



EASTER DINNER TURKEY is becoming more and more popular. Cook it whole, cook half or any part. The wheaty, nut-like flavor of Carnation Instant Wheat is a good addition to poultry dressing and in this recipe blends very well with the prepared bread cube dressing and other ingredients.

Easter Turkey

The most economical way to buy turkey is to get a big one and have your butcher cut it in half. Roast one half now, freeze the other for your next festive dinner, or have it cut into parts for good any-day eating.

For a whole frozen turkey, remove from freezer 24 hours before cooking time and let stand at room temperature. If not thawed first, allow 1½ times as long as usual to cook. Immediately after dinner, carve all the meat off the carcass, wrap the parts in air-proof package of a pound or so each, and mark each for kind of contents. Store in freezing compartment or put them back in the storage locker until wanted. These packs of cooked turkey are fine for school lunches, cold snacks, salads, or for the multitude of creamed turkey dishes and casseroles.

Thawing turkey parts requires several hours to overnight, depending upon size and temperature. For cooking cut-up turkey, you can soon work out your own timetable. Low oven temperatures (250 to 325 degrees) preserve natural moisture. Dark meat takes a little longer than white, so drumsticks and other dark cuts should go into the pan ahead of white cuts, with exception of half breast roasts, which may require maximum cooking time on account of thickness. In general, you'll be pretty safe in substituting an appropriate turkey cut for whatever meat is called for in any recipe and following it through.

HAVE PLENTY OF DRESSING—This recipe is for about 12 pounds of turkey, with some left to bake separately. Change it to suit your needs, allowing 1½ cups crumbs from day-old or fresh bread for each pound of turkey (less bread if not fresh).

4 quarts bread crumbs
¾ to 1 cup butter or fat
1½ teaspoon salt
1½ teaspoon poultry seasoning or sage

¼ cup chopped parsley
1 large bunch chopped celery
4 small onions chopped.
Add seasonings, parsley and celery to crumbs. Fry onion lightly in a little butter and add. Melt fat and mix well. Vary the dressing according to family taste, adding oysters or clams, nuts, raisins, chopped cooked mushrooms or chopped giblets.

APPLE-SAUSAGE TURKEY DRESSING
1 pound prepared poultry dressing
1½ cups instant wheat
1½ pounds pork sausage, sautéed
1 cup chopped celery
1 cup minced onion
3 tablespoons minced parsley
1 to two-thirds cup chopped

apples
1½ cups water
(Optional: 1 cup seedless raisins, if desired)

Combine prepared dressing (already seasoned), instant wheat, sautéed pork sausage, celery, onion, parsley and apples, tossing and mixing gently. Add liquid gradually until dressing is lightly dampened throughout. This amount will stuff a 12 to 15 pound turkey. Stuff bird lightly. Do not pack tightly. Dressing will expand during cooking. Do not stuff turkey until just ready to roast—it will draw more moisture from the bird and the meat will be dry.

If you like more dressing than a turkey holds, you can place extra in a greased pan or casserole or a bag made of aluminum foil. Bake the last 1 to 1½ hours of turkey roasting time.

If the turkey is not too heavy to handle, start roasting breast side down. Turn breast up the last hour. Allow 30 to 40 minutes extra time for roasting bird. That allows for any extra time it takes to get it done, allows time to make gravy, to remove trussing cords and to arrange on platter and garnish nicely.

TEST FOR DONENESS
Move the drumsticks up and down. Turkey is done if the leg joint gives readily or breaks. If you can use a meat thermometer, cook to 180 degrees.

DO-IT-YOURSELF

A complete, step-by-step guide to laying a rubber tile floor is available, free of charge, from the Rubber Flooring Division, Dept. C, The Rubber Manufacturers Assn., Inc., 44 Madison Ave., New York 22, N.Y. The folder, entitled, "How You Can Lay A Rubber Tile Floor," includes a design chart for planning a floor pattern and instructions on caring for a rubber floor.

RASPBERRY MILKSHAKE

(Serves 4)
1 cup fresh or frozen raspberries
2 cups chilled milk
Few grains salt
Sugar to taste
1 pint vanilla ice cream
Crush berries. Combine with milk, salt and half the ice cream in a shaker or blender. Shake or blend well. Pour into 6-oz. glasses and top with scoops of ice cream. Garnish with whole raspberries.

