

CANTON CUP. Strain one quart of chilled tea into a bowl or large pitcher; add four thinly sliced lemons, six sprigs of crushed mint, a quart can of shredded pineapple, and a quart of strawberries halved, or fresh raspberries, with, if they can be procured, a pint of ox-heart cherries pitted and halved. Sweeten with a pint or more of simple sirup as required, and set away in the refrigerator to chill and ripen. When ready to serve, pour into the cup two quarts of ginger ale and a quart of some good carbonated water. Serve in a large bowl in which a block of ice has been placed, and decorate with two thinly sliced and quartered oranges.