

Cranberries
(continued from page 14)

cream. Line 9-inch pie plate with vanilla wafers, arranging them around edge, also. Pour in cranberry mixture. Chill thoroughly. Garnish with whipped cream or walnut halves.

CRANBERRY GINGER DESSERT

- 1/2 pound ginger snaps
- 1/2 pint cream, whipped
- 1 1-pound can jellied cranberry sauce
- 1/4 cup nuts

Line a pan with a layer of ginger snaps. Beat cranberry sauce with beater and fold in whipped cream. Spread a layer of the cranberry whipped cream mixture over the ginger snaps. Repeat with alternate layers of ginger snaps and whipped cream mixture. Top with chopped nuts and let stand in the refrigerator 4 hours or longer. Serve in sherbets and, if desired, top with a small amount of whipped cream.

CRANBERRY MACAROON TORTE

- 3 egg yolks
- 1/2 cup sugar
- 1 cup finely crushed gra-

- ham, crackers crumbs
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 3 egg whites
- 1/2 cup sugar
- 1/2 cup chopped nuts
- 1 1-pound can whole cranberry sauce
- 1/2 cup brown sugar
- 1 3-ounce package orange gelatin
- 1/2 cup whipped cream

Beat egg yolks gradually adding the sugar, until thick and lemon colored. Mix in the crumbs, vanilla and almond extract. Beat the egg whites until frothy. Continue beating and add the sugar gradually until the mixture is shiny and stands in peaks. Fold into the egg yolk mixture with the chopped nuts. Spread into 2 greased 8-inch pie plates or 1 greased 10-inch pie plate.

Bake at 350 degrees for 25-30 minutes. Cool in a saucepan, mix together the cranberry sauce and brown sugar. Continue stirring and bring to the boiling point over moderate heat. Remove from the heat. Dissolve the gelatin in the hot cranberry mixture and cool until partially set.

Whip the cream. Spread thin layers of the cooled cranberry

filling, alternately with the whipped cream on each 8-inch torte shell or the 1 10-inch shell. Begin with a cranberry layer and end with a whipped cream layer. Recipe will make 10-12 servings.

Cranberry Macaroon Torte can be frozen and can be served as a frozen dessert or defrosted to serve Macaroon Torte Shell.

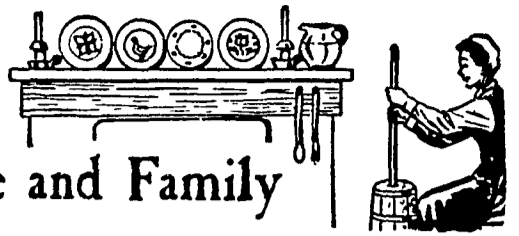
CRANBERRY TUTTI FRUTTI

- 16 single graham crackers
- 1/4 cup butter
- 1/4 cup light brown sugar
- 1 can (1 pound) whole cranberry sauce
- 1/2 cup well drained crushed pineapple
- 1/2 cup slivered almonds
- 1 pint vanilla ice cream
- 12 paper baking cups

Crush graham crackers to fine crumbs. Melt butter in skillet, stir in brown sugar until dissolved. Remove from heat and stir in crumbs. Arrange paper baking cups in muffin pans. Sprinkle heaping tablespoon of crumb mixture in bottom of each cup. Save remaining crumb mixture. Drain cranberry sauce. Stir in crushed pineapple and almonds. Break up ice cream in bowl and beat until soft, but not melted. Fold in cranberry mixture and spoon on top of crumbs in baking cups. Sprinkle remaining crumbs on top of each baking cup. Freeze until hard. Serve immediately or wrap individually in aluminum foil and store for later desserts.

The following recipe is a quantity recipe — this will serve 50 people. Divide the recipe (Continued on Page 23)

For the Farm Wife and Family



Ladies, Have You Heard? . . .

By: Jane Thurston, Extension Home Economist

What Is Evaporated Milk?

Evaporated milk is one of several forms of milk available today. It is concentrated fresh whole milk that has been sterilized in a sealed can. Since it is sterile, evaporated milk needs no refrigeration until after the can is opened. Evaporated milk is homogenized to distribute the fat particles evenly.

Do not confuse evaporated milk with Sweetened condensed milk. Sweetened condensed milk is used chiefly in making desserts. Sweetened condensed milk has sugar added to preserve it.

Evaporated milk is packaged in two convenient can sizes — fourteen and a half ounces and six ounces.

Evaporated milk provides the same nourishment as whole fluid milk.

Kinds of Ham Sold Today

Most retail stores today sell only two kinds of ham . . . either fully cooked or cook-before-eating. Meat packers are branding hams with one or the other of these terms so that you can tell at a glance what kind you are buying.

You can serve fully-cooked ham without further cooking. Or you may heat it. When heating, allow twenty-two to twenty-five minutes per pound for a half ham. Canned hams are also fully cooked and may be served cold or heated according to taste.

Cook-before-eating hams re-

quire additional cooking time before you serve them. For a half ham, allow fourteen minutes for each pound, and bake at 325 degrees.

Help For The Stroke Victim

If you're close to someone who has had a stroke, here's something to keep in mind. Relatives and friends play a vital role in helping the patient recover.

One key to recovery is the patient's will to get better and a desire to be independent. and the family can encourage (Continued on Page 22)

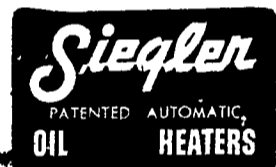
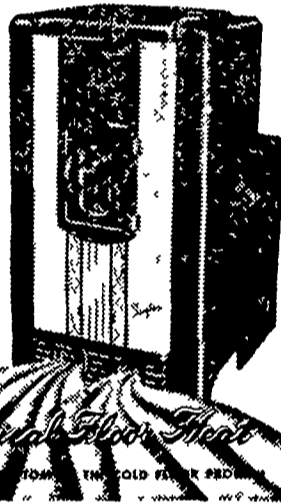


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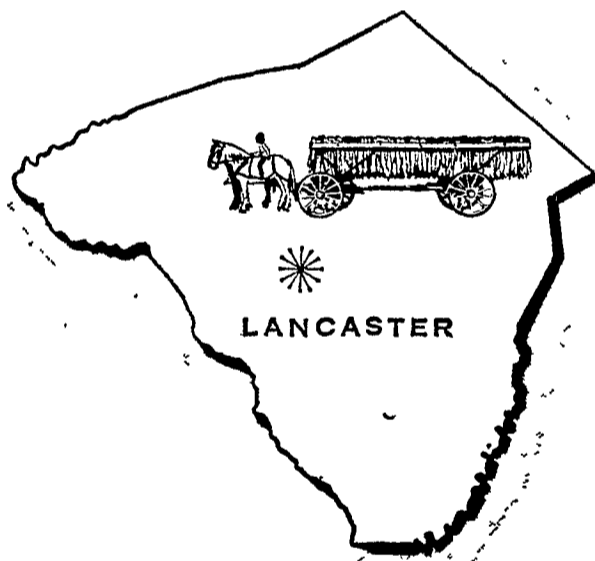
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