

Wise Cooks Buy and Prepare Bird Carefully

BY GAYNOR MADDOX
NEA Food and Markets Editor

The Christmas turkey is a major event in the eating year. It must be plump, tender and juicy. Careful buying and careful preparation will give the wonderful results you hope for.

How to buy: The broadbreasted hen turkeys 8 to 15 pounds have a lot of white meat. Tom turkeys 13 to 25 pounds, are excellent for large groups. Broilers, specially grown, weigh 2 to 10 pounds.

Quality and styles: Both hen and tom turkeys may be top quality as designated by a packer's brand or government grade. Turkeys are sold fresh or frozen, dressed or ready to cook.

Top quality frozen ready-to-cook turkeys have the tendons removed from the drumsticks to make carving easier. If a dressed

turkey is purchased, ask the dealer to pull the tendons and clean the bird so it is ready to cook.

Amount to buy: 1/2 to 3/4 pound ready-to-cook weight per serving. Plan on second servings and leftovers. A 12-pound ready-to-cook bird can easily serve 8 people.

Frozen ready-to-cook turkeys: Thaw in the original moisture-proof wrapping in the refrigerator 2 to 3 days. Or thaw the unwrapped bird in a pan set under cold running water 4 to 6 hours. Use 24 hours after thawing.

Unfrozen ready-to-cook turkeys: Keep in the refrigerator at 40 degrees F. or less. Use within 2 days of purchase.

The turkey: Clean the turkey and remove any pinfeathers with tweezers or a paring knife. Wash the turkey inside and out under cold running water.



ANCIENT TRADITION is bound up in the serving of Christmas punch. Light-wine punches are very festive.

Yule Cheer and Tradition Found in Light-Wine Punch

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Many families enjoy inviting friends to gather around the tree and share the traditional Christmas punch bowl with them. For those families and other who want to add this hospitable gesture to their holiday festivities, here are a few hot-punch recipes.

Hot Claret Cheerio (About 3 quarts)

Four six-ounce cans frozen concentrate for lemonade, 2 4/5 quart bottles claret.

Combine frozen lemonade and claret in a large kettle and heat just to steaming. Do not boil. Pour into large punch bowl and serve.

Sparkling Claret-Lemon Punch (About 2 quarts)

One 4/5-quart bottle claret or other red table wine, chilled, 1 6-ounce can frozen lemonade concentrate, 1/2 cup sugar, 1/2 teaspoon orange extract, 1 large bottle ginger ale, chilled, thin slices of orange and lemon for garnishing.

Combine wine, lemonade concentrate, sugar and orange extract in a punch bowl; stir well to blend. Add ginger ale and a

Short Soaking Period Enough to Loosen Dirt

It is no longer considered wise to soak clothes for long periods. Generally, 15 minutes should be sufficient to loosen soil in white clothes. Colored clothing should never be soaked more than five minutes.

Old Puffs Useful

Old powder puffs are handy for cleaning and polishing silver-ware.

Light Starch Sufficient

Sheer curtains should be lightly starched. Not only will they hang better but they will resist dust.

Apricot-Filled Rolls Delicious

Nothing will please your family more than a hot bread with a delicious fruit filling. Cut the dough into rounds and let rise until double in size. Place a teaspoon of the apricot filling, made from cooked dried apricots, into small hole in top of each roll made with your fingertips. Let the rolls rise again, bake, and when they come from the oven brush the tops with melted butter.

APRICOT FILLED ROLLS

1 cup milk
1 cake compressed yeast
3 tablespoons granulated sugar
3 tablespoons melted shortening
1 1/2 teaspoons salt
3 to 3 1/4 cups sifted all-purpose flour

Filling:
1/2 cup dried apricots
1/2 cup granulated sugar
1 tablespoon butter or margarine
1/4 teaspoon cinnamon
Melted butter for tops

Scald milk and cool to lukewarm, add crumbled yeast and stir to dissolve. Blend in sugar, shortening, salt and flour. Mix. Lift to board and knead until smooth; return to bowl, cover and place in warm place to rise. When double in bulk, about 1 1/2 hours, lift to board and roll to about 1/2-inch in thickness. Cut into rounds with cookie cutter. Place rounds in well-greased pan, edges touching, and let rise until double in size, about 30 minutes. Meanwhile prepare filling.

