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Bounced Any Berries Lately?

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Bounced

Flavor is in the pink when you cook with cranberries. Cranberries add gay color, a pleasant tang and bounce to any meal. Yes, bounce, for it's by their bounce that cranberry packers separate the good berries from the bad. When you're home for the holidays why not surprise your family with a taste-tempting salad or dessert made with cranberries?

RED AND WHITE FREEZE SALAD

1 1-lb. can (2 cups) jellied cranberry sauce
2-3 tablespoons lemon juice, fresh, frozen, or canned
1 3-ounce package cream cheese, whipped
1/4 cup mayonnaise or salad dressing
1/4 cup sifted confectioners sugar
1 cup chopped walnuts
1 cup heavy cream, whipped

Crush cranberry sauce with fork. Add lemon juice. Pour into 1-quart refrigerator tray. Combine cream cheese, mayonnaise and sugar; blend well. Add walnuts. Fold in whipped cream and spread over cranberry mixture; freeze until firm. Cut in wedges and serve on crisp lettuce. Makes 6 to 8 servings.

CRANBERRY APPLE CRUNCH

1 cup sugar
1 cup water
2 cups cranberries
2 cups chopped tart apples
1 recipe Topper

Mix sugar and water; boil 5 minutes. Add cranberries; cook until skins pop, about 5 minutes. Remove from heat. Add apples; pour into buttered 10x6x1 1/2-inch baking dish. Sprinkle with Topper.

Topper: Mix 1 cup quick cooking rolled oats, 1/2 cup brown sugar, 1/2 cup enriched flour, and 1/2 teaspoon salt. Cut in 1/4 cup butter or margarine until crumbly. Add 1/2 cup broken walnuts. Bake dessert in moderate oven (350 degrees) about 35 minutes. Cut in 6 to 8 squares. Serve warm with whipped cream.

Lately?

ORANGE CRANBERRY RELISH

2 oranges, quartered and seeded
4 cups fresh cranberries
2 cups sugar

Put orange quarters with peel and cranberries through food chopper. Add sugar to mixture. Chill in refrigerator several hours before serving.

For holiday garnish, orange cranberry relish may be served in orange cups with picot edge.

(Cont. on page 14)
Orange Fluff with Cranberry Topping

Pour ¼ cup orange juice concentrate into custard cup. Sprinkle with gelatin; stir; allow to stand 5 minutes. Set cup in 1 inch boiling water in saucepan. Stir until gelatin dissolves. Beat egg yolks until just smooth; blend in water, 1 tablespoon sugar, lemon rind, lemon juice, and gelatin mixture. Beat egg whites until soft peaks form; gradually add 3 tablespoons sugar, beating until stiff. Fold in egg-yolk mixture until well-combined. Spoon into sherbet dishes.

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Cheese Delight

Featuring Swiss, Cheddar, Blue, Edam and Cottage Cheeses.

How the cheese is made:

CHEDDAR CHEESE

Cheddar cheese is cured only 2-3 months and has a mild, acid but still slightly sweet taste. As the aging of the cheese progresses, the fat and protein are slowly broken down into simpler components which contribute the nutty flavor and blend of aromas that characterize aged cheddar cheese and make it a favorite of connoisseurs for sandwiches, pies, soups and numerous other dishes.

SWISS CHEESE

Swiss cheese is characterized by a mild, sweet flavor and by the round openings or eyes uniformly distributed through the cheese. The eyes are really bubbles of carbon dioxide gas which form as a by-product of the fermentations that lead to the characteristic flavor of Swiss cheese.