

ruit with little or no addd sugar, coffee and tea ream

parties. Save on calories juice. Cook, stirring con-rom other meals to allow, stantly, until mixture thicknilk, or a simple dessert ing. aved from mealtime can be -Makes 6 servings. Each aten between meals.~

re not included in your ories. blanned meals

Take advantage of daily pportunation to increase acivities. For instance, walk ather than ride whenever bossible.

Being calorie conscious loes not mean that eating nust be boresome. Take, for nstance, these recipes-RED CHERRY BANANA

PIE 1 No. 2 can red sour cherries 2 tablespoons non-caloric sweetener solution 1/8 tea~poon salt 2 tablespoons cornstarch

ing 2-bananas

water to cherry juice to Budget your calories to make 1 cup Combine sweetake care of special occasions ener solution, salt and cornuch as holiday meals and starch; gradually blend in extra calories - for these. ens. Remove from heat; add snacks, too, can be part of therries and flavoring; cool. our diet if you plan, for Slice bananas over bottom of hem For example, a piece pastry shell; add thickened f fruit or crisp vegetable, cherries. Chill before serv-

serving contains 238 calories. Keep busy so you will not If made with sugar, each serbe tempted to eat foods that ving would contain 367 cal. er solution and 1/2 cup of the balls.

CRANBERRY - ORANGE TAPIOCA

2 cups fresh cranberries 1 cup water 2 tablespoons non-caloric sweetener solution

3 tablespoons tapioca 1 cup boiling water 1/2 cup orange sections

1 teaspoon vanilla Combine cranberries, wa-

ter and sweetener solution; cook until skins pop. Cook tapioca in boiling water, stirring constantly, until thick. Stir in the cooked cranberries, orange sections and van-- illa Cool until mixture be-

dessert dishes Chill. Makes 6 servings. Each serving con-1 9-inch baked pastry shell tains 42 calories. If made Best Food Buys d sugar, coffee and tea Drain and remove pits with sugar each serving with little or no sugar and from cherries, if any. Add would contain 170 calories.

SPICED PINEAPPLE JELLY

3 tablespoons (or envelopes) unflavored gelatin 1 tablespoon non caloric sweetener solution 1% cups pineapple juice. 1 stick cinnamon 4 whole cloves 1¾ cups lemon-flavored, noncaloric carbonated bey- ces.

erage. Soften, gelatin in sweetenpineapple juice. Heat remainsoftened gelatin, stirring to grain each). dissolve. Add carbonated beverage; pour into a 3-cup cinnamon and one table- ings per pound varies with mold and chill until firm. Makes 8 servings. Each milk. serving contains 39 calories. If made with sugar, each ser- mixture. Chill in refrigeratving would contain 87 calor- or. Makes about 18. Calories ies.

APRICOT NUT DREAMS Dissolve three saccharın tablets (one-quarter grain each) in one teaspoon of lemon juice

Mix one cup of finely ground dried apricots and 1/3 cup finely ground pecans, packed tightly into cup (about two ounces)

Add lemon juice mixture and mix thoroughly with your hand.

Shape into one half inch

34 teaspoon almond flavor- gins' to set; then spoon into Lancaster Farming, Saturday, December 31, 1960-7

Traditional Foods Featured

New Years Day traditions shopping lists this weekend, amount of promotional emobserves Tom Piper, Penn phasis. There are many sty-State Extension Marketing les and methods of processing Ageant. Since pork is the hams. Tendtrized hams have traditional meat for this been partially heated - but holiday's fare, look for re- need further cooking. Readytail features on a variety of to-eat and canned hams are pork items at reasonable pri- ready for the table but fur-

Crush to a fine powder, carefully. ing juice with spices. Re-using back of spoon, three move spices and add juice to saccharin tablets (one-quarter ham, reduce the price per

Roll balls in cinnamon

SWEET POTATO CUSTARD PIE

- 9-in. unbaked pastry shell 1 cup cooked, mashed
- sweet poatoes
- 1 tablespoon butter 2 tablespoons non-caloric
- sweetener solution 3 eggs
- % cup evaporated milk
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 34 teaspoon ginger
- 34 teaspoon cinnamon

Ham prices will range will influence retail food pr , widely depending on weight motions and consumers' method of cutting and the ther cooking may bring out maximum flavor Be sure to read the label and follow packer's instructions the

To get the best buy in pound to a cost per serving Mix in one teaspoon of basis The number of servspoon of non-fat dry skim the type of ham selected, so the price per pound may se-(Turn to page 8)

3/4 teaspoon allspice Combine sweet potatoes, butter and sweetener solution Gradually blend in eggs evaporated milk, salt. vanilla, and spices. Pour into the unbaked pie crust. Bake in a hot oven (425 degrees) 10 minutes; reduce heat to 325 degrees and bake 40 minutes longer Cool Garnish top with cheese, if desired

Makes 8 servings. Each serving contains 218 calories. If made with sugar, each serving would contain 308 calories.



TO A FLYING START!

GET YOUR CHICKS OFF

in one piece: 43.