

## Turkey Has Headline In Leftover

From now on in, we should be having turkey on several occasions through the holidays and maybe beyond. Actually fowl of any kind is a good buy, you get a lot of meat for your turkey or chicken dollar.

After the feasting is over, and the carving knife has removed the prettiest slices from turkey, one of the finest ways to feature the tidbits of leftovers is in a hearty salad. Combine 1 cup of cubes of the succulent fowl with cooked rice, walnuts, chopped olives and celery; then provide just the right nuance of flavor to these ingredients by adding a blend of seasonings, mayonnaise, and a subtly flavored dressing made with a salad dressing mix.

Such a second-day dish is distinctive enough to become an ideal choice as entree for a bridge luncheon, or for Sunday supper when friends make their rounds of holiday calls—especially when it can be prepared well in advance and wait in the refrigerator to do your bidding. Try this easy recipe that will make turkey leftovers a feature of the company meal.

### FIGUANTE TURKEY SALAD

1 package French salad dressing mix  
Vinegar, water, oil  
1/2 cup mayonnaise  
1 teaspoon salt  
1/2 teaspoon pepper  
1 1/2 cups diced cooked turkey  
1 cup diced celery  
1/2 cup sweet pickle relish, chopped sweet pickles or chopped olives  
1/2 cup coarsely chopped walnuts  
3 cups cooked rice  
Combine salad dressing mix, vinegar, water and oil as directed on the bottle or package.  
Combine 1/2 cup of the mixed dressing, mayonnaise, salt, pepper, mixing well. Combine turkey, celery, pickle relish, and walnuts in a bowl. Stir in mayonnaise mixture. Then add rice and mix lightly with a fork. Chill at least 1 hour. Serve on crisp lettuce. Makes about 8 cups, or 4 to 6 servings luncheon or entree salad.

## New Orleans Kraut Is Baked

To do justice to their kraut, pork and apple dinner season, the home economists of the National Kraut Packers Association went afield for some new flavor combinations. From New Orleans, they brought this mouth-watering way of combining kraut, apple sauce, and individual ham and pork loaves. Zesty horseradish and Louisiana yams put it into the wonderfully different recipe category.

### NEW ORLEANS SAUERKRAUT

**BAKE**  
1 pound cooked ham  
1/2 pound lean pork shoulder  
1 small onion  
1/2 cup soft bread crumbs  
1/2 cup milk  
1 egg, beaten  
2 tablespoons prepared mustard  
1 1/2 tablespoons horseradish  
1 1/2-pound 11-ounce can sauerkraut, drained  
3 tablespoons brown sugar  
1 cup canned apple sauce  
4 medium-sized Louisiana yams, cooked, peeled and sliced  
Grind ham, pork shoulder and onion together. Add bread crumbs, milk, egg, mustard and horseradish. Mix until all ingredients are well blended. Shape into 4 small loaves and place in shallow baking pan. Combine kraut, brown sugar and apple sauce; mix well. Arrange around loaves and bake in moderate oven (350 degrees) 1 hour. Place yam slices around loaves and continue baking 30 minutes, or until ham loaves are done. Makes 4 servings.

### CUT IT

You can usually test whether a soufflé is baked enough by inserting a silver knife halfway between the center and the outer edge of the dish; the knife should come out clean. This applies to soufflés baked at a constant slow temperature.



Several strange ingredients join to make this an outstanding salad. Cooked turkey begins it, but celery, pickles, olives, walnuts and rice join to give it style and flavor. A package of French dressing mix give piquancy.



Hamburger's dressed up in its Sunday best, when it appears in a baked ring, with barbecue seasonings, and a glaze of honey and tomato. The center is filled with fluffy mashed potatoes.

## Barbecued Hamburger For Indoor Meal All Year

Usually there's a slump in male cooking come autumn, when the patio furniture has been brought in and the barbecue is cold and lonely. Though Mama must not let her culinary enthusiasm lag, Papa's does.  
Barbecued hamburger—a summer favorite of outdoor cookery fans—adapts itself to the new season of indoor dining in this different and delicious manner, glamorous enough for party fare.  
Ground beef, combined with corn flakes and seasonings, is baked in a ring mold, then topped with a lively barbecue sauce and returned to the oven to allow the full flavor of the sauce to permeate the meat. Serve on a heated platter, fill the center with mashed potatoes or a creamed vegetable, and surround with sliced buttered carrots and broccoli.

