"The ‘Junket’ Folks” dedicate this book to you. We realize that today, your greatest problem is to plan and serve your family the types of meals that will be both appetizing and nutritious. Better food means better health and greater health means greater happiness.

Straight from our new test kitchen and from our ultra-modern air-conditioned factory of glass brick we offer these suggestions with the hope that they will aid you in planning nourishing desserts to thrill your family and make it easier to prepare different and interesting menus.

Whenever you think we can help you with your child feeding or dessert problems, do write us, we’ll be glad to hear from you.

Sincerely, Mary Mason

Director, Home Economics Department
Today's Problem

NUTRITION AND THE IMPORTANCE OF KEEPING FIT

Today, homemakers are faced with problems that were nonexistent only a few years ago. The tempo, and the consequent strain, of modern living increases daily — we must energize to keep pace or fall behind. Today as never before, "The race is to the swift" and the swift are those who keep fit.

The primary problem of fitness is one of proper nutrition. Better diets ... balanced meals ... foods that are nourishing as well as easily digestible and delicious ... all these are of paramount importance to the homemaker responsible for the planning and preparation of a thousand-odd meals a year.

Authorities at Washington are recognizing the tremendous importance of nutrition and the vital role it plays in national fitness and in preparedness. By means of the radio and the printed word, an earnest effort is being made to drive home the necessity of well-balanced, nourishing meals for all.

The requirements for keeping fit through a well-balanced diet are really very simple. Your three meals a day should give you a total of:

Milk (a pint for each adult, a quart for each normal child); 1 Egg or a suitable substitute such as Navy Beans; Whole Grain Cereal; 2 Vegetables (1 green or yellow); 2 Fruits (1 citrous); 1 Potato; 1 serving of Meat, Fish, Poultry or Cheese; Butter (3 medium squares).
FOR 10,000 years or more, MILK has been recognized as an important factor in promoting health and well being.

It is an historic fact that races consuming plenty of milk and other dairy products have always been unusually strong and sturdy.

Science now knows the reason. Milk has been found to be "Nature's most nearly perfect food." It contains every essential of an adequate diet: Protein, carbohydrate, fat, minerals (an especially good source of calcium and phosphorus), vitamins and water ... in the right proportions and in easily assimilated forms.

For example: A quart of milk is equal in fuel value to approximately 1 lb. of lean beef or 9 eggs.

A quart of milk contains as much protein as ½ lb. of lean beef and as much fat as supplied by 1½ ozs. of butter.

Milk is an excellent source of calcium, the mineral so important in building strong bones and teeth. A quart of milk furnishes as much calcium as 10 large oranges, 32 eggs or 20 lbs. of beef.

No wonder authorities on diet recommend a quart of milk daily for each child and a pint for adults!

Homemakers interested in the health and well-being of their families consider milk as one of the foundation foods for all meal planning. Milk soups, creamed vegetables, milk drinks and milk desserts all help them fit this important food into the daily diet.

To include an abundance of milk in the diet is to insure your family a safe and lasting investment in good health.
EVERYTHING that can be said of MILK can be said of RENNET-CUSTARDS... and more.

Milk made into rennet-custards retains all its important food elements. What is more, the action of the rennet enzyme... the active ingredient in "Junket" Rennet Tablets and "Junket" Rennet Powder... makes milk more readily digestible.

The rennet enzyme is the very substance that Nature provides for more perfect digestion of milk. It performs the first step in digestion by causing milk to form softer, finer, more readily assimilated curds.

Rennet-custards are simply milk in a more delicious form... milk transformed into an eggless, non-cooked custard, tasty whether served plain or temptingly topped.

Rennet-custards add variety to the meal, — bring a new thrill to an important, familiar, but sometimes monotonous food.

Because they are so easy to digest, doctors recommend rennet-custards as the ideal dessert for the whole family. Young and old alike enjoy eating their milk with a spoon instead of always having to drink it.

The Council on Foods of the American Medical Association has approved "Junket" Rennet Tablets which are not sweetened or flavored and all six flavors of "Junket" Rennet Powder. Both products are used for making rennet-custards.

The simple rules for making rennet-custards with either "Junket" Rennet Tablets or "Junket" Rennet Powder are found on the two following pages. They're so easy that even children can follow them with success.

Your dessert will be a most valuable part of your meal if you make it a rennet-custard.
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, (110° 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 refrigerator. Serve in same glasses.

Caution

ALWAYS use fresh pasteurized or homogenized milk to make rennet-custards. Canned or chemically treated soft curd milk (known as SOF KURD) will not thicken with rennet.

Milk should be comfortably warm not scalded or boiled. Milk too hot destroys the rennet enzyme. If the milk accidentally gets too hot, cool to LUKEWARM before adding the dissolved tablet.

Stirring too long before pouring after the addition of the dissolved "Junket" Rennet Tablet causes separation into curds and whey.

Chilled rennet-custards are best.
...RENNET-CUSTARDS

with

"JUNKET"
RENNET POWDER

Vanilla Chocolate Lemon
Orange Raspberry Maple

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 the inside of wrist frequently. When COMFORTABLY WARM, (110° 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 refrigerator. Serve in same glasses.

For Single Serving

Use 1 scant tablespoon of any flavor except chocolate to ½ cup milk. For chocolate flavor, use 1 rounded tablespoon to ½ cup of milk.

Caution

Always use fresh pasteurized or homogenized milk to make rennet-custards. Canned or chemically treated soft curd milk (known as SOFKURD) will not thicken with rennet.

Milk should be comfortably warm not scalded or boiled. Milk too hot destroys the rennet enzyme. If the milk accidentally gets too hot, cool to LUKEWARM before adding the "Junket" Rennet Powder.

Stirring too long before pouring causes separation into curds and whey.

