

THE PERFECT TASTE OF SUMMER

A hot summer day, time by the pool or beach, or an evening at home means you need something to sip on. Try out one of these drink recipes for the summertime.

BY MIA JONES

THE SALTY DOG

The Salty Dog Cocktail

A zesty and refreshing summer drink

Ingredients:

1 ½ ounces of gin or vodka
3 ounces of grapefruit juice
Salt for the rim
Grapefruit slice for garnish

1. Wet the rim of the glass, and then dip into the salt
2. If you prefer, add ice to the glass, then the gin or vodka, and last the grapefruit juice
3. Don't shake it up, but gently stir the drink
4. Lastly, add the grapefruit slice as garnish

Strawberry Basil Lemonade

This drink screams summer

Ingredients (serves four):

10 lemons, juiced, and one cup of fresh lemon juice
¾ cup fine sugar

4 cups warm water
8-10 strawberries, tops removed
1/3 cup fresh basil
½ cup vodka (optional)

1. Juice the lemons and move them into a large pitcher.
2. Add the sugar and water and stir to combine. Let it cool.
3. Add strawberries and fresh basil.
4. Blend the mixture until it turns pink, and the basil is finely chopped. Strain out any basil bits if not wanted. The basil will be infused into the drink.
5. If desired, add in the alcohol and serve over ice. Enjoy!



STRAWBERRY BASIL LEMONADE

The Light Citrus Paloma

A healthier, naturally sweetened option for a classic Paloma

Ingredients:

Winter citrus fruit, such as grapefruit, Navel oranges, or tangerines

Natural sweeteners, such as agave, orange peel, or zest

Sparkling water or soda

Tequila Silver

Garnishes, like coarse salt, lemon slices, etc.

1. Juice the fruit, then mix that with agave and tequila.
2. Wet the rim of your glass and dip it in salt.
3. Pour the juice and tequila into the glass (ice is optional).
4. Add in the sparkling water or soda.
5. Finish with a garnish.



Strawberry Watermelon Infused Water

The perfect summer thirst-quencher

Ingredients:

Water
Watermelon
Strawberries
Mint leaves

1. Chop up the fruit and place it into a pitcher.
2. Crush the mint leaves to release flavor.
3. Add the water to your pitcher and let everything marinate. Cover the pitcher and let it sit for up to 24 hours. After 24 hours, remove the fruit and leaves.



STRAWBERRY
WATERMELON
INFUSED WATER

Agua de Jamaica (Hibiscus Tea)

A light drink paired easily with different simple syrups and citrus juices

Ingredients:

8 cups of water
1.5 cups dried hibiscus flowers
2/3 cup sugar (can add a little more or a little less depending on sweetness preferences)
1/3 cup fresh orange juice, lime juice, or lemon juice (option)



AGUA DE
JAMAICA

1. Boil water in a saucepan or pot. Add sugar and stir until it dissolves.
2. Once removed from heat, add hibiscus flowers and stir to combine.
3. Let it steep for about 20 minutes, then remove hibiscus flowers with a strainer.
4. Stir in citrus juice, then refrigerate and serve over ice.

Elmhurst Pet Parade

BY MIA JONES
PHOTOS BY 726 VISUALS

Birds, cats, dogs, oh my! Elmhurst came together as a community to hold their 31st annual Pet Parade on May 18 at 1:00 p.m., with hundreds of pets taking part. Members of the Pet Parade Planning Committee gathered to kick off the event along Spring Road. The kids enjoyed lots of opportunities for fun, such as face painting and balloons. Cash and concessions helped raise money for local animal shelters as well.





Elmhurst Memorial Day Parade

BY MIA JONES
PHOTOS BY 726 VISUALS

The 106th Elmhurst Memorial Day Parade made its way through downtown Elmhurst on Monday, May 27. Kicked off by the combined Elmhurst Police and Fire Department Color Guard, this parade was filled with musical performances, speeches, and the recognition of those who have served our country. Military officers cruised their way down Robert Palmer Drive in convertibles, members of The Chorus of DuPage sang patriotic melodies, and the Elmhurst Community School District 205 Combined Middle Schools Marching band made its return to the Memorial Day Parade.



