



Cranberry Stuffing

- 2 cups fresh cranberries, rinsed and chopped
- 1 cup (about 4 oz.) pecans, chopped
- 1/2 cup sugar
- 1 cup (about 2 medium-size) chopped onions
- 1 cup chopped celery
- 2 qts. (about 8 slices) soft bread cubes
- 1/4 cup butter or margarine
- 1 tablespoon salt
- 1/2 teaspoon Accent
- 1/4 teaspoon sage
- 1/4 teaspoon thyme
- 1/4 teaspoon pepper
- 3/4 cup milk

1. Mix together cranberries, pecans, and sugar. Set aside.
2. Heat butter or margarine in a skillet. Add the onions and celery, and cook over

medium heat until onions are transparent, occasionally moving and turning with a spoon. Sprinkle with a mixture of the salt, Accent, sage, thyme, and pepper.

3. In a large bowl, lightly toss together the bread cubes, cranberry mixture, onion-celery mixture, and the milk.

4. Spoon stuffing into neck and body cavities of turkey—do not pack. Stuff the turkey just before roasting. Extra stuffing may be placed in a greased, covered baking dish or wrapped in aluminum foil and baked with turkey the last hour of roasting time.

Stuffing for 10-lb. turkey

Note: Immediately after meal is served, remove stuffing from turkey. Store stuffing in a covered dish in refrigerator. If only one side has been carved, wrap remainder of turkey in waxed paper or aluminum foil. If more than one half of the meat has been carved off, remove re-

mainder of meat from bone. Store covered in refrigerator.

Pumpkin Chiffon Pie



Pastry for 9-in. 1-crust pie (your favorite recipe or a prepared mix)

- 3 egg yolks
- 1 1/2 cups canned pumpkin
- 1/2 cup cream
- 1/2 cup sugar
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon mace
- 1/2 teaspoon salt
- 3 tablespoons cold water
- 2 teaspoons unflavored gelatin
- 3 egg whites
- 1/2 cup sugar

1. Prepare, bake, and cool pastry.
2. Beat egg yolks slightly in top of a double boiler. Blend in the pumpkin, cream, and a mixture of the sugar, cinnamon, ginger, nutmeg, mace, and salt. Cook over simmering water about 10 min., stirring frequently.
3. Pour cold water into a small cup or custard cup. Sprinkle gelatin evenly over water. Let stand about 5 min. to soften.
4. Add softened gelatin to hot pumpkin mixture, stirring until gelatin is dissolved.
5. Refrigerate until mixture begins to gel.
6. Beat egg whites until frothy. Add 1/2 cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed. Spread over pumpkin mixture and fold together. Turn mixture into pastry shell. Chill in refrigerator until firm. Serve cut in wedges topped with sweetened whipped cream.

One 9-in. pie

Fudge in 5 minutes...no beating...no failures!

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CARNATION 5-MINUTE FUDGE (Makes about 2 pounds)



Mix 5/8 cup undiluted CARNATION EVAPORATED MILK, 1 1/2 cups sugar, 1/2 teaspoon salt in saucepan over low heat. Heat to boiling; cook 5 minutes, stirring constantly. Remove from heat. Add 1 1/2 cups (16 medium) diced marshmallows, 1 1/2 cups BAKER'S CHOCOLATE CHIPS (1 1/2 6-oz. packages), 1 teaspoon vanilla, 1/2 cup chopped nuts. Stir 1-2 minutes (until marshmallows melt). Pour into buttered 9-inch square pan. Cool, cut in squares.

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