# Table of Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Healthfulness of Junket</td>
<td>2</td>
</tr>
<tr>
<td>Chr. Hansen’s Food Preparations</td>
<td>3-7</td>
</tr>
<tr>
<td>Junket Tablets</td>
<td>3</td>
</tr>
<tr>
<td>Junket Cream Tablets</td>
<td>4</td>
</tr>
<tr>
<td>Junket Buttermilk Tablets</td>
<td>5</td>
</tr>
<tr>
<td>Junket Brand Food Colors</td>
<td>6</td>
</tr>
<tr>
<td>Nesnah</td>
<td>7</td>
</tr>
<tr>
<td>How To Prepare Plain Junket (general directions)</td>
<td>8</td>
</tr>
<tr>
<td>Dainty Junkets</td>
<td>10-23</td>
</tr>
<tr>
<td>Junket Ice Cream</td>
<td>24-26</td>
</tr>
<tr>
<td>Junket for Children</td>
<td>27</td>
</tr>
<tr>
<td>Baby Food</td>
<td>28</td>
</tr>
<tr>
<td>Mrs. Rorer’s Recipe</td>
<td>29</td>
</tr>
<tr>
<td>Separating the Curd from Whey</td>
<td>30</td>
</tr>
<tr>
<td>Junket Cheese</td>
<td>31</td>
</tr>
<tr>
<td>Cheese from Pasteurized Milk or Cream</td>
<td>32</td>
</tr>
</tbody>
</table>
DAINTY JUNKETS

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

Published by
Chr. Hansen's Laboratory
Little Falls, N. Y., U. S. A.

COPYRIGHTED BY JOHAN D. FREDERIKSEN, 1913
The Healthfulness of Junket

Of the many good points about Junket its healthfulness is the best and most important.

That it can be prepared as a good plain food for the children, or with a few extra touches made into a delicious dessert for the family, is the story of Junket that many a busy housewife could tell.

But of its great value as a perfect healthfood especially for the young, growing child or as a nourishing, sustaining food for the sick and invalids, we prize the testimonials of the professional people:—Doctors, Nurses, Domestic Science Teachers, Cooking Experts and others who speak from a scientific standpoint.

As a Delicious Dessert it is one of the best, yet inexpensive.

Junket Ice Cream for the family is finest as to quality, easy to make and the most healthful.

We shall be glad to send our "Illustrated Junket Book" "Junket in Dietetics" and "Junket Buttermilk Pamphlet" to anyone on request.
Junket Tablets are compounded of the pure digestive Rennet Ferment and a little table salt.

The effect of a minute quantity of Rennet Ferment in milk is to coagulate the casein thickening the milk into a soft jelly or custard. It is the same process that takes place in digestion. The best effect is obtained in luke-warm milk.

In Junket this action taking place in the milk before it is eaten renders impossible all danger of its being imperfectly digested such as often occurs when cold milk or ordinary ice cream is taken into the stomach. Thus Junkets or Junket Ice Cream may be eaten freely by everyone.

Put up: 10 Tablets in package .................. 10c
100 Tablets in package .................. 75c

At Druggists or Grocers.
Chr. Hansen’s Pure Food Preparations

JUNKET CREAM TABLETS

For the

Manufacture of Ice Cream in Large Quantities.

Four times as strong as the regular Junket Tablets.

ONE TABLET TO A GALLON.

An easy and economical process of making a first-class, fine-grained ice cream of much body and smoothness. These are not a filler.

3 parts milk to 1 part cream will produce an ice cream of quality superior to the ordinary kind where half or more than half cream is used.

For hotels, boarding-houses, soda-fountains, ice-cream parlors and confectioners, bakers and dairy-men making ice cream,—our Junket Ice Cream Pamphlet will be of special interest.

100 Tablets in package .......................................................... $2.00

Sold only by our agents or direct from

Chr. Hansen’s Laboratory, Little Falls, N. Y.
Chr. Hansen’s Pure Food Preparations

JUNKET BUTTERMILK TABLETS

Junket Buttermilk Tablets are, in compressed form, the Lactic Ferment Powder containing the active principle which converts sweet milk into Lactic Acid Milk or buttermilk.

They are not only used in making buttermilk, but may be taken medicinally, 2 or 3 tablets at a meal, as this acid is very beneficial in destroying germs of disease and putrefaction.

Buttermilk Tablets may be used in making Cream or Neufchatel Cheese, see Pages 31-32.

