Sunkist New-Day Drinks

By Alice Bradley
GLASS of fruit juice just before a meal is most refreshing and appetizing and may well take the place of a cocktail made with liquor. With many people this already is a popular habit. Lemon juice brings out the flavor of the fruits, some kind of effervescent water gives a sparkle, and with crushed ice the juice from almost any fruit, whether fresh or canned, is acceptable to even the jaded appetite.

The full strength of the natural fruit juices is relied on to give the concentrated, penetrating, rich flavor that makes fruit juice cocktails really snappy and stimulating. They should be tart rather than sweet and always icy cold. Owing to their strength only a small portion needs to be served and it should be arranged as daintily as possible. Glasses made for liquor cocktails should be used in serving these delicious drinks.

Fruit juice cocktails, when taking the place of liquor cocktails, may be passed in the drawing room. The serving of the cocktail is an announcement to the hostess that dinner is served. The cocktails should be arranged attractively on a small tray. Small cocktail napkins, if used, may be on the tray with the glasses.
These fruit juice cocktails may be served at the table, if desired, at an informal luncheon or dinner, at an afternoon tea, or on the piazza.

Fruit cocktails, or fruit cups, in which there are pieces of fruit with the fruit juices, are served as a first course for luncheon or as a dessert at a simple luncheon or dinner.

Fruit punches are made from fruit juices to which water is generally added and may be used more generously than the concentrated fruit cocktails. Punches made from native fruits, especially those in which Sunkist Oranges and Sunkist Lemons are used, may often take the place of an elaborate dessert.

A wicker basket, such as is illustrated on page seven, is convenient for passing punches and lemonades out of doors. The glasses are filled to the desired height with crushed ice, the fruit juice mixture poured in, and the effervescing water, carried in the bottles, is added to each glass as it is served. This allows it no time to lose its snap. If opened and allowed to stand it becomes flat.

Any charged water should be added to a mixture the last thing before serving.

In the recipes on the following pages, all measurements are made level.

[Signature]
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Fruit Juice Cocktails

The syrup to sweeten fresh fruit juice, cocktails, and punches may be kept on hand to be used as needed.

Sugar Syrup

1 level cup sugar
1 cup water

Put ingredients in saucepan, stir until sugar is dissolved, and boil gently, without stirring, eight minutes. Pour into a glass jar, set aside, and use when wanted. This is better than sugar for sweetening everyday lemonade and orange juice and is used in many punches and cocktails. Larger amounts may be made at one time if syrup is used frequently.

Sunkist Cherry Cocktail I

¼ cup maraschino syrup
2 tablespoons Sunkist orange juice
1 tablespoon honey or sugar
1 tablespoon Sunkist lemon juice
½ cup Manitou Water
Crushed ice

Take maraschino syrup from a bottle of maraschino cherries, add Sunkist orange juice, honey, and Sunkist lemon juice. Add Manitou Sparkling or other effervescing water. Mix well in a cocktail shaker and pour over crushed ice in four cocktail glasses. Garnish with a slice of maraschino cherry in bottom and on edge of each glass.

Sunkist Cherry Cocktail II

4 tablespoons Sunkist orange juice
3 tablespoons Sunkist lemon juice
4 tablespoons ginger ale
4 tablespoons cherry syrup

Crushed ice

Take cherry syrup from a jar of canned cherries or use fresh cherry juice. Add remaining ingredients and mix well in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Sunkist Ginger Cocktail

6 tablespoons ginger syrup
2 tablespoons Sunkist orange juice
2 tablespoons Sunkist lemon juice
Few grains salt
½ cup White Rock Water
Crushed ice

Take ginger syrup from a jar of Canton ginger, add remaining ingredients and mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Sunkist Orange Juice Hotel Style

Squeeze juice from Sunkist oranges using a glass squeezer. Strain and serve in a very small water glass set in a glass dish of crushed ice.
Sunkist Grapefruit Cocktail
5 tablespoons grapefruit juice
2 tablespoons Sunkist orange juice
1 tablespoon Sunkist lemon juice
3 level tablespoons sugar syrup
 Few grains salt
  1/2 cup White Rock Water
4 sprigs mint
Crushed ice
Mix ingredients thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once. Garnish each glass with a sprig of mint.

