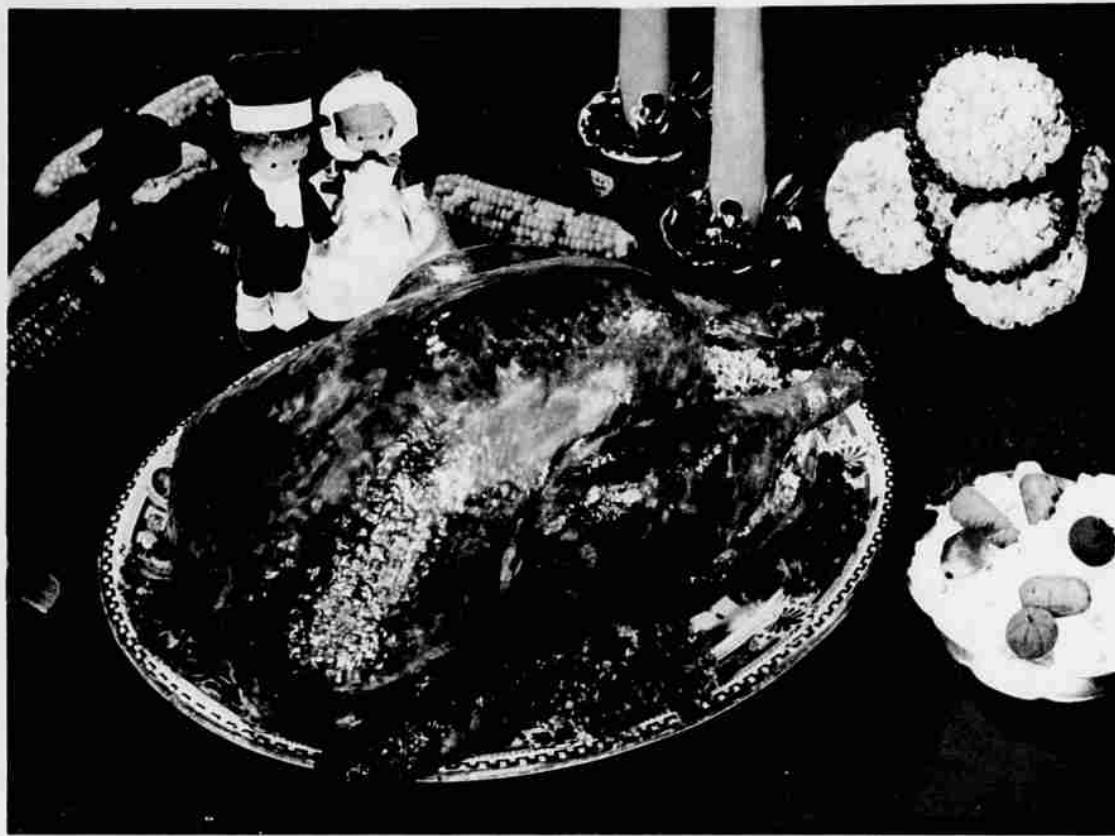




Your holiday turkey will need from 4½ hours (total roasting time) for a 10-lb. bird, stuffed, to 6 hours for a 15-pounder, in a 325°F oven. Test for doneness by moving a drumstick up and down. When the bird is done and tender, the drumstick will move readily.

We Thank Thee

For The Bounty Of Our Fertile Land

THE PILGRIMS who first celebrated an American harvest knew no such wealth of foods as modern manufacturers and processors have created for us. They make possible the most lavish of Thanksgiving meals with far less kitchen effort than ever before. And next week Family Weekly presents a wonderful new "second day" way to serve traditional turkey.

Sea Foam Sauce

Here is perfection glorified for a holiday plum pudding. Flattering to steamed chocolate pudding, too.

- ½ cup firmly packed brown sugar
- ¼ cup sugar
- 6 tablespoons water
- 1½ teaspoons white corn sirup
- ½ teaspoon cider vinegar
- ½ teaspoon salt
- 1 egg white
- ½ cup chilled whipping cream, whipped

1. Set out a candy thermometer.
2. Mix together in a saucepan the brown sugar, sugar, water, corn sirup, vinegar, and salt. Stir over low heat until sugar is dissolved. Increase heat and bring mixture rapidly to boiling. Cover saucepan and boil mixture gently 5 min. Uncover saucepan and set candy thermometer in place. Continue cooking without stirring. During cooking, wash down crystals from sides of saucepan with a pastry brush dipped in water. Cook until temperature reaches 230°F (thread stage—spins 2-in. thread when allowed to drop from fork or spoon—remove from heat while testing).
3. Beat egg white until stiff but not dry peaks are formed. Continue beating egg white while pouring the hot sirup over it in a thin steady stream (do not scrape bottom and sides of pan). Fold in the whipped cream. About 3 cups sauce

