Freezing Cranberries At Home

Gives Off Season Fresh Fruit Dessert

Cranberries are among the easiest and most successful fruits for home-freezing, the U. S. Department of Agriculture says. Some of the big supplies of these berries on the markets can be frozen for making into cranberry sauce or jelly at the homemaker's convenience.

The easiest way to freeze cranberries is simply to put fresh berries in freezer bags or other containers without sweetening, then seal and freeze. Choose firm berries with glossy skins. Remove any stems and sort out soft berries. Wash and drain before packaging. Berries frozen without sugar are convenient to use in any receipe.

If berries are to be used for cranberry sauce, they may be put in rigid containers and covered with cold 50 per cent syrup made by dissolving 4 ¾ cups of sugar in four cups of water. Frozen in syrup this way, the sauce takes very little time to prepare. Cook cranberries briefly until just tender.

Frozen cranberry puree is an excellent product which may be used like fruit ice for dessert or to serve with poultry or meat. To prepare add two cups of water to each quart (one pound) of berries. Cook until skins have popped Press through food mill or strainer.

Add sugar to taste—about two cups for each quart of puree Pack into rigid containers leaving space for expansion in freezing at the top. Seal and freeze.

The puree may be served when slightly thawed Or it may be cooked for a few minutes until it gives the "jelly test", sometimes called the "two-drop test" because at this point the hot mixture forms two thick drops when poured from a large spoon.

How much space to leave at the top of the freezer container? Any liquid pack such as berries in syrup or in puree will need a half inch of headspace in pint containers. Slightly more headspace is needed for narrow-top containers. For dry pack, a half of headspace is enough for any container.

Cranberries can be used not only for the traditional sauce and jelly but also may be combined with other fruits for excellent conserve A foursome of cranberries, raisins, oranges and chopped nuts can be used successfully for a homemade conserve.

Cranberry Conserve

1 quart cranberries
2 cups water
¾ cup raisins, chopped
2 oranges
2 cups sugar
¼ cup chopped nuts.

Sort and wash cranberries, add water, and cook until tender. Press cranberries through a sieve Wash oranges and grate the peel from them. Remove white membrane and seeds, then chop oranges.

Combine sieved cranberries, raisins, chopped orange and grated peel. Cook slowly for 10 minutes Add sugar and boil rapidly, stirring constantly until thick—about 15 to 20 minutes Add the nuts and stir well. (Stirring keeps the mixture from "settling" and scortching on the bottom of the pan as it thickens)

Remove the conserve from the heat; skim and stir alternately for five minutes. Ladle into hot containers and seal immediately. Store in a cool dry place. Makes about seven 6-ounce glasses of conserve

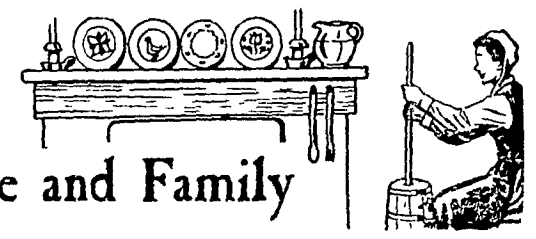
Society No. 5 Packs Yule Gifts

Thirty members of Farm Women Society No. 5 attended the annual Christmas Party at Penryn Fire Hall, Saturday.

Mrs. Mark Graybill was hostess.

There was an exchange of gifts and 21 baskets were packed for shut-ins and the sick.

Mrs. Jacob Martin and Mrs. Amos Mentzes were elected by the Society to represent them during the Pennsylvania Farm Womens' Society convention in Harrisburg, during the Farm Show.



For the Farm Wife and Family

Ham and Porterhouse Top Christmas Red Meat List

Ham and porterhouse steak are favorite red meat items for the holiday season, according to a survey conducted by the National Live Stock and Meat Board. A total of 3,978 people indicated their favorites for Holiday eating after studying a variety of beef, pork and lamb cuts in the Board's educational meat exhibit at the International Live Stock Exposition in Chicago.

Ham was well out in front as the favorite with the women, with 32 per cent of the ladies picking it as the meat they would prefer to serve or be served during the Christmas season.

Porterhouse steak was first choice of the men, garnering 24 per cent of the male votes. Ham was the second choice of the men, while Porterhouse steak was the second choice of the women—with each getting 20 per cent of the votes

Next in line with both the men and women was the beef standing rib roast. They were also in agreement on the next choice, beef top loin steak.

Among the lamb items in the display, the women expressed a preference for frenched leg of lamb, while the men placed lamb loin chops as their Number One choice.

Other meat items in the display from which the selections were made included lamb rolled loin roast, lamb English chops, Canadian style bacon, slab bacon, thick sliced bacon, beef short loin roast, beef brisket, beef rib eye steaks, and beef tenderloin steaks.

The display tied in with the nation-wide campaign of the livestock and meat industry calling attention to the idea of giving and serving meat for Christmas

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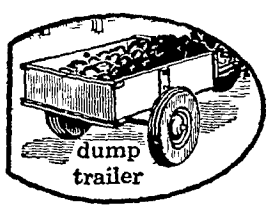

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