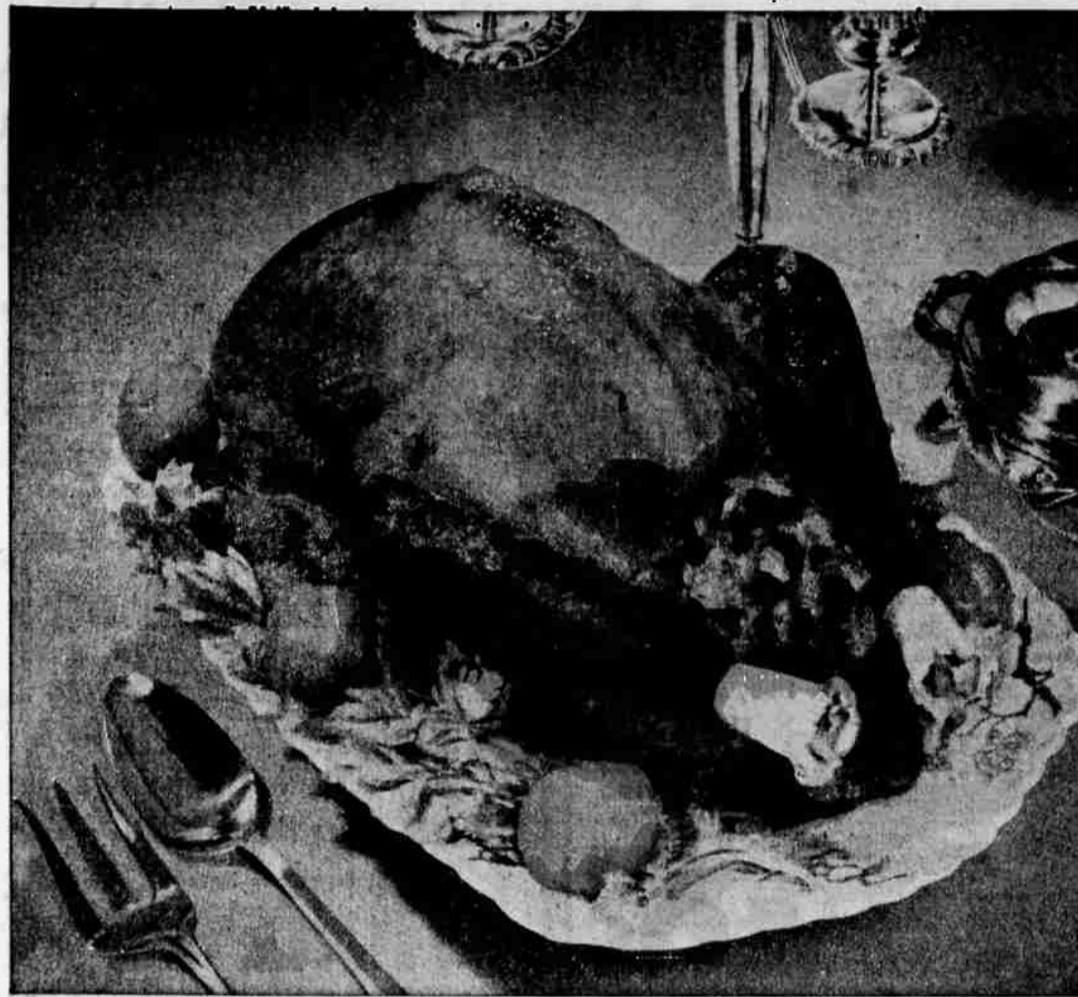


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Turkey, Ham and Puddings Are Traditional For Christmas Dinner



It's Turkey For Many on Christmas...

By MARIAN LOWRY FISCHER  
(Capital Journal Foods Editor)

For many homes, it's turkey again for the festive Christmas dinner. And in case some directions were misplaced for the Thanksgiving bird, again we give a summary of some directions in roasting, carving and for getting the turkey ready for roasting with salt. Season the inside with salt. Stuff the bird lightly with your favorite dressing, lace the cavities closed and truss the legs together. The popular way of cooking the turkey is to place it breast side down, in a shallow pan, and cover the top and sides with fat-moistened cheesecloth, or with loose top of aluminum foil.

Turkey should be stuffed just before roasting. Do not stuff ahead of time to save time—you may lose your turkey if stuffed and left in icebox, and combine your ingredients just before stuffing the bird. Arrange your cooking schedule so that turkey is out of the oven 20 to 30 minutes before serving, if possible. To do this will make the carving task easier. And in arranging the turkey on the big platter, limit garnishes as much as possible to just touches—too many garnishes handicap the carver.

Here is a simplified chart for cooking times:

Weight	Temp.	Time
8-12	325	4 1/2 hrs.
12-16	325	4 1/2-5 hrs.
16-20	300	6-7 1/2 hrs.
20-24	300	7 1/2-8 1/2 hrs.
24-30	300	8 1/2-9 1/2 hrs.

