121 TESTED RECIPES
by Mary Mason
DIRECTOR DOMESTIC SCIENCE DEPT.
"THE 'JUNKET' FOLKS"
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FORM 105-15

Good Housekeeping Bureau
Good Housekeeping Magazine
121 GOOD THINGS TO EAT

Here are 121 taste-tested recipes! Recipes for rennet-custards...for ice creams...fudge treats...puddings...pies! Dishes to tempt jaded appetites...desserts to bring you compliments!

You’ll find in this new recipe book, an intriguing variety of good things to eat, and...important to you and all busy housewives...you’ll find these recipes quick and very easy to make with “Junket” Brand Food Products.

First come recipes for rennet-custards made with “Junket” Rennet Tablets or “Junket” Rennet Powder...exciting new suggestions for making milk more delicious...for toppings to tempt the eye and palate...for children’s parties.

Then, you’ll find pages of recipes for ice creams, sherbets, ices...recipes for velvety smooth ice cream made in the hand freezer with “Junket” Rennet Tablets...and time-saving suggestions for using “Junket” Freezing Mix in your automatic refrigerator or hand freezer.

Last, but by no means least, we’re introducing you to two new products...“Junket” Quick Fudge Mix and “Junket” Danish Dessert.

With “Junket” Quick Fudge Mix, you can make smooth, creamy fudge or cake frosting or sauce every time, in 3 to 4 minutes—no beating, no failures.

“Junket” Danish Dessert makes a new and delightfully tangy currant-raspberry flavored pudding and many other delicacies too, such as those new Scandinavian fruit flavored soups that smart hostesses have welcomed with such enthusiasm.

Insist on the “JUNKET” Brand Rennet Powder or Rennet Tablets.

If your grocer does not carry all the “JUNKET” Brand Food Products, please write us and we will see that you are supplied.

Director, Domestic Science Department

“Junket” Rennet Powder and “Junket” Rennet Tablets have the seal of acceptance of the Council on Foods of the American Medical Association.

“JUNKET” is the trade-mark of Chr. Hansen’s Laboratory, Inc., for its rennet and other food products, and is registered in United States and Canada.

“THE ‘JUNKET’ FOLKS”
Chr. Hansen’s Laboratory, Inc., Little Falls, N. Y.
Made with "JUNKET" RENNET TABLETS

RENNET-CUSTARDS. "Junket" Rennet Tablets are not sweetened or flavored. Just add sweetening and flavoring to your taste. Milk is quickly, easily transformed into rennet-custards with "Junket" Rennet Tablets. The rennet enzyme causes them to digest more readily than plain milk. "Junket" Rennet Tablets also make smooth ice cream with less cream in hand freezers, milk foods for infants and invalids, milk drinks and cottage cheese. "Junket" Rennet Tablets are economical; each tablet makes four or five rennet-custards (directions on page 6), while 2 tablets make two quarts of ice cream (directions on page 20).

Made with "JUNKET" RENNET POWDER

RENNET-CUSTARDS. "Junket" Rennet Powder is already sweetened, colored and flavored. Just stir into lukewarm milk to make delicious rennet-custards (directions on page 10). The rennet enzyme makes them digest more readily than plain milk. "Junket" Rennet Powder is quick and easy to use, no cooking because it contains no eggs or gelatin. Each package makes four or five rennet-custards. Also delicious for milk drinks, as a spread for buttered bread, or topping for cookies. Six delicious flavors:

<table>
<thead>
<tr>
<th>Vanilla</th>
<th>Lemon</th>
<th>Orange</th>
<th>Maple</th>
<th>Chocolate</th>
<th>Raspberry</th>
</tr>
</thead>
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Made with "JUNKET" FREEZING MIX

ICE CREAM IN AUTOMATIC REFRIGERATORS OR HAND FREEZERS

Make smooth ice cream in automatic refrigerators or hand freezers with "Junket" Freezing Mix. In automatic refrigerators, just mix with milk and cream . . . no warming . . . no stirring while freezing. Makes nearly a quart of delicious ice cream.

In hand freezers . . . "Junket" Freezing Mix makes smooth ice cream with less cream, (directions on page 23). Four popular flavors:

<table>
<thead>
<tr>
<th>Vanilla</th>
<th>Chocolate</th>
<th>Maple</th>
<th>Imitation Strawberry</th>
</tr>
</thead>
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Cautions

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

*Milk should be comfortably warm—not scalded or boiled. Milk too hot destroys the rennet enzyme or thickening agent. If milk accidentally gets too hot, cool to lukewarm before adding dissolved tablet. The dessert will not be as firm if milk has been overheated. No thermometer necessary, but if used, milk should be warmed to 120°F.*

*Do not stir too long. Pour just as soon as dissolved “Junket” Rennet Tablet has been added—stir quickly for a few seconds only. Stirring too long before pouring will cause separation into curds and whey.*

DIRECTIONS

1. Set out 4 or 5 dessert glasses. Crush and dissolve 1 “Junket” Rennet Tablet in 1 tablespoon cold water in a cup. Measure 1 pint (2 cups) milk (not canned) into saucepan, add 3 tablespoons sugar and 1 teaspoon vanilla or other flavoring (or sweeten and flavor to taste). If desired, add few drops food color appropriate to flavor.

2. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120°F.) not hot, remove at once from stove.

3. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only.

4. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in ice box. Serve in same glasses.
BAKED APPLE WITH RENNET-CUSTARD

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 pint milk
3 tbsp. sugar
1 teaspoon vanilla
6 apples
1 tbsp. lemon juice

Peel and core apples and place in baking pan. Boil the sugar, water and cinnamon candies for five minutes. Add lemon juice. Pour syrup over apples and bake (at 350° F.) for about 1 hour or until tender, basting several times. Place apples in individual dishes filling the center of each apple with syrup. When cool and the syrup has jellied, make rennet-custard according to directions on page 6. Pour rennet-custard immediately over the baked apples. Let set until firm—about 10 minutes. Then chill in refrigerator and serve.

ALMOND NUT RENNET-CUSTARD

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 pint milk
7 tbsp. sugar
2 tbsp. whipping cream
2 tbsp. sugar
3 tbsp. red cinnamon candies
3 tbsp. almond flavoring with few drops green food color

Make rennet-custard according to directions on page 6. Chill in refrigerator. When ready to serve, whip the cream. Just before it is stiff, add 4 tablespoons of the sugar, and mix thoroughly together. Put whipped cream on top of each dish of rennet-custard and garnish with chopped almonds and green cherries.

GINGER WAY

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 pint milk
1 teaspoon vanilla
ginger snaps
Preserved ginger

Break a ginger snap into each dessert dish. Make rennet-custard according to directions on page 6. Pour at once over ginger snaps. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, top with whipped cream and a bit of grated preserved ginger.

COFFEE RENNET-CUSTARD

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 pint milk
3 tbsp. sugar
1 Ace pkg. of G. Washington Coffee (contains 2 teaspoons)

Dissolve “Junket” Rennet Tablet in cold water. Dissolve G. Washington Coffee and sugar in milk and warm to lukewarm—not hot. Remove from stove. Add dissolved “Junket” Rennet Tablet. Stir a few seconds. Pour at once into dessert glasses. Let set until firm—about 10 minutes. Then chill in refrigerator and serve.

MADE WITH “JUNKET” RENNET TABLETS

CHOCOLATE Malted RENNET-CUSTARD

Do not use Dutch Process Cocoa, it prevents thickening of rennet-custard.

