10 ans - 6-30-69 20700 L-787

HOW TO MIX NONFAT DRY MILK

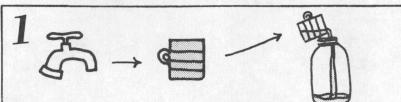


nonfat dry milk WHAT YOU USE: water

TEXAS A&M UNIVERSITY TEXAS AGRICULTURAL EXTENSION SERVICE J. E. Hutchison, Director, College Station, Texas

HOW TO MIX PLAIN NONFAT DRY MILK

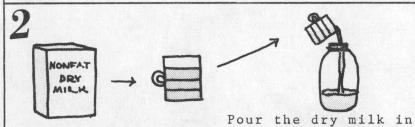
You get this milk in commodity foods. This recipe makes 1 quart.



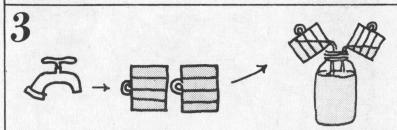
Warm water

1 cup

Pour the water in a jar or bowl.

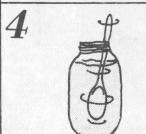


the water.
Nonfat dry milk 3/4 cup. Stir until smooth.



Warm water - 2 cups.

Pour the water in the jar or bowl.



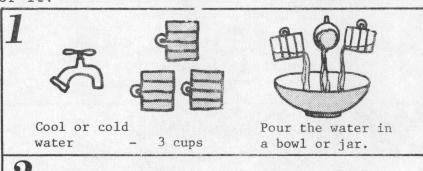
Beat or shake until well mixed.



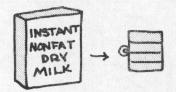
Keep milk in the refrigerator. Milk tastes better when cold.

HOW TO MIX INSTANT NONFAT DRY MILK

This recipe makes 1 quart. Instant is light in weight. You have to use more of it.



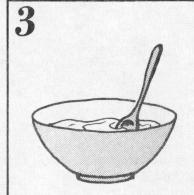






Instant nonfat dry milk -

Pour the dry milk in 1 cup a bowl or jar.



Stir or shake until well mixed. .



Keep in the refrigerator. Milk tastes better when cold.

EVERY DAY

Adults need 2 cups of milk. Children need 3 cups.
Teen-agers need 4 cups.
Mothers-to-be need 4 cups.
Nursing mothers need 6 cups.

To mix 1 gallon of plain nonfat dry milk.

In Step 1, use 4 cups of warm water.
In Step 2, use 3 cups of nonfat dry milk.
In Step 3, use 8 cups of warm water.

To mix 1 gallon of instant nonfat dry milk.

In Step 1, use 12 cups of cool or cold water. In Step 2, use 4 cups of instant nonfat dry milk.

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