Grape Juice Cocktail
1/4 cup purple grape juice
2 tablespoons white grape juice
1 tablespoon sugar syrup
1 tablespoon Sunkist lemon juice
 1/2 cup White Rock Water
Crushed ice
Mix fruit juices and syrup, add White Rock or other effervescent water, and mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Sunkist Honey Orange Cocktail
3/4 cup Sunkist orange juice
2 tablespoons Sunkist lemon juice
2 level tablespoons honey or sugar
 Few grains salt
Crushed ice
Mix ingredients thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once, garnished with shredded yellow orange rind.

Guava Cocktail
3 level tablespoons guava jelly
2 tablespoons maraschino syrup
2 tablespoons Sunkist orange juice
1 tablespoon Sunkist lemon juice
 Few grains salt
  1/2 cup White Rock Water
Crushed ice
Beat guava jelly and stir while adding syrup taken from a bottle of maraschino cherries. When smooth add remaining ingredients and mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Iced Sunkist Orange Juice
Fresh mint leaves
Sunkist orange juice
Sugar
Arrange fresh mint leaves, lengthwise, at equal distances in frappe glasses, allowing four to each glass. Put in finely crushed ice to three-fourths depth of glass, and pour over to fill glass Sunkist orange juice, sweetened to taste. Arrange glasses on small plates covered with doilies, and accompany each with a teaspoon.

Lime Juice Cocktail
2 tablespoons lime juice
2 tablespoons Sunkist orange juice
2 tablespoons sugar syrup
 3/4 cup ginger ale
Crushed ice
Mix ingredients in a cocktail shaker, pour over crushed ice in four cocktail glasses, and serve at once.
Mint Cocktail

2 level tablespoons chopped mint leaves
3 tablespoons sugar syrup
2 tablespoons Sunkist lemon juice
1 tablespoon Sunkist orange juice
Green color paste
½ cup White Rock Water

Put mint leaves with sugar syrup (see page four), and let stand one-half hour or longer. Add fruit juices and color paste to make a delicate shade of green. Dilute with White Rock or other effervescing water. Mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Peach Cocktail

½ cup heavy peach syrup
1 tablespoon Sunkist lemon juice
3 tablespoons Sunkist orange juice
½ cup ginger ale
Crushed ice

Take syrup from a jar of rich canned peaches, add Sunkist lemon juice, Sunkist orange juice, and ginger ale. Mix well in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Raspberry Cocktail

6 tablespoons raspberry juice
3 level tablespoons sugar
6 tablespoons Sunkist orange juice
4 tablespoons Sunkist lemon juice
Crushed ice

Put raspberry juice and sugar in saucepan. The juice may be squeezed from fresh berries or taken from a jar of canned raspberries. Cook juice and sugar two or three minutes or until syrup measures one-third cup. Chill, add Sunkist orange juice and Sunkist lemon juice, and mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once with a small piece of twisted lemon peel on top. To prepare the lemon peel, remove a very thin portion of yellow skin from the outside of a clean Sunkist lemon. It should be one-fourth inch wide and one to two inches long.

Prune Cocktail

11 prunes.
3½ cups cold water
½ cup sugar
2 tablespoons Sunkist lemon juice
Few grains salt
½ cup White Rock Water
Crushed ice

Wash prunes, soak several hours in the cold water, cook until soft in the same water, add sugar, cook ten minutes, strain and cool. To six tablespoons of the syrup add Sunkist lemon juice, salt, and White Rock or other effervescing water. Mix thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once. Prunes should be reserved for use as sauce or in dessert.
Strawberry Cocktail

1/4 cup grapefruit juice
1/4 cup fresh strawberry juice
1 tablespoon Sunkist lemon juice
2 tablespoons honey
1 level tablespoon sugar
1/2 cup White Rock Water
Crushed ice

Mix ingredients thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.

Spring Cocktail

1/2 cup rhubarb juice
1/4 cup pineapple syrup
2 tablespoons Sunkist lemon juice
1/4 cup seltzer
Crushed ice

Cook pink rhubarb cut in small pieces with an equal measure of water until rhubarb is soft. Strain, measure, add one-third as much sugar, and boil two minutes. To one-half cup of this rhubarb juice add syrup taken from a jar of pineapple, Sunkist lemon juice and seltzer. Mix in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture, and serve at once.

