VANILLA JUNKET WITH CHOCOLATE SAUCE

1 package Vanilla Junket Powder
2 1/2 cups milk
2 1/2 tablespoons cocoa
1/2 cup sugar

Prepare vanilla junket according to directions on package. Chill in refrigerator. Mix cocoa and sugar thoroughly with 1/2 cup of milk—adding very slowly at first so as not to make lumps. Cook over a slow flame for 10 minutes. Let cool. When just ready to serve, pour the chocolate sauce over the junket.

CREAM JUNKET WITH CRANBERRIES

1 package Vanilla Junket Powder
1/2 pint milk
1/2 pint light cream
1 cup cranberries
1/2 cup water
1/2 cup sugar

To make cranberry sauce: Boil sugar and water together 5 minutes. Add cranberries and boil without stirring until all the skins pop open (about 5 minutes). Remove from fire, and allow sauce to cool. To make junket: Prepare according to directions on package, using 1/2 pint milk and 1/2 pint cream instead of 1 pint of milk. Chill in refrigerator. Immediately after the junket sets or when ready to serve, put 1 tablespoon of cranberry sauce on each dish of junket.
HOW TO MAKE JUNKET

FIRST STEP
Get individual dessert glasses ready. Take 1 pint fresh milk (do not use condensed or evaporated milk), warm slowly to lukewarm—NOT HOT (110°F.). Remove from stove. Chocolate junket requires milk a trifle warmer—but not hot.

SECOND STEP
Add package Junket Powder to lukewarm milk, stirring briskly until dissolved—not more than one minute.

THIRD STEP
Pour at once into individual dessert glasses and let stand undisturbed until firm—about 10 minutes.

FOURTH STEP
When set, remove without jarring to a cold place or the refrigerator and chill before serving. Serve, when chilled, in the same glasses.
**JUNKET MILK DRINK—COLD**

**DIRECTIONS:** Mix 1 or 2 teaspoons of Junket Powder in each glass of milk, or more according to taste. Shake in a fruit jar or milk shaker, or mix with an egg beater until thoroughly dissolved.

All flavors except chocolate will mix thoroughly if simply stirred vigorously in the glass with a spoon. A pinch of salt often adds savor to vanilla and raspberry flavors. For more pronounced flavor, simply add more Junket Powder.

**JUNKET SLEEP CUP—HOT**

**DIRECTIONS:** Warm the milk just hot enough to drink (about 140°F). Then stir in 1 or 2 heaping teaspoons of Junket Powder for each glass of milk, or more according to taste. Stir with a spoon until dissolved—not more than a minute. Pour into glasses at once. *Drink immediately,* for the warm milk will coagulate quickly. *Do not use an egg beater or milk shaker.*
How to Make Your Child Like Milk

IF YOUR child balks at milk and refuses vegetables, try the solution that millions of mothers have found to be successful. Their children now come to the table eager for milk and hungry for all foods in a well balanced diet.

This is the plan—each day, at meals or between meals, give your child some of his milk in the appetizing, dessert-like form of junket. Many mothers keep junket in the refrigerator, always ready to eat.

The colorful appearance of junket excites an increased flow of gastric juices which are so vital to the digestion of all foods. Because of the enzyme it contains, junket digests quickly and easily. Thus junket helps to stimulate the appetite.

Uncooked, it is especially nourishing because all of the valuable vitamins, mineral elements, and other food values of milk are preserved to build bone, strong teeth, and sturdy bodies.

“Variety is the spice of life” and the secret of getting children to take their “quart of milk each day.”
FREE JUNKET RECIPE BOOK

CONTAINING 51 recipes for making delicious desserts and milk drinks with Junket Powder; and plain junket desserts, ice cream, junket whey, and cottage cheese with Junket Tablets, not sweetened or flavored. Also contains practical ideas for children's parties and refreshments for special occasions.

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THE JUNKET FOLKS, Dept. 9, Little Falls, N. Y. 
(In Canada, Address Toronto, Ontario)
AUTOMATIC REFRIGERATOR

JUNKET ICE CREAM—Any Flavor

Warm 1 cup milk to lukewarm (110°F.)—NOT HOT. Remove from stove. Add 1 package Junket Powder (any of the six flavors) and a pinch of salt if desired. Stir one minute. Pour immediately into refrigerator tray. Let stand undisturbed in room until firm and cool—about ten minutes. When using Raspberry, Orange, or Lemon Junket Powder, 2 teaspoons of lemon juice may be stirred in at this time, if desired. Whip 1 cup heavy cream and stir into junket. Place in freezing compartment in the refrigerator at as cold a temperature as possible. When partly frozen (it will be thick around the edges), scrape from the sides and bottom of the pan and then beat the contents up in the refrigerator tray quickly with a fork or large spoon, and place back in refrigerator to finish freezing.

Note: The milk and cream may be replaced by one pint of light cream, or if a richer cream is desired, light cream may be used in place of the milk.

If heavy cream is used with milk or light cream, it should be whipped only until it will hold its shape. If overwhipped, it will make the ice cream granular.
EVERY CHILD SHOULD HAVE A PARTY
Junket Desserts are both Healthful and Delicious