

Orangeade That Lasts

TO MAKE orangeade, put the skins of six oranges through a food chopper. Add two ounces of citric acid, four pounds of granulated sugar and three pints of water. Put all in a crock and let stand thirty-six hours, stirring occasionally to be sure the sugar is dissolved. Strain and bottle.

This will keep a long time if stored in a cold place. To serve, put a few spoonfuls of the sirup in the bottom of a glass and fill the glass with cold water.