

CHERRY COOL.

Boil together a pint of water and a pound of loaf sugar. Have ready a pound of cherries, well washed and with the stems and stones removed. When the syrup reaches the boiling point add the fruit and let boil for ten minutes. Add a pint of boiling water and set aside to cool and then strain for future use. When used, half fill a glass with the syrup, add crushed ice and fill up with charged water.