

For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

SUMMER'S LAST FLING



SPENCE

Tempt late summer appetites with dinner on the patio. Start the menu with shimmering, spiced cranberry gelatin studded with pineapple. Spoon it into a hollowed pineapple shell, garnish with flaked coconut and serve with crisp crackers. What a cool come-on!

Then serve some "different" hamburgers. Hamburgers are to barbecues as barbecues are to summer living — a favorite part. Though long unquestioned in popularity, charcoal grilled hamburgers promise a new flavor delight when prepared with 100% bran flakes.

Or you might like to feature "Par" Cheesy Franks — plump frankfurters lavishly

filled with a luscious Cheese cracker stuffing, then wrapped in bacon and grilled over charcoal.

For dessert — Fruit Fluff Cookie Tarts featuring juicy strawberries and plump blueberries.

CRANBERRY DELIGHT

- 1 quart cranberry juice
- 1 stick cinnamon
- 3 whole cloves
- 2 tablespoons sugar
- ¼ teaspoon ground cardamom
- ¼ teaspoon salt
- 1 (1-pound, 4-ounce) can pineapple tidbits (about 1½ cups)
- 2 envelopes unflavored gelatine

Flaked coconut

Combine 2 cups cranberry juice with the next five in-

gredients; bring to a boil. Reduce heat; simmer 10 minutes. Meanwhile, drain pineapple, reserving ½ cup juice. Refrigerate pineapple. Soften gelatine in reserved pineapple juice. Remove spiced cranberry juice from heat; strain and add softened gelatine. Stir until gelatine is completely dissolved. Add remaining cranberry juice and refrigerate until mixture is the consistency of unbeaten egg whites (about 2 hours). Add cold pineapple and refrigerate 1½ hours before serving. Garnish with flaked coconut and serve with crisp crackers. Makes 6 to 8 servings.

GRAND BRAN BURGERS

- 1 pound ground veal
- 1 pound ground beef

- 3 tablespoons bacon fat or water
- 2 eggs, slightly beaten
- ¼ cup milk
- 1 cup 100% bran
- ½ cup finely chopped onion
- ¼ cup chopped parsley
- 1½ teaspoons salt
- 1 teaspoon chopped caraway seeds
- ½ teaspoon ground black pepper

Thoroughly blend veal, beef and bacon fat or water. Combine remaining ingredients. Add to meats and mix gently to blend. Shape into 10 patties. Grill to desired doneness over hot coals. Makes 10 servings.

"PAR" CHEESY FRANKS

- 1 cup crushed cheese-flavored cracker crumbs
 - 2 tablespoons prepared mustard
 - 2 tablespoons finely chopped parsley
 - 1 teaspoon crushed oregano
 - ½ teaspoon onion powder
 - 8 to 10 frankfurters
 - 16 to 20 bacon slices (about ¾ pound)
 - 8 to 10 frankfurter rolls
- Combine first five ingredients. Split frankfurters lengthwise and stuff with cracker mixture. Wrap 2 strips of bacon around each stuffed frankfurter and secure with toothpicks. Grill over hot coals, turning occasionally, until bacon is crisp. Remove toothpicks and serve in warm rolls. Makes 8 to 10 servings

FRUIT FLUFF COOKIE TARTS

- 1 10-ounce package shortbread cookies (about 40) finely rolled
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg

- ¼ cup butter or margarine, melted
- 1 envelope unflavored gelatine
- ¼ cup lemon juice
- 3 eggs, separated
- ¾ cup water
- ½ cup sugar
- 1 teaspoon grated lemon rind
- ¼ teaspoon salt
- 1 cup heavy cream, whipped
- 1 cup sliced strawberries
- 1 cup blueberries

Blend shortbread crumbs with next four ingredients. Divide crumb mixture into 12 standard size paper-lined cupcake cups. Press firmly against sides and bottom with a spoon. Place in freezer while preparing filling. Soften gelatine in lemon juice. Cook egg yolks, water and ½ cup sugar until mixture just comes to a boil, stirring constantly. Remove from heat. Stir in softened gelatine and lemon rind. Cool until mixture mounds slightly. Add salt to egg whites;

beat until foamy. Gradually beat in 3 tablespoons sugar. Continue beating until stiff peaks form. Beat gelatine mixture with rotary beater until smooth. Fold in beaten egg whites and whipped cream. Then, gently fold in strawberries and blueberries. Mound in prepared cupcake cups. Refrigerate until set. Makes 12 servings.

Make your favorite cake and top it with this broiled topping—

COCONUT BRITTLE CAKE TOPPING

- ½ cup brown sugar, firmly packed
 - ¼ cup butter, melted
 - ¼ cup coffee cream or half and half
 - ½ cup flaked coconut
 - ¼ cup chopped nutmeats
 - 1 cup cocoa sweetened toasted rice cereal
- Combine sugar, butter and (Continued on Page 9)

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