A black and white photograph of a baby, shirtless, holding a spoon in its right hand. The baby is looking upwards and to the left with an open mouth, as if speaking or about to eat. The baby is positioned in front of a dark, curved background. Above the baby's head is a white card with handwritten text. A large, stylized illustration of a spoon is positioned behind the card, with its handle extending towards the top left corner of the frame.

mother... what
about my Diet?

How To Make
Milk More Readily
Digestible And
Delicious With

"JUNKET" Rennet Tablets or Powder

AUTHORITIES AGREE ON NATURE'S MOST NEARLY PERFECT FOOD . . . MILK!!

Mother, does your child get enough CALCIUM for good bones and teeth? Yes, if you are including *enough milk* each day in his diet — as plain milk, rennet-custards and rennetized milk drinks (made with “Junket” Brand Rennet Tablets or “Junket” Brand Rennet Powder), or other milk foods. For a normal child fed whole sweet milk, the daily requirement is: 3 cups - 6 months; 3¾ - 4 cups - 8 months to 3 years; 4 cups - 3 years up.

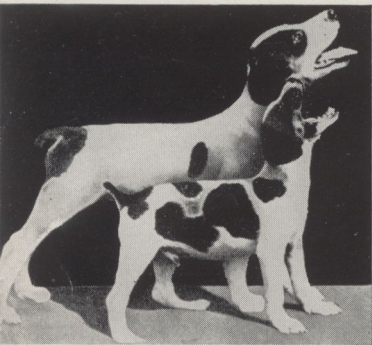
Of course, this varies according to your doctor's advice.

Remember, one quart of milk furnishes as much calcium as 28 oranges, 10 servings of spinach or 39 eggs.

HOW TO SERVE YOUR CHILD MILK AT ITS BEST

Doctors agree on this test of a good feeding plan: 1. Enough calories. 2. An adequate supply of each of the dietary essentials. 3. Clean food. 4. *Readily digestible food.*

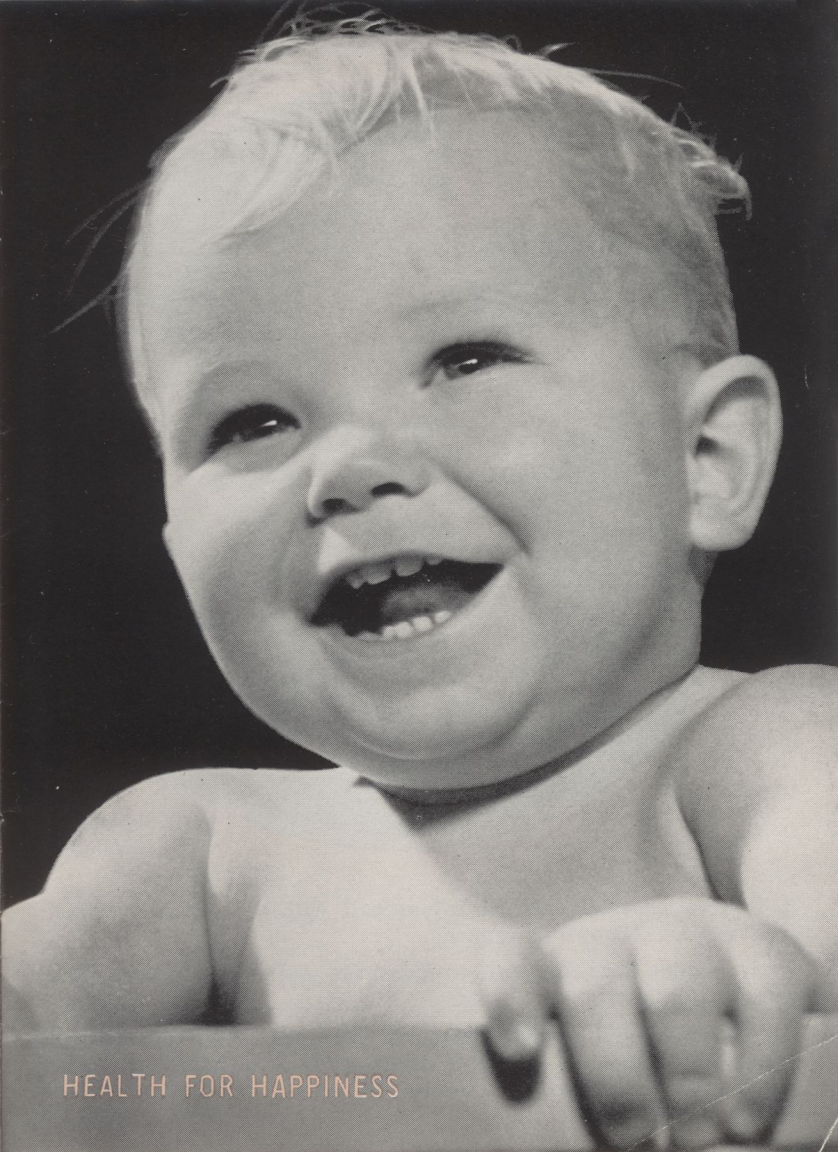
Babies (and grown-ups too) differ in their ability to digest plain cow's milk. The rennet enzyme makes ordinary market milk or homogenized soft curd milk more readily digestible and performs the first step in digestion. That is why for years, physicians have recommended rennetized milk drinks and rennet-custards made either with “Junket” Rennet Tablets or “Junket” Rennet Powder.



