Many mothers find it is difficult to get their families to drink the entire daily milk quota—a quart for children and a pint for adults.

That is why they serve rennet-custards made with "Junket" Rennet Powder or "Junket" Rennet Tablets—for rennet-custards are really milk transformed into delicious desserts. They contain all the nutrients of milk and digest even more readily.

CAUTION: Use fresh, pasteurized, or homogenized milk to make rennet-custards. Do not use soft curd milk prepared by treatment with "Zeolite" as valuable calcium salts needed to thicken milk have been removed. Ordinary or Vitamin D milk in which the curd is softened by homogenizing makes perfect rennet-custards.

Serve rennet-custards often!

PEACH SHORTCAKE

1 package Lemon "Junket" Rennet Powder
1 pint milk (not canned)

4 pieces sponge cake (leftover cake may be used)
A few thin slices fresh or canned peaches

Place the pieces of cake in the bottom of dessert dishes. Put two or three slices of the canned or fresh peaches over the top of each piece of cake. Make rennet-custard according to directions on package of "Junket" Rennet Powder. Pour over pieces of cake and peaches and let set until firm—about 10 minutes. Chill in refrigerator.
DATE RENNET-CUSTARD
1 “Junket” Rennet Tablet 1 tablespoon cold water 1 pint milk (not canned) 3 tablespoons sugar 20 dates Maraschino cherries

Dissolve “Junket” Rennet Tablet in 1 tablespoon cold water. Cut 16 dates in small pieces. Mix well with ½ cup slightly warmed milk. Press through strainer. Add strained dates and sugar to remaining 1½ cups milk. Warm to LUKEWARM—not hot. Remove from stove. Add dissolved tablet. Stir a few seconds and pour immediately into individual dessert glasses. Let set until firm—about 10 minutes. Chill. Before serving, garnish with slices of dates and maraschino cherries arranged like a flower, using the dates for petals and the cherries for the center.

MAPLE-NUT RENNET-CUSTARD
1 package Maple “Junket” Rennet Powder 1 pint milk (not canned) ¼ cup whipping cream ¼ cup sugar Nuts

Make rennet-custard according to directions on package of “Junket” Rennet Powder. Then chill in refrigerator. When ready to serve, whip the cream, adding sugar just before it stiffens. Put whipped cream on dishes of dessert, and place the nuts over the top of the whipped cream.

CHOCOLATE MINT RENNET-CUSTARD
1 package Chocolate “Junket” Rennet Powder 1 pint milk (not canned) ½ cup marshmallow topping ½ cup chocolate syrup Few drops peppermint flavor

Make rennet-custard according to directions on package of “Junket” Rennet Powder. Chill in refrigerator. When ready to serve, mix marshmallow topping, chocolate syrup and a few drops of peppermint flavoring together thoroughly. Put on top of each dessert and serve at once.

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Help keep your children of normal weight and vigor by giving them plenty of milk. Kiddies love a part of each day's quart served in dainty nourishing rennet-custards. If you have a milk rebel in your house—try one of these recipes.

**CHILDREN'S DELIGHT**

1 package Vanilla  
"Junket" Rennet Powder  
1 pint milk (not canned)  
4 or 5 canned apricot halves  
Make rennet-custard according to directions on package. Then chill in refrigerator. Just before serving, top each dish of rennet-custard with one of the apricot halves, with the rounded side up.

**SNOW WHITE AND THE SEVEN DWARFS**

1 package Vanilla  
"Junket" Rennet Powder  
1 pint milk (not canned)  
5 pieces angel food cake  
Seeded raisins  
Make rennet-custard according to directions on package. After pouring into five dessert glasses place a slice of snow white angel food cake in each dessert while still liquid. Let set. Chill. When ready to serve, top each dessert with whipped cream and seven seeded raisins rolled in pink sugar.

**BO-PEEP'S PARTY PUDDING**

1 "Junket" Rennet Tablet  
1 pint milk (not canned)  
1 teaspoon vanilla  
1 tablespoon cocoa  
1 tablespoon cold water  
5 tablespoons honey  
½ cup heavy cream  
1½ cups crisp rice, corn, or wheat flakes  
Cook 3 tablespoons honey and the cocoa to a smooth paste, stirring constantly. Make rennet-custard according to directions in package, using honey and cocoa mixture for sugar. Chill. Before serving, whip cream and remaining honey. Stir in a cup of cereal flakes. Top rennet-custards. Garnish with flakes.
Special Recipes

COLD MILK SHAKES
Add 1 to 2 tablespoons “Junket” Freezing Mix or 2 teaspoons of “Junket” Rennet Powder, any flavor (Chocolate requires 2 tablespoons), for each glass of cold milk. Beat with an egg beater or shake in a fruit jar until dissolved. Drink within one-half hour.

