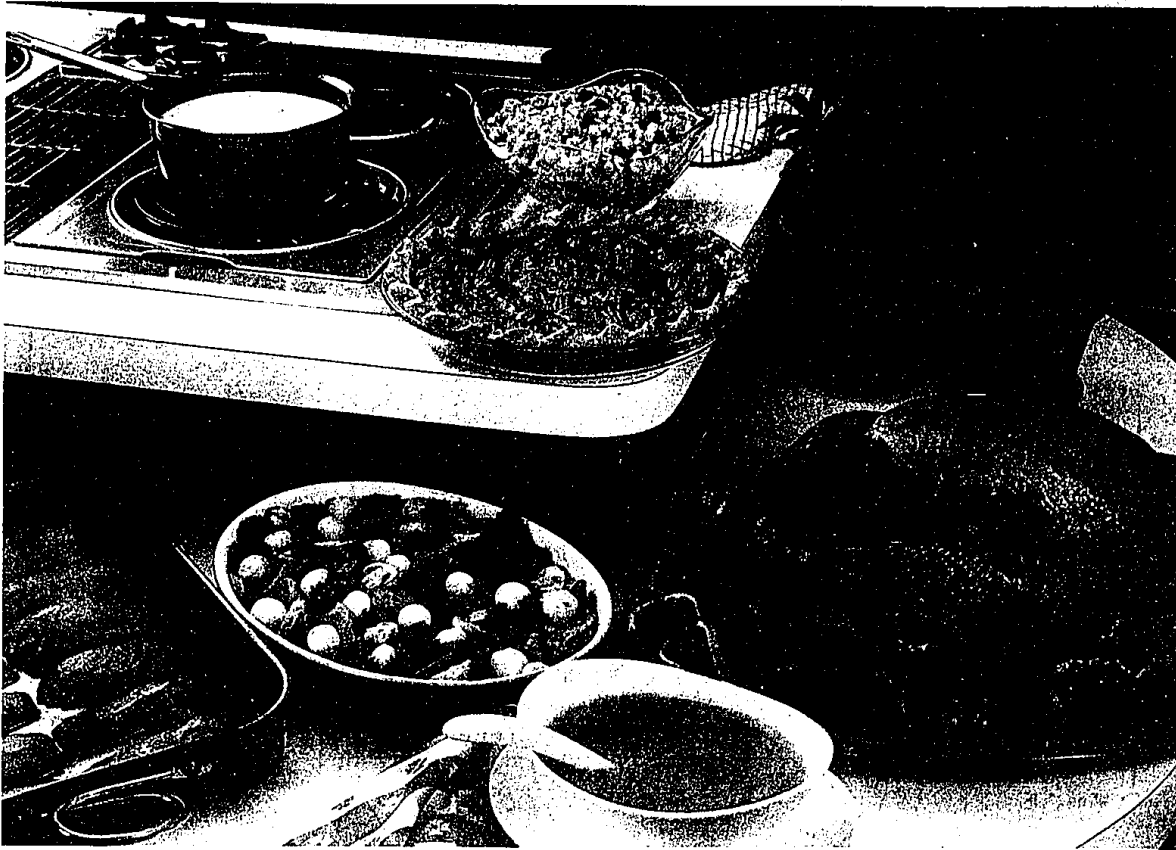


Thanksgiving Feast Updated With Time-Saving Schedule



Among American holidays, Thanksgiving tops them all for amount of time spent in the kitchen. Everyone cherishes memories of the Thanksgiving table filled with traditional foods. Never mind that it took all day, and a long hard day at that, to get it ready for the table. Times have changed. People still want a traditional feast, yet have less time to devote to it.

One key to putting together an easier holiday feast is to plan well ahead and especially to prepare ahead, not only the food, but everything involved with it. The turkey, especially if frozen, has to be bought in advance, allowing 2 to 3 days for it to defrost in the refrigerator. The day before Thanksgiving make the stock for the gravy and prepare the giblets. At the same time dig out the gravy boat and polish the ladle. Assemble all the gravy seasonings, and the corn starch for thickening the gravy.

