



### 'Planned-Overs' for Turkey Are Delectable

It takes a good-sized family, or dinner party to finish-up a turkey. Plan ahead how you are going to use the excess and have the other ingredients on hand. This way you'll avoid any last minute "desperation" recipes.

For those who like the oriental influence in cooking, this will

### Use Mashed Potatoes In Pancakes

An ideal way to use up those rather grim looking cold mashed potatoes is to turn them into luscious golden brown potato pancakes.

**Mashed Potato Pancakes**  
2 cups seasoned mashed potatoes  
1/2 cup bread crumbs  
1/2 cup milk  
1/2 cup mayonnaise  
1 tablespoon grated onion  
1/2 teaspoon nutmeg  
1 egg white  
Pour milk over crumbs and let stand 15 minutes. Add potatoes, mayonnaise, onion and nutmeg. Beat egg white stiff and fold into potato mixture. Drop by tablespoonful onto a hot, greased griddle or frying pan. Flatten with spatula or back of spoon. Saute until brown on one side; turn and brown on the other. Makes about 20 pancakes.

### Sweet Potatoes in Souffle Fine for Fetes of Holidays

Our fine sweet potatoes or yams take on holiday distinction when fixed like this. Six servings, so plan one or two casseroles according to family - and - company at table.

**Sweet Potato Souffle**  
Combine 2 cups mashed cooked sweet potatoes, 1/2 cup hot milk, 3 tablespoons butter, 1/4 teaspoon salt, 1/4 teaspoon ground allspice, 1/4 teaspoon ground cardamom seed, 2 tablespoons sugar. Separate 2 eggs, having them at room temperature for best results. Beat egg yolks well and fold into the potato mixture. Whip egg whites until they stand in soft peaks. Gradually beat in 2 tablespoons sugar. Carefully fold egg whites into the potatoes. Turn into an ungreased 1-quart casserole. Bake in a pre-heated moderate oven, 350 degrees 1 hour or until firm in the center.

### Reliable Appetizer

For guest - intriguing, cream cheese and clam appetizers are worthy of many repeats. This dip for crackers and potato chips is the better for its zesty touch of Tabasco. For 1 cup of Tabasco Clam Appetizer: blend 1/2 teaspoon Tabasco with a 3-ounce package of cream cheese and 1 can (10 ounces) drained, minced clams. Pile into serving dish and serve with crackers. The clam juice may be used in tomato or grapefruit juice cocktails.

make a fine meal. Serve with plenty of fluffy hot rice.  
**Turkey Chew Media**  
1 green pepper cut in strips  
2 cups celery sliced  
1 cup thinly sliced onions  
1 cup sliced fresh mushrooms or 1/2-ounce can mushroom slices  
4 tablespoons butter  
2 cups turkey stock  
1 teaspoon salt  
1/2 teaspoon pepper  
3 tablespoons cornstarch  
3 cups bite-size pieces turkey  
1 No. 2 can bean sprouts or 1 can mixed Chinese vegetables  
3 tablespoons soy sauce  
Toasted almonds, optional  
Saute green pepper, celery, onions and mushrooms in the butter for 5 minutes or until lightly brown. Sprinkle cornstarch over all and stir until well blended. Gradually add turkey stock, stirring constantly, bring to a boil. When thickened, add salt, pepper, cut-up turkey, soy sauce and bean sprouts or Chinese vegetables. Serve with or over hot rice or Chinese noodles. Slivered toasted almonds may be sprinkled on top.

**Spice Up The Relish**  
Canned cranberry jelly and jellied whole cranberries are a fine stand-by at very reasonable cost, but there are plenty of fresh cranberries this year so offer family something different once in a while. Here are some ways to spice them up. Start with this basic fresh raw cranberry relish.

**Spiced Cranberry Relish**  
4 cups fresh cranberries  
1 unpeeled orange  
2 cups sugar  
Wash and pick over cranberries. Grind, using medium blade of food chopper. Cut orange into pieces and remove seeds. Grind. Stir into cranberries and add sugar. Stir until well blended.  
Now comes the choice: To the basic recipe add 2 tablespoons toasted sesame seed... OR add 1 tablespoon ground mace... OR 1 1/2 teaspoons ground cinnamon and 1/4 teaspoon ground cloves... OR 2 1/2 teaspoons ground allspice. Chill and serve. Good not only with turkey and other poultry, but particularly good with hot or cold soup.

