Vernor's Ginger Ale

is the favorite drink of so many people that it is small wonder to find its distinctive flavor included in many delicious recipes. The recipe possibilities with Vernor’s are almost countless so we attempt herein to set out only a few of those recipes which are most popular. Each Vernor fan prides himself upon his own ingenious formulas for capitalizing the Vernor flavor in delectable combinations. We hope that the following suggestions may inspire you to think of some new and unusual “Vernor Recipes” to delight yourself and your guests! If you discover any new ones, we’d be pleased if you would send them in to us so that we can tell others about them.

**BEVERAGES**

**VERNOR’S Cream Ale**  Put one and one-half ounces (3 tbsp.) of chilled Sweet Cream in each glass and fill with ice-cold VERNOR’S Ginger Ale. Health-advocates particularly favor this recipe. Everyone likes its smoothness and flavor.

**VERNOR’S Ice Cream Soda**  Use a small helping of Ice Cream in a tall glass and fill glass slowly with ice-cold VERNOR’S Ginger Ale. This one will remind you of the first delicious ice cream soda you ever tasted!

**VERNOR’S Ginger Ale Parfait**  (5 Servings)

1 pt. Vanilla Ice Cream 2 Cups VERNOR’S Ginger Ale

\( \frac{1}{2} \) Cup Maple Syrup

Into each tall glass put two tablespoons of Maple Syrup, a heaping tablespoon of Ice Cream and half fill the glass with thoroughly chilled VERNOR’S Ginger Ale, stirring with a fork until creamy. Fill glass with VERNOR’S Ginger Ale. And you’ll enjoy it!

**VERNOR’S Julep**  (8 Servings)

1 Bunch Fresh Mint  \( \frac{1}{2} \) Cup Water

5 Lemons, Juice 2 Cups Grape Juice

\( \frac{1}{2} \) Cup Sugar 4 Cups VERNOR’S Ginger Ale

Shake a bunch of Mint under faucet, remove leaves, reserving tips of spray for garnish and put leaves with Lemon Juice, Sugar and Water. Let stand thirty minutes. Strain, add Grape Juice and VERNOR’S Ginger Ale. Pour over finely chipped ice or VERNOR’S GINGER ALE Ice Cubes.
**VERNOR'S Grape Ale**  Put one ounce (about 2 tbsp.) of chilled Grape Juice in each glass and fill with ice-cold VERNOR'S Ginger Ale. The delicacy and zest of this favorite combination are reminiscent of the subtle flavor of a rare old wine.

**VERNOR'S Vino**  Use equal proportions of ice cold Ginger Ale and your favorite wine. You will find that the flavors blend excellently. The aroma and carbonation of VERNOR'S assist in releasing the bokay of the wine.

**MISCELLANEOUS**

**Apples a la VERNOR**  (6 Servings)

- 6 large Apples
- 1 tbsp. Melted Butter
- 3/4 Cup Chopped Raisins
- 1 1/4 Cups VERNOR'S Ginger Ale

Pare and core the apples. Mix melted butter with raisins, nuts and sugar. Fill center of apples with this mixture and arrange in shallow baking dish. To remainder of mixture add Lemon Juice and VERNOR'S Ginger Ale. Pour around apples and bake until tender, basting frequently. Apples may be colored by adding fruit or vegetable coloring to basting liquid. (This makes a delicious dessert, but is exceptionally good with the meat course.)

**VERNOR'S Ginger Ale Jelly**  (8 Glasses)

- 2 1/4 Cups VERNOR'S Ginger Ale
- 6 1/2 Cups Sugar
- 1 Bottle Certo

Measure sugar and VERNOR'S Ginger Ale into a large kettle and bring to a boil. Add Certo, stirring all the time. Bring to a boil, a full rolling boil, and take off at once. Let stand one minute after removing from fire, skim and pour into glasses. Do not boil as it spoils the flavor of the Ginger Ale. Serve with meat course.

**Baked Ham a la VERNOR**  Boil ham until tender, discarding water. Remove skin and excess fat. Rub liberally with Brown Sugar and stick Cloves into ham. Place in baking dish, adding contents of one or two bottles of VERNOR'S Ginger Ale—according to size of ham—sufficient to baste. Bake in slow oven until ham is heated through (one to two hours). Baste every fifteen minutes.
We suggest that you

ORDER VERNOR’S GINGER ALE BY THE CASE

It’s more convenient that way—more economical—and mighty nice to have when company drops in unexpectedly.