MOTHER, LET'S HAVE RENNET-CUSTARDS EVERY DAY!

1. DRINK YOUR NICE MILK
2. THINK I'LL MAKE HER MILK INTO A RENNET-CUSTARD
   QUICK AND EASY TO MAKE
3. MOTHER, LET'S HAVE RENNET-CUSTARDS EVERY DAY!

DIRECTIONS INSIDE for making
Rennet-Custards, Ice Cream
Cottage Cheese, Rennetized Milk

Mail Coupon for FREE LARGE RECIPE BOOK
HOW TO MAKE YOUR CHILD LIKE MILK
At meals or between meals, give your child milk in the appetizing form of eggless, non-cooked rennet-custards. They're so easy to make with “Junket” Rennet Tablets. Children love these colorful, tasty rennet-custards and they supply the valuable nutriments of milk in readily digestible form.

BOILED MILK RECIPE FOR INFANTS
When your doctor recommends rennet-custards for your baby, the following recipe is suggested:
Dissolve 1 “Junket” Rennet Tablet by crushing in 1 tablespoon cold water. Bring 1 pint (2 measuring cups) ordinary or homogenized milk* to boiling point; boil slowly for 3 minutes, stirring constantly. Cool at once to LUKEWARM—not hot (120° F.). Test a drop on inside of wrist frequently. When COMFORTABLY WARM, stir 2 tablespoons of Blue Label Karo Corn Syrup into the milk. Add dissolved “Junket” Rennet Tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into custard cups. Do not move cups until firm — about 10 minutes. Then chill in refrigerator. When ready to feed baby, warm rennet-custard slightly by placing custard cup in hot water. (If a sweeter rennet-custard is desired, add from 1 teaspoon to 3 tablespoons of cane sugar to a pint of milk.)

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*Do not use canned or “zeolite” treated soft curd milk.
ALMOND TAPIOCA RENNET-CUSTARD
Put 2 tablespoons tapioca pudding in the bottom of each of 5 dessert dishes. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. To 1 pint milk add 3 tablespoons sugar and ½ teaspoon almond extract with a few drops of green food color. 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 tablet and stir quickly for a few seconds only. Pour at once, while still liquid, over tapioca. Do not move until firm—about 10 minutes. Chill.

RENNETIZED MILK SHAKES
Stir flavoring, sugar and ½ "Junket" Rennet Tablet (dissolved in tsp. cold water) into each glass of cold milk. Milk drinks digest more readily when rennetized.

COTTAGE CHEESE
The following method is recommended by U. S. Government authorities: To 1 gallon or less of sweet, skimmilk, add ¾ cup sour milk. Mix well. Set in pan of hot water and heat to 75° F. (barely warm). Remove from water and put in warm place. Add ¼ "Junket" Rennet Tablet, dissolved in 1 tablespoon cold water, mix thoroughly. Cover with cloth and 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 hang for several hours. Add salt to taste. A gallon of milk makes 1 ½ to 2 pounds of cheese.
TO MAKE DELICIOUS ICE CREAM
IN AUTOMATIC REFRIGERATORS

Vanilla Rennet-Custard Ice Cream. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. Mix 1 cup milk, \( \frac{1}{2} \) cup sugar and \( \frac{1}{4} \) teaspoons 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 tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into refrigerator tray. Do not move until firm — about 10 minutes, then cool in refrigerator about \( \frac{1}{2} \) hour. Whip 1 cup heavy cream and stir into rennet-custard. Place in freezing compartment. When partly frozen scrape from the sides and bottom of tray. Beat quickly with a spoon. Finish freezing. Makes almost a quart of ice cream.

