

### Economy In Buying Large Cuts

With beef on the abundant list you'll want to take advantage of the many cuts available. Today you'll find there can be real economy when you buy a beef roast large enough for two to three meals—that is, if you make the most of your "encore" dishes.

Here are some suggestions. First of all, roast the meat at a constant low temperature. This insures a tender, juicy roast and is the first secret to leftover beef goodness. Follow the regular roasting method, place it fat side up on a rack in an open roasting pan and roast at 300 F.

Storing the meat correctly is likewise quite important. When roast is cooled, wrap tightly with waxed paper, with aluminum foil or place in a closely covered dish and store in your refrigerator.

Suggestions for follow-up dishes should be merely a starter. Use your imagination to develop variations with the use of spices, herbs and seasonings, with sauces and with vegetables. For example, leftover beef becomes all the more special served with tangy horseradish sauce. Make the sauce by simply adding 4 to 6 tablespoons of horseradish to a medium cream sauce.

Canned mushrooms may be added to cream sauce as another choice for cubed or sliced beef. Or you may heat chunky cubes of beef in a paprika sauce made by seasoning cream sauce with 1 tablespoon of paprika. All the more reason for planning leftovers is the famous barbecue sauce. Many will agree a Creole combination is grand with beef.

Still more uses of cooked beef include cubing the meat and combining it with vegetables in gravy for a meat pie, topped with a pastry or biscuit crust or with crushed potato chips. Or grind the meat and make it into meat muffins, a meat biscuit roll or use to stuff green pepper or tomato cases.

### Smaller Turkey Is Appreciated

Cold roast turkey is even better in the summer than it is the day after Thanksgiving. And now that apartment-size Beltville turkeys are available in most markets, you no longer need to await a company occasion for serving turkey. Without stuffing, these birds will cook in less than three hours in a slow oven. For a matchless summer dinner, roast the turkey in the morning, using a brown glaze, then let it cool. Serve it in the evening with a tangy potato salad and sliced red-ripe tomatoes.

**Roast Unstuffed Turkey**  
1 broad-breasted turkey, 10 pounds dressed weight  
½ cup fat  
2 teaspoons kitchen bouquet  
2 tablespoons honey  
1 tablespoon water  
2 tablespoons brown sugar  
1 tablespoon salt  
½ teaspoon ginger

Have meat dealer prepare turkey for roasting. Wash carefully in cold water and dry thoroughly. Rub cavity lightly with salt. Place a slice or two of bread in the neck cavity to hold skin in attractive position. Tuck wing tips in back to hold flap of neck skin in place. Truss legs in position and place turkey on rack in shallow roasting pan, breast side up. Bring fat, Kitchen Bouquet, honey, water, brown sugar, salt and ginger to boil in small saucepan. Brush about a third of this mixture over turkey. Roast in slow oven, 325 degrees F, until turkey is done, cool at room temperature for 1 hour, then place in refrigerator until cold. When ready to serve, arrange on cold serving platter and garnish with salad greens and radishes. Yield: 8 servings.

Tele-fun by Warren Goodrich



"Better wait a little longer for Mr. June Bug to answer. After all this is only August! ... Folks can't always get to the telephone right away ... so please give them time to answer ... Pacific Telephone."

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