JUNKET with STRAWBERRIES
DAINTY JUNKETS

A Collection of Valuable Recipes for Milk Desserts and Ice Cream,
by Janet McKensie Hill
Emma H. Crane
and other experts of Cookery

Published by
CHR. HANSEN’S LABORATORY
Copenhagen Denmark—Little Falls, NY USA
The usual edition of our booklet of recipes has been a million copies, but this time we are obliged to print two million booklets as one million would not last very long.

A new, artistic cover has been designed, and several choice recipes have been added to the old list of puddings and ice creams prepared by such experts as Janet McKenzie Hill, Sarah Tyson Rorer, Emma H. Crane and other authorities of National reputation.

Junket has become a popular dish. It is now universally appreciated as a Dainty, Delicious Dessert, a Perfect Food for children and invalids, an Ideal Health Food for young and old, for rich and poor, for sick and well.

For the making of ice cream of all grades, the Junket process has been widely introduced, and Junket Cream Ice bids fair to become the National Summer and Winter Dessert.

To the Junket literature have recently been added an illustrated booklet of poetry entitled "Junkettes," a collection of testimonials, and a comprehensive brochure on Ice Cream. Write us for any of these publications and please bear in mind that we are always glad to hear from our friends who may have new ideas as to the use of Junket.

Junket Tablets, Junket Flavors and Junket Colors are all absolutely pure and are guaranteed under the Pure Food Law.

CHR. HANSEN'S LABORATORY, LITTLE FALLS, N. Y.
## TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Topic</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Descriptive Price List</td>
<td>6-7</td>
</tr>
<tr>
<td>How to Order</td>
<td>7</td>
</tr>
<tr>
<td>Junket Tablets</td>
<td>8</td>
</tr>
<tr>
<td>Junket Colors</td>
<td>8</td>
</tr>
<tr>
<td>Junket Flavors</td>
<td>9</td>
</tr>
<tr>
<td>Plain Junket (general directions)</td>
<td>10-11</td>
</tr>
<tr>
<td>Precautions</td>
<td>12</td>
</tr>
<tr>
<td>Junket Cream Ice</td>
<td>13</td>
</tr>
<tr>
<td>Fancy Junket Puddings</td>
<td>14</td>
</tr>
<tr>
<td>Fancy Ice Creams</td>
<td>14</td>
</tr>
<tr>
<td>Junket for Children</td>
<td>15</td>
</tr>
<tr>
<td>Chocolate Junket</td>
<td>16</td>
</tr>
<tr>
<td>Junket with Fresh Berries</td>
<td>16</td>
</tr>
<tr>
<td>Junket Ice Cream with Strawberries</td>
<td>17</td>
</tr>
<tr>
<td>Junket with Apple Meringue</td>
<td>18</td>
</tr>
<tr>
<td>Junket with Pineapple Sauce</td>
<td>18</td>
</tr>
<tr>
<td>Chocolate Junket with Cream Cherries</td>
<td>18</td>
</tr>
<tr>
<td>Devonshire Junket</td>
<td>20</td>
</tr>
<tr>
<td>Junket with Puree of Banana</td>
<td>20</td>
</tr>
<tr>
<td>Coffee Junket</td>
<td>20</td>
</tr>
<tr>
<td>Junket from Cream</td>
<td>20</td>
</tr>
<tr>
<td>Recipe Name</td>
<td>Page</td>
</tr>
<tr>
<td>-----------------------------------------------</td>
<td>------</td>
</tr>
<tr>
<td>Junket with Lady Fingers and Jelly</td>
<td>21</td>
</tr>
<tr>
<td>Junket with Puree of Apples</td>
<td>22</td>
</tr>
<tr>
<td>Junket with Raw Eggs</td>
<td>22</td>
</tr>
<tr>
<td>Junket with Brandied Peaches</td>
<td>22</td>
</tr>
<tr>
<td>Junket with Peaches and Cream</td>
<td>23</td>
</tr>
<tr>
<td>Custard Junket</td>
<td>24</td>
</tr>
<tr>
<td>Junket from Condensed Milk</td>
<td>24</td>
</tr>
<tr>
<td>Ice Cream from Evaporated Cream</td>
<td>24</td>
</tr>
<tr>
<td>Junket with Grape Nuts</td>
<td>25</td>
</tr>
<tr>
<td>Junket Queen Pudding</td>
<td>25</td>
</tr>
<tr>
<td>Junket with Cantaloup</td>
<td>25</td>
</tr>
<tr>
<td>Pineapple Junket</td>
<td>25</td>
</tr>
<tr>
<td>Wine Junket</td>
<td>25</td>
</tr>
<tr>
<td>Junket with Cranberry Jelly</td>
<td>26</td>
</tr>
<tr>
<td>Cocoanot Junket Pie</td>
<td>26</td>
</tr>
<tr>
<td>Junket Puffs</td>
<td>26</td>
</tr>
<tr>
<td>Cheesecakes</td>
<td>26</td>
</tr>
<tr>
<td>Baby Food</td>
<td>27</td>
</tr>
<tr>
<td>Mrs. Rorer’s Receipe for Modified Milk</td>
<td>28</td>
</tr>
<tr>
<td>Separating Curd from Whey</td>
<td>28</td>
</tr>
<tr>
<td>Whey</td>
<td>29</td>
</tr>
<tr>
<td>Junket Cheese</td>
<td>30-31</td>
</tr>
<tr>
<td>German Directions</td>
<td>32</td>
</tr>
</tbody>
</table>
CHR. HANSEN'S JUNKET PREPARATIONS
HOW PUT UP AND HOW OBTAINED,
JUNKET TABLETS.

