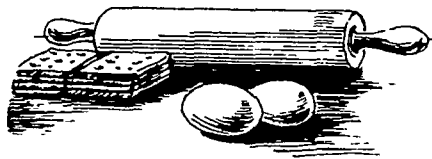
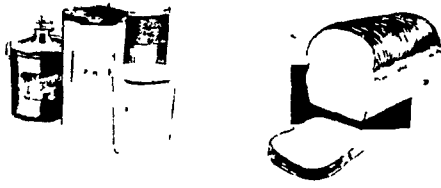


Home on



The Range



Cranberries go with both Thanksgiving and Christmas meals, and this week "Home on the Range" is featuring 12 recipes to try out for the upcoming holidays. From punch to bread to salads and pies, cranberries make versatile ingredients to many foods.

CRANBERRY JELLO MOLD

½ pound cranberries
3 apples
1 orange
1 cup sugar
1 (6 oz.) box of black cherry jello
3 cups water
1 (1 pound 4 oz.) can crushed pineapple
Grind cranberries, apples, and orange. Prepare jello with two cups boiling water and then add one cup cold water. Let set until partially jelled. Add ground fruit and pineapples. Pour into large mold. Prepare 30 to 36 hours before serving.

Mrs. Raymond Wenger
Lititz, Pa.

CRANBERRY CREATIONS

1 cup oatmeal
½ cup flour
1 cup brown sugar
½ cup margarine
1 pound cranberry sauce jellied or whole cranberries

Combine oatmeal, flour, brown sugar, and cut margarine into ingredients to make crumbs. Place ½ of crumb mix in 8 by 8 greased dish. Cover crumbs with cranberry sauce, top with remaining crumbs. Bake 45 minutes at 350 degrees F.

CRANBERRY PUNCH

1 (3 oz.) cherry jello
1 cup boiling water
1 (6 oz.) can lemonade
3 cups cold water
1 quart cranberry cocktail juice
1 quart gingerale

Dissolve cherry jello with one cup boiling water. Make lemonade and combine all ingredients. Serves 25.

Above two recipes by:
Pat Sechrist
York Haven, Pa.

FIESTA SALAD

1 (14 oz.) can condensed milk
¼ cup lemon juice
1 (20 oz.) can drained crushed pineapple
1 (16 oz.) can whole cranberries
1 (9 oz.) container whipped topping
½ cup crushed nuts
Mix first four ingredients together, then fold in whipped topping. Put in big size glass baking dish. Sprinkle nuts on top. Freeze. (Take out a little before serving.)

Mrs. Merle Mishler
Hollsopple, Pa.

CRANBERRY HOLIDAY SALAD

2 (3 oz.) boxes orange jello
1¼ cups boiling water
2 cups cold water and pineapple juice
1 medium sized can of crushed pineapple
1 (16 oz.) can cranberry sauce

1 cup celery, diced very fine
1 can mandarin orange slices, drained

Prepare gelatin by mixing it with hot water. Add the cranberry sauce to the hot mixture and stir until dissolved. Drain the crushed pineapple—reserving the liquid. To the reserved liquid, add enough cold water to make two cups. Add to the gelatin and stir. When it begins to set, stir in pineapple and celery. Place in a mold. Decorate the top with mandarin orange slices.

Mrs. Merle Mishler
Hollsopple, Pa.

CRANBERRY—ORANGE MUFFINS

1 egg
1 cup milk
¼ cup salad oil
2 cups all-purpose flour
¼ cup sugar
3 teaspoons baking powder
1 teaspoon salt

Heat oven to 400 degrees F. Grease bottoms of 12 medium muffin cups. Beat egg; stir in milk and oil. Mix

in remaining ingredients just until flour is moistened. Batter should be lumpy. Fold in one tablespoon grated orange peel and one cup cranberries (cup cranberries in half) into batter. Fill muffin cups ¾ full. Bake 20 to 25 minutes or until golden brown. Immediately remove from pan. Makes 12 muffins.

