

WORLD OF WOMEN

Wednesday, November 16, 1966

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THIS TRADITIONAL BIRD, in all its families. No matter what your choice is the golden brown glory will be gracing the rest of the year, its turkey for Thanksgiving table of most American ing.

Tips For Tasty Holiday Meals

If you want the roast turkey that, traces your holiday table to the picture perfect, and have the tenderest, most juicy meat, try the "foil tent" method of roasting.

This is roasting with a tent of foil placed loosely over the bird to keep the breast meat and drumsticks moist and delicious and to give the turkey a beautiful even brown. You won't need to baste when you use this method.

Buy your turkey ahead of time so it will have plenty of time to defrost. Allow at least one pound per person, more if you wish to serve it for two meals and enjoy turkey sandwiches.

To keep juice loss to a minimum, defrost on the refrigerator shelf, allowing three to four days. Or defrost under cold running water, allowing six to eight hours. Leave in original wrap.

Start preparing turkey as soon as it is pliable enough to handle. Rinse the bird with cold water, drain and pat dry. Rub skin and cavities lightly with salt.

Summer giblets in a saucepan with an onion, carrot, celery stalk, salt and pepper with water to cover. Use the broth for gravy.

Remove liver after five to ten minutes. If stuffing is used, fill neck lightly and fasten neck skin to back with a skewer or just tie with soft string.

Trim off excess skin. Fill body cavity loosely with enough stuffing for one dinner.

Bake extra stuffing in a foil package or foil-lined casserole. This method saves re-

moving stuffing when storing the leftover turkey.

Close the front opening by drawing the skin together and placing a small piece of foil over it, if necessary, to hold in stuffing. Push drumsticks under band of skin at tail, if present, or tie them to tail with soft string. Fold wings "akimbo" style and bring wing tips onto the back.

"FOIL TENT" ROAST TURKEY

This is the method of roasting turkey preferred by home economists with the poultry industry. Turkeys to-

day are more tender and delicately fleshed than years ago and gentle roasting at low temperature with a foil "tent" placed over the bird during the latter part of the roasting time produces a juicy, tender, picture-perfect bird.

Line a shallow roasting pan with foil to avoid messy clean-up. Place trussed bird on a rack in the foil-lined pan. Brush all over with soft shortening.

Roast in a preheated 325°F. oven, according to the following time table. Cover with a loose "tent" after the turkey has lightly browned.

To make "tent" tear off a sheet of wrap five to ten inches longer than turkey. Create lengthwise through center. Place over the bird and press the foil gently at drumsticks to anchor it.

A foil "tent" used over the bird during roasting permits some heat to flow over bird and brown it, but also keeps it moist and juicy without basting. It's much easier than using the old-fashioned cheese cloth dipped in fat.

TURKEY ROASTING CHART

(Oven preheated to 325°F.)

Ready-to-cook weight	Meat term.	Cooking time
8-10 pounds	185 F.	3 1/2 to 4 1/2
10-12 pounds	185 F.	4 1/2 to 5 1/2
12-14 pounds	185 F.	5 1/2 to 6 1/2
14-16 pounds	185 F.	6 1/2 to 7 1/2
16-18 pounds	185 F.	7 1/2 to 8 1/2

Cooking time is based on chilled poultry or poultry that has just been thawed—temperature not above 40°F.

Ann Landers To Speak at Town Hall Nov. 17

The Northville Town Hall Series will have as its guest speaker Nov. 17, Ann Landers who has been acclaimed "the world's most widely read columnist." Each day her counsel and running commentary on our society reaches approximately 51 million readers of 664 newspapers. In print news is the Chicago Sun-Times. After the lecture at the P. & A. Theatre in Northville, a celebrity luncheon will be held at Meadowbrook Country Club.



BONNIE JEAN HOHWART

Mr. and Mrs. George Hohwart of Farmington and Fort Lauderdale, Fla., announce the engagement of their daughter, Bonnie Jean, to James W. Baumgartner, son of Mr. and Mrs. Milford Baumgartner of Manistee. Miss Hohwart and her fiancé are seniors at Michigan State University. A summer wedding is planned.



PATRICIA SKINNER

Mr. and Mrs. Donald J. Skinner, of 1217 Penniman, Plymouth, announce the engagement of their daughter, Patricia Jean, to Thomas Jon Barry, son of Mrs. William Barry, 1377 Birch St., Plymouth. Miss Skinner is a 1965 graduate of Plymouth High School and is attending the University of Michigan as a sophomore. Her fiancé attended Ferris State College for three years where he was a member of Sigma Phi Epsilon. He is now a senior. First Class stationed at SAC Base Davis Monthan in Tucson, Arizona where the couple will live. A Dec. 29 wedding is planned.

Plymouth Registered Nurses To Hear Ina Lippert Nov. 28

Plymouth Registered Nurses meet informally, once a month, at the Dunham-Hough Library to keep abreast of the times in the world of medicine. The organization, which was founded in 1959 under the Civil Defense program has grown in number to over one hundred.

YWCA Ski School Starts November 23

A course in basic ski instruction sponsored by Northwest YWCA will be held at the Branch building, 2594 Grand River, starting Wednesday, Nov. 23 at 8 p.m. Two indoor sessions will be held prior to the "hill" runs at Pine Knob on Monday evenings. The cost of the 4-week course (\$22.00 for members) will include instruction, equipment, and lift tickets. Pre-registration is necessary. Call KE 7-8500 for additional information.

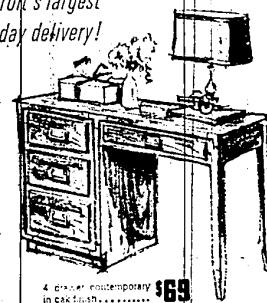


Working along with the Red Cross, keeping informed and up to date in medicine, helping with community projects such as the T.B. Mobile units, public clinics, teaching "Medical Self Help" and assisting with the recent measles clinics are but a few of their accredited projects. In case of a natural disaster such as tornado or floods, they are prepared to assist under the supervision of the Plymouth Health Commissioner, Dr. Lee Feldkamp. Welcome are all active and inactive nurses in the area, to participate in the friendly monthly get-togethers. This month's program is scheduled for Nov. 28 at 8 p.m. at the Dunham Library. Guest speaker Ina M. Lippert will discuss Nursing Homes Today.

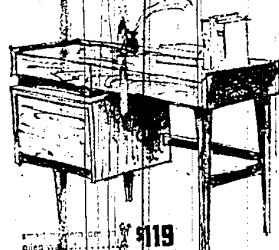
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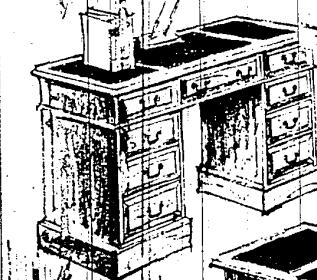
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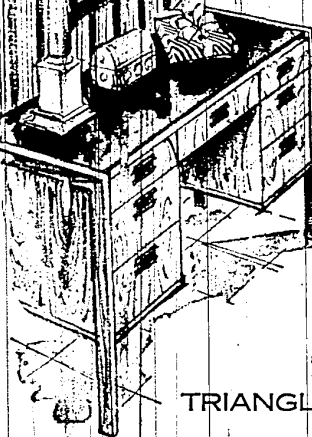
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