Chocolate Rennet-Custard Ice Cream. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water. Melt \( \frac{3}{4} \) square chocolate over hot water. Add 2 tablespoons sugar. Add 1 cup milk slowly, stirring constantly. Add \( \frac{1}{3} \) cup sugar and warm to LUKEWARM — not hot. Add \( \frac{1}{2} \) teaspoon vanilla and dissolved tablet. Pour into tray and let set until firm — 10 minutes, then cool in refrigerator about \( \frac{1}{2} \) hour. Whip 1 cup heavy cream and stir into rennet-custard. Place in freezing compartment. When partly frozen, scrape from the sides and bottom of tray. Beat quickly with a spoon. Finish freezing. Makes almost a quart of ice cream.
TO MAKE SMOOTHER ICE CREAM WITH LESS CREAM IN HAND FREEZERS

Vanilla Rennet-Custard Ice Cream. Dissolve 2 “Junket” Rennet Tablets by crushing in 2 tablespoons cold water. Warm 1 cup heavy cream, 1 cup sugar, 1 tablespoon vanilla and 3 cups milk 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 tablets and stir quickly for a few seconds only. Pour at once, while still liquid, into freezer can. Do not move until firm—about 10 minutes. Chill. Then turn freezer about 10 minutes. Makes approximately ½ gallon ice cream.

RECIPIES FOR DIABETICS

Rennet-Custard. Omit sugar in recipe (p. 5). Substitute 3 (½ grain) saccharin tablets dissolved in tablespoon of milk.

Rennet-Custard Ice Cream. Soak 5 grams gelatin (scant 2 teaspoons) in 1 tablespoon cold water. Dissolve 1 “Junket” Rennet Tablet by crushing in 1 tablespoon cold water. Add soaked gelatin, 2 tablespoons vanilla and 0.1 grams saccharin or 3 (½ grain) saccharin tablets to 1 pint light cream and 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 tablet and stir quickly for a few seconds only. Pour at once, while still liquid, into freezer can. Do not move until firm—about 10 minutes. Pack in 1 part salt to 4 parts ice and freeze. This recipe also good for ice cream in automatic refrigerator if stirred once or twice while freezing.
DIRECTIONS for making RENNET-CUSTARDS

FIRST STEP
Set out 4 or 5 dessert glasses. Dissolve 1 "Junket" Rennet Tablet by crushing in 1 tablespoon cold water in a cup. Measure 1 pint (2 cups) ordinary or homogenized milk* 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.

SECOND STEP
Warm slowly, stirring constantly. Test a drop on inside of wrist frequently. When COMFORTABLY WARM (120°F.) not hot, remove at once from stove.

THIRD STEP
Add dissolved "Junket" Rennet Tablet and stir quickly for a few seconds only.

FOURTH STEP
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.

HELPFUL HINTS
*Do not use canned or "zeolite" treated soft curd milk. In soft curd milk a part of the calcium salts needed to thicken rennet-custards has been removed. Vitamin D Soft Curd Milk will not thicken. Either ordinary Vitamin D milk which is not also soft curd, or homogenized milk makes perfect rennet-custards.

Milk should be comfortably warm — not scalded or boiled. Hot milk destroys the rennet enzyme or thickening agent. If milk accidentally gets too hot, cool to COMFORTABLY WARM before adding dissolved tablet. 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 dissolved tablet has been added — stir quickly for a few seconds only. Stirring too long before pouring will cause separation into curds and whey.

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OTHER "JUNKET" FOOD PRODUCTS

"Junket" Freezing Mix for making smooth ice cream in automatic refrigerators or hand freezers. NO WARMING. Just mix with milk and cream. 4 delicious flavors.

"Junket" Rennet Powder for making an endless variety of rennet-custards. Just stir into lukewarm milk. No cooking necessary as it contains no eggs, no gelatin. 6 tempting flavors.

"Junket" Quick Fudge Mix—for making smooth, creamy, chocolate fudge, fudge cake frosting, and fudge sauces. No failures. Perfect results every time. No beating. Takes 4 minutes.

"Junket" Danish Dessert—Makes delicious currant-raspberry flavored pudding—Something New in America. Just add to water. Boil one minute.

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