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 pint milk
3 tbsp. sugar
1 tbsp. cocoa
2 tbsp. malted milk

Dissolve “Junket” Rennet Tablet in 1 tablespoon cold water. Mix cocoa, malted milk and sugar, mashing lumps. Add 2 tablespoons milk. When mixed, place over slow flame and boil 3 minutes, stirring constantly. Remove from the stove. Add rest of milk. Warm to lukewarm—not hot. Remove from stove. Add dissolved tablet. Stir quickly for a few seconds. Pour at once into individual dishes. Let set until firm—about 10 minutes. Then chill in refrigerator.
**MADE WITH “JUNKET” RENNET TABLETS**

**CARAMEL RENNET-CUSTARD**

1 “Junket” Rennet Tablet
1 tbsp. cold water
1/4 cup boiling water
1 pint milk
1 teaspoon vanilla

Dissolve “Junket” Rennet Tablet in 1 tablespoon cold water. Put sugar in a small saucepan, and heat carefully, stirring constantly until melted and golden brown. Add water drop by drop to caramelized sugar, and stir until dissolved. If caramelized sugar becomes hard, add water and heat slowly until the sugar dissolves. Make rennet-custard according to directions given on page 6, using caramel syrup for sugar. Then chill in refrigerator.

**LEMON GRAPE-NUT DESSERT**

1 “Junket” Rennet Tablet
1 teaspoon lemon flavoring with few drops yellow food color
1 tbsp. cold water
3 tbsp. sugar
1 pint milk
4 tbsp. Grape-Nuts
4 tbsp. raisins

Mix Grape-Nuts or Grape-Nut Flakes and raisins. Divide among 6 dessert glasses. Make rennet-custard according to directions on page 6. Pour at once over Grape-Nuts. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, sprinkle with Grape-Nuts. This recipe may also be used with any kind of crisp cookie or graham cracker instead of Grape-Nuts. The raisins may be omitted for variety.

**DATE RENNET-CUSTARD**

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 teaspoon vanilla
1 pint milk
3 tbsp. sugar
20 dates
Maraschino cherries

Set out individual dessert glasses. Dissolve “Junket” Rennet Tablet in cold water. Cut dates into small pieces. Mix well with 1/2 cup slightly warmed milk. Press through coarse strainer. Add strained dates and sugar to remaining 1 1/2 cups milk. Warm to lukewarm—not hot. Remove from stove. Add dissolved “Junket” Rennet Tablet. Stir quickly for a few seconds. Pour at once into dessert glasses. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, garnish with slices of dates and maraschino cherries arranged like a flower, using the dates for petals and the cherries for the center.

**BO-PEEP’S PARTY PUDDING**

1 “Junket” Rennet Tablet
1 pint milk
1/2 cup heavy cream
1 teaspoon vanilla
1 1/2 cups crisp rice, corn or wheat flakes.
1 tbsp. cocoa
5 tbsp. honey

Set out individual dessert dishes. Dissolve 1 “Junket” Rennet Tablet in a tablespoon of cold water. Mix 3 tablespoons honey and cocoa to a smooth paste. Heat slowly to boiling, stirring constantly. Make rennet-custard according to directions on page 6, substituting honey and cocoa mixture for sugar. Then chill in refrigerator. When ready to serve, top with honeyed whipped cream and cereal flakes, made by whipping the cream and then mixing in a cup of cereal flakes and 2 tablespoons of honey. Garnish top with flakes.

**GOLDEN GLOW RENNET-CUSTARD**

1 “Junket” Rennet Tablet
1 tbsp. cold water
1 teaspoon vanilla
1 pint milk
3 tbsp. apricot pulp
7 tbsp. sugar
6 stewed or canned apricots
1 egg white

Cut the apricots into strips and divide among dessert glasses. Make rennet-custard according to directions on page 6. Pour rennet-custard immediately over the apricots. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, beat egg white until stiff. Add 4 tablespoons of the sugar and apricot pulp. Beat thoroughly together. Put apricot whip on top of each dish of rennet-custard and decorate with bits of apricot.

**HONEY-NUT RENNET-CUSTARD**

1 “Junket” Rennet Tablet
1 tbsp. cold water
3 tbsp. honey
1 pint milk
1/2 cup pecans

Chop pecans and divide among dessert glasses. Dissolve the “Junket” Rennet Tablet in cold water. Add honey to milk and warm to lukewarm in top of double boiler, stirring to be sure honey blends with milk. Remove from stove and add dissolved “Junket” Rennet Tablet. Stir quickly for a few seconds; pour at once over the nuts. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, garnish with whipped cream and honey.
Rennet-Custard Topped With Decorettes

**FRESH PEACH RENNET-CUSTARD**

- 1 "Junket" Rennet Tablet
- 1 tbsp. cold water
- 1 3/4 cups milk
- 1/4 cup light cream
- 1 teaspoon vanilla
- 1/8 cup light cream
- 3 tbsp. sugar

Peel and dice peaches. Divide among 6 dessert glasses. Dissolve "Junket" Rennet Tablet in cold water. Warm milk, cream, sugar and vanilla slowly, stirring constantly until LUKEWARM—not hot. Remove from stove. Add dissolved tablet. Stir immediately and briskly not more than one minute. Pour at once over peaches. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve garnish with additional sliced fresh peaches and the following almond sauce:

<table>
<thead>
<tr>
<th>1/4 cup blanched almonds</th>
<th>1/2 cup light cream</th>
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</thead>
<tbody>
<tr>
<td>6 marshmallows</td>
<td>Few drops almond extract</td>
</tr>
</tbody>
</table>

Pound almonds to powder. Heat marshmallows in top of double boiler until they are melted. Stir in cream until smooth, add nuts, and remove from stove. Add almond extract. Chill before serving.

**MARASCHINO RENNET-CUSTARD**

- 1 "Junket" Rennet Tablet
- 1 tbsp. cold water
- 1 pint milk
- 1 tbsp. sugar
- 1 3/4 cup maraschino cherry juice
- 4 maraschino cherries, coarsely chopped

Divide chopped cherries among 5 dessert glasses. Dissolve "Junket" Rennet Tablet in cold water. Warm milk, maraschino cherry juice and sugar slowly, stirring constantly until LUKIEWARM—not hot. Remove from stove. Add dissolved tablet. Stir immediately and briskly not more than one minute. Pour at once over chopped maraschino cherries. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, top with Marshmallow Cocoa Sauce:

<table>
<thead>
<tr>
<th>1/4 cup sugar</th>
<th>2 tablespoons cocoa</th>
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</thead>
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<tr>
<td>1/2 cup milk</td>
<td>5 marshmallows, cut in eighths</td>
</tr>
<tr>
<td>Few drops vanilla</td>
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</table>

Blend the sugar, cocoa and 3 tablespoons of the milk in a saucepan. Cook until thick over a low flame, stirring constantly. Add marshmallows and beat until melted. Remove from heat, cool, and stir in the vanilla and remaining milk.
Rennet-Custards Are Easy To Make If You Follow The Simple Directions Below

**Cautions**

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 curd is softened by homogenizing, makes perfect rennet-custards.

*Milk should be comfortably warm. It should not be scalded or boiled. Milk too hot destroys the rennet enzyme or thickening agent. If milk accidentally gets too hot, cool to lukewarm before adding powder. The dessert will not be as firm if milk has been overheated. No thermometer necessary, but if used, warm milk to 120°F.*

*Do not stir too long. Pour just as soon as "Junket" Rennet Powder is dissolved—stir not more than 1 minute. Stirring too long before pouring will cause separation into curds and whey.*

**DIRECTIONS**

1. Set out 4 or 5 dessert glasses.
2. Measure 1 pint (2 cups) milk (*not canned*) into saucepan. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. *When comfortably warm, (120°F.) not hot, remove at once from stove.*
3. Stir contents of package into milk briskly until dissolved—*not over one minute.*
4. Pour at once, *while still liquid,* into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in ice box. Serve in same glasses.

