

For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

Food For A Festive Dinner



SPENCE

CRANBERRY MUFFIN GOBBLERS

- 1 cup fresh cranberries
- 1/3 cup sugar
- 2 cups sifted flour
- 3 teaspoons baking powder
- 1/2 cup sugar
- 1/2 teaspoon ground cinnamon
- 1 egg, slightly beaten
- 3/4 cup milk
- 1/2 stick (1/4 cup) butter or margarine, melted
- Wooden picks
- Dark seedless raisins
- Golden seedless raisins
- Whole fresh cranberries

Wash 1 cup fresh cranberries thoroughly removing all stems. Place in a small saucepan with 1/3 cup sugar. Cover and heat to boiling. Continue heating for another 2 to 3 minutes or until berries are soft and some have popped.

Sift dry ingredients together into a bowl. Combine egg, milk, and butter. Add this liquid along with the cooked ingredients. Fill well-greased muffin tins about 2/3 full of batter. Bake in a hot oven (400 degrees) for 25

minutes. Turn muffins out of tins immediately and place on a rack.

To make turkey tails, string wooden picks with 4 raisins, alternating dark and light raisins. Top each with a whole fresh cranberry. Place 1 raisin-cranberry picks side by side on the top edge of each muffin. To make the turkey heads, string 3 cranberries on a wooden pick. Push into muffin on opposite side of tail. Serve warm with holiday turkey. Makes 18 muffins.

If you want something for your guests to nibble on while you're putting the finishing touches on the dinner, serve them this Coconut Cheese Mold with snack crackers.

COCONUT CHEESE MOLD

- 1 (8-ounce package) cream cheese, softened
- 1 cup shredded sharp Cheddar cheese
- 1/2 cup Bleu cheese, crumbled
- 1/2 cup toasted flaked coconut

Assorted snack crackers
Combine three cheese and blend. Pack into a small greased bowl. Chill for 3 to 4 hours. Unmold onto a plate. Sprinkle top and sides with coconut. Chill until ready to serve. Serve with assorted crackers. Makes about 2 cups cheese spread.

An irresistible dish for a holiday menu is spoon bread. Each bite is a luscious blend

of rich sweet milk, cornmeal and eggs, plus a special addition, cottage cheese. Serve plenty of melted butter with it. Spoon bread is very similar to a soufflé in texture and must be enjoyed the minute it comes from the oven.

COTTAGE SPOON BREAD

- 1 3/4 cups milk
- 1/2 cup cornmeal
- 1 tablespoon sugar
- 1 teaspoon salt
- 3 egg yolks
- 3 tablespoons butter
- 1 cup cottage cheese
- 3 egg whites

In a 2-quart saucepan scald milk. Add cornmeal and cook, stirring constantly until thickened. Mix in sugar and salt. Blend in small amount of hot cornmeal mixture with egg yolks, then return to saucepan, mixing thoroughly. Stir in butter and cottage cheese. Beat egg whites until stiff but not dry; then, slowly fold into cornmeal mixture. Pour into a buttered 1 1/2 quart casserole and bake in 1/2 hour. Makes 8 servings.

a preheated 375 degree oven for 35 minutes. Serve immediately with plenty of melted butter. Makes 6 servings.

This creamy rice pudding is the perfect dessert to serve with your Thanksgiving dinner.

SWEDISH RICE PUDDING

- 2 1/2 cups milk
- 1 cup converted long grain white rice
- 1/2 teaspoon salt
- 3 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 cup heavy cream, whipped

Heat milk until bubbles appear around the edges of saucepan. Add rice and salt. Cover tightly and cook over low heat until milk is absorbed, about 25 minutes. Stir rice occasionally with a fork. Remove from heat. Add sugar and vanilla. Cool to room temperature. Gently fold in cream. Chill at least 1 hour. Makes 8 servings.

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