



Cranberry Glazed Ham

1 canned ready-to-eat (or baked) ham (6 to 10 lbs.)
1 envelope unflavored gelatin
1/2 cup cold water
1/2 cup brown sugar
1/2 lb. can Oregon Jellied Cranberry Sauce
Remove ham from can, brush off jelly and juices. Slice in uniform portions to about 1 inch from bottom. Soften gelatin in cold water. Dissolve over hot water. Beat cranberry sauce with rotary beater until smooth. Combine with brown sugar. Stir in gelatin. Chill until slightly thickened. Tie a string around ham to hold slices in place. Place on wire rack in shallow pan. Spoon cranberry-gelatin mixture (slightly thickened) over top and sides of ham.

Cranberry Bavarian Cream

1 pint Oregon cranberry juice cocktail
1/4 package lemon gelatin
1/4 cup sugar
Dash salt
1 cup heavy cream, whipped
Heat cranberry cocktail to boiling point. Dissolve lemon gelatin, sugar and salt in the hot cocktail. Chill mixture until syrupy, stirring frequently. Fold whipped cream into the mixture and pour into a well-oiled quart mold. Chill 4 hours.

Cranberry Frosty Pie

1 8" baked pie shell, cooled
1/2 cup Cranberry Orange Jelly
1/2 pint softened vanilla ice cream
Fold cranberry orange jelly into softened ice cream. Pour into pie shell and freeze until firm. Decorate with whipped cream and fresh cranberries.

Cranberry Orange Relish

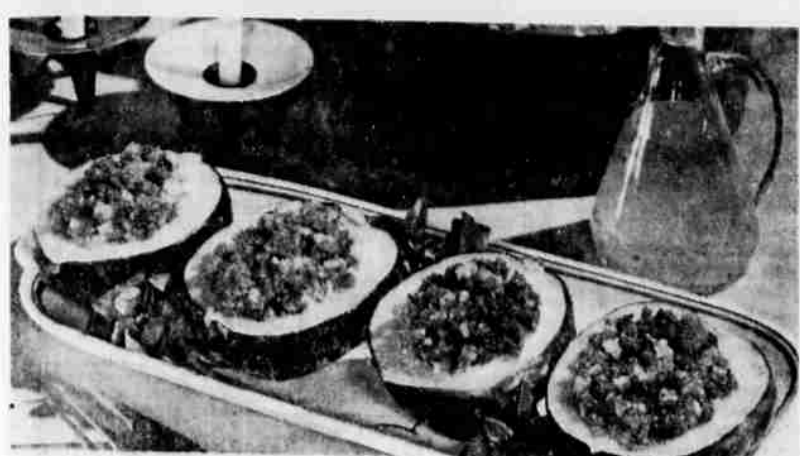
Put through coarse blade of food chopper 4 cups (1 lb.) fresh cranberries and 2 oranges (seeds removed), including rind. Stir in two cups sugar and chill. Makes about 2 pints. Serve remaining relish with meat or poultry or with cottage cheese for a delightful salad.

FRANK TOPPER

A tempting frank topping for frankfurters is made by mixing 1 can (11 ounces) of condensed cheese soup, 2 cups drained ketchup, 1/2 cup of milk, 1/4 teaspoon of prepared mustard and 1/2 teaspoon of caraway seed. Cook over low heat, stirring frequently until hot. Serves 6.

Fruit Salad With Dates

Mellow, plump fresh California dates get together with apples and a honey dressing for palatable "Fruit Trimmings Salad."
Quarter 1 cup fresh California dates lengthwise. Halve, core and slice 2 fresh pears and 2 apples.
Arrange dates with pear and apple slices in lettuce cups; sprinkle fruit with salt.
Blend 1/2 cup honey, dash grated nutmeg and 3 tablespoons lemon juice; spoon over fruit. This makes 4 or 5 servings.



