

ROY BRENEMAN, WILLOW STREET R1, is shown as he judged Guernseys at The Pennsylvania State University earlier this year. Roy placed first in dairy cattle judging at the state convention of Future Farmers of America to represent the Keystone State in the National FFA dairy cattle judging contest during the National Dairy Cattle Congress at Waterloo, Iowa. Roy left Lancaster County today for Iowa where he will spend the week. —L. F. Photo

Cranberry Menus
(From page 8)

cream cheese balls rolled in chopped parsley or sprinkle with paprika. Serve with mayonnaise or French dressing. Serves six.

HOLLYWOOD PIE

- 1 1/2 cups sugar
- 1 tablespoon cornstarch
- 1/2 cup water
- 3 cups fresh cranberries
- 1/2 cup raisins
- 1/2 cup chopped walnuts
- 2 tablespoons butter
- 1 8-inch baked pie shell



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2 egg whites
4 tablespoons brown sugar
Blend sugar and corn starch add water and bring to boil. Add cranberries and raisins; cook until cranberry skins pop open. Add walnuts and butter. Cool, but do not stir. Beat egg whites stiff, gradually adding brown sugar. Pour filling into baked pie shell; pile meringue in a ring around edge of pie. Bake in slow oven (325 degrees) until golden—about 15 minutes. Makes one 8-inch pie.

CRANBERRY HAWAIIAN PIE

3 cups fresh cranberries
1 1/4 cups sugar
1 1/2 tablespoons quick cooking tapioca
1/2 teaspoon cinnamon
1 tablespoon melted butter
Pie pastry
9-oz can pineapple tidbits
Chop cranberries coarsely; combine with sugar, tapioca, cinnamon and melted butter. Let stand a few minutes while preparing pastry. Fill pastry-lined 8-inch pie plate with cranberry mixture; arrange pineapple tidbits in 5-pointed star shaped designs on top. Bake in hot oven (400 degrees) about 40 minutes. Chill to serve.

CRANBERRY CRISP

1 cup sugar
1/2 teaspoon cinnamon
1/4 cup water
1/4 cup orange juice
2 cups fresh cranberries
1/2 cup melted butter
3 cups soft bread crumbs
Grated rind of 1 orange

Combine sugar, cinnamon, water and orange juice and bring to boiling point. Add cranberries. Pour butter over crumbs and add grated orange rind. Arrange alternate layers of crumbs and cranberry mixture in buttered baking dish, making top layer of crumbs. Cover and bake in moderate oven (375 degrees) for 20 minutes. Uncover and bake until brown—about 15 minutes longer. Serve with Golden Sauce.

Serves five.

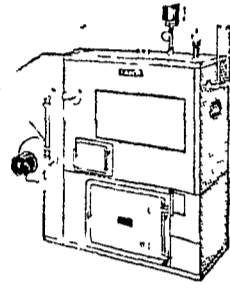
GOLDEN SAUCE

Beat 1 egg yolk until thick and yellow, gradually add two tablespoons sugar. Pour in 1/2 cup cream, whip stiff. Add 1 teaspoon orange flavoring. Makes 1 cup.

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