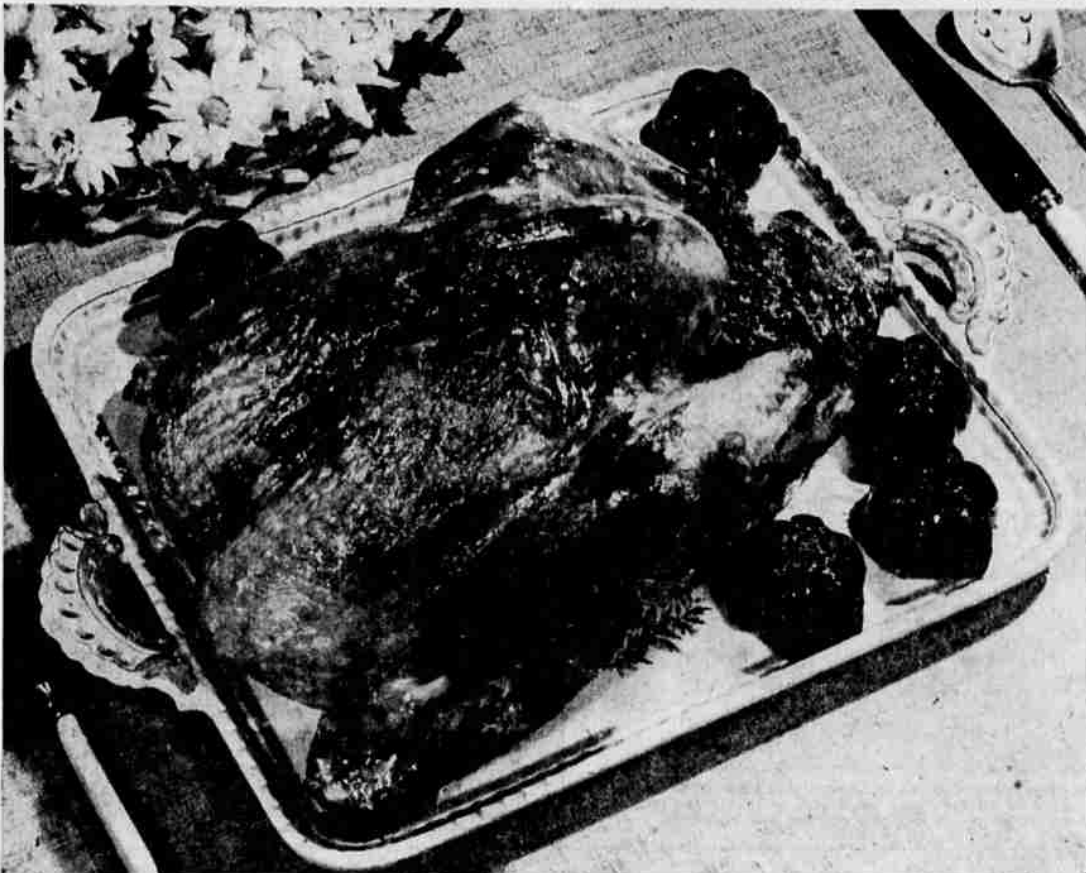


A Very Happy Thanksgiving To Everyone

Connie Baker's FOOD features

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"KING FOR A DAY" is the plump, aristocratic turkey during the Thanksgiving season. Today's festive bird is decked out 1955 style, which makes it a part of our easy, but elegant entertaining. When you select the modern meaty, "tucked" turkey, you have a bird that is ready for stuff-

ing as soon as it is thawed. The kingly tucked turkey is a shapely, attractive bird that has a "butterball" appearance. The legs are held close to the body with the ends of the drumsticks tucked in a band of skin just below the tip end of the breast bone.

Today's Turkey Combines Now With Old Fashioned Goodness

To prepare the tucked bird, first thaw it completely, keeping it in its moisture-proof wrapper. A 12-pound bird will thaw in two or three days in the refrigerator or in six to eight hours under cold running water. After the bird is thawed, carefully free the legs from the tucked position and remove the giblets from the neck and body cavities.

