

Turkey, First, Second, Third Time Ideas

Nearly every day, in the normal course of the year, the housewife is faced with a problem that is peculiar to her calling as a proper homemaker.

It involves her image of herself as a responsible, thrifty home manager.

It troubles her conscience in a world where hunger is stalking the nations and waste is wicked.

It demands decisions that can lead to frustration and guilt and an untidy refrigerator.

It therefore takes on the grave proportions of a moral problem. It is the problem of leftovers.

We ought to prevent them, but we can't.

We should have the resourcefulness to use every leftover lima bean creatively, or to simplify half a cup of old macaroni with cheese into a gourmet past.

Or else we should have the courage of conviction where leftovers are concerned, so we can grit our teeth and throw away things we can't use before they turn to mold.

Which of us does? For one brief shining week, providence lifts the burden from our shoulders: at Thanksgiving the leftovers are a boon.

Leftover mashed potatoes make wonderful patties to serve with turkey sandwiches. Diced turkey can be baked in the leftover gravy to blanket heated-up stuffing or crisp toast points for Saturday brunch or Sunday supper. The turkey can be frozen, and reappear in a beautiful salad at a holiday reception next month. The possibilities are present.

The difficulty is to choose among them. You might try some of these:

QUICK TURKEY CASSEROLE ETHEL
(It is Ethel's recipe)

Mix together 2 cans of cream of mushroom soup and 1 can of milk, or you can use a can of cream of chicken soup or cream of celery soup with 1 can of mushroom soup.

Stir in 2 or 3 cups of diced cooked turkey. Add 1 can of mushrooms if you want to. Butter a flat casserole and place half the soup and turkey mixture in it.

Cover with a package of dry herb stuffing mix according to the dry dressing recipe on the bag. Spoon over the

other half of the soup and turkey, top with the rest of the stuffing mix, and dot with butter.

Bake at 350 degrees for about 35 minutes. Serves 6 to 8.

BARBARA BROWN'S BROCCOLI CASSEROLE

Cook 1 package frozen broccoli and place in buttered baking dish. Cover it with 1 to 2 cups diced cooked turkey (or chicken). Pour over it a mixture of 1/2 cup mayonnaise, 1/2 teaspoon lemon juice, and 1/4 teaspoon curry powder (or more, to taste). Top with buttered bread or cracker crumbs.

Bake at 350 degrees for 25 minutes or so, till nice and hot. Serves 4.

You can do the same thing with frozen asparagus or lima beans, and you could top the crumbs with 1/4 cup grated parmesan cheese.

TURKEY PAPRIKA

Saute in 1/4 cup butter 2 sliced onions, 1 minced garlic clove, and a stalk of diced celery. Add 1 cup tomato puree (or 1 can tomato paste and 1/2 can of water or bouillon).

Add 2 tablespoons paprika, 1/4 teaspoon salt, 1/4 teaspoon pepper, 2 cups turkey broth (or chicken bouillon) and 3 cups cut-up leftover turkey. Simmer for 20 minutes. Just before serving, stir in 1 cup sour cream. Do not boil again. Serve over noodles or rice.

TURKEY CONTINENTAL
(Consumers Power Recipe)

Saute in 1/4 cup butter: 1 bunch chopped green onions, 1 chopped green pepper, 1 cup chopped celery (all vegetables are just clear).

Add 6 tablespoons flour, 3 teaspoons paprika, 1/2 teaspoon curry powder, 1/2 teaspoon ground basil. Brown about a minute, stirring constantly.

Add 2 cups chicken or turkey broth, 1/4 cup slivered almonds, 1 small jar chopped pimiento, 1/2 cup well-drained crushed pineapple, 1 small can drained sliced water chestnuts, 1/4 teaspoon salt, and a dash of pepper.

Stir in 2 cups diced leftover turkey and bring to a boil. Reduce heat and cook about 15 minutes at a simmer. Serve with rice or hot biscuits. What a leftover!

The whole rest of the year, we may labor with guilt, but at Thanksgiving, there is grace.

Thanksgiving Recipes

By FAITH GILLESPIE

At the request of many readers throughout the Observer area, these Queen of Hearts Kitchen Tested Recipes for Thanksgiving are reprinted herewith.

