

Home On The Range

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CRANBERRY COOKIES

- ½ cup butter or margarine, softened
- 1 cup granulated sugar
- ¾ cup brown sugar, packed
- ¼ cup milk
- 2 tablespoons orange juice
- 1 egg
- 3 cups flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon soda
- 1 cup chopped nuts
- 2½ cups coarsely chopped frozen cranberries

Heat oven to 375 degrees F.

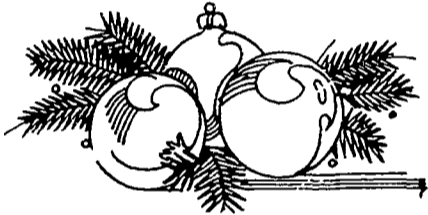
Cream butter, granulated sugar and brown sugar. Stir in milk, orange juice and egg. Mix in remaining ingredients. Drop dough by teaspoonfuls about 2 inches apart onto greased baking sheet. Bake 10-15 minutes.

CRANBERRY NUT BREAD

- 2 cups sifted all-purpose flour
- ¾ cup granulated sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup chopped walnuts
- 1 egg
- 1 cup whole cranberry sauce, drained
- 2 tablespoons melted shortening

Heat oven to 350 degrees F. Sift together onto waxed paper the flour, sugar, baking powder, salt, soda and cinnamon. Add walnuts.

In mixing bowl, beat egg; add cranberry sauce and shortening. Add dry ingredients; stir until just blended. Pour into greased 9x5x3 inch loaf pan. Bake for 45 minutes. Cool on rack.



HOLIDAY PUNCH

- ½ gallon cranberry cocktail
- 1 4oz. can pineapple juice
- 1 quart gingerale
- vanilla ice cream
- red and green marischino cherries
- green food coloring

Have juices and bowl well chilled. Put small scoops of ice cream in bowl. Pour in cranberry cocktail, pineapple juice and gingerale.

If desired, use enough pineapple juice to nearly fill about three small ring molds.

Add a little green food coloring and alternate red and green cherries with mint leaves to resemble wreaths.

Freeze these ahead of time and float in the punch for a lovely holiday effect.

Mrs. Harold Moore, Franklin, Pa.

Recipe Swap

Question - Our family would like to have some recipes that would be useful in home butchering. Of special interest is scrapple, sausage, kielbasi and hot dogs.

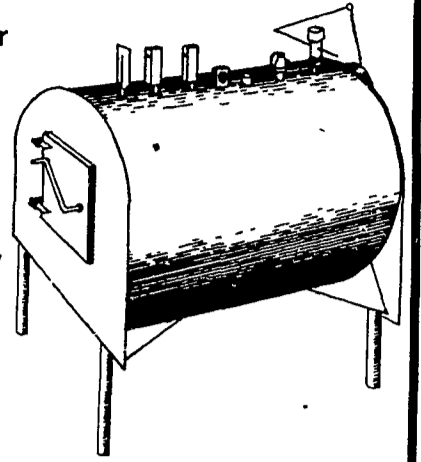
Also of any special canning recipes using meats such as stews, bar-b-que chicken or canned beef.

R. Hoover

Anyone having recipes to answer this request can forward the recipes to Recipe Swap, Lancaster Farming, Box 366, Litz, Pa. 17543.

Bar cookies can be frozen in serving sized blocks after cutting. Remove them from the pan in which they were baked to foil-covered cardboard or shallow aluminum pans. Wrap in freezer wrapping, label and place in the freezer. Remove the number of packages needed and thaw for serving.

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