

Cranberries Are Easy to Freeze, Can be Used Salads, Breads, Pie

Cranberries add so much to a menu in the way of color and flavor that they are a natural at holiday dinners. But with their ease in freezing, they have become deservedly popular at any meal throughout the entire year. In muffins, nutbread, breakfast ring, in meat loaf or with ham slices, as well as in the traditional relishes, jelly and pie, cranberries have a special place.

Whole fresh cranberries may be quick-frozen for convenience, or when the price is favorable. Pick them over, removing bruised fruit or stems, but do not wash. Place the berries in freezer boxes or bags as directed, filling container to the top, but do not crowd. Seal and place directly in freezing unit. Defrosting is not necessary for cooking.

Ten-minute cranberry sauce or cranberry-orange relish may be prepared according to directions on the package and frozen in freezer boxes or jars. When ready

to serve defrost at room temperature about one hour.

Following we have a recipe for a surprise dessert of cranberry pudding which we're sure you're family will enjoy and ask for again.

CRANBERRY PUDDING

- 2 cups cranberries
- 1/2 cup sugar
- 1/2 cup pecans (if desired)
- 1 cup shortening
- 1 cup sugar
- 1 egg well beaten
- 1/2 teaspoon vanilla
- 2 cups sifted flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk

Grease 8-inch square baking pan. Spread cranberries in the pan and sprinkle with one-half cup sugar and nuts. Cream shortening and sugar, add beaten egg and vanilla, sift flour, baking powder and salt together, and add alternately with milk to the first mixture. Spread batter over cranberries and bake in moderate oven, 350°, for 45 minutes. Turn upside down to serve in squares with vanilla ice cream.

This would be a good dessert to serve with the following menu: baked squash with sausage patties, green beans, celery sticks, rye bread, butter and cranberry pudding with ice cream.

Our next recipe, Cranberry Chiffon Pie, calls for a crumb crust. We suggest that you use a half box of either vanilla or peanut flavored cookies instead of the graham crackers for a change. To make the crust, use slightly less butter than is generally used in a graham cracker crust, as the cookies are richer. Use just enough melted butter to bind the crumbs together.

CRANBERRY CHIFFON PIE

- 2 cups cranberries
- 1/2 cup water
- 3 egg yolks
- 1 cup sugar
- 1 tablespoon gelatin
- 2 tablespoons cold water
- 1 tablespoon lemon juice
- 3 egg whites
- 1 1/2 cups cookie crumbs
- 2 tablespoons sugar
- 2 tablespoons (or more) butter
- 1/2 cup cream whipped

Cook cranberries in water in covered pan until all the skins pop open. Put through a sieve, add to egg yolks beaten with half the sugar. Cook over hot water until thickened. Add gelatin, softened in two tablespoons of cold water, and lemon juice. Cool. Fold in egg whites whipped stiff with remaining sugar. Fill cranberry pie shell.

COOKIE CRUMB CRUST:

Crush cookies with rolling pin to make one and one-half cups of fine crumbs. Add two tablespoons of sugar, blend well and add two tablespoons (or more) of melted butter, using just enough to bind the dry ingredients. Pat mixture firmly into pie pan. Place pie pan in refrigerator for several hours, then fill with pie filling and again chill thoroughly. Serve with whipped cream.

If you want to keep those delicious apples delicious, keep them cold.

It's just as important to the keeping quality of apples to keep them cold as it is for eggs or butter or milk.

Delicious apples, especially, should be kept at around the freezing point to protect their delicate flavor and crisp texture. Fresh delicious apples, if stored properly, can add that certain something to menus right through the winter. Apples can be used for salads, fruit cups and plates, sandwiches and tea dainties. To start your menu ideas clicking, here are a few of the apple combinations that will keep your family asking for more.

Try Waldorf salad for instance. You make it of apples, celery, nuts and your favorite dressing, of course. Another popular salad combines apples with cranberries. Make it by putting fresh apples, cranberries and oranges through the food chopper. The mixture can be frozen, used in a gelatin base or merely stored in the ice box for use as needed.

Apples, carrots and cabbage make an interesting salad. Other salad suggestions combine apple, celery, and dates or raisins, apple and green peppers, apple, ham and celery, apple, tongue and celery, apple, chicken or veal or tuna fish and celery and apple, chicken, celery and green pepper.

Fresh grated apples soaked in cranberry juice can be used either as a salad or a fruit cocktail. And apples can be used in combination with oranges, pineapples, bananas, grapefruit and other fruit for a salad or a salad plate.

For sandwiches several layers of sliced apples on peanut butter is good for packed lunches or between-meal snacks.

To make an interesting tea dainty, slice the apples with the skin on, spread on a thin layer of peanut butter and sprinkle with coconut.

You can keep the apples you use fresh in salads from turning brown by dipping the slices in salty water or in water to which lemon juice has been added.

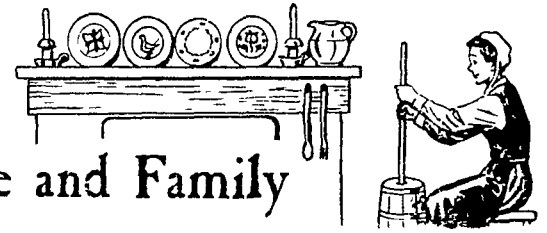
So much for delicious apples. Speaking of cooking apples, let us remind you that you can make cake as well as pie with apples.

Spicy applesauce cake was one of the favorite recipes of grand mother's day and still is a simple inexpensive cake for family desserts at apple season. The sauce furnishes the liquid for the mixture as well as its own distinct flavor and helps keep the cake from drying. We suggest that you try your hand at either Apple Sauce Cake or Dutch Apple Cake. Here are the recipes.

APPLE SAUCE CAKE

- 1/2 cup fat
- 1 cup sugar
- 1 egg
- 1 cup smooth unsweetened

For the Farm Wife and Family



- applesauce
- 2 cups sifted all-purpose flour
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon cloves

DUTCH APPLE CAKE

- 1 1/2 cups sifted, all purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup fat
- 1 egg beaten
- 1/2 cup milk
- 3 medium-sized apples
- 1/2 teaspoon cinnamon
- 2 tablespoons table fat
- 2 tablespoons mild syrup

spoons of the sugar baking powder and salt. Cut in the one-third cup fat with two knives or pastry blender. Combine egg and milk. Add to dry mixture. Mix to a soft dough. Spread dough in a shallow greased pan. Pare, core and slice apples. Place on dough in rows of overlapping slices. Mix remaining sugar with cinnamon. Sprinkle over apples. Dot with table fat. Bake in moderately hot oven (375°) 40 to 45 minutes. Remove from oven and pour syrup over apple topping.

Today we have a mincemeat recipe for you that will make use of the less choice pieces of venison that are on the lean side and won't keep long in the freezer-licker. It's also a good way to use up any excess apples you may have on hand. If you don't have venison you can use lean beef.

If you're going to make mincemeat at all you might as well make quite a quantity. That's because it's a bit of a problem to get all the ingredients together in the first place. So make that work worthwhile. In addition the flavor

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