

TALL, COOL and GLAD SOME



Chocolate Milk Frost

Have ready
1 pt. lemon sherbet
 Empty into a large bowl
1 12-oz. can (about 1½ cups)
 chilled apricot nectar
 Add the sherbet and
1 qt. chocolate-flavored milk
 Using a rotary beater, beat until foamy.
 Pour into chilled tall glasses. Top with
 whipped cream and shaved chocolate.
 Serve immediately. **8 servings**

Orange Julep

Combine and stir until sugar is dissolved
2 cups orange juice
½ cup sugar
¼ cup lime juice
3 tablespoons finely chopped fresh
 mint leaves
½ teaspoon grated orange peel
 (grated through color only)

Chill thoroughly in refrigerator.
 Just before serving, strain if desired, and
 blend the orange juice mixture with
2 cups chilled sparkling water
 Pour into tall glasses over
ice cubes or crushed ice
 Garnish with **lemon slice, maraschino**
cherry, and fresh mint. 4 servings

Lemon-Cranberry Nectar

A colorful fruit juice medley.
 Mix together
1 cup chilled cranberry juice
 cocktail
¾ cup chilled apricot nectar
¾ cup water
 Stir into tall glasses over
1 6-oz. can frozen lemonade
 concentrate
 Pour into tall glasses over
ice cubes or crushed ice
 For an attractive garnish, carefully in-

sert a wooden pick horizontally through
 straws. Impale fresh ripe **strawberries** on
 each end of wooden pick. **4 servings**

Lemonade Delight

For Crimson Lemonade, stir in mara-
 schino cherry sirup to desired color and
 flavor.
 Mix together in a small saucepan having
 a tight-fitting cover
1½ cups sugar
1 cup water
 Set over medium heat and stir until
 sugar is dissolved. Cover, bring to boil-
 ing, and boil 5 min. Remove from heat
 and set sirup aside to cool.

Prepare, mix, and chill
2 cups lemon juice (about 12 lemons)
½ cup orange juice (about 2 oranges)
1½ tablespoons grated lemon peel
 (grated through colored part
 only; white part is bitter)

When sirup is cooled, blend with fruit
 juices and grated peel. Cover and store
 in refrigerator until ready to use.

To serve, put into tall glasses
ice cubes or crushed ice
 Add about ½ cup of the lemon sirup to
 each glass. Fill glasses with
cold water
 Stir until blended.

Garnish with whole **strawberries, pine-**
apple chunks and fresh mint. 8 servings

Homestyle Raspberry-Peach Soda

Vigorously stir 2 or 3 spoonfuls of
vanilla ice cream with a small amount of
sparkling water. Add a spoonful each of
 thawed frozen **peaches and raspberries**.
 Fill glasses three-fourths full with spar-
 kling water. Stir gently. Top with a scoop
 of ice cream and more peaches and rasp-
 berries.

A \$10 PRIZE-WINNING CAKE RECIPE from a FAMILY WEEKLY reader • Mrs. Elizabeth A. Chappell, 313 N. 14 St., Muskogee, Okla.



Mrs. Chappell suggests a caramel frosting
 for this delicious, moist cake.

Grease bottom of 13x9½x2-in. cake pan.
 Line with waxed paper cut to fit bottom;
 grease the waxed paper.

Set out
3 cups sugar

For Caramel Sirup—Melt 1 cup of the
 sugar over low heat in a heavy light-col-
 ored skillet (a black skillet makes it dif-
 ficult to see the color of the sirup). With
 back of wooden spoon, gently keep sugar
 moving toward center of skillet until
 sugar is completely melted and of a gold-
 en-brown color (lighter than for burnt
 sugar sirup).

Remove from heat. Being careful that

steam does not burn hand, gradually add,
 stirring constantly, a small amount at
 a time

1 cup milk
 (If lumps should occur while blending in
 the milk, they will disappear during the
 time the sugar and butter are cooking.)
 Return to low heat and add gradually,
 stirring constantly until completely dis-
 solved, 1 cup of the sugar and
1 tablespoon butter or margarine
 Remove from heat and cool to lukewarm.

For Carrots—Wash, pare or scrape, and
 thinly slice enough carrots to yield
2 cups sliced carrots
 Put carrots into a saucepan with the re-
 maining 1 cup of sugar and
1 cup boiling water
 Stir until sugar is dissolved. Cover and
 simmer about 10 min., or until carrots
 are tender and sirup is clear.

Drain carrots, reserving sirup. Force car-
 rots through a sieve or food mill. (If an
 electric mixer is to be used for cake bat-
 ter, do not sieve carrots.) Set carrots and
 reserved sirup aside to cool.

For Cake—Coarsely chop and set aside
2 cups (about 8 oz.) pecans
 Sift together and set aside
2½ cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
 Cream together until softened
½ cup butter or margarine
1½ teaspoons vanilla extract
 Add the caramel sirup gradually, blend-
 ing well after each addition.
 Add in thirds, beating thoroughly after
 each addition
2 eggs, well beaten (until thick
and piled softly)
 Blend in the carrots.

Beating only until smooth after each ad-
 dition, alternately add dry ingredients
 in fourths, reserved carrot sirup in thirds
 to creamed mixture. Finally, beat only
 until smooth (do not overbeat). Mix in
 the chopped nuts. Turn batter into pre-
 pared pan.

Bake at 350°F 45 to 50 min., or until a
 cake tester or wooden pick comes out
 clean when inserted in center of cake,
 or until cake surface springs back when
 lightly touched at center.

Remove from oven. Cool 10 min. in pan
 on cooling rack.

To loosen from pan, run a spatula gently
 around sides. Cover with a cooling rack;
 invert cake and remove pan. Immediately
 peel off waxed paper and turn cake top
 side up.

Cool completely. **One 13x9-in. cake**