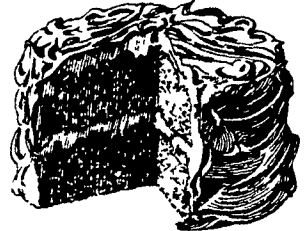


# Home On The Range



## Beverages brighten the holidays

At no time of the year are people more generous, warm and sharing than during the holiday season. It's a time when the welcome mat is always out and festive foods are in abundance.

Being prepared with just the right food and, especially, drink for holiday festivities could become a full-time job unless you have lots of recipes ready to try.

Well, now you do. Pick one out you think your family and friends would enjoy and serve them a treat for the holidays. Good luck and Merry Christmas.

### GOLDEN FRUIT PUNCH

12 oz. frozen concentrated fruit beverage  
2 cans (12 oz. each) apricot nectar  
3/4 c. white rum, optional  
1 can pineapple chunks in natural syrup

In punch bowl, combine all ingredients except pineapple. Mix well. Chill. Add fruit just before serving. If rum is omitted, one quart of club soda can be added to mixture just before serving.

### YOUR AD TONIC

2/3 c. lemon flavored iced tea mix  
3 T. chopped fresh mint  
1 c. water  
2 bottles tonic water, chilled  
2 limes, quartered

In pitcher, combine lemon flavored iced tea mix, mint and water; chill. Just before serving, add tonic water. Strain into tall ice-filled glasses; add lime and garnish, if desired, with additional mint. Makes about 8 servings.

### RUM EGGNOG

1 qt. fresh or canned eggnog  
12 oz. rum  
1 c. heavy cream, whipped  
nutmeg for topping  
Into a punch bowl, pour 1 quart fresh or canned eggnog. Add rum. Stir. Whip 1 cup heavy cream. Fold gently into rum mixture. Chill. Top each serving with nutmeg.

### DIET DRINK

1/2 c. skim milk  
2/3 c. Fresca  
3 ice cubes  
fruit or flavoring  
Put all in blender and mix. You may use fresh or canned fruit. Fresh peaches, bananas or oranges are especially good.  
Mrs. Charles Biehl, Mertztown

### CRANBERRY EGGNOG

6 eggs  
3/4 c. sugar  
1 pint heavy cream  
2 pints cranberry juice  
ground cloves  
Chill all liquids. Separate eggs. Beat yolks until frothy. Add 1/2 cup sugar and beat until smooth. Beat white into peaks. Add remaining sugar and beat until smooth and shiny. Fold yolk into white until all patches of white disappear. Pour in cream, then cranberry juice and stir thoroughly. Serve cold with little clover over top.  
Mrs. Charles Biehl, Mertztown

### PINK LADY PUNCH

2 cups cranberry juice cocktail  
1 1/2 c. sugar  
2 c. pineapple juice  
2 qt. chilled ginger ale  
Pour cranberry juice over sugar. Stir and add pineapple juice, ginger ale and ice.

### WINE WASSAIL

1 qt. apple juice  
1 qt. orange juice  
2/3 c. sugar  
2/3 c. slivered blanched almonds  
2/3 c. raisins  
2 sticks cinnamon  
24 whole cloves  
2 qt. Burgandy  
Combine apple juice with next 4 ingredients. Tie cinnamon sticks and cloves in a cheesecloth bag. Add to apple juice mixture. Boil 5 minutes. Remove bag and add Burgandy. Do not boil. Serve hot.

### TROPICAL PUNCH

4 c. sugar  
6 c. water  
1 large can frozen concentrate lemonade  
1 large can pineapple juice  
1 can frozen con. orange juice  
5 bananas, blended  
Combine and freeze this concentrate (4 quarts). Thaw to a mush. Add 3 quarts water and one quart ale.  
Mrs. Wes Stauffer, Ephrata

### FROSTED RAINBOW DRINK

1 can (16 oz.) pineapple juice  
1 can grapefruit juice  
1 can apricot juice  
3 pkg. blackberry gelatin  
Dissolve gelatin in 3 cups boiling water. Add 3 cups cold water. Add one can orange concentrate, 1 can lemon concentrate.

Add water as directed on cans. Mix well. Add 3 quarts of 7-up just before serving.  
Mrs. William Livingston, Dover

### PUNCH


4 c. water  
1 48 oz. can pineapple juice  
1 48 oz. orange juice  
1 qt. lime sherbert  
4 c. sugar  
1 qt. bottle gingerale  
Water and juice can be mixed a couple of days ahead of time. Then add gingerale. Put sherbert in balls or blend into punch.  
Lois Kline, Newmanstown

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Golden Fruit Punch

## Cook's Question Corner



**ANSWER** — N. Fisher of Lancaster recently requested cheesecake recipes. Thank yous go to Mrs. Allan Martin, R. Boyd of Alburtis and Priscilla Grube. Both recipes can be found at the end of the Home on the Range section.

**WANTED** — Your questions and answers! Send them to: Cook's Question Corner, Lancaster Farming, Box 366, Lititz, PA 17543.

### Recipe Topics

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Your Ad Tonic and Tea Brew