

## Punch.

Level tablesp. Tartare Acid

1 cup Sugar } dissolve  
1 " Hot water }

Add tin Raw pineapple. Fill up to  $\frac{1}{2}$  gallon  
with water.

## Grape Juice.

Boil grapes. Strain twice. Measure juice —

4 cups to 1 cup sugar.

Boil 20 mins.

Bottle, cool & cork.

Seal & wax.

## Jamaican Punch.

Hokey Pokey Ice-cream.

$\frac{1}{4}$  teas. Raspberry Ess. in bottom glass

Fill with coca cola.

## Lemonade

Grate rinds & squeeze juice from 6 lemons.

Combine with: 8 cups boiling water.

4 lbs. Sugar

1 Sm. pklt. Epsom salts.

1 oz. Citric Acid

2 oz. Tartare Acid.

Stir well till sugar dissolves. Bottle, store in cool place  
& use as cordial.

## Ginger Beet.

1 cup Sugar

1 Teaspoon Yeast

1/2 gallon warm water

1 " dried ginger

Mix well. Keeps in hot water cupboard 24 hours, then cool in fridge. Add lemon juice & raisins.

## Blackcurrant Juice.

2 lbs. Blackcurrants

1 oz. Citric Acid

1 3/4 " Sugar

1 1/3 cups Water.

Dissolve acid in water & pour over fruit. Stand 24 hrs. Strain, add sugar. Heat to dissolve sugar (do not boil) & bottle.

## Skimmed Milk Powder.

For each pint, sprinkle 2 ozs. (6 tablespoons) on top of water & whisk & beat. Luke-warm water quickest.