● Milk makes a difference! The larger, stronger puppy was given milk. The small puppy was not. Otherwise they were fed the same.

— Courtesy National Dairy Council

- Every baby has the right to a strong healthy body. From babyhood through the growing years, proper food is one of the first and most important steps to good health, sturdy growth and a happy, useful life. Among the most important foods for babies, children, and grown-ups is *milk* — “Nature's most nearly perfect food.”

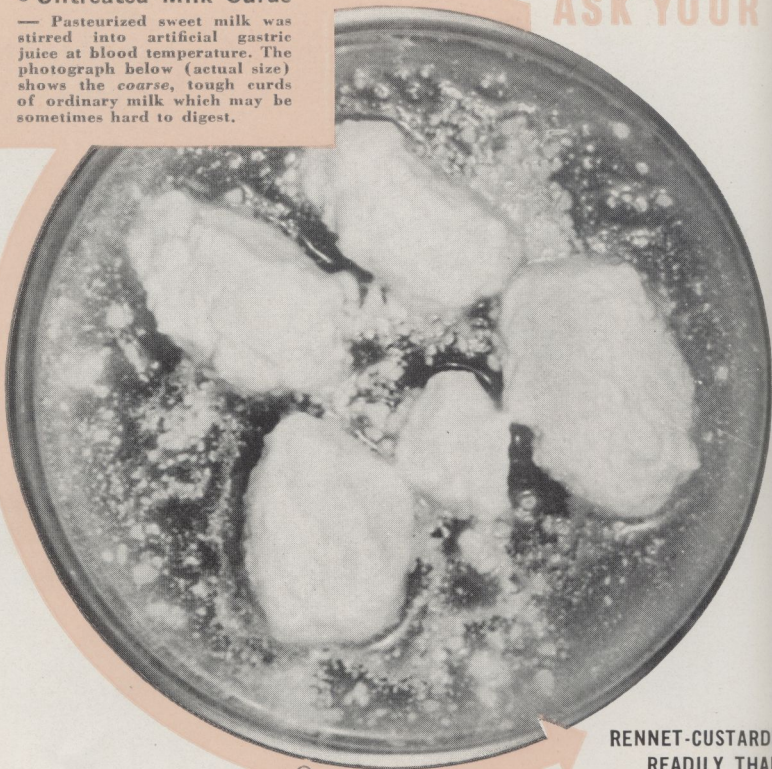


HEALTH FOR HAPPINESS

• Untreated Milk Curds

— Pasteurized sweet milk was stirred into artificial gastric juice at blood temperature. The photograph below (actual size) shows the *coarse, tough curds* of ordinary milk which may be sometimes hard to digest.

ASK YOUR



RENNET-CUSTARDS
READILY THAN

Nature has supplied the infant calf with the amazing rennet enzyme known as rennet.

It enables the young calf to digest the mother cow's milk more quickly and easily.

Although milk is a diet essential for young and old alike, it sometimes forms tough, hard-to-digest curds in the human stomach, unless it is rennetized or otherwise treated to form a fine soft curd.

DOCTOR!

• Rennet-Custard Curds

— Rennet-custard made by adding "Junket" Rennet Powder to pasteurized sweet milk was stirred into artificial gastric juice at blood temperature. This photograph (actual size) shows *fine* curds which resulted from rennet-custards.



DIGEST MORE
PLAIN MILK

The photographs above show the great difference between the curds of plain milk and rennet-custards.

Delicious, readily digested rennet-custards are quickly, easily prepared with either "Junket" Rennet Tablets, not sweetened or flavored, or "Junket" Rennet Powder, with sugar and flavor already added. Just stir the rennet powder or dissolved rennet tablet into lukewarm milk.