**For Single Serving**

Use 1 *scant* tablespoon of any flavor except chocolate to ½ cup of milk. For chocolate flavor, use 1 *rounded* tablespoon to ½ cup of milk.
LEMON PEACH RENNET-CUSTARD

1 pkg. Lemon “Junket” Rennet Powder
1 pint milk
3 peaches, sliced thin

Drain peach slices and arrange on sides of 5 dessert glasses. Make rennet-custard according to directions on page 10. Pour at once into dessert glasses. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, place meringue on each dessert and garnish with currant jelly.

MERINGUE: 2 egg whites, 4 tablespoons sugar.
Beat egg whites until stiff, then gradually beat in sugar. Drop 5 separate heaping tablespoons on buttered baking sheet dusted with flour. Bake in moderate oven (325°F.) until lightly browned, about 20 minutes. Cool thoroughly.

VANILLA RENNET-CUSTARD

WITH MARASCHINO CHERRIES

1 pkg. Vanilla “Junket” Rennet Powder
1 pint milk
¼ cup sugar
½ cup whipping cream
Sliced maraschino cherries

Make rennet-custard according to directions on page 10. Then chill in refrigerator. When ready to serve, whip the cream, adding sugar and mixing well. Squeeze through a pastry tube and decorate top of each rennet-custard. Garnish with sliced cherries.

ORANGE FLUFF RENNET-CUSTARD

1 pkg. Orange “Junket” Rennet Powder
1 pint milk
¼ cup sugar
½ cup whipping cream
1 large or 2 small navel oranges

Make rennet-custard according to directions on page 10. Then chill in refrigerator. When ready to serve, top with whipped cream, and across cream, place sections of orange. If orange is large, use 4 half sections; if small, use 4 whole sections for each dish of dessert.

CHOCOLATE MINT RENNET-CUSTARD

1 pkg. Chocolate “Junket” Rennet Powder
1 pint milk
½ cup cold fudge sauce
½ cup marshmallow topping
Few drops peppermint flavoring

Make rennet-custard according to directions on page 10. Then chill in refrigerator. When ready to serve, mix marshmallow topping, cold fudge sauce and a few drops of peppermint flavoring together thoroughly. Put on top of each rennet-custard and serve at once.

NEAPOLITAN RENNET-CUSTARD

2 tbsp. Raspberry “Junket” Rennet Powder
2 tbsp. Vanilla “Junket” Rennet Powder
2 tbsp. Orange “Junket” Rennet Powder
( or any combination of flavors preferred)
3 cups milk

Dissolve Raspberry “Junket” Rennet Powder in 1 cup LUKEWARM milk. Pour equal amounts into six individual dessert glasses. Let set until firm and cool—at least 10 minutes. Then dissolve the Vanilla “Junket” Rennet Powder in second cup of milk and gently pour equal amounts on top of each dish of raspberry rennet-custard over the back of a spoon placed close to the surface of the raspberry rennet-custard. By pouring the second flavor over the back of the spoon, it prevents the two flavors from running together. When firm and cool, dissolve Orange “Junket” Rennet Powder in third cup of lukewarm milk and pour gently over the layer of vanilla rennet-custard. When firm, chill in refrigerator and serve, if desired, topped with fruit or whipped cream. For ribbon rennet-custards, page 12, tilt glasses. Do not move until rennet-custards are firm.
BLUEBERRY RENNET-CUSTARD
1 pkg. Vanilla "Junket" Rennet Powder
1 pint milk
1 cup fresh blueberries

Wash and drain blueberries, being careful not to break the skins. Divide the blueberries among 6 dessert dishes (leaving some of the blueberries for a garnish). Make rennet-custard according to directions on page 10. Pour at once over blueberries. Let set until firm—about 10 minutes. Then chill in refrigerator. Garnish rennet-custards with the remaining blueberries.

PUMPKIN RENNET-CUSTARD
1 pkg. Lemon or Orange "Junket" Rennet Powder
1 pint milk
1 tbsp. brown sugar
3/4 cup canned pumpkin
1/2 teaspoon cinnamon
1/4 teaspoon ginger

Set out individual dessert glasses. Warm milk with pumpkin, sugar and spices until lukewarm—not hot. A few drops of the mixture on the inside of the wrist should feel comfortably warm. Remove from stove. Add "Junket" Rennet Powder. Stir immediately and briskly not more than one minute. Pour at once into dessert dishes. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve top with slightly sweetened flavored whipped cream, if desired.

PEACH SHORTCAKE
1 pkg. Lemon "Junket" Rennet Powder
1 pint milk
4 pieces sponge cake (left-over cake may be used)
A few thin slices fresh or canned peaches

Place the pieces of cake in the bottom of the 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 page 10. Pour over pieces of cake and peaches and let set until firm—about 10 minutes. Then chill in refrigerator.

APRICOT PRESTO
1 pkg. Chocolate "Junket" Rennet Powder
1 pint milk
1 cup apricot puree (cooked apricots which have been put through a strainer)

Make rennet-custard according to directions on page 10. When filling dessert glasses fill within 1/4 inch from top. When ready to serve, spread the apricot puree lightly over the top of each rennet-custard. Garnish with crushed Nabisco Wafers.

CHOCOLATE DATE RENNET-CUSTARD
1 pkg. Chocolate "Junket" Rennet Powder
1 pint milk
20 dates

Chop dates in small pieces and divide among 6 dessert glasses. Make rennet-custard according to directions on page 10. Pour at once over chopped dates. Let set until firm—about 10 minutes. Then chill in refrigerator.

TOASTED COCONUT RENNET-CUSTARD
1 pkg. Raspberry "Junket" Rennet Powder
1 pint milk
1 cup dry shredded coconut

Toast coconut in hot oven, stirring occasionally until golden brown. Make rennet-custard according to directions on page 10, adding 1/2 cup toasted coconut to cold milk. When ready to serve, garnish with whipped cream and a sprinkle of toasted coconut.

MAPLE TAPIOCA RENNET-CUSTARD
1 pkg. Maple "Junket" Rennet Powder
1 pint milk
1/4 cup nut meats
3/4 cup tapioca pudding (or other left-over pudding)

Place two tablespoons tapioca pudding in bottom of each of 5 dessert dishes. Make rennet-custard according to directions on page 10. Pour at once over tapioca and let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve sprinkle with nut meats.

Unusual—And Very Good to Eat
Ribbin Rennet-Custard
(recipe on page 11)
RENNET-CUSTARD RECIPES
MADE WITH “JUNKET” RENNET POWDER

BANANA ROYAL
1 pkg. Orange “Junket” Rennet Powder
4 pieces sponge cake (left-over 1 pint milk cake may be used) 1 banana

Place the pieces of cake (about two inches square or smaller) in the bottom of the dessert dishes. Make rennet-custard according to directions on page 10, and pour immediately over pieces of cake. Let set until firm — about 10 minutes. Then chill in refrigerator. When ready to serve, put slices of banana on top of each rennet-custard.

GRAHAM NUT RENNET-CUSTARD
1 pkg. Orange “Junket” Rennet Powder
1 pint milk
1/4 cup finely ground graham cracker crumbs
1/4 cup finely chopped nuts

In the bottom of each dessert dish place a heaping teaspoon of graham cracker crumbs and a heaping teaspoon of chopped nuts. Make rennet-custard according to directions on page 10 and pour at once over cracker crumbs and nuts. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, sprinkle a few graham cracker crumbs and nuts over the top of each rennet-custard.

RASPBERRY AMBROSIA
1 pkg. Raspberry “Junket” Rennet Powder
1 pint milk
1/2 cup marshmallows
1/2 cup shredded pineapple cut in quarters
Shredded coconut

Make rennet-custard according to directions on page 10. Then chill in refrigerator. Mix quartered marshmallows and shredded pineapple, and chill in refrigerator. When ready to serve, top each dessert with the pineapple mixture and sprinkle with shredded coconut.

