

**HOW
TO USE**

"JUNKET" Mix

HANSEN'S TRADE MARK

for making **Ice Cream**



New! **RECIPES
INSIDE**

for making
**CREAMY PUDDINGS
MILK SHERBETS
and MILK SHAKES**

ICE CREAM RECIPES

Apricot Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup strained apricot pulp and 1 tablespoon lemon juice. Mix well and freeze.

Banana Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup strained banana pulp. Mix well and freeze.

Fruit Cocktail Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Add 1 small (8 oz.) can fruit cocktail. Mix well and freeze.

Fruit Nut Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add 3 tablespoons chopped maraschino cherries, 3 tablespoons chopped nuts, 2 tablespoons crushed banana. Mix well and freeze.

Grape-Nut Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup Grape-Nuts. Mix well and freeze.

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Green Cherry Mint Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup finely chopped green cherries, 1 teaspoon mint flavoring and a few drops of Grape Green "JUNKET" Food Color. Mix well and freeze.

Macaroon Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup crumbled macaroons. Mix well and freeze.

Peach Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add 1 cup mashed peaches. Mix well and freeze.

Peanut Brittle Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add $\frac{1}{2}$ cup finely ground peanut brittle. Mix well and freeze.

Pumpkin Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add 1 cup canned pumpkin, $\frac{2}{3}$ cup of brown sugar, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt and a little nutmeg. Mix well and freeze.

Strawberry Ice Cream—Follow directions on package of Vanilla "JUNKET" MIX. Then add 1 cup crushed, sweetened strawberries before freezing. A few drops Raspberry Red "JUNKET" Food Color may be added if desired. Mix well and freeze.

Chocolate Peanut Butter Ice Cream—Follow directions on package of Chocolate "JUNKET" MIX. Warm $\frac{1}{2}$ cup of the milk or cream and dissolve in it 1 teaspoon peanut butter. Cool and add to the rest of the milk or cream. Proceed according to directions on package.

Chocolate Peppermint Ice Cream—Follow directions on package of Chocolate "JUNKET" MIX. Then add $\frac{1}{4}$ cup finely crushed peppermint candy. Mix well and freeze.

Rocky Road Ice Cream—Follow directions on package of Chocolate "JUNKET" MIX. Then add $\frac{1}{2}$ cup chopped nuts and 8 chopped marshmallows. Mix well and freeze.

Maple Macaroon Ice Cream—Follow directions on package of Maple "JUNKET" MIX. Then add $\frac{1}{2}$ cup crumbled macaroon crumbs. Mix well and freeze.

Maple Prune Ice Cream—Follow directions on package of Maple "JUNKET" MIX. Then add $\frac{1}{2}$ cup strained prune pulp and 1 tablespoon lemon juice. Mix well and freeze.

Maple Walnut Ice Cream—Follow directions on package of Maple "JUNKET" MIX. Then add $\frac{1}{2}$ cup chopped walnut meats. Mix well and freeze.

MILK SHERBET RECIPES

Sherbets—Follow directions on page 6, using any of the variations on the preceding pages or the recipes below.

Lemon Sherbet—Follow directions for sherbet on page 6. When partly frozen and while beating add the grated rind of $\frac{1}{4}$ lemon, 2 tablespoons lemon juice, 2 tablespoons sugar and a few drops Lemon Yellow "JUNKET" Food Color. Mix well and finish freezing.*

Orange Sherbet—Follow directions for sherbet on page 6. When partly frozen and while beating add $\frac{1}{4}$ cup orange juice, grated rind of $\frac{1}{4}$ orange, 4 teaspoons lemon juice and a few drops Orange Gold "JUNKET" Food Color. Mix well and finish freezing.*

Pineapple Sherbet—Follow directions for sherbet on page 6. When partly frozen and while beating add $\frac{1}{2}$ cup crushed, drained pineapple and 2 tablespoons lemon juice. Mix well and finish freezing.*

Raspberry Sherbet—Follow directions for sherbet on page 6. When partly frozen and while beating add 1 cup mashed fresh raspberries sweetened with $\frac{1}{4}$ cup sugar, 1 teaspoon lemon juice and a few drops Raspberry Red "JUNKET" Food Color. Mix well and finish freezing.*

*For hand freezer, add fruit, fruit juice, rind and coloring when partly frozen.

DELICIOUS MILK DRINKS

Children and grown ups, too, like cool, creamy milk drinks. Here is an easy way to prepare milk drinks that are not only nutritious, but easy to digest. Make them cold or hot as you desire. Cold milk drinks are refreshing with meals or between meals. Hot milk drinks, easier to make than cocoa, are soothing and restful before retiring.

COLD MILK SHAKES—Use 1 to 2 tablespoons of Chocolate, Maple or Vanilla "JUNKET" MIX for Ice Cream for each glass of cold milk. Beat well with an egg beater until dissolved, and drink within a half hour. Do not let stand longer as it may thicken.

HOT CUP—Heat 1 cup of milk just hot enough to drink (about 140° F.). Remove from stove. Then add 2 tablespoons of Chocolate, Maple or Vanilla "JUNKET" MIX. Stir quickly with a spoon until dissolved. Pour into glass and drink *at once*.

HOW TO MAKE RENNET PUDDING WITH "JUNKET" MIX

Warm one pint of milk to LUKEWARM, *not hot* (test on wrist just as you would a baby's bottle. The milk should feel neither hot nor cold to the wrist.). *Remove from stove* and add contents of package of "JUNKET" MIX. Beat *slowly* (to avoid foam) with an egg beater until dissolved—*not more than a minute*. Pour into individual dessert glasses. Let stand undisturbed until firm—about 10 minutes. Then chill in refrigerator. Serve with milk or cream.

SMOOTH MILK SHERBET

in Automatic Refrigerators or Hand Freezers
with Fresh or Evaporated Milk

To 1½ cups ($\frac{3}{4}$ pint) of fresh whole milk (or mixture of $\frac{3}{4}$ cup evaporated milk, which has previously been chilled over-night in the refrigerator, and $\frac{3}{4}$ cup water) add contents of package of "JUNKET" MIX. Whip until thoroughly dissolved. Pour into freezing tray or hand freezer can and freeze immediately.

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.

FOR YOUR PANTRY SHELF

"JUNKET" Rennet Powder for making milk into delicious rennet-custard desserts. Only lukewarm milk required because it contains no eggs, no gelatin, no cornstarch. Six luscious flavors:

Vanilla, Chocolate, Lemon, Orange, Raspberry, Maple

"JUNKET" Rennet Tablets for making rennet-custards, smoother ice cream with less cream in hand freezers, easily digested milk foods and cottage cheese. Not sweetened or flavored. Add sugar and flavor to taste.

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"THE 'JUNKET' FOLKS"

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