

45 minutes to 1 hour or until the apples are soft. Baste 2 or 3 times during the baking period. Serve immediately as a garnish for the turkey.

Vegetable accompaniments for your Thanksgiving turkey might be fluffy mashed potatoes flavored with milk and butter; spoonfuls of turkey gravy being the natural topping. Minted carrots provide color and round out the vegetable course, along with Pimiento Buttered Cauliflower. Though fresh young carrots are especially good just buttered and salted, Minted carrots are sweet and spicy in just right proportions for this meal.

MINTED CARROTS

- 20 medium size fresh carrots
- 3 tablespoons butter
- 1½ teaspoons dried mint leaves
- 3 tablespoons strained honey

Peel carrots; cut into thin rounds. Place in covered saucepan in a small amount

of salted water. Bring to a boil, lower heat and continue to cook 10 minutes; drain. Add butter, honey and mint leaves to carrots in saucepan. Warm over medium heat, stirring occasionally, until butter is melted and flavors are blended. Makes 8 servings.

Cauliflower is a vegetable not too often included in the Holiday menu. Why, we will never know. With a mild flavored meat like turkey it adds a change of pace in the flavor of the meal. In this recipe, the fresh or frozen vegetable is cooked—not one minute too long—then enhanced by butter and lightly seasoned with onion salt and pimiento bits.

PIMIENTO BUTTERED CAULIFLOWER

- ½ cup butter
- ¼ cup chopped pimiento
- ½ teaspoon onion salt
- ½ teaspoon onion salt
- 3 10 oz. packages frozen cauliflower (or fresh cauliflower)

Melt butter; add pimiento and onion salt. Keep warm at least ½ hour before serving time. Cook cauliflower according to package directions; drain. Pour melted butter over cooked vegetables, toss lightly and serve immediately 8 servings.

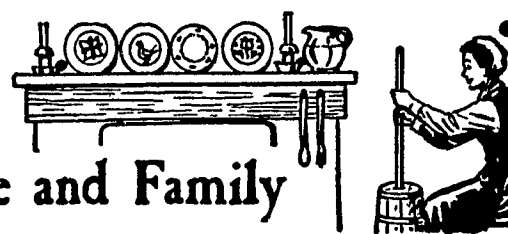
With your traditional turkey, team a Cranberry Fruit Mold that adds a refreshing fruity flavor. Dairy sour cream is the mainstay lending its tanginess to crushed pineapple, succulent orange bits and cranberries. It's also the star of the Tangy Fruit Dressing adding a sweetly tart touch for finale.

CRANBERRY FRUIT MOLD

- 2½ cups (1 pound 4-ounce can) crushed pineapple
- 1 6 ounce package strawberry-flavored gelatin
- ¾ cup sugar
- 2 cups hot water
- 1 cup dairy sour cream
- 2 cups ground fresh or frozen cranberries
- 2 medium oranges, ground
- 1 cup (4-oz. can) broken walnuts
- Lettuce or watercress

Drain pineapple reserving syrup; add cold water to the syrup to make 2 cups liquid. In saucepan combine gelatin and sugar; add hot water and stir until dissolved. Add pineapple juice. Stir a few tablespoons of gelatin mixture into sour cream; return to gelatin mixture and chill until partially set. Add pineapple, cranberries, oranges & nuts. Pour into mold; chill until

For the Farm Wife and Family



firm. Unmold onto serving platter; garnish with lettuce or watercress and serve with Tangy Fruit Dressing.

TANGY FRUIT DRESSING

- 1 cup dairy sour cream
 - ¼ cup sifted confectioners sugar
 - 1 tablespoon fresh lemon juice
- Blend sour cream, sugar & lemon juice. Chill and serve with fruit salads.

Though holiday recipes are likely to be passed from mother to daughter, you may wish to serve this Pumpkin Chiffon Pie that differs from more traditional versions. Glistening over the bouffant filling is a shimmering orange glaze, pointed up in flavor by bits of orange rind. Showing ever so faintly through is the delicate cream filling of rich pumpkin. Though it may at first appear elaborate, you can easily whip it up the day before and have it ready in the refrigerator to garnish and serve.

Gelatin is the base of the pie; but it's the whipped cream beaten into glistening stiff peaks that converts it

to a mouth-watering elegance changes its texture to a velvety delicacy, adds luster and fineness that can only be achieved by whipped cream. And for a flavor bonus, whipped cream puffs ring the top with a perky orange segment for a crowning glory. Though this pie will serve 6 to 8, after a hearty Thanksgiving dinner the best size is the smaller size, for this is a rich dessert.