Chilled rennet-custards are best.
FRUIT CAKE RENNET-CUSTARD
1 pkg. Lemon "Junket" Rennet Powder
1 pint milk

Crumble pieces of fruit cake in bottom of each of six dessert dishes. (Save ¼ crumbs for garnish.) Make rennet-custards according to directions on page 7 or package. Pour over fruit cake. Chill. When ready to serve, top each rennet-custard with whipped cream and garnish with crumbled cake.

VANILLA FIG RENNET-CUSTARD
1 pkg. Vanilla "Junket" Rennet Powder 1¾ cups milk ¼ lb. dried figs ½ cup cream

Wash figs and put through meat grinder, using fine cutter. Add cream and work into a paste. Beat figs thoroughly into milk with egg beater. Warm the milk slowly to lukewarm and proceed with the directions on page 7 or package. Chill, then serve.

MARSHMALLOW MAPLE RENNET-CUSTARD
1 pkg. Maple "Junket" Rennet Powder
1 pint milk 5 marshmallows, diced

Dissolve marshmallows in 1 cup hot milk. Then add 1 cup cold milk and warm slowly, stirring constantly until lukewarm. Then proceed according to directions on page 7 or package. Chill, then serve.

PEANUT CHOCOLATE RENNET-CUSTARD
1 pkg. Chocolate "Junket" Rennet Powder
1 pint milk 2 tablespoons peanut butter

Add peanut butter to milk in top of double boiler and beat with rotary egg beater to distribute evenly. Warm mixture to lukewarm. Proceed according to directions on page 7 or package. Chill. When ready to serve, garnish with jam and a few peanuts if desired.
Raspberry Peach Rennet-Custard
1 pkg. Raspberry 1/2 cup cream
"Junket" Rennet 1/4 cup drained,
Powder finely cut peaches
1 1/2 cups milk
Divide peaches among 4 or 5 sherbet glasses. Make rennet-custards according to directions on page 7 or package. Chill. When ready to serve, garnish with slender strips of peach and rosettes of whipped cream.

Orange Rennet-Custard Topped with Brown Sugar and Puffed Rice
1 pkg. Orange 1 pint milk
"Junket" Rennet 1/2 cup puffed rice
Powder 5 tbsp. Brown sugar
Make rennet-custards according to directions on page 7 or package. Chill. When ready to serve, sprinkle 1 tablespoon puffed rice and a little brown sugar on each dessert.

Topping Suggestions for Rennet-Custards

Chocolate Flavor — Mint flavor marshmallow sauce with crushed peppermint candies
*Sliced bananas
Vanilla Flavor — Sliced strawberries
Pour over whole baked apple
*Tinted whipped cream and chocolate shot
Maple Flavor — Apricot halves
Chocolate sauce and nuts
*Marshmallow-black raspberry jelly

Lemon Flavor — Grape-nuts and raisins
*Fresh peach slices

Raspberry Flavor — Raspberry marmalade
Whipped cream and chocolate shot
*Raspberries — whipped cream

Orange Flavor — Orange slices and whipped cream
Candied orange peel
*Shredded coconut with red cherry

*See pictures below. Do not top rennet-custards until ready to serve.
MADE WITH "JUNKET" RENNET POWDER

ANGEL RENNET-CUSTARD
1 pkg. Vanilla 1 cup broken angel cake or Orange 1/2 cup cut blanched "Junket" Rennet Powder 1/4 cup cut candied almonds 1 pint milk 1/4 cup whipping cream

Divide the angel cake, almonds and candied fruits among 6 dessert dishes. Make rennet-custard according to directions on page 7 or package. Pour it over the cake-fruit-nut mixture in each dish. Chill. When ready to serve, top with whipped cream.

JIFFY PRUNE RENNET-CUSTARD
1 pkg. Orange 1/4 cup thick unsweetened "Junket" Rennet prune puree Powder 1 pint milk

Make rennet-custard according to basic directions on page 7 or package, adding prune puree to warmed milk. Chill then serve.

CHOCOLATE ICE-BOX RENNET-CUSTARD
1 pkg. Chocolate 1 3/4 cups milk "Junket" Rennet Powder 1/4 cup cream 10 lady fingers

Cut lady fingers in halves, and arrange in bottoms of 5 sherbet glasses. Make rennet-custard according to directions on page 7 or package. Pour over lady fingers. Chill. When ready to serve, garnish with a slice of pineapple cut into segments and a sprinkling of finely sliced pecans.

RICE RENNET-CUSTARD
1 pkg. Vanilla 1 tablespoon "Junket" Rennet Powder 1 1/2 cups cooked rice 1/4 cup cream 1/4 cup cut walnuts

Toss rice and nuts together and divide among 6 sherbets, dropping them in loosely. Make rennet-custards according to directions on page 7 or package and pour over mixture in dessert glasses. Chill. When ready to serve, garnish, if desired, with finely cut preserved or crystallized ginger.

LEMON RENNET-CUSTARD CRANBERRY WHIP
1 pkg. Lemon 1 pint milk "Junket" Rennet Powder

Make rennet-custard according to directions on page 7 or package. Chill. Serve with a topping made as follows: Whip 1 egg white until stiff. Add 3 tablespoons sugar and juice of 1/4 lemon with 1/4 cup cranberry jelly. Add a few drops of red food color.
MADE WITH "JUNKET" RENNET TABLETS

MINCEMEAT RENNET-CUSTARD
1 "Junket" Rennet Tablet
1 tablespoon cold water
1/2 cup mincemeat
1 pint milk
2 tablespoons sugar
Make rennet-custard according to directions on page 6 or package, adding sugar and mincemeat to the milk. Chill then serve.

