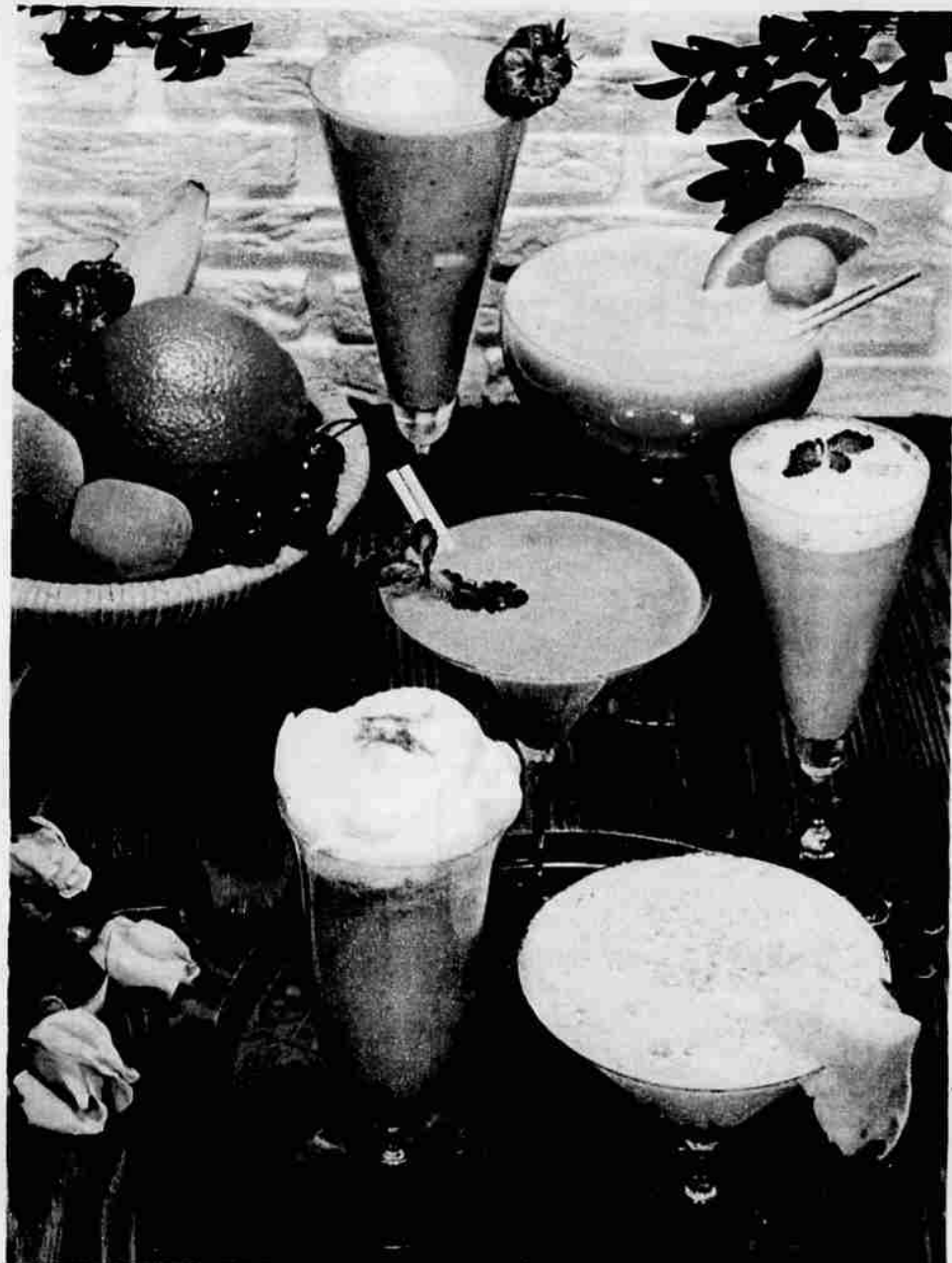




From top left to right: Strawberry Frost, Cantaloupe-Orange Drink, Herbed Peach Nectar, Citrus Fruit Medley, Coffee-Banana Milk Punch, and Pineapple Tantalizer.

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 of Summertime

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 ¼ 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.

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

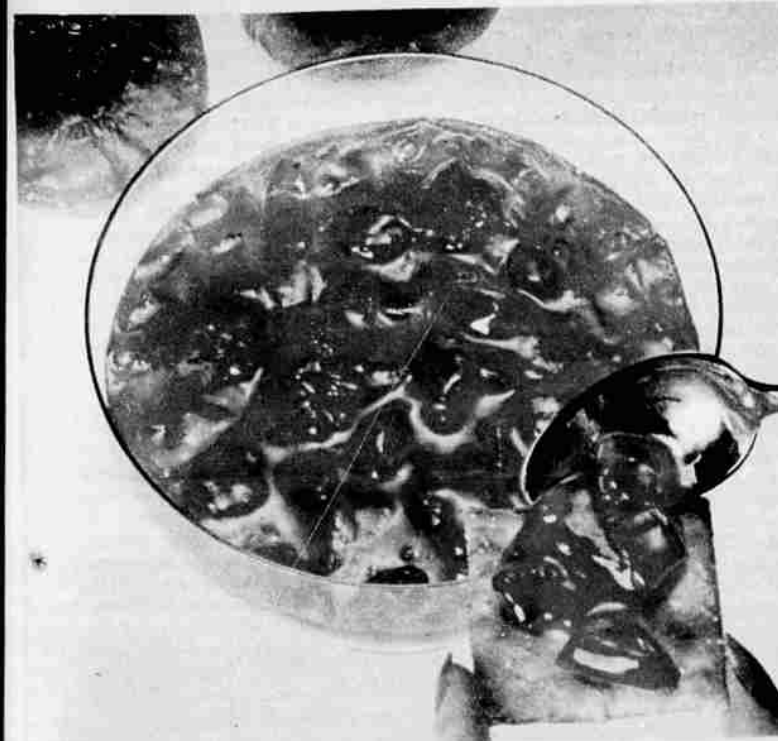
1. Pour apricot nectar into refrigerator tray. Freeze until mushy.

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.



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!



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.



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!