* PICTURE FRAMING

Underwood's
CHINA SHOP
700 Main St., Phone 7000



THE BATH is a Spring beauty treatment. A new hat or even a whole new costume won't have the desired effect if you are feeling tired from the pressure of your daily routine. Yet Spring is just the time you want to look fresh and alive to match the mood of the season. A leisurely bath will help to restore your old pep and put you in a party frame of mind. Pretend the clock was never invented and just relax as long as you like in a Chantilly-scented bath, high with bubbles, to relieve tense muscles and nervous tension. Houbigan's foam bath essence works like a fine bath oil in perfuming the tub and like a bubble bath in producing myriads of foam. Draw enough hot water to cover the bottom of the tub. Then pour foam bath essence directly under the tap and turn warm water on full force. The greater the pressure, the better the results will be. Use a tablespoonful of essence or less if you prefer a milder perfuming effect.

— Photo courtesy Houbigan

It's easy! It's luscious! It's an Oregon Sponge Cake

A SPERRY FAILURE-PROOF RECIPE



Martha Meade uses the double-quick method in making this light, luscious, cocoa-rich cake. Try it! See how easy failure-proof baking can be... how much safer it is to use reliable Sperry Drifted Snow Flour and only Sperry for all recipes!

COCOA SPONGE CAKE

All measurements are level. Sift flour before measuring. Have eggs at room temperature (about 70°). Preheat oven to baking temperature, 350° a moderate oven. Measure all ingredients before starting to mix cake. Have ready an ungreased tube pan, 10 inches diameter, 4 inches deep. Sift together into a mixing bowl—
1 cup sifted Sperry Drifted Snow "Home-Perfect" Enriched Flour
½ cup cocoa
¾ cup sugar

Make a well in center of dry ingredients and add—
½ cup egg yolks (6)
½ cup cold water
1 teaspoon vanilla
1 tablespoon citric acid
Beat with a spoon until mixture forms a smooth moderately thick batter. In a very large mixing bowl place—
1 cup egg whites, unbeaten (7 or 8)
1 teaspoon cream of tartar
1 teaspoon salt
Whip (using hand whip, rotary beater, or electric mixer) until a very fine foam forms throughout. Then add gradually, 2 tablespoons at a time—
¾ cup sugar

ROCKY ROAD ICING

Measure into a mixing bowl—
¼ cup soft shortening
2 egg yolks, unbeaten
3 squares unsweetened chocolate, melted (3 oz.)
¼ teaspoon salt
¾ cups sifted powdered sugar
¾ cup hot coffee beverage (or water)
Beat well until all ingredients are blended and fluffy. Then add—
½ cup walnuts, chopped
½ pound marshmallows (16) cut in quarters
Stir to blend. Spread over sides and top of Cocoa Sponge Cake.

Continue beating until meringue is firm and holds up in straight peaks when beater is gently lifted out of meringue. (This requires considerable beating.) Then pour batter slowly and gradually over meringue while gently folding in with a rubber scraper or large spoon. Fold in just until blended; do not stir. Carefully push batter into an ungreased tube pan, 10x4 inches. Lift last portion lightly from bowl into pan. Carefully cut through batter, going around the tube 5-6 times with a knife or steel spatula to break large air bubbles. Be sure batter is level in pan from tube to sides.

Bake 60 to 65 minutes in preheated oven or until top springs back when lightly touched. (Deep cracks in the top are typical of this cake.) Immediately turn pan upside down, placing tube part over neck of funnel or bottle. Let cake hang until cold. Loosen cake from sides and tube with spatula. Turn pan over and hit edge sharply on table to loosen. 16 to 20 servings.

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Martha Meade's
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BAKED SEAFOOD ROLL is quick and easy. It serves six generously and has been tested by Martha Meade, of the Sperry Home Service Department, San Francisco. The roll is cheese-flavored biscuit dough, filled with a tasty combination of salmon, hard cooked eggs, celery, onion and mayonnaise. It bakes to a rich golden brown in 20 minutes and you serve it piping hot with sauce made of canned soup, slightly diluted.

