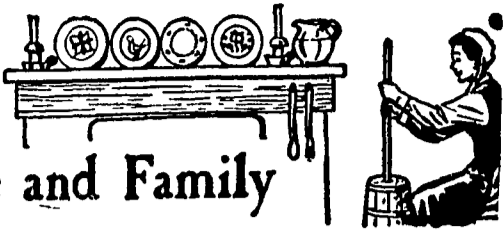


For the Farm Wife and Family



Cranberries For Fall Menus

by Mrs. Richard C. Spence

Use cranberries in your fall menus for:

COLOR—Cranberry red is gay and bright—adds cheer to your table.

FLAVOR—Cranberry flavor has zip and tang—gives pep to any food.

HEALTH—Cranberry fruit adds Vitamins C and A to your menu—plus iodine and other essential minerals.

GOOD EATING—Cranberry goodness is tops at any time—makes all good foods taste better.

Here are some recipes using fresh cranberries which will add flavor and glamor to any meal.

CRANBERRY CONSERVE

- 4 cups fresh cranberries
- 1 cup water
- 2½ cups sugar
- 1 cup seeded raisins
- ½ cup orange juice
- Grated rind of 1 orange
- 1 cup chopped walnuts

Cook cranberries in water until all the skins pop open. Put through sieve. Add sugar raisins (cut in small pieces with scissors), orange juice and rind and cook together

for 15 minutes. Remove from heat. Add walnuts. Pack in sterilized jars and seal with paraffin. Makes one quart conserve.

CRANBERRY-QUINCE PRESERVES

- 3 cups fresh cranberries
- 2 cups peeled, chopped quince
- 2 cups peeled, chopped apples
- ¼ cup orange juice
- Grated rind of one orange
- 4 cups sugar

Combine all ingredients in saucepan and cook slowly until thick—about 15 minutes. Stir frequently during cooking to prevent sticking. Pack in sterilized jars and seal with paraffin. Makes 1½ quarts preserves. An old-time spread! Good eating on cake or toast.

JELLIED CRANBERRY ORANGE RELISH

- 2 cups fresh cranberries
 - 1 orange
 - 1 cup sugar
 - 1 box lemon gelatin
 - 1 cup boiling water
 - ½ cup cold water
- Put cranberries through food chopper. Quarter whole orange, remove seeds and put through chopper. Blend all with sugar. Dissolve gelatin in boiling water, add cold water and chill until slightly thickened. Add cranberry mixture, transfer to mold; chill until firm. Unmold and serve as a relish with meat or poultry, or as a salad.

CRANBERRY MUFFINS

- 1 cup fresh cranberries
- ½ cup sugar
- 2 cups flour
- 4 teaspoons baking powder
- ¾ teaspoon salt
- 1 egg, beaten
- 1 cup milk
- 3 tablespoons melted butter

Put cranberries through food chopper; mix with half the sugar. Sift remaining sugar with dry ingredients. Combine beaten egg, milk & melted butter, and add to dry ingredients. Stir only until blended. Fold in sweetened cranberries. Bake in buttered muffin pans in hot oven (425 degrees) about 25 minutes. Makes 12 medium-sized muffins.

CRANBERRY BREAKFAST RING

- 1 cup fresh cranberries
 - ½ cup sugar
 - 1¼ cups flour
 - 2 teaspoons baking powder
 - ½ teaspoon salt
 - 3 tablespoons shortening
 - 1 egg
 - ¾ cup milk
 - Grated rind of ½ lemon
 - ½ cup flour (additional)
 - 2 tablespoons brown sugar
 - 1 teaspoon cinnamon
 - 3 tablespoons butter
- Chop cranberries and add two tablespoons sugar; let stand a few minutes. Sift remaining sugar with flour, baking powder and salt and work in shortening. Beat egg with milk; stir into dry ingredients and blend well. Fold in sugared cranberries and lemon rind. Transfer to greased 9-inch deep layer cake pan. Cover with topping made by blending additional flour, brown sugar and cinnamon butter. Bake in hot oven (400 degrees) about thirty minutes. Serve Warm.

CRANBERRY HAM SLICES

- 3 cups fresh cranberries
 - 1½ cups strained honey
 - 2 slices ham (¾" to 1" thick)
 - 2 tablespoons whole cloves
- Mix cranberries and honey. Cut edges of fat on ham.

Place one slice ham in baking dish and cover with cranberry and honey mixture. Top with second slice and cover with remaining cranberry mixture. Stick whole cloves around edge of ham slices. Bake in moderate oven (350 degrees) until tender—about 1½ hours. Baste occasionally with liquid in dish.

HOLIDAY SALAD

- 2 cups fresh cranberries
 - 1 whole orange, sliced
 - 1 cup water
 - ¾ cup sugar
 - 1 tablespoon gelatin
 - 2 tablespoons cold water
 - ½ cup seedless grapes
 - 1 cup diced celery
 - ¼ cup chopped pistachio nuts
- Cook cranberries, orange, water and sugar together until all the cranberry skins pop open. Put through fine sieve. Soften gelatin in cold water and dissolve in hot cranberry mixture. Chill until slightly thickened. Pour a thin layer of gelatin mixture into bottom of ring mold and arrange grapes in circle to form topping. Chill. Fold celery and nuts into remaining mixture and add to ring mold. Chill until firm. Unmold and fill center with lettuce. Surround ring with

(Turn to page 10)

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