### BARBECUED HAMBURGER RING

1 1/2 pounds ground beef  
1 teaspoon salt  
1/2 teaspoon dry mustard  
1/4 teaspoon pepper  
2 teaspoons chili sauce  
2 teaspoons Worcestershire sauce  
1/2 cup milk  
2 eggs  
2 cups corn flakes  
1 clove garlic  
1 tablespoon salad oil  
1/2 teaspoon salt  
1/2 teaspoon pepper  
dash oregano  
1/2 cup tomato sauce  
2 tablespoons honey  
Combine beef, seasonings, milk, eggs and corn flakes; mix thoroughly. Press into well-greased 8 1/2 inch ring mold. Bake in moderate oven (350°F.) about 45 minutes. Unmold in shallow pan. Meanwhile, make a glaze by

### Double Duty For Rich Milk Sauce

This sauce that's a syrup is a double convenience in the kitchen. It serves not only as a topping for many easy desserts, but also as flavoring agent for nourishing and delicious milk shakes. Made with sweetened condensed milk, it needs no cooking, and is magically smooth and creamy. For milk shakes, use two tablespoons to one cup of milk. As a sauce, pour it as it is over ice cream, vanilla pudding, cake. To make it, combine 1 1/2 cups (1 15-ounce can) sweetened condensed milk, 1/2 cup sifted cocoa and 3 teaspoons of vanilla in a jar. Stir until well blended, cover, and store in the refrigerator. Makes 1 1/2 cups sauce.



## Barbecued Foods For Winter Months

Bring the fun of a summer barbecue to your dinner table. When your family gets a tantalizing whiff of this Planked Kraut, Pork-Apple Dinner, they will make a beeline for the dining room.

### PLANKED KRAUT, PORK-APPLE DINNER

(Makes 4 servings)  
4 loin pork chops, cut 3/4-inch thick  
1 1-pound 11-ounce can sauerkraut  
2 medium-sized apples, cored and cut crosswise  
3 cups seasoned mashed potatoes  
1/2 cup firmly packed brown sugar  
Brown pork chops on both sides. Drain kraut; reserve 3/4 cup juice. Add kraut juice to chops and cook, covered, 15 minutes. Add apples; cook, covered 30 minutes. Arrange kraut in ring on lightly greased oven-proof platter or shallow baking dish. Arrange potatoes around kraut, using pastry tube if desired. Drain chops and apples; reserve liquid. Arrange chops and apples in center of platter or baking dish. Top chops with brown sugar. Pour, chop liquid over kraut. Broil 4 to 5 inches from source of heat 10 minutes, or until potatoes are lightly browned and kraut is lightly heated.

## Corn Sticks Use Blue Cheese

Corn sticks have long been a breakfast favorite, and with the addition of blue cheese can be an excellent accompaniment for salad at luncheon for the bridge club.

### AMERICAN BLUE CHEESE CORN STICKS

1/2 cup sifted all-purpose flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
2 tablespoons sugar  
1 1/2 cups yellow cornmeal  
1/2 cup crumbled American Blue cheese (about 4 ounces)  
3 slices crisp cooked bacon, crumbled  
2 eggs, well beaten  
1 1/2 cups milk  
1/2 cup shortening, melted  
Sift flour, baking powder and salt together. Add sugar, cornmeal, cheese and bacon; mix well. Combine eggs, milk and shortening; add to flour mixture and stir only until ingredients are blended. Turn into well-greased corn stick pans. Bake in hot oven (400 degrees) about 20 minutes, or until done. Makes about 18.

## Two Dressing Recipes Use Richer Milk

Sweetened Condensed Milk gives these two dressings added richness and speeds up the mixing, because sweetness is added in one swoop with the milk. Try them on winter fruits for salad.

### MAGIC MAYONNAISE

1/2 cup sweetened condensed milk  
1/4 cup vinegar or lemon juice  
1/4 cup salad oil or melted butter  
1 egg yolk  
1/2 teaspoon salt  
Few grains cayenne  
1 teaspoon dry mustard  
Place ingredients in mixing bowl. Beat with rotary egg beater until mixture thickens. If thick or consistency is desired, chill before serving. Or place in jar, cover tightly, and shake vigorously by 2 minutes. Makes 1 1/2 cups.  
The mayonnaise recipe given above will carry an additional cup of oil if this flavor is particularly liked. The vinegar may also be increased up to 1/2 cup.  
To double recipe: Use one whole egg instead of the egg yolk and double all other ingredients. This makes 2 1/2 cups.