HONEY PUMPKIN PIE

This recipe makes one nine-inch pie. It is not highly seasoned; you may increase the spices at your pleasure.

The blend of flavors from the honey and brown sugar is especially wonderful. Mix the filling the night before, or several hours ahead of baking, so the flavors will "marry."

Mix in this order: 2 eggs, slightly beaten.

1 1/2 cups (1 can) canned pumpkin

1/4 cup brown sugar, firmly packed

3 tablespoons honey

1/2 teaspoon salt

1 teaspoon cinnamon

1/4 teaspoon each of ground ginger, cloves, and nutmeg

1 tablespoon grated orange rind (optional)

Stir in 1 1/2 cups evaporated milk (1 tall can). Mix thoroughly.

Pour into unbaked pie shell. Bake in preheated oven at 450 degrees for 15 minutes.

Reduce heat to 350 and continue baking about 45 minutes, until a table-knife stuck in the middle comes out clean.

Serve with honey-sweetened whipped cream.

WHOLE SPICED CRANBERRIES

Mix in large saucepan: 1 1/2 cups sugar

1 cup honey

2 cups water

Add a little sheerscloth bag containing 4 whole cloves

and a 2-inch piece of stick cinnamon. Bring to boil and cook 5 minutes.

Add 1 pound washed cranberries. Slice an orange very thin and float slices on top. Do not stir. Boil gently for 5 minutes.

Cool, remove spice bag, and refrigerate at least 12 hours. This relish will keep in the refrigerator for two or three weeks.

JELLIED CRANBERRY RELISH

Bring to boil 1 1/2 cups water and 1 pound washed cranberries. Cook 5 minutes or more, till the cranberries have popped.

Press juice and all through a sieve or food mill.

Add 2 cups sugar to the puree and bring to boil. Cook for 2 minutes.

Pour into a pretty mold and chill until set.

SYRUP FOR GLAZED YAMS

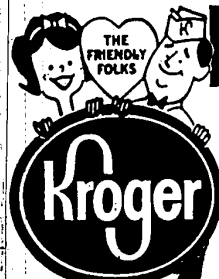
Cook together for 3 minutes: 3/4 cup firmly packed brown sugar, 1/4 cup orange juice, 1/4 teaspoon salt.

Add 3 tablespoons butter and 1 1/2 tablespoons lemon juice. Set aside until baking time.

Boil 5 or 6 medium sweet potatoes (yams) in salted water for about 12 minutes.

Then cool, pare, and halve them. Place in buttered baking dish. Sprinkle with a little salt and just a suggestion of ground cloves, and set aside till an hour before serving time. (This step could be done the day before.)

Brush yams with a generous amount of syrup. Bake at 375 degrees till done, 45 minutes to an hour. Brush with glaze several times during baking.



WEEK END FEATURES

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NOV. 25



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**BEEF RIB
ROAST**
69[¢] LB

4TH
AND
5TH
RIBS

U.S. CHOICE TENDERAY
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7 INCH
CUT **79[¢]** LB

COUNTRY STYLE
SPARE RIBS
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**VELVEETA
CHEESE**

2 LB
LOAF **89[¢]**

PURE GRANULATED
**PIONEER
SUGAR**

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BAG **49[¢]**

ASSORTED FLAVORS
**BORDEN'S ELSIE
ICE CREAM**

1/2-GAL.
CTN. **69[¢]**

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GINGER ALE**

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8-OZ.
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BREAD**

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LOAVES **1[¢]**

KANDU BRAND
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24 SIZE
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**HEAD
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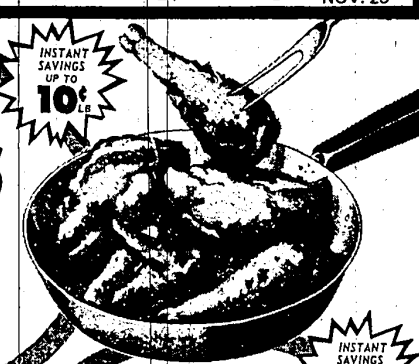
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