Full Meal Dish

For the roll, sift together into evenly with filling.
mixing bowl, 1½ cups sifted flour,
1¼ teaspoons double-action baking powder, ½ teaspoon salt and 1 teaspoon sugar.

Add all at once ¼ cup cooking oil, ½ cup cold milk, ½ cup grated American cheese. Stir until mixture cleans sides of bowl and rounds up into a ball. Place dough between two sheets of waxed paper, 10 x 12 inches. Roll until dough reaches all sides. Peel off top paper and arrange oblong with long side parallel to front table edge. Spread entire surface of dough

SEAFOOD FILLING

Mix well together the following:
1 can flaked salmon, drained (or 1 cup cooked fish)
½ cup finely chopped celery
2 hard cooked eggs, chopped
2 tablespoons minced parsley
½ teaspoon salt
1 teaspoon pepper
1 teaspoon grated onion
2 tablespoons mayonnaise

Roll up as for jelly roll, starting from the longest side. Seal lengthwise seam. Carefully slide a bak-

ing sheet under filled roll until it is entirely on baking sheet. Grasp waxed paper at back, lift and pull forward, turning entire roll onto center of baking sheet. Then complete removal of waxed paper from dough. Using a sharp knife, slash roll diagonally into 6 pieces, cutting about half way through the filled roll. Bake in a hot oven, 400 degrees, for about 20 minutes until roll is a rich golden brown. Serve with any desired sauce such as canned cream of celery soup or asparagus soup diluted slightly with milk. Makes six servings.

EASTER DANCE

MALIN

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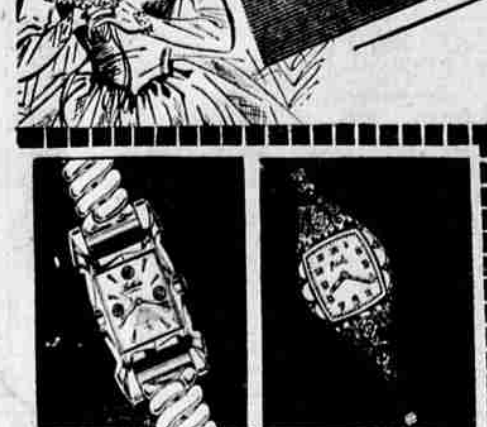
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Uncooked Berry Jam Recipe*

(Using Frozen Strawberries or Red Raspberries)

3-16 oz., or 4-12 oz., or 5-10 oz. packages

1. Partially thaw the frozen berries and put them in a 2 or 4 quart kettle. Using a potato masher, crush berries thoroughly to obtain enough liquid to dissolve the pectin. Place kettle over slow fire and warm to 100°F. (or temperature you'd use for baby's milk). No hotter, please! Remove from fire.
2. Sift 1 package (3½-oz.) M.C.P. Jam and Jelly Pectin into thawed berries, stirring vigorously. Set aside for at least 20 minutes, stirring occasionally to assure that pectin is fully dissolved.
3. Stir in 1 cup light corn syrup, and stir well.
4. Now, stir in 6 level cups beet or cane sugar (previously and accurately measured). Mix well.
5. With Red Raspberries the jam is ready to eat when sugar is dissolved. With Strawberries, add ½ cup lemon juice after sugar is dissolved; mix well. Makes 5 full pints or 13 (1½ lb.) glasses.

NOTE: If jam is to be kept for a time, put in pint jars or paper cartons, well covered (no paraffin needed), and chill for 24 hours in deep freeze, or freezing or ice cube compartment of refrigerator. Then, store as you would milk, and use as desired. Never store these jams on pantry shelf. They will not keep without refrigeration.

CUT OUT AND KEEP THIS RECIPE!

(It's not in the folder in the M.C.P. Pectin package. Or, write Mutual Citrus Products Co., Anaheim, California, for complete uncooked jam recipe folder.)

YOU CAN MAKE FINE GRAPE OR APPLE

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JUST USE BOTTLED JUICES... and the easy recipes on back page of the Recipe Folder in the package of M.C.P. Jam and Jelly PECTIN. A batch of fresh-made, homemade jelly is a big "lift" to the family ladder... and the M.C.P. Pectin recipes take only a few minutes time, a minimum of effort, and cost little. Surprise your family with delicious grape or apple made the easy M.C.P. way... with bottled juices!

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