deliciously
different

RECIPES

with Vernor’s
GINGER ALE
Prior to the Civil War the first Mr. James Vernor, who was the first registered pharmacist in the State of Michigan, operated a drug store with a soft drink counter.

He had been working for some time on a ginger ale formula when along came the Civil War and he placed the current concoction in a wooden barrel for storage while he was away, no doubt thinking it would only be a few months.

When he returned after the war he opened the barrel and made up some drinks with the extract which had aged for four long years and discovered that
he had a mellow, tangy flavor which we know as Vernor's Ginger Ale today.

TODAY

The formula has not been changed in all these long years since and because of its many uses in and around the home and its ability to blend with many other flavors, we are compiling this book of recipes.

We have included suggestions which we feel will appeal to the youngster, to the grown-up and to the oldster: for the dinner table, for a party, or for snack occasions. Each one is an invitation to an exciting experience in good taste.
VERNOR’S APPLE JELLO
Dissolve 1 package of Apple Jello in 1 cup boiling water. Add 1 - 8 oz bottle of Vernor’s. When cool add banana slices and pineapple tidbits. Serve with whipped cream if desired.

The rich tang and subtle flavor of cold VERNOR’S is most inviting when the beverage is served at a temperature not higher than forty degrees. You’ll find thoroughly chilled VERNOR’S is always satisfying.
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. Quick and easy to make. Cream Ale made with VERNOR’S is an inviting drink any time.

FOR THE CHILD WHO IS TIRED OF MILK

VERNOR’S mixed with equal portions of milk is a drink children find irresistible. Easy to prepare, it’s a healthful, rich beverage with a stimulating zest and sparkle. Children ask for more. Serve it often and give the youngsters the wholesome benefits of more milk and pure VERNOR’S Ginger Ale.

FLAVOR MELLOWED 4 YEARS IN WOOD
SERVE AT YOUR SOCIAL GATHERINGS

VERNOR'S HOT WITH LEMON

Here's a treat as original and surprising as the famous VERNOR'S flavor itself. Truly a deliciously different drink. Heat VERNOR'S to a boiling point (not a full boil) in a glass or metal container, then pour over a slice of lemon. A real warmer-upper on a cold day after outdoor activity and extremely relaxing at bedtime.

You will find that in addition to being a very deliciously different drink it also is a very helpful aid where sore throat, upset stomach, colds or flu are present and even a relief in the cases of nasal discomfort.
A REAL TREAT
FOR YOUR OUT OF TOWN FRIENDS
SEND A CARTON OF 12-24 OR 48
TWELVE OUNCE CANS
OF Vernor's
GINGER ALE

"A NEW TASTE EXPERIENCE"
FOR THE PARTY

VERNON’S BOSTON COOLER

Here’s another invigorating treat for both children and grownups: Place one or two scoops of vanilla ice cream in a tall glass and fill with sparkling VERNOR’S Ginger Ale.

VERNON’S FLOAT

Fill tall beverage glasses two-thirds full of VERNOR’S Ginger Ale and add a scoop of Pineapple Sherbet. Garnish with sprigs of Mint.

DELICIOUSLY DIFFERENT
BAKED HAM a la VERNOR'S

Remove skin and excess fat from ham. Rub liberally with brown sugar and stick cloves into surface. Place in Baking utensil, adding contents of one or two bottles of VERNOR'S Ginger Ale — according to size of ham — sufficient to baste generously. Bake in slow oven until ham is heated through. Baste every fifteen minutes. This ham is delightful for cold plate or served as it comes from the oven.

VERNOR’S Ginger Ale, used in basting, is a simple way to bring a new, delightful aroma and flavor to poultry and wild game meats.
A ZESTFUL FLAVORED DRINK

Most any flavor blends perfectly with VERNOR'S to make a very delicious drink for any and all occasions. Try two ounces of grape juice in a glass of VERNOR'S for a very tangy drink — chocolate and raspberry syrup, also pineapple juice or syrup offer a pleasant surprise in a flavored drink. Just use two ounces of juice or syrup to the glass of VERNOR'S.
REALLY DIFFERENT AND DELICIOUS
Two cups VERNOR'S Ginger Ale
Two cups granulated sugar
Bring to rolling boil.
Add one pound of washed and cleaned cranberries to
the syrup and cook until berries are done — strain or
leave whole.

Doctors and dieticians approve VERNOR'S Ginger Ale.
VERNOR'S is pure and wholesome. It is the healthful
beverage ginger ale that has won the preference of
children and grown-ups alike.
VERNOR’S FRUIT PUNCH

1 12-oz can pineapple juice; 1 12-oz can grape juice
1 large bottle VERNOR’S Ginger Ale
Serve at once with crushed ice. Fresh crushed fruits may be added.

AN APPEASER FOR THAT RAVISHING APPETITE AFTER SCHOOL
Want to try something real different. Take a package of dried assorted fruits. Place in a bowl and cover with VERNOR’S. Put it in the refrigerator and allow the children to help themselves after they arrive home from school. This is not only a very simple way to provide them with their needed fruit in the diet but also a very tasty morsel as well.

DELICIOUSLY DIFFERENT
BAKED APPLES
(6 servings). 6 large apples; ¾ cup chopped raisins; ¼ cup chopped nuts; juice of ½ lemon; 1 tbsp. melted butter; 1 small bottle VERNOR’S Ginger Ale; ¼ cup sugar.

Core the apples. Mix melted butter with raisins, nuts and sugar. Fill center of apples with this mixture and arrange in a shallow baking dish. To remainder of mixture, add juice of ½ lemon and VERNOR’S Ginger Ale. Pour around apples and bake until tender, basting frequently. (Serve as a dessert, or with meat course.)
VERNOR’S SHERBET PUNCH
1 quart of Sherbet (orange, lemon or lime)
3 24-oz bottles VERNOR’S Ginger Ale.
Mix ½ quart sherbet with one bottle VERNOR’S. Add one more bottle VERNOR’S and another ½ quart of sherbet. Stir very thoroughly. Add third bottle of VERNOR’S. Float another ½ quart of sherbet on top. Mix this in as it is served. NOTE: Do Not add ice. Have VERNOR’S chilled and cracked ice around bowl or other container.
To add color, mint leaves, cherries, thin slices of oranges or lemons can be floated on top of punch.
For larger groups this recipe can be doubled, tripled, etc. to any amount, using the proportions of one quart of sherbet to three 24-oz bottles of VERNOR’S.
If you discover an unusual recipe in which VERNOR’S is used, we will be pleased to hear about it.
VISIT THE NEW HOME OF Vernor's GINGER ALE

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