

Feeding the Family

By ZOLA VINCENT
Food Editor



BRINGS PRAISES.—You'll get stacks and stacks of letters when you entertain with this Oregon supper party. Just repeat for praise. Fruit stuffed turkey, spiced peaches, magic avocado ring and an almond torte. Recipes are included in today's food columns.

Whether you choose plentiful tempting turkey and appropriate accompaniments for Easter Sunday or for other special occasions, lucky family and friends will treasure the memory of your hospitality, want your recipes, when you serve this sumptuous supper.

For our "magic moments to remember" meal, we choose the choicest of west coast foods. The roast turkey has an especially delicious prune and dried apricot stuffing. We spiced our good canned cling peaches. The salad is a beautiful frosty green ring of avocado and sour cream centered with shiny ripe olives or with fresh grapefruit sections. A glamorous almond torte seems a perfect ending for the memorable menu.

Fruit Stuffing for Plentiful Turkey

Roast turkey, an excellent buy, will appear on many Easter menus; is ideal for entertaining at any time. Everyone in our part of the country knows how to roast turkey but let's give it a new interior decorating job. We do this with cooked prunes and dried apricots.

Be sure that bread for the crumbs is two or three days old. Recipe stuffs a 12 pound turkey.

Slice one cup cooked prunes and one cup cooked dried apricots. We do this with scissors. Cook 1 1/2 cups thinly sliced celery and one-half cup thinly sliced onion slowly in three-quarter cup butter for five minutes. Pour over three quarts bread crumbs; sprinkle with salt, pepper and one teaspoon poultry seasoning.

Add one cup cooked sliced prunes and one cup cooked sliced dried apricots, one-third cup hot water and three-quarter teaspoon grated orange rind and mix lightly. stuff lightly. Any stuffing left over can be baked separately and tastes mighty good later with turkey giblet gravy.

Spiced Peaches

We spice canned peaches this quick easy way; get eight servings. Drain a No. 2 1/2 can cling peach halves, reserving syrup. To the syrup, add one-half cup brown sugar, one-half cup cider vinegar and one tablespoon mixed pickling spice; boil 10 minutes. Add peach halves; simmer gently five minutes.

Remove from heat, chill and allow fruit to stand in spiced syrup several hours or overnight. Serve as garnish or meat accompaniment or a dessert with ice cream.

Creamy Calavo Ring Magic

California avocados which are so reasonable in price give this ring-molded salad a frosty green color, creamy texture, distinctive flavor. Fill finished ring with shiny ripe olives or with fresh grapefruit segments. Eight servings.

Soften one envelope plain gelatin in one-third cup cold water and dissolve by setting in hot water. Cool slightly. Cut two avocados into halves, remove seeds and skin and force fruit through sieve. Stir in one tablespoon lemon juice, 1 1/4 cups buttermilk, one cup sour cream, one-half cup mayonnaise, 1 1/2 teaspoons salt, one-half teaspoon grated onion one-half teaspoon prepared (fresh and lively) horseradish and a dash of cayenne. Chill until firm. On mold on greens.

Cran-Pine Relish
A delicious new relish combines cranberry and pineapple. Crush a can of either jellied or whole cranberry sauce with a fork. Drain a No. 2 can crushed pineapple and mix with grated rind of two oranges; add to cranberry sauce. Place in refrigerator an hour or more to ripen. Makes about three cups of relish; enough for turkey both hot and cold.

Almond Torte Is Dessert to Remember

A torte is a rich cake or meringue dessert that is especially delectable; made for very special occasions. We make this one with unblanched roasted almonds which are easily slivered when hot and

freshly roasted. Remove almonds from oven a few at a time, cut these, then remove others, to avoid cooling too much.

If available, use pans with removable bottoms. Otherwise line pan bottoms with circle of greased waxed paper. Recipe make 12 servings.

To Make Torte

Cream one-half pound butter or margarine; and add one cup sifted powdered sugar gradually, creaming thoroughly. Blend in three egg yolks beaten until light and one teaspoon grated lemon rind. Sift one cup sifted flour, one teaspoon baking powder together and add alternately with three tablespoons milk to creamed mixture. Beat thoroughly.

Spread evenly in two greased eight-inch layer cake pans. Beat four egg white until stiff gradually beat in one cup sugar. Spread meringue over cake batter, sprinkle with two-thirds cup slivered roasted unblanched almonds and bake in a slow oven, 300 degrees, 45 minutes.

Remove from pans, spread one layer with filling and top with second layer. Decorate Torte with maraschino cherries if desired.