Put up 10 tablets in a package, 10c.
And 100 " " " " 75c.

One tablet costing one cent or less, converts a quart of sweetened and flavored milk into a delicious pudding or material for ice cream sufficient for a serving for a large family.

JUNKET FLAVORS.
Put up in full 2-oz. bottles at 20c. each.
By mail 30c.

Twelve flavors: Vanilla, Lemon, Orange, Nutmeg Almond, Allspice, Ginger, Clove, Cinnamon, Rose, Peppermint, Wintergreen.

All pure, natural flavoring extracts of the highest grade. We make no "artificial" flavors.
JUNKET COLORS.

Put up in one-ounce square bottles at 10c each; by mail, 15c. Three colors: Raspberry Red, Lemon Yellow and Orange Gold.

Absolutely harmless, highly concentrated; produce charming tints in creams, icings, confectionery and Junket.

Junket Cream Tablets, put up 100 in a package at $2.00, for manufacturers of ice cream on a large scale. One tablet for a gallon of milk or milk and cream. Except as to strength, exactly the same as the Junket Tablets. Sold only direct to consumers by registered mail on receipt of cash with order. Not handled through the trade.

Order Junket Tablets, Colors and Flavors from your grocer or druggist. We mail 10 Junket Tablets for 10c. each color for 15c. each flavor for 30c., cash with order. Order Junket Cream Tablets and Colors and Flavors in larger packages from us or our agents direct.

CHR. HANSEN'S LABORATORY, LITTLE FALLS, N. Y.
Junket Tablets contain absolutely nothing but the pure digestive Rennet Ferment and a little common table salt. No chemicals whatever enter into their composition.

The effect of a minute quantity of the rennet ferment in milk is to coagulate the casein, thickening the milk into a soft jelly or custard, the same as in cheese making. It is the same process that takes place in digestion.

The best effect is obtained in lukewarm or blood-warm milk. Cold milk entering the stomach is not acted upon by the rennet quickly enough to insure good digestion. For this reason ordinary ice cream is often but imperfectly digested.

In Junket the rennet action takes place before it is eaten and there is no danger of imperfect digestion. Junket Ice Cream and Junket Puddings of various styles, therefore besides being dainty and delicious, are eminently healthful and nutritious and can be enjoyed with impunity by children and invalids who often cannot enjoy milk in other forms.

