THE TABLE
- Homer Laughlin China (GMP)
- FiestaWare (GMP)
- Anchor Hocking (GMP)
- Libbey Glassware (USW and GMP)
- Cluss Knives (USW)
- Pyrex (USW)
- CorningWare (USW)
- Bennington Potters (UNITE HERE)

THE FEAST

FRESH WHOLE TURKEY
- Butterball (UFCW)
- Foster Farms (UFCW)

HAM
- Appleton Farms Ham (UFCW)
- Black Forest Ham (UFCW)
- Butterball Ham (UFCW)
- Cook's Ham (UFCW)
- Farmland Old Fashioned Pit Ham (UFCW)
- Farmland Original Pit Ham (UFCW)
- Hormel Honey Roasted Ham (UFCW)
- Tyson Ham (UFCW)

BREAD
- Pillsbury Rolls (BCTGM)
- Stroehmann Bakery Products (BCTGM)
- Aunt Millie's Bread Products (UFCW)

PIE
- Entenmann's (BCTGM)
- Marie Callender's (UFCW)
- Pillsbury Pie Crust (BCTGM)
- Sara Lee (BCTGM)
- Banquet Fruit Pies (UFCW)

PIE FILLING
- Kroger brand pumpkin puree (UFCW)
- Food Club canned pumpkin (UFCW)
- Del Monte Fresh Apples (IBT)

STUFFING
- Manischewitz (UFCW)
- Stroehmann Bakery Products (BCTGM)

CRANBERRIES/CRANBERRY SAUCE
- Ocean Spray (IAMAW)
- Dole (IBT)

VEGETABLES
- Andy Boy (UFW)
- Muranka (UFW)
- Eurofresh (UFCW)
- Birds Eye (UFCW)
- Mann's (UFCW)
- Sunripe Produce (UFCW)

POTATOES
- Dole Fresh Potatoes (IBT)
- Mann's Fresh Culinary Cuts Sweet Potato (UFCW)
- Betty Crocker Specialty Potatoes (BCTGM)

Holiday Dining

RECIPES

Union-made Double Layer Pumpkin Cheesecake

DIRECTIONS
Preheat oven to 325 degrees F (165 degrees C).

1) In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.

2) Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

3) Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving.