With tea, coffee, cocoa and soups, use diluted.
For dry creals or with jams, jellies or fresh fruits and berries, use pure or dilute to taste.
For ice cream dilute with one or two parts of water or milk. For custards and general

of water or milk. For custards and general culinary purposes, dilute with 10r 2 parts of water according to richness required. For infants, dilute with from one to eight parts water that has been previously boiled and then cooled to blood heat according to the age and condition of the infant.

Every can guaranteed.

THE PRODUCT OF JERSEY COWS FROM THE COMOX VALLEY.

Is evaporated, unsweetened, and is prepared from pure rich milk enriched to the consistency of cream, by modern methods of evaporation, is not adulterated and is absolutely pure and free from germs of any kind. Buttercup Brand Milk conforms to all the requirements of the Dominion Act of Parliament referring to pure foods.

PUT UP BY THE COURTENAY COMPANY LTD. COURTENAY, B.C.