HOT CUP
(The warmth of the milk in the stomach induces relaxation which encourages sleep.)
Warm 1 cup milk just hot enough to drink (about 140° F.). When the milk begins to steam, remove from stove. Then add two heaping teaspoons of “Junket” Rennet Powder, or according to taste. Stir thoroughly with a spoon until dissolved— not more than a minute. Do not use an egg beater or milk shaker. Pour into glass at once. Drink IMMEDIATELY . . . because the milk may begin to thicken within a few minutes.

RENNET-CUSTARD WITH BOILED MILK
When your doctor recommends rennet-custards for your baby, the following recipe is suggested.
Dissolve 1 “Junket” Rennet Tablet in 1 tablespoon cold water. Bring 1 pint (2 measuring cups) fresh milk (not canned) to boiling point. Boil slowly for 3 minutes, stirring constantly. Cool at once to LUKEWARM—not hot, 120° F. A few drops of milk on the inside of your wrist should feel comfortably warm. Stir 2 tablespoons of Blue Label Karo Corn Syrup into milk. Add dissolved “Junket” Rennet Tablet to milk and stir quickly for a few seconds only. Pour at once into custard cups. Do not move custard cups until firm—about 10 minutes. Then chill in refrigerator. When ready to feed baby, warm rennet-custard slightly by placing custard cup in a pan of hot water. 
NOTE:—If a sweeter rennet-custard is desired, add from 1 teaspoon to 3 tablespoons of cane sugar to a pint of milk.
On the doctor’s recommendation, honey or maple syrup may be substituted for Karo in the above recipe.

MILK FOODS AND MILK DRINKS

ICE CREAM RECIPES

“Danish Dessert” Recipes

“Quick” Fudge Recipes
Let's Have a Party—

And of course let's have ice cream! For real home-made ice cream, with all that smooth texture and old time flavor, there's nothing like "Junket" Freezing Mix.

It's easy to use, too, just beat a package of "Junket" Freezing Mix into 1 pint of light cream. Pour the mixture into your freezing tray and put it into your refrigerator. It's just as simple as that—and there's no stirring while freezing.

(By using 1 1/2 cups of milk, instead of cream, these recipes also make milk sherbets. If all milk is used, whip fruit or fruit juice into sherbet when it is like a soft mush, and then continue freezing.)

APRICOT ICE CREAM—Follow directions on package of Vanilla "Junket" Freezing Mix. Then add 1/2 cup strained apricot pulp and 1 tablespoon lemon juice. Mix well and freeze. For peach ice cream use 1 cup mashed peaches instead of 1/2 cup apricot pulp.

LEMON ICE CREAM—Follow directions on package of Vanilla "Junket" Freezing Mix. Then add the grated rind of 1/4 lemon, 2 tablespoons lemon juice, 2 tablespoons sugar and a few drops lemon yellow food color. Mix well and freeze.

STRAWBERRY ICE CREAM—Follow directions on package of Imitation Strawberry "Junket" Freezing Mix. Then add 1/4 cup strawberry jam and 1 1/2 tablespoons lemon juice. Mix well and freeze.

FRUIT COCKTAIL ICE CREAM—Follow directions on package of Imitation Strawberry "Junket" Freezing Mix. Add 1 small (8 oz.) can fruit cocktail. Mix well and freeze.
CHOCOLATE PEPPERMINT ICE CREAM—Follow directions on package of Chocolate “Junket” Freezing Mix. Then add ¼ cup finely crushed peppermint candy. Mix well and freeze.

MAPLE WALNUT ICE CREAM—Follow directions on package of Maple “Junket” Freezing Mix. Then add ½ cup chopped walnut meats. Mix well and freeze.

New Ices Made with “Junket” Freezing Mix

Whip 1 package “Junket” Freezing Mix with 1½ cups of any fresh or canned fruit juice (such as grape, pineapple, or raspberry, etc.), or 1½ cups of any soft drink (such as root beer, ginger ale, etc.) until dissolved. Pour into tray and freeze at once. When frozen to a soft mush, put into bowl and whip vigorously with an egg beater until fluffy. Return to tray, finish freezing. (If desired, 2 or 3 teaspoons lemon juice added to fruit juice before beating with “Junket” Freezing Mix enhances the fruit flavor.)