You can prepare the dry ingredients for your stuffing ahead of time, but don't combine them with the moist ingredients until ready to stuff the bird. Allow about three-fourths cup of stuffing per pound of ready-to-cook weight and fill the cavity lightly.

For a holiday company buffet, you may wish to roast the bird unstuffed the day before and keep it in the refrigerator. Then you can serve the turkey cold with hot gravy and stuffing that has been baked in the oven.

Here is the roasting schedule for a tucked turkey that has been thawed and stuffed with your favorite dressing.

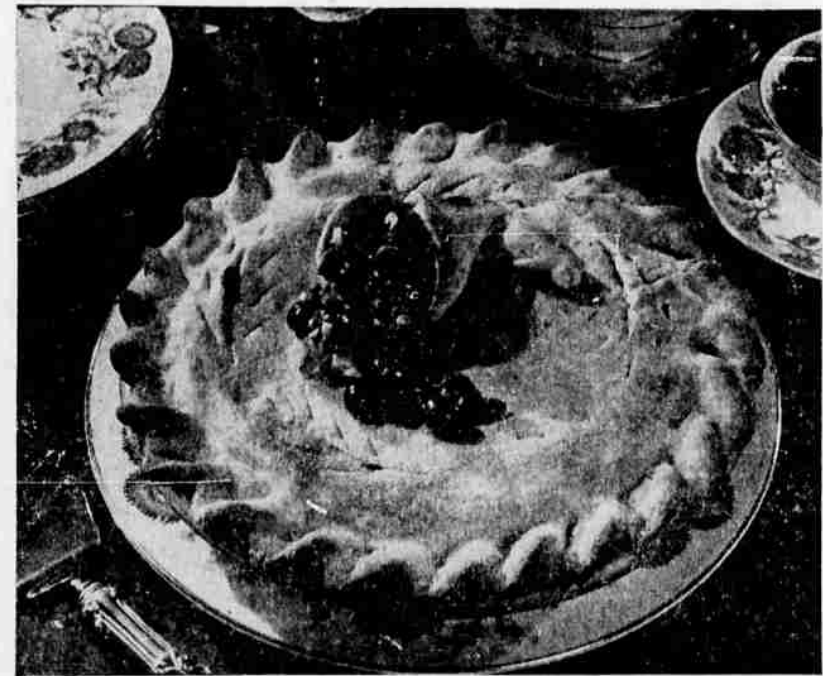
For even easier meal preparation, the really new, already stuffed frozen tucked turkey is now in some markets. This bird, which is stuffed commercially with a flavorful, old-fashioned style stuffing, goes right from the freezer to the oven with no preparation on your part.

Use the following tests for doneness: (1) a roast meat thermometer inserted in the thigh muscle next to the body should read 190 Degrees F. (do not use for small-grown turkeys) (2) the meat feels very soft when the thickest part of the drumstick is pressed between the fingers protected with cloth or paper.

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A Festive Finish For The Feast



WHEN YOU BRING OUT this beautiful Thanksgiving pie with its cornucopia decoration, your reputation as a hostess will be established. Simple directions for making the pastry cornucopia are given, along with the recipe for this appealing holiday pie.

Appropriate Climax For Thanksgiving Day

What more appropriate climax to the Thanksgiving feast than an all-American dessert — pie? It is particularly suitable and good when the pie is crowded, and this one is, with autumn fruits and nuts—red cranberries, plump raisins and walnut meats.

For a special festive touch this pie is decorated with a pastry cornucopia from which the fruits of the pie spill out artistically. A small piece of the pastry is applied rolled to form the appropriate cornucopia. This pie is sure to delight all who see it.