Sylvia Quesenberry
Blain, Pa.

CRANBERRY ONIONS

Water
1 teaspoon salt
1 pound small white onions (peeled)
¼ cup jellied cranberry sauce
1 tablespoon light corn syrup

Bring ½ inch water and the salt to boil. Add onion and cover and cook for 12 to

15 minutes or until tender. Drain well. Add cranberry sauce and corn syrup. Stir over low heat until sauce is smooth and onions are coated. Makes four servings.

CREAMY SAUCE (For steamed cranberry pudding)

½ cup margarine or butter
¼ cup sugar
½ cup cream
1 teaspoon vanilla extract
Cream together margarine or butter and sugar. Add cream. Cook slowly until smooth and creamy. Add vanilla extract. Serve hot over pudding.

Above two recipes by:
Mrs. Charles Biehl
Mertztown, Pa.

SPARKLING CRANBERRY PUNCH

1 large can jellied cranberry sauce

Recipe Theme Calendar

26 "Left-over Turkey Recipes"
Deadline November 12

DECEMBER

3 "Christmas Candy Favorites"
Deadline November 19

10 "Holiday Puddings"
Deadline November 26

17 "Christmas Stuffings"
Deadline December 3

24 "Gelatin Whip-ups"
Deadline December 10

31 "Party Appetizers"
Deadline December 17

2¼ cups water
½ cup sugar
mint
½ cup lemon juice
1 teaspoon almond extract
1½ cups ginger ale
Clove-studded lemon slices

Crush cranberry sauce in can with fork and empty into saucepan. Beat with rotary beater. Add water and beat until sauce is melted. Add sugar and cool. Stir in lemon juice, extract, and one cup ginger ale. Just before

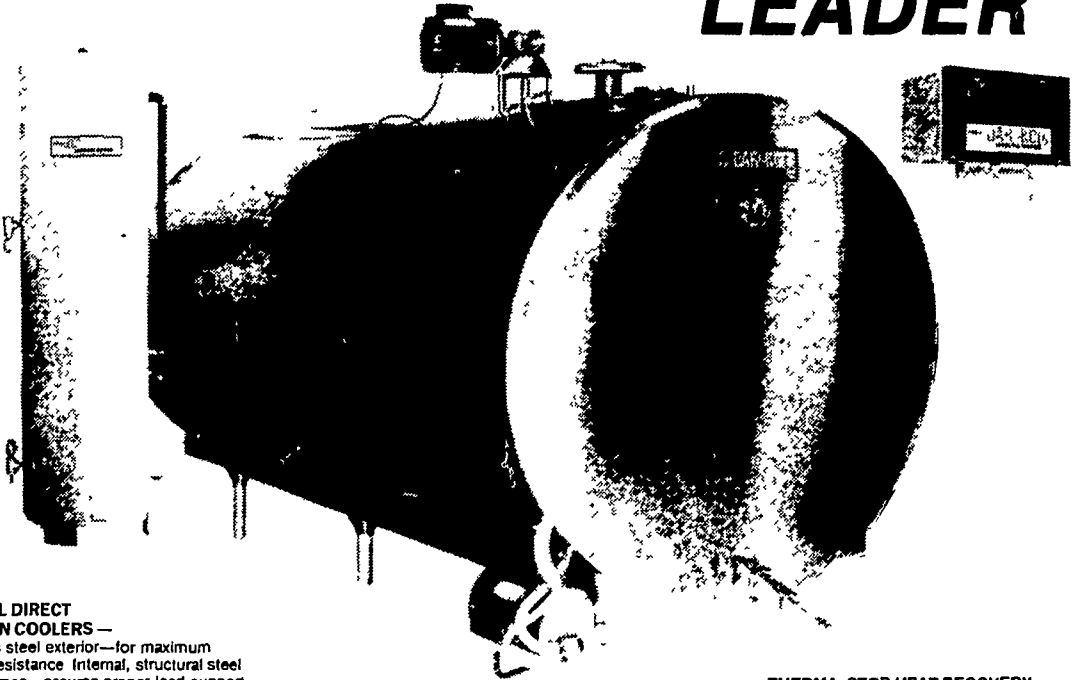
serving, dilute with remaining ½ cup ginger ale and serve well iced in frosted glasses. Garnish with mint and clove-studded lemon circles. Serves 12 punch-cups.

