



Gridley Milk Fed Beauties
are the joy of every anxious
mother's heart. —————



Upside Down Cake

First Part —

$\frac{1}{4}$ cup butter 1 cup crushed pineapple 1 cup brown sugar

Put in frying pan, let cook until it is smooth and bubbling.

Batter —	$\frac{1}{4}$ cup butter	$\frac{1}{2}$ cup milk
	$\frac{1}{4}$ cup sugar	1 teaspoonful baking powder
	1 egg	$1\frac{1}{4}$ cups sifted flour

Cream butter and sugar, add the beaten egg. Sift flour and baking powder, and add alternately with the milk. Mix well, and pour over pineapple mixture. Bake in a moderate oven about thirty minutes. Let cool ten minutes before turning out of pan. Serve with whipped cream.

Sour Cream Bran Muffins

$\frac{1}{4}$ cup sugar	1 cup flour
2 eggs	$\frac{1}{2}$ teaspoonful soda
1 cup sour cream	$\frac{1}{4}$ teaspoonful salt
1 cup bran	1 teaspoonful baking powder

Beat the eggs and sugar together. Add the sour cream with soda dissolved in it; beat well, and add the bran. Sift the flour with the salt and baking powder, and add when well mixed. Pour into greased muffin tins, and bake twenty minutes. Makes twelve muffins.

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Your favorite breakfast food, liberally covered with rich, sweet, Gridley Cream, will help you to start and to finish the day right.