LEMON RICE RENNET-CUSTARD WITH COCONUT
1 pkg. Lemon “Junket” Rennet Powder
1 pint milk
3/4 cup rice pudding or flavored and sweetened rice
Shredded coconut

Place two tablespoons rice pudding in bottom of each of six dessert dishes. Make rennet-custard according to directions on page 10. Pour at once over rice. Let set until firm—about 10 minutes. Then chill in refrigerator. When ready to serve, sprinkle a little coconut over the top of each dish of rennet-custard and, if desired, garnish with cubes of mint jelly.

CREAM CRANBERRY COMPOTE
1 pkg. Vanilla “Junket” Rennet Powder
1 cup milk
1 cup light cream
1/4 cup cranberry sauce

Make rennet-custard according to directions on page 10, using 1 cup milk and 1 cup cream instead of 1 pint of milk. Then chill in refrigerator. When ready to serve, put 1 tablespoon of cranberry sauce on each dish of rennet-custard. See page 27 for cranberry sauce.

SPICE RENNET-CUSTARD
1 pkg. Maple “Junket” Rennet Powder
1 pint milk
1/2 cup chopped dates
1/2 cup raisins
1/2 cup currants
1/2 cup cornflakes
1/2 teaspoon cloves
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg

Mix fruits, spices and cornflakes and divide among 5 dessert glasses. Make rennet-custard according to directions on page 10, pouring at once over fruits, spices and cornflakes. Let set until firm—about 10 minutes. Then chill in refrigerator.

CHILDREN’S DELIGHT
1 pkg. Vanilla “Junket” Rennet Powder
1 pint milk
4 or 5 canned apricot halves

Make rennet-custard according to directions on page 10. When ready to serve top each rennet-custard with a canned apricot half, rounded side up.
EVERY CHILD SHOULD HAVE A PARTY

A party is a splendid experience for any child. To act as host or hostess helps to develop poise and thoughtfulness of others. Then too, party memories are among the very happiest of childhood.

Little children can be entertained most successfully in small groups. If they are too young for the party games older children enjoy so much, provide a variety of toys. Story telling is sure to please even the smallest guest.

Refreshments, of course, will be the most interesting feature of any party. Food and table should be attractive and intriguing to young imaginations, but refreshments should not be heavy or elaborate. Indeed, simple, readily digested foods are preferable, as excitement often tends to retard a child's appetite.

Serve refreshments early and have them light enough so they do not interfere with supper at home. Or, plan a menu to take the place of the evening meal and serve it late in the afternoon, as sort of a grand climax to the party.

For afternoon or suppertime desserts, gayly topped, colorful rennet-custards are favorites with tiny tots and mothers, too. They’re so easy to prepare, so easy to digest and so intriguing to eye and appetite! While you’re making the party desserts, make a few extra, too. They’ll prove a welcome treat for the whole family’s evening meal.
REFRESHMENTS FOR THE PARTY

AFTERNOON PARTY MENUS

- Assorted Sandwiches
- Filled Cookies
- Lemon Rennet-Custard
  (topped with festive candies)
- Vanilla Ice Cream (Pages 20, 22, 23)
- Animal Crackers
- Orange Banana Milkade
- Bo-Peep’s Party Pudding (Page 8)
  Sponge Drops
- Peanut Butter Sandwiches
- Oatmeal Cookies
- Chocolate Milk Shake (Page 19)
- Baked Apple Rennet-Custard (Page 7)
- Angel Cake

SUPPertime PARTY MENUS

- Salmon Timbale
  Carrot Sticks
- Whole Wheat Sandwiches
- Chocolate Rennet-Custard
  with Bananas
- Toasted Tomato Sandwiches
- Scrambled Egg
- Fruit Sponge Cake
- Children’s Delight (Page 13)
- Eggs in Bacon Rings
- Buttered Green Beans
- Plain Sandwiches
- Orange Sherbet (Pages 21, 26)
  Wafers
- Cottage Cheese with Parsley
  Toast and Jelly
- Raspberry Ambrosia (Page 13)

An Exciting Hallowe’en Suggestion
FEEDING THE BABY
ALWAYS CONSULT YOUR PHYSICIAN

RENNET-CUSTARD MADE WITH BOILED MILK

(Rennet-custards can be made with boiled milk, but they will be firmer if Karo Syrup is added.)

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.

PABLUM RENNET-CUSTARD

Crush and dissolve ½ “Junket” Rennet Tablet in ½ tablespoon cold water. Warm 1 cup milk (not canned), 2 tablespoons Pablum, 2 teaspoons sugar, and ½ teaspoon vanilla slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120° F.) not hot, remove at once from stove. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only. Do not move until firm—about 10 minutes. Cut the curd into pieces with a knife, and strain through two thicknesses of fine muslin until the whey is entirely drained off; then wash with cold water, previously boiled, and press through a very fine sieve several times.

To this curd add 1 pint of cold boiled water and 1 pint of buttermilk.

FOW NURSING MOTHERS

For Nursing Mothers

Milk is as indispensable to nursing mothers as it is to babies. Many women, however, find that plain milk becomes extremely monotonous long before the nursing period is over. They welcome delicious rennet-custards and tasty milk shakes, made with “Junket” Rennet Powder, as an easy and delightful way of taking a part of the milk required during the nursing period.

WHEY

(Whey is excellent as a temporary substitute for milk, containing much of the nutriment, but very little fat or casein.)

Dissolve 2 “Junket” Rennet Tablets in 1 tablespoon cold water. Warm 1 quart fresh milk (not canned) slowly, stirring constantly until LUKEWARM—not hot, 120° F. A few drops of milk on the inside of your wrist should feel comfortably warm. Remove milk from stove.

Add dissolved “Junket” Rennet Tablets to lukewarm milk and stir quickly for a few seconds only. Do not move until firm. While warm, cut curd gently into coarse pieces to separate whey and carefully strain through fine muslin. Sweeten, if desired. Serve the whey fresh and lukewarm for infants.

PROTEIN OR ALBUMIN MILK

(Protein or albumin milk contains very little milk sugar, a small amount of salt and a large amount of lactic acid. It is valuable for use in cases of intestinal disorders of infants.)

Dissolve 2 “Junket” Rennet Tablets in 2 tablespoons cold water. Warm 1 quart fresh milk (not canned) slowly, stirring constantly, until LUKEWARM—not hot, 120° F. A few drops of milk on the inside of your wrist should feel comfortably warm. Remove milk from stove.

Add dissolved “Junket” Rennet Tablets to lukewarm milk and stir quickly for a few seconds only. Do not move until firm—about 10 minutes. Cut the curd into pieces with a knife, and strain through two thicknesses of fine muslin until the whey is entirely drained off; then wash with cold water, previously boiled, and press through a very fine sieve several times.

To this curd add 1 pint of cold boiled water and 1 pint of buttermilk.

All utensils and the muslin used in preparing infant foods should be sterilized.
FEEDING THE PRE-SCHOOL CHILD

Help to keep your child healthy and of normal weight by giving him one and a half to two pints of milk daily. This is the first essential in planning the child’s meals. Include a generous supply of those foods which furnish necessary elements for maintaining a healthy, rapidly growing body.

The daily diet needs for the child from two to six years of age may be met amply by including in addition to milk: 1 serving of meat (liver one or two times a week and a sea food once a week); 1 egg; 3—4 vegetables (1 green leafy and 1 starchy vegetable), 2—3 fruits (1 citrus); 1 whole grain cereal; 1—2 slices whole grain bread; 2 tablespoons butter, and cod liver oil or cod liver oil substitute. Servings of meat and vegetables should vary from \( \frac{1}{8} \) to \( \frac{1}{4} \) cup as the younger child requires smaller servings.

