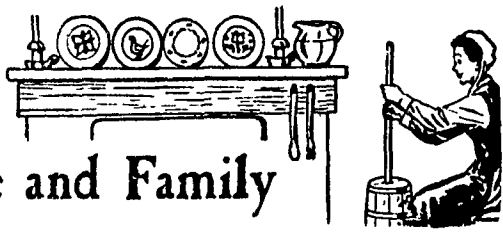


## For the Farm Wife and Family



### Oranges, Lemons

(From page 13)  
1 tablespoon sugar  
Dash of pepper or paprika  
Combine above ingredients and slowly beat in one pint of salad oil. Beat until thick. Makes 2½ cups mayonnaise.

### COUNTRY SALAD

1 clove garlic  
1 small head lettuce  
1 small bunch romaine or chicory  
3 cups orange chunks and cartwheels (6 medium oranges)  
¼ teaspoon salt  
Blue Cheese Lemon Dressing  
coarsely ground pepper  
Rub large salad bowl with cut garlic clove. Tear greens into bite-sized pieces, place in bowl. Add orange chunks, and sauté Toss lightly with enough Blue Cheese Lemon Dressing to moisten. Sprinkle with coarsely ground pepper. Top with cartwheels. Makes 8 to 10 servings.

### BLUE CHEESE LEMON DRESSING

¼ pound Blue Cheese  
¾ cup salad oil  
1 teaspoon grated lemon peel  
¼ cup lemon juice  
1 cup sour cream  
Minced garlic to taste  
1 teaspoon salt  
½ teaspoon monosodium glutamate  
Mash cheese with fork, or mix with electric mixer; blend in oil, beating until smooth. Stir in grated lemon peel, lemon juice, sour cream, minced garlic, salt and monosodium glutamate, mix well. Cover and store in refrigerator until ready to use. Keeps several weeks. Makes 2 cups.

### ORANGE CREAM CHEESE PIE

4 or 5 oranges, peeled and cut into chunks (about 2 cups)  
½ cup sugar  
1 cup crushed gingersnaps (16-17 cookies)  
¼ cup sugar  
½ cup melted butter  
2 tablespoons cornstarch  
½ cup sugar  
Orange juice  
1 package (3 ounce) cream cheese  
1 tablespoon cream or evaporated milk  
2 oranges, peeled and cut into cartwheels  
½ cup heavy cream, whipped  
First—Mix orange chunks with half cup sugar, cover and chill.  
To Make Crust — Blend gingersnaps, sugar and melted butter together. Press firmly with back of spoon to bottom and sides of lightly greased 9-inch pie plate. Chill well.  
To Make Filling — Mix cornstarch and sugar in saucepan. Drain syrup from sugared orange chunks, adding enough orange juice to syrup to measure 1 cup; stir into cornstarch mixture. Cook over medium heat, stirring constantly until thick and clear. Cool. Blend together cream cheese and cream, beat until smooth. Spread over bottom and sides of pie crust. Cover bottom with drained orange chunks. Pour about half of cooked syrup over orange chunks. Top with circle of cartwheels and glaze with remaining syrup. Fill center with whipped cream. Chill.

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**FILLET OF SOLE ALMONDINE**  
¼ cup flour  
½ teaspoon salt  
¼ teaspoon pepper

1½ pounds fresh or frozen fish filets.  
½ cup salad oil  
3 tablespoons chopped chives  
2 tablespoons sliced almonds  
1 teaspoon grated lemon peel  
¼ cup lemon juice  
3 tablespoons melted butter  
Lemon quarters  
Mix flour, salt and pepper in pie plate. Dip filets on both sides in flour mixture fry in moderately hot salad oil until light brown. Combine chives, almonds, lemon peel, lemon juice and butter. Pour over filets. Garnish with lemon quarters. Makes 4 servings.

### Some quick treats with oranges—

1. Orange appetizers — Slice 4 or 5 unpeeled oranges into cartwheels; cut cartwheels into quarters. Arrange on platter with bowl of avocado dip. To make dip—mash 1 peeled ripe avocado, combine with 1 teaspoon grated onion, 2 tablespoons fresh lemon juice, 3 tablespoons mayonnaise, ½ teaspoon salt.  
2. Orange shortcake — A wonderful old fashion idea. Bake rich shortcake dough in pit tins. Slice into 2 layers, butter generously, pile sugared cartwheels between layers. Top with whipped cream and more orange cartwheels.  
3. Orange ambrosia — A quick, delicious dessert. Peel and cut 6 chilled oranges

es into cartwheels. Sprinkle with ½ cup powdered sugar and ½ cup grated coconut. Makes 6 servings.

4. Orange ice cubes — Fill ice tray ½ full of water. Put twist of orange peel in each section and freeze. Then fill tray completely with water and freeze. For variation, use lemon peel and maraschino cherry.

### HOW TO HOME-FREEZE CRANBERRIES

Now that cranberries are unusually plentiful and high in quality on markets, and have been cleared for wholesomeness, it is a good time to store a supply in the home freezer. Cranberries are among the easiest and most successful fruits for freezing. Choose firm berries with glossy skins, discarding any that are soft. Wash and drain, then simply seal in freezer bags or other freezer containers. Berries frozen this way may be used like fresh berries in the recipe.

Frozen cranberry puree is an excellent product which may be served like fruit ice for dessert or with meat or poultry. To prepare, wash and sort berries, then add 2 cups of water to each quart or pound of the fruit. Cook until the berry skins pop. Press through strainer or

### PREPARE FOR SPRING

Penn State extension poultry specialists suggest that if a new poultry range is to be used in the spring, move and locate all cleaned equipment this winter. However, if the old range is to be used again, move the shelters, clean the areas, and return the shelters to the same locations.

Every home should be inspected regularly for fire hazards.

food mill. Add sugar to taste—about 2 cups for each quart of puree. Pack into rigid freezer containers leaving space at the top for expansion in freezing. About ½ inch headspace is needed in pint containers—slightly more for containers with narrow tops.

Frozen cranberry puree may be served when slightly thawed—to soften enough for serving and eating. Or it may be completely thaw-

ed and used as a topping for ice cream, puddings and cakes. Frozen puree also may be made into jelly by cooking for a few minutes until it gives the "jelly test," sometimes called the "two-drop test" because the hot mixture forms two thick drops when tested by pouring from the side of a large spoon. At this point, the hot mixture should be poured into a mold or into small jelly glasses, as desired.

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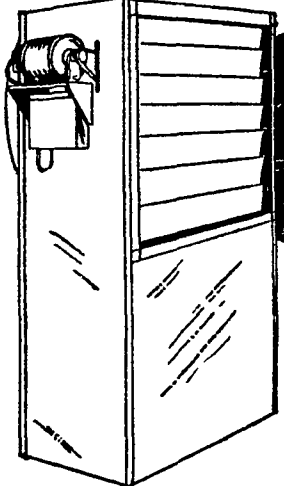
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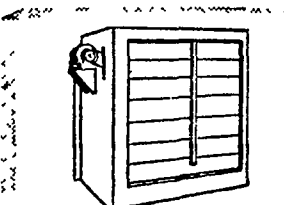
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