

Prohibition Cocktails

Recipes by Women Leaders

By ROXANA B. DORAN

(Director of the Department of Nonalcoholic Fruit Products of the National Woman's Christian Temperance Union, and wife of James M. Doran, United States Commissioner of Prohibition.)

THE following recipes have been prepared for the new department of nonalcoholic fruit products of the National Woman's Christian Temperance Union. The aim of the department is to acquaint the American public with the delicious nonalcoholic beverages that can be served at social functions. It is through the aid of such people as have given us these recipes, which have been served in their homes, that the social life of America will be greatly influenced.

Fruit Punch

Grape Cocktail

1 Can of Grated Pineapple
3 Cupfuls of Boiling Water
1 Cupful of Tea, Freshly Made
Juice of 6 Lemons
Juice of 10 Oranges

1 Quart of Strawberry, Currant or Grape Juice
1 Bottle of Sparkling Water
1 Quart of Sugar or 3 Cupfuls of Sirup
4 Quarts of Water

1 Pound of White or Seedless Grapes
Sugar to Taste

1 Quart of White Grape Juice

GRATE pineapple and boil with the water 20 minutes. Strain through jelly bags, pump out all possible; let cool and add rest of fruit juice, tea and sirup. If sugar be used add a pint of water to sugar and let boil 6 or 8 minutes; cool before using. Add sparkling water just before serving. If possible make punch a few hours before serving and chill. Strawberries, mint leaves or sliced bananas may be added.

—LAURA VOLSTEAD LOMEN, Daughter of Former Representative Volstead, of Minnesota, and Wife of the Reindeer King of Alaska.

Punch

3 Quarts of Water
3 Cupfuls of Sugar

BOIL 8 minutes. Add 1 cupful of strong juice of 12 oranges, 12 lemons, 1 can of pineapple, 1 cupful ginger ale, 1 pint of Concord grape juice or raspberry or strawberry juice.

—MRS. LOUIS C. CRAMTON, wife of Representative Cramton, of Michigan. (Used in Congressional Cookbook.)

Meridian Mansions Punch

6-Ounce Bottle of Rose Lime Juice
16-Ounce Bottle of Orange Juice
2 Bottles of Ginger Ale
Juice of 24 Lemons
Sugar as Desired

CHILL by adding lemon water ice made in freezer.

—MRS. SEYMOUR LOWMAN, Wife of Assistant Secretary of Treasury.

The Mabel Fruit Punch

TO ONE small-sized bottle of Red Concord California pure concentrated grape juice or Concord loganberry, add 2 bottles of light-colored ginger ale and 1 lemon sliced thin and half a cupful of chopped mint leaves. Serve very cold.

—MABEL WALKER WILLEBRANDT.

Fruit Punch

25 Lemons
1 Cupful of Grenadine
½ Large Bottle of Charged Mineral Water
1½ Gallons of Combined Fruit Juices—Pineapple, Raspberry, Pear (Any Fruit Except Peaches)
1½ Gallons of Water
Sugar to Taste

Makes Five Gallons of Punch.

—MRS. PORTER H. DALE, wife of Senator Dale, of Vermont. (Mrs. Dale is president of the Congressional Club, Washington, D. C.)

Fruit Cocktail

2 Cupfuls of Crushed Pineapple
1 Grapefruit (Pulp and Juice)
Mint Leaves
3 Tablespoonfuls of Lemon Juice
20 or 30 After-Dinner Mints
Red Cherries

MIX fruits and crushed mints together, let

CHOP grapes very fine in an earthenware vessel. Add 1 quart of grape juice. Mix thoroughly. Add sugar to taste. Serve very cold.

—BALTIMORE & OHIO RAILROAD COMPANY.

White Fruit Cup

1 Cupful of White Grapes
1 Cupful of Bartlett Pears
1 Cupful of Fresh Pineapple
1 Cupful of Grapefruit

SKIN the grapes, remove seeds and quarter. Skin, section and cut up the grapefruit. Cut pineapple and pears fine. Cover with the juice of the pears. Add the juice of 1 lemon and sugar to taste. Let stand in refrigerator at least 2 hours. Garnish with preserved raisins or any preferred touch of color.

—ELLA A. BOOLE, President National W. C. T. U.

Cranaps

COVER 1 quart of cranberries with water. Cook until quite tender. Strain through bag. When cold add to 1 quart of apple juice, sweeten to taste and chill. This is a very good drink.

—MRS. JOHN W. SUMMERS, wife of Representative Summers, of Washington.

Fruit Cocktail

1 Can of Sliced Pineapple
3 Oranges
2 Grapefruit
1 Lemon
3 Cupfuls of Sugar

COVER the sugar with water; enough to make a heavy sirup. Add the lemon juice to the sirup and let cool. Dice the fruit and pour all juices into the sirup and strain. Place fruit in cocktail glasses in layers. When ready to serve pour the chilled sirup over the fruit.

—MRS. C. W. RAMSEYER, wife of Representative Ramseyer, of Iowa.

Ambrosia

4 Oranges
½ Cupful of Water
1 Grapefruit
½ Cupful of Sugar
Cherries

TWO hours before using, extract the juice of the oranges. Halve the grapefruit; with a teaspoon take out each section and cut in two. Dissolve water and sugar. Mix all together and chill. This makes an attractive first course served in sherbet glasses with cherries.

—MRS. FRANK CLAGUE, wife of Representative Clague, of Minnesota.

Hurry-Up Yost Punch

Make a foundation sirup of:

1 Cupful of Sugar
1 Cupful of Water
½ Tablespoonful of Whole Cloves in Cheesecloth
1½ Three-Inch Cinnamon Sticks

COOK mixture slowly until a well-flavored sirup is made. Remove spices, cool; add juice of 6 oranges, 6 lemons, 1 cupful of grapefruit juice and 1 cupful of pineapple