



From top left to right: Strawberry Frost, Cantaloupe-Orange Drink, Herbed Peach Nectar, Citrus Fruit Medley, Coffee-Banana Milk Punch, and Pineapple Tantalizer.

COFFEE-BANANA MILK PUNCH

TO PREPARE: 10 MIN.

- 3 medium-size ripe bananas, sliced
- ½ cup milk
- 2 tablespoons sugar
- 1 tablespoon instant coffee
- 1 teaspoon ground cardamom or 2 teaspoons ground mace
- Few grains salt
- 3 cups milk
- ½ cup cream
- 2 teaspoons vanilla extract

1. Mash bananas and mix with ½ cup milk.
2. Mix sugar with instant coffee, cardamom (or mace), and salt. Add to banana mixture with remaining ingredients. Beat with rotary beater.
3. Serve topped with whipped cream. Sprinkle with ground cardamom (or mace).

About 5 cups

CANTALOUPE-ORANGE PARTY DRINK

The rich, full flavor of vine-ripened cantaloupe imparts an unforgettable quality to this beverage.

TO PREPARE: 20 MIN.

- 1 medium-size ripe cantaloupe, rind removed and cantaloupe meat cut in pieces
- 1½ cups orange juice
- 2 tablespoons lemon juice
- 2 tablespoons lime juice
- 2 tablespoons sugar
- Few grains salt

1. Put one-half of all ingredients into blender container. Cover and blend about 1 min., or until smooth. Turn mixture into a pitcher or bowl. Repeat procedure with remaining ingredients. Chill.
2. Serve over ice. Garnish each serving with a melon ball and orange slice.

About 5 cups

Symbolic

There's cool, cool refreshment in these gaily garnished thirst-quenchers. Chilled fresh fruits, convenience products, and carbonated beverages combine to make delicious drinks.

STRAWBERRY FROST

TO PREPARE: 15 MIN.

Crush 1 pt. ripe strawberries; add ½ cup sugar and 1 cup milk. Beat with rotary beater until of creamy consistency. Gradually add 1 cup milk and ¼ cup cream, beating after each addition. Beat in 2 tablespoons lemon juice, 1 teaspoon vanilla extract, and ⅛ teaspoon salt. Put 1 or 2 scoops vanilla ice cream into each chilled glass. Fill with strawberry mixture; garnish with strawberries.

About 5½ cups

PINEAPPLE TANTALIZER

It takes a little time to make, but this irresistible drink is so worth the effort!

TO PREPARE: 25 MIN.

- 4 cups water
- 1½ cups sugar
- ¼ cup lemon juice
- ¼ cup lime juice
- Peel of 1 lemon, rinsed and quartered
- Peel of 1 orange, rinsed and quartered
- 1 cup orange juice
- 4 cups fresh pineapple cubes
- ¼ cup water
- Few drops peppermint extract

1. Combine 4 cups water, sugar, lemon and lime juices in a saucepan. Set over low heat and stir until sugar is dissolved. Bring to boiling and boil 2 min. Remove from heat; add lemon and orange peel. Let stand 2 min.; strain. Add orange juice.
2. Put ½ cup pineapple cubes, ¼ cup water, and extract into blender container. Cover and blend thoroughly. Gradually add remaining pineapple, blending after each addition. Mix in the sirup and strain mixture. Chill.
3. To serve, pour chilled mixture, 3 cups at a time, into blender container and blend until foamy. Pour into chilled glasses or a punch bowl and garnish with pineapple wedges.

About 2 qts.

PINEAPPLE FIZZ

Follow recipe for Pineapple Tantalizer. In a blender container, blend 1 cup of the chilled mixture with 1 tablespoon meringue mix until foamy and creamy. Pour immediately over crushed ice in individual glasses.