

Festivity Punch

4 Bunches Fresh Mint	3 Quarts Weak Tea
1 Quart Fresh Orange-juice or 1 Pint Concentrated Juice	1 Quart Grape-juice
4 Lemons	9 Bottles Ginger Ale (13½ Cupfuls)
3 Cupfuls Sugar	½ Quart Strawberries
	1½ Pint Water

PLACE 3 bunches of fresh mint in a cheese-cloth and boil in 1½ pint

of water for 5 minutes. Pare the lemons very thin, and let the parings remain in the mint mixture until it is cool. Strain.

Make 3 quarts of weak tea by adding ¼ cupful of tea to 3 quarts of hot water and seeping for a few minutes. Strain, and add 3 cupfuls of sugar, stirring until it is dissolved. Squeeze the lemons and add their juice and that of the oranges to the tea. Add the grape-juice and the cooled mint liquid, and strain once more. Then set aside to ripen until ready to use.

For garnishing, hull, wash, and halve lengthwise ½ quart of strawberries, and in each glass put a sprig of the remaining bunch of mint. When ready to serve pour the mixture over a block of ice in a large punch-bowl. Let stand for a few minutes to chill, and then add the ginger ale and strawberries. Do not stir. Serves 50.