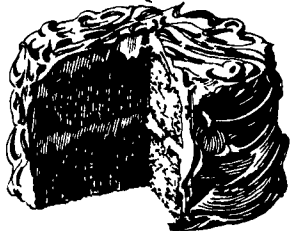


Home On The Range



Beverages complete the party menu

Parties and entertaining take a front seat this time of year and beverages are an essential part of any party menu.

Whether you elect to serve hot or cold drinks or a combination of both, we have lots of ideas to share with you. Please your holiday guests with a steaming mug of hot chocolate or surprise them with frothy milk shakes.

Give traditional eggnog a new twist with a just a hint of peppermint, or serve it just plain.

PEPPERMINT EGGNOG

3 quarts dairy eggnog
3/4 teaspoon peppermint extract
Whipped cream

Crushed peppermint candy

Combine dairy eggnog and peppermint extract. Garnish with whipped cream and crushed peppermint candy.

PUNCH

4 6-ounce cans pineapple juice
1 cup lemon juice
5 cups water
1 cup sugar

Mix all together. Slice 3 or 4 oranges and put in punch for garnish.

Betty Biehl
Mertztown

CRANBERRY PUNCH

2 quarts cranberry juice
1 quart apple juice
1 quart club soda
1 quart vanilla ice cream

Mix all together in a large punch bowl. Top with a frozen cranberry ring and sprigs of mint. Serves 25.

GOLDEN PUNCH

5 bananas (mashed fine)
1 16-ounce can frozen orange juice concentrate
1 46-ounce can pineapple juice
1/4 cup lemon juice
4 cups sugar
2 quarts water
2 (2-liter) ginger ale

Combine sugar and water. Bring to a boil, cool. Combine all ingredients and when ready to serve add the ginger ale and ice. Makes approximately 50 5-ounce cups.

Mary Weaver
East Earl

CHOCOLATE ORANGE MILK SHAKE

3 cups chilled chocolate milk
2 pints orange sherbet
1/2 cup whipping cream, whipped
Cinnamon, optional

Place chocolate milk and 1 pint of sherbet in blender container; cover. Blend until smooth and frothy. Pour into 4 chilled 12-ounce glasses. Top each drink with a scoop of remaining sherbet and a spoonful of whipped cream. Sprinkle with cinnamon, if desired.

Mary Weaver
East Earl

PENNSYLVANIA MILK PUNCH

2 cups milk
1 cup vanilla ice cream
1 pint lime sherbet
1 cup lemon-lime soda
Mix above ingredients in blender until frothy. Serves 6.

HOLIDAY PUNCH

6 46-ounce cans red Hawaiian punch
3 packages orange Kool-Aid
1 32-ounce can Chill 'n Ripe
1 2-liter bottle ginger ale

Mix Kool-Aid according to directions. Mix Chill 'n Ripe as directed. Add both with the Hawaiian Punch. Chill until ready to serve. Then add the ginger ale and ice. Makes 100 to 120 5-ounce servings. In some places Chill 'n Ripe is not available. A good substitute is Seabrook Farms Fruit Punch. For small family size portions use 2 punch
1 Kool-Aid
1 12-ounce frozen Five Alive fruit punch
1 quart ginger ale

Mary Weaver
East Earl

BANANA SPLIT SHAKE

1 cup well-mashed ripe bananas (about 2 medium bananas)
2 cups chilled chocolate milk
1 quart vanilla ice cream
Chocolate curls, optional
Banana slices, optional

Place banana, chocolate milk, and 1 pint of the ice cream, cut into cubes, in blender container; cover. Blend until smooth and frothy. Pour into 4 chilled 12-ounce glasses. Scoop remaining 1 pint ice cream into glasses. Garnish with chocolate curls and banana slices, if desired.

FROZEN CHOCOLATE MALTS

3 cups chilled chocolate milk
1/2 cup malted milk powder
1 quart vanilla ice cream, cubed
Whipping cream, optional

Place milk, malted milk powder and 1 pint of the ice cream, cut in cubes, in blender container; cover. Blend just until combined. Add remaining ice cream; blend until combined. Pour into 4 chilled 12-ounce glasses. Freeze about 30 minutes, or serve immediately, plain or topped with whipped cream.

