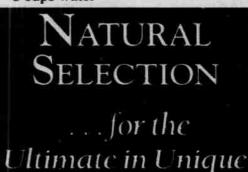
Cranberry Punch This punch can go with any party you are planning over the holidays. Use your punch bowl or pitchers. Serve ice in glasses so punch does not get watered down.

- 48 oz. cranberry cocktail juice
- 12 oz. frozen orange concentrate
- 2 quarts ginger ale
- I quart orange sherbet
- 2 navel oranges (sliced thinly)
- 1 bottle Burgundy wine (optional)
- 8 oz. vodka (optional)

In a seven-quart punch bowl pour cranberry cocktail juice, frozen orange concentrate and ginger ale. When ready to serve, add sherbet and orange slices. Add wine and vodka, if desired.

 Ruby-Red Cranberry Borscht Yield: 8 cups 8 cups water



HISTORIC CARR MILL MON-SAT 10-6 PM • 929-0837

2 12-ounce bags cranberries, picked over, rinsed, drained, and stems removed

4 tablespoons unsalted butter

3 medium-size red onions, sliced lengthwise into half-inch thick slices 3 cups red cabbage (about half a

medium-size head), cored and finely sliced

1 16-ounce can small whole beets, 6 tablespoons orange juice concen-

2 tablespoons red wine vinegar Salt and freshly ground pepper, to

Garnish: sour cream or plain yogurt, or 1 orange, thinly sliced In a large casserole or kettle over medium heat,

bring water to a boil. Add cranberries and cook until they pop and turn shiny.

In a large skillet over medium heat, melt 2 tablespoons of the butter. Add the onions and saute until translucent, five to seven minutes. Add cranberries.

Heat the remaining butter in another skillet. Add the cabbage and saute until limp. Add to the cranberry mixture. Stir in the beets with their juice, orange concentrate and vinegar.

Cook until thick and the cabbage and onions are incorporated into the soup, about 15 minutes.

Season with salt and pepper. Transfer soup to a tureen. Serve hot and garnish with sour cream, yogurt, or or-

2 tablespoons cilantro, or fresh dill Cranberry Salsa 2 tablespoons lime or orange juice

DTH/Holiday Gift Guide/Wednesday, December 12, 1990/11

1 tablespoon sugar

puree. Add lime or orange juice and

1 cup fresh cranberries, rinsed picked In a food processor fitted with a metal blade, combine cranberries, onion and 1/2 small red onion peeled and cut in chile. Pulse on and off to make a coarse

> sugar. Pulse on and off until it incorporates.



THE PERFECT CHRISTMAS GIFT... FOR THE PERSON WHO HAS EVERYTHING!

Yield: 1 cup

over, patted dry

and seeded

1 canned mild green chiles, rinsed

You're looking for that unique gift...something original, to keep, and to be remembered by...something with a touch of class, a slant of humor and hint of adventure...

For a limited time you can take advantage of a truly unique offer to purchase a splendid gift—guaranteed to please both the discriminating taste and the fun at heart—a novelty share in a traditional English Pub. You may even arrange to have the name of the owner of the share certificate engraved on a commemorative plaque to be displayed within this 18th century landmark, (on a first come basis only since space is limited). Act now, and you will also receive a fine quality colour print of the pub's namesake, "The Albion", by the distinguished British seascape artist, Martyn Mackrill.

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ales and aged spirits, it's a favorite spot for some of Ascot's finest and is frequented by TV and movie personalities from nearby Bray Film Studios.

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Don't miss this opportunity to present someone with a wonderful, original gift-or just treat your self to something unique. For just \$25 you can take advantage of this limited offer to own a novelty share in the Albion at Bray Ltd. Your Novelty Class "B" Share entitles you to Traditional Ale and refreshments at the Albion at Bray Pub to the total value of £10.* In addition, you will also receive:

- One 8¹/₂x11" Albion at Bray Ltd., Novelty Class "B" Share Certificate.
- A beautiful 8½x11" colour print of "The-Albion" ship.
- · A colour brochure highlighting the pub and the history of the village of Bray.

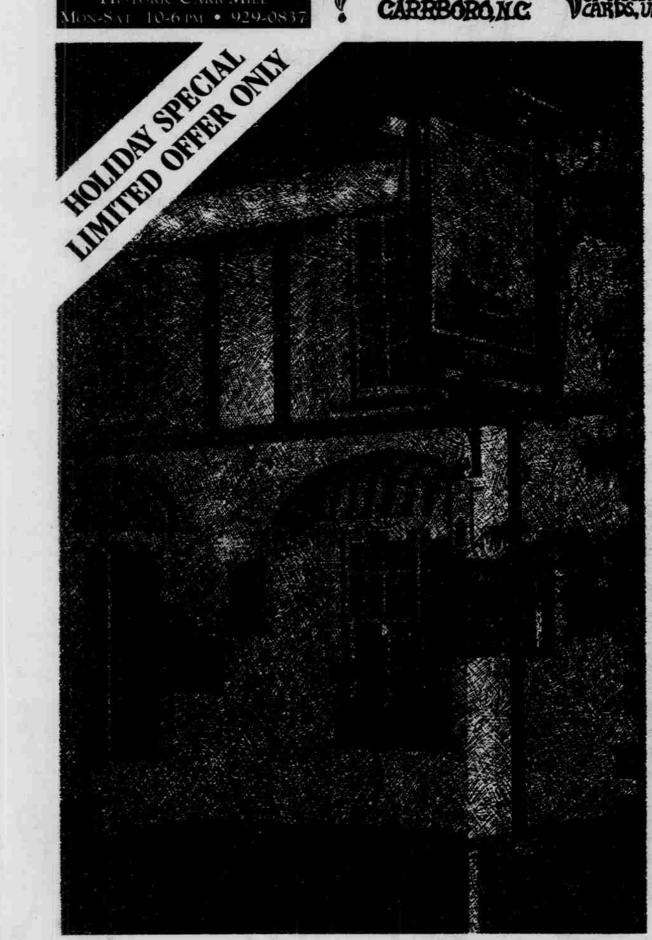
*Beverage Offer expires June 30, 2000. Each Novelty Class "B" Share Certificate is callable at the option of the Company upon a minimum of three months notice in writing for 1.0p.

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	Name	Name
	Address	Address
	GityStateZIP	City State ZIP
y	1 40 day money back guarantee if not totally satisfied with pure	hase

i understand that the Class 36' show certificate which I am purchasing is for primordional purposes only, and does not entitle me t any privileges such as the right to attend and vote at a shareholders' meeting, or any rights to any of the profits or dividends of the

YES! Please rush my Albion at Bray Ltd. Novelty Class "B" share



The Albion at Bray Pub is named after the gallant ship "Albion" that fought in the Battle of Trafalgar in 1805. The pub was restored in 1990 to replicate the splendid atmosphere of its 18th century beritage.

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