE POUND

CANADIAN MILK PRODUCTS, LIMITED
TORONTO MONTREAL

FOOD VALUE OF KLIM

Why do you use milk? Because it is easy to obtain, comparatively inexpensive, and most valuable as a body-building food. Milk is a necessary part of household food supplies. No one would willingly do without it entirely. It is only when the supply fails that its importance is appreciated. Few persons know what the ingredients or elements of milk are which make it the most valuable food obtainable.

Milk is seven-eighths water and one-eighth milk solids. If the water is removed by evaporation from separated milk, the food of that milk is in a dried powder form that will keep without spoiling and takes up only a fraction of the space of fresh liquid. Klim is powdered separated milk. Note the analysis of Klim.

KLIM.

Powdered Separated Milk.

Fat.....	.3%
Protein	38.6%
Milk Sugar	50.9%
Ash.....	7.5%
Moisture	2.7%
	<hr/>
	100.0%

Klim contains all the body-building protein and heat-producing carbohydrates of the fresh separated milk from which it is made. The small amount of fat in Klim is no disadvantage from a food point of view in the ordinary home, because of the large amount of fat that is obtained in the usual way in the home in meats, butter and other foods. Obtain body-building milk food in the form of Klim and get the fat in the regular daily food. There is more pure, nourishing, body-building milk food (protein and carbohydrates) in a pound of Klim than in any other form of milk obtainable, due chiefly to the fact that the water is removed in producing Klim.

The Advantages of Using Klim are

More convenient to use.

No waste.

Saves money—a pound makes four quarts.

It is pasteurized.

Remains fresh until all used.

Does not freeze nor turn sour.

It is made from separated milk and nothing else.

Has no preservatives or chemicals.

Delicious to drink.

The natural flavor is unchanged.

It is in a dry form in which bacteria cannot propagate.

For Home Uses

Klim is good to use in the home for all purposes except infant feeding, for which we make a special product, Modified Milk Powder (C.M.P.).

For Soups, Sauces, all recipes containing milk and for making coffee, cocoa, and tea, Klim is excellent and economical.

For Summer homes and camps a constant supply of fresh separated milk is available by using Klim. For this purpose the 10-pound tins are most suitable. Ten pounds make 40 quarts. Can you imagine a more compact or convenient way of transporting your milk supply?

Follow these directions for using Klim:—

To make $\frac{1}{2}$ pint—place 4 level tablespoons on top of half pint of water and whip until all dissolved.

To make a pint, double the quantities.

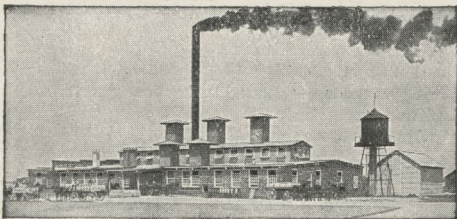
To make a quart, use 16 level tablespoons or 4 ozs.

To make 4 quarts use a pound of Klim.

It is safer to make at one time only the exact quantity required, as water allows bacteria to multiply, and bacteria are what cause ordinary liquid milk to sour.

Use Klim Dry

When other dry ingredients are used, such as flour, sugar, cornstarch, cocoa, coffee, etc., mix the Klim dry from the tin and add the same amount of water as would be required if liquid milk was used.



ONE OF OUR FIVE PLANTS, BURFORD, ONT.

How Klim is Made

All the fresh liquid milk used in producing Klim comes from high-grade dairy farms, where the cows, stables, and milk cans are regularly inspected by our own dairy inspectors. The milk is received at our milk powder plants in the cool of the morning. It is pasteurized by the most modern methods and separated to remove most of the fat, and is then put through a process of concentration under vacuum, which removes most of the water. The resulting thick milk is forced through clean milk piping to the drying chambers, where the milk enters in a fine spray, meeting a blast of heated, filtered, pure dry air, which evaporates the rest of the water from the milk, leaving a fine dry product—powdered separated milk. At no time in the process of actually drying the milk does the temperature of it reach a higher point than 130 degrees F., which means that the milk solids are not cooked or boiled, and, therefore, the "life" of the milk and the flavor are retained in the finished powder.

Klim produced in this way is practically free from bacteria and will therefore keep indefinitely, under ordinary conditions. The pasteurizing process destroys all disease bacteria so that Klim comes to you in the form of purest powdered separated milk, with the natural milk flavor unchanged. It is packed in one-pound and ten-pound tins for regular use.

We have five Milk Powder Plants at Brownsville, Burford, Belmont, Hickson and Glanworth, Ontario.

In addition to these plants we have ten milk receiving stations.

Klim is sold by grocers everywhere.

Send for "The Wonderful Story of Klim," a booklet containing many excellent recipes.

Canadian Milk Products Limited

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