

Cool Drinks From Many Lands

Mexican Cocoa

6 cups milk
1 cup sugar
2 tsp. vanilla
6 heaping tsp. cocoa
2 eggs

Cream sugar and eggs well together. Blend the cocoa with a cup of cold milk, and cook with the rest of the milk in a double boiler, for about five minutes. Remove from fire, and slowly stir into the egg and sugar mixture, stirring continuously until it is well mixed. Add vanilla and beat with egg beater until deep foam rises. Serve hot or cold with a dusting of cinnamon on each cup.

Chinese Lemonade

Chinese lemonade has these proportions, as recommended in a modern Chinese cook book: One half-pint lemon juice, strained, combined with one pint of sugar and three pints of water. Keep it cold.

Indian Maple Drink

Maple sugar in cold spring water is a native American beverage idea. A Chipewa hostess up Minnesota way served this to Miss Frances Densmore, scientific collector of Indian songs, one hot summer afternoon. "A most refreshing drink," Miss Densmore found it, "especially when one sits under the trees from which the sugar was made."

Norwegian Fruit Soup

Fruit soups are a good hot-weather idea from Scandinavia. More versatile than most soups, the fruit soup can be served to open a meal, to top it off, or to go with afternoon coffee:

1 cup prunes
1 cup raisins

2 qts. cold water
1 lemon
 $\frac{1}{2}$ cup grape juice
 $\frac{1}{4}$ cup minute tapioca
sugar to taste

Put prunes and raisins on to boil with the cold water. When the fruit comes to a boil, add the tapioca and cook until tapioca is tender and translucent. Add the lemon sliced thin, one-half cup grape juice (or grape jelly), and sugar to taste. Serve cold.

Tomato-Kraut Cocktail

Mix equal quantities of tomato juice and sauerkraut juice. About one-half teaspoonful of lemon juice may be added to a cocktail sized serving.

Honey Blossom

A simple drink that has considerable food value is this, described by Cornell University's home economics department:

Add three ounces, or about one and one-half tablespoons of honey and two to three ounces of fresh lemon juice or orange juice to a pint of milk. Shake it until the honey is blended. Serve cool.

Frosted Coffee

Make the coffee strong—about one and one-half times as strong as for a hot drink. Pour the hot coffee directly over the ice. Add sugar and cream to taste, and a spoonful of ice cream. Serve at once. Do not store in refrigerator.

Fruit Punch

And to show what Americans can do with tea, here is a popular up-to-date fruit-tea mixture from that best-seller cook book, "Aunt Sammy's Radio Recipes Revised." Aunt Sammy, now sold by the U. S. Superintendent of Documents for fifteen cents, was on the Department of Agriculture's free list for a while, but, pay or free, the book recently passed the 715,000 mark.

4 cups sugar
3 cups water
2 dozen lemons
2 qts. Strawberry juice (or other berry juice) bottled, or 2 qts. crushed fresh fruit
1 dozen oranges
2 qts. freshly made strong tea
 $\frac{1}{2}$ tsp. salt
1 qt. ginger ale or carbonated water

Boil sugar and water together to make heavy sirup, and cool. Scrub oranges and lemons, and squeeze out juice. Barely cover the fruit skins with water, let stand for an hour or longer, pour off the water, and add to the fruit juice. Add the other fruits, sirup, and tea. Just before serving, add chopped ice, the ginger ale or carbonated water, and, if the punch is too strong, ice water in small quantities until the desired strength is found.

Science News Letter, August 17, 1935

ENTOMOLOGY

Japanese Beetle Pest Spreading in Cities

JAPANESE beetle season is now at its peak. Although the first beetles of the season were found about a week later than usual this year, warm sunny weather during July helped the foliage destroyers to catch up to the schedule.

Residents of parts of New Jersey and Pennsylvania where the beetles were first discovered in 1916 will be pleased to learn that the beetles are becoming less numerous in these localities.

Unfortunately this cannot be said of other areas, for in general the pests are more numerous this year than usual. They appear to be slowly spreading throughout the East.

Large metropolitan areas of New York, Philadelphia, Wilmington, and Baltimore are one field of noticeable expansion for the beetles this year. They are being found there in city streets and parks, as well as suburban residential sections. Other points outside the area of continuous infestation report noticeable damage for the first time.

This year's increase was expected by entomologists, because of favorable weather conditions during the summer last year. Frequent rains during July and August 1934 were especially favorable to larval development.

One annoying feature of the beetle season occurring during the past few weeks was the sudden invasion of New Jersey beaches from the Atlantic Highlands and Sea Bright down to Manasquan. Millions of the beetles were blown by storms into the ocean, to be cast back by the waves onto the beaches of summer resorts. Bathers complained of getting beetles in their mouths, noses, and inside their bathing suits.

A note of encouragement comes with the report to Science Service of C. H. Hadley, at the Moorestown, N. J. Station of the Bureau of Entomology and Plant Quarantine, that increased feeding on the beetles by birds has been noticed.

Science News Letter, August 17, 1935

ORADIO

Tuesday, August 20, 3:30 p. m., E.S.T.
WHY WE NEED BIRDS AND MAMMALS, by Dr. Joseph Grinnell, Professor of Zoology, University of California.

Tuesday, August 27, 3:30 p. m., E.S.T.
BEFORE COLUMBUS CAME, by Dr. H. J. Spinden, Curator of Prehistoric and Primitive Art, Brooklyn Museum.

In the Science Service series of radio addresses given by eminent scientists over the Columbia Broadcasting System.