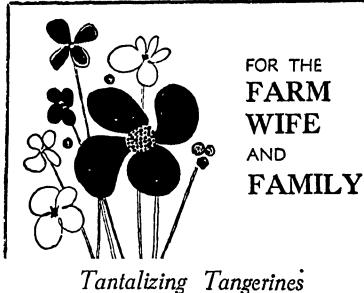
20- Lancaster Farming, Saturday, January 31, 1970



By Mrs. Richard C. Spence

The tangerine is jokingly called the "kid glove" fiuit because it has loose, easy-to-peel skin. It sections so easily too - without squarts squashing or oozing Added to these attributes, tan- 4 gennes annive on the market in 2 November and with faultless timing, continue, one variety fol- 3 lowing the other until April Tangelos, mandaiins, temples and 11/2 cups miniature tangerines are all marketed under the name of tangerines. Each has much the same charactcristics - easy to peel and eat gennes; separate inte sections, - easy to use the juice and grat- iemoving any seeds. Grate the 1 ecipes,

Tangennes taste great any that will start you and tangeiin- neth butter tangeiine juice; dot time. Here are just a few recipes es on a round of taste fun

4 tangerines, peeled, sectioned until nicely browned and bub-

- seeded grapefruit, peeled, sectioned servings. 1
- cut into halves 1 apple, unpeeled, cored, diced
- 6 maraschino cherries, quartered
- tablespoons maraschino 2
- cherry juice tablespoons sugar
- cup dairy sour cream 1
- large banana, sliced 1

Salad greens 1/4 cup sliced toasted almonds

fruit, apple and maiaschino cheiries Blend maraschino cherry junce, sugar and sour cream; stir through fiuit mixture. Refugerate an hour or longer Just before serving add sliced banana Arrange salad greens on individual salad plates, spoon fiuit in center of salad gieens Spiinkle with toasted almonds 6 to 8 servings

TANGERINE COLESLAW medium head cabbage, finely shredded (6 cups)

1

slaw; toss lightly Chill Serve gainished with remaining 12 cup tangenine sections 8 servings.

> "YUM-YUM" YAHS AND TANGERINES

medium to large tangerines yams to 4 tablespoons butter or

margarine marshmallows

Remove peel from three tan- Makes about 12 muffins ed peel as a part of a recipe, peel fiom remaining tangerine Although each variety may dif- to yield 1 teaspoon; reserve 1 fer some in size and flavoi, they Ream the juice from the tangercan be used interchangeably in me to yield 1/4 to 1/3 cup. Drain yams; place in shallow baking 1 dish. Top yams with tangerine sections, sprinkle with grated  $\frac{1}{1}$ with butter. Arrange marshmallows evenly over top of casserole TANGERINE FRUIT SALAD Bake, uncovered, at 350 degrees 1

- bly, about 25 minutes. 4 to 6
- TANGERINE TAPIOCA PARFAIT 1 package (3¼ ounce) vanilla
- tapioca pudding mix 3 to 4 medium to large tangerines, peeled, sectioned
- 2 to 4 tablespoons sugar 1 cup heavy cream, whipped, or
- whipped topping

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Combine tangerines, grape- cording to package directions, minutes, then slice into serving

cool. Reserve 6 to 8 large tangerine sections for garnish; cut remaining sections in half Sweeten cut tangerines with sugar to taste. In parfait glasses alternate leyers of tapioca pudding sweetened tangetine pieces and whipped cream. Top each serving with a whole tangetine section Chill, 6 to 8 servings.

## TANGERINE BRAN MUFFINS cup whole bran cereal

- cup milk
- tablespoon freshly grated 1 tangerine peel
- tablespoons freshly squeezed 2 tangerine juice
- 1 egg 1/4 cup salad oil
- 114 cups sifted flour
- 3 teaspoons baking powder
- 1/4 teaspoon soda
- teaspoon salt 1,2 1/1 cup sugar

tangerine, peeled, sectioned 1 seeded

In mixing bowl combine bian cereal and milk, let stand until most of moisture is absorbed Add tangenine peel and juice, egg and oil, beat well Resift cans (1 pound each) whole flour with diy ingledients; add to bran mixture and stir just enough to blend. Spoon into greased muffin pans, filling about 5. full. Top each muffin with a tangerine section Bake at 400 degrees for 25 to 30 minutes.

## POUND CAKE WITH FRESH TANGERINES

pound cake (12 ounces)

- <sup>1</sup>/<sub>3</sub> cup sugar
  - <sup>1/2</sup> cup tangerine juice
    - tablespoon lemon juice
    - tablespoons tangerine peel
    - envelope dessert topping
    - mix, whipped or 1 cup heavy
  - cream, whipped and slightly sweetened to 2 tangerines, separated
  - into sections, seeded

Pierce top and bottom of cake well with a for. Place in shaltangerine and lemon juice; boil hard for 3 minutes until slightly thick, stirring occasionally. Slow ly spoon half of, hot sauce over bottom of warm cake; turn cake over and spoon remaining sauce Prepare taploca pudding ac- over top of cake. Let stand 5

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pieces and place on platter or grating fruit, peel and use the individual plates. Just before sections

serving, stil tangerine peel into whipped topping mix or whipped DERFUL JUICE - To juice, cream. Spoon generous dollops cut fruit in half just as you do over each piece of cake; gainish an orange. Use a light hand preswith fresh tangerine sections.

TANGERINES ARE EASILY grater. Using the whole fruit, make two or three quick, light cakes or puddings.

strokes to remove only the outer in small saucepan combine sugar, unique flavor to a recipe. After for future use.

TANGERINES MAKE WONsure when reaming juice This will keep peel intact. After juicing, the peel can be slivered, GRATED - Always use a sharp minced or candied It adds a

flavor all its own to cookies,

Remember, too, that tangerine low baking pan, heat at 350 de- layer of peel, containing the peel, in any form, can be stored grees for 10 minutes. Meanwhile exotic zesty oils They add that in air-tight containers and frozen



