For Those Holiday Get-togethers

It's almost time for those holiday parties, and making things colorful is one way to make things appealing as well. Here are some tips to make your party—or gathering—a riot of colorful success.

The Christmas season is one of pleasant anticipation: anticipating gifts, parties and visits by friends. Why not combine the three and give a holiday get-together party for all the friends you just don't have the time to visit individually.

Plan for an evening party—after everyone has finished dinner. Light the Christmas tree and spread the table with a bounty of red and green dishes to delight the eye and the palate. Decorate the table with clear decanters or candle holders filled with fresh, bright red cranberries to set the festive mood.

"Christmas Tree Mold" will make an excellent centerpiece for the table. The bright green gelatine "tree" is dressed up with white, cream cheese "garland" and ruby red "ornaments."

No Christmas celebration would be complete without a fruitcake and ours is a great time saver since it requres no baking! Complete the array of nibbles with "Christmas Wreath Cookies."

With all those goodies to eat, you'll want to have plenty of drink available. We suggest two punches: one red and one green. The red is sparkling combination of cranberry apple drink, and lemon-lime soda. The green is a "Lemon-Lime Pitcher Punch."

CHRISTMAS TREE MOLD
[Serves 12]

3 packages [6 ounces each [lime gelatin
3 cups boiling water
3 cups cold water
One-half cup clear corn syrup.
1 cup fresh cranberries, rinsed and drained
2 packages [8 ounces each] cream cheese
One-third cup sugar
Light cream [3 to 4 tablespoons]

Dissolve gelatin in boiling water. Stir in cold water. Pour gelatin into 2 Christmas tree pans. Chill until firm. Heat corn syrup until it boils. Boil 5 minutes. Add cranberries and stir. Cook another 5 minutes. Using a slotted spoon, spoon onto wax paper.

Separate berries using the back of 2 forks. Cool. Mash cream cheese until soft. Beat in sugar, and cream cheese until smooth and fluffy. Unmold 1 layer of gelatin onto a platter. Spread gelatin with ⅓ of the cheese.

Return to refrigerator until cheese mixture is firm. Remove from refrigerator and top with second layer of gelatin.

Press remaining cheese through a pastry bag with a star tip and pipe cheese in rosettes around tree mold. Pipe cheese back and forth over top of mold to make a garland. Press candied cranberries into cheese around mold and into garland on top of tree. Place remaining cranberries at base of mold. Chill until ready to serve.

NO BAKE FRUIT CAKE
[Makes 1 9x5-inch cake]

2 cups fresh cranberries
One-half cup honey
1 cup softened butter
¼ teaspoon nutmeg
1 teaspoon cinnamon
2 cups raisins
4 cups chopped mixed candied fruit
1½ cups pecan halves
1½ cups miniature marshallows
4 cups graham cracker crumbs
Sliced candied fruit for garnish.

Combine cranberries and honey in a saucepan; bring to a boil. Reduce heat and simmer, stirring occasionally, for 5 minutes. Cool. Drain cranberries and reserve syrup.

Cream butter until soft and fluffy. Beat in syrup drained from cranberries. Add remaining ingredients and cranberries. Blend well. Pack mixture firmly into a waxed paper-lined 9x5x3 - inch loaf pan. Decorate top with sliced candied fruit. Chill for 24 hours before slicing.

CHRISTMAS WREATH COOKIES
[Makes 24 sandwiches]

2 packages [13 ounces each] sugar cookie mix
1 cup raspberry preserves
½ cup strawberry preserves
1½ cups finely chopped nuts

Prepare sugar cookie mix as directed on package. Roll out dough on a lightly floured board into ¼ inch thickness. Cut into 48 2½ inch rounds with a 1 inch hole in the center. Bake according to package directions. Cool. Combine raspberry and strawberry preserves; stir in nuts.

When ready to serve, spread half of the cookies with the filling. Top with second cookie. Decorate the cookie tops with red and green frosting if desired, piped on in the shape of tiny bows and other Christmas tree decorations.