In order that the young child obtains his quota of milk a day it is quite essential to serve milk in a variety of forms. It is delicious served as rennet-custard with fruit toppings, or rennet milk drinks.

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FOR THE SPECIAL DIET

RENNET-CUSTARD FOR THE DIABETIC

1 “Junket” Rennet Tablet
1 tbsp. cold water 0.1 gram saccharin or
1 pint milk 3 (1/2 grain) saccharin tablets
1 tsp. vanilla

Set out four or five dessert glasses. Crush and dissolve “Junket” Rennet Tablet in cold water in a cup. Dissolve saccharin (or saccharin tablets) in a tablespoon of cold milk. Add to the rest of the milk. Add vanilla. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120°F.) not hot, remove at once from stove. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in ice box. Serve in same glasses. (1 cup milk and 1 cup cream may be used instead of 1 pint of milk.)

RENNET-CUSTARD ICE CREAM FOR THE DIABETIC

1 “Junket” Rennet Tablet
2 tbsp. cold water 0.1 grams saccharin or
1 pint light cream 3 (1/2 grain) saccharin tablets
2 tsp. vanilla
5.0 grams gelatin

Soak the gelatin in 1 tablespoon of cold water. Crush and dissolve “Junket” Rennet Tablet in 1 tablespoon cold water in a cup. Add soaked gelatin, vanilla and saccharin to the cream and milk. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120°F.) not hot, remove at once from stove. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into freezer can. Let stand in a warm room until firm and cool. Pack in ice and salt and freeze (using 1 part salt to 4 parts ice).

This same recipe may be used for making ice cream in an electric refrigerator. Stir once or twice while freezing.

“KLIM” RENNET-CUSTARD

1 pkg. “Junket” Rennet Powder
3/4 cup “Klim”
1 pint cold water

Set out five dessert glasses. Dissolve “Klim” in cold water by beating vigorously with an egg beater until it is well dissolved. Warm milk slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120°F.) not hot, remove at once from stove. Stir contents of package “Junket” Rennet Powder into milk briskly until dissolved—not over one minute. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in ice box. Serve in same glasses.

This recipe furnishes 1 1/2 times as much milk solids as if it were made from ordinary milk.

RENNET-CUSTARD WITH EGGS

1 “Junket” Rennet Tablet
1 tbsp. cold water 2 egg yolks
1 pint milk 1 tsp. vanilla
3 tbsp. sugar Small pinch salt

Set out four or five dessert glasses. Crush and dissolve “Junket” Rennet Tablet in cold water in a cup. Beat egg yolks slightly, add with sugar, salt and vanilla to milk. Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When comfortably warm, (120°F.) not hot, remove at once from stove. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into individual dessert glasses. Do not move until firm—about 10 minutes. Chill in ice box. Serve in same glasses.

RENNETIZED MILK

Cold. Crush and dissolve half a “Junket” Rennet Tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into freezer can. Let stand in a warm room until firm and cool. Pack in ice and salt and freeze (using 1 part salt to 4 parts ice).

Hot. Warm 1 cup milk just hot enough to drink (about 140°F.). When milk begins to steam, remove from stove.

Then stir into milk 1/2 “Junket” Rennet Tablet which has been crushed and dissolved in 1/2 tablespoon of cold water. DRINK IMMEDIATELY, because the milk may begin to thicken within a few minutes.

(See recipes for other milk drinks on page 19.)
Delicious milk drinks

Delicious frosted milk shakes may be made by adding ice cream to a cold milk shake.

FROSTED CHOCOLATE MILK SHAKE

1 pkg. Chocolate “Junket” Rennet Powder
\(\frac{1}{2}\) recipe Chocolate Ice Cream (page 23)
1 quart cold milk

Place Chocolate “Junket” Rennet Powder and cold milk in a chilled bowl. Whip with egg beater until powder is well dissolved. Fill 5 individual glasses. Add a tablespoon or scoop of chocolate ice cream to each glass. Serve immediately.

Fruit floats, those cool, fruit juice-ice cream mixtures, are tempting. Here is a good recipe:

ORANGE JUICE WITH PINEAPPLE SHERBET

1 quart orange juice
\(\frac{1}{2}\) recipe Pineapple Sherbet (page 26)

Place \(\frac{1}{2}\) cup orange juice in each of 8 glasses. Add a scoop or small tablespoon of pineapple sherbet. Serve immediately.

This is a delicious appetizer or can be used as a refreshing afternoon drink.

HOT CUP

(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.)

COLD MILK SHAKE

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 milk shaker or fruit jar until dissolved. Drink within one-half hour.

STRAWBERRY MILK SHAKE

Strain \(\frac{1}{2}\) cup strawberry jam and 3 tablespoons lemon juice. Stir into 1 quart ice cold milk. Into this mixture whip \(\frac{1}{2}\) package \((\frac{1}{4}\) cup) Imitation Strawberry “Junket” Freezing Mix. Serve at once. If desired, frost by adding a scoop of strawberry ice cream to each glass. Makes 6 servings.

COTTAGE CHEESE

MAKE LEFT-OVER MILK INTO COTTAGE CHEESE WITH “JUNKET” RENNET TABLETS

Cottage Cheese is one of the best foods: rich in protein, calcium, phosphorus and vitamins essential to health. With “Junket” Rennet Tablets, cottage cheese can be made at home very easily and inexpensively. The following method is recommended by U. S. Government authorities: To 1 gallon or less of sweet, skim milk, add \(\frac{1}{4}\) cup sour milk. Mix well. Set in pan of hot water, heat to 75°F. (barely warm), remove from water and put in warm place.

Add \(\frac{1}{4}\) “Junket” Rennet Tablet, dissolved in 1 tablespoon cold water, mix thoroughly. Cover with cloth, let stand overnight, or 12 to 16 hours, at about 75°F. There should be slight whey on top. When poured out, the curd should cleave sharply. Drain through cotton cloth firmer than cheesecloth, allowing to stand for several hours. Add salt to taste. A gallon of milk makes 1 1/2 to 2 pounds of cheese.

TEMPTING CANAPES

Tempting canapes of various kinds can be made by topping crisp wafers or toasted bread rounds with cottage cheese and decorating with Spanish olives, caviar, green pepper, pickles, pimiento or chopped egg. Sardine butter, thin slices of tomatoes and sweet onions, or chopped watercress with cottage cheese are attractive on bread sautéed in olive oil or butter.
Many housewives prefer to make ice cream in the hand freezer ... and "Junket" Rennet Tablets make the most delicious, smooth hand freezer ice cream imaginable, yet ice cream made with "Junket" Rennet Tablets actually takes less cream.

To make hand freezer ice creams or milk sherbets with "Junket" Rennet Tablets follow these basic directions:

BASIC RECIPE
Dissolve "Junket" Rennet Tablets in cold water. Warm the milk and cream (or milk only in case of sherbet) sweetening and flavoring until LUKEWARM—not hot, stirring constantly. Remove from stove. Add dissolved tablets, stir a few seconds; pour immediately into freezer can and let set at room temperature until firm and cool. Freeze in ice and salt mixture, 4 parts ice to 1 part ice cream salt. Turn freezer about 10 minutes. Remove dasher. Repack with ice and salt and let set until ready to serve. The recipes given will make approximately ½ gallon each.

VANILLA RENNET-CUSTARD ICE CREAM
2 "Junket" Rennet Tablets
2 tbsp. cold water 1 cup heavy cream
3 cups milk 1 cup sugar
1 tbsp. vanilla

Make rennet-custard ice cream according to directions as given for basic recipe.

