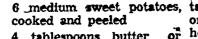
nd "dippers" for avocado, ese and other dips. For a quick salad or sert, peel 6-oranges; slice cartwheels. Sprinkle 1/2 powdered sugar and $\frac{1}{2}$ grated coconut, and you e a dish men love.

g. Serves. 4.

WEET POTATOES IN -ORANGE CUPS oranges

and sheep.

D-IN-HAND



4 tablespoons butter margarine

1/2 teaspoon salt

1/2 cup orange juice

NLOCK EXTRA FEEDING VALUES IN YOUR

RAIN & ROUGHAGES and turn them into profits

To prepare orange cups, trace a line around center of Add 2 tablespoons . of orange. Insert paring knife ar to 1 cup of bite-size in the line at an angle to nge pieces. Allow juice to make one side of a point. lect (about 10 minutes) Cut through to center. Reserve as ice cream top-move knife; cut opposite side of point. Continue cutting around orange; pull halves apart; carefully ream juice. Remove membrane from orange cups. Mash sweet po-

6 medium sweet potatoes, tatoes; add butter, salt and orange juice. Place over low heat 1 minute. Pile into orange cups; top with orange sections. Serve with turkey. chicken, ham or pork.

ORANGE RICE

3 tablespoons butter or margarine % cup diced celery with leaves 2 tablespoons chopped

onions 11/2 cups water

1 cup orange juice 2 tablespoons slivered orange rind

1¼ teaspoons salt

1/4 teaspoon thyme 1 cup raw rice

ham, or pork. 6 servings.

ORANGE BREAD

34 cup orange rind, slivered (about 4 oranges) 1½ cups sugar 1/3 cup water 3 tablespoons butter 1% cups orange juice 3 eggs, well beaten 4 cups sifted all-purpose flour 4 teaspoons baking powder 1/2 teaspoon soda 2 teaspoons salt Remove the thin orange

rind and cut into very thin slivers. Combine sugar and Melt butter in heavy water; add rind; stir consaucepan; add celery and on-stantly over heat until sugar on; cook until onion is ten- is dissolved; cook slowly five der, but not brown. Add wa- minutes. (The peel and syrup ter, orange juice, rind, salt should measure 11/3 cups) and thyme. Bring to a boil; Add butter; stir until melted; add rice slowly. Cover; re- add orange juice and beaten duce heat and cook 25 min- eggs. Sift dry ingredients to- spoon sugar to lukewarm Serve with chicken, gether into mixing bowl. Add

LANCASTER, PA.

YEARLY

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MIXED

orange mixture and mix enough to moisten ingredients. (Batter should be lumpy.) Bake in greased and lined loaf pan 9x5x3-inches, in slow oven (325 degrees) one hour, 15 minutes. Turn out

Lancaster Farming, Saturday, June 10, 1961-9

1 package active dry yeast 1 tablespoon sugar 1¼ cups lukewarm orange juice 2 tablespoons grated orange rind 41/2 cups sifted all-purpose flour 1 egg 34 cup sugar 1/2 teaspoon salt 3 tablespoons butter or

orange juice, let stand five minutes; stir until yeast is thoroughly dissolved. Add grated orange rind and 11/2 rups of the flour; beat well. Cover and let rise in a warm place (80 to 85 degrees F.) about one hour. Beat egg, add sugar gradually until light; stir in salt and melfed butter. Add to yeast mixture; beat until smooth. Add enough of the remaining flour to make a soft dough. Turn dough on lightly floured board and knead until smooth and elastic. Place in oiled bowl; turn once to bring greased side up Cover and let rise in warm place until double in bulk (about 11/2 hours). Roll dough on lightly floured board to ¼inch thickness Cut with 3inch floured doughnut cutter. Let rise until double in bulk (about 1 hour). Fry in deep at 350 degrees F. until golden brown on both sides, turning once. Drain on absorbnet paper. Serve plain or sprinkle with confectioners' sugar. Makes 3 dozen doughnuts. ORANGE COCONUT CAKE -1/2 cup butter 1/3 cup shortening $1\frac{1}{2}$ cups sugar 2 teaspoons grated orange rind

3 eggs

 $2\frac{1}{2}$ cups sifted cake flour $2^{1/2}$ teaspoons baking powder

1 teaspoon salt

- 1 cup orange juice
- 1 can (31/2 ozs.) flaked co-(Turn to page 10)

LOUDEN LITTER

CARRIERS Make



byne FITTING RATION I #

on rack to cool. ORANGE DOUGHNUTS

margarine, melted and cooled Add yeast and the 1 table-

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