



By Mrs. Richard C. Spence, Food Editor

Dessert Sauces And 1/2 Refreshing Drinks 1/3 1/2

Here are some simple-to-1 make sauces. Not only easy to 1 make, they give a special lift to simple desserts like ginger- 1/2 bread, steamed puddings, ice 1/4 cream and baked custard. 2 Each recipe yields about a cup of sauce.

HONEY & ORANGE SAUCE cup liquid honey 1 1/4

cup chopped orange peel cup orange juice Pinch of salt.

stand over hot, not boiling water about 30 minutes to blend flavors.

ORANGE SAUCE 1/4 cup honey

tablespoon cornstarch teaspoon grated orange peel

cup orange juice cup water

garine

Combine honey, cornstarch,

1/4 teaspoon vanilla to 1/2 cup sour cream,

plain or whipped ar slowly and beat well. Add sired. Garnish with lemon 1 lemon juice and vanilla. Beat wedges. Makes 2 cups. in enough sour cream to make the sauce light and fluffy. Serve on fruit, brown betty, hot bak- 11/2 cups orange juice ed apples or dumplings, steam- 11/2 cups prune juice (12-oz. ed or baked puddings.

PEANUT BUTTER -FRUIT SAUCE

cup sugar cup dark corn syrup

cup water teaspoon salt

cup peanut butter ¼.

1⁄4 cup raisins

Mix the sugar corn syrup, water and salt. Simmer 10 min- 1 utes. Stir this syrup slowly in- 4 to the peanut butter. Add raistablespoons butter or mar- ins. Serve at room tempera- ale; pour into tall glasses. ture, or warm if preferred.

If you're looking for a cool

4 lemon wedges

Combine all ingredients ex- soda spoons. Makes 4 servings. cept lemon wedges. Chill well. Cream the fat. Add the sug- Serve over cracked ice, if de-

SUN-KISSED COOLER

can)

tablespoons lemon juice Combine ingredients. Chill serving. Pour over cracked ice, if desired. Makes 3 cups.

.je 2). **ORANGE-GINGER FLOAT** 12-oz. cans or bottles 2

ginger ale pint chocolate ice cream teaspoons orange peel

Mix orange juice and ginger

Scoop ice cream into glasses

sweetened frozen boysenberries) 1¹/₂ tablespoons lemon juice to 5 tablespoons sugar. 4

2

2

top. Serve with straws and

BOYSENBERRY PUNCH

pint fresh boysenberries (or 1/2 lb. dry pack, un-

10-oz. bottles quinine water Mint sprigs

Wash berries and place in thoroughly. Stir well before blender. Add lemon juice and sugar; blend on high speed for about 1 minute. Combine berry mixture with quinine water just before serving. Serve over 1½ cups orange juice, chilled cracked ice; garnish with mint sprigs. Makes 6 servings.

MOCHA PUNCH

- cup molasses
- tablespoon rum flavoring quarts milk

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