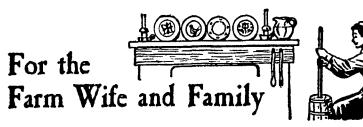
8-Lancaster Farming, Saturday, May 21, 1960



The Incredible Cranberry

By Mrs. Richard C. Spence

Did you know that jellied cranberry sauce will not break down under broiler heat or baking temperatures? It freezes easily and makes a smooth and different frozen rel- berry sauce ish.

To broil: Top plump slices jellied cranberry sause in of jellied cranberry sauce the freezer overnight. At with brown sugar mixture serving time, use a wall can tard (3 tablespoons butter, ½ cup opener to remove top and brown sugar). Place on foil- bottom of the can. Push the lined pan and broil with tops sauce through with one of mustard. Place a layer of about 3 inches from broiler the lids. Slice and serve, The beans on bottom of greased flame. Broil until topping is frozen sauce has a wonderful casserole, then a layer of bubbly. The cranberry sauce smooth texture. will keep its shape.

To bake: Cut jellied cranberry sauce into 1¹/₂ inch cubes. Make your favorite meat loaf mixture. Fill the bottom of custard cups or muffin pans with meat loaf. Place a cube of jellied cranberry sauce in each. Cover wiht remaining meat loaf. Bake. The Jellied cranberry sauce gives the individual serving a surprise center.

The sauce does not melt. To freeze: Put a can of



You'll find that cranberry

CRANBERRY GLAZED

HAM

1 smoked ham (8 to 10

2 dozen long-stemmed

1 pound can jellied cran-

I CAN GET

ANYTHING

YOU MOST

directions.

following recipes.

pounds)

cloves

berry sauce

oven. Score fat with knife, stud with cloves, return to baking pan. (Any fat that has collected in bottom of pan should be poured off before placing ham back in pan). Crush cranberry sauce with a fork; combine crushed cranberry sauce and brown sugar. Spread 1/2 of mixture over ham. Bake one half hour longer, basting occasionally. Heat remaining cranberry mixture to serve on ham slices.

BAKED BEAN CASSEROLE 1 can baked beans

1 cup crushed jellied carn-

4 tab'espoons brown sugar teaspoon ground cloves 1 4 teaspoons prepared mus-

Mix cranberry sauce with brown sugar, cloves, and then another layer of baked sauce will bake well in the beans, etc. Bake in moderate oven for 30 minutes.

> CRANBERRY MEAT LOAF 1 cup quick or old-fashioned oats cereal, uncookeđ

- 2 slightly beaten eggs
- 1 cup milk
- ¹/₄ cup chopped onion or

- instant onion or instant
- onion flakes ¼ cup chopped green pep-
- per

ACCOUNT

- $2\frac{1}{2}$ teaspoons salt
- ¼ teaspoon pepper

1 teaspoon dry mustard . Ion, green pepper and 1½ pounds ground lean beef

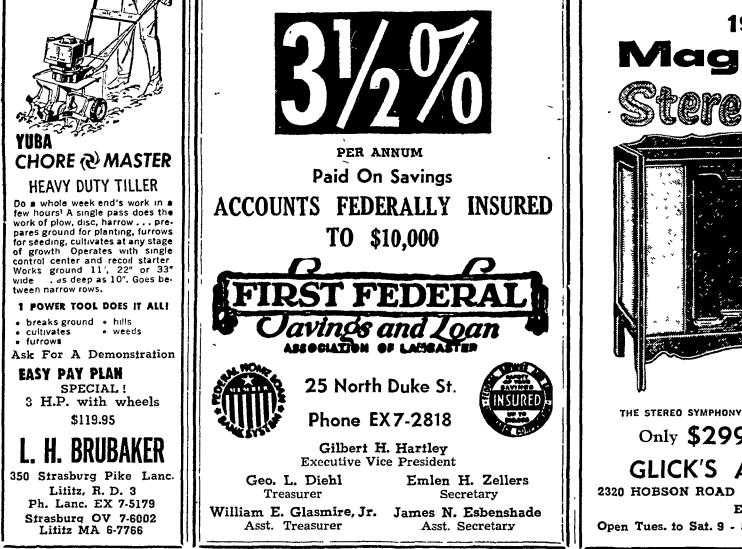
1 (1-pound) can jellied cranberry sauce Mix cereal, eggs, milk, on-

onings together. Lightly mit in meat until-well distributed Line bottom of shallow bak ing pan with aluminum foil Open one end of can of jell





1/2 cup brown sugar Bake ham according to manufacturer's One half hour before end of baking time, remove from



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