GRAPE RENNET-CUSTARD ICE CREAM
2 "Junket" Rennet Tablets
2 tbsp. cold water 1⅓ cups grape juice
2½ cups milk 2 tbsp. lemon
1 cup heavy cream juice
1 cup sugar (more sugar may be added if desired)

Make rennet-custard ice cream according to directions as given for basic recipe. When frozen to a soft mush, add fruit juices and finish freezing. Remove dasher. Repack with ice and salt and let set until ready to serve.
MINT RENNET-CUSTARD ICE CREAM

2 “Junket” Rennet Tablets
2 tbsp. cold water  1½ cups heavy cream
3 cups milk  ½ lb. after dinner mints
Several drops green food color

Make rennet-custard ice cream according to directions given on page 20, using mints in place of sugar and flavoring. Be sure mints are well dissolved in milk.

MAPLE NUT RENNET-CUSTARD ICE CREAM

2 “Junket” Rennet Tablets
2 tbsp. cold water  1 cup heavy cream
1 quart milk  1 cup maple syrup
¼ cup finely chopped nuts

Make rennet-custard ice cream according to directions given on page 20, using maple syrup for the sweetening.

RASPBERRY SHERBET

2 “Junket” Rennet Tablets
2 tbsp. cold water  1 pint crushed and sweetened raspberries
1 quart milk  1 cup sugar

Make milk sherbet according to directions given on page 20. When frozen to a soft mush, add crushed sweetened raspberries and finish freezing rapidly. Repack with ice and salt and let set until ready to serve.

CHOCOLATE RENNET-CUSTARD ICE CREAM

2 “Junket” Rennet Tablets
2 tbsp. cold water  1 ½ cups sugar
3 cups milk  ½ oz. bitter chocolate
1 cup heavy cream  1 tsp. vanilla

Dissolve “Junket” Rennet Tablets in cold water. Melt chocolate over hot water and add ¼ cup of the sugar. Add milk and cream, a little at a time, stirring until smooth after each addition. Add rest of sugar and warm to lukewarm—not hot, stirring constantly. Add vanilla and dissolved tablets. Stir a few seconds, pour immediately into freezer can, and let set at room temperature until firm and cool. Freeze in ice and salt mixture (4 parts ice to 1 part ice cream salt). Turn freezer about 10 minutes. Remove dasher. Repack with ice and salt and let set until ready to serve.

FRESH STRAWBERRY RENNET-CUSTARD ICE CREAM

1 “Junket” Rennet Tablet
1 tbsp. cold water  ⅜ cup sugar
2 cups milk  1 tbsp. lemon
1 cup heavy cream  juice
1 ½ cups sweetened fresh crushed strawberries

Make rennet-custard according to directions as given for basic recipe. Turn freezer until mixture becomes a soft mush. Add lemon juice and sweetened crushed strawberries. Finish freezing and repack with ice and salt and let set until ready to serve.

PEACH RENNET-CUSTARD ICE CREAM

2 “Junket” Rennet Tablets
2 tbsp. cold water  3 cups milk
1 ½ cups crushed sweetened peaches  ½ cup heavy cream
1 cup sugar  ⅛ cup sugar
3 ¼ tsp. vanilla

Make rennet-custard ice cream according to directions given on page 20. Turn freezer until mixture becomes a soft mush. Add crushed sweetened peaches and finish freezing. Repack with ice and salt and let set until ready to serve.

ORANGE SHERBET

2 “Junket” Rennet Tablets
2 tbsp. cold water  1 quart milk
⅔ cup lemon juice  1 cup orange juice
1 cup sugar  Several drops orange food color
Grated rind of 1 lemon

Make milk sherbet according to directions given on page 20. When frozen to a thick mush, add fruit juice and grated rind and finish freezing rapidly. Repack with ice and salt and let set until ready to serve.

PINEAPPLE SHERBET

2 “Junket” Rennet Tablets
2 tbsp. cold water  1 cup sugar
1 quart milk  1 cup crushed pineapple
½ cup lemon juice

Make milk sherbet according to directions given on page 20. When frozen to a thick mush, add pineapple and lemon juice and finish freezing rapidly. Repack with ice and salt and let set until ready to serve.

Sherbets may also be made from any of the ice cream recipes by substituting milk for cream.
LEMON CREAM SHERBET

2 "Junket" Rennet Tablets
2 tbsp. cold water  ½ cup lemon juice
2 cups milk  1 ½ cups sugar (or ½ cup sugar and ½ cup corn syrup)
2 cups heavy cream

Make rennet-custard ice cream according to directions given on page 20. When frozen to a thick mush, add lemon juice and finish freezing. Repack with ice and salt and let set until ready to serve.

IN AUTOMATIC MARSHMALLOW RENNET-CUSTARD ICE CREAM

1 "Junket" Rennet Tablet
1 tbsp. cold water  1 cup whipping cream
1 cup milk  1 tsp. vanilla
24 marshmallows

Dissolve "Junket" Rennet Tablet in cold water. Place the marshmallows and ¼ cup milk in a saucepan. Heat over a low flame, folding over and over, until marshmallows are about half melted. Remove from flame and continue folding until mixture is smooth and fluffy. Then add remaining ¼ cup milk. Add dissolved "Junket" Rennet Tablet. Stir a few seconds and pour into freezing tray. Let set until firm. Cool in refrigerator for ½ hour. Whip the cream and add with the vanilla to the cooled rennet-custard. Mix well and place in freezing compartment. Stir twice during freezing.

VANILLA RENNET-CUSTARD ICE CREAM

1 "Junket" Rennet Tablet
1 tbsp. cold water  1 cup heavy cream
1 cup milk  ½ cup sugar
1 ¼ tsp. vanilla

Dissolve "Junket" Rennet Tablet in cold water. Warm milk, sugar, and vanilla to LUKEWARM—not hot, stirring constantly. Remove from stove. Add dissolved tablet. Stir a few seconds. Pour at once into refrigerator tray. Let set until firm — about 10 minutes, then cool in refrigerator ½ hour. Whip cream and stir into rennet-custard. Place in freezing compartment. When partly frozen, scrape from sides and bottom of tray. Beat quickly with a spoon. Finish freezing.
HOW TO MAKE ICE CREAM

IN ELECTRIC OR GAS REFRIGERATORS OR HAND FREEZERS WITH "Junket" FREEZING MIX

There's nothing quite so good as home made ice cream. And now, instead of being one of the "fussiest" desserts to make, it has become one of the simplest. For, with "Junket" Freezing Mix you can have the smoothest, most delicious ice creams and milk sherbets imaginable. Three minutes is all it takes to get them ready for freezing. Your refrigerator does the rest. With "Junket" Freezing Mix, you can make a variety of different ice creams by adding fruits, nuts, candies, and toppings... the unusual kinds you seldom find in stores. It's fun to surprise the family with new variations of their favorite ice creams.

TO MAKE WITH WHIPPING CREAM AND MILK—Whip 1 cup (½ pint) cold whipping cream in bowl until it holds its shape. Beat contents of package "Junket" Freezing Mix into 1 cup cold milk with egg beater until smooth. Beat whipped cream lightly into mixture. Pour into freezing tray. Place in freezing compartment. Serves 6 or more.

TO FREEZE—After you have set control for fast freezing, place tray in freezing compartment. Freeze until firm but mellow (not too hard). Then set cold control back. If too hard before serving, soften in refrigerator below freezing compartment.

ELECTRIC OR GAS REFRIGERATOR RECIPE

First Set Cold Control for Fast Freezing

TO MAKE WITH LIGHT CREAM—Beat contents of package "Junket" Freezing Mix into 1 pint cold light (coffee or table) cream in bowl until thick. It will not stiffen. Pour into freezing tray. Place tray in freezing compartment. Serves 6 or more.

