

of Summertime

Family Weekly Cookbook MELANIE DE PROFT, Food Editor

CITRUS FRUIT MEDLEY

TO PREPARE: 25 MIN.

- 4 cups water
- 1½ cups sugar
- Peel of 1 orange, rinsed and quartered
- Peel of 1 lime, rinsed and quartered
- 1 cup lime juice
- ½ cup lemon juice
- 3 cups orange juice
- 1½ cups grapefruit juice
- 2 12-oz. bottles ginger ale, chilled

1. Combine water and sugar in a saucepan. Set over low heat and stir until sugar is dissolved. Bring to boiling and boil 2 min. Remove from heat. Add orange and lime peel. Let stand 2 min., strain. Cool. Blend with fruit juices. Chill.
2. To serve, add ginger ale to chilled mixture. Pour into chilled tall glasses or punch bowl. Garnish with fresh mint sprigs.

About 3 qts.

LEMON-CHERRY COOLER

CONVENIENCE  FOOD RECIPE

TO PREPARE: 10 MIN.

- 4 cups water
- ½ cup sugar
- 1 pkg. lemon-flavored soft drink powder
- 1 pkg. cherry-flavored soft drink powder
- 1 6-oz. can frozen orange juice concentrate
- 1 6-oz. can frozen pineapple juice concentrate
- 1 12-oz. bottle sparkling water, chilled

1. Combine water and sugar in a saucepan. Set over low heat and stir until sugar is dissolved. Bring to boiling and boil 2 min. Chill.
2. When ready to serve, combine soft drink powders and juice concentrates; beat with a rotary beater or mix in a blender. Blend in the sirup. Pour over ice in glasses; add sparkling water and stir to blend. If desired, top with a scoop of vanilla ice cream.

About 2 qts.

HERBED PEACH NECTAR

TO PREPARE: 10 MIN.

Put 2 cups sliced ripe peaches into blender container. Cover and blend thoroughly. Add 2 cups crushed ice, ¼ cup sugar, 2 tablespoons lemon juice, 1 teaspoon tarragon leaves, and few grains salt. Blend until thick. Serve in chilled glasses, and garnish with fresh mint.

About 1 qt.

APRICOT FRAPPE

CONVENIENCE  FOOD RECIPE

TO PREPARE: 5 MIN.

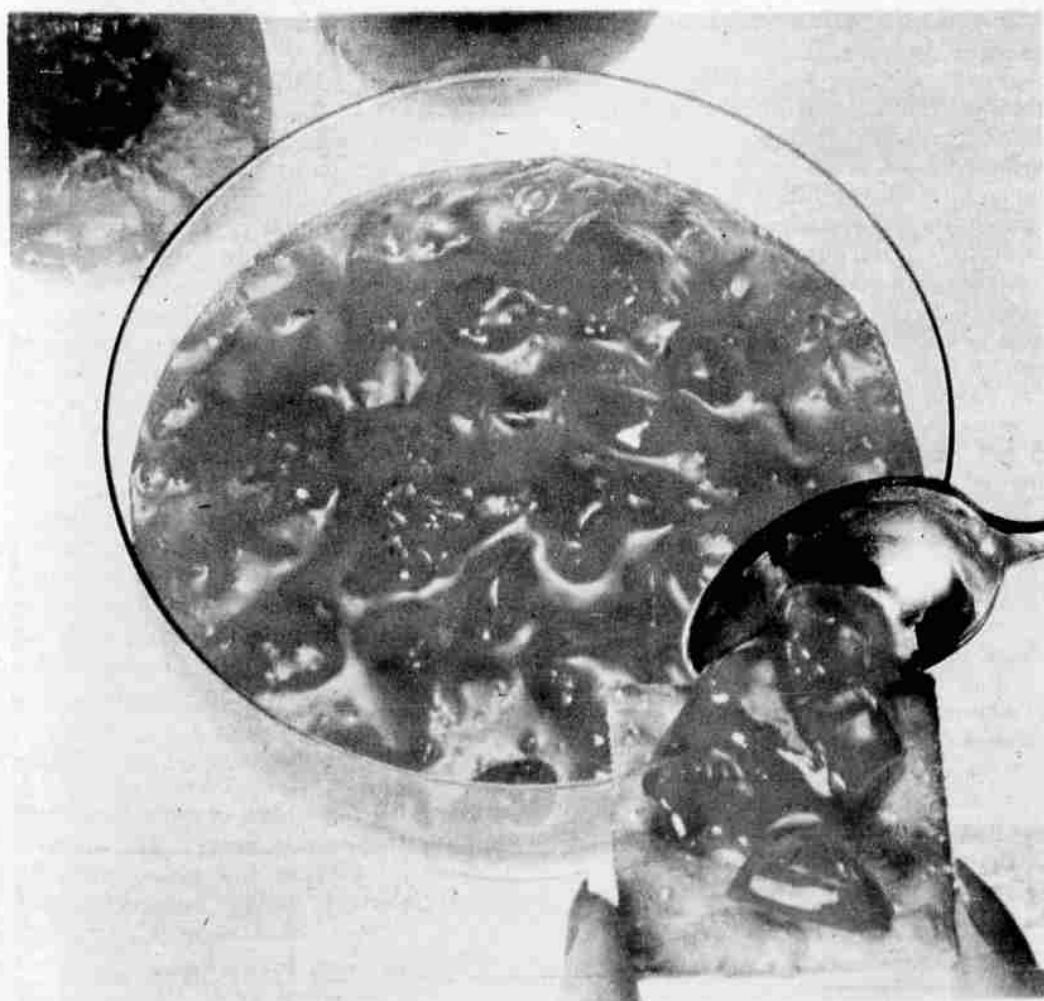
- 1 12-oz. can (1½ cups) apricot nectar
- 1 pt. vanilla ice cream
- ¼ cup instant natural-flavored malted milk powder
- 2 tablespoons lemon juice

1. Pour apricot nectar into refrigerator tray. Freeze until mushy.
2. Spoon apricot nectar and ice cream into blender container; add malted milk powder and lemon juice. Cover and blend until smooth and creamy. Pour into chilled glasses and serve immediately with straws.

About 3¾ cups

No jam tastes like the kind you make yourself!

Easy! Thrifty! No failures—and only one-minute boil with Certo or Sure-Jell!



Sure-Jell and Certo are brands of pectin . . . the fruit substance that causes jelling. The amount of pectin in fruits varies—so Sure-Jell or Certo takes the guesswork out of jam and jelly making. Recipes with package and bottle. Products of General Foods.



Recipe: perfect homemade peach jam. Peel, pit and crush 3 lbs. fully ripe peaches. Mix 4 cups prepared fruit in very large saucepan with 1 box Sure-Jell. (Or use liquid Certo—recipe on bottle.) Stir over high heat until mixture comes to hard boil.



Stir in 5 cups sugar at once. Bring to full rolling boil. Boil hard for 1 minute only, stirring constantly. This short boil time means less juice boils away—so you get up to 50% higher yield, and the flavor comes through fresher—with Sure-Jell or Certo!



Remove from heat; then alternately stir and skim off foam for 5 minutes. Ladle into glasses. Paraffin at once. Yield: 9 medium glasses, for mere pennies a glass! And you're sure of perfect results with either powdered Sure-Jell or liquid Certo!