

Edited by Marjorie Lowry Fischer

Salem, Oregon, Monday, November 23, 1953

Ideas Listed for Last Minute Holiday Preparations and 'Leftovers'



Thanksgiving Centerpiece Simple

By ZOLA VINCENT (Food Writer)

The festive holiday season which gets under way this week will make many demands on the homemaker for table arrangements that are appropriate to the occasion. Many women are reluctant to attempt a table "centerpiece," then find the greatest pleasure and satisfaction in the results which, once undertaken, are easily achieved. Some holiday meals will call for something decorative in the center of the table; others for a buffet arrangement at the back of the table... or why not at one end of the table for a change?

Decorations depend largely on the number of persons to be served. Western trend is toward buffet service even for small parties. Any dining room is made larger by pushing the dining table against a wall for buffet service. After all, there's no great rush to get everyone served at the same time. And there's really more room for food and serving accessories when the table decoration is at the back or at one end.

Table Arrangements

Colorful vegetables, fruits and nuts in combination with autumn foliage from the yard lend themselves to infinite variety in arrangements as table, buffet, sideboard and even mantle and front hall decorations. Certainly, you can mix them up.

A mound of shiny red apples or mixed fruits with perhaps a pomegranate or two, some persimmons or even a small melon or two tucked in; arranged on a nest of colorful leaves, barley, bitter-sweet or cotoneaster and sprinkled with mixed nuts. That's one of the simplest and most satisfying arrangements, especially so since the fruit and nuts become "interior" decorations at the end of the meal.

If your table is long, a flat garland of alternating green and deep blue-purple grapes will prove interesting. Or do it entirely in green tones using greenish apples, winter pears and clusters of Thompson seedless grapes.

A wooden bowl piled with assorted small gourds and green peppers around a deep purple eggplant seem a good idea as a beginning with red-berried foliage tucked in.

A decorator with whom we just talked on the phone suggested the following out of the end of a big fancy squash in which is placed a glass or bowl of water for holding a flower arrangement. Arrange smaller fruits or vegetables and nuts on foliage or arrange all in a distinctive large flat bowl.

Scoop out a pumpkin or Hubbard or banana squash and fill to overflowing with mixed fruits and vegetables with nuts sprinkled over all.

Start with a potted plant, low if for a centerpiece; higher if a buffet piece and arrange fresh foodstuffs around the base.

By now you've probably got far better ideas of your own. Have fun!

Spley Ginger Ale Punches

For planned parties and as a charming gesture of hospitality to all callers, punch puts a punch into the holiday season. Easy to serve from punch bowl or from pitcher. One needs only a supply of grape-

juice, cranberry juice (canned, glassed, concentrated or frozen concentrated) and a few bottles of pale dry ginger ale.

Punches can be garnished with practically any seasonal fruit at hand. Try a few pomegranate seeds or thin unpeeled lime or lemon slices with a whole clove in center.

Extra Flavor. A punch must be cold so be sure fruit juices and ginger ale are properly chilled. Use plenty of ice. A good idea for extra flavor and

to keep punch from diluting is to use ice cubes of ginger ale. Freeze them as you do ordinary ice cubes.

Cranberry Punch. For each 4 glasses or 8 punch cups, simply combine one cup ginger ale and 3 cups canned cranberry juice. Pour into glasses and float a lemon or orange slice... or if you want something really fancy and also more filling, float a scoop of lemon or orange ice cream in each glass.

Grape Juice Punch

To make 30 punch servings, combine 1 cup water, 2 sticks cinnamon and 1/2 teaspoon whole cloves in a saucepan. Bring to boil; remove from heat and allow to stand 5 minutes. Chill and strain. Combine with 3 cans concentrated grape juice and 1/2 cup lime juice; mix well. Pour over ice in punch bowl; add 2 large bottles pale dry ginger ale. Garnish with lime slices or add small scoops of lime, lemon or grape sherbet.

Turk Whirls, Cranberries Are Good

Holidays, with all the parties and extra guests, can be hard on the food budget. Mother has to turn magician to see that the table is set well, attractively and economically each meal.

One way to aid the post-holiday food purse is to spotlight the once-cooked turkey. Turk Whirls with Cranberry Sauce offer a new treatment for the main dish attraction. Well-seasoned tender bits of turkey are rolled in flaky tender biscuit dough, and baked. Atop this is served a rich red cranberry sauce. The flavor combination is one that will capture the family's praise.

Turkey Whirls, Cranberry Sauce

Cranberry Sauce

1 cup sugar
1 cup water
2 cups raw cranberries

Combine sugar and water in small saucepan and bring to boil. Add cranberries, cover and simmer gently 10 minutes. Pour 1 cup in bottom of 8-inch square pan.