NOW IS THE TIME — Vegetable counter is piled with good things to eat, among them acorn squash which many cooks pass up because they are not familiar with various ways of preparation. These baked halves are filled with sausage.

Baked Squash Is Fall Dish

Looking for something real easy, real good, real economical and really seasonal? If so, be sure to serve up a wheat germ - sausage filled acorn squash.
Squash is as symbolic of fall as a football and it'll be just as popular around your house if you serve it filled with a savory dressing. Our dressing, a palate-tickling blend of sausage meat, celery and onion, is perked up with wheat germ, which, acting as an extender, boosts the nutrition with B vitamins, vitamin E, iron and more good quality protein.
Serve the squash with a tossed salad and lightly toasted, crusty bread. The immediate family will gobble them up; and company will, too.

SAUSAGE FILLED ACORN SQUASH
1/2 pound sausage meat
1 cup wheat germ
1 cup finely chopped celery
1/4 cup finely chopped onion
1/2 teaspoon salt
2 acorn squash
Break sausage meat up in skillet. Place over low heat; heat, stirring constantly, until sausage meat is crumbly. Stir in wheat germ, celery, onion

and 1/4 teaspoon salt. Cut squash in half lengthwise; remove seeds. Prick cavities of squash with tines of fork and sprinkle with remaining 1/2 teaspoon salt. Fill squash with sausage mixture. Place in baking pan; cover bottom of pan with water 1/2 inch deep. Cover with aluminum foil, crimping it tightly to edges of pan. Bake in hot oven (400 degrees F.) 45 minutes. Remove foil and continue baking until squash is tender and sausage lightly browned, 10 to 15 additional minutes. Yield: 4 servings.

Hickory Hill Turkey Stuffing

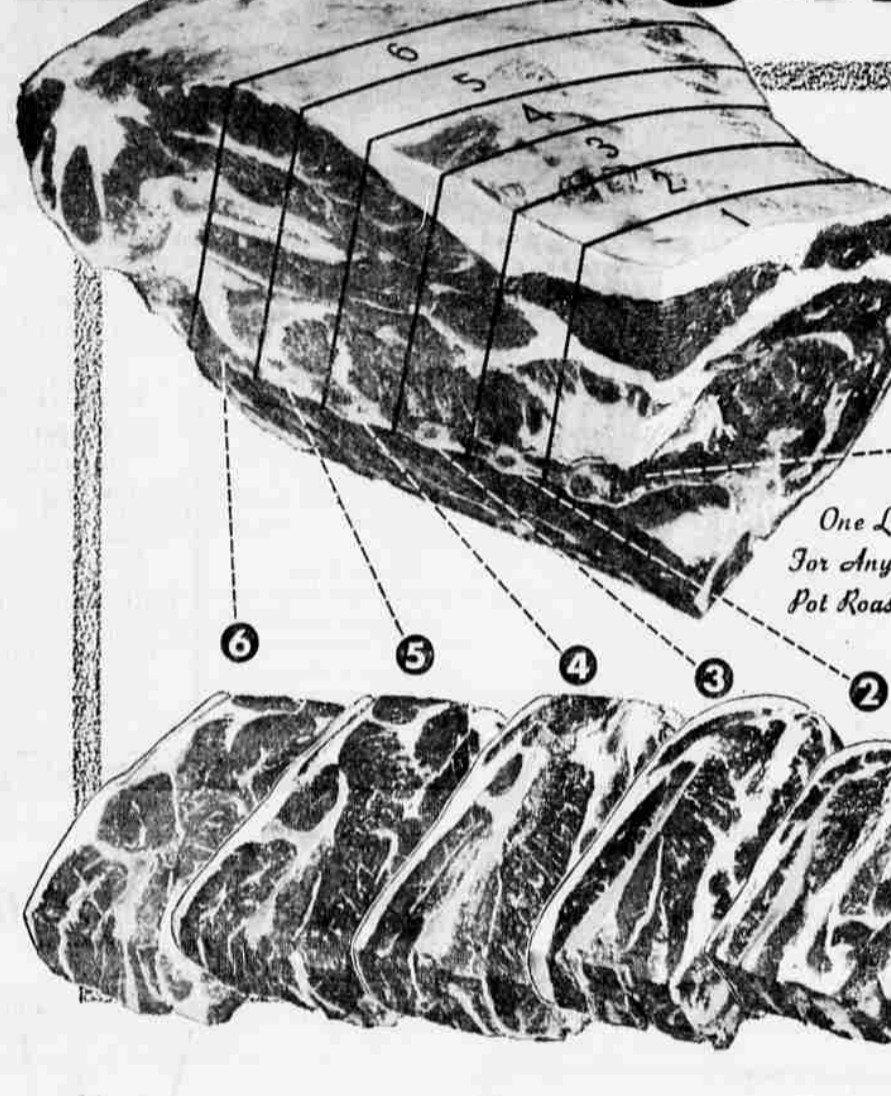
As traditional as the holidays themselves is the stuffing for a festive turkey. Many stuffing recipes have been handed down from family to family. Here's a favorite from a family in California. Hickory Hill Turkey Stuffing has a savory goodness that's highlighted by the nut-like flavor of the California Sherry wine used to moisten the stuffing. We predict this recipe will become a favorite in your family, too.
When selecting the wine to accompany a festive dinner, it's a nice idea to have a selection of two—a red wine, such as California Burgundy or Claret, and a chilled dry white wine such as Chablis or Rhine wine. Or, perhaps you'd prefer to sit

