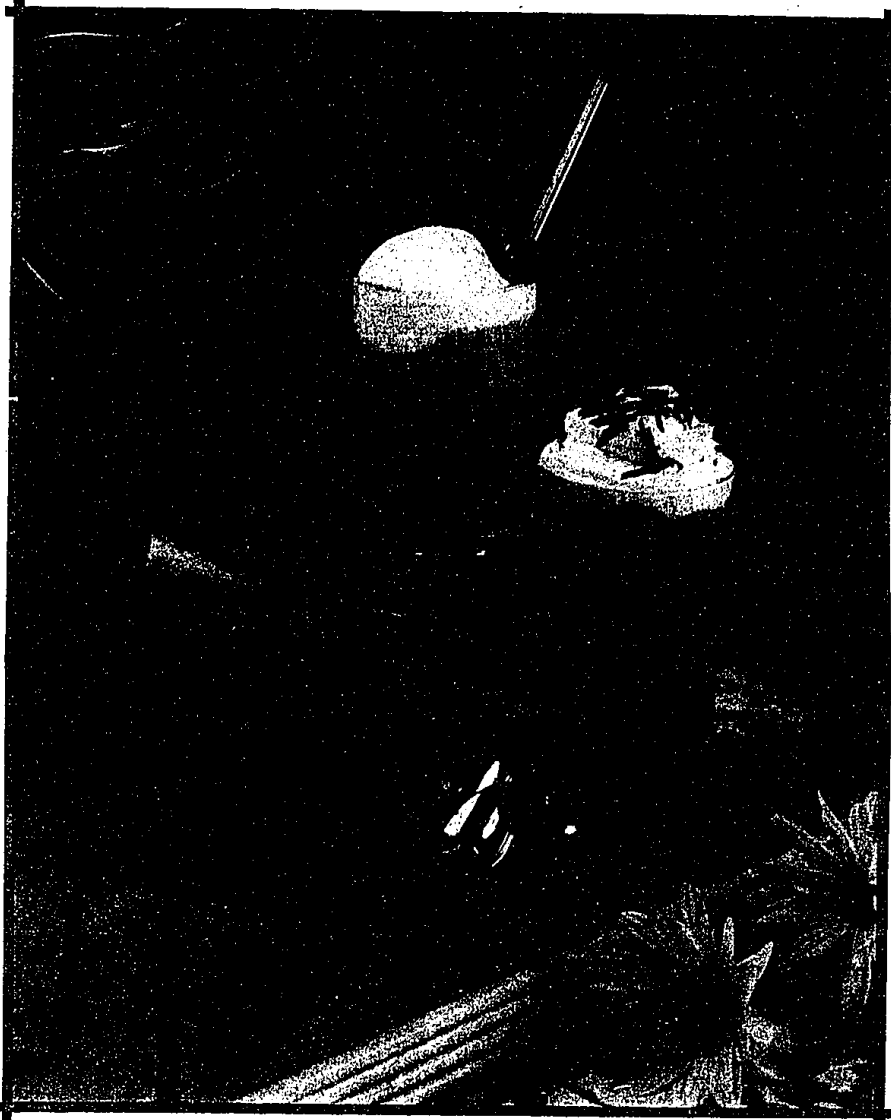


TAKING THE SIZZLE OUT OF SUMMER

Love hot, fresh coffee? For a delicious summertime change of pace, try it on ice! That same full-bodied, rich flavor can be yours, whether you prepare it plain and simple or enjoy the special variations offered here. Coffee on ice is just right for perking up sweltering summer spirits and because it is so quick and easy to make, you can have your coffee...and activities, too!



Start with fresh, hot coffee -- brewed double strength -- and create an exotic array of cool beverages. Pictured (left to right) are Iced Coffee Islander, Mexican Coffee Float and Iced Brazilian Chocolate.

GETTING DOWN TO BASICS

Cold, refreshing coffee on ice is one of summer's sublime pleasures. To make it rich and robust from ground coffee, brew the coffee double strength to compensate for the melting of ice. That means using two tablespoons of your favorite brand coffee -- and ¾ measuring cup (6 fl. oz.) of fresh, cold water for each serving. Simply pour the hot coffee into tall, ice-filled glasses and add cream and sugar, if you like. Waist watchers take note: "basic black" coffee on ice is also low in calories!

For delicious instant coffee on ice, use slightly more coffee than you would for hot coffee. Simply place one rounded teaspoon of instant coffee in the bottom of a tall glass. Add a small amount from one cup of cold water, and dissolve the instant coffee. Then gradually add the remaining water, stirring well. Add ice and cream and sugar, if you prefer. It couldn't be simpler...or more refreshing.

MAKE IT SPECIAL FOR ANY OCCASION

These delicious variations build on the basic brewed coffee on ice recipe. Friends and family, alike, will relish this exotic array of beverages which take minutes to prepare. Since each begins with hot, fresh coffee brewed double strength, you can serve a variety of drinks to satisfy individual preferences. Ice cream, chocolate, liqueurs and spices all complement coffee's rich, hearty flavor and make these beverages a refreshing alternative to heavy desserts. If you want to serve a little something along with the beverages, how about a platter of fresh, seasonal fruit? Use your creativity and present a colorful arrangement of cut-up melon, pineapple and grapes.

MEXICAN COFFEE FLOAT

- 2 cups double strength brewed decaffeinated coffee
- 2 tablespoons brown sugar
- 1 teaspoon vanilla
- 2 cups cold milk
- Vanilla or chocolate ice cream

Combine coffee, sugar and vanilla. Stir until sugar is dissolved. Add milk. Chill, if necessary. Pour into tall glasses. Top with a scoop of ice cream. Garnish with maraschino cherry and mint leaf, if desired. Makes about 4 cups or 4 servings.

ICED COFFEE ISLANDER

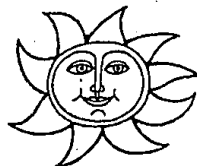
- 3 cups double strength brewed decaffeinated coffee
- 1/2 cup coffee liqueur
- 1/4 cup light rum
- Ice cubes

Combine coffee, coffee liqueur and rum; pour at once over ice cubes in glass. Garnish with pineapple wedge and strawberry, if desired. Makes about 4 cups or 4 to 5 servings.

ICED BRAZILIAN CHOCOLATE

- 2 cups double strength brewed Yuban or Sanka brand decaffeinated coffee
- 1/4 cup chocolate syrup
- 1 teaspoon cinnamon
- Dash of nutmeg
- 1-1/2 cups cold milk
- 1-1/2 teaspoons vanilla
- Ice cubes

Combine coffee, chocolate syrup, cinnamon and nutmeg. Stir with wire whisk until blended. Gradually stir in milk. Add vanilla. Pour over ice cubes and serve. Garnish with prepared whipped topping and chocolate shavings, if desired. Makes about 4 cups or 4 servings.



ICED SPICED COFFEE (not photographed)

- 3 cups double strength brewed decaffeinated coffee
- 2 tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon allspice
- Ice cubes

Combine coffee, sugar and spices. Stir until sugar is dissolved and spices blended. Pour over ice and serve. Makes 3 cups or 4 servings.

ICED ALMOND COFFEE (not photographed)

- 3 cups double strength brewed decaffeinated coffee
- 1/2 cup almond liqueur
- 1/4 cup crème de cacao liqueur
- 1/2 cup light cream or half and half
- Ice cubes

Combine coffee and liqueurs. Stir in cream and pour over ice. Makes 4-1/4 cups or 4 to 5 servings.