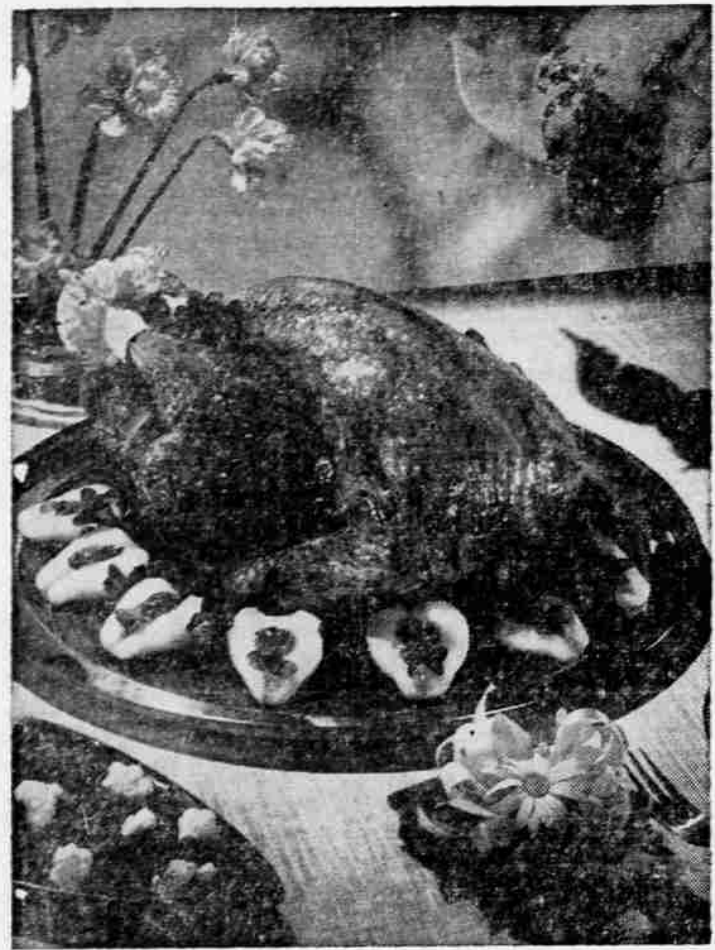




MINTED BUTTER SAUCE—Spring is in the air... when you serve your Easter turkey with freshly minted butter sauce and surround it with a garnish of pear halves filled with, of course, mint jelly. Turkey talk makes up today's food column.

Feeding the Family

By ZOLA VINCENT
Food Editor

Delicious Modern Turkeys

Popular Easter Dinner Fare

Easter has become the third biggest turkey eating day of the year, the Turkey Federation of America informs us. And no wonder, for whenever families, large or small, get together as they do at Easter, tender "modern" turkey and accompaniments offer the finest in dining.

The great turkey industry has developed birds of uniform quality, fine-grained, tender and plump with wonderful flavor. They came in forms to meet any demand. Formerly they were largely restricted to roasting, now there are also sizes and styles for barbecuing, broiling, frying, and fricasseeing... for everyday meals and holiday dinners. Equally important, 95 per cent of them come to us prepared ready-to-cook, either fresh-chilled or frozen. No more pin feathers et cetera to fuss with.

Nowadays, stuffing the bird is no problem with a prepared stuffing mix on hand to blend with seasoned broth and those special extras like mushrooms, nuts, oysters, olives or what have you.

Roast Turkey Directions

We've not talked about turkey roasting instructions for a long time, figuring that all good west coast cooks knew all about it. However for the new crop of brides and perhaps newcomers, we give you here the briefest of instructions on the proper preparation and roasting of your ready-to-cook Easter bird.

If bird is frozen, thaw at least until flesh and breast bone are pliable. Instructions will be on wrapper as to how long thawing will take.

Rinse turkey and dry well. Sprinkle inside with salt. Prepare stuffing. Fill neck cavity with stuffing and fasten neck skin to back with metal skewer. Stuff body cavity lightly; do not pack since stuffing will expand while cooking. Fasten opening with skewers or pins, then lace shut. Tie legs to tail. Fasten wings to body with skewers (although this is not absolutely essential). Brush entire bird with butter, other fat or a basting sauce.

Place bird on rack in shallow pan with breast side down unless bird is too heavy to handle when hot. In that case place breast side up and in either event have breast side up at halfway roasting point. Roast in a 325 degree oven. Roasting time schedule is usually listed in copy on turkey wrapper. Turkey is done when the drumstick moves easily up and down and the leg joint gives readily or breaks. The meat of the fleshy part of the drumstick should feel soft. Or

dessert, made elegant with California Muscatel or Sherry wine, is it.

1/4 pound (16) marshmallows
1/4 cup nuts
1/2 cup light or dark raisins
1 envelope plain gelatin
1/2 cup California Muscatel or Sherry wine
1 (1-ounce) square unsweetened chocolate

1 3/4 cups milk
1/2 cup sugar
1/4 teaspoon salt
1 cup whipping cream

Cut marshmallows into small pieces. Chop nuts and raisins. Soften gelatin in wine. Chop chocolate into small pieces. In a saucepan combine milk, sugar, salt and chocolate. Heat over boiling water until chocolate melts, then beat with rotary beater until smooth. Add softened gelatin and stir until dissolved. Chill until mixture begins to set, then stir in marshmallows, nuts and raisins. Beat cream until stiff and fold in into fruited mixture. Turn into individual molds or one large mold. Chill until firm. Unmold to serve.

Egg Dyeing, Storing Eating Suggestions

It is good for mother's peace of mind to know that all Easter egg dyes are certified food colors and as safe as safe can be. So, if some seeps through to the egg or a child decides to drink some, worry not.

Hard-cook clean, smooth, preferably white eggs carefully so they won't crack. Put them into cold water, bring to a very gentle simmer and let them simmer 15 to 20 minutes. A hard boil, even for a few seconds, will crack eggs, so watch it. Thoroughly cool before dyeing.

Smooth, glassware type bowls make the best dye tanks, particularly since there is no chance of the dye dyeing this type of container. Cover work area with plenty of newspaper or a plastic or oil-cloth covering to take care of spillage.

The Hunt Is Over

The Easter egg hunt is over... and just look at all those beautiful hard-cooked eggs the children found. After they've eaten more than you think is humanly possible, we suggest you store the remaining ones (as quickly as you can talk the children into parting with them) in the refrigerator to use in ways like these:

—Garnish your Easter dinner meat course with colored stuffed hard - cooked eggs. Place whole peeled eggs in water with desired amount of vegetable coloring. When just the desired tint, remove from water, dry and stuff in your favorite manner. Over-fill the whites enough that when put together the filling puffs out and gives a ruffled effect.

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