# For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

#### **ORANGES**



There are 9 varieties of oranges you'll want to know by name and by principal characteristics now while oranges are plentiful.

Here are buef descriptions. Navel — Medium to large in size, a thickskinned orange, good for eating out-of-hand, and also ideal for serving sliced or sectioned. ful, glamorous and easy to Has characteristic puckered appearance at make. Here's a recipe that has rind in a saucepan. Cook slow-bloom end. The peel crystallizes well, and these merits and uses oranges, by for five minutes, stirring. makes a good marmalade. In season from October to December except the California season extends from October through April.

Valencia — An excellent juice orange, 3 somewhat elongated vertically (a little egg shaped), large insize and good in flavor. The 1/4 sections freeze well. Makes a good marmalade. 14

through January.

tangerine, peels easily and is

best used fresh out-of-hand. In

Temple — A bright orange, 1 In season March to July, and the California season extends from with a rough and thick skin. 1 March to September or October. Peels easily and is best for eating out-of-hand. In season 1

Hamlin — A thin-skinned December through March. orange, good for juice and marmalades. In season from October to December.

Parson Brown - A roughfor marmalades. In season from October to December.

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a thick, rough skin, easily peel- tuce. ed. It follows the Temple season. Sweet and delicious, it is cooked pineapple in gelatin especially thrifty now since it best for eating out-of-hand. In salads. Enzymes in fresh and uses several plentiful foods frozen pineapple prevent gela- and is equally good as an epseason March to July.

orange family of specialty citrus includes tangerines tangemurcott oranges. All are looseare in season from November 2 through February.

Molded salads can be color- 4 Remove from heat; add salad utes. Remove cinnamon and these merits and uses oranges. ly for five minutes, stirring.

MOLDED FRUIT SALAD

1 cup yoghurt cup lemon juice teaspoon salt

10-oz. package frozen strawberries, thawed

season December through Allow cream cheese to soften for eating as is, for juice, and March and is a minor va jety. at room temperature. Combine Pineapple Orange - Me. num cream cheese or yoghurt with size, round, typical orange cal- lemon juice and salt; blend or. Has a slightly pineapt well. Drain pineapple. Soften flavor. In season Novembe. elatin in the pineapple juice and heat until dissolved. Stir Murcott - Sometimes called 1.1to cream cheese or yoghurt honey orange. Seasonally fol-mixture. Add berries. Beat with lows the tangerine. Quite sweet rotary beater. Chill until mixand good for eating out-of-ture begins to thicken. Stir in hand. In season February to pineapple and orange sections. Pour into 1-quart mold and

King - A large orange with chili until set. Unmold on let-

SPECIALTY CITRUS - The tin from setting. los, temple, king, ponkan and ½ skinned, easy to peel, and ideal 1/2 for eating out-of-hand. Tanger- 1/4 ines are in season from late 4 November through January. 1 Tangelos — a cross between a 1 mandarin and a grapefruit - 2

WITH ORANGES oz. cream cheese OR

8-oz. can pineapple tidbits enough to moisten ingredients. tablespoon unflavored gelatin

Ponkan — Looks like a large 1 cup fresh or canned orange sections, drained Several leaves lettuce

# HOLLAND **STONE**

**ORANGE MUFFINS** 

tablespoons salad oil

cup orange juice

egg, well beaten

cups sifted flour

tablespoons sugar

en egg. Sift flour, baking pow-

der, salt, soda and 4 table-

orange mixture; stir just

handling the batter as little as 6

degrees F., 20 to 25 minutes. 11/2

and toast under the broiler. ½

possible. Bake in hot oven 425

Serve while hot or cut in half

Makes 16 muffins.

teaspoon salt

teaspoon soda

rind

cup sugar

cup water

cup coarsely grated orange

teaspoons baking powder

# Ready-Mixed **CONCRETE**

# **CONCRETE BLOCKS**

Here is a soup you won't

SPICY FRUIT SOUP

11 or 12 ounces mixed dried

cup seedless light raisins

tablespoon quick-cooking

3-inch stick cinnamon

Remove prune pits and cut

mixed fruits into small pieces.

mer, covered, until fruits are

tender - about 30 to 40 min-

SHRIMP WITH ORANGES

cooked, cleaned and de-

oranges, peeled, cut into

cups apple cider vinegar

(Continued on Page 11)

bite-size pieces

cup salad oil

cup catsup

petizer or dessert.

cups water

teaspoon salt

whole cloves

cup sugar

**tapio**ca

veined

cups orange juice

NOTE: Use only canned or find on your grocer's chelf. It's

1

Combine 1/2 sugar, water and Combine all ingredients. Sim-

oil. Add orange juice and beat-

spoons sugar together. Add 21/2 pounds large raw shrimp,

Batter should be lumpy. Fill 1½ pounds onions, peeled and greased muffin cups 35 full, thinly sliced

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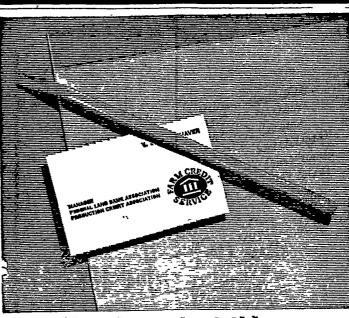
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