Junket Colors.—Dainty colors are so frequently used at banquets and at the leading hotels and cafes for coloring ices and meringues and ice creams, and by confectioners in candy and cake that their use in home cooking for producing dainty and artistic effects is rapidly becoming popular.
Most of the colors heretofore used in confectionery and ice cream have been Aniline products. Some Aniline colors are harmless, others are not. In view of the universal demand for Pure Food, we have discontinued the manufacture of three colors, Green, Blue and Purple, which we used to make from harmless Aniline products and we now carry only the three colors, Raspberry Red, made from pure cochineal, Orange Gold and Lemon Yellow, the two latter made from Annatto seed, the same as butter and cheese color, of which we are manufacturing large quantities. Whether the popular aversion to Aniline in food is simply a prejudice or well founded, we wish to be on the safe side and we desire our customers to feel assured that our preparations are above suspicion.

Junket Flavors.—Chr. Hansen's Junket Flavors are acknowledged by experts to be the best and purest on the market; they have all the delicacy and aroma of the true fruits and aromatics from which they are made.

We do not make artificial Flavors, such as extracts, so called, of strawberry, raspberry, peach, pear, plum, pineapple or banana, usually coal-tar products, but only the following true Flavors, extracted from fruits and aromatics, viz.: Vanilla, Lemon, Orange, Nutmeg, Almond, Allspice, Ginger, Clove, Cinnamon, Rose, Peppermint, Wintergreen.

NOT THE CHEAPEST, BUT THE BEST.
HOW TO PREPARE PLAIN JUNKET.
THE WHOLE STORY IN A NUT SHELL.

Drop one Junket Tablet and a tablespoonful of cold water into a cup and CRUSH WITH A SPOON to dissolve thoroughly.

Heat one quart of pure milk until lukewarm, about 98°F.—no more; add sugar and flavor to taste, and, if desired, a trifle of one of the Junket colors.
Pour into Junket glasses or saucers, or into one large dish. Let stand undisturbed in a warm room until firm.

Remove carefully, without shaking, to a cold place or the refrigerator and let stand until time to serve.

Serve with or without cream.

Add the dissolved Junket Tablet to the luke-warm milk and stir it in quickly.
PRECAUTIONS—The process of making Junket is simplicity itself; some housekeepers are inclined to do more than required with the result that they spoil the dish.

Some think that hot water or milk might be better to dissolve the tablet in than cold water. Heat, however, destroys the rennet ferment, and milk curdles immediately on coming in contact with concentrated rennet. Therefore:

USE ONLY COLD WATER TO DISSOLVE THE TABLET IN, and when the solution is poured into the milk stir vigorously for an instant to thoroughly mix; then leave it at rest.

Some think the milk must be scalded. It should, however, only be Lukewarm—that is blood-warm or milk-warm, as it comes from the cow—anywhere from 80° to 100° F. will do—the chill taken off. If accidentally it is overheated, cool it again until only lukewarm, before adding the dissolved tablet.

THE MILK MUST BE PURE and untreated, otherwise it is apt to make an imperfect or sloppy Junket. Pasteurized, sterilized or condensed milk cannot be relied upon to make a firm pudding, because in some of these products the milk has been overheated so as to destroy its property to coagulate firmly with rennet. In others this is not the case, and for ice cream at least, if not for Junket puddings, they may be used to advantage (see page 24). Watered milk or milk to which preservatives have been added cannot be used.
Junket Cream Ice.—Janet McKenzie Hill, editor "Boston Cooking School Magazine," says: "We find the Junket Tablet unequalled in the production of ice cream, smooth in texture, fine-grained and inexpensive. It is destined, when its merits have become known, to revolutionize the old-time method of making ice cream."

One lady writes us: "Junket is delicious. I do not know of any warm weather dish to equal it, and for ice cream it is perfect." ‘Another friend says: "Nothing can equal Junket for ice cream," and thousands of others express similar sentiments."

DIRECTIONS.—To sweet milk add cream according to richness desired; one-fourth part cream makes a rich "Junket Cream Ice," but if you have no cream, a good quality of "Frozen Junket" can be made of clear milk.

Prepare as a plain Junket, using a little more sugar and flavor than you would for a pudding. When thickened into a soft, creamy jelly, pour into freezer can, pack with ice and salt and freeze immediately in the usual way.

