NEW SUMMER DRINKS with Food Value

Easy to Make and economical, too

No trouble at all to make these delicious new summer drinks from Royal Fruit Flavored Gelatin. Simply dissolve one package any flavor — in one cup of boiling water; and one cup of ice water; and serve immediately with cracked ice. A single package makes three large size drinks.

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Cooling, healthful summer drinks quickly made with Royal Fruit Flavored Gelatin

HERE'S a new kind of home drink—delicious, colorful, refreshing, clear as a mountain spring. It's called Royal "ade"... and you make it yourself with Royal Fruit Flavored Gelatin.

As a pure sparkling summer drink Royal "ade" can be made in five luscious fruit flavors. Or it can be served in an endless variety of ways in combination with other hot weather drinks . . . such as ginger ale, iced tea, malted milk . . . or even ice cream.

Children especially love Royal "ade". It's good for them too. Rich in food value . . . nourishing . . . easily digestible. Give them all they want and serve it often.

On the following pages are recipes for Royal "ade" Shakes and several combination drinks. Get a package of Royal Gelatin — your favorite flavor — and try this delicious new drink. But be sure to buy Royal. For Royal is flavored from REAL fresh fruits. You can tell from the taste that it's wholesome. In the red package —the same color as the Royal Baking Powder can.

To make Royal "ades"

Just dissolve one package, any flavor, Royal Fruit Flavored Gelatin in one cup boiling water; add one cup ice water. Serve immediately with plenty of cracked ice

Royal "ades"

Ginger Ale Tea White Rock Grape Juice

Half fill glass with Royal "ade": add cracked ice and ginger ale or freshly made tea, white rock, vichy or other sparkling water, or grape juice. Serve immediately.

Royal "ades" with Fruit Juices Half fill glass with Royal "ade"; add ice and three tablespoons canned or fresh grape fruit, pineapple or loganberry juice.

> These drinks offer an excellent opportunity to use fruit juices left from the preparation of fruit salads, cups, and desserts.



Be the first of your crowd to serve Royal "ade" a new idea in beverages for bridge parties.

Royal Frosted Cherry

To one-half glass Royal "ade" made from Royal Cherry Gelatin, add vichy, white rock or any other sparkling water; add large tablespoon of ice cream; stir slightly and serve. *Note:* This recipe may also be used with Royal Raspberry, Strawberry, Orange or Lemon.

Royal Egg Nog

Put Royal Raspberry or Cherry "ade" into shaker with cracked ice. Break two eggs into shaker and add one quarter teaspoon salt. Shake well and serve.

Oranged Ginger Ale

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1 package Royal Orange Gelatin 3⁄4 cup boiling water 2 cups ice and ice water Juice of 1⁄2 lemon Juice of 1⁄2 orange -12 oz. bottle ginger ale

issolve the Royal Orange Gelin in the ¾ cup boiling water; add the orange juice and lemon juice and ice and ice water. Just before serving, add the ginger ale. Makes seven servings.

Strawberry Cup

1 package Royal Strawberry Gelatin

3/4 cup boiling water

¼ cup crushed strawberries and juice

1 tablespoon lemon juice $1\frac{1}{2}$ cups ice and ice water

Dissolve the Royal Strawberry Gelatin in the ³/₄ cup boiling water; add the remaining ingredients and mix well in drink shaker, or frappe by pouring from one pitcher to another. Other berries may also be used. Makes four servings.

Royal "ade" Shakes

Perhaps you'll prefer Royal "ade" as a shake-drink. It looks so delicious topped with colorful foam. Children like it best this way. And it's just as easy to make. Put Royal "ade" into shaker with cracked ice. Shake well for about one half minute and serve with additional ice. If a shaker is not available, an ordinary mason jar with a screw cover may be used. It is necessary however to shake it a little longer and with plenty of ice.



Royal Malted Shake

Put 1 package Royal Fruit Flavored Gelatin and 4 level tablespoons malted milk in mixingbowl. Add 1 cupboiling water; stir until dissolved; add 1 cup cold water and ice. Pour into shaker; add more ice; cover and shake well for a few seconds. Pour into glasses and serve.

Raspberry Frost

Dissolve 1 package Royal Raspberry Gelatin in ³/₄ cup boiling water; add 2¹/₂ cups ice and ice water and ¹/₂ pint (or less) vanilla ice cream. Shake well in shaker until ice cream is dissolved or beat mixture with egg beater. Serve at once. Makes six servings.

Try this new way to serve Royal Gelatin. Shake it up in a cooling drink.

"Royal 'ade' is a valuable food drink" says Mrs. Ida Bailey Allen*

"A wonderful idea! Such a cool, colorful and appetizing wayto get protein into the summer diet. In hot weather, when appetites are capricious, the body needs substantial food just as much as in winter. These Royal Gelatin drinks not only give sparkle and color to the table, and zest to the appetite — they furnish valuable protein nourishment in easily digested form.

"The fact that Royal Fruit Flavored Gelatin is so delicious in this liquid form is just another proof of the purity of the gelatin itself. I would let children have all they want of these wholesome Royal Gelatin drinks."

(signed) IDA BAILEY ALLEN

*Mrs. Ida Bailey Allen, internationally known food authority, broadcasts her popular radio talks on homemaking every Tuesday morning over the Columbia Broadcasting chain. Listen in and get her new and helpful ideas on cooking and menu-planning.

Five Fruit Flavors



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