



TURKEY Triumphs

(Continued)

CREAM OF TURKEY SOUP

It's a possibility that many cookbooks overlook, but here's proof that turkey soup deserves a place of honor in your meal planning.

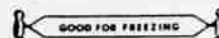
TO PREPARE: 20 MIN.

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| 1/2 cup butter | 2 cups cream |
| 6 tablespoons flour | 3 cups turkey broth or quick chicken broth |
| 1/2 teaspoon salt | 1/4 cup coarsely chopped cooked turkey |
| Few grains black pepper | |

1. Heat butter in a saucepan. Blend in a mixture of the flour, salt, and pepper. Heat until mixture bubbles, stirring constantly. Remove from heat.
2. Add the cream and 1 cup of the broth gradually, stirring constantly. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer.
3. Remove from heat. Blend in remaining broth and turkey. Heat thoroughly; do not boil. Garnish with slivers of carrot.

About 6 servings

TURKEY PARMAZINI



Not exactly Italian — but worthy of the tradition.

TO PREPARE: 45 MIN.

- 2 tablespoons butter
- 1 1/4 cups sliced mushrooms
- 8 oz. uncooked long spaghetti
- 2 tablespoons butter
- 1/4 cup butter
- 1/4 cup flour
- 1/4 teaspoon salt
- 2 cups milk
- 1 1/4 cups cream

TO HEAT: 15 MIN.

- 2 teaspoons paprika
- 2 egg yolks, slightly beaten
- 4 cups cooked turkey, julienne
- 3/4 cup cooked ham, julienne
- 2 cups shredded Parmesan cheese
- 1 tablespoon butter, melted

1. Heat 2 tablespoons butter in a small skillet. Add the mushrooms and cook over medium heat until mushrooms are lightly browned and tender, occasionally moving and turning with a spoon. Remove from heat and set aside to keep warm.
2. Cook the spaghetti according to directions on package. Rinse; drain. Add 2 tablespoons butter to spaghetti and toss lightly until butter is melted. Set aside to keep warm.
3. Heat 1/4 cup butter in the top of a double boiler

over low heat. Blend in flour and salt. Heat until mixture bubbles, stirring constantly. Remove from heat and add milk gradually, stirring constantly.

4. Return to heat and bring rapidly to boiling, stirring constantly. Cook 1 to 2 min. longer. Remove from heat. Blend in the cream and 2 teaspoons paprika. Heat thoroughly over medium heat.

5. Vigorously stir about 3 tablespoons hot sauce into egg yolks. Immediately return mixture to double-boiler top. Cook over simmering water about 5 min.; stir slowly to keep mixture cooking evenly. Blend in the turkey, ham, mushrooms, and 1/2 cup shredded Parmesan cheese. Heat thoroughly.

6. Add 1 cup Parmesan cheese to the spaghetti and toss lightly to mix. Turn the spaghetti into a 2 1/2-qt. casserole and arrange around edge of casserole. Spoon sauce into center. Sprinkle 1/2 cup Parmesan cheese over sauce. Drizzle the melted butter evenly over the cheese. Sprinkle with paprika.

7. Heat in a 350°F oven about 15 min.

6 to 8 servings

TURKEY TOWERS

A great hotel in Germany, famous for its Continental cuisine, features a similar creation as its specialty of the house. The thin, richly flavorful sauce is distinctive and all-important.

For each tower, have ready a round of baked puff pastry about 4-in. in diameter and 3/4-in. thick. Or cut bases from patty shells. (Tops may be reserved for other food preparation.) Place on each puff-pastry base thin turkey slices alternating with paper-thin half circles of pineapple. Repeat alter-

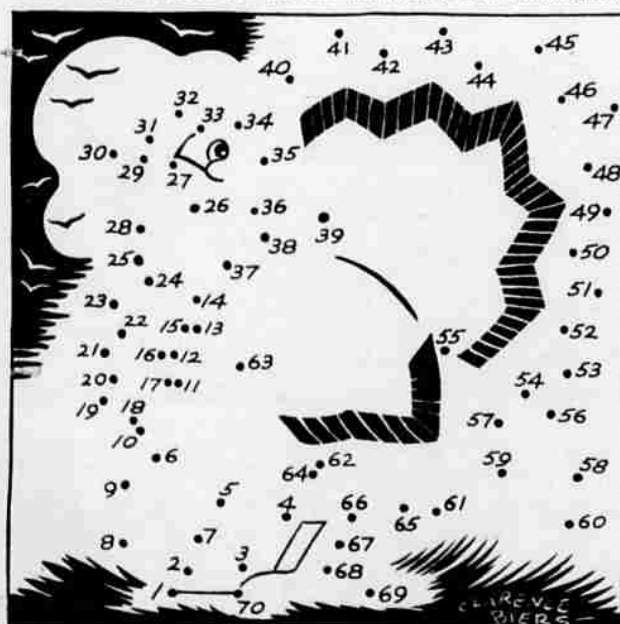
nating layers and top with turkey. Brush lightly with Browned Butter Sauce. Heat thoroughly in a 325°F oven. Serve immediately with the sauce and tomato slices drizzled with French dressing and sprinkled with minced parsley.

For Browned Butter Sauce—Heat 2 tablespoons butter until brown. Remove from heat. Gradually add 1/2 cup hot chicken broth (use 1 chicken bouillon cube and 1/2 cup hot water), blending thoroughly. Serve hot.

Happy Thanksgiving!

Clarence Biers

Follow the numbered dots and see what you get for Thanksgiving!



Junior Treasure Chest

Edited by MARJORIE BARROWS,
Editor of The Children's Hour



Turkey Tag

Quentin R. Howard

Any number of boys and girls can play this exciting game. Cut a picture of a turkey from a magazine. The leader, when no one is looking, gives the "turkey" to one of the players who then is IT. Since no one knows who IT is, everyone tries to keep away from everyone else. The game should be played within a large circle or limited area. When IT tags someone, he slips them the "turkey" without letting the others see.

Riddles!

1. When is an engine like an artist?
2. What is the worst kind of weather for mice?
3. What is the difference between a man riding a bike and a dog running alongside him?

Answers:

1. When it draws a train.
2. When it's raining cats and dogs.
3. The man wears trousers and the dog pants.