



## REFRIGERATORS, AND REFRESHING DRINKS

**A**T this time of the year, we always have requests for frozen desserts and ice creams, for a lot of you do have refrigerators. So here are some recipes for those fortunate ones; and for the not-so-fortunate ones, here are some refreshing summer drinks. Of course, crushed ice, or ice cubes would improve the drinks—but never mind, we can still have them fairly cold.

### Basic Recipe for Water Ices

Fruit juices as desired;  $\frac{2}{3}$  cup of sugar;  $1\frac{1}{2}$  cups of water; a pinch of salt;  $1\frac{1}{2}$  teaspoons of gelatine; and 3 tablespoons of water. Boil the sugar and water together for 5 minutes. Soak the gelatine in the 3 tablespoons of water, and then dissolve in the hot syrup. Cool, and add the fruit juices. Turn into the freezing tray and freeze until firm. Remove to a chilled bowl, break up, and beat with a rotary beater till fluffy—one or two minutes. Then turn into the trays

and continue to freeze till firm. Add any fruit juice to flavour.

### Custard Ice Cream (Without Cream)

To 1 cup milk add the beaten yolk of 1 egg. Add 1 tablespoon of cornflour, sugar and flavouring to taste, and boil to custard consistency. Dilute with milk till it is like good cream, and pour into the freezer. When set, remove, beat up well, and put back in the trays to freeze.

### Hot Raspberry Sauce (For Ice Cream)

Boil 2 tablespoons raspberry jam in 2 cups of water. Add the juice of a lemon or orange, and strain. Moisten 1 dessert-spoon of cornflour with water, and thicken the strained mixture. Pour very hot over ice cream, and serve at once.

### Iced Coffee

Make 2 pots of coffee, of the usual strength. Pour one potful into the freezing trays of the refrigerator; and stand the other pot overnight in a cool place.

The frozen cubes are to chill the coffee in the glasses. Serve with powdered sugar, and whipped or mock cream. If you have no refrigerator, just put the two pots into a very cool place overnight.

### Tea Lemonade

Three teaspoons of tea;  $1\frac{1}{2}$  cups of boiling water;  $\frac{3}{4}$  cup of lemon juice;  $\frac{3}{4}$  cup of sugar; and  $1\frac{1}{2}$  cups (or 1 bottle) of dry ginger ale. Pour the boiling water over the tea, leave it for five minutes. Then strain, and let cool. Add lemon juice and sugar, stir until sugar is dissolved. Add the ginger ale—and ice if available.

### Tea Wallop

The juice of two lemons; the juice of 4 oranges; 2 tablespoons of tea; 15 mint leaves; 3 cups of boiling water; 1 cup of sugar; 1 cup of grape or other fruit juice. Squeeze the juice from the lemons and oranges. Pour the boiling water over the fruit skins, tea and mint leaves and leave it to stand till the water is cool. Strain, press the water from the fruit skins, and combine the liquid with the other juices, and sugar. Stir till the sugar is dissolved, and serve.

### Lemon Syrup

Juice and rind of 3 big lemons, also the pulp; 2lbs of sugar; 1oz. of tartaric acid, and 1oz. of cream of tartar. Peel the lemons very thinly, remove all the

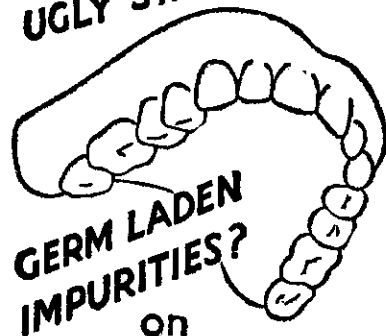


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