

# Hot Weather Drinks

During the hot weather there is a cry for the ideal summer drink. This, however, is difficult to find, but in the following selection will surely be found one or other to suit the palates of all

**PINEAPPLE DRINK.**—Pare and remove the eyes from a large, ripe pineapple, then grate it and add the strained juice of four lemons. Make a syrup by boiling two cupfuls of sugar, two cupfuls of honey or corn syrup, and two cupfuls of water for fifteen minutes; then add the grated pineapple and juice. When cold add four cupfuls of water. Chill thoroughly before serving.

**Another Method.**—Mix pulp and juice of one fresh pineapple with two cupfuls of grape juice, three-fourths cupful of corn syrup or honey, strained juice of one lemon, and one orange, and allow to stand in refrigerator for two hours. Pour over shaved ice, add two cupfuls of soda water and serve.

**ORANGE CUP.**—Peel four oranges, remove all the white pith and divide into sections, removing seeds and membrane. Put four tablespoonfuls of honey or corn syrup in a saucepan, add the strained juice of two oranges and simmer for a few minutes, but do not allow to boil. Remove from the fire and cool. Arrange oranges in a pretty dish, mix two cupfuls of cold water with cooked syrup and pour over oranges. Add ice in lumps to cool, and serve in glasses.

**ICED CHOCOLATE.**—Put seven tablespoonfuls of grated chocolate and two and one-half cupfuls of boiling water into a saucepan over the fire, simmer and stir until dissolved; then add four cupfuls of sugar, stir until thoroughly dissolved, and cook for ten minutes without stirring; strain and add two tablespoonfuls of vanilla extract and pour into bottles and cork well. To use, allow two tablespoonfuls of the syrup and one-half cupful of cold milk, and two tablespoonfuls of whipped cream or whipped evaporated milk for every glass. Put into a large cold fruit jar, shake well for four minutes, pour into chilled glasses, and put one teaspoonful of whipped cream on the top of each glass. If liked a little chipped ice may be added to each glass.

**RASPBERRY BEVERAGE.**—Mash one quart of ripe raspberries, add the strained juice of one lemon, two tablespoonfuls of orange or fruit juice, and six cupfuls of water, and allow to stand for four hours. Strain and add one and one-half cupfuls of sugar, and stir until dissolved. Serve in glasses partly filled with shaved ice. Strawberries may be used instead of raspberries.

**TO MAKE RASPBERRY LEMONADE.**—Put two tablespoonfuls of raspberry syrup, two tablespoonfuls of lemon juice and two tablespoonfuls of honey or corn syrup into a pitcher, add two tablespoonfuls of shaved ice, and fill up with soda water. Serve in glasses with a thin slice of lemon on the top. Or make raspberry puree by rubbing raspberries through a sieve. Put two tablespoonfuls of this puree into a tumbler with one tablespoonful of lemon or orange juice, and sugar to taste. Add a little crushed ice, and fill up with soda water. Serve with straws.

**ICED TEA.**—Four cupfuls of boiling water, three lemons, one-half cupful of honey or syrup, five teaspoonfuls of tea and ice. Chop the rinds from two of the lemons, add this to one cupful of the water, add the honey or syrup, and boil for eight minutes. Cool, add the strained juice of two of the lemons. Put the tea into a pitcher or earthenware pot, pour over it the remainder of the water—which must be freshly boiling—let stand for three minutes, and add the lemon mixture. Strain this at once into a bowl containing a small block of ice. When cold, pour into glasses one-third full of cracked ice. Cut the remaining lemon into very thin slices, and add a slice to each glass. One or two ripe berries will add to the flavor and appearance.

