

SHAKE AND SERVE



by ANN BATCHELDER



One of the finest of appetizers: tomato juice served very cold in the last word in glasses. Little retaining walls inside the ice container hold the ice from slipping when the cocktail glass is removed. Now we can sit and sip in comfort. Glass, courtesy of Fostoria

all through the hot months, delicious and divine liquid comfort.

Maybe it's a misnomer to call these beverages cocktails. Still, the name sticks and the very word suggests a refreshing something that makes even the thirstiest throat feel better. As I've said, you don't really need to serve the same thing over and over, there are so many to choose from, but maybe you'll strike a prime favorite among the lot, and then, of course, you'll be in a position to make this one your bright particular star in the galaxy of summer beverages.

Let's begin with tomato juice. We've got to begin *somewhere*. Take tomato juice, which comes all ready for us in cans, or bottled as a seasoned cocktail, ready to shake and serve! Somewhere in the progress of man, tomato juice became a great discovery. I think it has done as much towards civilization as anything I can name, offhand. The color is so beautiful, and the taste bears out the rich promise of the lacquer red hue. Then it does set one up, and everywhere you go you find folks taking to tomato juice as naturally as Eve to the apple.

Of course if you buy the ready made tomato cocktail, all you have to do is add ice, shake and serve in small glasses. If you open a can of the pure tomato juice, add a little lemon juice, a bit of grated rind, a touch of sugar, salt and pepper to taste and, if it's a very tangy cocktail you're after, add a dash of Worcestershire sauce. Whatever you do, serve them icy cold. Good for a first course at luncheon or dinner, for a pick me up any time of the day or night, for breakfast, at picnics or supper or whenever you care to serve them. Sort of fits in anywhere, this rare beverage, taken from the sun-ripened and rain-mellowed fruit they used to call "love apples"—but which a more prosaic world named tomato!

Then there is the tomato juice and clam cocktail, made half and half. Seasoned same as the regular tomato, but giving a very delicate and invigorating change, when change is in the air.

Clam juice by itself, too, now we are on the subject, makes a splendid cocktail. Add seasonings and lemon juice and serve it in glasses, surrounded with cracked ice. That reminds me to call your attention to the handy and smart services we have pictured for you. And these can be used, some of them, for fruit and crab, shrimp and clam, as well as straight beverage service. You know these fruity, fishy cocktails are nice. But let's not go into that here. Another time and place for those, maybe.

I USED to wish, a long time ago, that there was a ready-to-use pineapple juice. Of course I could get the juice from a can of pineapple or extract it from the fresh fruit with great labor, but it seemed as if a can of pineapple juice, not too sweet and ready to *do* things with, would be such a nice thing to have. I held the thought, and now we have it.

And pineapple is one of the best fruit juices in the list when you are on the cocktail subject. It goes so well with

all the other fruits. I like to take a can of it and add the juice of a lime, one or two oranges, and a lemon or two. Put in a little sugar—or honey is grand—and add cracked ice, not too much. Shake it well and there you are. So simple, so good, so refreshing. If you want to be very stylish, serve a few skinned white grapes in the glass, or add some tiny shreds of minted or grenadined pineapple as a dressy touch. And have it so cold that it's practically frosty.

Is the sun hot and the road dusty? Thirsts fall before such a pineapple cocktail and are forgotten in the sharp delight of the pale amber, lightly tinged with frost in the glass. Almost, yes, *quite* worth getting all steamed up about on a day in summer when all the shade trees in the world seem to have folded up and departed!

WHEN you start out devising fruit juice cocktails, don't forget to lay in a supply of grapefruit juice as well as the rest of the fruit ingredients. In cans, full flavored, tart and appetizing, grapefruit juice can be kept along with the rest, chilled to a degree in the refrigerator—and it is a grand addition to the cocktail ingredients. You can empty a can or two of any of these fruit juices into the freezing tray of your automatic refrigerator and let it freeze to a mushy stage, then add it to the mixture you are making and it will give that (Turn to page 93)