HOLIDAY CRANBERRY SALAD

2 boxes lemon gelatin
1 pint boiling water (2 cups)
1 cup cold water
¼ teaspoon salt
1 whole orange

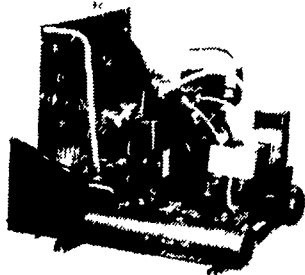
(Continued on Page 47)

DARI-KOOL THE VALUE LEADER



DARI KOOL DIRECT EXPANSION COOLERS —
Stainless steel exterior—for maximum corrosion resistance. Internal, structural steel support frames—assures proper load support area. Foam urethane insulation—for added structural rigidity and efficient one-piece insulation for maximum insulation properties.

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For the very finest in efficient dependable cooling. DARI KOOL offers the ultimate in condensing units. The Heavy-Duty R 22 Copelandic. These units are factory pre-charged with Freon and come equipped with technical features unequalled by any other unit on the market. And as an added safety feature, every DARI KOOL cooler is equipped with an M.O.P. expansion valve. An exclusive feature that PREVENTS compressor overloading in the event the cooler is not turned on at the time milking is started.



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Thermally protected 90° offset heavy-duty gearbox with a full 240 inlb rating on all D K coolers from 600 to 2000 gallon capacity. Larger sized D K coolers 3000 & 4000 include two (2) agitators, each rated at 440 inlb. Built tough to handle day in day-out agitation. And best of all, they are Standard on all DARI KOOL cooler sizes listed.

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Another DARI KOOL exclusive. Five-cycle washing with an enclosed motor permanently attached washer pump with built in wash lines and spray head. No more lugging washer pumps. Inserting wash nozzles or fighting a mass of hoses. Everything is built in and ready to go. And ALL washer controls are conveniently located in the stainless steel wall mounted control cabinet. Factory tested and operated, each unit is a proven performer before it's installed on your dairy. This entire washer package is Standard and comes with a list of features that makes it THE ULTIMATE in cooler washers.

Besides these Standard features DARI KOOL also offers a complete list of system options like:

TUBE AND PLATE PRE COOLERS —
Both styles operate on well water or ice water and efficiently pre-cool milk by as much as 50° before it enters the bulk cooler. DARI KOOL Pre-Coolers—to cool milk faster and reduce the work load of the entire cooling system. This saves electricity and assures extended system performance.

TEMPERATURE RECORDER with NEW ALARM CIRCUIT —
Automatic monitoring and recording of milking time, cooling temperatures, milk blend temperatures, wash time and solution temperatures, agitation intervals and detection of system malfunctions before they cause more serious problems. And now as an added feature, an alarm circuit has been added. By simply connecting this circuit to a light or buzzer located in a convenient place you will be alerted immediately in the event the milk holding temperature rises above 45°. An extra safe-guard against milk loss due to undetected problems.

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The perfect example of energy conservation at its best. Designed to fit any system, THERMA-STOR produces all of the hot water your dairy needs, operates without the use of electricity or fuel and makes and stores 2 temperatures of Hot Water—FREE. As an added feature, the THERMA-STOR can also be used to heat the milk room with forced hot air.

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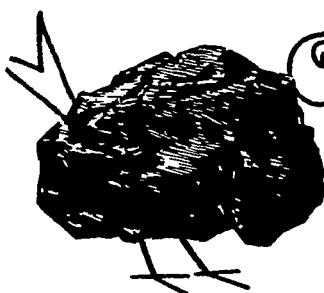
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