

Home on the Range

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3 cups raw cranberries
1 cup sugar
1 cup finely chopped apples
Dissolve the lemon gelatin in the boiling water; add the cold water and salt. Cool. Grind together the whole orange (including the rind) and cranberries. Add sugar and mix well. Then add apples. Combine with the gelatin and place in refrigerator in molds, or in oblong pyrex plates. Serve on lettuce leaves and top with mayonnaise and a green cherry. This makes a pretty Christmas salad. Serves eight to ten.

CRANBERRY FRUIT BREAD

2 cups flour
1 cup sugar
1½ teaspoon baking powder
½ teaspoon soda
1 teaspoon salt
1 egg, well beaten
2 tablespoons melted shortening
½ cup chopped nuts
2 cups raw cranberries, cut in halves
1 orange - juice and rind
Sift dry ingredients. Combine juice and rind and add enough water for ¾ cup liquid. Add beaten egg and

shortening. Pour over dry ingredients and mix until dampened. Add nuts and cranberries. Bake in loaf pan in 325 degrees F. oven for 50 to 60 minutes. Cool before slicing.

CHRISTMAS CRANBERRY PIE

1 cup raw cranberries
1½ cups sugar
1 tablespoon butter (or margarine)
½ cup water
¼ cup lemon flavored gelatin granules
1 tablespoon flour
Dough for two crust pie
In covered saucepan combine berries, water, and sugar. Boil until berries pop; add gelatin. Cool. Line pie pan with bottom crust. Sprinkle flour on crust. Add cranberry mixture. Dot butter or oleo over mixture. Roll out top, cut slits, place over berries. Bake at 425 degrees F. until brown.

Above four recipe by:
Mrs. James Coombs
Gardners, Pa.

CRANBERRY APPLE RELISH

1 pound fresh cranberries
2 medium apples (cored)

2 oranges (quartered and seeded)
2 cups sugar
1 cup walnuts (optional)
Put cranberries, apples, oranges, and nuts through a food chopper. Mix well. Add sugar and chill. Keep several days.

Nita Dodrer
Littlestown, Pa.

FFA pumpkin results posted

HUMMELSTOWN - The Lower Dauphin Chapter of the Future Farmers of America recently held their annual pumpkin growing contest. Sponsored by the FFA for elementary school students, the program is run primarily to encourage students to become interested in agriculture and the FFA.

The pumpkin seeds were passed out in early June to students in the Lower Dauphin school district and were later judged in the following categories: best carved, largest in circumference, heaviest, and best decorated. The winners included: best carved: Steve Wyley, first; Adam

Capage, second; and Randy Farney, third.

Circumference winners were Suzanne Zerphy, first, at 33 inches; Tammy Weisling, second at 26 inches; and Cindy Evier, third at 21½ inches.

The heaviest pumpkin weighed 35 pounds and belonged to Dave Bahajak; second weighed 17 pounds and was owned by Shelly Jones; third belonged to Tammy Weisling at seven pounds.

Bradley Geyer decorated his vegetable the best and won a first place for his efforts with Karen Breidenstine taking second and Eric Fackler taking third.

Donations presented when Grange meets

OAKRYN- Fulton Grange 66 met in regular session November 14 at the Grange hall, Oakryn, with Edward L. Zug, master, presiding. Donations were given to

County Mental Health Association, and Christmas Seals Lancaster Co. Deputy State Grange Master Richard Maule presented Mrs. William Rhoades a first place award ribbon for her report on subordinate Grange women's activities committee projects from the State Grange W.A.C. and a second place ribbon to Mrs. Charles McSparran for her Pomona Grange W.A.C. report.

Mrs. Thomas Galbreath, women's activities committee chairman, assisted by Mrs. Charles Reath, presented prizes to the following winners in the pie contest: plain pumpkin - 1. Mrs. Clifford Holloway, Jr.; 2. Mrs. Charles McSparran; Spiced pumpkin - 1. Mrs. Clifford Holloway, Jr.; 2. Mrs. Donald McCallin; Apple - 1. Mrs. Clifford Holloway, III; 2. Mrs. Richard Holloway.

Judge of the pies was Mrs. William Fredd with Arba Henry judging the corn. Henry presented prizes in

the multiple ear class to: 1. Edward Zug; 2. Tim Hanks; 3. Debbie Zug; single ear class - 1. Richard Holloway; 2. Edward Zug; 3. Charles Wallace.

The theme for the program at the November 28 meeting will be Thanksgiving, and for the December 12 meeting "Energy". Each member is asked to bring a suggestion on how to save energy to the December 12th meeting. A Christmas party with a \$1 gift exchange will be held at the Grange hall December 23 instead of the regular meeting December 26. Preceding the party the Grange will go caroling at 7 p.m.

Produce license suspended

LEWISTOWN - Samuel Eugene Elsesser, Lewistown, Pa., has failed to pay a reparation award issued under the Perishable Agricultural Commodities (PAC) Act and is not now eligible to operate in the produce business under the Act, the U.S. Department of Agriculture has said.

Elsesser may not be employed by or affiliated with any licensed produce firm without USDA approval.

The PACA license issued to Elsesser, doing business as Elsesser's Produce Service, was suspended after the firm failed to pay a \$4826 reparation award issued by USDA in favor of a Maine shipper for two lots of potatoes shipped during March and April 1975. USDA ordered payment of the award after Elsesser failed to answer the complaint.

The PACA establishes a code of good business conduct for the produce industry. It requires that interstate traders in fresh and frozen fruits and vegetables be licensed and authorizes USDA to suspend or revoke a trader's license for violating the Act.

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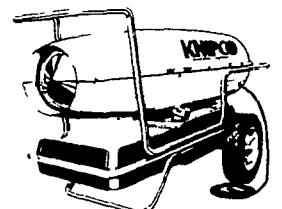
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