Our new Ice Cream Pamphlet containing valuable information in regard to the application of the Junket process in the manufacture of ice cream, is now ready from the press and will be sent to anyone interested. For hotels and boarding houses, confectioners and bakers, as well as for druggists making their own ice cream for the soda fountain, for dairymen and ice cream parlors, this pamphlet is of special interest.
Fancy Junket Puddings.—A hundred different combinations can readily be used for various delicious puddings based on Plain Junket, by adding various colors and flavors, spices or fruit, eggs, bread crumbs, cake, etc.

When fruits are used in combination with Junket, care should be taken not to allow the acid varieties to form in the Junket, as the acid will separate out the whey. Fresh strawberries, pineapples, oranges, etc., are too sour to be added before the Junket is “set,” while blackberries or blueberries and brandied or canned peaches, apricots, etc., whole, in pieces, or crushed and rubbed through a sieve, may be allowed to set with the milk.

Fancy Ice Creams.—In the same way as for puddings, various flavors and colors, fruit, chocolate, eggs, etc., may be used in preparing a great variety of exquisite ice creams with Junket Tablets.

A delicious flavor is produced by using one teaspoonful of Vanilla, one-half of Orange and one-quarter of Almond Extracts. Try this combination.

Chocolate Ice Cream made from Chocolate Junket (page 16) is one of the most popular summer and winter deserts.

Crushed fruit, fresh or preserved, as raspberries, strawberries, peaches, pineapples, oranges, etc., may be added to a Vanilla Junket Ice Cream when nearly frozen.

In winter or in cold weather, hot maple syrup or warm chocolate sauce poured over each dish of a Vanilla Ice Cream makes a delicious dessert.
JUNKET FOR CHILDREN.

Prepare as for plain Junket; pour into a large pudding dish instead of individual Junket glasses; dish carefully in serving so as not to break the jelly too much. If preferred, it can be made without sweetening or flavor and served with sugar and grated nutmeg or cinnamon sprinkled over it. Children will often eat a quantity of this delicious dish, and may be allowed it, as it is very nutritious as well as inexpensive. Milk being the one perfect food for infants, it becomes, when made into Junket, the ideal health food for growing children. No other food contains so much true nourishment in proper proportion, or is so easily digested.

MISS CRANE.
Chocolate Junket.—Sweeten a quart of Milk with half a cup of sugar. Melt one square of chocolate or two tablespoonfuls of cocoa, add half a cup of the milk and boil one minute. Remove from fire and add the remainder of the milk, which must not be boiled, and a teaspoonful of vanilla. Probably this mixture will be lukewarm; if not, heat until it is. Stir in the solution of the Junket Tablet as in plain Junket. Pour at once into serving dish or dishes and leave undisturbed until firm. Cool and serve. If whipped cream sweetened and flavored with vanilla is heaped upon the Chocolate Junket when serving, a most delicious dessert is obtained.

Chocolate Junket frozen makes a very delicious ice cream (page 14).

Junket with Fresh Berries—Make a plain Junket, flavoring with vanilla, and pour into individual Junket glasses, filling each one two-thirds full. When just ready to serve fill with luscious ripe strawberries dusted with powdered sugar and then heap over this whipped cream; if you wish, dot the top with just a few of the berries. Raspberries may be substituted for the strawberries. Blackberries or Blueberries may be placed in the bottom of the glasses or the serving dish before the milk to which the dissolved tablet has just been added, is poured into same. Canned strawberries, raspberries, peaches, prunes or plums may be used in the same way being allowed to form in a plain Junket.
JUNKET ICE CREAM WITH STRAWBERRIES.

Heat one quart of milk, one cup of double cream and one cup of sugar until just lukewarm, not above 100°F. Stir in a tablespoonful of vanilla extract, or use one cup of strawberry preserves in the cream, and one Junket Tablet crushed and dissolved in one tablespoonful of cold water. Let stand undisturbed in a warm room ten or fifteen minutes, then pour the jellied mixture into the can of the freezer and freeze as any ice cream. Pack into individual molds, basket shape, and chill half an hour packed in equal parts of ice and salt. At time of serving turn from molds on to individual plates and fill the baskets with fresh strawberries. MRS. HILL.
Junket with Apple Meringue.—Core and pare three apples, cut crosswise into halves. Stir over the fire one-half cup of sugar and same of water until sugar is dissolved; add the yellow rind of half a lemon; put in the apples, cover and cook very slowly, WITHOUT BOILING, until the apples are clear. Skim them out and place one in the bottom of each glass. Dust over a little cinnamon. Pour over this a plain Junket. When cold and ready to serve, beat the white of one egg until frothy, add one tablespoon of powdered sugar and beat until very stiff. Heap this over the Junket, dust with powdered sugar and serve. The meringue will not stand.

