

Some Hints On Carving The Thanksgiving Turkey—A sharp knife and a person who knows the procedure—that makes for good carving. George Arrien, maitre de hotel of New York's Park Lane, shows the procedure. The first move is that above: Outlining the drumstick and second joint with the tip of knife.

Lift The Section to a separate plate (a couple of extra plates come in handy, even for expert carvers), then separate the first joint, or drumstick, from the second joint with a slicing, twisting motion of the knife. Serve the drumsticks whole to the children.



Dark Meat—Almost everybody likes at least a slice of it—comes off the second joint, so cut it off in thin slices. With every two slices of dark meat, says M. Arrien, serve a generous slice of white meat, a big spoonful of dressing, some gravy and tart sauce.

Finally, dislodge the wings, if you haven't used them in the gravy for stuffing. Turn the bird so the neck faces you, dig the fork beneath where the wing was, and slice the white meat from the breastbone toward the wing; then pivot, and slice the other side.

Macaroon Dessert

1 tablespoon granulated gelatin
2 tablespoons cold water
3 egg yolks
1 cup milk
1/2 cup granulated sugar
3 egg whites, beaten
1/2 cup whipped cream
1 teaspoon vanilla
1/4 teaspoon lemon extract
1/4 teaspoon almond extract
1/2 teaspoon salt
2 cups rolled macaroon cookies (boxed)

Soak the gelatin for five minutes in the water. Beat the yolks. Add the milk and sugar. Cook in a double boiler until the mixture thickens slightly. Stir constantly during cooking. Add the gelatin and stir until it dissolves. Cool and let thicken slightly. Fold in the whites, cream, extracts and salt. Let chill for ten minutes and then pour over the macaroons. Spread half an inch thick in a shallow buttered dish. Store in the refrigerator until needed. Serve with cream.

Cocoanut Cookies

1/2 cup fat
1/2 cup light brown sugar
2 eggs, beaten
1 teaspoon vanilla
1/2 cup sour cream
1/2 teaspoon salt
1/2 teaspoon nutmeg
1/2 cup cocoanut
1/2 teaspoon lemon extract
3 1/2 cups pastry flour
1 teaspoon soda

Cream the fat and sugar. Add the eggs and beat for two minutes. Lightly mix in the remaining ingredients. Drop portions of the dough from a tip of a spoon onto greased baking sheets. Flatten the tops and bake 10 minutes in a moderate oven.

Mushroom Gravy

4 tablespoons veal drippings
2 tablespoons butter
1 1/2 cups sliced mushrooms
2 tablespoons minced celery
2 tablespoons minced green peppers
1 teaspoon minced parsley
1/2 teaspoon salt
1/4 teaspoon paprika
4 tablespoons flour

Remove the veal drippings from the pan in which the veal has cooked. Add the butter, mushrooms and seasonings. Let simmer five minutes. Add the flour and blend thoroughly. Cook 3 minutes. Stir constantly. Pour over veal which has been arranged on a heated platter. Garnish with cress or parsley.

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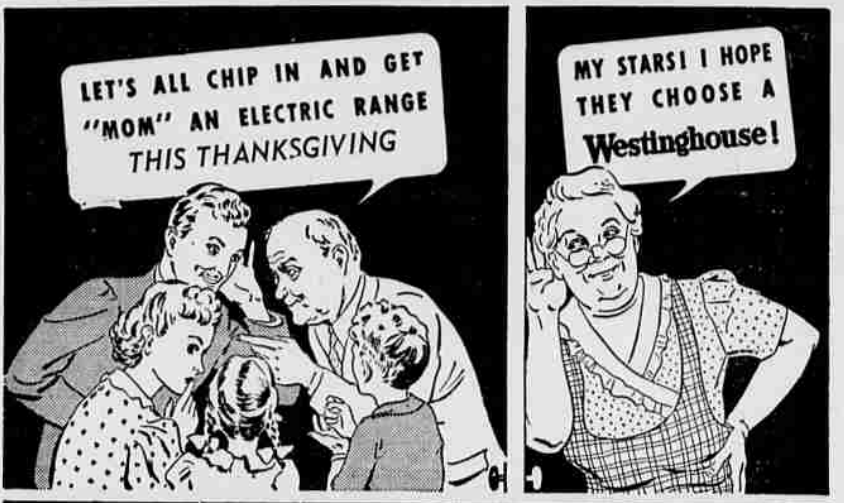
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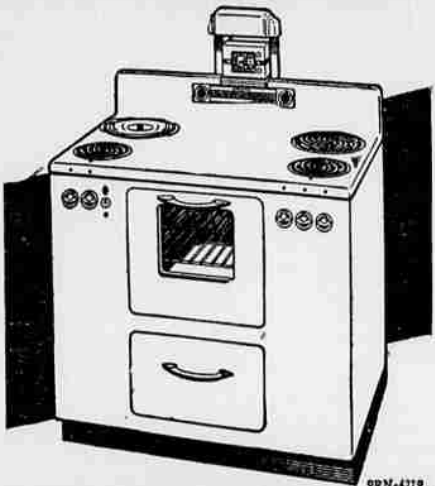
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HINTS TO THE WISE