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Thanksgiving Fruit-Nut Pie
2 1/2 tablespoons quick-cooking tapioca
1 1/2 cups sugar
1/2 teaspoon salt
2 1/2 cups seedless raisins
3 cups fresh cranberries
1 1/2 cups water

1 teaspoon grated orange rind
2 1/2 cups chopped walnuts or pecans
Pastry for two-crust 9-inch pie
Raisins, fresh cranberries, broken walnut meats
Combine tapioca, sugar, salt, 2 1/2 cup raisins, 3 cups cranberries, and the water in a saucepan. Cover and bring to a boil. Cool, stirring occasionally. Add orange rind and chopped nuts.
Roll half the pastry 1/8 inch thick. Line a 9-inch pie pan and trim pastry at edge of rim. Roll remaining pastry 1/8 inch thick and cut several 2-inch slits or fancy design a few inches from the edge, leaving center uncut. Fill pie shell with fruit mixture. Moisten edge of bottom crust. To adjust top crust, fold pastry in half or roll loosely on rolling pin; center on

filling. Open slits with a knife. (Well-opened slits are important to permit escape of steam during baking.) Trim top crust, letting it extend 1/2 inch over rim. To seal, press top and bottom crusts together on rim. Then fold edge of top crust under bottom crust and flute.
To make the Cornucopia: re-roll pastry remaining from trimming the crusts into a 4-inch round. Fold this into a cone, twisting pointed end slightly in cornucopia shape. Place in center of pie. Crumple a small piece of aluminum foil and place inside cornucopia to retain shape while baking. Bake in hot oven (425 Degrees F.) 45 to 50 minutes, or until syrup boils with heavy bubbles that do not burst. Before serving, remove foil; then arrange raisins, cranberries, and nuts as if tumbling out of cornucopia. Serve pie slightly warm.

Feature Steamed Plum Puddings For The Holiday

Some foods are just naturally associated with certain seasons of the year and the favorite winter specialty is steamed fruit pudding. The rich distinctive flavor of a steamed pudding makes it the perfect choice for holiday desserts.

A steamed pudding is not difficult to prepare, though it does require long "steaming" time. You'll find the modern steam pudding, which is made with shortening, is every bit as tempting as the old-fashioned suet type. And you can prepare it more quickly and easily because the shortening is ready for melting to add to the other ingredients. Of course, use a quality, all-purpose shortening for this kind of dessert.

You can use large or individual molds for the pudding, depending on how you're serving it, and if you haven't the individual molds, custard cups do nicely. Remember to fill the molds only about two-thirds full to allow for expansion of the pudding during steaming.

To make a steamed pudding that's perfection, see that the cover is tight on the mold container so moisture doesn't collect from the steam and make the pudding too moist and heavy. You can use aluminum foil or waxed paper to cover the molds, being careful to tie them firmly.

Set the filled molds on a rack in a deep pan or kettle and add boiling water until it is halfway up around the molds. Cover the kettle tightly to keep the steam in, and adjust the heat so the water will boil throughout the steaming. Check every so often and add more water as it boils away.

After steaming, set the molds in cold water for a few seconds to unmold, and then cover and turn out. If you prefer the pudding a bit less moist, set it in the oven a few minutes to dry out.

The plum pudding, of course, is the traditional holiday favorite and an elegant one it is, too. Try this recipe sometime during the festive season. It probably will become a winter dessert request with the whole family.

PLUM PUDDING
Yield: 12 servings
1/2 cup melted shortening
4 eggs
1/2 cup sugar
1 1/2 teaspoons salt
1/2 cup fine bread crumbs
1/2 cup sifted flour
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/2 teaspoon cloves
1/2 pound figs
1 1/2 cup (2 oz.) candied cherries
1 1/2 cup (2 oz.) candied pineapple
1/2 cup fruit juice — pineapple or milk

Beat eggs until fluffy. Add melted shortening, sugar and salt. Beat together. Add bread crumbs. Sift flour with spices. Cut fruits into small pieces. Combine with dry ingredients and add alternately to batter with fruit juice and milk. Rub 1 1/2-quart mold with shortening. Pour in batter. Cover with waxed paper or aluminum foil. Tie securely. Steam for 3 hours.

