

# Turkey Day Feast Ideas

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**HAPPY THANKSGIVING!** Here are some ideas, reminders and recipes that may come in handy today—and tomorrow.

How to carve . . . how long to cook the turkey . . . ideas for snacks after the feast . . . and even how to remove the gravy from your best bib.

## Carving

**THIS IS THE DAY** when father gets the bird. Calm your fears, Dad, says Duncan Hines, anyone can do it, but be sure you have a sharp knife!

Here are the authority's basic instructions: Platter in front of you, legs of turkey pointing to your right. Hold the bird steady with fork inserted deep into breast meat. Grasp frilly end of leg nearest you, pull firmly away from body of bird toward you until joint separates from socket then make a clean cut to remove thigh and drumstick all in one piece. Place this on a separate platter and divide into smaller portions for serving.

Now tackle the wing. This is the trouble spot. The joint is close to the body. Cut around the joint, first, and explore with the knife tip to find the exact dividing point, then make a clean cut as you pull the wing piece toward you. Now you're ready to carve the white meat, holding the bird firmly with your fork.

Carve some dark meat from the thigh. Hold the drumstick upright with your left hand and slice downward.

## Encores in Order

**EVERY TURKEY** has his day and the day after. The old tune of turkey hash, soup, croquettes and casseroles has changed. Now the encore appearances are widely spaced on menus for weeks after the holiday. The succulent Thanksgiving dinner remnants are whisked into the food freezer for a waiting period to refresh the palate for more turkey.

Mother's recall to duty is immediately after the big meal. For safety's sake she must at once remove all the stuffing from the carcass, along with the meat, and store each food—the stuffing, meat, gravy, etc.—in separate containers in the refrigerator or freezer. At our house we have a small kitchen saw for cutting the carcass into small portions which are frozen, too, for making a batch of chowder later on. You may use your poultry scissors for this, too.

## Aftermath

**GRANDFATHER QUIPPED:** "The shirt and pants do all the work, but the vest gets the gravy." And grandmother had to cope with laundry problems just as we do. Her methods still are the best for cottons and linens.

**Gravy**—Place blotter beneath stain and working from wrong side of material sponge with grease solvent. Launder, applying extra soap or detergent to stain; rub well.

**Fruit**—To remove all fruit stains except peach, pear, plum and cherry, stretch stained fabric over bowl and secure with elastic band; pour on boiling water from a height of two or three feet.

**Lipstick**—Rub petroleum jelly or glycerine into stain. Launder.

**Cream and milk**—Rinse with cold or lukewarm water. Launder.

**Coffee or tea**—Pour boiling water through stain from a height of two or three feet. Wash in warm soapy water.

**Wine**—Sponge stain with cold water. Pour on glycerine, rub between hands. Let stand one-half hour; rinse.

## Timetable

**HOW LONG** shall I cook my turkey? At what temperature? The answers to these two questions vary. You can't standardize either the cook or the bird. Turkeys of identical weight won't always cook exactly the same degree of doneness and tenderness for a number of reasons including their bone and meat structure, quality, temperature when started to roast, etc.

Each year we see a difference of opinion reflected by published turkey roasting charts. Last year we rechecked our Times chart by conducting a turkey roasting experiment in our home kitchen. Our findings and recommendations are for you to follow today in case your roasting chart has been lost.

The times as given can be only approximate so you should allow an extra 30-40 minutes for longer cooking if the bird is not done to your liking. Always preheat the oven to desired temperature. Our time chart is based upon turkey and stuffing at room temperature. A meat roasting thermometer is the only really accurate way to time the roasting. Roast the turkey to 170-180 deg.

WEIGHT	OVEN TEMP.	MINUTES PER LB.	HOURS
8 to 10 lb.	325 deg.	25-20	3 to 3½
10 to 14 lb.	325 deg.	20-18	3½ to 4
14 to 16 lb.	300 deg.	18-15	4 to 4½
16 to 20 lb.	300 deg.	15-13	4½ to 5

Place turkey, breast side up, on a rack in a shallow roasting pan. Cover top and sides of turkey with several thicknesses of clean cheesecloth that has been dipped into melted butter, margarine, shortening or oil. If cheesecloth dries, remoisten it with pan drippings or additional melted fat.

For **FOIL ROASTING**, the timetable is:

WEIGHT	OVEN TEMP.	MINUTES PER LB.
6 to 9 lb.	450 deg.	16
10 to 14 lb.	450 deg.	13½
15 to 18 lb.	450 deg.	10
19 to 24 lb.	450 deg.	8½

About 15 to 20 minutes before the roasting time is up, open and fold back the foil so that the turkey will brown.