COFFEE PECAN RENNET-CUSTARD
1 "Junket" Rennet Tablet
1 tablespoon cold water
1 1/2 cups milk
1/2 cup coffee cream
3 tablespoons sugar
1 teaspoon lemon flavoring
1 tablespoon cold water
4 tablespoons Grape-Nuts
Coconut Pecan Coffee
Mix Grape-Nuts and raisins. Divide among 6 dessert glasses. Make rennet-custard according to directions on page 6 or package. Pour over Grape-Nuts. Chill. 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.

PECAN-CUSTARD
2 tsps. G. Washington Coffee (1 Ace)
1/4 cup coffee cream
6 tablespoons sugar
1/2 cup cut pecans
Make rennet-custard according to directions on page 6 or package, dissolving G. Washington coffee in milk. Chill then serve.

PEANUT BRITTLE RENNET-CUSTARD
1 "Junket" Rennet Tablet
1 tablespoon cold water
1/2 teaspoon vanilla
1 1/3 to 1/2 cup finely rolled peanut brittle
1 pint milk
4 tablespoons raisins
Few drops yellow food color
Make rennet-custard according to directions on page 6 or package, adding finely rolled peanut brittle to milk. Chill. When ready to serve, garnish with whipped cream and blackberries or coarsely broken up brittle.

LEMON GRAPE-NUT RENNET-CUSTARD
1 "Junket" Rennet Tablet
1 tablespoon cold water
1 pint milk
3 tablespoons sugar
1 teaspoon lemon flavoring
4 tablespoons raisins
Few drops yellow food color
Make rennet-custard according to directions on page 6 or package, adding sugar and lemon flavoring to the milk. Chill then serve.

GOLDEN GLOW RENNET-CUSTARD
1 "Junket" Rennet Tablet
1 tablespoon cold water
1 pint milk
7 tablespoons sugar
1 teaspoon vanilla
1/3 cup apricot pulp
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 or package. Pour over apricots. When ready to serve, beat egg white until stiff. Add 4 tablespoons of sugar and apricot pulp. Beat thoroughly together. Put apricot whip on top of each dish of rennet-custard and decorate with bits of apricot.
FOR THE FESTIVE SEASON

*NATIVE YEAR'S — maple rennet-custard — hands of clock put on in whipped cream with pastry tube. Streak with pastry tube for numbers.

GEORGE WASHINGTON'S BIRTHDAY — vanilla rennet-custard topped with halves of red cherries.

*VALENTINE'S DAY — raspberry rennet-custard, with a solid white heart of whipped cream, with additional little red heart cut from a red maraschino cherry.

*ST. PATRICK'S DAY — lemon rennet-custard, topped with green shamrock made from halves of green cherries.

EASTER — With yellow food color, tint whipped cream. Heap a round pile of whipped cream on a raspberry rennet-custard for body of baby chick, small mound for head, and use small cone-shaped piece of candy for beak. (A raisin can be used for an eye. With a pastry decorator put on the feet with yellow whipped cream.)

MAY DAY — Top orange rennet-custard, with cut out marshmallow petals, arranged as a flower and centered with chocolate decorettes.

JUNE — The Circus Comes to Town — use whipped cream for outline topping around glass on a rennet-custard. Place animal crackers in whipped cream, standing up to give parade effect.

*JULY 4TH — vanilla rennet-custard, topped with whipped cream, sliced strawberries around the edge of the cream, and several blueberries alternated among the slices of strawberries.

HALLOWE'EN — Top chocolate rennet-custard with half peach to represent a face. Cut triangular shapes, and remove from the peach, to represent the eyes, nose, and mouth, similar to a pumpkin face.

THANKSGIVING — lemon rennet-custard with a "star" shaped by 5 kernels of corn candy and centered with plump raisin.

*CHRISTMAS — chocolate rennet-custard, topped with red and green cherries shaped to represent green leaves and red holly berries.

*As pictured.
PARTIES are among the most cherished memories of childhood. Then, too, to act as host or hostess is a splendid experience for any child. And of course, no party can be complete without refreshments. For afternoon or early suppertime party desserts, colorful rennet-custards are favorites with tiny tots and mothers, too. They’re so easy to prepare, so easy for small stomachs to digest and so intriguing to eye and appetite.

You’ll find these menus favorites when the younger generation entertains.

**AFTERNOON PARTY MENUS**
- Vanilla Ice Cream (Page 20)
- Animal Crackers
- Cold Milk Shake (Page 16)
- Peanut Chocolate Rennet-Custard (Page 8)
- Sponge Drops
- Peanut Butter Sandwiches
- Oatmeal Cookies
- Lemon Egg Nog (Page 16)
- Raspberry Peach Rennet-Custard (Page 9)
- Angel Cake

**SUPPertime PARTY MENUS**
- Toasted Tomato Sandwiches
- Scrambled Eggs
- Fruit Sponge Cake
- Jiffy Prune Rennet-Custard (Page 10)
- Eggs in Bacon Rings
- Buttered Green Beans
- Plain Sandwiches
- Orange Sherbet (Page 21) Wafers
- Cottage Cheese with Parsley
- Toast and Jelly
- Angel Rennet-Custard (Page 10)
NOTHING is too good for that baby of yours. More than anything else in the world, you want that glowing bundle of rosiness to become a sturdy, boy or girl and ultimately a healthy man or woman.

Consult your doctor frequently about baby's diet. We believe he will tell you to include rennet-custards made first with "Junket" Rennet Tablets and after a few months with "Junket" Rennet Powder — both carrying the Seal of Acceptance of the Council on Foods of the American Medical Association.

RENNET-CUSTARD MADE WITH BOILED MILK

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

Bring 1 pint (2 cups) fresh milk (not canned) to boiling point. Boil slowly for 3 minutes, stirring constantly. Cool at once to lukewarm — not hot. Stir 2 tablespoons of Blue Label Karo Corn Syrup into milk. Add dissolved "Junket" Rennet Tablet and proceed with basic directions, page 6. When ready to feed baby, warm rennet-custard slightly by placing custard cup in 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

Make Pablum rennet-custard according to basic directions, page 6, adding 4 tablespoons Pablum to milk. When ready to feed baby, warm rennet-custard slightly by placing custard cup in pan of hot water.