HAND FREEZER RECIPE

Beat with egg beater, until smooth, 1 ½ cups cold milk, ½ cup heavy or whipping cream (or 1 cup cold milk and 1 cup light cream) with contents of package "Junket" Freezing Mix. Pour into freezer can and freeze with 4 parts ice to 1 part salt. Turn freezer about 10 minutes. Serves 6 or more. For sherbets use 1 pint whole milk.
ICE CREAM RECIPES
MADE WITH "JUNKET" FREEZING MIX
FREEZING AND WHIPPING SUGGESTIONS

When adding fruit to ice cream mixtures the fruit should be chopped or mashed and sprinkled with sugar an hour before using so it will not freeze in hard lumps.

Do not freeze ice cubes while freezing ice cream. Ice cubes already frozen may be left in the freezing compartment above the compartment containing the ice cream.

Turn control to coldest point as fast freezing makes smoother ice cream.

Whip the cream only until it will hold its shape. If cream is whipped too much the ice cream will have a buttery texture.

Cream which is a day or two old whips better than fresh cream.

Be sure to beat mixture thoroughly or it has a tendency to separate. The cream goes to the top while heavier liquid settles to the bottom.

COFFEE ICE CREAM
Whip 1 cup (½ pint) cold whipping cream in bowl until it holds its shape. Beat contents of package Vanilla "Junket" Freezing Mix into ½ cup cold milk. Beat whipped cream lightly into mixture. Add ¼ cup cold coffee and mix well. Freeze.

VANILLA ICE CREAM WITH STRAWBERRIES
See directions on page 23 for ice cream. After beating the cream, milk and Vanilla "Junket" Freezing Mix together, add 1 cup of sweetened crushed strawberries and a few drops of red food color. Mix well and freeze. Serve with marshmallow whip and fresh strawberries.
ICE CREAM RECIPES
MADE WITH "JUNKET" FREEZING MIX

ROCKY ROAD ICE CREAM
See directions on page 23 for ice cream. After beating the cream, milk and Chocolate "Junket" Freezing Mix together, add ½ cup chopped nuts and 8 marshmallows, cut in quarters. Mix well and freeze.

CHOCOLATE PEANUT BUTTER ICE CREAM
Warm ½ cup of the milk and dissolve 2 teaspoons of peanut butter in it. Cool and add to the rest of the milk. Proceed according to directions on page 23 for refrigerator ice cream, using Chocolate "Junket" Freezing Mix.

STRAWBERRY MARASCHINO CHERRY ICE CREAM
See directions on page 23 for ice cream. After beating the cream, milk and Imitation Strawberry "Junket" Freezing Mix together, add ½ cup chopped maraschino cherries. Mix well and freeze.

MINT ICE CREAM
See directions on page 23 for ice cream. After beating the cream, milk and Vanilla "Junket" Freezing Mix together, add 1 teaspoon of mint flavoring and a few drops of green food color. Mix well and freeze. Serve with chopped pistachio nuts, cold fudge sauce (page 27), or garnish with mint leaves.

MACAROON ICE CREAM
See directions on page 23 for ice cream. After beating cream, milk and Vanilla "Junket" Freezing Mix together, add ½ cup of macaroon crumbs. Mix well and freeze.

One-half cup of any of the following may be substituted for macaroons in the above recipe: Graham Crackers, Ginger Snaps, Grape-Nuts, Peanut Brittle.

MAPLE NUT ICE CREAM
See directions on page 23 for ice cream. After beating the cream, milk and Maple "Junket" Freezing Mix together, add ½ cup of any kind of chopped nuts. Mix well and freeze.

UNUSUAL ICE CREAMS
Have you ever tried rolling slices of ice cream or ice cream balls in coconut or crushed cookie crumbs? They’re delicious!

Crushed hard candy is good when added to plain vanilla ice cream.

Try making marbled ice cream. Make a tray of vanilla ice cream and a tray of chocolate. Freeze to a hard mush. Fill another tray with the frozen ice cream alternating a spoonful of vanilla and a spoonful of chocolate. Return tray of marbled ice cream to freezing compartment. Freeze until firm.

To make unusual combinations, fill individual cardboard or paper cups with partly frozen ice cream mixtures with either one, two or three layers of different kinds of ice cream. Many attractive variations may be made by either placing nuts, small candies, sliced or diced fruits either in the bottom or between the layers. When frozen very hard, ice cream can easily be removed from cups by loosening edges with a knife and pushing on the bottom of the cup. After unmolding, wrap in wax paper and return immediately to freezing unit until serving time.

Make brick ice cream by lining tray with wax paper, adding ice cream mixture in thin layer, freezing and adding another layer.
SMOOTH MILK SHERBETS
IN AUTOMATIC REFRIGERATORS OR HAND FREEZERS
WITH FRESH OR EVAPORATED MILK
AND "JUNKET" FREEZING MIX

TO MAKE WITH WHIPPED EVAPORATED MILK AND MILK
Scald 1 tall can evaporated milk for 5 minutes. Chill thoroughly. Whip 1 cup of this evaporated milk until stiff. Beat contents of package “Junket” Freezing Mix into 1 cup cold fresh milk with egg beater until smooth. Beat whipped evaporated milk lightly into mixture. Pour into freezing tray or hand freezer can and freeze immediately. Serves 6 or more.

In electric or other automatic refrigerators—when mixture is frozen so that on scraping down edges and mixing, it is like a soft mush—put into bowl and whip vigorously with an egg beater until fluffy. Then put back into tray and finish freezing.

(Use Vanilla “Junket” Freezing Mix in the following recipes)

LEMON SHERBET
Follow basic directions given above. When partly frozen and while beating, add the grated rind of ¼ lemon, 2 tablespoons lemon juice, 2 tablespoons sugar and a few drops yellow food color.

ORANGE SHERBET
Follow basic directions given above. When partly frozen and while beating, add ¼ cup orange juice, grated rind of ¼ orange, 4 teaspoons lemon juice and a few drops orange food color.

PEACH SHERBET
Follow basic directions given above. When partly frozen and while beating, add 1 cup mashed peaches.

TO MAKE WITH FRESH WHOLE MILK OR WITH EVAPORATED MILK AND WATER
Beat contents of package “Junket” Freezing Mix into 1½ cups fresh whole milk (or mixture of ¼ cup chilled evaporated milk and ¾ cup water) until thoroughly dissolved. Pour into freezing tray or hand freezer can and freeze immediately. Serves 5 or more.

In electric or other automatic refrigerators—when mixture is frozen so that on scraping down edges and mixing, it is like a soft mush—put into bowl and whip vigorously with an egg beater until fluffy. Then put back into tray and finish freezing.

PIECHASE SHERBET
Follow basic directions given above. When partly frozen and while beating, add 1 cup milk instead of 1½ cups. When frozen to a firm mush, beat in ¼ cup cold grape juice and 1 tbsp. lemon juice.

FRUIT COCKTAIL SHERBET
Follow basic directions given above. When partly frozen and while beating, add ¼ cup canned fruit cocktail.

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.)
FUDGE SAUCES MADE WITH "JUNKET" QUICK FUDGE MIX

HOT FUDGE SAUCE
Bring water in lower part of double boiler to boiling. Put 3 tablespoons water and 2 level tablespoons butter into upper part. When butter has melted, add ½ package (1⅛ cups) "Junket" Quick Fudge Mix. Stir slowly until smooth and glossy—3 to 4 minutes. Serve hot. Makes ⅔ cup sauce.

PEANUT BUTTER FUDGE SAUCE
Melt 3 tablespoons peanut butter, 2 tablespoons butter and 6 tablespoons of water together in double boiler. Stir in ½ package (1½ cups) "Junket" Quick Fudge Mix. Stir slowly until smooth and glossy—3 to 4 minutes. Pour into glass jar. Cover and cool. Serve cold.

COLD FUDGE SAUCE
Follow above directions but use 4 tablespoons water and 2 level tablespoons butter. Serve cold over ice cream, puddings, etc.

