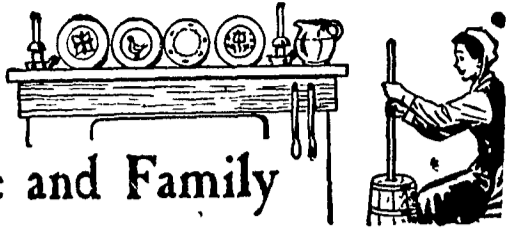


For the Farm Wife and Family



Fresh Cranberries

By Mrs. Richard C. Spence

In the coming weeks you will find fresh cranberries featured often on your grocery shelf. This is the time to replenish your freezer and also to try some new ways to use fresh cranberries.

Combine raisins and cranberries. Mix cornstarch and sugar. Add orange juice, vanilla and salt. Pour over cranberries and raisins. Mix thoroughly. Fill unbaked pastry shell with mixture. Arrange strips of pastry in lattice pattern over the filling. Bake in hot oven (425 degrees) for 15 minutes, reduce heat (350 degrees) and bake in moderate oven for 30 minutes. Chopped nuts may be added to filling before baking, if desired. Makes one 9 inch pie.

FRESH

CRANBERRY CRUNCH

- 1 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 cup water
- 1 teaspoon vanilla
- Pinch of salt
- 2 cups fresh cranberries
- 1/2 cup seedless raisins
- 1 cup uncooked rolled oats
- 1 cup light brown sugar firmly packed
- 1/2 cup all purpose flour
- 1/2 cup butter or margarine

In saucepan mix sugar, cornstarch, water, vanilla and salt. Stir in cranberries and raisins. Bring to a boil over medium heat. Reduce heat to simmer for 5 minutes and cool slightly. Mix in oats, brown sugar and flour together. Cut in butter or margarine until crumbly mixture forms. Spin in one half over bottom of

greased 8x8" pan. Spread with cooled cranberry filling. Top with remaining half of oatmeal mixture. Bake in 350 degree oven for 45 minutes. Serve warm or cold. Top each serving with vanilla ice cream, if desired. 6 to 9 servings.

CRANBERRY CREAM DESSERT SALAD

- 1 10 1/2 ounce package miniature marshmallows (3 cups)
- 1 #2 can crushed pineapple, well drained
- 3 ounce package cream cheese
- 1/2 pint whipping cream
- 1 pound (4 cups) fresh cranberries, chopped

Combine 1/2 package (1 1/2 cups) miniature marshmallows with well drained crushed pineapple. Break cream cheese into small pieces and mix with whipping cream and remaining 1/2 package (1 1/2 cups) miniature marshmallows. Place both pineapple marshmallow mixture and marshmallow cream mixture in the refrigerator for several hours

or overnight until marshmallows are well softened. Shortly before serving, beat marshmallow cream mixture until like whipped cream. Fold in the pineapple marshmallow mixture and 4 cups chopped fresh cranberries. Place in serving dish or dishes and refrigerate until served. Makes 10 to 12 servings. The ingredients for this salad can all be prepared the night before use.

PINEAPPLE COTTAGE CHEESE MOLD

- 1 package unflavored gelatin
- 1/4 cup cold water
- 1 pint cottage cheese
- 1 tablespoon lemon juice
- 1 cup canned pineapple, drained and crushed

Fresh whole cranberry sauce. Soften gelatin in cold water and dissolve over hot water. Break up cottage cheese with hand beater or electric mixer. Add pineapple, salt, lemon juice and dissolved gelatin. Pour into 1 quart mold and chill until set. Top mold with whole cranberry sauce to serve 6 to 8 servings.

CRANBERRY

KITCHEN COOKIES

- 1/2 cup butter or margarine
- 1 cup granulated sugar
- 3/4 cup brown sugar (packed)
- 1/4 cup milk
- 2 tablespoons orange juice
- 1 egg
- 3 cups sifted flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup chopped nuts
- 2 1/2 cups coarsely chopped fresh cranberries

Cream butter and sugars together. Sift flour, baking powder, orange juice and egg. Sift

together flour, baking powder, baking soda and salt. Combine with creamed mixture and blend well. Stir in chopped nuts and cranberries. Drop by teaspoons onto greased cookie sheet. Bake at 375 degrees for 10 to 15 minutes. Makes about 12 dozen tea size cookies.

NOTE: 1 teaspoon orange extract may be substituted for orange juice. Milk must then be increased to 1/2 cup.

FROSTED CRANBERRIES

- 1 egg white
- 1/2 teaspoon water
- 1 cup fresh cranberries
- 1 cup granulated sugar

Lightly beat egg white and water together just until blended. Dip cranberries in mixture until completely coated. Roll in sugar. Let stand until dry at room temperature or in refrigerator.