Manitou Grape Juice Cocktail

2 tablespoons sugar syrup
1/4 cup Sunkist orange juice
1/3 cup white grape juice
1/3 cup Manitou Water
Crushed ice

Mix ingredients thoroughly in a cocktail shaker. Put crushed ice in four cocktail glasses, pour in the mixture and serve at once.
Sunkist Uniformly Good Oranges and Lemons

Two things about oranges and lemons should be emphasized:

First, they are very healthful fruits—
to which fact your physician will testify.

Second, California oranges are a fresh fruit the year 'round. They are picked from the trees in California every day throughout the year, and are shipped by fast freight to all the markets of the land. They come to you sealed in Nature's germproof package. They are ripened on the trees, and you can get them fresh every month of the year. Some people are surprised to learn this fact about Sunkist Oranges.

Sunkist Seedless Navel Oranges

The Sunkist Navel Orange is distinguished from the Sunkist Valencia by the navel formation at one end, and further, by the fact that the navel orange is seedless. Sunkist Navels are on the market in the Winter and Spring.

The meat of the Navel Orange is tender, but firm, and is bountifully supplied with a rich, full-bodied juice.

Sunkist Valencia Oranges

Sunkist Valencia Oranges are firm, tender and juicy, like Navel Oranges, lending themselves just as readily to the recipes in this book. The Sunkist
Valencia is an "almost seedless" orange; only a few seeds being found in this type. Sunkist Valencias are on the market in the Summer and Fall months.

Sunkist Lemons

California Sunkist Lemons are also *practically seedless*. They are very juicy and tart.

Lemon juice, because of its zestful flavor, has been the base of practically all the popular mixed drinks for years.

Every Sunkist Citrus Fruit is picked by gloved hands, thoroughly cleansed and wrapped in clean tissue. *Sunkist Oranges and Lemons will be delivered to you in the original wrappers if you request it of your dealers.*

Sunkist oranges, lemons and grapefruit are the better grades of citrus fruits produced by the members of the California Fruit Growers Exchange. The Exchange is a co-operative, non-profit organization that distributes at cost the fruit of its 10,500 members, all of whom share alike in the success of the Sunkist products.

For copies of this booklet or "Sunkist Busy-Day Salad and Dessert Recipes," by Miss Bradley, write to this address:

CALIFORNIA FRUIT GROWERS EXCHANGE
Department R-2, Los Angeles, Cal.
Fruit Punches

Blackberry Punch
2 cups blackberry syrup
4 tablespoons Sunkist lemon juice
4 tablespoons Sunkist orange juice
Few grains salt
1 cup water
1 level cup sugar
1 pint Manitou Water

To blackberry syrup add Sunkist lemon juice, Sunkist orange juice, salt, and syrup made of the water and sugar boiled two minutes. When ready to serve pour over a block of ice in a punch bowl or pitcher, and add Manitou Sparkling Water. Makes five and one-half glasses; sixteen punch glasses.

Camino Fruit Punch
¼ cup Sunkist lemon juice
½ cup Sunkist orange juice
½ cup sugar syrup
1 cup pineapple syrup
2 cups ice-water

Mix ingredients, using syrup drained from can of pineapple, and strain over a piece of ice. Serve in high, narrow tumblers which have been frosted by dipping the edges quickly into lemon juice and then in coarse sugar. Place a small slice of canned pineapple on top and a sprig of mint and two straws in the centre, where hollowed out; add a large cherry or strawberry, and serve. Makes 4 glasses; 12 punch glasses.

Cardinal Punch
1 pint cranberries
1 pint water
½ cup Sunkist orange juice
1½ tablespoons Sunkist lemon juice
1 cup sugar syrup
1 pint soda water

Cook cranberries and water until fruit is very soft; then strain through a double thickness of cheesecloth. When cool, add fruit juices, syrup and charged water; pour over a block of ice, or a mold of frozen orange or lemon ice. Makes 5½ glasses; 16 punch glasses.

Cider Punch
Mix two cups of sugar with half a cup of clear Sunkist lemon juice, put with this one quart of grape juice and one quart of sweet cider. Stir well, pour into a pitcher half filled with cracked ice. When the mixture is well chilled turn out into glasses. (9 glasses.)

