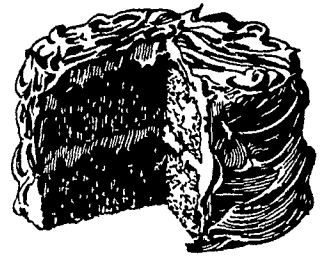


Home On The Range



Colorful cranberries for festive fetes

The colorful cranberry is a native of North America. It grows in marshy places, and its blossom, of a beautiful pink color, gives place to an abundant and piquant flavored fruit.

The American cranberry is a larger plant and bears a larger berry than the foreign variety.

Indians cooked cranberries with wild honey or maple syrup. They were called craneberries at first because their blossoms and stems swayed like the graceful neck of a crane.

Whether they are used in jellies, salads, drinks, sauces or pastries, the American grown cranberry will be an attractive feature to any Holiday dinner or party table.

CRANBERRY CRUNCH

- 1 cup uncooked rolled oats
- ½ cup flour
- 1 cup brown sugar
- ½ cup butter or margarine
- 1 16oz. can cranberry sauce

Mix oats, flour and brown sugar. Cut in butter until crumbly. Place half of the mixture in an 8 inch greased baking dish. Cover with cranberry sauce. Top with balance of crumb mixture.

Bake 45 minutes in a 350 degree F oven or about 10 minutes in a microwave oven.

Serve warm in squares topped with whipped cream or ice cream.

Serves nine.

Mrs. Harold Moore, Franklin, Pa.

CRANBERRY JELLY

- 3½ cups cranberry juice cocktail
- 1 2¼ ounce package powdered fruit pectin
- 4 cups granulated sugar
- ¼ cup lemon juice

In large kettle, combine cranberry juice and pectin. Cook and stir to boiling. Stir in sugar immediately. Bring to full rolling boil; boil hard 2 minutes, stirring constantly. Remove from heat, stir in lemon juice. Skim off foam. Pour into hot sterilized jars. Seal.

Makes 6 half-pints.

Cranberry Apple Jelly: Substitute 3½ cups cranberry-apple drink for cranberry juice cocktail.

CRANBERRY PINEAPPLE BAKE

- 4 cups (1 pound) cranberries
- 1 (20½ ounce) can pineapple chunks
- 1½ cups sugar

Place cranberries in 8x8x2 inch baking pan. Stir in pineapples and sugar. Bake in a 350 degree F oven for one hour. Serve warm with ice cream. Serves 8.

FROZEN CRANBERRY SALAD

- 1 lb. box fresh cranberries
- 1 cup granulated sugar
- 1 medium sized can crushed pineapple
- 2 lbs. miniature marshmallows
- 1 quart whipping cream

Combine ground cranberries and sugar; leave stand at room temperature for 1 hour. Combine pineapple, and marshmallows and put in refrigerator to chill for 1 hour. Combine all ingredients and whipping cream. (Non-dairy whipped creams can be used.)

Put into container and freeze. Remove salad approximately one hour before serving.

Mrs. Donald U. Burkhart, Strasburg, Pa.

APPLE — CRANBERRY DRINK

- 1 orange
- 1 cup water
- ¼ cup cranberries
- 1 tablespoon honey
- 1 apple

Peel orange and cut in half across the equator. All seeds will be visible for easy removal.

Place orange in blender and process at high speed. Add water.

Wash cranberries on hot water, and remove any stems, add to blender. Process at high speed.

Add honey.

Wash and core, do not peel, the apple. Cut into chunks and blend at medium speed until smooth.

Barbara Russell, Pine Bush, NY

TANGY CRANBERRY PUNCH

- 2 cans, 12 ounces each, pineapple juice
- 3 cups cranberry cocktail
- 1 cup orange juice
- 2 tablespoons lemon juice
- ¼ cup water
- 3 tablespoons sugar
- 3 cups ginger ale
- ½ lemon, thinly sliced
- ½ orange, thinly sliced

Stir together fruit juices, water and sugar until sugar is dissolved. Just before serving, pour over ice in punch bowl. Add ginger ale and garnish with fruit slices.

Ten servings, ½ cup each.

QUICK BANANA — CRANBERRY DESSERT

- 2 bananas
- 1 can jellied cranberry
- whipped cream
- chopped nuts

Slice bananas lengthwise and place in serving dish. Cube jellied cranberry and place on top of bananas.

Top with whipped cream and garnish with chopped nuts.

Mrs. Eva S. Rubinosky, Upper Gwynedd, Pa.

CRANBERRY — ORANGE RELISH

- 4 cups cranberries
 - 1 large orange, peeled
 - 2 cups granulated sugar
- Finely chop cranberries and orange in food chopper. Stir in sugar. Cover and refrigerate at least 3 hours.
- Yield: 3½ cups.

FROZEN CRANBERRY — PINEAPPLE SALAD

- 1 can (20½ oz.) crushed pineapple, well drained
 - 1 can (16oz.) whole cranberry sauce
 - 1 cup dairy sour cream
 - ¼ cup coarsely chopped pecans
- Mix all ingredients thoroughly. Pour into refrigerator tray. Freeze at least 3 hours or until firm. Thirty minutes before serving, remove tray from freezer to refrigerator.
- Yield: 6-8 servings

NUTS 'N BERRIES DRESSING

- 1 8x8 inch pan corn bread, cooled and crumbled
 - 6 cups white bread cubes
 - 1 cup chopped nuts
 - 1 teaspoon poultry seasoning
 - 1 16oz. can whole berry cranberry sauce
 - ½ cup melted butter or margarine
 - 1 egg
- Combine corn bread, bread cubes, nuts and seasoning. Stir in sauce, butter and egg. Toss lightly. Place in 3 quart casserole. Bake in preheated 350 degree F oven for 45 minutes. Serve with turkey, ham or roast pork.
- Mrs. Harold Moore, Franklin, Pa.



Cranberry Sundaes Jubilee is a scrumptious dessert for those festive holiday occasions. If you are adventurous, top the cranberry relish with a sugar cube and ignite before serving.

CRANBERRY SUNDAES JUBILEE

- 1 package frozen cranberry-orange relish or
- 1 can (8 ounces) whole cranberry sauce.
- 4 sugar cubes
- orange extract
- vanilla ice cream

Heat cranberry relish or sauce, stirring occasionally. Soak sugar cubes in extract 5-10 minutes. Place a scoop of vanilla ice cream in each of 4 serving dishes. Just before serving, place a sugar cube on top of each sundae and ignite.

4 servings

FRUIT RAVE

- 1 cup fresh cranberries, chopped
- 1 apple, chopped
- 1 banana, diced
- ¾ cup granulated sugar
- 6 shortcake biscuits
- whipped cream

Mix together prepared fruits. Stir in sugar until well blended. Place in refrigerator two or three hours as flavors blend.

To serve, split biscuits and spoon fruit mixture between layers and on top. Serve with whipped cream.

Mrs. Harold Moore, Franklin, Pa.

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Cranberries, the native North American fruit, can be added to a variety of baked goods, including nut breads and these cranberry cookies.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be featured in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

DECEMBER

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Midnight Snacks

JANUARY

5

Pork Priorities
Deadline December 28

12

Delectable Doughnuts
Deadline January 4

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Colossal Chicken Dishes
Deadline January 11