If cranberry relish or sauce is to be homemade, make it ahead; they both keep well when refrigerated. The Corn Relish suggested here can be made as much as a week in advance.

Plan to trim the vegetables before Thanksgiving. Prepare raw vegetable relishes and refrigerator store them in tightly-closed plastic bags. For the Vegetable Casserole recipe given here, prepare and pre-cook the vegetables and place them in the casserole; make the crumb topping and pop it into a plastic storage bag. Even the dry ingredients for the casserole sauce can be mixed in the saucepan, all ready to be finished on Thanksgiving. When paring down time, it even makes sense to pre-squeeze the lemon for the sauce and chop the parsley. Store in small jars.

For the Butterscotch Yams, cook the yams a day or two in advance and arrange them in a casserole dish. Prepare the butterscotch sauce Thanksgiving morning using the ingredients assembled ahead. Since the Butterscotch Yams and Vegetable Casserole take no more than 30 minutes in the oven they can go in after the turkey comes out. Carving is easier when the roasted turkey has stood for 20 to 30 minutes out of the oven.

A dessert that has emerged recently as the quintessential Thanksgiving pie is the all American pecan pie. It is easy to make, can be made and stored up to two days in a cool place. For longer storage, make room in the refrigerator. And for people who are asked to "bring dessert" to a shared Thanksgiving meal, pecan pie is ideal. Happy Thanksgiving. This year, make it festive, but make it easier on the cook.

Holiday Turkey

If turkey is frozen, thaw following directions given. Remove thawed turkey from plastic wrap and neck and giblets from body cavities. Rinse turkey with cold water and pat dry. Tuck legs into neck back or under skin band, turn wing tips "akimbo" under back and skewer neck skin to back. Place turkey breast side up on rack in shallow open roasting pan. Place a "tent" of foil loosely over turkey to prevent over-browning. Foil may be removed during the last half hour for a final browning.

Approximate Roasting Time In 325°F Oven

Weight	Unstuffed	Stuffed
8 to 12 lbs.	3 to 4 hours	4 to 5 hours
12 to 16 lbs.	3 1/2 to 5 hours	4 1/2 to 6 hours
16 to 20 lbs.	4 1/2 to 6 hours	5 1/2 to 7 hours
20 to 24 lbs.	5 1/2 to 6 1/2 hours	6 1/2 to 7 1/2 hours

Turkey is done when meat thermometer inserted into the thickest part of thigh, next to body, registers 180°F. Thermometer should not touch bone. Other tests for doneness: Turkey is ready if the leg joint moves freely or long-tined fork is inserted into thickest part of drumstick and juices run clear. Let turkey stand at room temperature for 20 to 30 minutes for easier carving. Make gravy while turkey rests.

Giblet Gravy

This makes a generous amount of gravy, enough for Thanksgiving plus gravy to serve with leftovers. Making gravy with corn starch is practically foolproof, easy for beginners. Note the two methods. Each gives a gravy that is smooth and light without a floury taste.

Turkey giblets and neck	1 tablespoon salt
10 cups water	3 chicken-flavored bouillon cubes
3 onions, peeled, quartered	2 bay leaves
3 ribs celery, cut into pieces	1/3 cup turkey pan drippings
2 carrots, peeled, cut into pieces	1/2 cup corn starch

In 5-quart saucepot stir together turkey giblets and neck, water, onion, celery, carrots, salt, bouillon cubes and bay leaves. Bring to boil; reduce heat. Remove liver after 20-25 minutes; reserve. Simmer 1 hour or until liquid is reduced by half. Strain broth; set aside. Chop and refrigerate giblets, neck and liver. Pour drippings from roasting pan in which turkey was cooked into large measuring cup leaving only brown particles in pan. Allow to stand several minutes until fat drippings separate from turkey juices. Return 1/3 cup fat drippings to pan; discard remaining fat drippings. Add reserved broth to turkey juices to equal 5 cups. Sprinkle corn starch into drippings. Stir and cook over medium heat just until well blended; remove from heat. Gradually stir in broth. Return to heat. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan; boil 1 minute. Add giblets and liver; heat until hot. Makes 5 cups.

