A CENTURY OF PROGRESS in Junket
A new way is found to make Milk into a Delicacy

The dim pages of history do not record the name of the first person to discover that the ferment or enzyme rennin, when added to milk, transforms it to custard-like form. But in the days of “Merrie England” a hundred years ago, curds and whey or “Devonshire Junket” as it was sometimes called, was a famous delicacy. It was prepared in crude, primitive ways in inns and taverns, which developed a great reputation for their meals by serving this dessert.

Junket Tablets, feature of the World’s Fair in 1893

When Christian D. A. Hansen founded his laboratory in Copenhagen, Denmark in 1874, he made available to the world the first liquid commercial rennin extract, standard in strength and of certain purity. Haphazard methods were supplanted by scientific procedure. Shortly afterwards, a Hansen factory was built in the United States and junket was introduced to this country. In 1890 Junket Tablets were perfected, and exhibited at the World’s Columbian Exposition in Chicago in 1893.

Modern research culminates in Junket Powder

For A Century of Progress Exposition, Junket Tablets in turn give precedence to the newest development of the Hansen Laboratory—Junket Powder, already sweetened and flavored:

- VANILLA
- CHOCOLATE
- LEMON
- ORANGE
- RASPBERRY
- COFFEE

Junket is the subject of constant research because of its exclusive values in nutrition. The University of Chicago is now completing a great piece of clinical research on junket which has taken a staff of experts two years.
MILK is the Most Important Food in the Human Diet

- Practically every food element necessary to maintain health in perfect health is found in milk, long known as “Nature’s most complete food.” In addition to proteins, fats, carbohydrates and other minerals and vitamins it supplies, Vitamin A and supplies Vitamin D. Milk excels all other foods for children but for adults.

5 Out of Every 6 Authorities on Child Care Recommend Junket

- Probably no food product enjoys or equals the widespread approval of Junket, the presently most popular infant food. It is not only accepted as an infant food, but also as a health food for hospitals and adults. It is the only and most wholesome food for infants. Its approval is based on the fact that it provides nutrition and supplies necessary for the growth and development of the infant.

How to Make Your Child Tease for MILK

- Millions of mothers have found that Junket brings their children to the table eagerly for milk and other foods in a well-balanced diet. Each day at meal time, before and after the meal, Junket is a child some of his milk in the appealing form of junket. Mothers keep junket in the refrigerator, always ready to eat.

Join the Junket Club The Army of Junkettees

- The secret password is H-A-H with the double meaning of always to be helpful. If you make it a point to join the Junket Club, you will be in the company of the finest children in the world. If you make it a point to join the Junket Club, you will be in the company of the finest children in the world.

See How Easily Junket Makes MILK into Delicious Desserts and Ice Cream

- CHOCOLATE DELIGHT

1 package Chocolate Junket Powder
1 pint milk

Make chocolate junket according to directions on package. Chill in refrigerator. Coat with real chocolate ganache and serve as a dessert or on waffles, pancakes, or other breakfast dishes.

- RASPBERRY MARSHMALLOW SURPRISE

1 package Raspberry Junket Powder
1 marshmallow
1 cup cold milk


- JUNKET ICE CREAM made with Junket Powder

1 cup whole milk
1 cup sugar
1 cup heavy cream
1 tsp vanilla extract
2 eggs

Beat milk, sugar and cream together until cream froths. Add eggs and vanilla extract. Freeze in ice cream maker.

- JUNKET JUMBOMOOS made with Junket Powder

1 cup whole milk
1 cup sugar
1 cup heavy cream
1 tsp vanilla extract
2 eggs

Beat milk, sugar and cream together until cream froths. Add eggs and vanilla extract. Freeze in ice cream maker.

- JUNKET CRÈME CUSTARD made with Junket Powder

1 cup whole milk
1 cup sugar
1 cup heavy cream
2 eggs

Heat milk and sugar to boiling point. Remove from heat and add cream. Add eggs and vanilla extract. Pour into custard cups and chill in refrigerator.

- JUNKET SNOWBALLS made with Junket Powder

1 cup whole milk
1 cup sugar
1 cup heavy cream
2 eggs

Heat milk and sugar to boiling point. Remove from heat and add cream. Add eggs and vanilla extract. Pour into custard cups and chill in refrigerator.

- JUNKET VANILLA CUSTARD made with Junket Powder

1 cup whole milk
1 cup sugar
1 cup heavy cream
2 eggs

Heat milk and sugar to boiling point. Remove from heat and add cream. Add eggs and vanilla extract. Pour into custard cups and chill in refrigerator.
A CENTURY OF PROGRESS in Junket

1833

A new way is found to make Milk into a Delicacy
The dim pages of history do not record the name of the first person to discover that the ferment or curds remain, when added to milk, transforms it to custard-like form. But in the days of “Merrie England” a hundred years ago, curds and whey or “Devonshire Junket” as it was sometimes called, was a famous delicacy. It was prepared in crude, primitive ways in inns and taverns, which developed a great reputation for their meals by serving this delicacy.

1883

Junket Tablets, feature of the World’s Fair in 1893
When Christian D. A. Hansen founded his laboratory in Copenhagen, Denmark in 1874, he made available to the world the first liquid commercial rennet extract, standard in strength and of certain purity. Hypodermic methods were supplanted by scientific procedure. Shortly afterwards, a Hansen factory was built in the United States and junket was introduced to this country. In 1893 Junket Tablets were parketed and exhibited at the World’s Columbian Exposition in Chicago in 1893.

1933

Modern research culminates in Junket Powder
For A Century of Progress Exposition, Junket Tablets in turn gave precedence to the newest development of the Hansen Laboratory—Junket Powder, already sweetened and flavored:

Vanilla Chocolate Lemon Orange Raspberry Coffee
Junket is the subject of constant research because of its exclusive value in nutrition. The University of Chicago is now completing a great piece of clinical research on junket which has taken a staff of experts two years.