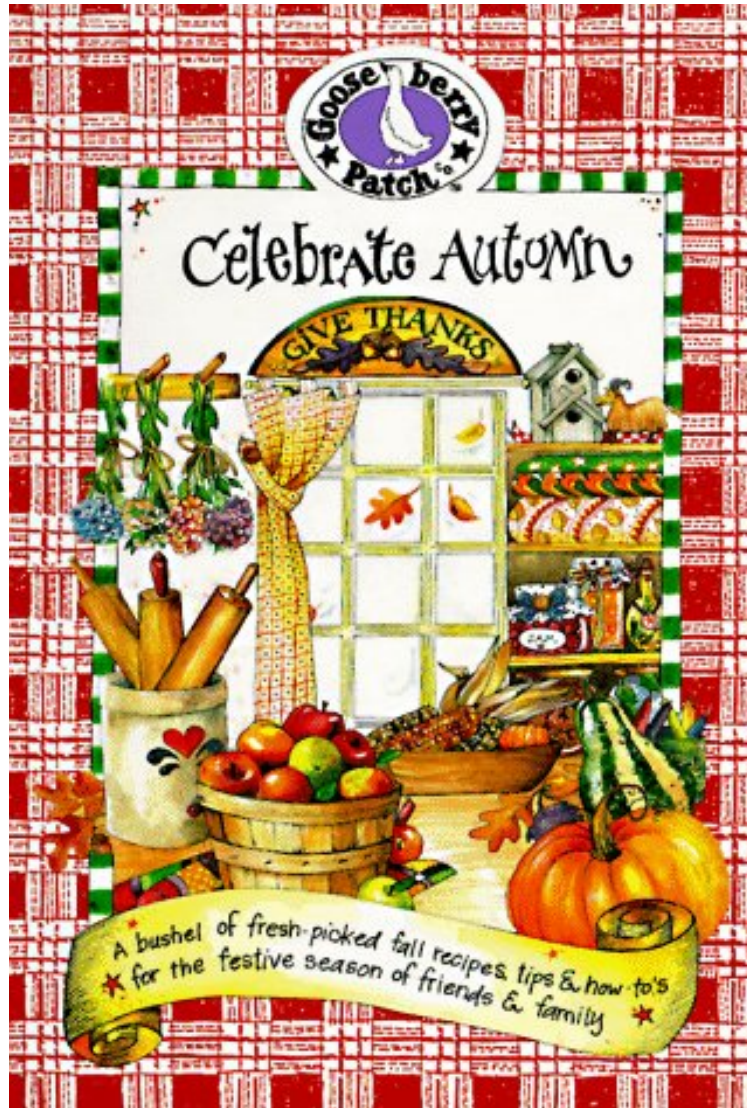


Celebrate Autumn

Gooseberry Patch

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Gooseberry Patch : Celebrate Autumn before purchasing it in order to gage whether or not it would be worth my time, and all praised Celebrate Autumn:

1 of 1 people found the following review helpful. Gooseberry BooksBy Dog LadyI have collected many of the GB books and enjoy them so much. This book is not as full as others, probably could have combined fall and winter books. But it is enjoyable. The early GB books are the very best.0 of 1 people found the following review helpful. Searched far and wideBy CaroleAlready owned a copy of this, but my daughter loved it so much she wanted one of her own. Very glad to have found it29 of 32 people found the following review helpful. My favorite book in the

seriesBy Amanda TinsleyThis is Celebrate Autumn, my favorite book in the Celebrate series. This book has a ton a good stuff such as the cook-out(bon-fire) chapter and octoberfest and much much more. I love all the little helpfull hints on the pages, just like in the gooseberry patch catalog. Autumn is my favorite season and this cookbook certainly helps make it even better.

Everyone who loves crisp days and bright fall colors will cherish Celebrate Autumn! We've included hundreds of seasonal recipes plus lots of ideas for the fun days of fall. You'll find apple festivals, Indian summer picnics, fireside cookouts, tailgate gatherings, soup parties and bountiful Thanksgivings. With our whimsical line art and clever tips throughout, every harvest day is a celebration. Hardcover. (9-1/4" x 6-1/2")

From the AuthorEnjoy this recipe from Celebrate AutumnSage-Roasted Turkey 12 to 14-lb. turkey 1/2 t. salt 1/2 t. pepper 1 bunch fresh sage leaves 1/2 c. butter, melted Remove giblets and neck from turkey; set aside. Rinse turkey under running water; drain well and pat dry with paper towels. Sprinkle inside and out with salt and pepper. Gently loosen skin; arrange as many sage leaves as desired under the skin. Pat skin back into place. Loosely stuff neck and body with stuffing, if desired. Close both openings with skewers. Tie legs together; tuck wings under body. Place turkey, breast-side up on a rack in a shallow roasting pan. Brush all over with melted butter. Roast 15 minutes at 425 degrees; reduce temperature to 325 degrees. Roast 4 to 4-1/2 hours or longer, continuing to baste with drippings, until breast skin is crisp and golden and juices run clear when thigh is pricked with fork. If turkey is browning too quickly, it may be covered loosely with foil. Meat thermometer should register 180 degrees. Serves 12 to 14.From the Inside FlapThank you for your inspiration and the enjoyment I have browsing through your Gooseberry Patch cookbooks. They definitely are my cup of tea! - Elaine Goldberg, Ocean City, NJAfter purchasing your book Welcome Home For the Holidays I feel as though I have just had coffee with an old chum and am ready to kick my shoes off in front of a fireplace (and I am in South Florida!). The book is great and brings back many, many childhood remembrances. Even your company name sounds homey and comfortable. - Charlotte Wolfe, Fort Lauderdale, FLFrom the Back Cover Dear Friend, Autumn is that glorious season when summer's lazy heat gives way to crisp, golden sunshine and pumpkin-colored midnight moons. The cool morning light sparkles on frosty meadows and every apple, squash and tomato has reached the peak of ripeness. According to Keats, it's the "season of mists and mellow fruitfulness," and we embrace it as we would an old friend, steadfast and true. We celebrate harvest with family and friends, immersing ourselves in the sounds and rituals of the season...the brisk snap of a football, the rustle of raked leaves, the aroma of a freshly-baked apple pie, the crackle of a fireside campout, the cheerful glow of marshmallows on a stick. On Thanksgiving we feast on a fat, roasted turkey and remember our pioneer spirit. Part of autumn's beauty is that it cannot last forever. Go apple-picking, carve scary pumpkins, watch the big game, have a picnic, jump in the leaves, give thanks. Savor every golden moment of this delicious time of the year!Bushels of fun! Vickie Jo Ann