

# Have you a Milk-Rebel?

Watch her beg for rennet-custards . . .  
a different flavor, a different color every day!

Now no need to order, "Drink that milk, young lady!" No child needs urging to eat milk this 6-flavor way—made into cool, creamy rennet-custards—with a different flavor, a different color every day! And no matter how crowded your day, you'll still have time to make them. For rennet-custards are made in a minute—with either "JUNKET" RENNET POWDER or "JUNKET" RENNET TABLETS. No eggs to beat, no baking, no boiling.



Thrill the family with dozens of new desserts

Yes, grown-ups also need milk. And they are served as colorful rennet-custards—with a variety of toppings. Ideal after a heavy meal—they are light, cool, and lively in flavor.

SAY THAT'S AS PRETTY AS A PICTURE



## Orange Cherry Blossom . . . a brand new rennet-custard

1 pkg. Orange "JUNKET" RENNET POWDER  
1 pint fresh milk (not canned)  
Maraschino cherries  
5 thin slices devil's food cake  
Whipped cream

Have cherries and arrange on sides of 5 dessert glasses. Warm milk slowly, stirring constantly, until LUKEWARM—not hot. A few drops of the milk on the inside of your wrist should feel comfortably warm. Remove from stove. Quickly stir in "JUNKET" RENNET POWDER—until dissolved—*not more than one minute*. Pour at once into dessert glasses and immediately place a slice of devil's food cake in each dessert while still liquid. Do not move until firm—about 10 minutes. Chill in refrigerator. When ready to serve, top each dessert with whipped cream and chopped maraschino cherry.

See the family beam when you serve this glamorous treat—bright in color, temptingly delicious in flavor.

## "One to grow on!" . . . because very nutritious

Junior is just a year old and Dr. Barnes is adding rennet-custards to his diet with all the food values of milk—but they digest more readily on account of the rennet enzyme. For 30 years many physicians have recommended them for growing children.



**So Easy!**

Warm one pint of milk (not canned) just LUKEWARM, not hot.  
Remove from stove, stir in "JUNKET" RENNET POWDER briskly—*less than one minute*.  
Pour at once into dessert glasses and immediately place a slice of devil's food cake in each dessert while still liquid. Do not move until firm—about 10 minutes. Chill in refrigerator.

## Make Ice Cream at Home with either of these 2 products

"JUNKET" RENNET MIX  
For making ice cream in automatic refrigerator or hand freezer with or without cream. Already sweetened. Use with milk and cream. So easy, so quick, no stirring while cooking. No eggs to beat. No baking. No boiling. Use for 30 days.

"JUNKET" RENNET TABLETS  
Make smoother ice cream in hand freezer with or without cream. Use with milk and cream. So easy, so quick, no stirring while cooking. No eggs to beat. No baking. No boiling. Use for 30 days.

## QUICK as Magic . . . and child's play to make!

Yes . . . women say, "Rennet-custards are the quickest dessert!" No eggs to beat, no boiling, no hot oven. Let sister make her own—let's child's play with "JUNKET" RENNET POWDER or "JUNKET" RENNET TABLETS.



## Make rennet-custards with either

"JUNKET" RENNET POWDER for convenience. Already sweetened and flavored. Makes endless variety by adding toppings of fruits, nuts, etc. Six tempting flavors in natural colors:  
Vanilla Chocolate Lemon  
Orange Raspberry Maple

"JUNKET" RENNET TABLETS for economy. Not sweetened or flavored—add sugar and flavor to taste. Also makes other readily digested milk foods for infants, invalids, convalescents. "JUNKET" is the registered trademark of the "JUNKET" Company, Inc. in the United States and Canada for all countries.

## These Two Valuable Booklets—FREE!

"How to Get Children to Eat" by Dr. Grace Landon, Authority on Psychology. If you're having difficulty training your child into correct eating habits you'll want this important booklet—now sent FREE. Analyzes eating problems and gives practical suggestions for correction.

"How to Make Rennet Custards and Ice Cream"—NEW! Just off the press. Dozens of easy, quick ways to dress up your colorful rennet-custards and make delightful fruit and nut desserts. Mail coupon for yours.

THE "JUNKET" BOOKS  
Dept. 1111, 1111 Broadway, New York 10, N.Y.  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

"How to Get Children to Eat"  
 "How to Make Rennet Custards and Ice Cream"

Best Offered by Grace Landon

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