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**FOOD FORUM**  
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 Dorothy Johnson

**Drink a cool, frosty refresher**

Now that warm weather is here, why not serve a thick, frosty, refreshing drink as a desert rather than the usual cake, or pie or tarte? There are many delightful possibilities for this type of refreshment, and one tasty example is Peach Cooler. Most of our cool tempters can be whipped up in the blender, and all team well with Lemon Coconut Cookies for a refreshing desert.

**FRESH ORANGE FREEZE**

- 1 pt. orange sherbet
- 2 cups orange juice
- 2 cups crushed ice
- 1 orange thinly sliced

Combine orange sherbet, orange juice and crushed ice in the blender; blend until thick and frosty. Serve immediately in chilled glasses. Garnish with orange slices.

**BANANA ORANGE SHAKE**

- 6 tbsp. frozen orange juice concentrate
- 1 banana mashed
- 3 cups vanilla ice cream softened
- 3 cups cold milk

Combine thawed orange juice concentrate banana and ice cream in blender. Mix well until thoroughly blended. Gradually add milk and blend until smooth and frosty. Pour into tall chilled glasses

**BLACK BOTTOM COMBO**

- 3/4 cups chocolate syrup
- 1 qt. vanilla ice cream softened
- 1-1/2 cups milk
- 1 tbsp. instant coffee or 1/4 tsp. cinnamon
- 1/4 to 1/2 cups shaved unsweetened chocolate

Spoon 2 tbsp of chocolate syrup into each of 6 tall chilled glasses. Mix ice cream, milk, and coffee in blender. Pour mixture over syrup in glasses. Garnish with shaved chocolate.

**PEPPERMINT FLUFF**

- 1 qt. softened peppermint icecream divided
- 4 tsp finely crushed peppermint candy
- 4 cups milk
- 1/2 pt. whipping cream

Combined softened peppermint icecream and 2 tbsp crushed peppermint candy in blender. Gradually blend in milk and whipping cream. Beat until frosty. Pour into chilled glasses; top each with scoop of peppermint ice cream. Garnish with remaining crushed candy.

**PEACH COOLER**

- 4 eggs separated
- 1/8 tsp salt
- 1/4 cup sugar
- 12 oz. pkg frozen sweetened peaches thawed or 1-1/2 cups sweetened sliced peaches
- 1 tbsp. freshly squeezed lemon juice
- 1/8 to 1/4 tsp. almond extract
- 2 cups chilled milk
- 1 pt. vanilla ice cream
- whipped cream

Beat egg whites and salt until they hold soft peaks. Add sugar gradually; continue beating until stiff and glossy. Puree the peaches in blender. Combine beaten egg yolks, peaches, lemon juice, and almond extract mixing well; add milk and ice cream and blend until smooth. Fold in egg whites. Serve in tall chilled glasses. Garnish with whipped cream and peach slices, if desired.

**LEMON COCONUT COOKIES**

- 1 cup butter softened
- 1/2 cup sugar
- 1 egg
- 1 tbsp. freshly squeezed lemon juice
- 1 tsp grated lemon rind

- 2 cups all-purposed flour
- 1/2 tsp salt
- 1-(3-1/2 oz.) can flaked coconut

Cream butter and sugar until light and fluffy; add egg, lemon juice, and lemon rind; beat thoroughly. Add flour and salt; mix well. Stir in coconut. Drop teaspoonfuls onto cookie sheet (for pressed cookies chill dough slightly and force through cookie press.) Bake at 325 degrees for 15 to 18 minutes or until delicately browned. Yield 3 1/2 to 4 doz. cookies.

**DATE NUT BAR COOKIES**

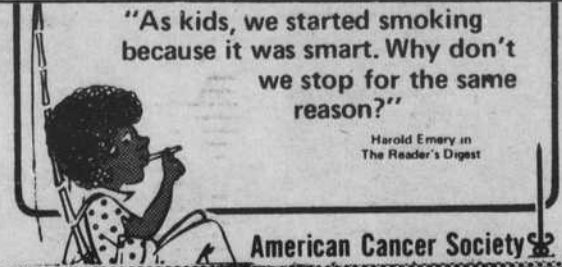
- 1/2 stick butter or margerine
- 1 cup of brown sugar firmly packed
- 1 egg
- 1/2 cup all purpose flour
- 1/4 tsp salt
- 1/4 tsp baking powder
- 1 tsp vanilla extract
- 1-(8 oz.) pkg dates chopped
- 1 cup chopped nuts

Cream butter and sugar; add egg and beat well. Combine flour, salt, and baking powder. Add and to creamed mixtures; add vanilla and beat well. Stir in dates and nuts and mix well. Spoon batter into a greased 8-inch cake pan, and bake at 350 degrees for 20 to 30 minutes. Cool; then cut into bars. Makes about 16 bars.

**ICE BOX FRUIT CAKE**

- 1 lb. round buttery crackers
- 1 lb. candied cherries, chopped
- 1 lb. candied pineapple chopped
- 1 lb. golden seedless raisins
- 1 lb. chopped pecans
- 1 lb. chopped English walnuts
- 2 (-1/2 oz.) cans flaked coconut
- 1 lb. marshmallows
- 2 cups evaporated milk

Crush crackers; add fruits, nuts and coconut. Melt marshmallows in milk over low heat and add to cracker mixture. Mix well and pack into 2 loaf pans that have been lined with waxed paper. Store in refrigerator. Yield: two 3 lb. cakes.



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