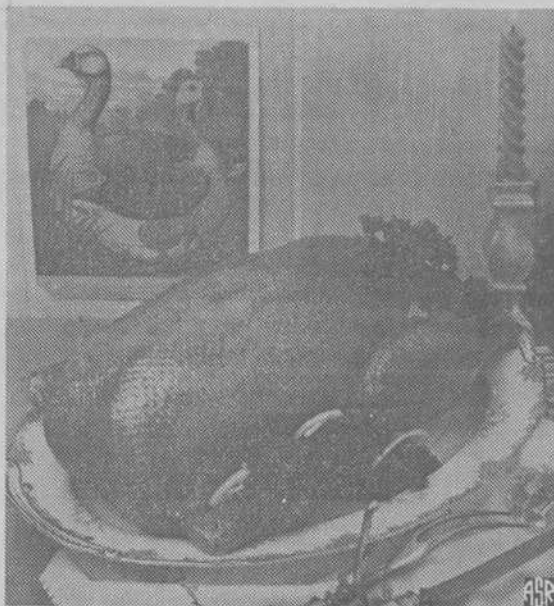


## A Festive Goose Makes Christmas Perfect

Memorable holiday meals appeal to all the senses and that accounts for the growing popularity of the Christmas Goose. This glorious golden bird, with its moist, flavorful meat, is both impressive looking and tasting. Adventurous cooks who have never roasted a goose will be impressed by how remarkably easy it is. The layer of fat under the skin makes the bird self-basting, but not fatty when served since the meat doesn't absorb the rendered fat.



If goose is on your holiday shopping list don't delay in placing your order with your supermarket butcher. This will give the butcher time to get sufficient quantities of the sizes desired. Geese range in size from 8 to over 14 pounds, and all are equally tender and flavorful.

To be sure you get the finest available, check the bird for the USDA Grade A Shield on the package. Only federally inspected American geese meet the rigid health and quality standards that merit this designation. Some imported geese also carry grades from their country of origin but these gradings are not equivalent to those of the United States.

The goose is said to be the oldest domesticated fowl. It has been lauded by epicures throughout history, and favored by the people of the Western World as the centerpiece of the traditional Christmas celebration. Enjoy its opulence this year and you'll see why Dickens wrote, "There never was such a goose." Thaw and roast the goose according to directions on the package. Serve with this Apricot-Walnut Stuffing.

### Apricot Walnut Stuffing

- |   |                                |
|---|--------------------------------|
| 1 cup (1-lb.1-oz.) canned apricots, drained | 1 cup chopped walnuts          |
| 1/4 cup butter or margarine                 | 1/2 cup golden raisins         |
| 6 cups day old bread, cubed                 | 1 teaspoon salt                |
|   | 1/2 teaspoon poultry seasoning |

Dice the apricots. In a bowl, pour melted butter or margarine over bread cubes. Combine with apricots and all remaining ingredients. Toss lightly to mix well. Makes enough stuffing for a 10 to 12 pound goose.

Double the stuffing recipe to serve an extra dish with the goose. Cover stuffing for the first part of the baking period; uncover for the final 10 minutes to brown lightly.

## Candy Crafts Make Tasteful Decorations

This year, deck the halls and trim the tree with crafts made from candy.

Home economists at E. J. Brach Corporation offer easy-to-follow directions for making a festive wreath from Christmas Starlight Mints and for turning Brach's® Cut Rock candy into a colorful assortment of hard candy ornaments.

Best of all, you can nibble while you work!

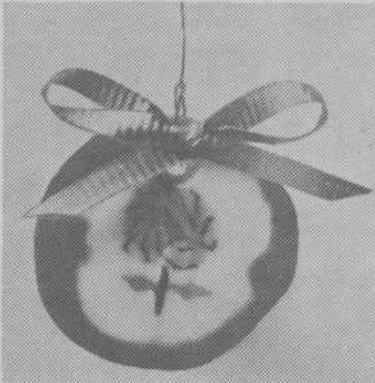
### Brach's Hard Candy Ornaments

#### Supplies

- Brach's Cut Rock Candy
- 3- by 5-inch piece aluminum foil
- Toothpicks
- 9-inch piece of thin ribbon or wire

#### To Make Ornaments

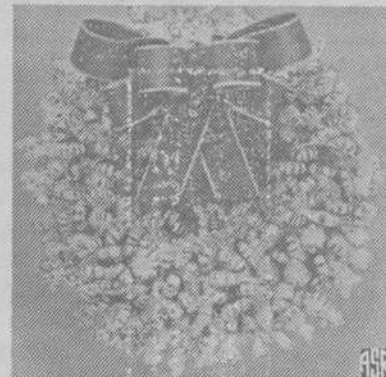
Preheat oven to 350°. Place one cut rock candy with image face up on foil. Cook in oven for one to three minutes, until candy flattens, but does not bubble. Remove candy and let cool for one to two minutes. Pierce top of candy with toothpick, thread with ribbon or wire and trim the tree!



### Brach's Christmas Starlight Mint Wreath

#### Supplies

- 4-6 bags (12½-oz.) of Brach's Christmas Starlight Mints
- Styrofoam wreath (large or small)
- Approximately 1-3 yards of velvet-like red or green ribbon with plastic backing (or ready-made bow)
- Craft or florist wire
- Sewing pins



#### To Make Wreath

Make a mint garland by wrapping wire around wrapped end of a mint. Measure down the wire one-half to one inch and wrap another mint onto same wire. Repeat this procedure until the garland is two to three feet long. Wind the strand tightly around the styrofoam wreath. Begin a new garland strand and continue wrapping until wreath is completely covered. Make a festive bow from the ribbon and attach to the top of the wreath, secure with sewing pins. Use wire to make a loop at the top of wreath for hanging.

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