Ice Cream Made with “Junket” Rennet Tablets in HAND FREEZER

VANILLA ICE CREAM—Dissolve 2 “Junket” Rennet Tablets in cup with 2 tablespoons cold water. Mix 1 cup heavy cream, 1 cup sugar, 1 tablespoon vanilla with 3 cups milk and warm to LUKEWARM, not hot. Remove from stove. Add dissolved tablets. Stir a few seconds and pour into freezer can. Let stand in a warm room until it sets into a firm rennet-custard. Then cool before freezing. Pack in ice and salt (allowing one-fourth as much salt as ice) and freeze. Makes ½ gallon.

“Junket” Rennet Tablets make smoother ice cream with less cream in hand freezers.

“Junket” Freezing Mix makes smooth, delicious Ice Cream in either the automatic refrigerator or hand freezer.
“Junket” Danish Dessert

Something New in America!

Here’s a brand new dessert! Refreshing! Zestful! A delightfully tangy currant-raspberry flavored pudding! “Junket” Danish Dessert is quick and easy to prepare, too. Just add cold water, boil one minute. Chill, then serve with light cream or custard sauce and watch the family’s eyes sparkle.

Try these delicious, easy-to-make dessert recipes for new eye and appetite appeal.

**DANISH DESSERT WITH APPLES**

| 1 package “Junket” Danish Dessert | 8 tablespoons applesauce or if preferred |
| 2 cups water | 2 stewed sweetened apples |

Set out 4 dessert dishes. Place 2 tablespoons applesauce or half of a stewed, sweetened apple in the bottom of each dish. Make Danish Dessert according to directions on package and pour into dishes.

**GRAHAM CRACKER PIE**

| 1 package “Junket” Danish Dessert | ⅓ cup granulated sugar |
| 2 cups water | 2 tablespoons melted butter |
| 1½ cups crushed graham cracker crumbs | 2 egg whites |
| | 2 tablespoons sugar |
| | ¼ teaspoon vanilla |

Graham Cracker Crust. Mix crushed graham cracker crumbs and ⅓ cup granulated sugar with melted butter. Set ¼ of the mixture aside. Pack remaining crumbs into 8 inch pie tin to make a smooth crust.

Make Danish Dessert according to directions on package and pour into pie shell. Top with meringue made by beating egg whites until fluffy and adding 2 tablespoons sugar and vanilla. Sprinkle with remaining crumbs. Brown in slow oven. Remove from oven and let set 3 to 4 hours until firm and cool.
CREAM DANISH DESSERT

1 package “Junket” Danish Dessert 2 cups water
¼ cup light cream

Make Danish Dessert according to directions on package. Cool slightly. Blend cream into the dessert. Pour into individual dessert dishes or a bowl and chill 3-4 hours.

DANISH DESSERT MOLD

1 package “Junket” Danish Dessert ¼ cup rice
½ cup apricot puree
2 cups water 1 teaspoon lemon juice
Maraschino cherries

Boil rice in 1 pint slightly salted water until well done. Drain. Add apricot puree and lemon juice. Mix well. Dip mold into cold water. Line rim of bottom with large maraschino cherries. Pour rice and apricot mixture on top. Make Danish Dessert according to directions on package. Immediately after removing from stove, pour over rice and apricot mixture. Let set until cold. Chill in refrigerator 24 hours. Unmold. Serve with light cream.

DANISH DESSERT FILLING FOR CAKE

1 package “Junket” Danish Dessert 2 cups water

Make Danish Dessert according to directions on package. Cool slightly. Let set all night until very firm. Spread between one inch layers of white cake, about a 9-inch two-layer cake. Cut into pieces and serve.

DANISH DESSERT SAUCE FOR PUDDINGS

1 package “Junket” Danish Dessert 2½ cups water

Stir contents of package of Danish Dessert into 2½ cups cold water. Bring to a slow boil, stirring constantly. Boil 1 minute. Serve hot over steamed puddings, cottage pudding, apple dumplings, bread pudding or stale cake. If sauce is kept in refrigerator, it may be rewarmed for the next meal.

"DANISH DESSERT" RECIPES

"QUICK" FUDGE RECIPES
"Junket" Quick Fudge
An Amazing NEW Food Invention
Takes only 4 minutes

Now you can make smooth, creamy, delicious fudge every time with "Junket" Quick Fudge Mix. No standing over a hot stove... no beating!