TIME FOR RENNET-CUSTARDS

Questions and Answers for Mothers

Q. What are rennet-custards?

A. Eggless, non-cooked custards — thickened and made more readily digestible by the rennet enzyme.

Q. How should I serve rennet-custards to my very young baby?

A. Rennet-custards made with “Junket” Rennet Tablets and boiled milk (see recipes) are excellent for young babies. When more sugar is included in the diet, it is easier to use “Junket” Rennet Powder. Pour dish only half full for small baby. If desired, top with teaspoon strained vegetable, fruit, etc. Put custard dish in pan of hot water to warm for baby — (about 30 minutes).

Q. If baby spits out smooth slippery foods, what can be done?

A. Sprinkle graham cracker or bread crumbs on top for something more solid to chew. Babies often spit out *new* foods at first.

Q. At what age can I start giving my baby rennet-custards?

A. Many doctors recommend rennet-custards for babies about 6 months old. Always consult your doctor about changes in diet.

Dear Mother

I'm writing about something close to my heart — my food.

You know Mother, eating requires all of my attention. It is not just a pastime—and I don't like to be diverted. Please tell Aunt Jane to talk to me before or after I eat, and to put my toys away during mealtime.

My doctor said I must be physically fit for proper eating. I need rest, fresh air, sunshine, exercise! When I am tired I don't eat well, and when I am emotionally upset before or during meals I can't eat normally.

Say, I was pretty hungry when you gave me that new food along with my old food favorites today; it tasted good. I like to have new foods, flavors and textures gradually.

Remember last week when you were gone and Aunt Jane fed me? Well, you should have seen the great big meal she set before me. I'll bet even Daddy would have been discouraged with so much. I like a normal amount of food so that I can "lick the platter clean."

Did you know that John, the baby next door, is bribed to eat? He loves all that attention and is going to ask for all the king's horses before he eats the next meal. There will always be trouble if he is bribed, Doc says.

It's funny, but I like all foods you've given me and you like them too. Johnny doesn't like five foods — the same ones his parents won't eat. I guess we are little copy cats.

All for now, here comes the postman. Anyway, thank you, Mother for a good introduction to all good foods.

Love,
your own Baby



*It's
EASY*

TO MAKE
RENNET - CUSTARDS
.. Takes but a minute



Q. What are the differences between "Junket" Brand Rennet Tablets and "Junket" Brand Rennet Powder?

A. "Junket" Rennet Tablets are unsweetened, unflavored and more economical. You flavor and sweeten to taste.

"Junket" Rennet Powder comes in 6 delicious flavors, already sweetened, and is easier and quicker to use.

Q. Why should you bring the milk to just COMFORTABLY WARM?

A. If the milk is too cold the rennet enzyme does not act quickly; if too hot, the rennet enzyme is destroyed and will not thicken the milk.

Q. Why can't zeolite treated "SofKurd" milk be used?

A. A part of the calcium salts needed to thicken milk has been removed.

Q. Why cannot canned milk be used in making rennet-custards?

A. Due to the heat and the evaporation process the character of the milk has been changed so that rennet will not thicken evaporated milk.



EVEN CHILDREN WHO
BALK AT PLAIN MILK . .
..*Love* RENNET-CUSTARDS



Q. What kind of milk will make rennet-custards?

A. Ordinary market milk and homogenized milk make perfect rennet-custards. Goat's milk may also be used.

Q. Are rennet-custards only for babies and children?

A. Not at all! The whole family likes readily digestible rennet-custards.

Q. Jane, a 5 year old, won't drink milk, and yet the doctor says there is nothing wrong with her. Should she be made to drink it?

A. It is better not to *force* milk drinking. Instead, serve part of it in the form of rennet-custards — a different flavor and color every day.

Q. Are rennet-custards important for my child who loves milk?

A. Variety is the spice of life and rennet-custards digest more readily than plain milk. Rennetized milk for that after-school lunch will leave the stomach quicker and will be less apt to spoil the child's supper appetite.

TASTY TREATS FOR TINY TOTS!

with Either "Junket" Brand Rennet Tablets or Powder

Boiled Milk Rennet-Custard

- | | |
|--------------------------|----------------------------------------|
| 1 "Junket" Rennet Tablet | 1 pint milk (ordinary or homogenized)* |
| 1 tablespoon cold water | 2 tbsp. Blue Label Karo Corn Syrup |

Boil milk slowly for 3 minutes, stirring constantly. Cool at once to COMFORTABLY WARM (120° F.), not hot. Stir Karo Corn Syrup into milk and follow directions on package of "Junket" Rennet Tablets. For baby, do not chill.