Home-made Junket Buttermilk is always pure and wholesome which is the best reason that can be urged for making it. Besides being a very healthful drink buttermilk cannot be valued too highly in household cookery, and to have it always on hand to make those excellent pancakes, or for variety, a dish of good old-fashioned buttermilk soup, is well worth the little trouble of making it.

Put up: 15 Tablets in a package....................... 25c
75 Tablets in a package................................. $1.00

At Druggists.
Chr. Hansen’s Pure Food Preparations

JUNKET BRAND FOOD COLORS

For coloring Junkets, Candies, Ice Creams, Cakes, Jellies, Icings, Gelatine, etc.

Dainty Food Colors are so frequently used in carrying out color schemes at luncheons, banquets and affairs of that kind, as well as at the leading hotels and cafes for tinting ices, meringues and ice creams and by confectioners in candy and cake, that the use of them in home cooking for producing dainty and artistic effects is becoming very popular.

Our four colors, Raspberry Red, Orange Gold, Lemon Yellow and Grape Green are pure and absolutely harmless. They are guaranteed under the Pure Food Law.

Put up: 1 ounce bottle ......................... 10c
By mail ........................................... 15c

At Druggists or Grocers.
The newest of our Food Preparations, lately put upon the market, is Nesnah, and from all indications this will rank highest in popularity, which is saying a good deal for it.

The Nesnah Desserts,—for there are nine different flavors—are something which the busy housewife will appreciate as they are delicious and even easier to make than junket, being already prepared to simply drop into milk, stir, and set away—ready to serve.

Thus the popularity of Nesnah is assured. Evidences of this are coming to us every day in words like this,—“I think it is a perfect dessert, the best I ever tasted,—and so easy to make!” (From a housewife).

Nesnah Flavors:

<table>
<thead>
<tr>
<th>Vanilla</th>
<th>Chocolate</th>
<th>Lemon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>Raspberry</td>
<td>Maple</td>
</tr>
<tr>
<td>Caramel</td>
<td>Pistachio</td>
<td>Orange</td>
</tr>
</tbody>
</table>

10c a package at grocers.

Send for sample.
HOW TO PREPARE PLAIN JUNKET

Put one Junket Tablet and a tablespoonful of cold water into a cup and crush with a spoon to dissolve thoroughly.

Junket Tablet must always be dissolved in cold water.

Take one quart of pure milk and bring to lukewarm (about 98° F.), add three tablespoonfuls sugar and one teaspoonful of flavor, or more according to taste, and if desired a trifle of one of the Junket Colors.

Hot Milk will not make a firm Junket.
Add the dissolved Junket Tablet to the lukewarm milk and stir it quickly for a moment.

Pour at once into Junket glasses and let stand in a warm room until firm (from 5 to 15 minutes).

Remove carefully, without jarring, to a cold place or the refrigerator, and leave until time to serve.

Serve with or without cream.
Fancy Junket Puddings—A hundred different combinations may be used for delicious puddings based on plain Junket with various colors and flavors, spices or fruits, eggs, bread-crumbs, cake, nuts, etc.

When fruits are used, the acid varieties must not be put into the Junket when making, as the acid will separate out the whey.

Fresh strawberries, pineapple, oranges, etc., are too sour to be added before the Junket is “set,” while blackberries or blueberries, brandied or canned peaches, apricots, etc., whole, in pieces, or crushed and rubbed through a sieve, may be allowed to set with the milk.

Junket with Fresh Berries—Make a plain Junket, flavoring with vanilla, and pour into individual Junket glasses, filling each glass two-thirds full. When just ready to serve, fill with luscious ripe strawberries or raspberries dusted with powdered sugar, and then heap over this whipped cream; dot the top with berries. Blackberries or Blueberries may be placed in the bottom of the glasses and the Junket mixture poured over them. Canned strawberries, raspberries, peaches, prunes or plums may be used in the same way, being allowed to form in the Junket.
Junket with Ladyfingers 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 beat the white of one egg until dry, add 1 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 Peaches and Cream—Prepare plain Junket as per General Directions, (page 8), 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.

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 hot 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.
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.

MARTHA E. HEWES.

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

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

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 serve heap on top some tart jelly.
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, warm 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 26).

Coffee Junket—Make a half cup of strong coffee by pouring a half cup of freshly boiling water over two tablespoonfuls of pulverized coffee. Add the clear coffee and a half cup of sugar to a quart of milk. If necessary, make lukewarm and stir until the sugar is dissolved. Add the dissolved tablet and finish as a plain Junket. Heap whipped cream on top.
Devonshire Junket—Stand rich, twelve-hours-old milk where it will come very slowly to scald and let it remain hot 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.

