



DON'T OVERLOOK CHICKEN for your Thanksgiving table. Oregon-grown poultry is fresh which assures fine flavor. Oregon-grown poultry is now shipped nearly across the United States and birds are chilled within minutes after reaching the processing plants.

Oregon Chicken For Thanksgiving

If your family is small and the idea of using leftover turkey for days after the holiday smother you, buy an Oregon-grown plump hen or young rooster for the Thanksgiving table. Mrs. Mark O. Hatfield, wife of Oregon's governor, frequently serves chicken and insists that the bird come from one of Oregon's farms. Here is her recipe for either a whole bird or a quartered one.

OVEN-BAKED CHICKEN (Cut Up)

- 2 1/2 pound Oregon fryer (quartered)
- 1/2 tsp. salt
- 3 tbsp. butter or margarine
- 1/4 cup honey
- 1/4 cup prepared mustard
- 1 tsp. fresh lime juice
- 1 tsp. salt

Preheat oven to 350 degrees. Melt butter in shallow baking pan. Arrange chicken in pan, skin side down. Sprinkle with 1/2 tsp. salt. Combine honey, mustard and lime juice with 1 teaspoon salt. Brush chicken with this mixture. Bake 30 minutes brushing occasionally with the honey mixture. Turn chicken and bake another 20-25 minutes continuing to brush with honey mixture. Before serving drizzle chicken with any remaining mixture. Longer baking time will be required for whole chicken. Use same mixture and process. Chicken will be done when easily pierced with fork, about 1 1/2 to 2 hours for three-pound bird. Temperature should be higher, 375 degrees, with small amount of water in bottom of roaster.

HAPPY THANKSGIVING

The tradition of celebrating Thanksgiving goes back to 1621 one year after the Pilgrims landed in Massachusetts. They had shared in harvest festivals in England and in Holland and after that first difficult winter and success of a summer's planting they decided to count their blessings in a new land and to celebrate with feasting and games for three days. In addition to "corn, pease and barley" they prepared wild game including turkey. But here we blow up an idea that has clung to the story of the Pilgrims... today's domestic turkey is not a descendant of those turkeys that abounded in the New England States. They are offspring of the wild bird of Mexico. The Aztecs and other Indians domesticated them long before the Pilgrims landed. Many foods go well with the Thanksgiving turkey. Vegetables in good supply during this holiday season include broccoli, Brussels sprouts, cabbage, carrots, cauliflower, parsnips, spinach, sweet potatoes, turnips and rutabagas. In a survey of food costs the Oregon State College Extension Service says: "We are demanding more and more services in our food products. Here's the effect of built-in maid services, according to a study by the U.S. Department of Agriculture. A sample fully home-prepared family dinner cost \$4.90 and took 5.5 hours to prepare. The same meal produced from partly prepared foods pushed the cost up to \$5.80 but took only 3.1 hours. The meal served from fully prepared ready-to-cook foods, cost \$6.70 and took 1.6 hours. The extra cost was \$1.80 and the time saved was 4 hours. The home-maker worked for 45 cents an hour when she did all her own work. Would you like to work for 45 cents an hour?"

A Honey Medley

A HONEY MEDLEY
For your next party menu select with confidence from this Honey Medley of Honey Glazed Ham, Beehive Cupcakes, Coconut BEEHIVES, and Filled Honeyes. You can be sure that the honey glaze will entice your guests to the table, not only by its sparkle, but also by its aroma and flavor. The Filled Honeyes are dainty cookies sure to grace your table and complement its decoration. The novelty of Beehive Cupcakes and Coconut BEEHIVES will tell your guests that you care to please. To taste these confections is to know that honey both imparts to them its own distinctive flavor and accentuates their own individual qualities. Yet besides all these advantages is the bonus for you in knowing that these recipes for the Honey Medley are so simple to follow.

