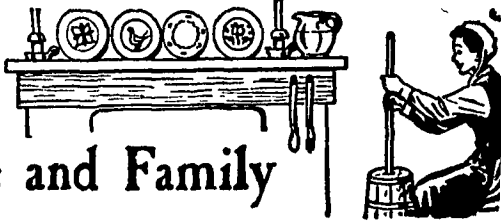


For the Farm Wife and Family



Cranberries For Spring Menus

By Mrs. Richard C. Spence

Can you think of anything that will perk up spring menus like the cranberry with all its bright ruby color and zippy flavor? Cranberries can star as a garnish, dessert or salad—take your pick and serve them often to your family.

Fresh or canned, cranberries will add a lot of "sparkle" to your meals.

CRANBERRY FRITTERS

GARNISH ROAST BEEF
Shortening for frying
1 cup fresh whole cranberries
3 tablespoons sugar
1 egg, slightly beaten
¾ cup milk
1½ cups sifted flour
3 tablespoons sugar
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cinnamon
1 tablespoon melted

Heat shortening to 365 degrees. Crush cranberries slightly with a tablespoon. Stir in 3 tablespoons sugar and set aside. Combine egg and milk. Sift together flour, 3 tablespoons sugar, baking powder, salt, and cinnamon. Add to liquid ingredients. Beat to form a smooth batter. Stir in 1 tablespoon of melted shortening. Gently fold in crushed cranberries. Drop batter from a table-

spoon into hot shortening. Fry 3 to 5 minutes, or until golden brown. Drain well. Roll in granulated sugar. Serve atop pineapple slices. Place a cranberry on end of wooden pick and insert on top of each fritter. Note: If desired, pineapple slices may be heated in syrup before serving.

SPICED CRANBERRY RELISH

3 cups fresh cranberries, chopped
¼ cup water
1¼ cups sugar
½ cup finely chopped celery
½ teaspoon cinnamon
Mix all ingredients together, simmer 10 to 15 minutes. Serve hot or cold with ham.

CRANBERRY GARDEN RELISH

1 can (1 pound) whole Cranberry sauce
¼ cup diced celery
½ small cucumbr, diced (about ½ cup)
¼ cup diced green pepper
1 tablespoon lemon juice

Combine ingredients. Chill thoroughly to blend flavors. Makes 1 pint.

CRANBERRY CREAM SALAD

1 package cherry-flavored gelatin
1 cup hot water
1 (1-pound) can whole cranberry sauce
½ cup diced celery
¼ cup chopped walnuts
1 cup commercial sour cream
Dissolve gelatin in hot water. Let chill until slightly thickened. Stir in cranberry sauce, celery and walnuts. Fold in sour cream. Pour into 1-quart mold and chill until firm. Makes 4 to 6 servings.

CRANBERRY WALDORF MOLDS

1 pint (2 cups) cranberry juice cocktail
1 package lemon-flavored gelatin
¼ teaspoon salt
1 cup chopped, cored apple unpared
½ cup chopped, celery

¼ cup broken walnut meats.
Heat 1 cup of the cranberry juice to boiling point. Remove from heat and stir in gelatin until dissolved. Add remaining cranberry juice and salt. Chill until partially set. Stir in apple, celery, and nuts. Pour into 6 individual molds or 1 large mold. Chill until firm. Makes 6 servings.

CRANBERRY CINNAMON PEAR SQUARES

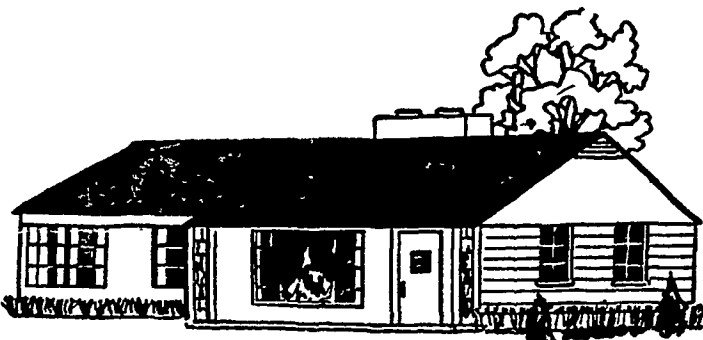
¼ cup "red hot" cinnamon candies
1½ cups boiling water
1 package lemon gelatin
1 pound can jellied cranberry sauce
6 canned pear halves
6 lettuce cups
Fruit salad dressing
Dissolve red cinnamon candies in boiling water. Add lemon gelatin and stir until dissolved. Cool until slightly thickened. Stir in cranberry sauce that has been crushed with a fork or beater. Arrange pear halves (3 on each side) on bottom of 8x12"

SEED POTATOES

GROFF'S HARDWARE

NEW HOLLAND

Phone EL 4-0851



IS IT YOURS?

That home you want to own can easily be yours . . . if you make a steady income, and have the needed down payment. Why not investigate our popular home-financing plan—you'll find it's worked out to provide you with economical, flexible home-financing. Convenient monthly payments, like rent, bring you to free-and-clear ownership.

Accounts insured by the Federal Savings and Loan Insurance Corporation, an agency of the U. S. Government.

CURRENT DIVIDEND

3 1/2%

PER ANNUM

Paid On Savings

FIRST FEDERAL
Savings and Loan
ASSOCIATION OF LANCASTER



25 North Duke St.

Phone EX 7-2818



FOR BETTER HAY
CONDITION THE MEYER WAY

J. PAUL NOLT
Lincoln Hwy., Gap, Pa.

The Lancaster Junior Chamber of Commerce

PRESENTS

THE 7th ANNUAL HOME SHOW

Tuesday thru Saturday, April 11-15

GUERNSEY SALES PAVILION

LINCOLN HIGHWAY EAST of LANCASTER

Wednesday, April 12 - Silver Dollar Night

Thursday, April 13 - Finals of Cake Baking Contest

Saturday, April 15 - George, the Lion

\$500 WORTH OF PRIZES

Come and get your key! See if it will open one of the Home Show Treasurer Chests!

50 EXHIBITS — FREE BALLOONS AND LOLLIPOPS FOR THE KIDS DAILY!

Show Times — 6:30 to 10 P. M. Nightly — Saturday 2:30 to 10 P. M.

PLENTY OF FREE PARKING