## Recipes

**ROAST TURKEY** left from the Thanksgiving dinner can be the center of interest in later meals. Here are our suggestions: Turkey 'n' Stuffing (with rice and vermicelli), broccoli, cranberry salad, crisp relishes, frozen pumpkin pie, brown and serve rolls, grape jelly, salted California walnuts, tea.

Another menu: Sliced turkey heated with freshly prepared stuffing (use packaged, add crisp bacon and walnuts), corn custard, mixed vegetables, Florida grapefruit and orange sections, French dressing, mince pie, brandy or rum sauce, coffee.

Another call-back: Oyster cocktail, relishes, Turkey Divan, (cooked broccoli, cooked turkey, undiluted cream of chicken soup, one-half cup grated Cheddar cheese layered in casserole and baked only until very hot), corn sticks, French peas, candied sweet potatoes, cranberry jelly, vanilla ice cream, crème de menthe sauce, coffee.

### FRENCH PEAS

- 1 small onion
- 2 large lettuce leaves
- 2 packages frozen peas
- 2 tablespoons butter or margarine
- 1 teaspoon salt
- ¼ teaspoon pepper

**METHOD:** Peel and slice onion thin as paper. Wash

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# Turkey Day Ideas for Cooking, Carving, Leftovers

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lettuce and break into pieces. Add with onion to peas and cook in covered pan with one-half cup water. Drain, add butter and seasonings. Six servings.

## HOT TURKEY SANDWICH BUFFET

Made by a man for men. A man's special turkey sandwich and a meal everyone can enjoy as the main

event at Sunday supper or at luncheon.

Heat leftover stuffing in a covered baking dish or a chafing dish and add a little water to make it moist. Low heat is a must. Reheat giblet gravy and to stretch a scant supply add butter-sauteed mushrooms and some freshly made brown gravy prepared with chicken bouillon cubes, browned flour, butter and hot water. A little poultry seasoning, too, will give it the appropriate flavor.

Carve leftover turkey very thin. Stack each sandwich as you serve it—a slice of bread on a warmed plate, top with a spoonful of stuffing, top with the turkey. Swath in hot gravy. Let guests help themselves to cranberry sauce and green salad. This makes an easy, very inviting buffet setup for an informal gathering.

## TURKEY 'N' STUFFING

1 package rice and vermicelli combination  
3 tablespoons butter or margarine  
 $\frac{1}{2}$  cup finely sliced celery  
 $\frac{1}{4}$  cup minced onion  
 $2\frac{1}{2}$  cups hot water  
 $\frac{1}{2}$  to 1 teaspoon poultry seasoning to taste  
Sliced turkey

**METHOD:** Brown rice and vermicelli combination in butter. Add celery and onion. Add the chicken soup base and hot water. Simmer 15 minutes or until the moisture is absorbed. While hot, stir in the seasoning. Arrange sliced turkey over stuffing in a baking dish. Cover and bake at 325 deg. 20 min.

**CRANBERRY SAUCE**  
2 cups granulated sugar  
2 cups water  
4 cups cranberries

**METHOD:** Boil sugar and water together five minutes. Add cranberries and boil without stirring until all the skins pop open, about five minutes. Remove from heat and allow the sauce to remain in saucepan until cool. Makes one quart sauce.

## CRANBERRY ORANGE RELISH

4 cups cranberries  
2 oranges, quartered and seeded  
2 cups granulated sugar

**METHOD:** Put fresh cranberries and oranges through food chopper. Add sugar and mix well. Chill in refrigerator a few hours before serving. Makes one quart relish. (Editor's note: This relish will keep well in the refrigerator for several weeks.)

## CLEAR BRANDY SAUCE

$\frac{1}{4}$  cup granulated sugar  
1 tablespoon cornstarch  
Dash salt  
 $\frac{3}{4}$  cup cold water  
1 tablespoon butter or margarine  
2 to 4 tablespoons brandy

**METHOD:** Mix sugar, cornstarch and salt in a saucepan. Stir in water and cook, stirring constantly, until transparent. Add but-

ter and brandy. Serve hot.

## HARD SAUCE

$\frac{1}{4}$  cup butter or margarine  
 $1\frac{1}{4}$  cups sifted confectioners' sugar  
4 teaspoons dark rum  
 $\frac{1}{2}$  teaspoon vanilla  
 $\frac{1}{4}$  teaspoon nutmeg

**METHOD:** Blend butter and sugar until creamy. Add rum, vanilla and nutmeg. Spread on plate or make rosettes by forcing through pastry point. Chill.