

CEYLON PUNCH:

Pour two cupfuls of boiling water over 1 tablespoonful of Ceylon, orange pekoe or English breakfast tea, and after five minutes strain it over 1 cupful of sugar. Chill, add one-third cupful of lemon juice, two-thirds cupful of orange or the fruit juice, 1 cupful water, and, just before serving, one pint of ginger ale.

CHERRY PUNCH:

Make a syrup of 1 cupful of sugar and the same amount of water, chill, and add juice of one orange and two lemons, $\frac{1}{2}$ cupful of apricot juice, $\frac{1}{4}$ cupful each of prune and of cherry juice, 2 quarts of water, and pink vegetable coloring. Serve with cracked ice and maraschino cherries.