HONEY-GLAZED BAKED HAM
Place ham, fat side up, on a rack in an open pan. Do not add water. Do not cover. Roast in a preheated low oven (325 degrees). Sixteen to 18 pounds, 4 to 4 1/2 hours, 15 minutes per pound; Twelve to 15 pounds, 3 1/2 to 4 hours, 17 minutes per pound; Ten to 12 pounds, 3 to 3 1/2 hours, 18 minutes per pound; Eight to 10 pounds, 2 1/2 to 3 hours, 20 minutes per pound; Five to 7 lbs., 2 to 2 1/2 hours, 22 minutes per pound. Remove ring if ham has not had skin removed. Score in diamond shapes. Place 1/4 of a maraschino cherry in center of each diamond. Pour one cup honey over scored ham. Use more honey if necessary to cover ham uniformly. Bake in a hot oven (440 degrees) 15 minutes, or until well browned.

one-half full. Bake in moderate oven (350 degrees) about 25 minutes. Remove cakes from cups. Invert and cover with Honey Frosting. Sprinkle with toasted coconut. Makes about one dozen large cupcakes.

HONEY FROSTING
Combine in top of a small double boiler:
1 unbeaten egg white
1/4 cup sugar
Dash of salt
3-tablespoons water
1-tablespoon light corn syrup
1-tablespoon honey

Beat about one minute, or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with sturdy egg beater or at high speed of electric beater, four minutes or until frosting will stand in stiff peaks. Remove from boiling water. Add 1/4 teaspoon vanilla and beat one minute or until thick enough to spread. To toast coconut, spread out thinly in shallow pan. Toast in moderate oven (350 degrees) five to seven minutes, or until golden brown.

COCONUT BEEHIVES
3-tablespoons honey
Dash of salt
1 egg, well beaten
2 cups coconut
Combine honey, salt, and egg; stir in coconut. Drop mixture by heaping teaspoonfuls on a greased baking sheet. Bake in slow oven (325 degrees) 12 minutes, or until slightly browned. Makes about one dozen confections.

FILLED HONEYES
2 cups sifted flour
1-tablespoon double-acting baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
2-3 cup firmly packed brown sugar or granulated sugar
1 egg, unbeaten
1-tablespoon vanilla
2-tablespoons light cream
Honey Coconut Filling
Sift flour once, measure, add soda and salt, and sift together three times. Cream shortening, add honey very gradually by tablespoons at first, beating very hard after each addition to keep mixture thick. Add one-fourth of the flour and beat until smooth and well blended. Add eggs, one at a time, beating well after each. Add chocolate and blend. Add remaining flour in thirds, alternately with water, beating very well after each addition. Add vanilla; blend. Spoon batter into greased custard cups, filling each about

Turk Talk

While the origin of turkey is clear to historians, there is doubt as to how the bird got its name. Some say that it stems from the similarity between the red wattles on the bird's neck and the tasseled Turkish fez. Others say the English erroneously thought the birds came from Turkey and so misnamed it. The most widely accepted explanation of the name is that it bears some resemblance to the bird's repeated call notes, "turk, turk, turk."

BACON BITS

Prepare a school lunch that packs a nutritious and delicious wallop. Add bacon bits, chopped onion and mustard to egg salad and spread on enriched bread. Your baker's enriched bread supplies plenty of iron and B-vitamins because he uses nutrient-rich flour in his products.



HONEY IMPARTS a delicious flavor to baked ham and desserts. This is time to begin thinking about filling the cookie jar for holiday snacking and the accompanying recipes all using honey will be easy to prepare if not easy to keep on hand.

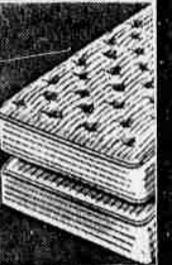
again. Cream shortening, add sugar gradually, and cream together until light and fluffy. Add egg and beat well. Add cream and vanilla. Add flour, a small amount at a time, mixing well after each addition. Divide dough in three parts; chill. Roll out each part between waxed paper to about 1/8-inch thickness; chill again. Cut with floured 2 1/2-inch round cookie cutter. Place half the circles on an ungreased baking sheet. Place a heaping teaspoon of the filling on each. From the remaining circles, cut small round openings. Place these circles on top of those on baking sheet, so that filling sticks out through openings. Press outer edges together with a fork. Bake in moderate oven (375 degrees) 10 minutes, or until edges are lightly

HONEY COCONUT FILLING
Combine in saucepan:
1/2 cup sugar
1-3 cup honey
1/2 cup water
1/4 teaspoon salt

3 cups coconut
Stir until well blended. Place over medium heat and cook until coconut absorbs all the syrup (about 10 minutes), stirring constantly. Remove from heat. Add 1/2 teaspoon vanilla and two teaspoons butter. Blend well. Cool.

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