**ICED COCOA.**—Two cupfuls of water, two cupfuls of milk, five tablespoonfuls of cocoa, two tablespoonfuls of honey or syrup, one-half cupful of cream or evaporated milk whipped, one-half teaspoonful of vanilla extract and ice. Mix the cocoa and the honey or syrup, add a little of the water, mix to a paste, and add the remainder of the water. Bring this to the boiling point, boil for three minutes, add the milk, and bring to the boiling point again. Remove from the fire, cool, and add the vanilla. Pour into glasses or cups one-half full of crushed ice, and top each glass with a tablespoonful of the whipped cream or evaporated milk. This makes a delightful dessert for luncheon, and is a good substitute for ice cream.



Orangeade.

Raspberry Lemonade.



A cup of tea always cheers.



Frozen Coffee.



**TO MAKE COCOA EGG NOG.**—Beat to a stiff froth the white of one egg, and add gradually, while beating constantly, one tablespoonful of sugar, one teaspoonful of cocoa and one-half teaspoonful of vanilla extract. Add to one-half the mixture, while beating, one cupful of cold milk. Serve in tall glasses, and pile remaining egg mixture on the top.

**TEMPERANCE PUNCH.**—Mix together the strained juice of six oranges and five lemons, add three cupfuls of strawberry syrup, one can of grated pineapple and two cupfuls of grape juice. Make a syrup of two cupfuls of water, one and one-half cupfuls of tea, and two cupfuls of honey or sugar. When cold add to the fruit mixture, with two diced bananas and enough water to make one gallon of liquid. Serve in glasses with wafers or crackers.

**FROZEN COFFEE.**—A very cooling beverage for warm weather is frozen coffee. To make this, coarsely ground coffee is steeped in milk in a percolator or double boiler, using three tablespoonfuls to each quart of water. After thirty minutes' infusion in the hot milk the mixture is carefully strained, and one cupful of sugar, or one-half cupful of honey dissolved in it. When chilled, add one teaspoonful of vanilla and one-half teaspoonful of lemon extract and freeze. This is served in tall glasses with a spoonful of whipped cream on the top.

**ORANGEADE.**—Squeeze the juice from one orange, add one cupful of water and two tablespoonfuls of sugar or honey, and stir until dissolved. The sugar or honey and water may be boiled for ten minutes, allowed to cool, and then added to the juice.

Lemonade is made in the same way, using one lemon instead of the orange.

**EGG MILK PUNCH.**—Two eggs, six teaspoonfuls of sugar, one cupful of shaved ice, one-half cupful of fruit juice, and one-eighth teaspoonful of powdered nutmeg. Mix in the order given, cover tightly, shake well and strain into glasses, with the nutmeg sprinkled over the top of each glass.

**TO MAKE EGG NOG.**—Beat the yolk of one egg add one tablespoonful of sugar or honey, and beat until light, then add one-half cupful of milk, fold in the stiffly beaten white of egg and add one-half teaspoonful of vanilla extract, a little powdered nutmeg, or one tablespoonful of lemon juice.

**BOSTON CREAM.**—Pour four cupfuls of boiling water over one pound of lump sugar and one ounce of tartaric acid, and allow to stand until dissolved and cold. Then add two teaspoonfuls of lemon extract and the stiffly beaten white of one egg, and bottle for use. One-half fill a tumbler with this mixture, nearly fill with ice water, stir in a pinch of baking soda, and drink while effervescing.

**BARLEY WATER.**—Barley water is both cooling and nutritious. It should be made fresh every day. Wash one ounce of pearl barley in several waters. Boil it for five minutes in two cupfuls of cold water, which must be thrown away; then add four cupfuls of water, and let it boil down to two cupfuls. Strain it and sweeten with honey or corn syrup, then flavor with a little lemon juice or a little powdered cinnamon. One cupful of seeded raisins may be boiled with it.

**IRISH MOSS DRINK.**—Wash one ounce of Irish moss well, and soak it for several hours in cold water. Drain it out of this water, and put it into a saucepan with two quarts of cold water, and simmer slowly five hours. Strain and sweeten to taste with honey or corn syrup. A little lemon juice may be added if liked.

