

# Turkey Always a Favorite

By ZOLA VINCENT

Oregon ranks six in the nation in turkey production. Turkeys and poultry make up the third largest agricultural industry in Oregon; exceeded only by meat animals. Last year's crop value was estimated at close to \$16 million and this year's is even bigger.

Turkey growers have shown increasing interest in breeding the smaller or junior-size turkey; others are successfully marketing the large-type Bronze turkeys at 12 to 14 weeks when they are a good size for broiling, frying, barbecuing as well as for roasting.

Whichever size you choose and however you choose to fix them, turkeys make fine, economical eating as well help celebrate National Mid-Summer Turkey Time this week.

### Spit Roasted Turkey

Many a man is building a chef's reputation as an outdoor turkey roaster or barbecuer, so why not let your particular "genius" do the work like this:

Choose a 4 to 8 pound turkey, 8 pounds being the maximum for most outdoor spits. Start barbecue fire early to have coals burning well for a low, steady heat. Rinse bird in cold water and pat dry. Place on spit adjusted 6 to 8 inches above coals.

For barbecued turkey, paint with a commercial glaze or your own favorite sauce thickened a little more than usual. You may use a pastry brush, small paint brush to paint the sauce on, dab it on with a cloth tied at the end of a long stick or use a spoon.

For spit-roasted turkey, brush on melted butter or margarine, or cooking oil and season with salt and pepper. Allow 20 to 25 minutes per pound cooking time over low coals. Turn frequently or if you have an electric spit, your cooking is simple. Paint turkey occasionally with more sauce or butter to keep it moist and it will be golden brown and supremely delicious.

### Fried or Broiled Turkey

For frying or broiling, a 4-pound turkey is ideal. Proceed just as you do with chicken fryers and broilers except that cooking takes a little longer. Many prefer to finish fried turkey in the oven, baking at 325 degrees for an hour or so, after frying a crisp golden brown.

For broiling, place broiler pan about 7 inches from heat. Broil for 40 minutes, turn, brush with butter and broil on



Year-Around Favorite—Turkey time is any time as Oregon growers produce and market turkeys in all sizes for frying, broiling, barbecuing, roasting or for doing out-of-doors like this.

other side 20 minutes or so until done.

### Barbecued Small Turkey

Select 6-7 pound turkey, disjointed and cut up. Coat with 1 cup flour mixed with 2 teaspoons salt and brown in butter and lard, shortening or salad oil. As pieces are browned, arrange in casserole dish or baking pan. Pour barbecue sauce over turkey, cover and bake at 325 degrees approximately 1 1/2 hours or until ten-

der.

### Barbecue Sauce

Saute 1/2 cup chopped onion in 2 tablespoons butter until clear. Add 1/2 cup chopped celery, 1/4 cup chopped green pepper, 1 cup catsup, 1 cup water, 2 tablespoons worcestershire sauce, 2 tablespoons brown sugar and 1/2 teaspoon pepper. Bring to a boil.

Good eating to you and a happy National Midsummer Turkey-Time!

## Sweet and Simple Dessert

For you gals who like desserts sweet and simple, "Peach Brittle Ice Cream" is the answer. There's no cooking at all. Just blend mashed canned peaches with a little peach syrup and sugar. Freeze in refrigerator tray, then turn into bowl and combine with whipped cream and crushed peanut brittle, and freeze again. Easy and delicious!

### Peach Brittle Ice Cream

4 to 6 canned peach halves  
1/2 cup syrup from peaches  
2 tablespoons granulated sugar  
1/2 cup crushed peanut

brittle  
1/2 cup whipping cream  
Mash or sieve drained peaches to make 1 cup. Blend in syrup and sugar. Pour into refrigerator tray, place in freezing compartment with control set at lowest temperature, and freeze until firm. Turn into chilled bowl and beat with rotary beater until smooth and fluffy. Fold in brittle and cream whipped until stiff. Return to freezing compartment, and freeze to desired consistency. Reset temperature control to normal. Makes about 1 pint.

## Barbecued Chicken

Get the man of the house into the chef's apron with this quick and easy backyard party. The main dish is barbecued chicken with Pimiento Barbecue sauce. The sauce's flavor is custom-made for all poultry and meats and is just as good right from your own oven if husband isn't the cooking kind.

Red pimiento rolls brighten the bed of rice that catches the wonderful Pimiento Barbecue juices. To make these gay, delicious garnishes, cut whole, canned pimientos in half, lay sprigs of parsley or watercress across them, roll up and fasten with toothpicks and white pearl onions. Keep in refrigerator until time to serve.

### Barbecued Chicken

For four people, season 1 pound chicken, which has been cut in quarters, with salt and pepper. Brush all sides with butter or margarine, and from here on the cooking is up to your better-half. Have the Pimiento Barbecue Sauce ready for him. If this is an inside job, brown chicken in your broiler and bake in oven (325 degrees) for 1 1/2 hours, basting frequently, or until very tender.