Filling:
Rinse apricots, add water to cover and boil 15 minutes. Chop apricots. Add sugar, butter and cinnamon, and cook 5 minutes longer or until thick. Cool. Make small hole in top of each roll with fingertips and fill with 1 rounded teaspoon apricot filling. Let rise again 10 to 15 minutes. Bake in moderately hot oven (375 degrees F.) about 30 minutes. Remove from oven and brush tops with melted butter. Makes about 1 dozen rolls.

Bake Tiny Onions In Mushroom Soup

Small white onions are in season and taste extra special fixed like this. Place drained boiled onions in a casserole and dot with butter. Top with a mixture of 1 can condensed cream of mushroom soup, 1/2 cup chopped walnuts and 1/2 cup cream. Sprinkle with grated cheese and bake half an hour in a moderate oven.

Care of Cut Flowers Prolongs Freshness

When changing the water of flowers, it is wise to flush the vase out carefully to kill bacteria. It is also a good idea to sprinkle a little water on the leaves and blossoms. You'll delay wilting if you cut about a half inch off the stems every few days.

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Nylon Brushes Bring Up Nap on Corduroy

Nylon brushes are good for brushing up the nap of corduroy clothes and knitted garments.



To delight the sophisticated palate use Hollywood Bread in your poultry stuffings.

Melt in a frying pan, two or three tablespoons of fat; add one tablespoon chopped onion, and saute until tender. Add one cup Hollywood Bread crumbs, one teaspoon salt, one fourth teaspoon pepper, one-half teaspoon each of sage, chopped celery, and parsley, add one egg, slightly beaten, and mix well.

Then add one to two tablespoons of stock made from the giblets.

Chopped walnuts, chestnuts or mushrooms may also be added.

This recipe makes 1 cup of dressing.



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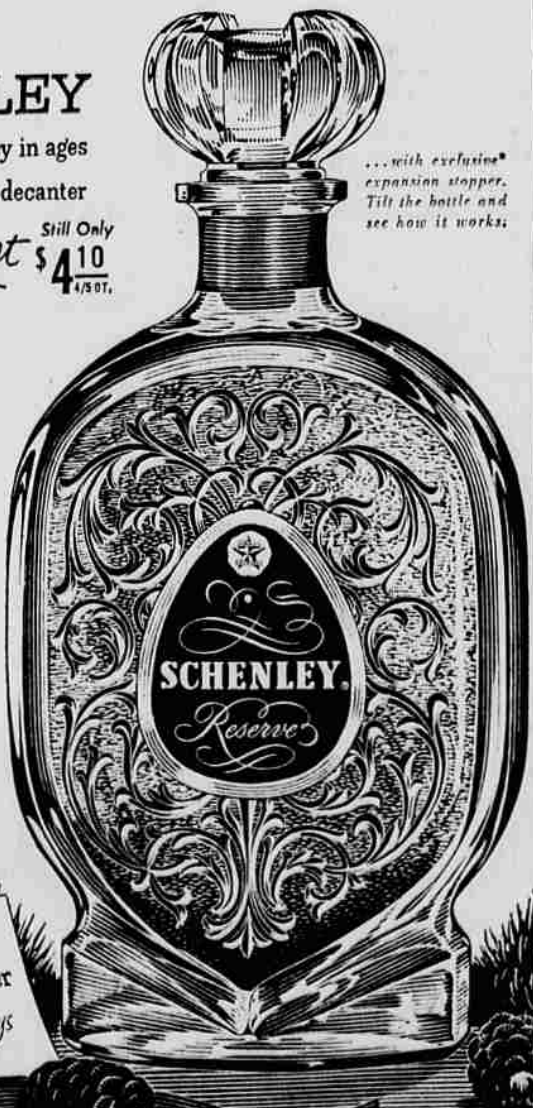


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