

# FOOD SECTION



My oh my—what a pie! There won't be any leftovers to contend with when you serve this Turkey Pot Pie.

## No waste with Turkey Pot Pie

Anytime is turkey time when you make this easy-to-prepare Turkey Pot Pie with biscuit mix. The family will gobble up every bit of this savory main dish.

The tender pastry crust holds a mouth-watering combination of ingredients, including lots of turkey and vegetables.

A meal in itself, nothing could be

better in cooler weather than a hot and hearty Turkey Pot Pie.

### TURKEY POT PIE

- 1 package (10 ounces) frozen peas and carrots
- ½ cup margarine or butter
- ½ cup biscuit mix
- ½ cup chopped onion

- ½ teaspoon pepper
- 1 cup milk
- 1 can (10¼ oz.) condensed cream of chicken soup
- 1¼ cups cut-up cooked turkey
- Pastry (below)

Rinse frozen peas and carrots under running cold water to separate; drain. Heat margarine in 3-quart

saucepan over low heat until melted. Mix in baking mix, onion and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk and soup. Heat to boiling, stirring constantly. Boil and stir 1 minute; remove from heat. Stir in turkey and vegetables. Heat oven to 425°F. Prepare

## Roast Turkey makes traditional holiday

A trend for the 1980s is for people to spend time at home relaxing and entertaining according to the 1981 issue of The Yankelovich Monitor, a consumer research report.

Here's a contemporary feast designed around American heritage foods that features quick-cooking ingredients. It is one that is sure to please guests and save time for the cook.

This holiday dinner begins with small bowls of Asparagus Sipper, Cream of Asparagus Soup afloat with a slice of lemon.

For the main course, Roast Turkey Southern Style is a sophisticated version of the traditional roast bird yet it's easy to prepare. The southern style stuffing includes: sausage, celery, onion, apple and pecans tossed with herb seasoned stuffing mix. To give moisture to the stuffing and extra rich flavor, Canned Chicken Gravy is mixed into the dressing. Later mix the remainder of the canned gravy with drippings for an excellent lump-free turkey gravy.

Gelatin salads make great accompaniments to holiday meals because they can be made in advance—either the night or day before the holiday. Their vibrant color and refreshing taste add merriment to the season. The main ingredient in Ruby Molded Salad is Vegetable Juice—a lively blend of garden vegetables. For taste and eye appeal, celery, cucumber, green pepper, carrot and onion are folded into the gelatin mixture. Lemon juice and chili powder give it its snappy character.

A green vegetable adds just the right crunch to any menu. Mushroom-Green Bean Medley features fresh mushroom caps and green beans in a delicately blended cheese sauce based on condensed Cheddar Cheese Soup.

Meals always call for desert so end this one with Rosy Crown Cake. This spicy carrot cake has a secret ingredient—condensed Tomato Soup, which adds a subtle yet distinctive flavor to any such cakes. It's judiciously spiced with three seasoning favorites: allspice, cinnamon and nutmeg and has a hint of sweetness from honey.

### ROAST TURKEY SOUTHERN STYLE

- ½ pound pork sausage
- 1 cup chopped celery
- ½ cup chopped onion
- 3 cans (10½ oz. each) Chicken Gravy
- 1 package (8 oz.) herb seasoned stuffing
- 1 cup chopped apple
- ½ cup chopped pecans
- 2 eggs, slightly beaten
- 10-pound turkey
- ½ cup cranberry-orange relish

In saucepan, cook sausage, celery and onion until done; stir to separate meat. Toss with 1 cup gravy, stuffing, apple, pecans and eggs. Fill cavity of turkey loosely with stuffing. Truss; place in roasting pan. Cover with aluminum foil. Roast at 325°F. for 4 hours (about 25 minutes per pound or until done). Uncover last hour to brown. Remove turkey to serving platter. Skim fat from drippings; add remaining gravy and relish. Heat, stirring to loosen browned bits. Serve with turkey. Makes 8 servings.

### RUBY MOLDED SALAD

- 2 envelopes unflavored gelatine
- 1 can (24 fl. oz.) vegetable juice
- 2 tablespoons lemon juice
- ½ teaspoon chili powder
- ½ cup thinly sliced celery
- ½ cup chopped cucumber
- ½ cup chopped green pepper
- ¼ cup shredded carrot
- ¼ cup finely chopped onion

In saucepan, sprinkle gelatine on ½ cup vegetable juice to soften. Place over low heat, stirring until gelatine is dissolved. Remove from heat; add remaining vegetable juice, lemon juice and chili powder. Chill until slightly thickened; fold in remaining ingredients. Pour into 6-cup mold; chill until firm. Unmold on salad greens. Makes about 5 cups, 4 servings.

### MUSHROOM-GREEN BEAN MEDLEY

(Not In Photo)

- 4 cups small fresh mushroom caps (about 2 pounds)
- 1 cup chopped onion
- ½ teaspoon basil leaves, crushed
- ¼ cup butter or margarine
- 1 package (9 oz.) frozen whole green beans, cooked and drained
- ¼ cup diced pimiento
- 1 can (11 oz.) condensed Cheddar Cheese Soup
- ½ cup milk

In saucepan, brown mushrooms and cook onion with basil in butter until tender. Add remaining ingredients. Heat; stir occasionally. Makes about 4½ cups, 6-8 servings.

### ROSY CROWN CAKE

(Not In Photo)

- 2 cups cake flour
- 1½ cups packed brown sugar
- 4 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 can (10¼ oz.) condensed Tomato Soup
- ½ cup shortening

- 2 eggs
- ¼ cup honey
- 1 cup shredded raw carrots

Preheat oven to 350°F. Generously grease and flour a 10" bundt pan. In large bowl of electric mixer, combine dry ingredients. Add soup and shortening. Beat at medium speed for 2 minutes (300 strokes with spoon), scraping sides and bottom of bowl constantly. Add eggs and honey. Beat 2 minutes more, scraping bowl frequently; fold in carrots. Pour into pan; bake 1 hour or until done. Let cool in pan 15 minutes; remove. Cool.

### GLAZE

(Not In Photo)

- 1 cup packed brown sugar
- ½ cup orange juice
- 2 tablespoons butter or margarine
- 1 tablespoon light corn syrup
- 1 teaspoon baking soda
- ½ cup sour cream

In saucepan, combine all ingredients except sour cream. Bring to boil; cook over low heat 5 minutes. Blend in sour cream. Drizzle and spread glaze over warm cake. Allow cake to absorb glaze. Repeat until all glaze has been used. Makes about 1½ cups.



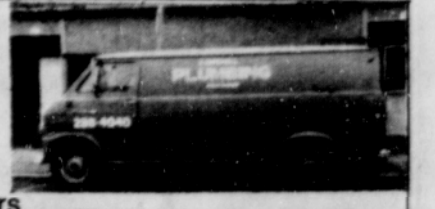
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