MEXICAN CHOCOLATE

3 ounces unsweetened chocolate
1/2 cup sugar
3 tablespoons instant coffee
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 1/2 cups water
4 cups milk
Whipped cream

In large saucepan, heat all ingredients except milk and cream over low heat, stirring until chocolate is melted. Heat to boiling; reduce heat and simmer 4 minutes, stirring constantly. Stir in milk, heat over low heat, stirring occasionally. Beat with rotary beater until foamy. Top servings with whipped cream

SPICED COFFEE

4 cups water
2 tablespoons brown sugar
Four 3-inch cinnamon sticks
Peel of 2 oranges
1/2 teaspoon whole allspice
2 tablespoons instant coffee

In saucepan, combine all ingredients except coffee; heat to boiling. Strain; pour liquid over coffee in heatproof container. Stir until coffee is dissolved.



Treat your guests to scrumptious milk shakes, a delightful change from typical party fare.

TOMATO JUICE COCKTAIL

3 1/2 cups chopped tomatoes
1/2 cup water
1 slice onion
1 stalk celery, chopped
1 teaspoon dry basil or 1 sprig fresh
4 sprigs parsley
1 teaspoon salt
1/4 teaspoon paprika
1/2 teaspoon sugar

Cook tomatoes, water, onion, celery, basil and parsley gently together for 30 minutes. Strain and season with salt, paprika and sugar. Bring to boil and put in jars.

Eva Southard
Glen Rock

FRENCH CHOCOLATE

1/3 cup semisweet chocolate pieces
1/4 cup light corn syrup
3 tablespoons water
1/2 teaspoon vanilla
1 cup chilled whipping cream
4 cups milk

Heat chocolate pieces, corn syrup and water over low heat, stirring until chocolate is melted and mixture is smooth. Stir in vanilla; chill.

In chilled bowl, beat cream until stiff, adding chocolate gradually; beat until mixture mounds when dropped from spoon. Heat milk (do not boil). Fill cups 1/2 full with cream mixture; fill cups with warm milk and mix.

INTERNATIONAL COFFEE

In heatproof container, mix 1/2 cup instant cocoa mix and 1/4 cup instant coffee. Pour in 4 cups boiling water; stir. Top each serving with sweetened whipped cream.

EGG COFFEE

Heat 6 cups water to boiling. Beat 1 egg and 2 tablespoons water; stir 2 tablespoons egg mixture into 1/4 cup ground coffee. Add enough cold water to completely moisten grounds; pour into boiling water. Heat to rolling boil. Remove from heat; add dash of cold water. Strain.

PEACH SHAKE

1 10-ounce package frozen sliced peaches in syrup, thawed
1 pint vanilla OR peach ice cream
2 cups cold milk
1 each ice cream

Beat peaches and ice cream with a mixer or a blender. Add milk. Whip just until foamy. Top each serving with a scoop of ice cream, if desired. Serve immediately

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A steaming mug of hot chocolate is a welcome addition to any holiday party menu.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

December

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January

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Perfect Pies

Low-Calorie Dishes

Low-Cost Meals

Featured Recipe

This week's featured recipe comes from Blanche Gingrich, a dairy farm wife from R3 Mount Joy. Every Christmas Blanche and her family enjoy getting together to make candy to give as gifts to family and friends.

Blanche's fudge recipe below has been in her family for many years, and has been a favorite for just as long. To learn more about Blanche and her family's candy making ventures, see page B2.

Chocolate Fudge

4 1/2 cups granulated sugar
14 ounces cream
1 pound butter
1 pint marshmallow creme
2 teaspoons vanilla
1 pound milk chocolate

Mix sugar and cream, and boil for 9 minutes. Remove from heat and add other ingredients. Pour into 9 x 13-inch buttered pan and cool.