KLIM RENNET-CUSTARD

1 package  3/4 cup "Klim"
"Junket" Rennet Powder  1 pint cold water

Make rennet-custard according to basic directions, page 7, dissolving "Klim" in cold water by beating vigorously with an egg beater. When ready to feed baby, warm rennet-custard slightly by placing custard cup in pan of hot water.

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.
THE INVALID IS CONVALESCING...

RENNET-CUSTARD
FOR THE DIABETIC

1 "Junket" Rennet Tablet
1 tbsp. cold water
1 tsp. vanilla
1 pint milk

0.1 gram saccharin
3 (1/2 grain) saccharin tablets

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, (110° 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 WITH EGGS

1 "Junket" Rennet Tablet
1 tbsp. cold water
1 pint milk

3 tbsp. sugar
2 egg yolks
1 tsp. vanilla
Small pinch salt

MAKE rennet-custard according to basic directions, page 6, by adding slightly beaten egg yolks to milk.

GOAT'S MILK RENNET-CUSTARD

RENNET-CUSTARDS may be made with goat's milk using either "Junket" Rennet Tablets, basic directions, page 6, or "Junket" Rennet Powder, basic directions, page 7.

RENNET-CUSTARD ICE CREAM
FOR THE DIABETIC

1 "Junket" Rennet Tablet
2 tbsp. cold water
1 pint light cream
2 tsp. vanilla

5.0 grams gelatin
(2 scant tsp.)
0.1 gram saccharin
or

3 (1/2 grain) saccharin tablets

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 (110° 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.

RENNETIZED MILK

Cold. Crush and dissolve half a "Junket" Rennet Tablet in 1/2 tablespoon cold water. Stir into 1 cup cold milk. Let stand 15 minutes before drinking.

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.
FROSTED STRAWBERRY MILK SHAKE

1/2 pkg. Imitation Strawberry "Junket" Freezing Mix
1 quart ice cold milk
1/2 cup strawberry jam
3 tbsp. lemon juice

Strain 1/2 cup strawberry jam and lemon juice into the milk. Into this mixture whip 1/2 pkg. "Junket" Freezing Mix (1/2 cup). Mix. Serve at once. If desired frost by adding a scoop of strawberry ice cream to each glass. Makes six servings.

ORANGE JUICE WITH PINEAPPLE SHERBET

1 quart orange juice
1/2 recipe pineapple sherbet (page 24)

Place 1/2 cup orange juice in each of 8 glasses. Add scoop or small tablespoon of pineapple sherbet. Serve immediately.

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

COLD MILK SHAKE

Add 1 or 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 milk shaker or fruit jar until dissolved. Let milk drinks made with "Junket" Rennet Powder stand for 15 minutes before drinking.

HOT CUP

(This hot cup is an aid in inducing sound restful sleep)

Warm 1 cup milk just about enough to drink — about 140 degrees. 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 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 milk may begin to thicken within a few minutes.

RENNETIZED LEMON FLAVORED EGG NOG

1 tablespoon Lemon "Junket" Rennet Powder
1 cup cold milk
1 egg

Combine "Junket" Rennet Powder with cold milk and stir until thoroughly dissolved. Let stand 15 minutes. Then beat egg till frothy. Stir into milk and serve.
REFRIGERATOR

Ice Cream

USING “JUNKET” FREEZING MIX

BASIC 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.

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 control back. If too hard before serving, soften in refrigerator below freezing compartment.

Freezing and Whipping Suggestions

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

Whip cream only until it will hold its shape.

Day or two old cream whips better than fresh.

Beat mixture thoroughly.

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.
REFRIGERATOR ICE CREAM

CHOCOLATE CHIP PEPPERMINT ICE CREAM
2 pkgs. Vanillin 2 cups heavy cream
"Junket" Freezing 1 cake German Mix Sweet
2 cups milk Chocolate
1 1/2 cup crushed peppermint candy (1/4 lb.)

Heat milk in saucepan until warm enough to dissolve peppermint candy. Mix thoroughly until candy is dissolved. Pour into freezing tray to cool while beating cream. Beat heavy cream until stiff. Add 2 packages Vanillin "Junket" Freezing Mix to milk and candy mixture, beating with an egg beater until smooth. When partly frozen add grated German Sweet Chocolate. Continue freezing.

MINT ICE CREAM
1 pkg. Vanillin 1 teaspoon mint flavoring
"Junket" Freezing Few drops green food color
1 pint light cream

Beat contents of package "Junket" Freezing Mix with cold light cream until thick. Add flavoring and coloring and pour into freezing tray. Freeze.

COFFEE ICE CREAM
1 pkg. Vanillin 2/3 cup cold milk
"Junket" Freezing 1/3 cup cold coffee Mix 1 cup heavy cream

Beat contents of package "Junket" Freezing Mix into cold milk. Whip 1 cup cold heavy cream until it holds its shape. Beat whipped cream lightly into mixture. Add cold coffee and mix well. Pour into freezing tray. Freeze.

MACAROON ICE CREAM
1 pkg. Vanillin 1 pint light cream
"Junket" Freezing 1/2 cup macaroon Mix crumbs

Beat contents package of "Junket" Freezing Mix into 1 pint cold light cream until thick. Add macaroon crumbs and pour into freezing tray 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.

STRAWBERRY MARASCHINO CHERRY ICE CREAM
1 pkg. Imit. Strawberry 1 pint light cream
"Junket" Freezing Mix 1/2 cup cut maraschino cherries

Beat contents of package Strawberry "Junket" Freezing Mix into cold light cream until thick. Add cut cherries and pour into freezing tray. Freeze.