STEAMED CHOCOLATE PUDDING
Yield: 8 to 12 servings
1/2 cup shortening
2 1/2 cup sugar
1/2 cup sifted cocoa
1/2 teaspoon salt
1 teaspoon vanilla
1 egg

Beat eggs until fluffy. Add melted shortening, sugar and salt. Beat together. Add cocoa. Sift flour with spices. Cut fruits into small pieces. Combine with dry ingredients and add alternately to batter with fruit juice and milk. Rub 1 1/2-quart mold with shortening. Pour in batter. Cover with waxed paper or aluminum foil. Tie securely. Steam 1 1/2 to 2 hours. Serve hot, with cream.



"OLIVE CHEESE TWISTS" are made with cheese, pastry mix, and chopped ripe olives for a delicious hors d'oeuvre to serve with chilled tomato juice. Wonderful before a Thanksgiving dinner!

An Easier Menu Helps The Cook

Grandmother's Thanksgiving dinners were a real production, with so much food that no one could even sample it all. Oyster soup, sweet and white potatoes, two or three kinds of cooked vegetables, plain and giblet gravy, salads, cranberry sauce, pickles, spiced fruits, with two kinds of pie and fruit cake to finish the meal, and the diner!

Most families have streamlined their holiday dinners considerably, and guests are happier — not to mention cooks!

We've simplified our menu so that we have no soup, relishes instead of salad, one kind of vegetable, one kind of potatoes, and one dessert, usually served in the living room an hour or so later, after guests have had time to work up a semblance of an appetite again. And our first course starts in the living room too.

Chilled tomato juice, raw relishes and these wonderful "Olive Cheese Twists" are passed before guests are seated. This avoids the confusion of clearing one course from the table, and enables the

cook to get the turkey and all the accompaniments on the table at once.

Dessert Treats Using Leftovers

You'll find that dessert dishes will taste even better when served with fresh cream, fluffy whipped cream or smooth delicious ice cream.

Sauce Pan Fudge Cake
1 1/2 oz. unsweetened chocolate, grated
1/2 cup boiling water
1/4 cup butter
1 cup cake flour
1/2 tsp. soda
1/2 tsp. salt
1 cup sugar
1/4 cup sour cream
1 egg, beaten
1 tsp. vanilla
Place chocolate, water and butter in a heated sauce pan. Stir until melted and cool. Sift flour, soda, salt, and sugar 3 times and again into saucepan. Stir until smooth then stir in sour cream, beaten egg and vanilla. Pour mixture into a small (11 or 12 in.) saucepan, which has been well buttered, and bake 45 minutes at 350 Deg. F. Cool. Frosting: Set a small bowl in a larger bowl of ice cubes. Add 1 cup powdered sugar, 1 egg, 1/2 cup milk, 1/2 tsp. vanilla and 3 oz. chocolate which has been melted and cooled, and beat for 3 minutes. Add 1 Tbsp. soft butter. Beat until fairly stiff and spread thickly on top of cook cake.

Brazils Add Novel Touch To Traditional Stuffing

The novel touch of Brazil nuts calls for merely the addition of the chopped nuts to a favorite and traditional bread cube, onion and celery dressing. On baking, the nuts will be crisp yet tender and a

mighty fine part of the flavor melody. Packaged prepared stuffings are wonderful time savers, and the nuts can be added without changing package directions.

You'll need about 1/4 cup of the stuffing for each pound of dressed turkey. And to estimate the quantity of turkey to buy, allow 1/4 pound of turkey, dressed-weight per serving. Dressed weight means that the head and feet are not drawn, or allow a little more than 1/2 pound per serving of ready-to-cook turkey which has been drawn and cleaned ready for the oven, and either fresh or frozen-fresh. The drawn weight averages about one-fifth less than dressed weight. Thus a 15-pound dressed turkey or a 12-pound ready-to-cook one, would give 20 generous servings.

To shell Brazil nuts easily, cover the nuts with cold water; bring to a boil and boil three minutes; drain. Cover with cold water; let stand a minute; drain and crack.

Menu
Turkey
Brazil Nut Stuffing
Giblet Gravy
Buttered Onions
Squash
Cranberry-Orange
Molded Relish Salad
Pumpkin
Cover with cold water; let stand a minute; drain and crack.

