Smooth delicious fudge

every time in 4 minutes

Now you can make smooth, creamy 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 fudge . . . over a pound if you add chopped nuts.

Thick, creamy 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.

COCONUT—3/4 cup shredded coconut.

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—1/2 cup chopped nuts and 1/2 cup chopped dates.

Other delicious variations include:

ORANGE—Substitute 3 1/2 tablespoons orange juice for water and add 2 teaspoons grated orange rind.

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

PEANUT BUTTER—Add 6 tablespoons peanut butter to water and butter.

FUDGE ROLLS

"Junket" Quick Fudge makes wonderful kneaded candy, too. When the fudge is cold enough to handle, knead into a long roll. Pack nuts, candied fruit or coconut onto surface and let stand until firm. Cut in slices.

CRUMBLED FUDGE SUNDAE

Crumble fudge made from “Junket” Quick Fudge Mix and sprinkle over vanilla ice cream made with “Junket” Freezing Mix.

CAKE ICING and FUDGE SAUCES

Delicious, smooth 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, candied fruits or colored sugar over the icing.

Hot or cold fudge sauce no longer means tedious work in the kitchen. It’s now a matter of four minutes or so. See simple recipe on package.

CREAM PIE DELUXE

Top your favorite cream pie with cold fudge sauce. It is supreme. See recipe on package of "Junket" Quick Fudge Mix.

GINGERBREAD WITH VANILLA ICE CREAM AND HOT FUDGE SAUCE

Cut 3 inch squares of your favorite gingerbread. Top each piece with a mound of ice cream made with “Junket” Freezing Mix. Garnish with delicious hot fudge sauce made with “Junket” Quick Fudge Mix.
**Something New in America**

A glorious new dessert made from real red berry juices and flavors

Here’s a delightful new dessert with all the appetizing, refreshing flavor of pure, fresh red berry juices and flavors. It’s so quick and easy to make, too. Just add the contents of a package of “Junket” Danish Dessert to a pint of cold water, then bring to a boil for one minute by the clock. Chill and serve with light cream or custard sauce. That’s all.

Danish Dessert is delicious too as a filling for cakes, pies, and puff cases. It’s good as a sauce over apple or peach dumplings; cottage and steamed puddings; and it is grand in combination with fruits. Here are a few recipes for fruit combinations:

Follow directions as given above and pour Danish Dessert over any one of the following which have been placed in the bottom of the dessert dishes, or stir all the fruit into the Danish Dessert and pour into a dessert bowl.

**PEAR**—Place ½ cubed pear in the bottom of each dessert dish and pour Danish Dessert on top.

**PEACH**—Place 5 slices of peach in bottom of each dessert dish and pour Danish Dessert on top.

**RASPBERRIES**—Place 2 tablespoons whole or crushed sweetened raspberries in the bottom of each dessert dish and pour Danish Dessert on top.

**APPLE**—Place 5 slices stewed sweetened apple in the bottom of each dessert dish and pour Danish Dessert on top.
"JUNKET" DANISH DESSERT
makes many novel and interesting food treats

TRY THESE DELICIOUS TESTED RECIPES

GRAHAM CRACKER PIE
Graham cracker crust: Mix 1 1/2 cups crushed graham cracker crumbs and 1/4 cup granulated sugar with 1/2 cup of melted butter. Set 1/4 of the mixture aside. Pack remaining crumbs in pie tin to make a smooth crust. Make Danish Dessert according to directions on package. Remove from stove, pour at once into pie shell. Top with meringue made by beating 2 egg whites until fluffy and adding 2 tablespoons sugar and 1/4 teaspoon vanilla. Sprinkle with remaining crumbs. Brown in slow oven. Remove from oven, let set 3-4 hours until firm and cool. For one crust pie, pour filling into baked shell. Top with meringue or whipped cream.

CREAM DANISH DESSERT
Make Danish Dessert according to directions on package. Remove from stove. Cool slightly. Blend in 1/2 cup cream. Pour into a serving bowl or individual dessert glasses. Chill in ice box until thickened to desired consistency for serving—3 to 4 hours.

DANISH DESSERT LAYER CAKE
Make Danish Dessert according to directions on package. Chill until very firm—10 to 12 hours or over night. Spread between layers of white cake. Cut into pieces and serve at once.

New Ices Made with "Junket" Freezing Mix
Whip 1 package "Junket" Freezing Mix with 1 1/2 cups of any fresh or canned fruit juice (such as grape, pineapple, or raspberry, etc.), or 1 1/2 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.

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