Junket with Pineapple Sauce.—Pineapple, as well as rennet, aids in the digestion of milk, making this one of the daintiest of all the Junket dishes. Make a perfectly plain Junket, using a quart of milk and one of Chr. Hansen’s Junket Tablets. Omit all sugar and flavoring. When ready to serve pour over the following:

PINEAPPLE SAUCE.—Grate very ripe pineapple to measure at least a pint. Boil together a cup of sugar and a half cup of water until they spin a soft thread. Take from the fire and stir in hastily the grated pineapple. Turn this into your sauceboat and stand away to cool. When ready to serve, help the Junket, and put over and around it a little of the pineapple sauce. MRS. RORER

CHOCOLATE JUNKET WITH CREAM CHERRIES.

Heat a quart of milk until lukewarm; add half a cup of sugar and stir until dissolved. Melt two squares of chocolate over
hot water, gradually add half a cup [no more] of the warmed milk and boil a moment; add to it the remainder of the milk [which must not be boiled], a half teaspoonful of vanilla and a dissolved Junket Tablet; stir and turn at once into the cups. To half a cup of heavy cream add three tablespoonfuls of sweet milk and a few drops of vanilla extract and beat until stiff. Beat the white of an egg until dry, then add gradually one tablespoonful of powdered sugar and fold the mixture into the beaten cream.

Chill on ice. At serving time garnish the Junket with candied cherries and the cream mixture. 

MRS. HILL.
Devonshire Junket.—Stand rich, twelve-hours-old milk where it will come very slowly to scald and let it remain at that temperature ten or fifteen minutes; then cool.

Make a plain Junket, and when ready to serve lift the cream from the scalded milk, place it on top of the Junket and serve; or it may be served in the good old English style with clotted cream and port wine.

Miss Crane.

Junket with Puree of Banana.—Cut two bananas into slices and put over the fire with a quarter cup of water, cook slowly until tender and press through a sieve. Add one teaspoonful of orange juice, two of sugar and one of gelatine soaked in cold water. Stir until dissolved and fill into the bottom of the glasses. When chilled fill cups with a plain Junket. Serve ice cold with sweetened cream.

Miss Crane.

Coffee Junket.—Make a half cup of strong coffee by pouring a half cup of freshly boiling water over two tablespoons of pulverized coffee. Add the clear coffee and a half cup of sugar to a quart of milk. If necessary, heat until lukewarm and stir until the sugar is dissolved. Add the dissolved tablet and finish as a plain Junket. Heap whipped cream on top.

Miss Crane.

Junket from Cream.—This may be made the same as that made with milk, using cream in the place of milk and in the same proportions. When ready to use turn out into a dish and heap round the base some tart jelly and serve at once.

Miss Crane.
Junket with Lady-fingers and Jelly.—Rub through a sieve dry ladyfingers or sponge cake enough to fill half full the required number of Junket cups.

Make one pint of plain Junket, flavoring with half a teaspoonful of Chr. Hansen’s lemon flavor. Add a dissolved Junket Tablet and pour over the cake. Stand in a warm place to “set,” then chill as usual.

When ready to serve heat the white of one egg until dry, add one tablespoonful of powdered sugar, and by the use of pastry bag and star tube garnish the top of each cup with the meringue and decorate the sides and top of the meringue with bits of ladyfingers and fruit jelly.

MRS. HILL.
Junket with Puree of Apples.—Core and pare four apples, steam until tender, then press through a sieve. Add four tablespoons of sugar, a tablespoon of lemon juice. Soak one-quarter box of gelatine in cold water sufficient to cover it. Add it to the hot apple and stir until melted and thoroughly mixed. Put this puree in the bottom and part way up the sides of the glasses, as a sort of lining, and set away until cool. Make a pint of plain Junket flavored with vanilla or almond, and, if desired, color a delicate pink. Pour this at once carefully into the apple-lined mould, and when firm put into the refrigerator to get perfectly cold. Serve plain or with cream. Delicious.