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### Soup Made of Turkey Simple But Delicious

Simplicity itself is this turkey soup.  
**Turkey Rice or Noodle Soup**  
Break turkey carcass down to soup pan size. Place in pan, barely cover with water. Add salt, pepper, one bay leaf, one large onion cut in pieces, 2 tablespoons chopped parsley, and, if you have celery leaves or even tired celery stalks, cut and add them too. Let simmer 1 1/2 to 2 hours, stirring occasionally. Add more water if necessary. Strain. Add 2 cups cooked rice or cooked fine egg noodles for each 4 cups stock. Re-heat and serve.

### Mushrooms, Peas With Baked Spuds

Baked potatoes with peas and mushrooms as a filling are something special in the way of a vegetable dish.

After scrubbing the potatoes, dry and give a beauty treatment by rubbing the skin with shortening. Another trick is to cut a little off the potato at both ends before baking in a hot oven - potatoes have been known to burst in the oven when they are left intact.

### Peas with Mushrooms in Stuffed Baked Potatoes

4 tablespoons butter or margarine  
21 package (10 oz.) frozen peas  
2 teaspoons salt  
1 tablespoon water  
11 teaspoon sugar  
1 cup sliced, sauteed mushrooms  
3 large potatoes, baked  
Melt butter or margarine in heavy saucepan. Add frozen peas, salt, water and sugar. Cover pan lightly and cook over moderate heat 6 to 7 minutes, shaking occasionally, until peas are just tender. When cooked, strain off any excess liquid, if any, and add cooked mushrooms.

Cut potatoes in half lengthwise and scoop out carefully. Fill with peas and mushroom mixture. Mash potatoes with a little hot milk, salt and pepper. Arrange mashed potatoes around mixed vegetables. Serves 6.

### Salads to Complement Meals Now

As the seasons change, so do our salad habits. Gone are the hearty summer main dish salads. Now we prefer salads that complement hot main dishes around which we build our menus. Waldorf salad has long been on the preferred list of winter salads.

Waldorf Salad Variations  
Take six tart red apples, pare or not as you wish, and cut into bite-size pieces. Cut enough celery to make 1 1/2 cups. Chop 1/4 to 1/2 cup walnuts. Combine all three ingredients with real mayonnaise and you have a basic Waldorf salad. Now for some quick changes.

Instead of walnuts use toasted almonds, black walnuts or pecans. Add little white grapes or halves of rich dark grapes that have been seeded.

If you're not a weight watcher, try mixing a liberal amount of whipped cream with your mayonnaise, with maybe just a touch of sugar and vanilla.

Hold out two well-formed stalks of crisp celery and stuff them with chunky-style peanut butter. Slice stalks crosswise into quarter-inch-thick crescents. Salt these well and use as a garnish.

Apple Crisp Trick  
For a family or guest dessert, a can of wrong with warm apple crisp, topped with a crumbly almond, brown sugar, butter and four topping. At serving time top with a drizzle of whipped cream and sprinkle generously with cinnamon sugar.

### A New in Coffee Cake

Here is something a little different to serve at your next mid-morning club or church work-meeting. Baked in individual little pie pans they are just the right size for accompanying a cup of coffee.

### Cheese Carrots

Ever garnish a vegetable salad with cheese carrots? For each carrot use about two tablespoons of a processed yellow cheese that molds easily. Have the cheese at room temperature, of course, so it will be soft enough to shape. Roll the cheese between your palms, making it a carrot shape. Fork tines will make carrot markings. Chill. Before serving, insert a parsley sprig at the top of the carrot.

### Each His Own Coffee Cake

1/4 cup shortening  
1 cup sugar  
2 egg yolks  
1 1/4 cups sifted, enriched flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup milk  
2 egg whites  
1 1/2 cup sugar  
1/2 teaspoon cinnamon  
1/2 cup chopped walnut meats  
Cream shortening. Add 1 cup sugar gradually and cream thoroughly. Beat egg yolks and add to first mixture. Mix flour, baking powder and salt, then sift. Add dry ingredients alternately with milk. Beat egg whites stiff but not dry. Fold into mixture. Pour into well-greased individual pie pans. Mix 1-3 cup sugar with cinnamon and chopped nuts. Sprinkle over batter. Bake in moderate oven (375 degrees) for 20 to 25 minutes. Serve hot.

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