To Make Filling

Scald one cup milk. Blend 1 1/2 tablespoons cornstarch, three tablespoons sugar, few grains of salt; add to milk and cook, stirring constantly over very low heat until thickened. Add one egg yolk beaten lightly and cook two or three minutes longer, stirring constantly. Remove from heat. Add one-teaspoon pure vanilla extract. Cool thoroughly before spreading on Torte.

Rancho Salad

We repeat this tremendously popular salad dressing which is often served on wedges of crisp iceberg lettuce. For each four servings, finely cut tops and all of two green onions into one cup sour cream. Add two tablespoons mayonnaise, two or three tablespoons fresh lemon juice, one-half cup Roquefort or Blue cheese and season to taste. Allow to "ripen" for several hours.

Favorite Glazes

For Easter Ham

If your having the traditional baked ham for Easter, perhaps you'll want to review these baking tactics. A half ham cut from the butt portion is a good family size insuring some very good second day eating also.

A cook - before - eating style ham will require 22 minute per pound in a 325 degree oven, baked fat side up on a rack in an open pan. If a roast meat thermometer is used, bake until thermometer registers an internal temperature of 150 degrees. A fully cooked ham requires baking the half ham 14 minutes per pound or until meat thermometer registers 130 degrees.

Upon removing the whole or half ham from the oven, score the fat surface into uniform diamond cuts and top with a favorite glaze. The intersections of the diamonds may be clove studded, if desired. To glaze, return ham to a hot oven, 400 degrees, for 15 minutes or until surface is a golden brown.

Glaze with one cup brown sugar combined with two tablespoons flour with one cup brown sugar combined with one tablespoon dry mustard, with one cup honey or with one-half cup orange marmalade.



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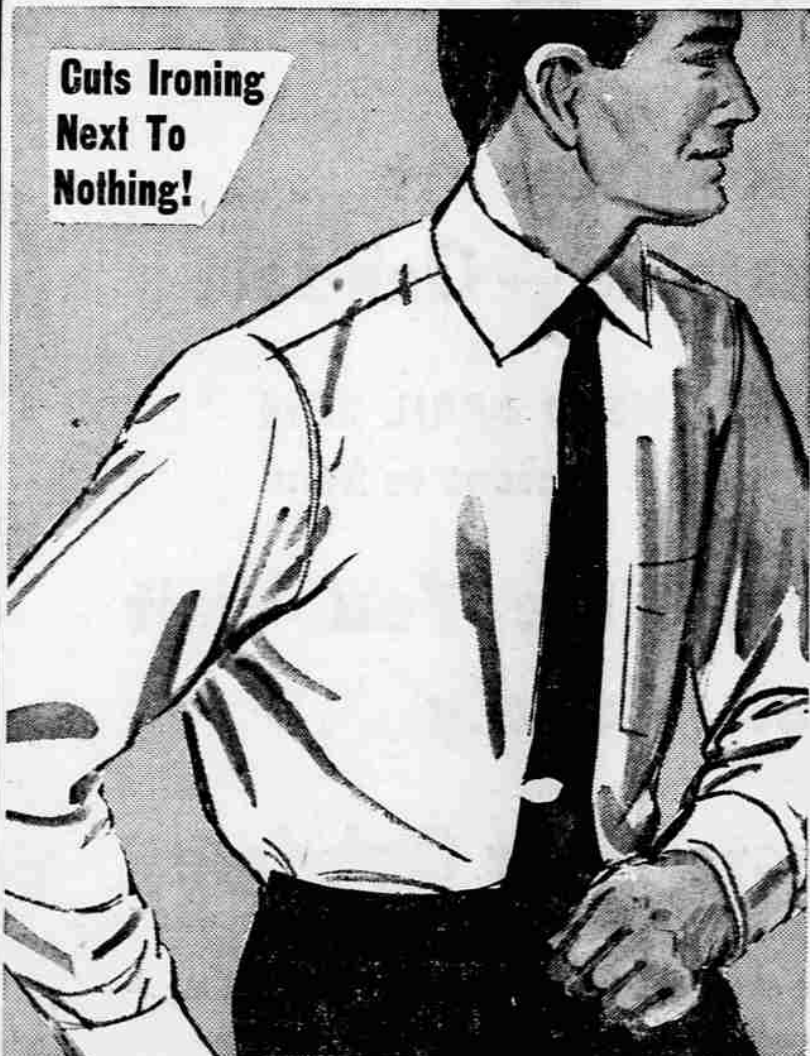
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