If bread stuffing is your old reliable, here is a recipe for a 14-18 lb. turkey:

**Bread Stuffing**  
1 cup fat  
1 cup minced onion  
1 quart diced celery  
4 quarts bread cubes, firmly packed (2 to 4 day-old bread)  
1 tablespoon salt  
1/2 teaspoon pepper  
2 teaspoons poultry seasoning  
1 1/2 to 2 cups broth, milk or water.  
Cook onion and celery in fat over low heat, stirring occasionally, until onion is soft but not browned. Meanwhile, blend seasonings with bread cubes. Add onion, celery and fat. Blend. Pour the broth gradually over surface, stirring lightly. Add more seasoning if desired.

In the west, walnuts often are substituted for chestnuts so popular with easterners.

**Walnut-Sausage Stuffing**  
This is enough for a 15-18 pound turkey or for a smaller one with extra stuffing to be cooked in casserole or baked extra in aluminum foil.  
Brown 1 pound sausage meat lightly in skillet along with 1 cup chopped onion and 1 cup sliced celery, being sure to drain off all excess fat. Mix with following ingredients: 1/2 cup chopped parsley, 2 1/2 quarts toasted bread cubes, 2 1/2 cups salt, 1 teaspoon crumbled whole thyme leaves, 1 teaspoon crumbled whole marjoram leaves, 2 teaspoons finely crumbled sage leaves, 1/2 teaspoon freshly ground black pepper, 1/2 cup diced green chives (optional), but good, 2 cups chopped walnut meats, 1/2 cup melted butter and 1/2 cup water, turkey stock from the giblets and neck, if available.  
Fill turkey cavity and neck with this mixture, handling with a light touch and allowing for expansion.

**Mushroom-Giblet Gravy Always Good**

A good gravy to go along with the holiday turkey is mushroom and giblet gravy. Kitchen bouquet today does the job our grandmothers did in giving a brown color to their gravy by use of flour browned in butter.  
**Mushroom-Giblet Gravy**  
Sauté a few fresh or canned mushrooms, pieces of slices and two teaspoons minced onion in 3 tablespoons fat or butter. Blend in 3 tablespoons flour; add 2 cups turkey stock (made by simmering



Easy and economical — A holiday ham free of bone, skin and excess fat.

Baked Ham Elegant Dish...

Baked ham is always a featured dish at holiday time, either for the big feast itself, or for other gatherings during the festive time. Certainly no plate of cold turkey is complete without sliced ham to complement it.

In these days, ham is so easy to prepare because so much of it is all ready for you to put into the oven, either to bake or heat through, depending on whether you select the cook before eating or the fully cooked style ham.

Remember, follow a tested schedule so that you will be able to minimize the cooking time. It's a good idea to use a roast meat thermometer, too, thus recording the internal temperature of the ham while it is baking. A cook before eating style ham should bake to an internal temperature of 160 degrees F and the fully cooked ham is hot when it reaches a temperature of 130 degrees F.

In the picture, lemon cups, scooped out and filled with tinted applesauce, are used for garnish. You can melt pieces of red cinnamon candies in the applesauce to give a Christmas note.

Or, the garnish may be filled

canned peach halves with raw orange and cranberry relish.

To bake a ham: Place fat side up on rack in open roasting pan. Do not cover and do not add water. Bake in moderately slow oven, 325 degrees, and allow 20 minutes per pound for whole ham (cook-before-eating kind) and 25 minutes per pound for a half ham.

To heat a ready-to-eat ham, allow 10 to 12 minutes per pound in moderate, 325 degree oven. Half an hour before the end of baking period using either type ham, score the fat, stick with cloves, and cover with honey, molasses, apricot jam or brown sugar moistened with a little fruit juice. Baste once or twice during glazing period.

**Snowballs**  
Cupcakes covered with snowy white frosting and rolled in coconut are festive treats. A sprig of holly and a tiny red candle on top of the snowball cupcakes make them, in keeping with the Christmas season. Follow cupcake recipe on any flavor cake mix. Top with Angel Puff frosting mix and roll in shredded coconut. Add a Christmas candle and sprig of green.

neck and giblets until tender), salt, black pepper and tiny bit of garlic powder, then all those good cooked giblets, chopped, and 1/2 teaspoon or more of kitchen bouquet. Cook until slightly thickened. Stir in 2 hard-cooked eggs, chopped.

And on the subject of mushrooms, another neat trick is to pour a can of mushroom soup in with the turkey liquid, milk and

Breakfast For Holiday Morning

Christmas morning is the time to concentrate on a particularly good breakfast, as part of the festive spirit and as a good nutritional foundation for perhaps too many sweets later in the day. Broiled grapefruit with its tart appetizing flavor would be a nice starter. Follow with these scrambled eggs and maybe a not too-sweet muffin or coffee cake. Lots of steaming hot coffee for the grown-ups.