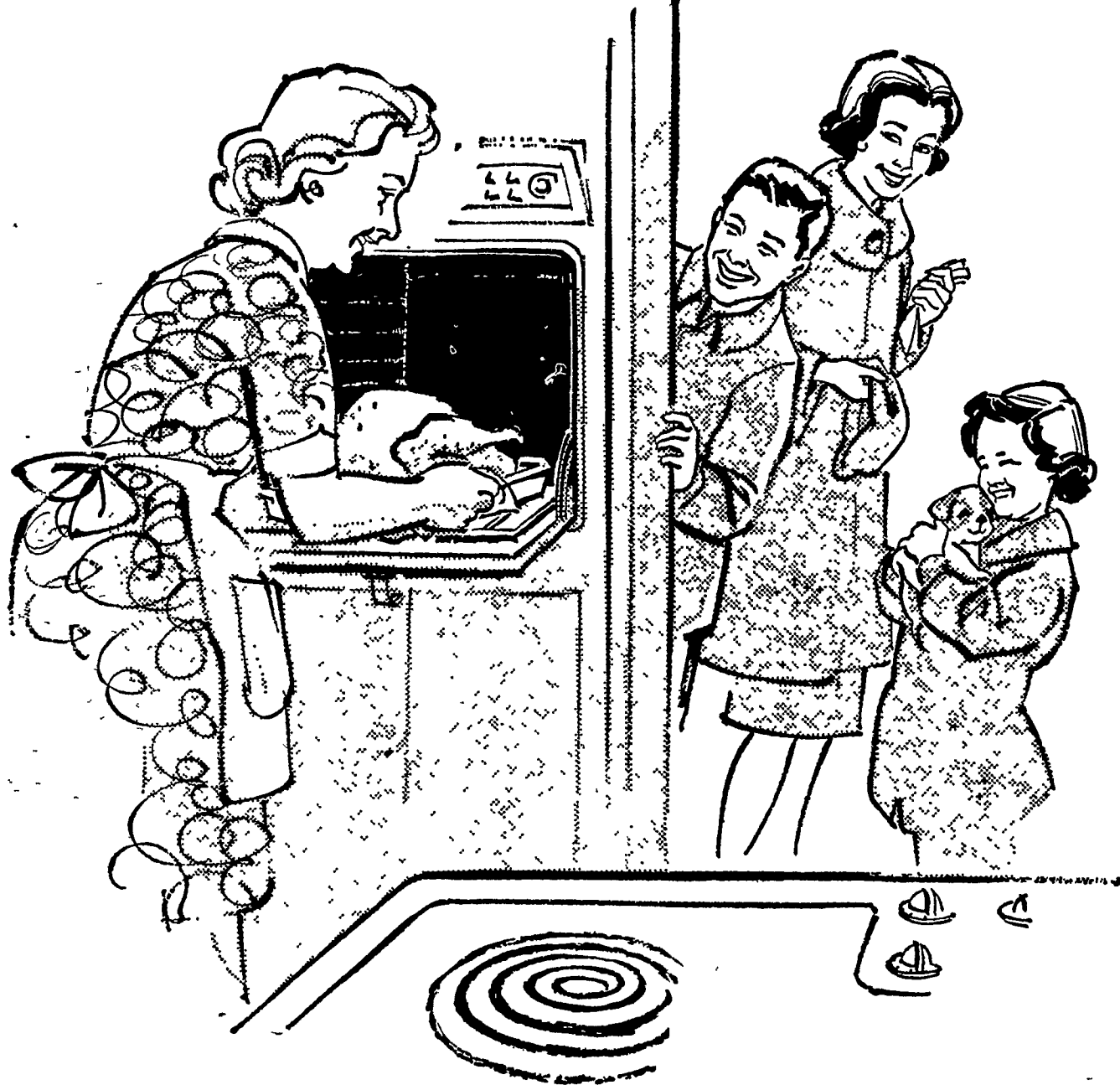
ORANGE GLAZED PUMPKIN CHIFFON PIE

- 2 eggs
- ¼ cup water
- ½ cup light brown sugar
- ½ cup sugar
- 1¼ cups unseasoned pumpkin
- ½ teaspoon salt
- 1½ teaspoons cinnamon
- ½ teaspoon ginger
- ¼ teaspoon nutmeg
- 1 tablespoon gelatin
- ¼ cup water
- 1 cup whipping cream, whipped

In a saucepan beat eggs with ¼ cup water. Then mix in sugars, pumpkin and seasonings. Stirring constantly, cook carefully over medium heat until thickened. Soften (Turn to page 10)

"TRY" BUHRMAN'S
Most Modern & Convenient PARKING DECK
Enter from GRANT ST. Using either DUKE, OR LIME STREETS
Next to Douglas Hotel and Western Auto Store
Norman A. Buhrman, 228 North Duke Street
"Try Our Bail Bond Service"

SUPER Self Service SHOES
220 W. KING ST.
Lanc. Co's Largest Shoe Store
All 1st Quality
SUPER LOW PRICES



".....to Grandmother's house we go....."

For the little ones, the holidays promise joyous trips to the grandparents . . . glorious hours of family love and warmth . . . and tasty homemade cookies and candies and surprises galore.

But how about Grandmother? Is she blessed with a flameless, automatic electric range that lets her be with the family while everything from the turkey to the pumpkin pie cook to perfection?

Make sure this holiday season provides the best for all the family. Get a flameless electric range from your dealer today.

