

# The At-Home Wedding Reception



Roast Turkey, Hostess Cranberry Sauce, Raspberry Chiffon Mold, Sparkling Ginger-Fruit Mold, Stuffed Eggs Sophisticate, Imperial Punch, and a lovely wedding cake comprise the menu for this intimate wedding reception.

## Be a Better Cook Than Mother Was!

Here's a veritable encyclopedia of essential facts about food—how to buy, prepare, and serve it. Included, too, are guides to good nutrition, the proper cooking times and temperatures, and hints about kitchen equipment. You'll use this Culinary Arts Institute book for years to come.

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### Roast Turkey

Place turkey on a rack in a shallow roasting pan and cover with cheesecloth soaked in melted fat. Occasionally moisten cloth with fat during roasting. Roast at 325°F from 4½ hrs. for a 10-lb. turkey to 6 hrs. for a 15-lb. turkey. Test for doneness by moving a drumstick up and down. When the turkey is done, the drumstick will move readily. For easier carving, allow turkey to stand 30 to 40 min.

### Hostess Cranberry Sauce

TO PREPARE: 5 MIN.

(allow time for chilling)

- 1 cup jellied cranberry sauce
- 2 tablespoons confectioners' sugar
- ½ cup (5-oz. jar) prepared horse-radish
- ½ teaspoon salt
- 1 cup chilled whipping cream, whipped

1. Crush cranberry sauce with a fork; blend in sugar, horse-radish, and salt. Chill thoroughly.
2. When ready to serve, fold cranberry mixture into whipped cream. *About 3 cups sauce*

### Imperial Punch

TO PREPARE: 15 MIN.

(allow time for chilling)

- 3 cups orange juice
- 1½ cups unsweetened pineapple juice
- 1½ cups lemon juice
- ½ cup lime juice
- 1½ cups grenadine
- 1 cup sugar
- 6 cups chilled ginger ale
- 2 cups chilled sparkling water

1. Blend the fruit juices, grenadine, and sugar together; stir until sugar is completely dissolved. Chill thoroughly.
2. When ready to serve, pour fruit-juice mixture into a punch bowl. Add the ginger ale and sparkling water; stir gently to blend. Garnish with slices of strawberries and orange. *About 4 qts. punch*

### Stuffed Eggs Sophisticate

TO PREPARE: 15 MIN.

- 12 hard-cooked eggs
- 1 3-oz. pkg. cream cheese, softened
- ½ cup thick sour cream
- 2 tablespoons melted butter
- ¼ teaspoon Tabasco
- ¼ to 1 teaspoon salt
- ¼ teaspoon dry mustard

1. Cut eggs lengthwise into quarters and remove egg yolks, leaving egg whites intact. Put egg yolks through a sieve. Set aside.
2. Beat cream cheese until fluffy; blend in sour cream, butter, Tabasco, and a mixture of the salt and mustard. Add egg yolks; mix lightly.
3. Fill egg whites by piping the mixture through a pastry bag and tube. Sprinkle with paprika.

*4 doz. stuffed egg quarters*

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