Miss Crane.

Junket with Raw Egg.—Separate two eggs, beat the whites until perfectly dry; beat the yolks until thick. Add them to the whites gradually, beating constantly. Heat one pint of milk until lukewarm, dissolve in it two tablespoonfuls of sugar, add a half teaspoonful of flavoring. Pour this over the beaten eggs, stir in a half Junket Tablet dissolved in cold water and turn quickly into glasses. Stand in warm place for half an hour until firm, then put in cold place.

Miss Crane.

Junket with Brandied Peaches.—Take from the jar a half peach for each Junket glass, drain it thoroughly and place it in the bottom of the glass, or cut it into quarters and stand up against the sides. Make a plain Junket flavored with almond and pour it into the glasses slowly, so as not to disturb the pieces of fruit. Then proceed as for plain Junket. Miss Crane.
Junket with Peaches and Cream.—Prepare plain Junket as per General Directions, (page 10), flavoring with vanilla; pour into cups and when “set” chill.

To one cup of heavy cream add one-fourth cup of rich sweet milk, two tablespoonfuls of powdered sugar and a few drops of almond extract, and beat it until stiff with a Dover egg-beater.

At serving time carefully turn the Junket into sauce dishes, surround with sliced peaches and decorate with the cream, using pastry bag and star tube.

MRS. HILL.
Custard Junket.—Put over the fire to scald a half pint of milk; beat together two eggs and a quarter cup of sugar until light, stir into the scalding milk and stir constantly until it thickens; take at once from the fire. Have a pint and a half of milk in which is dissolved another quarter cup of sugar: add the cooled custard slowly and mix evenly. When lukewarm add a teaspoonful of Chr. Hansen's exquisite vanilla and the dissolved tablet, and finish as the plain Junket.

MISS CRANE.

Junket from Condensed Milk.—In making ice cream or even Junket pudding on board ship, or in places where fresh milk or cream cannot be secured, condensed milk may be used as follows: One can of condensed milk, one can of hot water, flavored to taste, but without sugar, as the condensed milk is already sweetened; dissolve the milk thoroughly, cool until lukewarm, when it can be used in any of the recipes for Junket or ice cream.

JULIA MAY MOULTON.

Ice Cream from Evaporated Cream—For one gallon: Three pints evaporated cream, four pints of water, one and one-half pounds of sugar. Flavor to taste—grated pineapple is delicious; add four Junket Tablets dissolved in one-half cup of water. Let set one hour; pack in finely crushed ice and plenty of salt; then freeze.

MRS. WADE.
Junket with Grape Nuts.—Slice ripe fruit into the Junket cups. Cover with Grape-Nuts and pour over this a plain Junket. Chopped raisins and more Grape-nuts may be used instead of fruit and a pudding much like a baked bread pudding will be the result.

Junket Queen Pudding.—Line a glass dish with small squares of stale cake or cinnamon coffee bread. Pour over this a plain Junket flavored as desired. After it has set, decorate the top with orange marmalade.

Junket with Cantaloups.—Make in small cups plain Junket flavored with vanilla; place on ice till ready to serve. Cut chilled cantaloups in halves, remove seeds, place Junket in place of seeds and serve with or without whipped cream.

Pineapple Junket.—Make plain Junket flavored with vanilla; place on ice till very cold, or, better, freeze. Then place a tablespoonful of sugared down pineapple with juice on each glass of Junket. Serve.

Wine Junket.—Dissolve two tablespoonfuls of sugar (granulated) in three tablespoonfuls of wine or brandy; add one teaspoonful of lemon juice and a little grated nutmeg. Heat one pint of fresh milk JUST WARM, as for plain Junket. Take it from the fire; stir in the wine, then the dissolved tablet, (one-half a tablet to the pint) and proceed as for plain Junket. If required as a medium for administering wine, brandy or whiskey in sickness as much as four tablespoonfuls may be used.

CLARA HART

MARTHA E. HEWES.