Here is a new mincemeat trick: Spread a one-inch layer of mincemeat on a sheet of rich biscuit dough. Roll it quickly and fit it into a greased loaf pan. Bake 30 minutes and serve warm with lemon sauce.

Directly under the skin of potatoes is a valuable nutritional layer so, whenever possible, cook potatoes in their jackets. The skin can then be peeled off easily without loss of food value.

If you have any left-over meat and gravy why not make a pastry roll? Spread the meat, mixed in with the gravy, on biscuit dough, roll it and fit it into a greased loaf pan or baking dish. Bake about 30 minutes and serve warm with a vegetable sauce.

Save your scraps of soap. After they've hardened put them through the food chopper. You'll have some soap flakes you can put to many uses. Be sure the soap is hard before you try to grind it.

Here's a suggestion on leftovers: Toast biscuits or rolls until they're well browned, then quickly spread butter, mixed with brown sugar and a little cinnamon over them. Then

Glazed Bananas

6 bananas
3 tablespoons butter
1/2 teaspoon salt

Peel and split the bananas. Arrange in shallow baking dish and brush well with the butter and salt applied on a pastry brush—or melted and poured over the tops. Bake 15 minutes in a moderate oven. Serve warm with sauce.

Fruit Sauce

1/2 cup granulated sugar
2 tablespoons flour
1/2 teaspoon salt
1/2 cup boiling water
1/2 cup orange juice
2 tablespoons lemon juice
2 tablespoons butter

Mix the sugar with the flour and salt. Pour in the water and fruit juices. Cook slowly and stir constantly until a creamy sauce forms. Add the butter. Mix and serve.

reheat them and serve plain or with a hot beverage. Children like these.

Wooden salad bowls are likely to warp unless they are washed and stored carefully. Wash them quickly in warm water—never let them soak—and store them in a cool, dry place.

Stuffing for Eggs

Here's a filling for stuffed eggs: Mash hard-cooked yolks, and mix in some chopped cooked tongue, chopped ripe olives, a dash of minced pickle and onion and enough salad dressing to moisten slightly. Try a platter of these for your next buffet supper. Dress up the tops with minced parsley and pimientos. You can make them up an hour or so ahead of serving time.

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3 quarts soft 2 tablespoons par-bread crumbs
2 1/2 cups melted 1/2 cup butter
1/2 cup onion, minced 1/2 cup boiling water
1 teaspoon sage 1/2 cup boiling water
1/2 teaspoon thyme (about) Combine bread crumbs, salt, pepper, sage, thyme and parsley and mix thoroughly.

Melt Spry in skillet, add onion, and sauté 2 minutes. (Do not brown onion.) Add bread crumbs and sauté until very lightly browned, stirring constantly from bottom. (Notice how easy and tender stuffing is, made this way.)

Melt butter in boiling water and pour over crumbs, tossing lightly with two forks. Add more water if additional moisture is needed. Makes enough stuffing for one 8-pound bird.

After bird has been stuffed and trussed, put it in roasting pan and brush with melted Spry. Then cover lightly with a piece of white cloth which has been brushed thoroughly with melted Spry. Leave cloth on during roasting. Roast in moderate oven (350° F.), allowing 20 to 25 minutes per pound. Try this Spry way and see how juicy your turkey is, how extra-rich and brown your gravy! (All measurements in this recipe are level)

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