

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

June Refreshment

Milk coolers are not only fitting during Dairy Month, but are fun drinks that provide pep and vitality for the younger set anytime and are quick and easy to make. For example, suppose you decide on a chocolate peppermint shake, here's the recipe:

SPENCE

CHOCOLATE PEPPERMINT SHAKE

- 1 pint peppermint ice cream, softened
 - 1 quart chocolate milk
 - 1 pint peppermint ice cream
- In a mixing bowl while beating softened ice cream gradually add chocolate milk. Pour into large glasses; top with scoops of ice cream.

RAINBOW MILK DRINK

- 1 pint lime, lemon, orange or raspberry sherbet
 - 1 quart milk
 - ¼ teaspoon vanilla
- Soften the sherbet in a pitcher, juice container, or mixing bowl. Gradually blend in milk with a rotary beater or spoon until sherbet is thoroughly combined with milk. Stir in vanilla. Serve in chilled glass.

MOLASSES ICE CREAM PUNCH

- ½ cup molasses
- 2 quarts milk
- 1 quart vanilla or coffee ice cream

Nutmeg

Pour molasses into a punch bowl. Gradually stir in milk. Add half the ice cream and stir until partially melted. Top with spoonfuls of remaining ice cream. Sprinkle with nutmeg. Yield: 25 half-cup servings.

BANANA GINGER SHAKE

- 1 scoop lime sherbet
 - ½ cup cold milk
 - 1 mashed ripe banana
 - ½ cup ginger ale, well chilled
- Combine sherbet, milk and mashed banana and beat well. Then pour in ginger ale. Makes 1 serving.

FROSTY

BUTTERMILK PUNCH

- 6 cups buttermilk
- 2 tablespoons grated orange rind

6 tablespoons sugar
¼ teaspoon cinnamon
½ teaspoon nutmeg
Combine all ingredients and mix well. Serve cold. Makes 2 quarts.

ICE CREAM FRUIT PUNCH

- ½ gallon vanilla ice cream, softened
- 6¼ cups (1 quart, 14-ounce can) apricot nectar, chilled
- 6¼ cups (1 quart, 14-ounce can) pineapple juice, chilled
- ¼ cup (6-ounce can) frozen orange juice concentrate, thawed
- 1 quart sparkling water, chilled

Using very small ice cream scoop, dip half of ice cream into miniature scoops; hold in freezer. In a large saucepot beat remaining ice cream with apricot nectar, pineapple juice and orange juice. Pour into punch bowl; add sparkling water. Float small scoops of ice cream on top. Makes 50 punch cup servings.

Do Ahead Suggestion: Scoop ice cream balls; freeze. Mix fruit juice and ice cream; refrigerate. Just before serving pour fruit juice and sparkling water in chilled bowl. Top with ice cream balls.

STRAWBERRY CRUSH

- 1 cup frozen strawberries, thawed (or fresh, if available)
 - 1 quart milk
 - 1 pint vanilla or strawberry ice cream
- In a mixer or blender combine strawberries with milk. Divide into 4 tall glasses; top each with scoop of ice cream. 4 servings.

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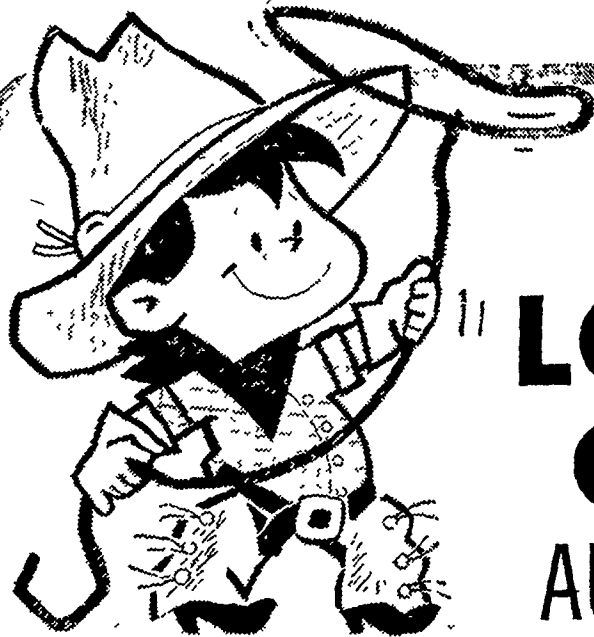
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yard dinner. Serve your guests Flaming Coffee Floats. This unique flaming dessert is based on iced coffee and ice cream. It's a showpiece when served outdoors in the evening, where the flames show up against the darkness.

FLAMING COFFEE FLOATS

- 4 teaspoons instant coffee powder
- ¼ cup boiling water
- ¼ cup sugar
- Dash of salt
- 2¾ cups milk
- ¼ teaspoon orange extract
- 4 orange slices
- 1 pint vanilla or coffee ice cream
- 4 sugar cubes

Dissolve instant coffee in boiling water. Add sugar and salt; stir until dissolved. Stir in milk and orange extract; chill. Make a cut to the cen-

ter overlapping the slice at the cut; secure with wooden picks. Stick a wooden skewer into each cone. The skewer provides a means of placing the orange slice cone at the edge of the mug or glass. Check that the skewer is the proper length. Pour coffee-orange milk into mugs; top with large scoop ice cream. Stand the skewered orange cones in the mugs. Saturate sugar cubes with orange extract; place one cube in center of each cone. Ignite the cubes and serve immediately. Makes 4 6-ounce servings.

PINE-CO-PUNCH

- 1 cup milk
- 1 cup shredded coconut
- 1 cup frozen pineapple juice concentrate, thawed
- 2 cups milk

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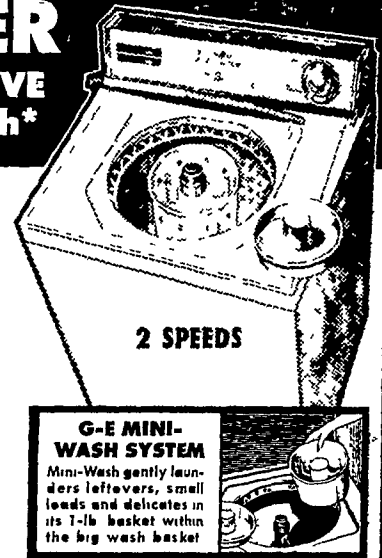
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