Turkey Whirls

1 1/2 cups sifted enriched flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup shortening
1/2 to 3/4 cup milk
1 cup cooked boned turkey

Sift together flour, baking powder and salt. Cut or rub in shortening until mixture is crumbly. Add milk to make a soft dough. Turn out on lightly floured board and knead gently 1/2 minute. Roll out to 9-inch square and arrange turkey evenly over top. Roll up like jelly roll. Cut into pieces about 1 inch thick. Arrange cut side down in Cranberry Sauce in square pan. Bake in moderately hot oven (400 deg.) 20 to 25 minutes. Serve hot with remaining Cranberry Sauce. Makes 4 servings.

Sandwiches With Turkey Are Hit

Believe it or not, many people roast turkey just so they can make turkey sandwiches. At least that is what they say. Certain it is that few things make finer eating than slabs of cold turkey meat between slices of fresh snowy bread. And this is one place where white bread is completely and wholly satisfying.

Just have on hand plenty of white bread, butter, mayonnaise, salt and pepper and you're all set for the refrigerator raiders. Be sure to have salt and pepper shakers of generous size handy because the complete success of turkey sandwiches depends on each and every sandwich being salted and peppered. Cranberry sauce on the side.

Suggestions on Garnishing Turkey

If you are a turkey garnisher, that's fine. Doll the bird up all you like for that first memorable impression that results in family and guest Oh's and Ah's when the turkey makes his appearance at the table.

But... have a good size plate or platter convenient so the head of the house can remove the garnishments and clear the platter for action; carving action, that is. No man, however proficient at carving, can work his way efficiently around slices of cranberry sauce, sweet potato-stuffed oranges or other impediments.

Using Cold Turkey

Sliced cold turkey and nippy cheese between layers of enriched bread spread with butter make a delicious broiler sandwich. Be sure to salt and pepper individual sandwiches. Or grill them on range or at the table.

Stuffing For Goose Or Duck

Roast geese and duck are increasingly popular, now being available both fresh and frozen, ready for the oven. There's even a few junior size geese being marketed for a rapidly expanding "trade"; frozen and oven ready. Distinctive and delicious. This recipe will take care of a 10-to-12-pound goose or 2 junior geese or regular ducks.

Orange Stuffing

1/4 cup butter or margarine
1/2 cup chopped onion
1 1/2 cups chopped celery
1 cup boiling water
2 teaspoons salt
2 teaspoons poultry seasoning
1/2 teaspoon ground black pepper
2 tablespoons grated orange rind
2 tablespoons minced parsley
2 quarts (8 cups) toasted bread cubes
2 cups diced oranges

Melt butter or margarine. Add onion; cook until limp. Cook celery until tender in the cup of boiling water in covered saucepan; add seasonings, orange rind and parsley. Add to cooked onions, bread cubes and diced oranges; mix well. Stuff body cavity and neck of 10 to 12-pound ready-to-cook goose, or two junior geese or ducks.

Cinnamon Dumplings With Fresh Pears

Oregon's pears are enjoyed in a fruit dumpling. Try these:

Fresh Pears, Cinnamon Dumplings

4 Anjou, Bosc or Comice Pears
1/2 cup sugar
1 tablespoon cornstarch
1 1/2 cups water
1 tablespoon lemon juice
1 teaspoon grated lemon rind

Dumplings:

1 cup biscuit mix
1/2 teaspoon cinnamon
2 tablespoons sugar
2 tablespoons cooking oil
1/2 cup milk
1 tablespoon sugar
1/2 teaspoon cinnamon

Combine sugar and cornstarch in a saucepan that can be tightly covered. Add 1/4 cup water and stir until smooth. Add remaining water, lemon juice and grated lemon rind. Bring to a boil, stirring constantly. Add halved and cored pears. Cover and simmer for 10 minutes. Combine biscuit mix, 1/2 teaspoon cinnamon and 2 tablespoons sugar. Mix cooking oil and milk together; add to biscuit mix and stir well. Drop batter from end of teaspoon that has been dipped in the hot syrup. Place one teaspoon of dumpling mixture on each year half. Combine remaining tablespoon of sugar and 1/2 teaspoon cinnamon and sprinkle over dumplings. Cover and simmer for 15 minutes. Serve hot with cream. Serves 8.

not keep turkey dishes such as creamed turkey more than one day before using them.



Favorite Way to serve Apples—With Roquefort spread.

Feature Apples During Holidays; Plentiful Now

(AP News Features)

Make the most of apples at holiday time. Such a crisp, crunchy, comfortable fruit!

Serve apples our top-favorite way when guests drop in — or for just the family. Shine the rosy red fruit until it gleams, place it on a lazy susan or a tray and offer it with Basic Roquefort Spread or Dip.

To make the Roquefort accompaniment we allow a quarter to a half pound of Roquefort and a half pound of cream cheese to stand at room temperature to soften. Next we work them together with a wooden spoon and then force through a fine sieve to make smooth. After that we thin with cream or mayonnaise — the amount depends on whether we are making a spread or a dip — and add dashes of Worcestershire sauce and celery salt. We serve our best fruit knives with the apples and let everyone cut his own slices to spread or dip into the luscious Roquefort mixture. Our eaters are always mad about this combination! We think yours will be, too.

