

SAY ...

Merry Christmas

with

DECORATIVE LIGHTING

The festive spirit of the Yule Season in your home is established by your Christmas decorations. And Christmas decorations are never at their prettiest than when they are lighted! A room-full of soft colors of many hues; a gay house-front; they seem to say, "Season's Greetings, Everyone!"

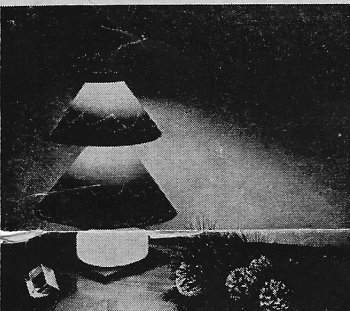


GENERAL ELECTRIC PHOTO

Put your pretty Christmas greeting cards to work, for all to see. Spotlight the front door that you have mounted them on, as in this picture. In this way, you can share your cheery greetings with your friends and neighbors.

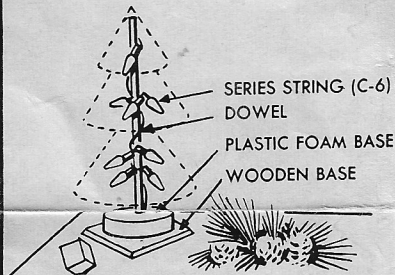
Do you want some new ideas for your Christmas decorations? Send the Reddy Kilowatt coupon in this issue for an attractive, full-color booklet, "New Ways to Say Merry Christmas with Decorative Lighting." In it you will find oh-so-many ideas that you can use to decorate both indoors and outdoors this season. It contains instructions on how to build simple, but effective decorations, using materials around the house.

Maybe the pictures on this page will suggest something new for you to use this season. But whatever decorating you do, remember that lighting—electric lighting—will make your decorations sparkle at their best.



GENERAL ELECTRIC PHOTO

Make this simple decorative Christmas tree yourself. Use double-strength aluminum foil to make the cones. Fasten a string of lights to the center rod with electrical tape as shown. All-one-color lights, or multi-colored lights may be used for different effects.



CRANBERRY CRUNCH

- | | |
|----------------------------|---------------------------|
| 1 cup uncooked rolled oats | 1 lb. can cranberry sauce |
| ½ cup all-purpose flour | (jellied or whole) |
| ½ cup brown sugar | 1 qt. vanilla ice cream |
| ½ cup butter | |

- Mix oats, flour and brown sugar. Cut in butter until crumbly.
- Place half of this mixture in an 8x8-inch greased cake pan. Cover with cranberry sauce. Top with balance of mixture.
- Bake in preheated oven. Serve hot in squares topped with scoops of vanilla ice cream. Serves 6 to 8.
Temperature: 350 degrees. Time: 45 minutes.

FREE! A SPECIAL CHRISTMAS RECIPE BOOKLET
Use the Reddy Kilowatt Coupon on page 7.

ROASTING YOUR BIRD

1. How Long to Cook The Turkey

To determine how long to cook your turkey, use the chart below. It gives the approximate time required to cook chilled turkeys of various weights. Unstuffed turkeys require approximately five minutes per pound less time.

Differences in individual birds may necessitate increasing or decreasing cooking time slightly.

TIMETABLE

Weight	Oven Temperature 325° F.	Cooking Time
8 - 12 lbs.	4	to 4½ hrs.
12 - 16 lbs.	4½	to 5 hrs.
16 - 20 lbs.	5½	to 7 hrs.
20 - 24 lbs.	7	to 8½ hrs.

When dinner is set for a definite hour, wise homemakers start the bird 30 to 40 minutes ahead of schedule to avoid delay should the turkey take longer to cook than estimated. This also allows time to make gravy, remove trussing cords, and arrange the bird attractively on the platter.

2. Stuffing the Turkey

Turkey should be stuffed just before roasting. Do not stuff ahead of time. If the stuffing is prepared in advance, it must be refrigerated.

Allow 1 cup stuffing per pound. Don't pack stuffing tightly. If you do, it will be soggy and bird may burst when stuffing expands during cooking.

Turkeys may be roasted without stuffing but should be trussed.

3. Roasting the Turkey

Correct roasting is slow cooking by dry heat on a rack in an open pan. It requires no water, no basting, no cover, no searing.

Low temperatures assure better flavor and appearance, less shrinkage and less loss of juices.

A shallow open pan allows the heat to circulate around the bird, roasting it evenly.

A rack at least ½ inch high raises the bird off the bottom of the pan, keeping it out of the juices.

For best results, follow these simple steps—

- Rub cavity lightly with salt.
- Put enough stuffing in neck to fill it out nicely and fasten neck skin to back with skewer.
- Stuff cavity well, but do not pack tightly.
- Truss bird and grease skin thoroughly with melted or softened cooking fat.
- Place on rack in shallow pan, breast up.
- Cover top and sides of bird with fat-moistened cloth—preferably clean white cheese cloth. Keep cloth moist by occasionally spooning drippings over bird. To cook without basting, place a "tent" of aluminum foil over the turkey.
- Roast in preheated oven set at 325° F. for length of time indicated on timetable.
- Do not sear, cover, or add salt.
- Cut trussing string between drumsticks and tail when turkey is two-thirds done, so thigh meat will cook evenly.
- Turkey is done when meat at thickest part of drumstick feels very soft when pressed between the fingers (protected by a cloth); or when a meat thermometer inserted into thigh muscle next to body reads 190° to 195° F.

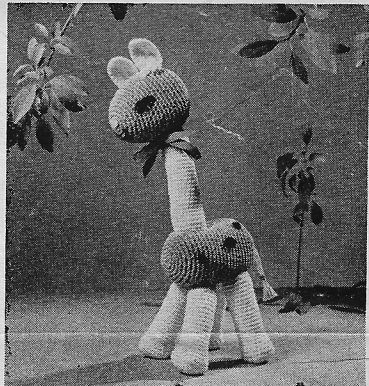
DO-IT-YOURSELF GIFT IDEAS



Today, Swedish weaving is more popular than ever before. Here are several examples of this needlework art, which serves as a decoration for a pillow, apron, towels, and place mats.



Stoles have a universal popularity with women of all ages and do wonders for dressing up an ensemble. This fringed stole is easy to make, and will add glamour to your wardrobe.



This wobbly baby giraffe, all decked out in his best spots, will be a gay companion in any nursery. He's made of crocheted cotton, and stuffed with cotton batting.

SEND THE REDDY KILOWATT COUPON FOR INSTRUCTIONS