



Turkey Tetrazzini and Holiday Dumplings star in this menu for holiday guests.

Thoughtful planning

Holiday time is America's best loved season. One of the most treasured traditions is the family dinner of tender roasted turkey with all the trimmings.

Thoughtful planning can streamline a holiday meal. A Cranberry Gingercake dessert that can be made ahead of time and frozen saves last minute fuss.

Cooking a turkey large enough to provide extra meals,

snacks and even one or more company dinners saves time, energy and fuel.

Save six generous slices of white meat for Turkey Tetrazzini, a dish that cannot be ranked as "just a way to use leftovers." It is a casserole dish worthy of discriminating guests. With a green vegetable, tossed salad and crispy pre-buttered bread, it is an easy meal to prepare. Colorful Holiday Dumplings for dessert make the occasion very special.

Company Meal

Turkey Tetrazzini
Broccoli with Butter Crumb Topping
Mixed Green Salad
Italian Bread with Oregano Parsley Butter
Holiday Dumplings with Rosy Fruit Cocktail Sauce

Turkey Tetrazzini

Yield: 6 servings

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| 6 slices cooking turkey | 2 cups milk |
| 1/2 cup (1 1/4 cup) butter | 2/3 cup shredded sharp Cheddar cheese |
| 2/3 cup sliced onion | 2 tablespoons chopped pimiento |
| 1/4 cup flour | 2 tablespoons sherry |
| 1 teaspoon salt | 4 ounces can mushrooms, stems and pieces, undrained |
| 1/4 teaspoon white pepper | 7 ounce package spaghetti, cooked, drained |
| 1/2 teaspoon poultry seasoning | 1/3 cup shredded sharp Cheddar cheese |
| 1/4 teaspoon dry mustard | |

Melt butter in saucepan. Sauté onion in butter until tender. Blend in flour and seasonings. Remove from heat. Gradually add milk. Stirring constantly, cook until mixture thickens. Add 2/3 cup cheese and pimiento, stirring until cheese melts. Add sherry and mushrooms and liquid to cheese sauce. Place a layer of spaghetti in a 12 by 7-1/2 inch (2 quart) casserole. Cover with a layer of turkey and a layer of sauce. Repeat, finishing with a layer of sauce. Sprinkle 1/3 cup cheese over top. Bake in a 400°F. oven about 25 minutes.

Note: Casserole may be assembled in advance and frozen.

To serve: Heat, covered, in a 350°F. oven for 1-1/2 hours or until hot.

Holiday Dumpling with Rosy Fruit Cocktail Sauce

Yield: 6 servings

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| 1 recipe Cream Cheese Pastry* | 6 tablespoons brown sugar |
| 1 can (29 ounce) cling peach halves | 1 teaspoon grated orange peel |
| 1/4 cup chopped walnuts | 1 teaspoon ground cinnamon |

Rosy Fruit Cocktail Sauce**

Prepare Cream Cheese Pastry and chill at least 1 hour for easier handling. Roll pastry out on lightly floured surface to 1/8 inch thick. Cut into six 5-inch squares. Brush with beaten egg whites. Prepare Peach Filling: Drain peaches. Combine nuts, brown sugar, orange peel and cinnamon. Press rounded tablespoon of mixture into peach cavity and place filled side down on pastry square. Bring points up to center and press each seam together well. Place on jelly roll pan or oiler pan with 1 inch lip. Bake in preheated 375 degree F. oven 20 to 25 minutes or until lightly browned. Meanwhile, prepare Rosy Fruit Cocktail Sauce. Serve warm sauce over peach dumplings.

*Cream Cheese Pastry

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| 1/2 cup (1 stick) butter | 1 teaspoon salt |
| 4 ounces cream cheese | 2 egg yolks |
| 2 cups flour | 2 tablespoons lemon juice |
| 3 tablespoons sugar | 2 egg whites, beaten |

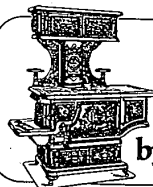
Cream butter and cream cheese in food processor or with electric mixer. Stir together flour, sugar and salt. Add flour mixture to creamed mixture and blend until crumbly. Add egg yolks and lemon juice; mix until dough is formed. (Egg whites brushed over dough later.)