### Pimiento Barbecue Sauce

1 medium onion, chopped  
1 4-oz. can pimiento, chopped  
1/2 cup sweet pickle, chopped (or relish)  
1/2 cup cider vinegar  
2 tablespoons sugar  
2 teaspoons prepared mustard

Combine all ingredients, bring to boiling point, and simmer gently for 5 minutes.

Round out the meal with avocado salad, bread stick and what could be finer (or more economical) than ice cream pie for dessert.

### Gravy Sandwich

When there's roast meat left from dinner, fix double deck sandwiches for the next meal. Glorify sandwiches with hot gravy (using 1 can of beef gravy). For each sandwich, place slice of meat between 2 slices toast and top with more meat. Pour on the hot brown gravy. Each can contains 1 1/2 cups beef gravy, enough for 3 or 4 sandwiches. Garnish sandwich plates with cold crisp celery, carrot sticks and pickles. Man, that's a meal!



Sparkling consommé salad amounts to a filling meal; it's made with tongue and chopped vegetables. Circle salad with crisp lettuce leaves. Have salt sticks to nibble.

## Gelatin Salads Sparkling

Star performers at your summer meals are the cool, jewel-like gelatin salads. For the richest flavored salads, start with condensed beef consommé as the base.

As basic recipe for consommé salad can be made with either chopped chicken or tongue. Both a joy to eat. Try one, then the other. You're sure of two delightful summer suppers.

### Jellied Consomme Tongue Salad

1 envelope unflavored gelatin  
1/2 cup cold water  
1 can (1 1/4 cups) condensed beef consommé  
2 to 4 tablespoons lemon juice  
1/2 cup diced tongue (smoked, canned or cured)  
1/2 cup minced cucumber  
2 tablespoons sliced, stuffed olives

1 hard-cooked egg, chopped  
Soften gelatin in cold water; then set container of gelatin in pan of boiling water until gelatin is dissolved. Combine gelatin, consommé and lemon juice; chill until mixture begins to thicken. Fold in remaining ingredients. Rinse a 1 quart mold or loaf pan with cold water (for decoration, arrange slices of tongue in bottom of mold so they form a pattern on top of jellied salad); pour in salad. Chill until firm. Unmold and serve on crisp greens. 4 servings.

### Consomme Chicken Salad

Follow recipe for Consomme Tongue Salad, except use 1/2 cup diced cooked chicken instead of tongue. And use the 4 tablespoons lemon juice.

### Try This Picnic Loaf for Family

Accept the inevitable, Mom. The family will want to go on lots of picnics in the days ahead. If you're wondering what to serve on your next family picnic, here's the solution for a hearty main dish. It's a fine flavored meat loaf which is as good sliced cold as it is hot. You can chill the loaf before picnic time and serve it cold, or you can wrap the fresh-from-the-oven loaf in several thicknesses of newspaper to keep it hot until eating time.

### Picnic Meat Loaf

1 1/2 pounds ground beef  
1/2 pound ground pork  
1/4 cup finely chopped onion  
2 teaspoons salt  
1/4 teaspoon pepper  
1/4 teaspoon sage  
1 tablespoon Worcestershire sauce  
2 eggs  
1 cup tomato juice  
4 slices bread

Combine meat with onion and seasonings. Beat eggs and add tomato juice. Cube bread and soak in the liquid mixture; beat well. Add to meat and mix lightly. Pack into a 5x9 inch meat loaf pan and bake at 350 degrees F. for 1 1/2 hours.

come in often  
for a refreshing glass of draft Olympia Beer... served at the tavern displaying the blue noon sign.

## Fruit-Cream Dressing For Salad

Compliment colorful fruit salads with a well-seasoned dressing. Arrange your choice of fruits on a large platter and garnish with crisp, cold salad greens. Sweet or tangy fruit dressing can be served in a separate bowl.

Some excellent fruit salad combinations are: canned pineapple chunks; fresh or canned apricot halves, or orange segments, or strips of cantaloupe or other melon; chunks of peeled banana; or strips of peeled avocado; small bunches of seedless grapes.

You can, of course, convert practically any plate salad—small or large—into a tossed bowl salad and vice versa.

### Fruit Cream Dressing

1/4 cup pineapple juice  
1/4 cup orange juice  
3 tablespoons lemon juice  
2 eggs  
Dash of salt  
1/2 cup sugar  
1/2 cup evaporated milk, whipped

To whip evaporated milk, chill it in refrigerator tray in freezing unit until fine crystals form at edges. Put into chilled mixing bowl and whip with rotary egg beater until stiff. Combine pineapple, orange and lemon juices in top of double boiler and heat over boiling water. Beat eggs slightly; stir in salt and sugar. Slowly stir a little of the

hot fruit juices into beaten egg mixture; gradually add to remaining hot mixture, while stirring constantly.

Cook two minutes longer over hot water, stirring constantly. Chill. Just before serving, fold in whipped evaporated milk or cream.

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