Sunkist Colonial Punch
½ cup Sunkist orange juice
1 cup cider
¼ cup Sunkist lemon juice
1 cup white grape juice
½ cup sugar

Mix fruit juices, cider and sugar; stir well and pour over large piece of ice. (8 large glasses, 24 punch glasses.)
Fruit Punch for Fifty

1 cup water
2 level cups sugar
1 cup tea infusion
2 cups strawberry syrup
Juice 5 Sunkist lemons
Juice 5 Sunkist oranges
1 can grated pineapple
1 cup Maraschino cherries
1 quart charged water

Make syrup by boiling water and sugar ten minutes; add infusion made from English Breakfast tea, strawberry syrup, Sunkist lemon juice, Sunkist orange juice, and pineapple; let stand thirty minutes, strain, and add ice water to make one and one-half gallons of liquid. Add cherries and charged water. Serve in punch bowl with large block of ice. This quantity will fill fifty punch glasses.

Ginger Ale Lemonade

4 Sunkist lemons
1 pint ginger ale
1 1/2 pints water
1 cup sugar

Place a small block of ice in a pitcher. With the juice of four lemons mix one cup of sugar, one and one-half pints of water, and one pint of ginger ale. Pour into pitcher and stir thoroughly. Allow to stand few minutes before serving. (Serves 6 persons.)

Ginger Ale Punch

1 level cup sugar
1 cup hot tea infusion
3/4 cup Sunkist orange juice
3/8 cup Sunkist lemon juice
1 pint ginger ale
1 pint Manitou Water
Few slices Sunkist orange

Pour tea over sugar, and, as soon as sugar is dissolved, add fruit juices; strain into punch bowl over a large piece of ice, and, just before serving, add ginger ale, Manitou Sparkling Water and slices of Sunkist orange.
Ginger Ale Orangeade

Juice of 3 Sunkist oranges
1 level cup sugar
2 bottles of ginger ale

To Sunkist orange juice add sugar and ginger ale; serve very cold. (Serves 6.)

Grape Cup

1 bunch fresh mint
Juice 5 Sunkist lemons
1 level cup sugar
½ cup water
1 pint grape juice
2 pints ginger ale

Shake a bunch of mint under the faucet, remove leaves, reserving tips of sprays for garnish, and put leaves with lemon juice, sugar and water. Let stand thirty minutes, strain, add grape juice and ginger ale. Pour over a large block of ice and serve in glasses with reserved mint leaves and slices of Sunkist lemon. Makes 7½ glasses; 30 punch glasses.

Grape Juice Lemonade

4 Sunkist lemons
1 pint grape juice
1½ pints water
1 cup sugar

Place a small block of ice in a pitcher. With the juice of four lemons mix one cup of sugar, one and one-half pints of water, and one pint of grape juice. Pour into pitcher and stir thoroughly. Allow to stand a few minutes before serving. (Serves 6 persons.)

Ginger Punch

1 cup Sunkist orange juice
½ cup Sunkist lemon juice
½ cup preserved ginger
½ cup sugar
1 quart cold water

Chop ginger. Add water and sugar and boil 15 minutes. Add fruit juices, cool, strain, and dilute with crushed ice. Makes 4 large glasses.

Grape Juice Punch

3 Sunkist lemons
1 bunch mint
½ cup sugar syrup
1 cup grape juice
1 pint ginger ale

Remove leaves from two-thirds of the sprigs of mint and bruise with the fingers; add Sunkist lemon juice, sugar, syrup, and grape juice and let stand one-half hour. Strain over piece of ice, and add ginger ale. Garnish with tips from remaining sprigs of mint. Makes 5½ glasses; 16 punch glasses.

Sunkist Orange Grape Juice

½ glass of chipped ice
Juice of 1 Sunkist orange
Grape Juice

Fill tall glass ½ full of chipped ice, add juice of 1 Sunkist orange and fill remainder of glass with sweetened grape juice. (Serves 1 person.)
Sunkist Grape Juice Punch

- Juice 3 Sunkist lemons
- Juice 2 Sunkist oranges
- 1 quart water
- 1 level cup sugar
- 1 pint grape juice

To juice from Sunkist lemons and oranges, add water, sugar and grape juice. Serve cold. (7 glasses.)

Sunkist Lemon Fizz

- Carbonated water
- Sunkist lemon
- Sugar

Fill a glass half full of vichy or plain carbonated water, and squeeze into it the juice of half a Sunkist lemon. Stir into it a teaspoonful of powdered sugar and serve while effervescing. (Serves 1 person.)