ROCKY ROAD ICE CREAM
1 pkg. Chocolate 1/2 cup cut nuts
"Junket" Freezing Mix 8 marshmallows cut in quarters
1 pint light cream

Beat contents of package "Junket" Freezing Mix into cold light cream in a bowl until thick. Add nuts and marshmallows. Pour into freezing tray and freeze.
MADE WITH "JUNKET" FREEZING MIX

PEANUT BALLS
1 pkg. Vanillin "Junket" Freezing Mix
1/2 pkg. "Junket" Quick Fudge Mix (choc.)
1 pint light cream
Peanuts
2 level tablespoons butter

Chop salted nuts coarsely and put in a bowl. Make fudge sauce with "Junket" Quick Fudge Mix according to directions on package for cold sauce. Cool. When ready to serve, put a tablespoon fudge sauce on serving plate. Scoop up a ball of ice cream made according to directions on a package of "Junket" Freezing Mix and drop into bowl of peanuts. Toss it around until ice cream is covered with nuts and then place it in the middle of the fudge.

DATE PUMPKIN ICE CREAM
1 pkg. Vanillin "Junket" Freezing Mix
1 cup canned pumpkin
1 cup (1/2 pint) heavy cream
1 cup cold milk
1/2 cup very finely chopped dates
1/2 cup brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon salt
Pinch of nutmeg

Beat contents of package of "Junket" Freezing Mix with milk and cream until smooth. Add canned pumpkin, brown sugar, cinnamon, salt and nutmeg and dates. Pour into freezing tray. Freeze.

LIME-ORANGE LAYER ICE CREAM
2 pkgs. Vanillin, "Junket" Freezing Mix
1/4 cup orange juice
4 tbsp. lime juice
1/2 teaspoon grated lime rind
Few drops orange food coloring

Beat contents of package of "Junket" Freezing Mix with pint of light cream until thick. Add lime juice and rind. Pour into freezing tray lined with wax paper. Freeze. Beat contents of package of "Junket" Freezing Mix with rest of light cream until thick. Add orange juice, lemon juice and rind. Pour on frozen lime ice cream in freezing tray. Freeze.

FROZEN PINEAPPLE DELIGHT ICE CREAM
1 pkg. Vanillin "Junket" Freezing Mix
20 marshmallows
1 cup crushed pineapple (drained)
1 cup whipped cream

Pour hot milk over marshmallows that have been broken or cut in small pieces stirring until marshmallows are melted. Cool, then beat into this the contents of the package of Vanillin "Junket" Freezing Mix. Fold into this the stiffly beaten cream and cup of crushed pineapple. Pour into freezing tray. Freeze.

HOW TO MAKE Layer ICE CREAM

To make — follow basic directions on page 17. . Line tray with wax paper before pouring mixture.

*Or until fairly firm.
REFRIGERATOR ICE CREAM
MADE WITH "JUNKET" RENNET TABLETS OR "JUNKET" QUICK FUDGE MIX

VANILLA RENNET-CUSTARD ICE CREAM

1 "Junket" Rennet Tablet 1 cup heavy cream
1 tablespoon cold water 1/4 teaspoon vanilla
1 cup milk

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 1/2 hour. Whip cream and stir into rennet-custard. Place in freezing compartment. Stir twice during freezing period.

FUDGE ICE CREAM with "Junket" Quick Fudge Mix

1/2 package (1 1/4 cups) "Junket" Quick Fudge Mix (Chocolate) 1 cup heavy cream
3/4 cup milk

Beat cream, milk and "Junket" Quick Fudge Mix together with egg beater until smooth and thickened. Pour into tray and freeze at once. Freeze until firm but mellow (not too hard). Then set control back. If too hard before serving, soften in refrigerator below freezing compartment.

LEMON RENNET-CUSTARD ICE CREAM

1 "Junket" Rennet Tablet 1/2 cup sugar
1 tablespoon cold water 1 teaspoon lemon flavoring
1 cup milk Few drops yellow food color
1 cup heavy cream

Dissolve "Junket" Rennet Tablet in cold water. Warm milk, sugar and flavoring 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 a refrigerator 1/2 hour. Whip cream and stir into rennet-custard. Place in freezing compartment. Stir twice during freezing period.

ICE CREAM SUGGESTIONS

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

2. Have you ever tried rolling slices of ice cream or ice cream balls in coconut or crushed cookie crumbs? They're delicious.

3. Or add one-half cup of any of the following to the basic vanilla recipe: Macaroon crumbs, graham crackers, ginger snaps or grape-nuts.
MADE WITH "JUNKET" FREEZING MIX

TO MAKE WITH WHIPPED EVAPORATED MILK AND MILK
Chill 1 tall can of evaporated milk thoroughly. Whip 1 cup of this evaporated milk until stiff. Beat contents of package of "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 VANILLIN "JUNKET" FREEZING MIX IN THE FOLLOWING RECIPES)

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

LEMON SHERBET
Follow basic directions given above. When partly frozen and while beating, add the grated rind of 1/4 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 1/4 cup orange juice, grated rind of 1/4 orange, 4 teaspoons lemon juice and a few drops orange food color.

FRUIT COCKTAIL SHERBET
Follow basic directions given above. When partly frozen and while beating, add 1/2 cup canned fruit cocktail.

NEW ICES
MADE WITH "JUNKET" FREEZING MIX
Whip 1 package "Junket" Freezing Mix with 11/2 cups of any fresh or canned fruit juice (such as grape, pineapple, or raspberry, etc.) or 11/2 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.)

TO MAKE WITH FRESH WHOLE MILK OR WITH EVAPORATED MILK AND WATER
Beat contents of package "Junket" Freezing Mix into 1 1/2 cups fresh whole milk (or mixture of 3/4 cup chilled evaporated milk and 3/4 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.