Frozen Cranberry Cream

GOOD FOR FREEZING

- 2 cups fresh cranberries, rinsed
- ½ cup water
- 1 cup sugar
- ¼ teaspoon ground cinnamon
- Few grains ground cloves
- Few grains ground nutmeg
- 1 cup chilled whipping cream, whipped

1. Put cranberries and water into a saucepan. Bring to boiling over medium heat and cook until skins of cranberries pop. Force cranberries through a sieve or food mill. Mix in a mixture of the sugar, cinnamon, cloves, and nutmeg. Stir until sugar is dissolved. Cool; chill in refrigerator about 1 hr.
2. Fold whipped cream into the cranberry mixture and turn into a 1-qt. refrigerator tray. Freeze until mixture is mushy.
3. Turn ice cream mixture into a bowl and beat with a rotary beater until smooth. Return to refrigerator tray and freeze until firm.

About 1-qt. ice cream

Variation

Follow recipe for Frozen Cranberry Cream. Mix together 1¼ cups fresh cranberries, coarsely chopped, and 7 tablespoons sugar. After beating the ice cream mixture until smooth, stir the sweetened cranberries and blend them into the ice cream mixture.

Vegetables, Yellow and Green

At the Thanksgiving table all eyes (all "ah's", too) are focused on the oven-browned bird. We've widened our vision, however, to include the piping-hot yellow and green vegetables... see below... and your favorite salad or vegetable tray that will be part of your bounteous meal.

Spicy Whipped Sweet Potatoes (6 servings)—Wash 6 medium-size (about 2 lbs.) sweet potatoes. Cook covered in boiling salted water to cover 25 to 35 min., or until just tender when pierced with a fork. Drain. To dry potatoes, shake pan over low heat. Peel potatoes. Heat potato masher, food mill or ricer, and a mixing bowl by scalding them with boiling water. Mash or rice potatoes thoroughly. Whip in until potatoes are fluffy ¼ cup butter or margarine, ½ to ½ cup hot milk or cream (added gradually), ¼ cup firmly packed light brown sugar, and a mixture of ½ teaspoon ground nutmeg, ¼ teaspoon ground cinnamon, ¼ teaspoon ground ginger, ½ teaspoon salt, and ½ teaspoon pepper. Whip until light and fluffy. If necessary, set potatoes over hot water and cover with a towel to keep hot until ready to serve.

Rutabaga Supreme (6 servings)—Wash 2½ lbs. rutabaga. Cut into pieces, pare, and cook uncovered in a large amount of boiling salted water 25 to 40 min., or until tender when pierced with a fork. Drain. Rice or thoroughly mash rutabaga. Whip in until fluffy 2 tablespoons butter, 1 tablespoon cream, and a mixture of 2 teaspoons salt and ½ teaspoon pepper. Spoon rutabaga into a 1-qt. buttered casserole. Sprinkle with a mixture of 2 tablespoons grated Romano or Parmesan cheese and 1 tablespoon cracker crumbs. Dot with 2 teaspoons butter. Bake uncovered at 325°F 15 to 20 min., or until lightly browned.

Green Beans Distinctive (8 servings)—Cook according to directions on pkg. contents of 2 10-oz. pkgs. frozen French-style green beans with 2 beef bouillon cubes (or 1 teaspoon concentrated meat extract). Gently break apart block of green beans with fork or spoon while cooking. When beans are tender, drain if necessary. Add to beans a mixture of ¼ cup butter or margarine, melted, 1½ teaspoons sugar, 1 teaspoon salt, ¼ teaspoon finely crushed tarragon leaves, ¼ teaspoon finely crushed chervil, and ½ teaspoon pepper. Toss together to coat beans thoroughly.

Brussels Sprouts De Luxe (6 to 8 servings)—Wash 1 qt. Brussels sprouts and soak in salted water 20 to 30 min. Drain. Add to cooking water ½ cup chopped onion, 1 bay leaf, and 4 whole cloves. Cook loosely covered in a large amount of boiling salted water 10 to 20 min., or until just tender. Drain thoroughly. Remove bay leaf and cloves. Heat ¼ cup butter in skillet over low heat. Add sprouts, cook over low heat, frequently moving and turning with a spoon, until delicately browned. Serve immediately.