is teaspoon thyme
1/2 cup California Sherry
Saute onion, celery and parsley gently in butter for five minutes. Mix crumbs, nuts and seasonings in a large bowl; add vegetable-buttermilk mixture and wine; toss gently again. Refrigerate for a 10 to 15 pound turkey. Ready-to-cook weight. One-half of this recipe is just right for a junior-sized appetizer.
Make corn bread with 1 (approx. 1-lb.) package corn bread mix, or use your favorite recipe.
Moist leftover mince meat on Washington apple rings, set on a square of foil. Seal foil and bake these apple packets about 20-25 minutes in a moderate oven. Unusual accompaniment to a festive meal.

Crab And Cheese In Turnovers

When company comes or when you want to serve your family a special dinner, a first course starts the evening on a high note. An appetizer course needn't be an elaborate affair, but it should offer something extra-special in the food line like these melt-in-your-mouth Biscuit-Crab Turnovers.
These tasty appetizers are so easy to prepare you'll fix them again and again. Just prepare basic biscuit dough, roll out and cut into squares. Fill the squares with a creamy crab meat and Swiss cheese filling zipped with Tabasco and dry mustard. Then flip over one corner of the squares to form triangular-shaped turnovers, being sure to seal the edges securely. Soak the turnovers in milk and fold over to form triangles. Seal edges securely with fork. Place triangles on ungreased baking sheet. Bake in very hot oven (450 degrees) 10 to 12 minutes or until lightly browned.

BISCUIT-CRAB TURNOVERS
3 cups sifted flour
4 teaspoons baking powder
1 1/2 teaspoons salt
1 1/2 cup shortening
2 1/2 to 3 cup milk
Crab Filling
1 tablespoon milk
Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Blend in enough milk to make a soft dough. Turn out on lightly floured board or gas-tray cloth and knead gently 30 seconds. Divide dough in half. Roll out each half to 10 x 10-inch square. From each half, cut dough out into sixteen 2 1/2 x 2-inch squares. Place 1 rounded teaspoonful Crab Filling on center of each square. Moisten edges of squares with milk and fold over to form triangles. Seal edges securely with fork. Place triangles on ungreased baking sheet. Bake in very hot oven (450 degrees) 10 to 12 minutes or until lightly browned.



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