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. Make 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.

GEO. D. MOULTON.
Chocolate Junket with Cream Cherries—Warm 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.
Cocoanut Junket Pie—One cupful cocoanut, one cupful curd (page 30), 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.

Individual Junket Pies—Make patty shells of rich pie crust. When cool pour into them plain Junket or chocolate Junket, made by adding two tablespoonfuls of cocoa, which has been mixed with a little hot water, to the lukewarm milk. When firm cover with a meringue and serve.

Pumpkin Junket Pie—Bake a pie shell and when cool fill it with the following mixture:—1 large cup stewed and sifted pumpkin, sweetened and flavored to taste, 2 rounding tablespoonfuls of sugar and 1 level teaspoonful ginger—with a pinch each of cloves and cinnamon being a good seasoning. Into this stir rapidly 1 pint of milk, slightly warmed and mixed with ½ Junket Tablet which has been dissolved in a spoonful of cold water. The mixture should be poured into the shell quickly, as soon as blended.
Junket a la Mode—Use one stale sponge cake, cut off the top in one piece and scoop out the inside leaving the bottom and sides about three-quarters of an inch thick. Make a plain Junket, flavor with vanilla and pour into the center of the cake. When firm replace the cover and set in a cold place to chill. When ready to serve cover the top, first with a layer of fruit (strawberries or sliced peaches are good), then a layer of whipped cream.

Junket Graham Pudding—Fill Junket cups half full with fine graham bread crumbs and raisins. Over these pour one pint of lukewarm milk to which has been added two tablespoonfuls of sugar, a pinch of salt, the beaten yolks of two eggs, one teaspoonful of vanilla and last of all one-half Junket Tablet which has been previously dissolved in a tablespoonful cold water. When firm, put in a cool place to chill and serve with meringue made with the white of the eggs.
Walnut Junket—Make a plain Junket flavoring with orange. Have ready about one-half pound of English walnuts, chopped, but not fine. Put some in Junket cups before pouring in the mixture and then before serving sprinkle more of the nuts over top of each cup.

Junket Cream with Macaroons—Make Junket in the usual way using cream instead of milk. Pour into dessert glasses over macaroons (using two to a glass) and a few English walnuts cut into pieces. One of the macaroons will rise to the top and on this place a Maraschino cherry when ready to serve.

Junket Sherry Custard—Take one quart of milk; from this take one-half pint and put it on the stove to heat, but not boil. Beat one whole egg very light, add gradually four tablespoonfuls granulated sugar. Pour the hot milk over the egg mixture then add the cold milk to this. Flavor with 1 1/2 teaspoonfuls of vanilla and one teaspoonful of sherry wine (or more if desired) add a dissolved Junket Tablet and pour at once into serving dishes. “set” and cool.
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 Chr. Hansen’s exquisite vanilla and the dissolved tablet, and finish as the plain Junket.

MISS CRANE.

Junket and Cornmeal Pudding—Put four tablespoonfuls of fine yellow cornmeal and a pinch of salt, into a double boiler, and pour on a pint of boiling water, stirring all the time until it is quite smooth. Let cook for half an hour. Remove from the fire and add a pint of cool milk in which two tablespoonfuls of sugar have been dissolved. Mix well together and when cooled to just lukewarm add one dissolved Junket Tablet. Stir it in quickly and turn at once into glasses or dish from which it is to be served. Grate over top a little nutmeg. Let “set” in a warm place then chill and serve.
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 with Malted Milk—Dissolve two tablespoonfuls of sugar in a quart of fresh milk. Put four tablespoonfuls of Horlick’s Malted Milk in a dish and use enough of the fresh milk with it to make a smooth paste; then pour on the rest of the milk and make it all just lukewarm. Dissolve one Junket Tablet in a tablespoonful of cold water and add to the milk, stir in quickly, and pour at once into custard glasses or one large dish. A little nutmeg over this is good. After it is “set” put in cold place until serving time.

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, and 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.
Delicious Whipped Cream for Junket—Whip one pint of cream and sweeten to taste. Add to it one-half cupful of English walnuts or pecans and ten Maraschino cherries cut in small pieces. Flavor with about three tablespoonfuls of the maraschino and pile this on the Junket. This is especially delicious over a plain Junket into which has been put tiny cubes of canned or preserved pineapple.