Just heat a little water and butter in a double boiler... add the contents of a package of "Junket" Quick Fudge... stir for only four minutes... and you have nearly a pound of delicious home-made chocolate fudge... over a pound if you add chopped nuts. Thick, creamy fudge cake icing and the kind of hot or cold fudge sauce that adds the final touch to puddings or ice cream are just as quickly and easily made with this amazing new product.

Your grocer has, or will get for you, "Junket" Quick Fudge, in the smart maroon and gold package.

NEW TASTE TREATS

Just add any of these ingredients after fudge has been removed from the double boiler.

PEPPERMINT—8 drops essence of peppermint.

ROCKY ROADS—12 quartered marshmallows and 1/2 cup nuts.

COFFEE—2 teaspoons G. Washington Coffee or substitute left-over coffee for water.

RAISINS—1/2 cup raisins.

DATE-NUT—Add 1/2 cup dates and 1/2 cup nuts. Drop by spoonfuls on oiled paper.

OTHER DELICIOUS VARIATIONS

ORANGE—Substitute 31/2 tablespoons orange juice for water and add 2 teaspoons grated orange rind.

EVAPORATED MILK FUDGE—Substitute 5 tablespoons evaporated milk for the water.

FUDGE ROLLS

"Junket" Quick Fudge makes wonderful kneaded candy, too. Make fudge as given on package of "Junket" Quick Fudge. When the fudge is cold enough to handle, knead into a long roll. Pack nuts or candied fruit or coconut onto surface and let stand until firm. Cut in slices.
FUDGE BALLS
Mold fudge into bon-bons, center each with halves of mint cherry, maraschino cherry, or English walnuts. Colored decorettes are also an attractive decoration.

FUDGE COVERED MARSHMALLOWS
Make fudge according to directions on package. Leave in double boiler over water. Place marshmallow on skewer or toothpick and dip into fudge. Place on buttered paper or pan. These may be rolled in chopped nut meats or centered with a walnut half.

BRAZIL NUT TIDBITS
Dip Brazil Nut meats into fudge, following method given above under Fudge Covered Marshmallows.

CAKE ICING AND FUDGE SAUCE
Delicious, smooth, creamy fudge cake icings—the kind your friends will envy—take only four minutes when made with "Junket" Quick Fudge. Just follow the simple directions on the package. Use it for icing layer or loaf cakes, large and small cookies, etc. To add interest, try sprinkling nut meats, shredded coconut, finely chopped candied fruits, decorettes or colored sugar over the icing.

Hot Fudge Sauce no longer means tedious work in the kitchen. It's now a matter of four minutes or so. Delightful variations are easy, too. For example, try adding a few drops of peppermint or a few chopped nuts. For a real treat, serve hot fudge sundaes—ice cream made with "Junket" Freezing Mix, and sauce, of course, made with "Junket" Quick Fudge.

Cold Fudge Sauce—use over rennet-custards made with "Junket" Rennet Tablets or "Junket" Rennet Powder, rice, cream pie, etc.

PEARS QUEEN MARY
Place a half of pear in the bottom of each dish. Top with a small scoop of ice cream made with either "Junket" Freezing Mix or "Junket" Rennet Tablets. Add a tablespoon of cold fudge sauce and have a royal dessert.

"QUICK" FUDGE RECIPES
FOR YOUR PANTRY SHELF

"JUNKET" RENNET POWDER
—sweetened and flavored. Just stir into lukewarm milk. Six tempting flavors:
Vanilla  Chocolate  Lemon
Orange  Raspberry  Maple

"JUNKET" RENNET TABLETS
—not sweetened or flavored. For making rennet-custards, smooth ice cream with less cream in hand freezers, whey, protein milk, cottage cheese, infants' and invalids' foods.

"JUNKET" FREEZING MIX
—for making smooth ice cream in automatic refrigerators or hand freezers.
Four delicious flavors:
Vanilla  Chocolate  Maple
Imitation Strawberry

"JUNKET" QUICK FUDGE MIX
—for making smooth, creamy, chocolate fudge, fudge cake icing or fudge sauce—all in 4 minutes. No beating.

"JUNKET" DANISH DESSERT
—Just add cold water and boil one minute. Something new in America!

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"THE 'JUNKET' FOLKS"
Chr. Hansen's Laboratory, Inc., Little Falls, N. Y.

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