Recipes Inside for making

SMOOTH ICE CREAM
Milk SHERBERTS
and MILK SHAKES with

"Junket" Freezing Mix

FREE RECIPE BOOK!
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ICE CREAM AND MILK SHERBET RECIPES

To make various kinds of ice cream, fresh or evaporated milk sherbet, follow directions as given on package or on pages 5 and 6. Add any of the following. Then mix well and freeze.

Using Vanilla "Junket" Freezing Mix

APRICOT—Add ½ cup strained apricot pulp and 1 tablespoon lemon juice.

BANANA—Add ½ cup strained banana pulp.

FRUIT COCKTAIL—Add 1 small (8 oz.) can fruit cocktail.

FRUIT NUT—Add 3 tablespoons chopped maraschino cherries, 3 tablespoons chopped nuts, 2 tablespoons crushed banana.

GRAPE-NUT, PEANUT BRITTLE OR MACAROON—Add ½ cup Grape-Nuts, ½ cup finely ground peanut brittle, or ½ cup crushed macaroons.

PUMPKIN—Add 1 cup canned pumpkin, ¾ cup brown sugar, ½ teaspoon cinnamon, ¼ teaspoon salt and a little nutmeg.

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ENGLISH TOFFEE—Add ¼ cup English Toffee dissolved in the hot milk or cream. Chill before making ice cream.

GREEN CHERRY MINT—Add ½ cup finely chopped green cherries, 1 teaspoon mint flavoring and few drops Grape Green "Junket" Food Color.

PEACH—Add 1 cup mashed peaches.

LEMON—Add grated rind of ¼ lemon, 2 tablespoons lemon juice, 2 tablespoons sugar and few drops Lemon Yellow "Junket" Food Color.

ORANGE—Add ¼ cup orange juice, grated rind of ¼ orange, 4 teaspoons lemon juice and few drops Orange Gold "Junket" Food Color.

PINEAPPLE—Add ½ cup crushed, drained pineapple and 2 tablespoons lemon juice.

FRESH RASPBERRY OR STRAWBERRY—Bring to a boil 1 cup crushed fresh raspberries or strawberries sweetened with ¼ cup sugar and add with 1 teaspoon lemon juice and few drops Raspberry Red "Junket" Food Color.

CRANBERRY—Add ¾ cup cranberry jelly, 1 ½ teaspoons lemon juice and ¼ teaspoon Raspberry Red "Junket" Food Color.

COFFEE—Add 1 ace package G. Washington Coffee.
SHERRY—Add ¼ cup sherry wine.

BANANA BRAZIL NUT—Add ½ cup strained banana pulp and ½ cup chopped brazil nuts.

APRICOT-PINEAPPLE—Add ½ cup apricot-pineapple conserve, ½ cup chopped almonds and 2 teaspoons lemon juice.

PINEAPPLE MINT—Add ½ cup crushed, drained pineapple, ¼ cup crushed after dinner mints and a few drops Grape Green "Junket" Food Color.

Using Strawberry "Junket" Freezing Mix

STRAWBERRY JAM—Add ¼ cup strawberry jam, 1 ½ tablespoons lemon juice.

MACAROON—Add ½ cup crumbled macaroons.

MARASCHINO CHERRY—Add ½ cup chopped maraschino cherries.

Using Maple "Junket" Freezing Mix

MAPLE PRUNE—Add ½ cup strained prune pulp and 1 tablespoon lemon juice.

MAPLE WALNUT—Add ½ cup chopped walnut meats.

FIG NEWTON—Add ½ cup finely crumbled fig newtons.
Using Chocolate “Junket” Freezing Mix

PEPPERMINT—Add $\frac{1}{4}$ cup finely crushed peppermint candy.

ROCKY ROAD—Add $\frac{1}{2}$ cup chopped nuts, 8 chopped marshmallows.

PEANUT BUTTER—Warm $\frac{1}{2}$ cup of the milk or cream and dissolve in it 1 teaspoon peanut butter. Cool and add to rest of milk or cream. Proceed according to directions.

COFFEE CHOCOLATE CHIP—Add 1 ace G. Washington coffee and 1 square chipped semi-sweet chocolate.

Delicious Milk Drinks

COLD MILK SHADES—Use 1 to 2 tablespoons of Vanilla, Chocolate, Strawberry or Maple “Junket” Freezing Mix for each glass cold milk. Beat with an egg beater until dissolved, and drink within half hour. Do not let stand longer as it may thicken.

HOT CUP—Heat 1 cup milk just hot enough to drink (about 140°F). Remove from stove. Add 2 tablespoons of Vanilla, Chocolate, Strawberry or Maple “Junket” Freezing Mix. Stir quickly with a spoon until dissolved. Pour into glass. Drink at once.
Economy Recipes for Automatic Refrigerator

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 into 1 cup cold fresh milk with egg beater until smooth. Beat whipped evaporated milk lightly into mixture. Pour into freezing tray. When mixture is frozen to a soft mush, put into bowl and whip with an egg beater until light and fluffy. Continue freezing.

To Make With Fresh Whole Milk or With Evaporated Milk and Water
Beat contents of package into 1½ cups fresh whole milk (or mixture of ¾ cup chilled evaporated milk and ¾ cup water) until thoroughly dissolved. Pour into freezing tray and freeze immediately.

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.
To Make With Top Milk

Beat contents of package into 2 cups top milk (or 1 1/2 cups milk plus 1/2 cup heavy cream) until thoroughly dissolved. Pour into freezing tray and freeze immediately. When mixture is frozen so that on scraping down edges and sides, it is like a soft mush, put into bowl and whip with an egg beater until fluffy. Continue freezing.

To Make With Buttermilk

Substitute 1 1/2 cups buttermilk for the top milk in the above recipe. For variation add 3/4 cup crushed, well drained pineapple or 3/4 cup well drained, sweetened crushed strawberries while whipping at soft mush stage.

Hand Freezer Ice Cream

Beat with egg beater, until smooth, 1 1/2 cups cold milk, 1/2 cup heavy or whipping cream (or 1 cup cold milk and 1 cup light cream) with contents of package. Pour into freezer can and freeze with 4 parts ice to 1 part salt. Turn freezer about ten minutes. Serves 6 or more. For sherbets use 1 pint whole milk.
For Your Pantry Shelf

"Junket" Rennet Powder for making milk into delicious rennet-custards. Only lukewarm milk required because it contains no eggs, no gelatin. Six luscious flavors.

Vanilla, Chocolate, Lemon, Orange, Raspberry, Maple.

"Junket" Rennet Tablets for making rennet-custards, smoother ice cream with less cream in hand freezers, readily digested milk foods and cottage cheese. Not sweetened or flavored. Add sugar and flavor to taste.

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