SUNDAY DINNER
- Vegetable Bouillon
- Roast Ham
- Apple Sauce
- Browned Potatoes
- Peas and Spinach
- Pickles
- Celery
- Finger Rolls
- Jam
- Pineapple Sherbet
- Coffee

Menu
MADE WITH ‘JUNKET’ FREEZING MIX

HELP IN MAKING HAND FREEZER ICE CREAM

1. Never fill can over 3/4 full because ice cream expands in freezing.
2. Always chill mixture in the can before beginning to turn freezer.
3. Use ice cream salt only. If ice cream does not become thick in 15 minutes, more salt is needed in the brine. Four parts finely crushed ice should be used to 1 part ice cream salt.
4. If fruits are added to the ice cream, thoroughly drain off excess juice.

PINEAPPLE ICE CREAM

1 pkg. Vanillin 1/2 cup heavy cream
"Junket" Freezing Mix 1/2 cup pineapple
1 1/2 cups cold milk 2 tablespoons lemon juice

Beat together milk, cream and "Junket" Freezing Mix with an egg beater until smooth and well blended. Add 1/2 cup finely chopped pineapple and lemon juice. Freeze according to directions for hand freezer ice cream.

PEPPERMINT CANDY ICE CREAM WITH CHOCOLATE SAUCE

1 pkg. Vanillin 1/2 cup heavy cream
"Junket" Freezing Mix 1/2 cup crushed peppermint
1 1/2 cups cold milk sticks

Beat together milk, cream and "Junket" Freezing Mix until well blended. Add crushed peppermint sticks. Freeze according to directions for hand freezer ice cream. Serve with chocolate sauce.

MAPLE BUTTER PECAN ICE CREAM

1 pkg. Maple 1 1/2 cups milk
"Junket" Freezing Mix 1/2 cup whole pecans
1/2 cup heavy cream butter

Beat together milk, cream and "Junket" Freezing Mix until smooth and well blended. Add nuts which have been sauteed in butter. Freeze according to directions for hand freezer ice cream.

COFFEE ICE CREAM

1 pkg. Vanillin 1/2 cup heavy cream
"Junket" Freezing Mix 2 heaping tablespoons ground coffee
1 1/2 cups cold milk

Put 1 cup coffee (made with milk, see below), 1/2 cup whipping cream, 1/2 cup cold milk and contents of a package of Vanillin "Junket" Freezing Mix in a bowl. Beat with egg beater until well blended. Freeze according to directions for hand freezer ice cream.

To MAKE COFFEE — Put 2 heaping tablespoons of ground coffee in small coffee bag and boil slowly in 1 cup of milk for a few minutes.

BANANA NUT ICE CREAM

1 pkg. Vanillin 1/2 cup finely mashed banana
"Junket" Freezing Mix 1/2 cup finely cut walnuts
1 1/2 cups milk 1/2 cup cream

Beat together milk, cream and "Junket" Freezing Mix until smooth and well blended. Add nuts and banana. Freeze according to directions for hand freezer ice cream.
WITH 'JUNKET' REAGENT TABLETS

BASIC RECIPE
RENNET-CUSTARD ICE CREAM OR SHERBET

Dissolve "Junket" Rennet Tablets in cold water. Warm the milk, 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.

PEACH RENNET-CUSTARD ICE CREAM

2 "Junket" Rennet Tablets
2 tbsp. cold water
3 cups milk
3/4 cup heavy cream

Make rennet-custard ice cream according to directions given above. 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.

CHOCOLATE RENNET-CUSTARD ICE CREAM

2 "Junket" Rennet Tablets
2 tbsp. cold water
3 cups milk

Make rennet-custard ice cream according to directions given above, adding melted chocolate to milk. Finish freezing. Repack with ice and salt and let set until ready to serve.

HONEY CHOCOLATE CHIP RENNET-CUSTARD ICE CREAM

2 "Junket" Rennet Tablets
2 tbsp. cold water
3 cups milk
1 cup heavy cream

Make rennet-custard ice cream according to directions given above. Turn freezer until mixture becomes a hard mush. Add the crushed honey chocolate chips (crushed with rolling pin) and finish freezing. Repack with ice and salt and let set until ready to serve.

FRESH STRAWBERRY RENNET-CUSTARD ICE CREAM

2 "Junket" Rennet Tablets
2 tbsp. cold water
2 cups milk
1 cup heavy cream

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

MAPLE NUT RENNET-CUSTARD ICE CREAM

2 "Junket" Rennet Tablets
2 tbsp. cold water
3 cups milk

Make rennet-custard ice cream according to directions given above, using maple syrup for the sweetening. Finish freezing. Repack with ice and salt and let set until ready to serve.

Menu

Cranberry Juice Cocktail
Swiss Steak or Veal Chops
Rice Croquettes
Buttered Asparagus
Tomato Aspic Salad
Graham Muffins
Lemon
Rennet-Custard Ice Cream
Coffee
MADE WITH 'JUNKET' RENNET TABLETS OR 'JUNKET' FREEZING MIX

**ORANGE SHERBET**

2 "Junket" Rennet Tablets  
2 tablespoons cold water  
1 quart milk  
1/3 cup lemon juice  
1 cup orange juice  
2 cups sugar  
Several drops Orange Food Color  
Grated rind of 1 lemon

Make milk sherbet according to directions given on page 23. When frozen to a soft mush, add fruit juice and grated rind and finish freezing rapidly. Repack with ice and salt and let set until ready to serve.

**LEMON SHERBET**

1 pkg Vanillin  
"Junket" Freezing Mix  
1 1/2 cups milk  
1/4 cup lemon juice  
Grated rind of 1/4 lemon

Make milk sherbet according to directions given on page 21. When frozen to a soft mush, add lemon juice and rind. Finish freezing and repack with ice and salt and let set until ready to serve.