GEO. D. MOULTON.
Junket with Cranberry Jelly.-Fill small bowls two-third full with rich plain Junket sweetened and flavored to taste. When firm and chilled fill the bowls with cranberry jelly and heap over whipped cream when ready to serve.

Cocoanut Junket Pie.-One cupful cocoanut, one cupful curd (page 29), one cupful cream, five yolks of eggs, one cup of sugar, one teaspoonful Chr. Hansen's extract vanilla. Place all the ingredients but extract in a saucepan on the fire, stir constantly; when thick, remove and cool and add extract. Bake in pan lined with rich paste in a steady oven ten minutes.

Junket Puffs.-Rub the curd (page 29) from two quarts of fresh milk through a hair sieve and add four ounces of butter, ten ounces of cracker crumbs, half a nutmeg, a little grated lemon peel and a spoonful of wine; sweeten to taste. Grease cups with butter and fill with the mixture. Set the cups in a pan of water in the oven; bake one-half hour.

Cheesecakes.-Rub into curd (page 29) from one quart of new milk one-half cup of butter, one-quarter pound sugar, a little grated nutmeg, one-half cup grated macaroons, the yolks of four eggs, the white of one. Then add six ounces of clean currants and one ounce grated almonds. Mix all well together, put in patty pans lined with delicate paste and bake in moderate oven.

Mrs. L. R. Fink.
BABY FOOD.

Junket Tablets are especially valuable in preparing food for infants, as a means for modifying milk. They are handy in preparing whey (pages 29-30) and are an aid to digestion in any preparation of milk or cream. Evidently the friends who wrote the letters printed below appreciate the tablets and will be glad to help any mother with advice.

Dear Sirs:—I thought I would write you a few lines and send a great big word of praise for Junket. We began feeding it to our baby boy when he was but a week old and weighed only six pounds. Now he is nearly eleven months and weighs twenty-seven pounds. He has never seen a sick day. I will gladly send my formula to any one who may desire it and you may if you like, publish this.

Mrs. A. Fittler, Ann Arbor, Mich.

Dear Sirs:—You can use my name, if you wish, in recommending your Junket Tablets for whey for sick babies. I have saved two babies when all else failed.

Mrs. A. F. Berner, 302 Warren Ave., Chicago, Ill.

Dear Sirs:—I have used your Junket Tablets the past year in preparing my baby’s milk. Please get Mrs. Rorer’s recipe for preparing Infant Food and have it published with your directions for using Junket tablets. Every mother should have this knowledge. In sending it out I believe you will lessen the percentage of deaths among infants. [See Next Page.]

Mrs. Geo. W. Busey, Urbana, Ill.
MRS. RORER’S RECIPE.

Where cow’s milk, even when diluted, or partly modified, as in the home fashion, disagrees with the infant, this mixture may be used with good results: Heat two quarts of milk to 100° F. Add two of Chr Hansen’s Junket Tablets dissolved in a tablespoonful of cold water. When the milk is congealed and perfectly solid draw through it backwards and forwards an ordinary four-tined silver fork; this will separate the curd. Strain through two thicknesses of cheesecloth, saving the whey, as this is the part you are to use; add a pint of water, a half ounce of sugar of milk, three ounces of cream and four ounces of the white of egg. The whites may be dropped into a quart fruit jar, a pint of the whey added, the top screwed on and the jar thoroughly shaken until the whites are well mixed with the whey; then add them to the remaining quantity, and stand at once in a very cold place. This will be given in quantities of from two to three ounces in an ordinary nursing bottle.

This albuminized whey forms one of the most easily digested and valued of all foods for convalescing patients. With the cream and sugar of milk ommitted, it may be used successfully in typhoid and kindred fevers.

SEPARATING THE CURD FROM THE WHEY.

Temper fresh milk until lukewarm, 85° to 100° F.; to each quart add one Junket Tablet dissolved in cold water and stir
it in quickly. Leave the milk at rest in a warm place fifteen minutes or until firmly thickened. When perfectly firm dip it into cheesecloth and hang up to drain over the sink (collecting the whey in case that is to be used). If a drier curd is wanted, wrap it in fresh cloth, place in strainer and apply pressure over night. For more perfect separation, as for Cheddar cheese, gently cut or break the firmly thickened milk, at first very slowly, with any convenient utensil, an open-mesh wire egg beater, a large fork or the like, being careful not to whip or break it up fine, but to leave the pieces about the size of beans. Let stand fifteen minutes stirring gently at intervals; then strain through cloth, changing into dry cloth a few times, and press, at first gently, later heavier.