Alternate Method: Follow recipe for Giblet Gravy. Return 1/3 cup fat drippings and 4 1/2 cups turkey juices and broth to roasting pan. Stir together corn starch and remaining 1/2 cup turkey broth until smooth; add to roasting pan. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan and boil 1 minute. Add giblets and liver; heat until hot. Makes 5 cups.

Corn Relish

1/2 cup white vinegar	2 cans (17 oz each) whole kernel corn, drained (4 cups)
1/4 cup corn oil	1 cup coarsely chopped green and/or sweet red peppers
1/4 cup light corn syrup	1 small onion, coarsely chopped
1/4 teaspoon salt	2 tablespoons chopped parsley
1/8 teaspoon pepper	

In large bowl stir together vinegar, corn oil, corn syrup, salt and pepper. Add corn, green and/or red pepper, onion and parsley; toss to coat well. Cover; refrigerate several hours or overnight. If desired, drain before serving. Makes about 4 cups.

Fresh Vegetable Casserole

3 cups broccoli flowerets, cooked tender-crisp, drained	3 tablespoons corn starch
2 cups sliced carrots, cooked tender-crisp, drained	1/2 teaspoon salt
1/2 pound small mushrooms, parboiled 1 to 2 minutes, drained	1/8 teaspoon pepper
2 cups small white onions, parboiled 2 to 3 minutes, drained	2 cups milk
	1/4 cup corn oil margarine
	2 tablespoons lemon juice
	2 tablespoons chopped parsley
	Crumb Topping (recipe follows)

In 2-quart shallow baking dish toss together well-drained broccoli, carrots, mushrooms and onions. In 2-quart saucepan stir together corn starch, salt and pepper. Gradually stir in milk until smooth. Add margarine. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat; stir in lemon juice and parsley. Spoon over vegetables. Sprinkle with Crumb Topping. Bake in 350°F oven 25 to 30 minutes or until vegetables are tender. Makes 8 servings.

Crumb Topping: In small bowl stir together 3/4 cup soft bread crumbs, 1/3 cup grated Parmesan cheese, 3 tablespoons chopped parsley and 2 tablespoons corn oil margarine, melted. Makes about 1-1/4 cups.

Butterscotch Yams

6 medium-size yams, cooked, peeled, halved	1/4 cup heavy cream
1 cup firmly packed light brown sugar	3 tablespoons corn oil margarine
1/2 cup dark corn syrup	1/2 teaspoon salt

Arrange yams in single layer in shallow baking dish or pan. Bake in 350°F oven 15 minutes. In heavy 2-quart saucepan stir together sugar, corn syrup, cream, margarine and salt. Stirring constantly, bring to boil over medium heat and boil 5 minutes. Pour over yams. Bake, basting twice, 15 minutes longer. Makes 6 to 8 servings.

Classic Pecan Pie

Pecan Pie, often called Karo pie, has its roots deep in America. For the traditional pie make it with dark corn syrup and granulated or light brown sugar. For a lighter, still flavorful pie, use light corn syrup and granulated sugar. Note that this recipe is easy to remember, therefore easy to pass along to family and friends.

3 eggs, slightly beaten	1 teaspoon vanilla
1 cup sugar	1 cup pecans
1 cup light or dark corn syrup	1 unbaked (9-inch) pastry shell
1 tablespoon corn oil margarine, melted	

In medium bowl stir together eggs, sugar, corn syrup, margarine and vanilla until well blended. Stir in pecans. Pour into pastry shell. Bake in 350°F oven 50 to 60 minutes or until knife inserted halfway between center and edge comes out clean. Cool. Makes 1 (9-inch) pie.