Quick Brazil Nut Stuffing
1/2 cup butter or margarine
1 cup chopped Brazil nuts
1/2 cup chopped onion
1 cup chopped celery and leaves
1 cup stock or water
1 1/2-ounce package prepared stuffing

Melt butter in large skillet. Add Brazil nuts, onion and celery. Cook brown. Add stock or water. Stir until onion is tender, but not in prepared stuffing; toss lightly. Yield: 6 cups stuffing sufficient for an 8-pound turkey.

Note: For stuffing for a larger turkey use additional 1/4 cup stuffing for each pound dressed weight.

Brazil Nut Chips
1 1/2 cups shelled Brazil nuts
2 tablespoons butter or margarine
1 teaspoon salt
Cover nuts with cold water. Bring slowly to a boil. Simmer 2 to 3 minutes. Drain and cut into thin lengthwise slices, about 1/4 inch thick. Spread out in shallow pan. Dot with butter; sprinkle with salt. Bake in moderate oven (350 Deg. F.) 15 to 20 minutes, stirring occasionally.

Yield: Approximately 2 cups.

HARVEST SALAD
An appetizing Harvest Salad is made by combining two diced oranges, 3 slices pineapple, cubed, 2 red delicious apples, unpeeled and cut into bite-sized pieces, and 1/2 cup pitted dates, chopped, and 1 cup seeded or seedless grapes. Mix with cooled salad dressing or a tart french dressing. Serves 6-8.

Twin Apple And Cranberry Salads



YOU'LL WANT YOUR THANKSGIVING DINNER to be both bountiful and beautiful and today's colorful Twin Apple and Cranberry Salads, molded in layers of crimson and gold, will provide a dramatic highlight for your festive board.

If you don't have twin molds you can use two medium-sized mixing bowls and we think two salads look twice as pretty.

However, this salad may also be prepared in a single large mold and you can use either lemon or lime-flavored gelatin to pick up the fresh spicy flavors of the apples and cranberries. Both fruits are plentiful now and, while most stores carry the prepackaged cranberries, it's still wise to check for defined color and crispness.

On the apple side, it's important to select a good eating apple variety like the broad-shouldered red delicious because this apple is tender and juicy and can be used without peeling.

QUICK RELISH
Jiffy relish to serve with turkey, chicken or ham is made by chopping together one each green pepper, sweet red pepper, small onion and 2 stalks celery. Combine with 3 red delicious apples unpeeled and chopped. Add 1 1/2 tsp. salt, 1/4 cup sugar and 1 1/2 cup lemon juice. Mix well. Cover and chill thoroughly. Makes about 3 cups.

Twin Apple and Cranberry Salads
1 1/2 cups fresh cranberries
1 tsp. grated lemon rind
2 1/2 cup sugar
2 pkgs. lime or lemon-flavored gelatin
3 1/2 cups hot water
1/4 cup lemon juice
Delicious apples, cut into 12 wedges
10 to 12 walnut halves
Delicious apples, cubed to make 2 cups
1/2 cup celery, cut on bias
1 cup walnuts, coarsely chopped
1/2 cup cranberries. Add lemon rind and sugar. Let stand while making rest of salad. Dissolve gelatin in hot water. Stir in lemon juice. Place a few spoonful in bot-

tom of two 3-cup molds or in one large 8-inch ring mold. Refrigerate rest of gelatin until thickened. Arrange apple wedges and walnut halves in a pretty pattern in the molds. Refrigerate to set design. Add 1 1/2 cups cubed apple, celery and 1/2 cup chopped walnuts to about half the gelatin. Pour over apple design. Chill in refrigerator until firm. Stir rest of gelatin, walnuts and apple into cranberries. Pour over firm gelatin layer and chill in refrigerator until firm. Unmold and garnish with salad greens, apple slices. If desired, dates stuffed with cream cheese may be added as a garnish. Serve with French, mayonnaise or sour cream dressing. Serves 8-10.