

Use Cranberries For Entertaining

Let your freezer store cranberry party aides for the holidays. Freeze Cranberry Popsicles for the children's party. These can be easily made in paper cups. Insert sticks before the cranberry juice freezes solidly.

For an adult party freeze fruit juice punch in ring molds to float on chilled cranberry juice cocktail. Add bits of fruit for added color. Cranberry juice cocktail can be frozen in cubes, too, to add to fruit punches.

Here are six favorite Cranberry Holiday Punches for the punch bowl.

CRANBERRY CHEER PUNCH

1 cup sugar
1 quart Cranberry Juice Cocktail
2 cups orange juice
1 cup pineapple juice
3/4 cup lemon juice
2 cups gingerale
Lemon, lime or pineapple sherbet
Stir sugar into cranberry

juice until dissolved. Pour into punch bowl with other fruit juices over ice. Add gingerale. Float small scoops of sherbet on top. Makes 20 (1/2 cup) servings.

WHITE CAPPED CRANBERRY COCKTAIL

1 quart Cranberry Juice Cocktail
1 package Whipped Topping Mix
1/4 cup rum or 1 1/2 teaspoons rum extract
Nutmeg
Chill cranberry juice cocktail. Prepare whipped topping mix as directed on package. Fold in rum or rum extract. Fill cocktail glasses 2-3 full with chilled cranberry cocktail. Top each with 2 tablespoons whipped topping and sprinkle with nutmeg. Makes 12-16 servings.

CRANBERRY MILK PUNCH

1/2 cup ice water
1/2 cup instant non fat milk crystals
2 tablespoons lemon juice
1/4 teaspoon orange extract

1/4 teaspoon nutmeg
1/4 cup sugar
1 quart Cranberry Juice Cocktail

Combine ice water and milk crystals in ice cold bowl. Whip with cold beaters until soft peaks form (3 to 4 minutes). Add lemon juice. Beat until stiff (3 to 4 minutes). Fold in sugar. Pour cranberry juice cocktail into punch bowl; fold in whipped milk mixture. Serves 8.

CRANBERRY PUNCH

4 quarts Cranberry Juice Cocktail
1 quart orange juice
1 12-oz. can frozen lemonade concentrate plus 5 cans water
4 cups pineapple juice
Lemon sherbet
Mix ingredients. Chill and divide in punch bowl with lemon sherbet floating on top. Serves 48 (Makes approximately 3 gallons).

Cocktail
2 cups orange juice
4 7-oz. bottles lemon-lime carbonated beverage
Pour ingredients over ice in punch bowl. Garnish with scalloped orange slices. Serve immediately.

PARTY PUNCH

2 cups orange juice
2 cups apple juice
2 pint bottles Cranberry Juice Cocktail
1 cup lemon or lime juice
2 cups light corn syrup
1 large bottle sparkling water
Few sprigs of mint
Lemon or orange slices
Combine ingredients in order listed and pour over ice in large punch bowl. Makes approximately 1 gallon. (A bottle of Bacardi or Champagne may be added if desired).

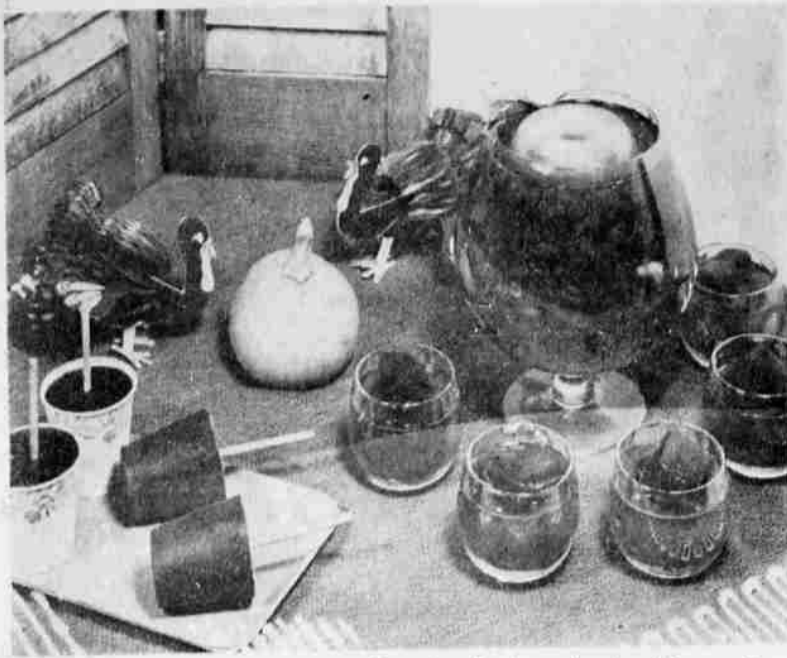
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TIME TO GIVE THANKS — Cranberry Popsicles, Cranberry Punch and Frozen Cranberry Cubes are true party aides. All are made with cranberry juice cocktail, the ideal party mixer.

New Grant Aids Food Studies

Why does meat become more tender after it is aged? What causes certain foods to develop "off flavors"? What are the detrimental effects of dietary rancid fats?

Technology by the Public Health Service, U.S. Department of Health, Education and Welfare. A centrifuge is a device that spins various materials around so rapidly that they separate into their constituent parts or components on the basis of particle weight. The ultracentrifuge will be used to separate, purify and concentrate the components of different food for further detailed analyses.

complete research in certain critical areas that has been omitted in the past due to the lack of such equipment. Use of the new centrifuge, according to Dr. Allen F. Anglemier, OSU food scientist, should lead to a better understanding of the basic factors controlling and influencing meat tenderness. It will also make it easier to separate, identify and study those components that produce the characteristic odor and flavor of some foods, as well as those that cause foods to become off-flavored while in storage.

Answers to these and other questions involving food flavor and quality, are being sought by Oregon State University food scientists with the aid of a new, \$10,000 preparative ultracentrifuge.

It operates at a speed of 50,000 r.p.m. With the new equipment, OSU scientists will be able to obtain in one hour, results that would have taken them up to 17 hours with the department's older centrifuges. Moreover, the instrument will provide the necessary means to

Combine bread crumbs, salt, pepper and poultry seasoning. Sauté celery, mushrooms and onion in pure vegetable oil and butter. Pour in tomato sauce. Add to bread crumbs. This recipe will stuff a 12 to 14 pound turkey.

Mushroom Stuffing

6 cups stale bread crumbs
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon poultry seasoning
1 cup celery, diced
1/4 pound mushrooms, sliced
1/4 cup onion, minced
1/4 cup pure vegetable oil
1/2 cup butter or margarine
1 (8-ounce) can tomato sauce

CREAMED ONIONS

Make the traditional casserole of creamed onions for your holiday dinner the easy, elegant way. Blend some of the liquid from canned whole onions and a spoonful of Sherry wine into canned Cheddar cheese soup. Add onions and generous amount of ripe olive wedges. Pour into casserole, top with buttered crumbs, paprika and pitted whole ripe olives, then bake until heated through.

Light from the planet Jupiter often is bright enough to cast a shadow, according to the Encyclopaedia Britannica.

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