LOVE PUNCH
[Makes about 24 punch servings]

2 quarts cranberry-apple drink
1 pint lemon-lime soda
lemon slices for garnish

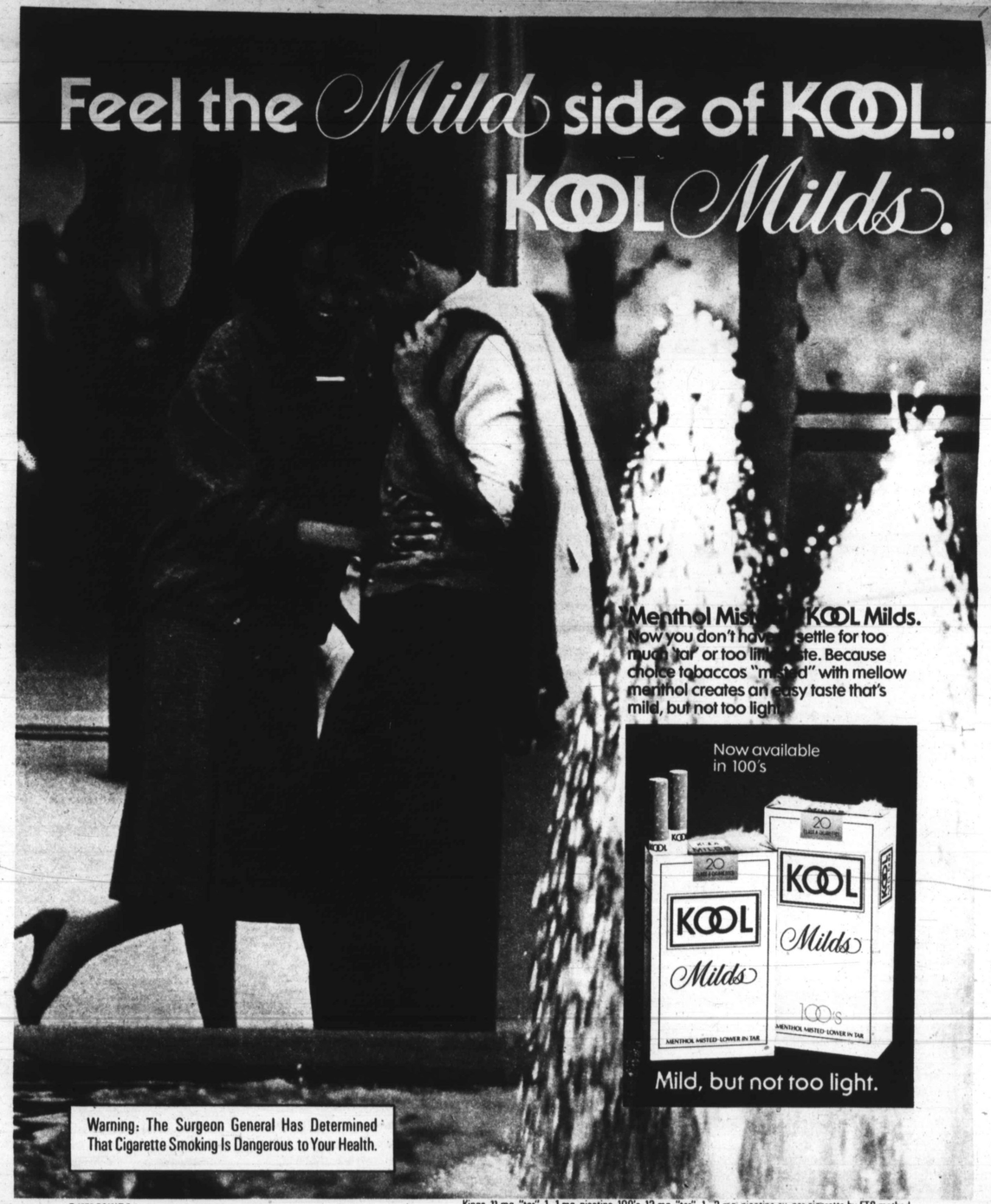
Combine cranberry-apple drink and lemon-lime soda in punch bowl. Garnish with lemon slices. Serve in punch cups.

LEMON-LIME PITCHER PUNCH
[Serves 12]

2 cans[6 ounces each] frozen limeade, thawed
2 cans [6 ounces each] frozen lemonade, thawed
2 quarts gingerale, chilled
[Lemon and lime slices for garnish]
¼ cup sugar

Combine all ingredients in a 3 quart pitcher. Stir to blend and serve at once.

Turkey and dressing are staples for the Christmas season too. For just a wee bit different twist, why not a stuffing which contains fresh apple and water chestnuts.



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Kings, 11 mg. "tar", 1.1 mg. nicotine; 100's, 12 mg. "tar", 1.2 mg. nicotine av. per cigarette by FTC method.