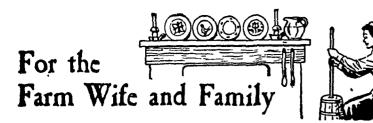
8-Lancaster Farming, Saturday, November 14, 1964



Win With Homecoming Foods By Mrs. Richard O. Spence



SPENCE

14

Now that the cranberry season is here again and prices are low, it is time to restock the freezer. Just freeze the cranberries in the container you buy them in. Rinsed after each addition. Sift flour frigerate until served on letfrozen berries can be used successfully in any recipe calling for fresh cranberries.

One way of using fresh cranberries is in a cranberry relish. You can make your own or you can now buy it already made up. This relish can be used as a topping for vanilla ice cream, a filling for home-made coffee cake or layered with vanilla pudding for parfait desserts.

Here are some recipes using cranberry relish as an ingredient.

- **CRANBERRY MUFFINS**
- cup clanbelry-orange rel- 3 1 ısh
- 1/4 cup blown sugar
- tablespoon flour 1
- 4/2 cup chopped pecans



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cups packaged biscuit mix 2

- tablespoons sugar
- 1
- 1 egg

relish, brown sugar, flour, and pecans Spoon 1 tablespoon of mixture into each 12 greased muffin pan cups. Muffins. Stir together biscuit mix, sugar, cinnamon, and nutmeg Stir together egg and milk Add to dry ingredients stirring just to moisten. Fill muffin cups 3/3 full. Bake in hot oven (400 degrees) 15 minutes. Remove from oven and invert pan immediately.

Makes 12 muffins. **CRANBERRY ORANGE**

BREAD

¹/₂ cup margarine

34 cup sugar 2 eggs

- 2½ cups sifted all purpose flour
- 1½ teaspoons baking powder
- teaspoon baking soda 1/2 teaspoon salt
- tablespoons orange juice 6 orange relish

1/2 cup chopped walnuts

until well blended. Add eggs, in pineapple-marshmallow mixone at a time, beating well ture and cranberry relish. Rewith baking powder, baking tuce or in sherbet glasses. soda and salt; add to sugar alternately mixture with orange juice. Fold in cranberry relish and chopped nuts. Spoon into greased 9 x 5 x 3inch loaf pan. Bake in 350 degree oven for about 1 houruntil crust is golden brown and toothpick inserted comes out clean Cool on rack for about 5 minutes, then remove from pan. Store overnight for easy

CRANBERRY RELISH DESSERT SALAD

1

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- cup miniature marshmallows
- apple

1/2 pint whipping cream

1 jar (14 ounces) cranberry relish Combine marshmallows and

pineapple. crushed Break cream cheese into small pieces 9-inch graham cracker crust: 1 jar (14 ounces) cranberry and add to whipping cream. Chill both mixtures for several hours. Beat cream cheese mix-Cream margarine and sugar ture as whipped cream. Fold

CRANBERRY ORANGE

SALAD, package raspberry flavored gelatin

1 cup hot water

1/2 cup cold water 14 ounces cranberry grange

relish

½ cup chopped walnuts

Dissolve gelatin in 1 cup hot water; stir to dissolve. Add 1/2 cup water; chill in refrigerator until partially thickcup drained crushed pine- ened. Fold in cranberry orange relish and chopped walnuts. 3-ounce package cream cheese Pour into large mold or individual smaller molds and chill until firm. Serve 4 to 6.

> CRANBERRY RELISH CHEESE PIE (Continued on Page 9)

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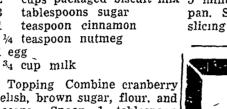
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