

Turkeys Get Lighter And Whiter

By ELLY

All things change it seems--including the traditional turkey. Turkey breeders now are providing birds that are lighter in weight, yet possess much more white meat.

New cooking times are called for with these turkeys, and the latest word on roasting comes in a book devoted to aluminum foil cookery.

Roasting times can be cut 15 minutes, according to information in Margaret Mitchell's *Mealtime Magic Cookbook*, the first foil cookbook.

The book recommends that a foil "tent" be used to keep the turkey moist, while allowing for even browning. The tent is made from a sheet of heavy-duty super-strength foil about two or three inches longer than the bird.

CREASE THE FOIL lengthwise down the center and place over the breast of the turkey, pressing firmly over breast and wings. For full browning, remove foil tent 15-20 minutes before roasting time is completed.

The turkey should be placed on a rack in a foil-lined roasting pan. The lining cuts clean-up time -- important during the busy holiday season.

Garnish the turkey platter with whole oranges cut with a scallop design and filled with whole cranberry relish.

As a tasty accompaniment, try slices of fresh oranges, lemons, and Bermuda onion in a dish made by molding double-stick heavy-duty foil over an inverted nine-inch pie pan. This fruit-vegetable medley is sprinkled with melted butter and brown sugar, then heated in the broiler 3-5 minutes.

Roast according to this chart:

TIME GUIDE	
OVEN TEMPERATURE 325°F.	
Purchased	Approximate Total
Weight	Time -- Stuffed
10 pounds	3 1/2 to 4 hours
12 pounds	4 to 4 1/2 hours
14 pounds	4 1/2 to 5 hours
16 pounds	5 to 5 1/2 hours
18 pounds	5 1/2 to 6 hours
20 pounds	6 to 7 hours
22 pounds	7 to 8 hours

Copies of Margaret Mitchell's *Mealtime Magic* may be secured for 50 cents from 1656 Alcoa Building, Pittsburgh, Pa. 15219.

IF YOU ARE roasting a turkey for the first time, here are a few tips on preparing the stuffing from some bird stuffers with years of experience.

Helyn Caplin, of the Plymouth Chamber of Commerce, says her family likes a fine, dry stuffing. She dries coarse-grained bread and shreds it (with her fingers). She adds sage, chopped onion, salt, pepper and melted butter.

Olga Hubert of Canton Township and Minnie Hill of Plymouth, both toll the giblets until tender. These are ground, (liver excepted), with onion and celery and added to the finely shredded bread crumbs. After adding salt, pepper and sage, they add broth from the giblets to moisten the mixture.

Web Draper of the Early American Shop in Plymouth, prefers a sausage stuffing. She fries about a quarter of a pound of sausage meat with a chopped onion. This is added to the finely crumbled bread with salt, pepper and poultry seasoning.

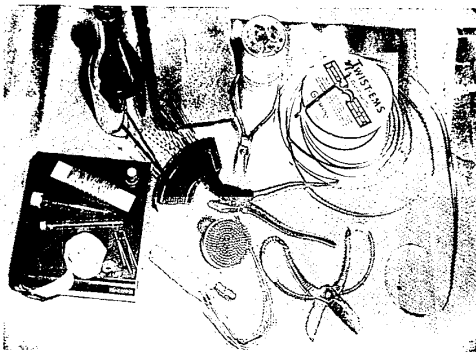
All agreed that a coarse, soggy stuffing is undesirable and cautioned that steam from the roasting fowl does add moisture to the dressing. To allow for this, stuff the bird lightly, don't pack it in. Remember, it will always be much moister when it comes out than when it went in.

The best way to judge the amount of seasoning, is to add it gradually, toss lightly, and keep tasting, until it is just right.

NANCY RICHARD of the Clarenceville Schools shares her oyster stuffing recipe. She warns that the oysters tend to overshadow the turkey flavor so would not recommend this to anyone who is not fond of oysters.

OYSTER STUFFING

3 1/2 quarts white bread crumbs
1 t. salt
1 L. poultry seasoning
1/4 t. white pepper
1/4 lb. butter or oleo
3/4 c. finely chopped celery
1/2 medium onion, chopped
1 1/4 c. chopped oysters (fresh)
Put crumbs from crusts of three or four-day-old bread, discarding crusts. Melt butter in saucepan; add celery and onion, and saute until just softened. Stir in oysters. Pour over bread crumbs; add other ingredients. Mix lightly with fork. Stuff lightly into turkey. Enough for 12-16 pound turkey.