### COTTAGE CHEESE SALAD DRESSING

1/2 cup sweetened condensed milk  
1/2 cup vinegar  
1/2 teaspoon salt  
1/2 teaspoon dry mustard  
1/2 teaspoon paprika  
1/2 cup cottage cheese  
Mix milk, vinegar, salt, mustard and paprika thoroughly. Force cottage cheese through sieve. Add to mixture, beating until smooth (1 package, 3 oz., cream cheese may be used instead of cottage cheese).  
If thicker consistency is desired, chill before serving. Serve on fruit salad or salad greens.

### CREAM DRESSING

Prepare one recipe magic mayonnaise. Just before serving, whip 1/2 cup cream and fold into mayonnaise. Makes 1 1/2 cups.

## KUBLA KHAN Complete CHINESE DINNER



Quick Frozen  
Just Heat and serve... in minutes!  
at your grocer's

## Gather a Windfall of SAVINGS

EXTRA VALUES FROM ERICKSON'S

Stock Up Now!  
6 10 oz. Pkg. 89¢

DELICIOUS NEW FROZEN MEXICAN DINNER  
READY-TO-SERVE IN JUST 25 MINUTES! 49¢

DELICIOUS QUICK-FROZEN TORTILLAS  
ONE DOZEN AUTHENTIC CORN TORTILLAS 49¢

Try LIBBY'S today and taste the difference!

12 OZS. 49¢  
ENCHILADA DINNER

8-oz. Pkg. 49¢  
STICKS

new recipe... apple-Flapjack COFFEE-CAKE quick...delicious!  
PRICE 49¢

SPECIAL! 35¢ COUPON INSIDE TO USE  
10 lb. Pkg. 2.59

## Big Cash Savings

on any O-CEDAR SPONGE MOP  
WHEN YOU BUY Spic Span

Model "88"-\$5.95  
Model "76"-\$4.50

GET MAIL-IN DETAILS INSIDE PACKAGE

CASHMERE BOUQUET 3 Reg. Bars 29¢  
CASHMERE BOUQUET 2 Bath Bars 27¢

## Famous Wesson Shortenings

delicate Wesson Oil Pure vegetable Snow drift  
Your liquid shortening 1/2 qt. 69¢ The Wesson Oil shortening 3 lb. 89¢

FLORIENT Econ. Size 89¢  
GOLDEN FLUFFO 3 lb. 99¢

THE FRIENDLIEST STORES IN TOWN...  
**Erickson's**

## Kitchen Queen FLOUR 79¢

10-lb. Bag

Family Flour

THE FRIENDLIEST STORES IN TOWN...  
**Erickson's**

## Macaroni Dish Takes Turkey

This macaroni-cheese dish takes turkey, but you can use any fowl, or veal if you have it on hand.

**TURKEY, MACARONI, AND CHEESE.**  
1 1/2 cups shell macaroni  
2 cups boiling water  
1/2 teaspoon salt  
3 tablespoons fat  
1/2 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon marjoram  
2 cups hot milk  
3 tablespoons chopped pimiento  
1 1/2 cups diced, cooked turkey  
1/2 cup shredded cheese  
Cook the macaroni in the boiling salted water for 15 minutes. Drain and rinse. Melt the fat and blend in flour and seasonings. Stir in the hot milk. Cook until thickened.  
Combine macaroni, pimiento, turkey, and 1/2 cup of the cheese. Pour into a baking pan. Sprinkle remaining cheese on top. Bake at 350 F. (moderate oven) for 30 minutes. Six servings.

**PRETTY THING**  
Notch the edges of thin rounds of raw carrot and cut a tiny round out of each center; pull a small sprig of parsley through the round. Result: Beguiling garnish for appetizers, salads, fish or meats.

**Pour One! Store One!**  
NOW AT YOUR Arden DEALER

## MIDGET MKT. 351 STATE ST.

LEAN-TENDER Pork Steak... lb. 45¢	TENDER Beef Roast... lb. 35¢
LEAN-FRESH Pork Chops... lb. 55¢	BONELESS Beef Roast... lb. 59¢
FRESH Pork Roast... lb. 33¢	THICK Swiss Steak... lb. 59¢
FRESH Side Pork... lb. 49¢	NUTRITIOUS Beef Liver... lb. 39¢
<b>PURE LARD... lb. 18¢</b>	
<b>50-Pound Freezer Special \$26.95</b>	
Here's what you get: Cut and wrapped for any six family. You may substitute Beef Cuts of equal value for Pork if desired.	
15 lbs. Beef Roast	5 lbs. Pork Roast
5 lbs. Round Steak	5 lbs. Cube Steak
6 lbs. Ground Round	6 lbs. Swiss Steak
5 lbs. Pork Chops	3 lbs. Sliced Bacon
1 Pound Wieners Free	
GOOD MEAT COSTS YOU NO MORE AT THE MIDGET	