

RECIPES **ASK** Aunt Daisy **ANSWERS**

COOL DRINKS

THERE is an extra demand for recipes for lovely cool drinks. Many people who are now working hard both in the factories and on the land, are unaccustomed to much physical exercise — some have never done it before, while others have returned to it after a long spell at other occupations—but all find it thirsty work! Here are some practical suggestions for thirst-quenchers. You may make them in double, or treble, or half quantities, according to the size of your party.

Lemon Champagne

Slice up 6 or 8 lemons into a big bowl. Put in also 8 breakfast cups of sugar, and a good breakfast cup of raisins. Pour over this a quart of very hot water, and stir till the sugar is dissolved, and the lemon slices well crushed. Then, put the mixture into a clean petrol tin, or a keg, or whatever you have, and add cold water to make up 4 gallons. Stir well, cover over with a cloth, and leave for 3 or 4 days. Then strain and bottle. Cork very tightly, and tie on, or use the clip-on caps, as the lemonade becomes quite brisk in hot weather. Open carefully.

Ginger Beer

Two pounds of sugar, 2 gallons of water, 4 lemons, 1 tablespoon ground ginger, and 1 packet of juicy raisins. Put all into a preserving pan, or kerosene tin, first mixing the ginger to a smooth paste with a little water. Bring it to the boil, and let it stand in a warm place for 3 days. Strain and bottle; ready for use in 3 or 4 days.

Ginger Pop

This makes about two gallons: 3 lbs. of sugar, the juice of 4 lemons, 2 ozs.

of whole ginger, and 2 gallons of boiling water. Place the sugar, juice of the lemons, and ginger, well broken up, into a big pan, and pour the boiling water on. Stir well, and leave all to stand overnight. Strain the next day and bottle. Cork very tightly. Ready in 6 days. No yeast is required.

Lemon Syrup

Three big lemons, 2 lbs. sugar, and 1 oz tartaric acid, and 1 oz. cream of tartar. Peel the lemons very thinly, but remove the white pith. Slice up the pulp. Put it in a large jug, with the sugar, cream of tartar and the lemon peel, also tartaric acid. Stir well, leave for a while, then strain through muslin, and bottle it. About a teaspoon, or more to taste, makes a glassful of delicious drink.

Black Currant Syrup

This is very nice in summer, adding a little to a glass of cold water; or equally good in the winter, added to a glass of boiling water. To every 6 lbs. of black currants allow 2½ ozs. tartaric acid, and 2 quarts of water. Allow to stand 24 hours. Crush well, then strain. To every pint of liquid allow 1 lb. or 1½ lbs. of sugar, according to taste. Bring to the boil and simmer gently for 10 minutes. Bottle and cork securely.

Ginger Ale Delight

Twelve small bottles of good ginger ale, ½ pint of orange cordial, ½ pint lemon squash cordial. Mix well, and serve in glasses with a little ice.

Fruit Cup

Into a big bowl slice up a large orange and a small lemon, peel and all. Add a sprig or two of mint, 2 tablespoons of

sugar, and 2 or 3 slices of pineapple cut into small pieces. Press all well with a wooden spoon to get all the juice out, and the pulp free; add a breakfast cup of orange juice, and a teacup of lemon juice, and a breakfast cup of cold weak tea. Cover over, and leave for an hour or two. Then add one bottle each of lemonade and dry ginger ale, put into a

juice. Chill, strain, and add the juice of 2 oranges, and a cup of pineapple juice, with water as required. Serve in glasses, with crushed ice if possible, and drop a sprig of mint in each.

To Pack Flowers or Ferns For Posting

IN the bottom of a tin, put a thick layer of newspaper saturated with water. Next put a layer of saturated tissue paper. Lay the flowers or ferns on this, then put a layer of saturated tissue paper, and a layer of saturated newspaper. Put on lid, and make as airtight as possible. Seal with adhesive plaster.

glass jug and serve. If possible, put a piece of ice in each glass.

Fruit Punch

One quart of water, 3½ lbs. of sugar, or more to taste, 2 quarts tea infusion, 1 quart lemon juice, 1 quart orange juice, 1 quart grape juice, 1 quart grated pineapple, 2¼ gallons iced water, 1 cup strawberry slices, 2 cups orange slices. Make a syrup of the sugar and 1 quart of water. Make the tea infusion by pouring 2 quarts of boiling water over 5 tablespoons of tea. Cool. Combine the syrup, tea, fruit juices, and water. Add the strawberry slices, and orange slices, which may be cut in fancy shapes. If out of season, of course, strawberries may be omitted.

Iced Tea

Make 2 pints of good tea in the usual way and strain it off after five minutes into a jug containing 3 or 4 ice cubes. Add the juice of 1½ lemons, and 1 orange, and sugar to taste. Serve when cold. Pineapple juice may be used instead of orange, and the sugar omitted.

Mint Julep

Strain the juice from five lemons into a basin and add 1½ teacups of sugar, 2 teacups of hot water, and a handful of bruised mint leaves. Stir well, strain and allow to cool. Just before serving add 3 pints of ginger ale, chilled if possible. Pour into glass jugs, and float a few small sprigs of mint on top.

Mint Cordial

Wash a large bunch of mint, pick and crush the leaves lightly. Put in a bowl with the juice of 2 lemons. Let stand for an hour or so. Boil 1 cup of sugar with a pint of water for ten minutes, and pour boiling hot over the mint and lemon

Fruit Bottling

Easy Old-Fashioned Way

THIS is the quickest and easiest way of bottling fruit, and for that reason may be specially appreciated this year. The appearance of the fruit is not always quite as pleasing as when it is done in the bottles, and then sterilised in the oven or water-bath. Firm fruits, such as cherries or peaches or apricots, are all right, but softer fruits, such as raspberries, are generally broken up.

The method is simply to boil the fruit in syrup until cooked and sterile, and then to ladle it quickly but carefully into sterilised jars, and seal immediately while still boiling hot.

Make the usual syrup in the preserving pan, with 4 to 6 ozs. of sugar to each pint of water. Then put in the prepared fruit and simmer very gently until cooked. If boiled rapidly or stirred carelessly the fruit will be broken, and the appearance spoiled. Imperfect fruit may be used, the bruised or spoilt part being cut away, and the rest sliced evenly. Sliced peaches and apricots are very good done this way.

While the fruit is cooking get the jars ready. They must be very hot to receive the boiling fruit and syrup. This can be done by putting them in a pan of cold water and bringing them to boiling point. When you are ready, lift out two at a time, shake the water from them, stand them on a folded damp cloth, and fill to overflowing with the boiling fruit and syrup, sealing them down straight away before starting the next two jars. It may be more convenient for you to heat the jars in the oven. Put them in when both are cold, and gradually heat on Regulo ½ in gas oven, or electric switch on to low, bottom element only.

This method must not be used for vegetables.

The Popular Trifle

VERY easily made, and easily varied, the Trifle makes a safe and popular sweet. It can be fairly substantial too, and is very useful to "fill up the corners" after a light salad meal.

Fruit Trifle

Line the bottom and sides of a glass or china dish with pieces of sponge cake, spread with a little raspberry or

(Continued on next page)

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