

Cranberries-- Bogs To Banquets

(Continued from 1-B)

bag is flooded to protect the plants from cold, drying winds.

Bee hives and bird houses are spotted here and there about a cranberry bog. Much of the credit for a successful crop must go to these winged workers. The bees spread pollen; the birds dive down on any marauding insects.

Although ice debris accumulated 20,000 years ago forms the lower layers of the cranberry bog, growers who have been in the business many years say it now costs from \$3,000 to \$5,000 an acre to bring a crop into production. Wild land is selected for a new bog, terrain covered with swamp maple, ferns and health-like plants. These bog-lovers must be more.

From the bogs cranberries are taken to storage plants in big 500-pound boxes. Once picked and cold-stored they are handled as little as possible until their time comes to go through the winnowing machine and separator. The winnowing machine blows away leaves and bits of twigs, but the separator makes use of a unique characteristic of cranberries: Good cranberries bounce like little ping-pong balls, but bad ones just flop. Each berry gets seven chances to bounce over a four-inch barrier and get in the clear line. The lousy berries go into the discard, of course.

VERSATILE, NUTRITIOUS
Cranberries brighten up almost any menu, breakfast, lunch and dinner. Both their brilliant red color and tangy-sweet flavor are appealing. They're convenient.

There are several kinds of mechanical pickers now in use. Most of them work on the same principle as the scoop. As might be expected, they are much more efficient than the hand scoop for it is possible to gather up to 6,000 pounds a day with a machine. Not only is this much easier on the bones, but when cranberries can be harvested in one-tenth of the time, there is less danger of loss due to hard freezing as the days turn colder.

The cranberry season starts about Labor Day with the first Early Blacks and other early varieties coming from Massachusetts and New Jersey. Then, about the middle of September, Wisconsin bogs turn red with berries and the ripening progresses until the cranberry season comes to an end in Washington and Oregon in late October.

Golden Midnight
Cake Greets 1963
To greet the New Year, make the party buffet. Frost it gaily with "Auld Lang Syne" on the lines of a musical staff.

GOLDEN MIDNIGHT CAKE

- 1 6-ounce package (1 cup) semisweet chocolate morsels
- 2 cups sifted flour
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 3-ounce package cream cheese
- 1/4 cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon red food coloring
- 1 cup milk
- 1 teaspoon vanilla

Melt semisweet chocolate morsels over hot (not boiling) water. Sift together flour, baking powder and salt. Blend together cream cheese and shortening. Gradually beat in sugar. Add eggs, one at a time. Stir in melted morsels and red food coloring. Add flour mixture alternately with milk and vanilla. Turn into a greased and floured 13x9x3-inch pan. Bake in a moderate oven, (350 degrees) 35 to 40 minutes. Cool. Frost with Golden Glow.

GOLDEN GLOW FROSTING

- 1 6-ounce package (1 cup) butterscotch morsels
- 1-3 cup milk
- 2 tablespoons butter or margarine
- 1/4 teaspoon salt
- 3 cups sifted confectioners sugar
- 1/4 6-ounce package (1/2 cup) semisweet chocolate morsels

Melt butterscotch morsels over hot (not boiling) water. Remove from water, add milk, butter and salt. Stir until smooth. Gradually add confectioners' sugar until a spreading consistency. Frost cooled cake. Melt semisweet chocolate morsels over hot (not boiling) water. Freeze through cake decorator or paper cone to outline lines of staff, G clef, notes, and theme "Auld Lang Syne". Yield: One 9x13-inch cake.

LIKE TO DUNK?

A wine-cheese sauce is ideal for dunking little hot cocktail frankfurters or sausages. Make to buy your favorite cheese sauce a n d blend in California Sauterne or other white dinner wine to taste. Keep sauce hot over a candle warmer or in a small chafing dish.

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too, for fresh cranberries as packaged today, are ready to drop into the saucepan. When they've heated to the popping point they're done.

The fresh cranberry season is lengthening a bit each year, due to modern cold storage methods. Not only that, but any homemaker with a food freezer can tuck away a dozen packages of fresh cranberries to perk up mid-winter meals or even the Easter ham. The entire package can be frozen, just as it comes from the produce counter, for cranberries needn't be transferred to special containers or processed in any way.

It's been known for generations that cranberries are a good source of vitamin C and contain appreciable amounts of other vitamins and minerals. That's why, in clipper ship days, barrels of fresh cranberries were taken on board. They were "excellent against the Scurvy" which, as every student of nutrition knows, was simply a severe shortage of vitamin C.

Here are some cranberry relish recipes.

SPICED FRESH CRANBERRY RELISH

- 1 pound (4 cups) fresh cranberries
- 2 cups sugar
- 1/2 cup water
- 1/2 cup diced fresh oranges
- 1/2 teaspoon salt
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground ginger

Wash cranberries and cook in water in a covered saucepan eight minutes or until skins pop. Put through a sieve. Add sugar. Soften gelatin in cold water and add. Chill until the mixture has slightly thickened. Pour 1/4 cup in the bottom of an oiled 1 1/2 quart ring mold. Arrange grapes over the top. Chill. Fold diced oranges, celery, and nuts into remaining cranberry mixture. Pour over.

1/2 teaspoon ground cinnamon
1/2 teaspoon ground allspice
Wash cranberries and place in a saucepan with sugar and water. Cover, bring to boiling point and cook only until skins burst, about eight to 10 minutes. Add oranges, salt and spices. Cook one minute. Cool and serve with meat or poultry. If desired, double the recipe, ladle one-half the mixture into hot, sterilized jars and seal airtight to use when cranberries are not in season.
Yield: Four cups.

HOLIDAY FRESH CRANBERRY SALAD

- 3 cups fresh cranberries
- 1 1/2 cups water
- 1 1/2 cups sugar
- 2 envelopes unflavored gelatin
- 6 tablespoons cold water
- 1/2 cup halved grapes, seeds removed
- 1 1/2 cups diced oranges
- 1/2 cup diced celery
- 1/3 cup chopped nuts
- Romaine leaves
- 1 avocado, diced

Wash cranberries and cook in water in a covered saucepan eight minutes or until skins pop. Put through a sieve. Add sugar. Soften gelatin in cold water and add. Chill until the mixture has slightly thickened. Pour 1/4 cup in the bottom of an oiled 1 1/2 quart ring mold. Arrange grapes over the top. Chill. Fold diced oranges, celery, and nuts into remaining cranberry mixture. Pour over.

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