



## Keep Cool With Farm-Made Fruit Drinks

Add something special to some old favorites, fresh off the vine.

BY LYNN COULTER

Nothing beats the heat like lemonade or iced tea. But it's great to add some of the fruit from your land to the mix too. Try some of these unique drinks by adding your own garden or orchard bounty, or stay simple with a tried-and-true lemonade recipe. Either way, these drinks will keep you cool this summer.

### BLUE LEMONADE

4 cups water  
1½ cups sugar  
Juice and zest of 6 lemons  
½ cup blackberries  
½ cup blueberries

**HEAT** 2 cups of water with sugar until sugar dissolves. Continue to heat for 5 minutes or

### Stay simple

Keep a simple syrup on hand and you'll be ready to mix some fresh lemonade anytime. Just heat 2 cups of sugar and 2 cups of water in a saucepan and stir until the sugar dissolves. Be careful not to splash; the hot syrup can cause burns. Let the syrup cool before using it, or cover and store it in the refrigerator.

To make lemonade, squeeze enough fresh lemons to make 2 cups of juice. Combine the juice with 1 cup of the simple syrup and four cups of cold water, and plunk in some ice cubes. Craving pink lemonade? Crush a handful of vine-ripened strawberries or raspberries and toss them in too.

**Add blueberries or blackberries to the old summer standby for fresh-tasting Blue Lemonade.**

PHOTO: JAMIE COLE/STYLING: CLAIRE VATH

so, until the mixture starts to thicken.

**ADD** the rest of the water, zest and juice. Let cool to room temperature.

**PUT** the blueberries and blackberries in a blender and puree. Stir berries into the lemonade and let sit at room temperature for two hours before serving.

**STRAIN** lemonade and chill before serving.

### WATERMELON LEMONADE

6 cups watermelon  
1 cup water  
½ cup sugar  
½ cup lemon juice

**REMOVE** as many seeds as you can from the watermelon flesh. Place watermelon and water in a blender, and blend until smooth.

**STRAIN** liquid into a pitcher along with sugar and lemon juice. Stir until sugar is dissolved.

**REFRIGERATE** until chilled, then serve.

### PEACH ICED TEA

3 12-ounce cans of peach juice  
2 quarts tea  
1 cup sugar  
¼ cup lemon juice

**COMBINE** and chill. Serve over ice. ●