The curd contains the casein and the butter fat, while the whey is composed largely of milk, sugar and salts dissolved in water with a small portion of albumen (nitrogenous matter). Do not try to squeeze the whey out of the curd, but handle it gently so as to retain the butter fat in the curd and get the whey clear.

Whey.—To prepare whey follow the directions on page 29. As the butter fat is retained in the curd and does not go into the whey, skimmed milk will answer the purpose as well as new milk. But, whether new or skimmed, the milk must be
perfectly fresh, as otherwise the whey is apt to be sour. Cool immediately when the whey has drained from the curd and do not wait for the pressing. Use quickly or keep in the refrigerator.

Whey may be considered mildly nutritive and very wholesome; if fresh it is readily assimilated by the stomach, requiring no labor to fit it for absorption, and contains in a degree every element of nutrition. Whey is strongly recommended as a most satisfactory food in cases of cholera infantum and is far more suitable than any other food preparation as a temporary substitute for milk. For adult invalids whey is a most pleasing and nutritious drink.

JUNKET CHEESE.

Many housekeepers, especially those keeping one or more cows, often have some milk and cream left over which may be utilized for home-made cheese, simple and delicious.

Set new milk and separate the whey from the curd, as described page 28. To the pressed curd add a little heavy cream and a sprinkle of salt and knead or work as you would a dough.

Much or little cream may be worked into the curd. The more cream you have at disposal the drier the curd may be pressed. Leave it under pressure over night if you have plenty of cream, so that the dough will be a uniform buttery paste, yet not greasy.

Make the dough into a ball, or mold it in any pudding or ice cream mold.
Neufchatel Style Cheese.—Set new milk with tablet solution at 72° F. to coagulate very slowly—18 to 24 hours—by using only a small fraction of a Junket Tablet (dissolved in cold water) to a gallon. When it is firmly curdled, carefully transfer it to drain on a strong cloth suspended over a frame. Once or twice scrape the curd loose from the cloth to facilitate the draining. Fold the corners of the cloth over the curd and apply a light weight. Run the curd through a meat chopper. Sprinkle salt on it and run again through the chopper.

Procure a mold of tin about the size of a quarter-pound baking-powder can (2³⁄₄ in. high by 1³⁄₄ in. diameter) with both ends out; pack full of dough, cut off the top even and push out of the mould.

Set the milk at noon and put in cloth to drain the next morning; at night put to press and the following morning work, salt and mold the cheese.

Serve fresh or keep in refrigerator not to exceed 10 days.

Cream Cheese is made in the same way except that a thin cream, containing about 10% of butter-fat, is used instead of milk, and the mold is rectangular, 2⅛ in. x 2¾ in. x 1½ in. high, instead of cylindrical.

Neufchatel and cream cheese should have a slightly acid, agreeable taste.
Gebrauchsanweisung.

Einfaches Junket (Plain Junket). — Man schütte in eine Tasse einen Eßlöffel kalten Wassers, worse dann ein Chr. Hansen's Junket-Täsfelchen hinein und zerstoße daselbe mit einem Löffel, um rasche Aulösung herbeizuführen.

Man löse vier Eßlöffel voll Zucker in einem Quart (1 Liter) reiner frischer Milch auf, und wärme dieselbe so lange bis sie lauwarm wird, entferne sie dann sofort von dem Feuer, weil, wenn zu warm, das Junket leicht verderben kann. Vanillaeextrakt oder irgend eine beliebte Essenz kann auf Wunsch beige-fügt werden; ein Theelöffel voll auf ein Quart Milch genügt.

Dainty Junket Preparations

Junket Tablets
Junket Colors
Ch. Hansen's Laboratory

Junket Flavors
Pure Extract
Natural Flavor

Ch. Hansen's Laboratory
Little Falls, N.Y.