Other very attractive drinks can be made from the above by floating a layer of grape juice or loganberry juice on top and garnishing with a slice of orange or sprig of mint leaves.

Loganberry Punch

- ½ cup boiling water
- ½ cup loganberry juice
- 2½ Sunkist lemons
- ½ cup sugar
- Few grains salt
- 1 pint ginger ale
- Small bunch fresh mint

Pour boiling water over tea and let stand ten minutes, then strain. When cool add loganberry juice, Sunkist lemon juice, sugar and salt, and chill. Pour over block of ice in punch bowl, add ginger ale, put in mint sprigs loosely, and serve. Makes 4 glasses; 12 punch glasses.

Sunkist Lemonade

- Juice 1 Sunkist lemon
- 3 level tablespoons sugar
- ¼ cup water

Put sugar in cup; add ice water; stir until sugar is dissolved; add Sunkist lemon juice, and serve immediately. Soda water, carbonated water, or boiling water may be used if desired.

Loganberry Lemonade

Loganberry juice added to ordinary lemonade lends it a color and flavor that brands it — Loganberry Lemonade.

Sunkist Loganberry Punch

- Juice 3 Sunkist oranges
- Juice 2 Sunkist lemons
- 1 quart water
- 1 cup loganberry juice
- 1 banana
- 1 level cup sugar

Mix Sunkist orange juice, Sunkist lemon juice, water, loganberry juice and sugar. Add banana cut in thin slices and serve cold. (7 glasses.)

Sunkist Piazza Punch

- 1½ cups Sunkist orange juice
- 1 cup white grape juice
- 1 pint ginger ale

Mix ingredients, pour into a large glass pitcher over pieces of ice and serve in glasses. Makes 4½ glasses; 12 punch glasses.
**Pineapple Lemonade**

1 pint water
1 cup sugar
1 can grated pineapple
Juice of 3 Sunkist lemons or limes
2 bottles Ginger Ale

Boil the sugar and water for ten minutes. Add the grated pineapple and lemon juice. Strain, cool and add the Ginger Ale just before serving. (Serves 8 persons.)

**Orange Pineapple Cup**

Juice of 3 Sunkist oranges
Juice of 1 Sunkist lemon
1 cup pineapple juice
1 pint of water
¾ cup sugar
1 quart ice water

Boil one pint water with ¾ cup sugar for 5 minutes. Cool. Add remaining ingredients and serve very cold. (Makes 9 glasses.)

**Sunkist Orangeade**

Juice of 4 Sunkist oranges
Rind of 1 Sunkist orange
Juice of 1 Sunkist lemon
½ cup sugar
2 pints water

Boil grated yellow rind of Sunkist orange with one-half pint water and sugar for 5 minutes. To orange juice, add strained syrup and remainder of water. Serve with crushed ice and garnish with wedge shaped pieces of sliced orange. (6 large glasses.)

**Pineapple Julep**

1 quart canned pineapple
Juice 2 Sunkist lemons
Juice 2 Sunkist oranges
1 level cup sugar
½ cup water
½ cup raspberry syrup
1 pint White Rock Water

Cut pineapple in small pieces and add Sunkist lemon juice, Sunkist orange juice, sugar and water. Bring to the boiling point and let boil seven minutes. Add raspberry syrup, cool, strain into a punch bowl over a large piece of ice, and add White Rock Water. Makes 8 glasses; 24 punch glasses.

**Sunkist Pineapple Punch**

1 quart water
2 level cups sugar
2 cups chopped pineapple
½ cup Sunkist lemon juice
1 cup Sunkist orange juice

Boil water, sugar and pineapple twenty minutes; add fruit juices, cool, strain, and dilute with ice water if necessary. Makes 8 glasses; 24 punch glasses.

**Sunkist Tea Lemonade**

Juice of 1 Sunkist lemon
1 level tablespoon sugar
Cold tea

For each person put the juice of a Sunkist lemon in a glass half full of crushed ice, add sugar, and fill with cold tea; mix well, garnish with slice of lemon and serve with straws.
Pineapple Grape Juice Punch

1 level cup sugar
2 cups water
½ fresh pineapple or 1 can of pineapple juice
2 Sunkist lemons
1 pint water, plain or charged
1 pint grape juice

Boil sugar with two cups water five minutes. Cool, add fresh pineapple finely shredded, or the juice from a can of pineapple and one-half the pulp finely chopped. Add Sunkist lemon juice, charged water and grape juice. Chill by setting the pitcher containing it on ice, by turning it upon a block of ice in a punch bowl, or by pouring it into glasses half filled with cracked ice. (8 glasses.)