*Dough may be prepared 5 days in advance and refrigerated or frozen.

**Rosy Fruit Cocktail Sauce

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| 30 ounce can fruit cocktail | 3 tablespoons cornstarch |
| 2 cups cranberry juice cocktail | 1 teaspoon ground cinnamon |
| 1/4 cup sugar | 1/2 teaspoon grated orange peel |

Drain fruit cocktail and reserve 1/2 cup juice. Combine cranberry juice, reserved fruit cocktail syrup, sugar, cornstarch and cinnamon in medium saucepan. Cook over medium heat until thick and clear, stirring constantly. Add orange peel and fruit cocktail. Serve warm over Holiday Dumplings.



The Warming Oven by Emily Watson

First of all, let's get the Italian Meat Sauce Starter recipe straightened out. This is the recipe that ran in this column Oct. 29 for the sauce that could be made in a large batch, then frozen in 10 pint-size containers.

We have had so many queries about the size of the cans of tomato paste and tomato sauce. The sizes were not mentioned in the original recipe but our readers have experimented and the consensus is: Use the small, 6-ounce cans of tomato paste and the 15 or 16-ounce cans of tomato sauce. One lady said she used those quantities and it was very good. She made just one-third of the recipe to experiment.

For Stella Kryszak of Troy and all the others who called or wrote, we apologize.

GRACE VAN DYKE made eight jars of quince jelly and eight jars of sauce out of just four quinces.

She used: 2 cups quince juice, 2 cups cranberry juice, 2 cups apple juice, 5 cups sugar and 1 package Sure-Jell.

"Made excellent jelly — 8 jelly jars," wrote Mrs. Van Dyke. "I put remaining pulp through the sieve and got another eight jars of beautiful red sauce. Sauce has an apple flavor but jelly has its own distinct flavor."

She added, "Have you ever heard of Rowan jelly? The Rowan tree is a European relative of the Mountain Ash. So I tried making jelly from those orange berries that the birds love."

"It was horrible! Looked awful and tasted worse. I'm always looking for new flavors to add to my jelly-making cupboard — perhaps these, too, should have been combined with apple. Do you know?"

"This berry is used in cider-making in Europe although the species is called Service-tree (domestic) and our American tree is called Mountain Ash (*S. americana*)."

I can't answer her question, but perhaps some of our readers can.

To make her quince jelly and sauce, Mrs. Van Dyke cooked one package of cranberries and strained off two cups of

juice. For the apple juice, she cooked three large Rome Beauties and strained off the two cups of juice. She paid 39 cents each for her quinces.

Mrs. Frank Bastford of Bloomfield Hills suddenly has more quinces than she can use and is willing to share. We mailed her a copy of the Oct. 15 food section with the quince recipes.

I FOUND TWO brand new copies of the Shaker Cook Book "Not by Bread Alone" by Caroline B. Piercy (Crown Publishers, Inc. New York). If the woman who was searching for the book would call, she may have it. And if anyone has found a source at a book store, I would like to pass on the information.

A FRIEND from California stopped in for a visit on her way home from the Upper Peninsula. She recommended this recipe for Chop Stick Tuna which one of her friends had served at a luncheon in the UP.

CHOP STICK TUNA

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| 1 can mushroom soup |
| 1/4 c. water |
| 1 3-oz. can chow mein noodles |
| 1 can tuna (in water) |
| 1/2 cup sliced celery |
| 1/4 cup chopped onion |
| Dash of pepper |
| 1/4 tsp. salt |
| Add extra mushrooms, if desired (1/2 small can) |
| 1/2 cup salted cashews |

Combine mushroom soup, water, tuna, celery, onions, and seasonings in an ungreased casserole. Bake 35 to 40 minutes in 350-degree oven. For last 10 minutes of baking time add cashews. Push nuts into tuna mixture then cover with noodles and return to oven for 10 minutes.

Seems like a good recipe to have on hand for the holiday season when you have about one hour to prepare dinner after a day of shopping.



Recipes for traditional menu of roast turkey and all the trimmings are inside.