HOT CHOCOLATE MINT SAUCE
Add a few drops essence of peppermint to hot or cold fudge sauce while making. Serve hot or cold.

(To keep cold fudge sauces, store in covered containers outside refrigerator)

OTHER SAUCE RECIPES

BUTTERSCOTCH SAUCE
1¼ cups brown sugar
⅔ cup corn syrup
4 tbsp. butter
⅔ cup light cream

Put brown sugar, corn syrup and butter in a saucepan. Bring to the boiling point, and let boil until a little of the mixture, when dropped in cold water, will form a soft ball. Add light cream and cool.

CHERRY AND ALMOND SAUCE
5 stoned dates
¾ cup canned figs
1¼ cup boiling water
1¼ cup salted almonds
1¼ cup maraschino cherries
1¼ cup sugar
1¼ cup water

Pour boiling water over dates, let stand 3 minutes and cut in small pieces. Add cherries with their syrup, figs (cut in small pieces) with their syrup and salted almonds cut in strips. Cook sugar and water 3 minutes, add fruit and nuts. Serve cold.

CRANBERRY SAUCE AND CRANBERRY JELLY
3 cups cranberries
1 cup water
2 cups sugar

Make a syrup of sugar and water. Add cranberries and cook until thick. Put through a strainer for Cranberry Jelly. Cool. For Cranberry Sauce do not strain, just cool.

PINEAPPLE MINT SAUCE
1 cup crushed pineapple
1 cup sugar
¾ cup water
6 drops oil of peppermint

Green food color

Put pineapple in saucepan with sugar and add green color to make a brilliant green. Add water and simmer 10 minutes, cool, add oil of peppermint or peppermint extract to taste.

FLUFFY BANANA SAUCE
1 egg white
1 crushed banana
2 tsp. lemon juice

1 tbsp. sugar

Scald the milk in double boiler top. Stir in the egg which has been well beaten with the sugar and cook until the mixture coats the spoon, stirring constantly. Pour quickly into a cold bowl. Cool. Add salt and flavoring. Beat well. Chill. Serve over Danish Dessert. (See basic recipe on page 30.)
HOW TO MAKE FUDGE AND CAKE FROSTING

WITH "JUNKET" QUICK FUDGE MIX

You can make smooth, creamy fudge every time in 3 to 4 minutes with "Junket" Quick Fudge Mix. No beating, no fuss, no testing! Every package makes nearly a pound of delicious, home-made fudge, over a pound if you add chopped nuts.

Thick, creamy cake frosting, hot or cold fudge sauce for puddings or ice cream, are just as quickly and easily made with this new product.

**BASIC RECIPE FOR FUDGE**

Butter a 6" pan or breakfast plate for fudge. Bring water in lower part of double boiler to boiling. Keep it boiling. Into upper part put 3 1/2 tablespoons water (use measure inside package) and 2 level tablespoons butter. For harder fudge, especially in hot weather, use 3 tablespoons water. When butter has melted add entire contents of a package of "Junket" Quick Fudge Mix. Stir slowly until smooth and glossy — 3 to 4 minutes. Remove from stove. DO NOT BEAT. Add 1/2 cup nuts, if desired. Pour. Mark in squares while warm; cut into pieces when cold.

**CAKE FROSTING**

Get cake ready to frost. Bring water in lower part of double boiler to boiling. Keep it boiling. Put 4 tablespoons water (use measure inside package) and 4 tablespoons butter into upper part. When butter has melted, add entire contents of a package of "Junket" Quick Fudge Mix. Stir slowly until smooth and glossy — 3 to 4 minutes. Remove from stove and frost cake immediately. If frosting seems too thin, cool until thick enough to stay on cake. Makes frosting for two layer cake 8" round, 7" square, or 9" loaf. Replace upper part over double boiler while putting layers together. 24 cup cakes may be quickly frosted by dipping in this frosting. — 1/2 package equals 1 1/4 cups.
FUDGE RECIPES

MADE WITH "JUNKET" QUICK FUDGE MIX

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 ½ cup nuts.

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

RAISINS—½ cup raisins.

DATE-NUT—¾ cup chopped nuts and ½ cup chopped dates.

Other delicious variations include:

ORANGE—Substitute ¾ tablespoons orange juice for water and add 2 teaspoons grated orange rind.

MILK—Substitute 4 tablespoons milk for water.

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

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

CHOCOLATE FUDGE ICE CREAM

Whip ½ package (1¼ cups) "Junket" Quick Fudge Mix, 1 cup whipping cream and ¾ cup milk together with egg beater until thick. Freeze until mellow. No stirring while freezing.

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 (page 27).

FROZEN PUDDING

Sift 3 tablespoons cornstarch with ½ package (1¼ cups) "Junket" Quick Fudge Mix. Add 2¼ cups milk. Cook over low flame until thick and smooth, stirring constantly. Sprinkle lightly with sugar to keep surface moist. Chill. Fold in 1 cup heavy cream which has been whipped stiff. Freeze until mellow.

FUDGE CHIFFON PIE

Beat 3 egg yolks light. Add ½ cup water, 2 teaspoons granulated gelatin and ½ package (1¼ cups) "Junket" Quick Fudge Mix and beat together until smooth. Cook and stir until boiling point is reached; then cool thoroughly. Whip 3 egg whites fluffy with ¾ teaspoon salt and 1 teaspoon vanilla. Fold into fudge mixture and pour at once into baked pie shell. Chill until firm. Serve with whipped cream.

CREAM PIE DELUXE

Top your favorite cream pie with cold fudge sauce (page 27). It is supreme.
Here's a brand new product! Refreshing! Zestful! Makes a delightfully tangy currant-raspberry flavored pudding. "Junket" Danish Dessert is quick and easy to prepare too. Just add cold water, and follow directions. Chill, then serve with light cream or custard sauce and watch the family's eyes sparkle!

Try these delightful easy-to-make recipes for new eye and appetite appeal.

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**BASIC RECIPE FOR DANISH DESSERT**

Danish Dessert should be served 3 to 4 hrs. after making, when it is at its best.

Stir contents of package into one pint (2 measuring cups) cold water. *Never use milk.* Bring to a full boil, stirring constantly. Then boil for one minute.

Pour into serving bowl. If desired, sprinkle lightly with sugar when warm to keep surface moist.

Let cool. Then chill in ice box. Serve in about 3 hours. If using 2 packages at a time, serve after 4 hours. Contains no gelatin—cannot be molded.

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:

- **Fig Pecan**—1/2 cup chopped figs (cooked in 1/2 cup water) and 1/2 cup chopped pecans.
- **Orange**—1 cup orange slices.
- **Pear**—1/2 cup cubed pears.
- **Peach**—1/2 cup sliced peaches.
- **Raspberries**—1/2 cup whole or crushed sweetened raspberries.
- **Apple**—1/2 cup sliced stewed sweetened apple.

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**DANISH FRUIT SOUP**

(Sødsuppe)

Place 1 1/2 pints cold water in a pan; for less tart and thinner soup, use more water, up to 1 quart. Add 1 package "Junket" Danish Dessert. Bring to a boil stirring constantly and cook 1 minute. Serve hot with croutons.

For variety, add 1/2 slice lemon or 1/2 stick cinnamon to soup while boiling, or if desired, raisins, pears, prunes or fruit cocktail.
TRY THESE DELIGHTFUL TESTED RECIPES

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.

GRAHAM CRACKER PIE
Graham cracker crust: Mix 1 1/2 cups crushed graham cracker crumbs and 1/4 cup granulated sugar with 3 tablespoons 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 PUDDING SAUCE
Stir contents of package “Junket” Danish Dessert into 2 1/2 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.
Recipes by "The 'Junket' Folks"