**RASPBERRY SHERBET**

2 "Junket" Rennet Tablets  
2 tbsp. cold water  
1 quart milk  
1 cup sugar  
Pint crushed and sweetened raspberries

Make milk sherbet according to directions given on page 23. 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.

**CRANBERRY SHERBET**

1 pkg. Vanillin  
"Junket" Freezing Mix  
1/2 cups milk  
1 teaspoon lemon juice  
2 tablespoons  
3/4 cup light cream  
1 cup cranberry cocktail

Make milk sherbet according to directions given on page 21. When frozen to a soft mush add cranberry cocktail and fruit juices and finish freezing. Repack with ice and salt and let set until ready to serve.

**FRUIT COCKTAIL SHERBET**

1 pkg. Vanillin  
"Junket" Freezing Mix  
2 cups cold milk  
1 cup fruit cocktail  
Few drops red food color

Make milk sherbet according to directions given on page 21. When frozen to a soft mush, add fruit cocktail and finish freezing. Repack with ice and salt and let set until ready to serve.

**PINEAPPLE SHERBET**

2 "Junket" Rennet Tablets  
2 tablespoons cold water  
1 quart milk  
1 cup sugar  
1 cup crushed pineapple  
1/4 cup lemon juice

Make milk sherbet according to directions given on page 23. When frozen to a soft mush, add pineapple and lemon juice and finish freezing rapidly. Repack with ice and salt and let set until ready to serve.

Sherbets are versatile — use them in fruit juices, as appetizers, with salads, as an accompaniment for a meat dish, or as a light dessert.
CHOCOLATE FUDGE

Into top part of double boiler put 2 level tablespoons butter, 3½ tablespoons cold water — measure exactly to fudge mark on paper measure in package. When butter has melted, add total contents of package Chocolate ‘Junket’ Quick Fudge Mix. Stir 3 to 4 minutes . . . until glossy. DO NOT BEAT. Add ¾ cup walnuts or other nuts, if desired. Pour at once on buttered pan, plate or waxed paper. Cut into squares when cool.

NEW TASTE TREATS

Add any of these ingredients just before fudge is removed from the double boiler.

Peppermint — 8 drops peppermint extract.
Rocky Road — 12 quartered marshmallows and ½ cup nuts.
Raisins — ½ cup raisins.
Date-Nut — ½ cup chopped nuts and ½ cup chopped dates.
Other delicious variations include:
Milk — Substitute 4 tablespoons milk for water.
Evaporated Milk Fudge — Substitute 4½ tablespoons evaporated milk for water.

PEANUT BUTTER — Add 2 tablespoons peanut butter to water and butter.

PENUCHE

Into top part of double boiler put 2 level tablespoons butter, 3½ tablespoons cold water — measure exactly to fudge mark on paper measure in package. When butter has melted, add total contents of package Penuche ‘Junket’ Quick Fudge Mix. Stir 3 to 4 minutes . . . until glossy. DO NOT BEAT. Add ¾ cup walnuts or other nuts, if desired. Pour at once on buttered pan, plate or waxed paper. Cut into squares when cool.

PLEASING SUGGESTIONS

Add any of these ingredients just before penuche is removed from the double boiler.

Marshmallow-Nut — 12 quartered marshmallows and ¼ cup finely cut nuts.
Raisin — ½ cup whole raisins.
Coconut — ¾ cup coconut.
Toasted Almond — ¾ cup coarsely cut toasted almonds.
**Brownies and Sauces**

**CHOCOLATE BROWNIES**
- 1 pkg. Chocolate Fudge Mix
- 2 eggs
- 1/2 cup butter
- 1 1/4 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 2 1/4 cups water
- 1 cup nut meats, finely cut

Sift and measure ordinary flour. Add baking powder and salt and sift again. To this flour mixture add: Chocolate "Junket" Quick Fudge Mix, eggs (well beaten), melted butter, water, vanilla and nuts. Blend thoroughly. Pour into buttered pan, 9" x 13" (or two pans 8" x 8") and bake at 350° F. for thirty minutes. Makes 2 1/2 dozen brownies.

**PENUCHIES**
- 1 pkg. Penuche Fudge Mix
- 2 eggs
- 3/4 cup butter
- 1 1/4 cups flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 3/4 cup nut meats, finely cut

Using the above ingredients proceed with the same directions given above for Chocolate Brownies.

**DANISH PUDDING SAUCE**
- 1 pkg. "Junket" Danish Dessert
- 2 1/2 cups cold water

Follow basic directions for Danish dessert page 29 or package. Serve hot over fruits, puddings, etc. If sauce is kept in refrigerator it may be rewarmed.

**HOT FUDGE SAUCE**
- 1/2 pkg. (1 1/4 cups) "Junket" Quick Fudge Mix
- 3 tbsp. water
- 2 tbsp. butter

Follow basic directions for fudge, on page 25 or package. Serve hot. Makes 1/4 cup sauce.

**COLD FUDGE SAUCE**
- 1 pkg. "Junket" Quick Fudge Mix
- 1 1/2 cups cold water
- 1 tsp. baking powder
- 1/2 tsp. salt
- 3/4 cup nut meats, finely cut

Follow above directions but use 4 tablespoons water and 2 level tablespoons butter. Serve cold over ice cream, puddings, etc. Store inside refrigerator.

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

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**Menu**

**SHOWER LUNCHEON**
- Shrimp Cocktail
- Cutlets of Chicken
- Fresh Peas
- Broiled Mushrooms
- Grapefruit and Endive Salad
- Rolls
- Vanilla Ice Cream
- Chocolate Sauce
- Coffee
- Mints
CHOCOLATE OR PENUCHE FROSTING

Into upper part of double boiler put 4 tablespoons butter, 4 tablespoons cold water—measure exactly to frosting mark on paper measure in package. When butter has melted, add total contents of package Chocolate or Penuche “Junket” Quick Fudge Mix. Stir 3 to 4 minutes... until glossy. DO NOT BEAT. Frost cake immediately. To keep frosting thin, replace over boiling water. If too thin, cool slightly. Frosts medium 2-layer cake or 24 cup cakes.