Cranberries are especially good in breads and desserts.

CRANBERRY

FRUIT BREAD

- 2 cups all purpose sifted flour
- 1 cup sugar
- 1 1/2 teaspoons double acting baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt
- 1/4 cup shortening
- 3/4 cup orange juice
- 1 tablespoon grated orange rind
- 1 egg, well beaten
- 1/2 cup chopped nuts
- 1 or 2 cups fresh cranberries, coarsely chopped

Sift together flour, sugar, baking powder, soda and salt.

Cut in shortening until mixture resembles coarse corn meal. Combine orange juice and grated rind with well beaten egg. Pour all at once into dry ingredients, mixing just enough to dampen. Carefully mix in chopped nuts and cranberries. Spoon into greased loaf pan (9x5x3"). Spread corners and sides slightly higher than center. Bake in moderate oven 350 degrees about 1 hour — until crust is golden brown and toothpick inserted comes out clean. Remove from pan. Cool. Store overnight for easy slicing.

CRANBERRY COFFEE CAKE

- 2 cups sifted all purpose flour
- 3 teaspoons double acting baking powder
- 3/4 teaspoon salt
- 1/2 cup sugar
- 5 tablespoons butter
- 1 egg, beaten
- 1/2 cup milk
- 2 1/2 cups fresh cranberries, coarsely chopped

TOPPING

- 1/4 cup all purpose flour
 - 1/2 cup sugar
 - 3 tablespoons butter
- Sift flour, baking powder, salt and sugar together. Cut in butter with pastry blender until crumbly. Mix beaten egg and milk. Add to flour mixture. Stir slowly to mix, then beat until blended well. Spread batter evenly into 8x8x2" greased baking dish. Sprinkle

(Continued on Page 15)

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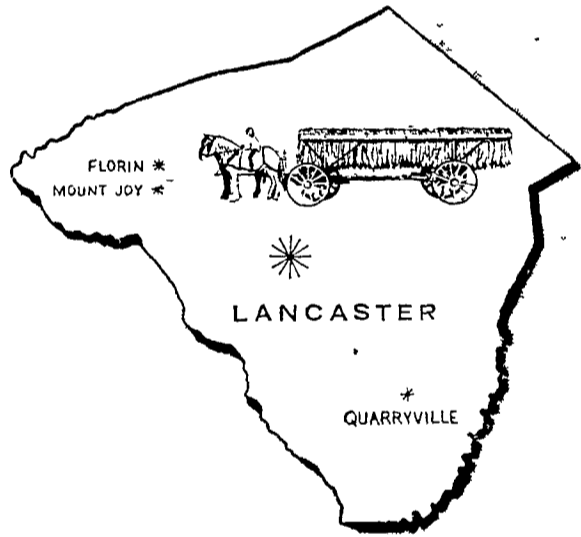
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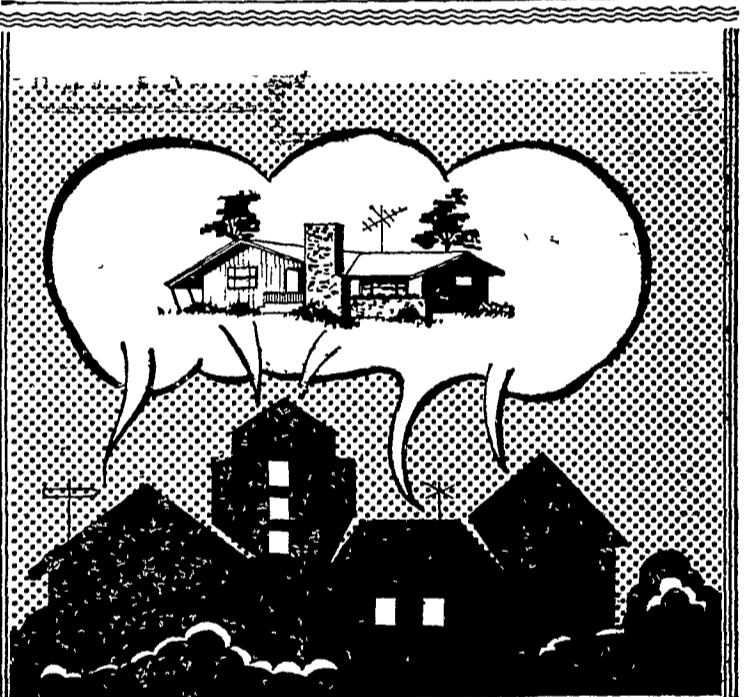
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