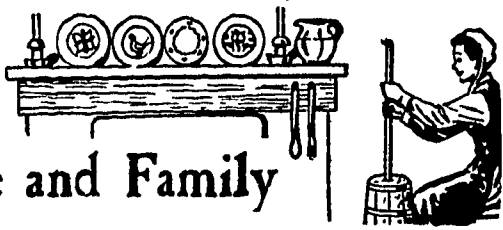


## For the Farm Wife and Family



### Taste Treats With Cranberries

By Mrs. Richard C. Spence

Meat-pineapple kabobs baked in a sweet-sour cranberry dip make an economy dinner. The tender meat balls are made from ground luncheon meat and baked on skewers with pineapple chunks and basted with a spicy cranberry catsup. Make the catsup and kabobs early in the morning, store in the refrigerator until time to bake.

The Cranberry Catsup can be kept on hand for many uses. Try it first on the Meat-Pineapple Kabobs.

#### CRANBERRY CATSUP

1 pound fresh cranberries (4 cups)  
1½ cups cider vinegar  
2 cups water  
2½ cups light brown sugar  
2½ cups granulated sugar  
1 teaspoon salt  
2 teaspoons ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground allspice  
In a four-quart saucepan, cook cranberries, vinegar and water until cranberry skins pop. Press this mixture thru a sieve and combine with remaining ingredients. Cook in same saucepan, uncovered over moderate heat for about 15-20 minutes until slightly thickened or gives a light jelly test. Pour hot catsup into pint-size or half-pint jars and seal. Fills 6 half-size jars

#### MEAT-PINEAPPLE KABOBS

¾ pound boned pork shoulder, ground  
1 12-oz can luncheon meat, ground  
1 cup fresh bread crumbs  
1 egg, beaten  
¼ cup milk  
1 #2 can pineapple chunks drained  
1 cup cranberry catsup  
1 cup water  
Combine meats, crumbs, egg and milk. Shape into approximately 24 meatballs. Place meatballs and pineapple chunks alternately on five-inch skewers. Ar-

range skewers on a bake and serve platter or on a 13½x10x2" open pan. Combine Cranberry Catsup and water. Pour over meatballs along with rest of pineapple chunks. Bake at 350 degrees for 1 hour, basting frequently. Early in day shape meatballs and arrange on skewers. Refrigerate. Start to bake 1 hour and 10 minutes before serving time.

Here's another Cranberry-Meat Special—

#### HAM PANCAKES WITH CRANBERRY SAUCE

Your favorite recipe thin pancake (8 pancakes)  
2 (2¼ oz) cans deviled ham  
1 (1 pound) can whole cranberry sauce  
¼ cup light brown sugar  
When pancakes are ready spread each one with deviled ham. Roll up. Heat cranberry sauce and brown sugar together. Spoon some of the mixture over each pancake. Makes eight servings

When lamb is on "special" try this—

#### LAMB CRANBERRY STEW

1 pound diced shoulder of lamb  
1 teaspoon seasoned salt  
2 tablespoons butter or margarine  
2¼ cups stock or bouillon  
1 cup bottled cranberry juice cocktail  
½ cup cornstarch  
½ cup water  
1 teaspoon salt  
1 can (1-pound) whole carrots, drained

1 package (10 ounce) French-cut green beans, thawed  
Sprinkle lamb with seasoned salt. Melt butter or margarine. Add lamb and cook over medium heat, until the lamb is browned on all sides. Add stock or bouillon and cranberry juice cocktail. Cover and cook over low heat about 2 hours, or until lamb is tender. (If more liquid is needed during cooking, add 1 cup cranberry juice cocktail). Combine cornstarch and water; mix well. Gradually add cornstarch mixture to lamb mixture and cook over low heat, stirring constantly, until thickened. Add salt, carrots, and beans. Cook over low heat, stirring occasionally, 10 minutes, or until green beans are tender. Makes 4 servings.

Cranberries go well with fish, too—

#### SHRIMP 'N' CRANBERRY SALAD

**Shrimp Layer**  
¾ pound cooked, peeled, cleaned shrimp, fresh or frozen or 3 cans (4½ ounces each) shrimp  
1 cup chopped celery  
2 tablespoons chopped parsley  
1 tablespoon unflavored gelatine  
¼ cup cold water  
1 cup mayonnaise or salad dressing  
½ cup water  
Thaw frozen shrimp or drain canned shrimp. Cut shrimp into ½-inch pieces. Add celery and parsley. Soften gelatin in cold water for 5 minutes; dissolve over hot water. Blend mayonnaise and water. Stir in dissolved gelatine. Add to shrimp mixture and blend well. Pour into a lightly oiled 1½-quart

mold; chill until firm.  
**Cranberry Layer**  
1 tablespoon unflavored gelatine  
¼ cup cold water  
1 can (1 pound) jellied cranberry sauce  
½ cup chopped nutmeats  
½ cup undrained crushed pineapple  
1 tablespoon lemon juice  
Salad greens  
Soften gelatine in cold water for 5 minutes; dissolve over hot water. Mash cranberry sauce. Add nutmeats, pineapple, lemon juice, and gelatine; mix well. Pour over congealed shrimp layer; chill until firm. Unmold on salad greens. Serves two.

#### SCALLOP - CRANBERRY ROUNDS

1 pound scallops, fresh or frozen  
1 quart boiling water  
2 tablespoons salt  
½ cup mayonnaise or salad dressing  
2 tablespoons chopped celery  
2 tablespoons chopped olives  
2 tablespoons chopped sweet pickle  
1 tablespoon chopped chives  
½ teaspoon salt  
18 slices white bread  
2 tablespoons butter or

margarine, softened.  
1 can (1pound) jellied cranberry sauce  
1 package (8 ounces) cream cheese  
2 tablespoons milk  
Few drops green food coloring (optional)  
Thaw frozen scallops. Remove any shell particles and wash. Cut large scallops in half. Place in boiling salted water. Cover and return to the boiling point. Simmer for 3 to 4 minutes, depending on size. Drain. Chop scallops. Combine mayonnaise, celery, olives, pickle, chive, salt, and scallops. Chill. Cut bread in 3-inch rounds; spread with butter. Cut cranberry sauce into 6 slices crosswise. Place each slice on a bread round. Top with a second bread round, and spread with scallop salad, using approximately 3 tablespoons salad for each sandwich. Top with third bread round. Combine cheese and milk; whip until light and fluffy. Add food coloring to desired shade. Frost each scallop cranberry round. Chill. Serves 6.

Cranberries make breads special taste-treats—

#### CRANBERRY-NUT BREAD

1½ cups scalded milk  
½ cup sugar  
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