THESE TOOLS AND SUPPLIES are part of the equipment used by Mrs. Harold Brown, local arranging instructor and flower show judge. They include "posy clay," "twistems," sharp flower cutters, wire cutters, needle-nose pliers, wax, brown crayon, an assortment of needle holders, wire, wooden picks, pins, plastic vials, roll of "cling" adhesive, and a block lacquer oriental base.

'Tricks Of The Trade' In Flower Arranging

Flower arranging is a creative art enjoyed by an ever increasing number of women -- and even a few men.

Using flowers, fruits, seed pods, foliage and branches a three-dimensional design is created that shares many of the qualities of a fine piece of sculpture.

There is a vast difference between a bunch of flowers stuck in a drinking glass on the kitchen window-sill, and an artistic arrangement. Both flowers and container should be compatible with the room in which they are displayed. They should fit into the color scheme and general decor of the room, and should be the right size and proportion for the table on which they are to stand and the space they will occupy.

Some flowers are easier to work with than others, but all are easier to handle and last longer if they are properly conditioned. Once a flower or some foliage is cut from the plant its natural supply of water is gone. Replace the supply of water as quickly as possible and treat the stems so they can absorb water quickly and easily.

ANOTHER FLOWER arranging hint or "trick of the trade" is to use proper tools and equipment. In addition to sharp clippers, other equipment needed includes various types of holders, clay to secure the holders to the containers, and wire and "twist-ems" to fasten stems together.

Needle or pinpoint holders are most frequently used. They come in a variety of sizes from tiny ones the diameter of a dime to ones five or six inches in diameter. There are also curved, fan-shaped and rectangular ones available. Some have deep sides so that they can hold a supply of water. Look for ones with brass pins that will not rust.

The needle holder should be securely fastened to the bottom of the container so that the flowers will not slide or tilt. Plasticine modeling clay or special soft "posy clay" is generally used. Roll out a long narrow strip of clay and place it in a ring on the bottom of the holder. Then place the holder in the desired position in the dry container and press firmly so it sticks in place. The experts feel it should be so secure that the container can be turned upside down without the holder becoming dislodged.

FOR FINE SILVER vases and bowls use a special tarnish-proof clay. Holders can also be anchored using melted jelly paraffin. A cage or basket-type holder is sometimes used to hold thick, heavy branches. Also, for tall opaque vases, a loose roll of crumpled chicken wire makes a satisfactory holder.

"Oasis" is a spongy plastic that holds a great deal of water. A block of it can be cut and fitted into a container, or wrapped in foil and wired to a tray or container too shallow to hold water. The stems are merely pushed into the oasis which holds them in position. Spools and strands of wire and paper-covered wire "twist-ems" are part of the flower arrangers kit. Wire is used to hold stems together in a desired line or to shape stems into a desired arc.

Fine or limp stems can be wired to wooden picks that are inserted in the holder for easier positioning, or short-stemmed blossoms can be inserted into glass or plastic vials of water which are then tucked into place or wired in position.

IN THE FINAL arrangement all flowers, wire, and

other equipment should be concealed.

Other useful equipment includes slant-nosed pliers for bending wire and cutters for snipping wire to desired lengths. Wax can be used to hold petals in position, as in tulips which have a tendency to spread wide open. Brown crayon or shoe polish is used by the experts to conceal the

light stub left when a branch is pruned off.

Last, but not least, the arranger should have an assortment of containers and bases. These can range from low bowls to tall urns, from delicate antique china vases to pretty pickle jars. The possibilities are endless and collecting containers can be a hobby in itself.



MRS. ARTHUR DRESCHER, chairman of the flower show held recently by the Farmington Garden Club, examines a glorious daisy entered as a horticultural specimen. Tucked under her arm is a free-form shaped black wooden base used with flower arrangements.

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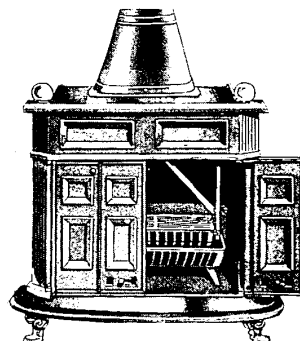
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