Irish moss, or Carrageen moss, is a seaweed. Its nutritive value is considerable, and it also contains iodine and sulphur.

Iceland moss can be made in the same way. Iceland moss is a lichen, which grows on barren rocks, principally in northern latitudes. It contains an acid which gives it an unpleasant flavor. A pinch of baking soda added to the water in which it is soaked will help to counteract this.

**APRICOT EFFERVESCENT DRINK.**—Bruise sufficient apricots to make two cupfuls, boil with one cupful of honey or corn syrup for ten minutes, then add one ounce of tartaric acid, bottle, and cork well. For a tumbler three parts full of ice water, add two tablespoonfuls of the above syrup and a pinch of baking soda, stir, and drink while effervescing.

**MINT JULEP.**—Chop two bunches of mint leaves, add three cupfuls of ice or cold water and allow to stand over night. Boil two cupfuls of honey or corn syrup with five cupfuls of water for ten minutes, and then chill, add strained juice of one lemon and mint water. Serve with crushed ice, and garnish with fresh mint leaves.

**CURRENT DELIGHT.**—Boil four cupfuls of honey or corn syrup with fourteen cupfuls of water for ten minutes, add two cupfuls of fresh tea, five cupfuls of currant juice and six oranges, and six lemons cut in very thin slices; then add a large piece of ice and serve in glasses.

**RHUBARB DRINK.**—As well as being a very refreshing beverage, this is a most wholesome drink for children. Boil seven or eight stalks of rhubarb in four cupfuls of water for ten minutes. Strain the liquor into a pitcher, in which you have the thin rind of one lemon; add two tablespoonfuls of sugar or honey, and allow it to stand for a few hours, and it will be ready for use.

**RASPBERRY VINEGAR.**—Bruise the raspberries and add two cupfuls of vinegar to every pound of fruit. Allow to stand for one week, stirring every day, then strain through a jelly bag, and add two cupfuls of sugar to every pint of juice. Boil this for three minutes, and let it stand until quite cold. Bottle and seal.

**CANNED GRAPE JUICE.**—Pick over and wash sound Concord grapes, rejecting all that are soft and bruised, but leaving a few of the stems. Put them into a preserving pan with a little cold water, but not enough to cover, and cook slowly until the skins break, stirring and mashing occasionally with a wooden spoon.

Boil for about two hours and then drain through a jelly bag. Do not press or squeeze or the juice will be cloudy.

Measure the juice, and to each quart allow one-half cupful of sugar. Reheat the juice to boiling point and cook for thirty minutes, removing the scum as it rises. Add the sugar, which has been heated in the oven, cook for five minutes, turn into hot sterilized bottles and seal airtight while hot.

If preferred, the grape juice may be canned without the addition of sugar, and glass jars may be used in place of the bottles.

**LEMON SYRUP.**—Twelve lemons, one-half pint (one cup) water, one pound lump sugar. Rub the lump sugar on the rinds of six of the lemons, and put it into a preserving pan with the water. Boil until clear, then add the strained juice of the twelve lemons, and simmer very gently, not allowing it to boil, for five minutes. Pour into bottles, which must be dry, and, when cold, cork securely.

**UNCOOKED GRAPE JUICE.**—Wash and weigh the grapes, then crush, and to every six pounds of the fruit add one quart of water in which two ounces of tartaric acid has been dissolved. Allow to stand over night. In the morning, press through a fruit press or strainer, then add three-fourths the same amount of sugar.

Bottle cold.

**CHERRY SYRUP.**—Choose sound, ripe cherries, stone, and place them in wide-mouthed glass jars, with layers of crushed lump sugar between the fruit.

Cork securely and place in a can with sufficient cold water to reach up the necks of the bottles, bring to boiling point, and boil until the fruit looks dry and shriveled, then remove the pan from the fire and leave until cold.

This syrup keeps excellently if left in the bottles as it is; but, if preferred, it may be strained into sterilized bottles and corked and sealed.