Another delicious way to use apples is to put them in a relish, ladle it into small jars, decorate gaily and pack into Christmas boxes for your best friends. Make the relish now and give it time to set so you'll have time to sit during the holiday rush!

Apple Relish

Ingredients: 4 cups prepared apples (about 3 pounds ripe apples), 7 cups sugar, 1/2 cup vinegar, 1/2 cup finely chopped nut meats, 1/2 cup seedless raisins (rinsed in hot water and drained), 1/2 bottle liquid fruit pectin.

Method: First, prepare the apples. Core and grind about 3 pounds fully ripe apples. Measure 4 cups into a very large saucepan. Then make the relish. Add sugar, vinegar, nuts, and raisins to fruit in saucepan; mix well. Place over high heat,

bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in liquid fruit pectin. Skim off foam with metal spoon; then stir and skim by turns of 5 minutes to cool slightly, to prevent floating fruit. Ladle quickly into hot sterilized glasses; cover relish at once with 1/4 inch hot paraffin. Makes 11 medium glasses.

Yams in Salads And Desserts, Too

Yams in flavor and texture combine well with fruit in salads and desserts. Here are two easy-to-prepare recipes in which yams are teamed with fruit.

Chilled Yam Ambrosia (Makes 6 servings)

2 cups diced cooked yams
1 No. 2 can fruit cocktail
1 cup orange sections
1 cup diced bananas
1/2 cup shredded coconut
Dash nutmeg

In a large bowl, combine all ingredients; mix lightly. Chill thoroughly before serving.

Yam Fruit Salad (Makes 4 servings)

2 large yams, cooked, peeled and diced
1 cup well-drained pineapple chunks
1 cup diced bananas
1 cup unpeeled, diced apple
2 tablespoons lemon juice
1 3-ounce package cream cheese
3 tablespoons orange juice
Lettuce

In a large bowl, combine yams and fruit; sprinkle with lemon juice. Chill thoroughly. Soften cream cheese; add orange juice and mix until well blended. Pour over chilled yam fruit mixture. Toss lightly. Serve on crisp lettuce leaves. Pineapple chunks and fluted banana slices may be used as a garnish if desired.

Points on Cooking Smaller Turkeys

Remember when cooking the smaller or junior size turkeys that they are young and tender and contain a small amount of fat so they must be handled differently.

Because of the small amount of fat, conserve it and rub in other fat which can be butter, margarine, shortening or salad oil or cover top with a cloth dipped in fat.

Do not tuck in the cloth. Avoid over-cooking the small bird. Test it when you think it has reached the "done" stage. A six-pound bird should be checked after it has been in the oven 2 hours. Roast preferably in a V-shaped rack, breast side down. Like bigger turkeys, Junior will have better flavor if allowed to stand before carving.

Using the Leftovers Of Turkey

Use the very last bits of meat on the turkey bones for this rich and wonderful "Turkey Olive Mousse." It's a party dish for sure and one we like to serve on special holiday buffet supper or luncheon menus. We use a can of cream of chicken soup for the base so it goes together easily. Pieces of ripe olives, crisp celery and bright bits of pimiento make it extra pretty and add to its excellent flavor. Garnish this entree salad with sprigs of parsley and shiny black olives.

Turkey Olive Mousse

1 envelope (1 tablespoon) plain gelatin
1/4 cup cold water
1 (10 1/2-ounce) can cream of chicken soup
1 1/2 tablespoons lemon juice
1/2 teaspoon prepared mustard
1/2 cup mayonnaise
3/4 cup ripe olives
1/2 cup chilled evaporated milk
2 cups finely cut cooked turkey
1 cup finely chopped celery
1/4 cup diced pimiento

Soften gelatin in cold water, then melt by setting pan over hot water. Blend in undiluted soup, lemon juice, mustard and mayonnaise. Cool until slightly thickened. Cut olives from pits into large pieces. Whip chilled evaporated milk in chilled bowl until light and fluffy. Fold into cooled gelatin mixture. Fold in olives, turkey, celery and pimiento. Turn into loaf pan (about 8 1/2 by 4 1/2 by 2 1/2 inches). Chill until firm. Unmold and slice to serve. Serves 6 to 8.

Poultry Stuffing, Pumpkin Pies
OLDTIME FLAVOR that satisfies

SINCE 1881



Spices are expensive. When you buy - buy for Flavor - buy

SCHILLING Spices • Extracts

DEHYDRATED FLAKES • SEASONING SALTS • FOOD COLORS

STRETCH

YOUR FOOD BUDGET with PORTER'S FRIL-LETS!

MOM SAYS: A LITTLE MEAT GOES A LONG WAY WHEN USED WITH PORTER'S FRESH-EGG NOODLES—AND IT'S SO GOOD, TOO!

Porter FRIL-LETS

FRESH-EGG NOODLES

COOKING TIME 6 1/2 MINUTES

ALSO TRY—Spaghetti, Saladettes, Macaroni, Sea Shells and Kurle-Q Noodles...

PORTER-SCARLETT MACARONI CO., PORTLAND, OREGON