Pablum Rennet-Custard

- | | |
|------------------------|----------------------------------------|
| 1 pkg. Vanilla | 1 pint milk (ordinary or homogenized)* |
| "Junket" Rennet Powder | 4 tablespoons Pablum |

Add Pablum to milk and follow directions on package. For baby, do not chill.

Prune Rennet-Custard

- | | |
|------------------------|----------------------------------------|
| 1 pkg. Orange or Lemon | 1 pint milk (ordinary or homogenized)* |
| "Junket" Rennet Powder | ½ cup thick unsweetened prune puree |

Follow directions on package, adding prune puree to milk when removed from heat. Beat with "Junket" Rennet Powder for 30 seconds with egg beater. For baby, do not chill.

Applesauce Rennet-Custard

- | | |
|------------------------|----------------------------------------|
| 1 pkg. Vanilla | 2 cups milk (ordinary or homogenized)* |
| "Junket" Rennet Powder | ¾ cup applesauce |
| ¼ cup bread crumbs | |

In the bottom of 5 or 6 dessert glasses or custard cups place 1 or 2 tablespoons applesauce. Make rennet-custard according to directions on package, adding bread crumbs with the "Junket" Rennet Powder to the milk. For baby, do not chill.

Graham Cracker Rennet-Custard

- | | |
|------------------------|-----------------------------------------|
| 1 pkg. Orange | 1 pint milk (ordinary or homogenized)* |
| "Junket" Rennet Powder | Few graham crackers or crushed Zwieback |

Follow directions on package. When rennet-custards are ready to serve, sprinkle finely crushed graham crackers on each rennet-custard. For baby, do not chill.

Rennetized Milk Drinks

Cold. Crush and dissolve half a "Junket" Rennet Tablet in ½ tablespoon cold water in a cup. Stir into 1 cup cold milk and drink within a half hour.

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 ½ "Junket" Rennet Tablet which has been crushed and dissolved in ½ tablespoon of cold water. DRINK IMMEDIATELY, because the milk may begin to thicken within a few minutes.

**Do not use canned or zeolite treated "SofKurd" milk.*

AND FOR THE WHOLE FAMILY

Orange Flavored Milk Drink

2 heaping teaspoons Orange "Junket" Rennet Powder
1 cup milk (ordinary or homogenized)*
Stir 2 heaping teaspoons (or according to taste) of Orange "Junket" Rennet Powder into milk. Drink within a half hour.
Other flavors may be used. (For chocolate flavor, use 1 rounded tbsp.)

Stewed Peach Rennet-Custard

1 "Junket" Rennet Tablet
1 pint milk (ordinary or homogenized)*
1 tbsp. cold water
1 teaspoon vanilla
3 tbsp. sugar
 $\frac{1}{2}$ cup of peach pulp

In each of 6 dessert glasses or custard cups, place 1-2 tablespoons peach pulp. Make rennet-custards according to directions on package. For baby do not chill.**

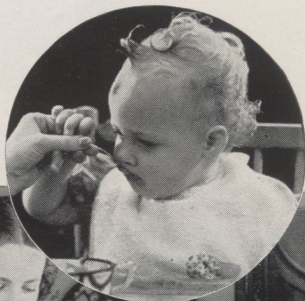
Raspberry Rennet-Custard

1 pkg. Raspberry "Junket" Rennet Powder
1 pint milk (ordinary or homogenized)*

Follow directions on package. For baby do not chill.**

**Do not use canned or zeolite treated "SofKurd" milk.*

***If chilled, warm by setting custard cup in pan of hot water for about 30 minutes before serving.*





Gee, Mommy!
Rennet-Custard!
 I sure like MILK
*.. when you give it to
 me THIS WAY!*

• Children take more milk when you make it into delicious desserts. Parents' Magazine has found that 4 out of 5 children love them.

BE SURE your child gets his full quota of milk a day — make some of it into rennet-custards with either "Junket" Rennet Powder or "Junket" Rennet Tablets. Physicians recommend rennet-custards because the rennet enzyme causes milk to form softer, finer, more readily digested curds than plain milk.

Make rennet-custards with either:

"JUNKET" RENNET POWDER—
 6 flavors in attractive colors:

Vanilla	Chocolate	Lemon
Orange	Raspberry	Maple

or **"JUNKET" RENNET TABLETS—** not sweetened or flavored.

"JUNKET" is the trade-mark of Chr. Hansen's Laboratory, Inc., for its rennet and other food products, and is registered in the United States and Canada.

"THE 'JUNKET' FOLKS"

Chr. Hansen's Laboratory, Inc., Little Falls, N. Y.



"JUNKET"
 TRADE-MARK
RENNET POWDER