FUDGE FROSTING FOR MARSHMALLOWS

1 pkg. Chocolate or Penuche “Junket” Quick Fudge Mix

Follow directions above or on package for cake frosting. Dip marshmallows into it and place on waxed paper.

CHOCOLATE COATED POPCORN

1 pkg. Chocolate “Junket” Quick Fudge Mix
2 cups coarsely cut nut meats

Mix popped corn and nuts in a large pan with a fork. Combine “Junket” Quick Fudge Mix, water, butter and syrup and cook while stirring frequently until it is brittle when tested in cold water. If you have a thermometer, cook to 260–270° F. Immediately remove from heat and pour quickly over popped corn and nuts. Stir lightly and quickly with fork until the syrup coats the pop corn and nuts well. Butter fingers lightly and mold mixture quickly and lightly into 2 inch pop corn balls. Makes 1½ dozen balls. For Xmas tree decorations when molding balls, attach string to center.

FROSTED DOUGHNUTS

1 pkg. Chocolate or Penuche “Junket” Quick Fudge Mix

Follow directions above or on package for cake frosting. Frost doughnuts by dipping the upper half of each lightly into frosting. If frosting becomes too thick while dipping, rewarm over boiling water until thin enough to frost doughnuts.

ORANGE CAKE FROSTING

1 pkg. Chocolate “Junket” Quick Fudge Mix
Grated rind of 1 orange

Follow directions above or on package for cake frosting. Frost three layers of cake. Between the layers spread frosting and raisins for filling. Around outside of top layer place pecans and raisins alternately.
### Pies

#### Fudge Chiffon Pie
- 1/2 pkg. (1 1/4 cups) Chocolate
- 1 teaspoon vanilla
- "Junket" Quick
- 3 eggs (separated)
- Fudge Mix
- 1/2 cup water
- 1 1/2 teaspoons granulated gelatin


#### Penuche Chiffon Pie
- 1/2 pkg. (1 1/4 cups) Penuche
- "Junket" Quick
- 3 eggs (separated)
- Fudge Mix
- 1/2 cup water
- 1/4 teaspoon vanilla
- 2 teaspoons granulated gelatin

Using above ingredients, substituting Penuche for Chocolate, follow same procedure as given for Fudge Chiffon Pie adding 1/2 teaspoon nutmeg and 1/4 cup chopped nuts, if desired.

### Graham Cracker Pie
#### Graham Cracker Crust
- 1 1/2 cups crushed graham cracker crumbs
- 1/3 cup granulated sugar
- 6 tbsps. melted butter

Mix crumbs, butter and sugar together. Set aside 1/3 of the mixture. Pack remainder into 8" pie tin to make a crust.

#### Danish Dessert Pie Filling
- 1 package "Junket" Danish Dessert
- 1 pint cold water

Make Danish dessert according to directions on package and pour at once into pie shell.

#### Meringue
- 2 egg whites
- 2 tablespoons sugar
- 1/4 teaspoon vanilla


(Can be served in pastry pie shell or individual pie shell.)
FUDGE TAPIOCA PUDDING

1/2 pkg. (1 1/4 cups) Chocolate "Junket" Quick Fudge Mix
1/4 teaspoon salt 2 1/2 cups milk
1/2 cup quick cooking tapioca

Mix "Junket" Quick Fudge Mix, salt and milk together in double boiler top over boiling water until it is scalded, stirring occasionally. Add tapioca and cook and stir five minutes. Cool. Serve with top milk or cream. Makes 6 servings.

FROZEN PUDDING

1/2 pkg. (1 1/4 cups) Chocolate or Penuche "Junket" Quick Fudge Mix
2 cups milk
1 cup heavy cream (whipped stiff)
21/2 tablespoons cornstarch

Mix cornstarch into "Junket" Quick Fudge. Then add milk. Cook over low flame until thick and smooth stirring constantly. Sprinkle lightly with sugar to keep surface moist. Chill. Fold in heavy cream which has been whipped stiff. Freeze until mellow.

BASIC RECIPE FOR DANISH DESSERT (Rødgrød)

DANISH dessert should be served 3 to 4 hours 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.

If dessert must set more than about 3 to 4 hours, keep outside refrigerator, and then chill only 1 to 2 hours before serving.

DANISH DESSERT VARIATIONS

Follow basic recipe for Danish dessert, stir any one of the following fruits into the Danish dessert and pour into a dessert bowl. Then chill.

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.
**DANISH FRUIT SOUP**  
(*Sødsuppe*)

Place 1½ 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.

**COTTAGE CHEESE**

Make Left-Over Milk into Cottage Cheese with “Junket” Rennet Tablets

To 1 gallon or less of sweet, skim milk, add ¾ 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 ¼ “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 cheese-cloth, allowing to stand for several hours. Add salt to taste. A gallon of milk makes 1½ to 2 pounds of cheese.

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"JUNKET" RENNET TABLETS — not sweetened or flavored. For making rennet-custards, milk foods and drinks, or ice cream in the hand freezer.

"JUNKET" RENNET POWDER — already sweetened. For making rennet-custards. Also delicious for milk drinks, as a spread for buttered bread or topping for cookies. Six true, tempting flavors.
Vanilla, Chocolate, Lemon
Orange, Raspberry, Maple

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Chocolate or Penuche Flavors

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"THE 'JUNKET' FOLKS"
Chr. Hansen’s Laboratory, Inc., Little Falls, N. Y.
TESTED RECIPES QUICKLY AND EASILY MADE

TEMPTING NUTRITIOUS DESSERTS
BY MARY MASON