Toast for Junket—Take slices of white bread; cut into sticks one inch wide; butter them, sprinkle with sugar and toast to a delicate, light brown. Serve hot. These will be found delicious served with Junket where cake might be too sweet.

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.
JUNKET ICE CREAM

Janet McKenzie Hill, editor Boston Cooking School Magazine, says: “We find the Junket Tablet unequaled 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 for Making Junket Ice Cream.
To sweet milk add cream according to richness desired; one-fourth part cream makes a rich “Junket Ice Cream,” 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 pudding. When thickened into a soft, creamy jelly, pour into freezer can, pack with ice and salt and freeze immediately in the usual way.
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 freeze as any ice cream. Pack into individual mold, basket shape, and chill half an hour packed in equal parts of ice and salt. At time of serving turn from molds onto individual plates and fill the baskets with fresh strawberries.

MRS. HILL.
Fancy Ice Cream—In the same way as for puddings various flavors, 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 1 teaspoonful of Vanilla, $\frac{1}{2}$ of Orange and $\frac{1}{4}$ of Almond Extracts. Try this combination.

Chocolate Ice Cream made from Chocolate Junket, (page 15) is one of the most popular summer and winter desserts.

Crushed Fruit, fresh or preserved, as raspberries, strawberries, peaches, pineapple, oranges, bananas, etc., may be added to a Vanilla Junket Ice Cream when nearly frozen. Then continue freezing, thus stirring fruit well through the cream.

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.

Ice Cream for family use is plainly described in our Illustrated "Junket Book." Sent on request.
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.
Junket Tablets are especially valuable in preparing food for infants, as a means for modifying milk. They are handy in preparing whey (page 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 Sir:—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 Sir:—I have used 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 death percentage 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 backward and forward 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 omitted, it may be used successfully in typhoid and kindred fevers.
SEPARATING THE CURD FROM WHEY

Temper fresh milk until lukewarm (85° to 100° F.) to each quart add one Junket Tablet dissolved in cold water and stir in quickly. Leave in warm place until firmly "set." Then turn into cheesecloth and hang up to drain. (This whey may be used). If drier curd is wanted, place in fresh cloth, then in strainer and apply pressure over night. For cheddar cheese, slowly break up the thickened milk with a large fork, or the like, into pieces about size of beans. Stir gently i.t intervals for 15 minutes; strain through dry cloths a few times; press, at first gently, then heavier. Do not squeeze whey out, but handle with care to retain all the butter-fat in the curd.

Whey—To prepare, follow above directions. Skimmed milk may be used but whether new or skimmed it must be fresh or the whey might be sour. On collecting the whey, cool at once. Use quickly or keep in refrigerator.

Whey is mildly nutritive and very wholesome. If fresh it is readily assimilated by the stomach and contains in a degree every element of nutrition. Whey is strongly recommended in cases of cholera infantum and is perfect as a temporary substitute for milk. For adult invalids whey is a most pleasing and nutritious drink.
Many housekeepers, especially those keeping one or more cows, often have milk and cream left which may be utilized for home-made cheese, simple and delicious.

Set new milk and separate the whey from the curd, as described page 30. 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 Cheese—Set new milk with tablet solution at 72° F. to coagulate very slowly—18 to 24 hours—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 (2 3/4 in. diameter) with both ends out; pack full of curd, cut off the top even and push out of the mold. 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 per cent. of butter-fat, is used instead of milk, and the mold is rectangular, 2 1/4 in. x 2 1/2 in. x 1 3/4 in. high, instead of cylindrical.

Neufchatel and Cream Cheese should have a slightly acid, agreeable taste.

**CHEESE FROM PASTEURIZED MILK OR CREAM**

A most delicious Neufchatel or Cream Cheese can be made from pasteurized milk or cream by adding a fraction of a crushed *Junket Buttermilk Tablet*, say one-fourth of a tablet to a quart, at the same time when the dissolved Junket Tablet is stirred in.

By this process the lactic acid bacteria which are essential in making this cheese but which along with other non-essential or even harmful bacteria are destroyed by the pasteurization, are restored and a perfect product is obtained.
THE NEW DESSERT PREPARATION

FACSIMILE OF PACKAGE

PUT UP BY

"THE JUNKET FOLKS"

Chr. Hansen’s Laboratory, Little Falls, N. Y.

CLEMENT PRESS, BUFFALO, N. Y.
Dainty Junkets

"Have Some Junket"