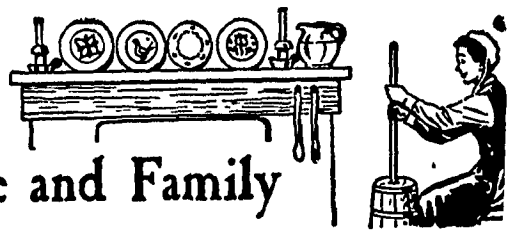


# For the Farm Wife and Family



## Cranberries For Fall

By Mrs. Richard C. Spence

Fashion notes dictate that the cranberry color is all the go for this fall and winter! Let us not be outdone by the clothing fashion — the cranberry "flavor" as well as the color can hold reign in our cooking and add much to enhance many of the foods we eat. Cranberry sauce or cranberry juice are good "just so", but how good they are when combined with other foods

Next time you serve roast lamb try this refreshing combination —

### CRANBERRY MINT SALAD

- 1 package strawberry-flavored gelatin
- 1 cup hot water
- 1 can (1 pound) jellied cranberry sauce
- ¼ teaspoon peppermint extract

Dissolve gelatin in hot water. Chill until thickened slightly. Crush cranberry sauce with fork. Beat until saucy. Stir into gelatin with peppermint extract. Pour into 6 individual molds. Chill until firm. Serve on slices of canned pineapple. Makes 6 servings.

**Cranberry Butter Basted Chicken** is a real company special. Broiler chickens are used for this. Three broilers will make 12 servings. Have the butcher quarter the chickens. Place the pieces in foil lined pans. Brush with ruby red cranberry butter and bake for about 1½ hours

### CRANBERRY BUTTER BASTED CHICKEN

- ½ cup jellied cranberry sauce
- ½ cup butter or margarine

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squares (split) on baking sheet.

Distribute chicken pieces over cornbread squares. Cover with shredded cheese. Broil 4 inches from heat source until cheese melts or bake ½ hour at 350 degrees. Stack two squares high, shortcake fashion, on serving plate and top with hot cranberry sauce. Makes 12 servings.

Crystal clear cranberry aspic salad molds go especially well with chicken. They are made with colorful cranberry juice cocktail. You can add a refreshing sparkle to the cranberry aspic with gingerale or a new flavor twist with bouillon. Here is a new way to make chicken.

### PATIO CHICKEN

- 2 pounds chicken breasts and legs
- ¼ cup melted butter
- 1 cup bread crumbs
- 1 teaspoon onion salt
- ¼ teaspoon garlic salt
- ½ teaspoon each: pepper, monosodium glutamate, chopped parsley, curry powder
- 1 cup mayonnaise

Brush chicken with melted butter. Roll in mixture of bread crumbs, onion salt, garlic salt, pepper, monosodium glutamate, parsley and curry powder. Arrange crumb coated chicken on foil-lined cookie sheet, skin side up and not overlapping. Place in hot oven (400 degrees) for 15 minutes to set crumbs. Remove from oven. Brush generously with mayonnaise. Reduce heat to 300 degrees and bake for 1 hour or until chicken is tender. This chicken may be served hot or cold with a cranberry aspic mold.

- 3 broilers (1½ pounds) cut into quarters

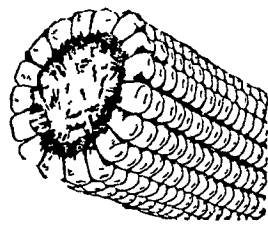
Beat cranberry sauce until smooth in small pan. Add butter and stir together over low heat to combine cranberry sauce and butter. Wash and dry chicken pieces. Sprinkle salt and pepper and place in shallow foil-lined pan. Spoon sauce over chicken. Bake at 350 degrees basting every 15 minutes until chicken is tender (about 1½ hours). Serves 12.

### Another combination of chicken and cranberry sauce — CHICKEN 'N CHEESE SHORTCAKE WITH CRANBERRY SAUCE

- 12 (3-inch) squares cornbread, split in half shortcake fashion
  - 4 cups cooked chicken or turkey meat
  - 4 cups shredded sharp cheese (about 1 pound)
  - 2 (1 pound) cans whole cranberry sauce, heated
- Place buttered cornbread

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### CRANBERRY COOLER ASPIC SALAD MOLD

- 1 envelope unflavored gelatine
- 1½ cups cranberry juice cocktail
- ½ cup tangerine juice
- ¼ cup apple juice
- ¼ cup gingerale

Soften gelatine in ½ cup cold cranberry cocktail. Heat 1 cup cocktail to boiling point. Add softened gelatine and dissolve. Stir in tangerine juice, apple juice and gingerale. Pour into lightly oiled individual molds. Chill until firm. 4-6 servings.

### CRANBERRY BOUILLON ASPIC SALAD MOLD

- 1 beef or chicken bouillon cube
- 1 cup boiling water
- 1 envelope unflavored gelatine
- 1 cup cranberry juice cocktail
- ¼ cup orange juice
- ½ teaspoon cloves

Dissolve bouillon cube in boiling water. Soften gelatine in ½ cup cranberry juice cocktail. Dissolve softened gelatine in hot bouillon. Add the remaining ½ cup cranberry cocktail, orange juice and cloves. Pour into lightly oiled individual molds and chill until firm. 4-6 servings.

Here's another sweet and sour dish, rice this time, to serve with baked chicken.

### CHIVE CRANBERRY RICE

- 3 tablespoons margarine or butter
- ½ cup finely minced celery
- 1½ cups water

- 1 cup cranberry juice cocktail
- 2 tablespoons grated orange rind
- 1¼ teaspoons salt
- 1 cup white rice
- 2½ tablespoons frozen chopped chives

Melt margarine in saucepan, add celery and saute about 5 minutes. Add water, cranberry juice, orange rind and salt. Bring to a boil; add rice and 2 tablespoons of the chives. Cover, reduce heat and simmer 20 minutes. Sprinkle with remaining thawed chives and serve. Makes 4 servings.

Here are two ways to prepare franks —

### BARBECUED FRANKS

- 2 tablespoons fat
- ¼ cup chopped onion
- 1 tablespoon sugar
- 1 teaspoon dry mustard
- 1 tablespoon Worcestershire Sauce
- 1 can (1 pound) jellied cranberry sauce, fork-whipped until smooth
- 4 teaspoons vinegar
- ½ cup water

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## SUPER

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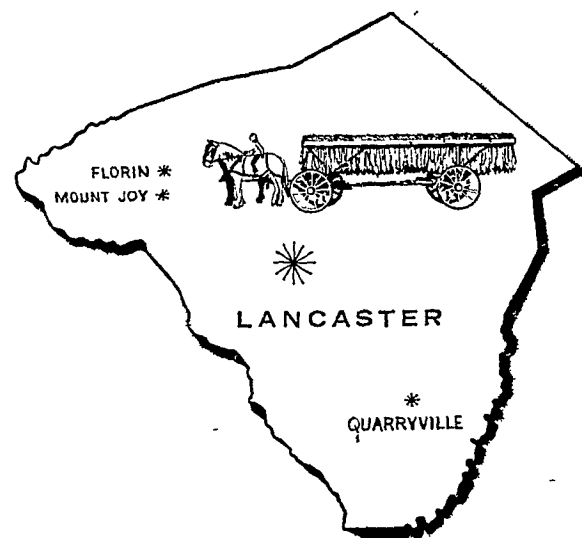
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