Sunkist Tea Punch

4 teaspoons Ceylon tea
1 quart boiling water
5 level tablespoons sugar
3 cups grape juice

Pour boiling water over tea, cover closely, let stand five minutes and strain. When cold pour over a block of ice in a punch bowl, add sugar, Sunkist lemon juice and chilled grape juice. Garnish with the addition of fruit dice, berries or mint leaves. (6 glasses.)

Shrub Punch

½ cup sugar
1 cup water
1 cup raspberry shrub
½ cup Sunkist orange juice
¼ cup Sunkist lemon juice
½ cup orange pekoe tea infusion
½ cup pineapple syrup
Red color paste
½ pint White Rock Water

Cook sugar and water five minutes, cool, add raspberry shrub, Sunkist orange juice, Sunkist lemon juice, tea infusion and syrup from canned pineapple. Use color paste to make punch red. Pour over block of ice in punch bowl and add White Rock Water. Makes 5 glasses; 14 punch glasses.

Sunkist Rhubarb Punch

1 quart rhubarb
1 quart water
3 cups Sunkist orange juice
4 tablespoons Sunkist lemon juice
1½ cups sugar syrup
Few grains salt
1 pint Manitou Water

Cut rhubarb in small pieces, cook with water until fruit is soft. Strain through double thickness of cheesecloth, add Sunkist orange juice, Sunkist lemon juice, sugar syrup and salt. When ready to serve pour over a cake of ice in a punch bowl, add Manitou Sparkling Water and allow to get very cold. Makes 8 glasses; 24 punch glasses.
**Ginger Ale Sherbet**

1 pint ginger ale  
\(\frac{1}{3}\) cup Sunkist lemon juice  
\(\frac{1}{2}\) cup Sunkist orange juice  
\(\frac{1}{4}\) cup pineapple syrup  
4 slices chopped canned pineapple  
\(\frac{1}{4}\) cup honey  
\(\frac{1}{3}\) cup sugar  
Whites 2 eggs

In freezer can mix ginger ale, Sunkist lemon juice, Sunkist orange juice, pineapple syrup, chopped canned pineapple, honey and sugar. Add egg whites beaten stiff and freeze. Serve in punch glasses. Makes 8 small or 6 large servings.

**Fruit Cup**

1 cup white grapes  
1 cup Sunkist orange sections  
1 cup pineapple dice  
\(\frac{1}{2}\) cup Sunkist orange juice  
\(\frac{1}{2}\) cup pineapple syrup  
Sugar  
Few grains salt

Remove skins and seeds from white grapes, and membrane from orange sections. Mix fruit, Sunkist orange juice and pineapple syrup or fresh pineapple juice, salt and sugar to sweeten. Put in freezer, pack in ice and salt, and stir occasionally until juice begins to freeze. Serve in champagne glasses garnished with maraschino cherries. Makes 8 small or 6 large servings.

**Fruit Bliss**

\(\frac{3}{8}\) cup sugar  
\(\frac{3}{8}\) cup water  
2 egg yolks  
4 tablespoons Sunkist lemon juice  
Red color paste  
3 cups fruit

Boil sugar and water five minutes. Pour over egg yolks, cook over hot water until thick, stirring constantly. Add Sunkist lemon juice and red color paste and chill. Pour over fruit using peaches, Sunkist oranges, red cherries and strawberries cut in pieces. Serve very cold. Serves 6.

**Red Cross Cocktail**

White cherries  
Cubes of pineapple  
Sections of grapefruit  
Maraschino syrup  
Pineapple syrup  
Cherry syrup  
Sunkist lemon juice  
Few grains salt

Arrange in glasses white cherries, cubes of pineapple, and sections of grapefruit. Pour over dressing made by mixing for each cocktail two tablespoons maraschino syrup, one tablespoon each pineapple syrup, cherry syrup, Sunkist lemon juice and a few grains salt. Garnish with pieces of maraschino cherry arranged in the form of a cross, and serve very cold, as the first course at a dinner or a luncheon.
Sunkist
New-Day Drinks

Grape Cup