

RHUBARB LEMONADE.

Wash a dozen stalks of rhubarb, cut them up and cook for fifteen minutes in three pints of water. Put into a large jug or pitcher two cups of sugar, the thinly peeled rind of two lemons and the juice of one. Mix well and strain the liquor from the rhubarb over the lemon and sugar. Set on ice and when thoroughly chilled add one cup of cracked ice and serve with a dusting of nutmeg on top of each glass.