

## "Steve's cough was keeping us both up nights"



Now Steve McCool, age 6, of Ashland City, Tenn., can sleep when he has a cough and cold.

"I didn't mind so much for myself, but Steve's coughing and blocked breathing were waking him up in the middle of the night, just when he needed his sleep the most!" Mrs. Patty Sue McCool of Ashland City, Tennessee, told us.

"Nothing seemed to really work until I tried new Fletcher's Cough Syrup. I guess the biggest difference was, Fletcher's Cough Syrup not only relieved Steve's nagging cough, but it also opened his stuffed nose and eased his blocked breathing with Neo-Synephrine. Another important thing to me: Fletcher's has no narcotics of any kind. And it has a nice cherry flavor Steve likes."

Unlike ordinary cough syrups, syrups without Neo-Synephrine\*, new Fletcher's Children's Cough Syrup relieves both nagging coughs and blocked breathing. That's how it helps promote restful sleep... actually relieves sleep-disturbing cold symptoms most cough syrups are powerless to stop.

Now available at drug counters everywhere, this new Children's Cough Syrup is made by Fletcher's, the oldest, most dependable name in children's medicines.

# Cookbook

(Continued from page 10)

## Cooked Giblets and Broth

Put turkey neck and giblets (except liver) into a saucepan with 1 large onion, sliced, parsley, celery with leaves, 1 medium-sized bay leaf, 2 teaspoons salt, and 1 qt. water. Cover and simmer until giblets are tender, about 2 hrs.; add the liver the last 15 min. of cooking. Strain through a colander or sieve; reserve broth for Herbed Stuffing (page 10). Chop the giblets; set aside for stuffing and gravy.

## Cranberry Salad

Perky with horse-radish, this relish-type salad is a perfect foil for roast turkey. If desired, miniature molds may be prepared and unmolded on a large serving plate garnished with water cress.

- 2 cups fresh cranberries
- 1 large red apple, pared, quartered, and cored
- 1 lemon, peeled, quartered, and seeds removed
- 1 cup orange marmalade
- 2 tablespoons prepared horse-radish
- ¼ teaspoon salt
- ½ cup cold water
- 4 teaspoons unflavored gelatin
- ½ cup chilled whipping cream, whipped

1. Put cranberries, apple, and lemon through coarse blade of food chopper. Add marmalade, horse-radish, and salt; blend thoroughly.
2. Soften gelatin in cold water and stir over low heat to dissolve completely. Blend in the fruit mixture.
3. Chill gelatin until almost set.
4. Fold whipped cream into gelatin mixture and turn into 1-qt. fancy mold which has been rinsed with cold water. Chill until firm, 3 to 4 hrs.
5. Unmold on serving platter and garnish with sprigs of water cress.

6 to 8 servings

## Raspberry-Crowned Yams

To avoid an inharmonious color scheme, use this recipe if the Cranberry Salad is omitted from the menu.

- 8 medium-sized yams
- 1 teaspoon salt
- ½ cup butter or margarine, softened
- ½ cup firmly packed brown sugar
- 1 10-oz. pkg. frozen raspberries, thawed (do not drain)

1. Cook yams in boiling water with 1 teaspoon salt until tender (25 to 35 min.); drain and peel. Cut lengthwise into halves. Place in shallow baking pan.
2. Cream butter or margarine and sugar together until well blended.
3. Sprinkle cut surfaces of yams with salt, then spread with the creamed mixture. Top each half with a spoonful of raspberries and sirup.
4. Heat in 350°F oven about 20 min.

8 servings

## Mushrooms Magnifique

- 12 large mushrooms, cleaned
- 2 tablespoons butter or margarine, softened
- ½ cup finely chopped pecans
- 1½ tablespoons chopped parsley
- ½ clove garlic, minced
- ¼ teaspoon salt
- ¼ teaspoon thyme
- ½ cup heavy cream

1. Remove stems from mushrooms; finely chop enough stems to make ¼ cup; salt caps lightly.
2. Mix chopped mushroom stems, nuts, parsley, garlic, salt, and thyme with butter or margarine until well blended.
3. Heap mixture into mushroom caps and place caps in a shallow baking dish. Pour the cream over mushrooms.
4. Heat in a 350°F oven for 20 min., or until mushrooms are tender, basting several times.

12 stuffed mushrooms

## French Dressing

- ¾ cup olive or salad oil
- ¼ cup tarragon vinegar
- ¼ teaspoon Worcestershire sauce
- 1 clove garlic, cut in halves
- 1 teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon paprika
- ¼ teaspoon dry mustard
- ¼ teaspoon thyme

Combine ingredients in a screw-top jar; shake well to blend. Chill. Before serving, discard garlic and shake dressing to blend thoroughly.

About 1 cup dressing

Here are two fine-flavored vegetables, either one of which will add interest to the vegetable selection for your holiday dinner.

## Brussels Sprouts with Caraway

- 1½ lbs. fresh Brussels sprouts (or 2 10-oz. pkgs. frozen)
- ¼ cup butter or margarine, softened
- 1 teaspoon dry mustard
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- ½ teaspoon garlic salt
- 1 teaspoon caraway seed

1. Cook Brussels sprouts in boiling, salted water until crisp-tender; drain.
2. Meanwhile, cream butter or margarine with remaining ingredients until thoroughly blended.
3. Toss creamed mixture lightly with hot vegetable and serve.

6 to 8 servings

## Cauliflower Piquante

- 1 medium-sized head cauliflower
- ¼ cup butter or margarine
- 1½ tablespoons lemon juice
- 1 teaspoon celery seed
- ¼ teaspoon salt
- 1 cup thinly sliced radishes

1. Cook cauliflower in boiling, salted water until crisp-tender; drain.
2. Meanwhile, melt butter or margarine in small skillet; stir in remaining ingredients and heat through.
3. Place cooked cauliflower on heated serving plate and spoon the radish mixture over top.

6 to 8 servings

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### PHOTO CREDITS

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