Scrambled Eggs with Cheese

8 eggs  
1/2 cup milk  
3/4 teaspoon salt  
Pepper  
4 tablespoons butter  
3/4 to 1 cup diced cheddar cheese  
Beat the eggs well; add salt and dash of pepper and the milk. Melt butter in heavy skillet. Pour eggs into pan and place over low heat. Stir as the mixture begins to thicken. When eggs are partially cooked, add cheese. Serve on toast or perhaps with some hot cranberry muffins and butter. Be sure not to overcook. Eight servings.

Peanut Cake Delight

Here's an idea for a new and tasty combination of flavors the family will savor. Mix batter from one package peanut flavored cake mix; then fold in 1 sq. unsweetened chocolate, coarsely grated. Bake at 350 degrees; layer pans, 30 to 35 min, in oblong pan about 40 min. Top with chocolate frosting.

Pumpkin Ice Cream

The flavor of spicy pumpkin pies seems just right for holiday eating, but for something just as tasty but with a lighter texture, you might like to try this.

**Pumpkin Ice Cream**  
Beat two eggs until light. Add 2-3 cup sugar gradually, then beat thoroughly. Add 1 can (14 1/2 ounces) evaporated milk, 1 cup canned pumpkin, 1/2 teaspoon cinnamon and 1/4 teaspoon each of nutmeg, ginger and salt. Stir until well blended. Pour into freezer tray and freeze until 1/2 inch from edge of tray. Remove from freezing tray to chilled bowl and beat with rotary beater until smooth. Fold in 1/2 cup toasted chopped filberts. Return to tray and freeze until firm.

Pointers on Carving Bird

As to pointers in carving the holiday turkey:

Point 1—Cut the drumsticks and thigh from the turkey by cutting down between the thigh and body of bird. When the knife strikes the joint, twist the leg down toward platter. This will lay open the joint at body of turkey, then you can cut through the joint.

Point 2—Slice the dark meat from the thigh and drumstick and put on hot plate or platter. It is easier to slice meat after the drumstick and thigh have been separated. Cut the dark meat into thin slices, because there is less dark meat than light meat on a turkey to serve.

Point 3—Cut down at wing joint. If the bird is a large one, the wing

Puffs for Hors d'oeuvres

There are those who prefer hot hors d'oeuvres, and for those tiny cream puffs filled with a variety of mixtures. Just make regular cream puffs, bake, using 1/2 teaspoon dough per puff. Cool, fill with piping hot creamed crab, lobster, or tuna, made with crisp celery, green pepper and a bit of sherry wine.

Another puff filling, which is not hot, but is sure to enhance your culinary reputation is Herb Puff Paste. Try it for a real treat. For 2/3 of a standard cream puff recipe make the following filling:

**Herb Puff Paste**  
1 cup margarine or butter  
2 tablespoons finely chopped onion  
1/4 cup finely chopped celery  
2 teaspoons prepared mustard  
1 teaspoon savory  
2 small cans anchovies, drained and mashed fine  
2 tablespoons lemon juice  
Work all ingredients until well blended. Fill cooled puffs and serve at room temperature. Fills 4 dozen small puffs.

A Good Hot Drink For Holiday Serving

For a simple, but delicious hot drink to serve with your holiday fruit cake or cookies, try this hot cranberry punch.

**Hot Cranberry Punch**  
1 can (1 lb.) cranberry sauce  
2 cups boiling water  
1/4 teaspoon nutmeg  
1/4 teaspoon allspice  
6 whole cloves  
1 1-inch piece stick cinnamon  
2 tablespoons tea  
2 1/2 cups water  
3/4 cup canned orange juice  
3/4 cup sugar  
Tie nutmeg, allspice, cloves, cinnamon and tea in cheesecloth bag. Steep in 2 1/2 cups boiling water for 5 minutes. Press cranberry sauce through a colander or food mill. Add 2 cups water and heat. Remove spice bag from steeped tea. Add cranberry liquid, orange juice, and sugar to tea. Serve piping hot. Makes 8 to 10 servings.

Tasty Stuffing for Your Celery Dish

If stuffed celery is one of your favorites, try this for stuffing:

**Tuna Salad Stuffing**  
1 7 oz. can chunk style tuna  
1/4 cup finely chopped celery  
1 strip pimiento, chopped  
1 tablespoon chopped green pepper  
1/4 cup mayonnaise  
Salt and pepper to taste  
4 teaspoon dill seed  
Drain tuna and break into fine pieces; mix thoroughly with other ingredients. Stuff 2-inch pieces of celery. Chill until ready to serve. Fills 1 1/2 to 2 dozen sticks of celery.

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