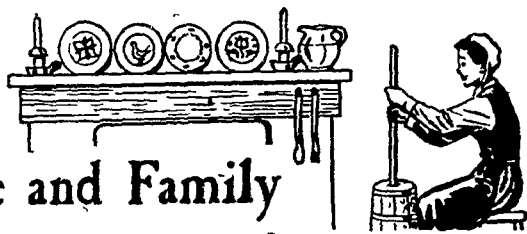


For the Farm Wife and Family



(Continued from page eight)
ent celery seed flavor until baked.) Add salt and additional pepper and poultry seasoning to taste.

This recipe makes nine cups stuffing, enough for a 10 to 12 pound turkey, read to cook weight. If dressing is baked in a separate dish, add a small amount of water or broth. Cover well with a lid or aluminum foil. Remove cover only during the last five or ten minutes of baking.

To stuff a turkey, rinse bird in cold water and pat dry. Stuff just before roasting. Allow three-fourth to one cup stuffing per pound ready-to-cook weight. Stuff wishbone cavity lightly and skewer neck skin to back. Shape wings "akimbo" style, bringing tips onto back. Place turkey, breast down, in a deep bowl. Rub

cavity with salt. Spoon stuffing into body cavity. Do not pack in the stuffing. Place skewers across the opening and lace shut with cord. Tie drumsticks securely to the tail. Grease the skin thoroughly with fat. Place on a rack in a shallow pan. Start roasting with the breast down. If the bird is too heavy to handle, roast with the breast up. Lay fat-moistened cheese-cloth large enough to drape down the sides over the top of the turkey. When the turkey is started breast down, turn breast up for the last hour. Roast at 325°.

A four to eight pound turkey (ready-to-cook) will take approximately three to four hours. An eight to twelve pound, 4 to 4 1/4 hours. A twelve to sixteen pound 4 1/2 hours to 5 hours. A sixteen to twenty pound, 5 1/2 to 7 hours

A twenty to twenty-four pound, 7 to 8 1/2 hours.

Test turkey for doneness the last 15 to 30 minutes. Move the drumstick up and down. The leg joints should give readily or break. Press the fleshy part of the drumstick, protecting fingers with cloth or paper. The meat should feel very soft. If a meat thermometer is used, it should register 190° placed in the center of the inside thigh muscle or in the center of the thickest meaty part. It is a good idea to start the bird 30 or 40 minutes ahead of schedule to avoid delay if turkey should take longer to cook than estimated.

As soon as possible, remove all stuffing from the body cavity. Cool. Wrap meat, stuffing and any gravy separately. Refrigerate. Use gravy and stuffing within one or two days. Heat thoroughly when using.

What could be better for your Thanksgiving dessert than the apple dessert which won first prize at the Apple Dessert Baking Contest held at the Metropolitan Edison Building in York, baked by Carolyn Starner of Mechanicsburg.

The Cumberland Valley High School senior displayed winning qualities in method of preparation, poise, personality as well as the taste, texture and appearance of the all-important final product, the apple crumb pie, the Department of Agriculture said.

Carolyn's recipe, a combination of parts of a number of recipes, follows

APPLE CRUMB PIE

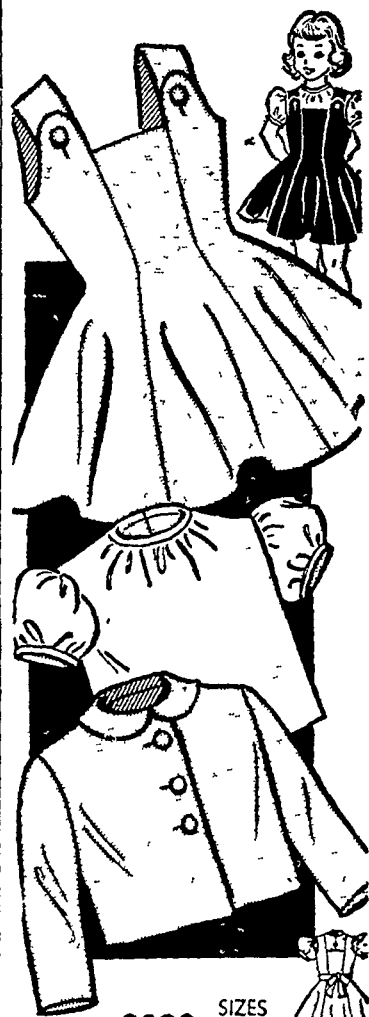
Carolyn Starner,
Mechanicsburg

Plain Pastry:

1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 cup shortening
3 tablespoons cold milk

Combine one and one-fourth cups flour and salt. Blend in shortening until the pieces are the size of peas. Mix one-fourth cup flour with milk. Add the dry mixture to the paste of milk and flour. Shape dough into a ball. Place on floured pastry cloth and roll to fit the pieplate. Fold pastry in half and place in the plate. Trim off excess dough, turn under and flute edges. Dust pie shell

Printed Pattern



9329 SIZES 2-10

by Marian Martin

Printed Pattern 9329 Child's Sizes 2, 4, 6, 8, 10 Size 6 blouse, 3/4 yard 35-inch jacket, jumper, 2 1/4 yards 35 inch nap

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with flour.

Filling:

5 to seven tart apples
3/4 cup sugar
2 tablespoons flour
1 teaspoon cinnamon

Pare apples: slice 1/4-inch thick and arrange in nine-inch pastry-lined pieplate. Mix sugar, flour and cinnamon. Alternate a layer of apples and a layer of sugar mixture, ending with the sugar mixture.

Crumb Topping:

1/2 cup sugar
3/4 cup flour
1/3 cup butter

Mix sugar with flour. Cut in butter till crumbly. Sprinkle this mixture over the apples. Brush the edge of the pieplate with a pastry brush. Bake on hot oven 400° for 35 to 40 minutes.

Having just given you a recipe for an apple dessert, here are a few facts about apples.

Buy the variety of apple to fit your specific purpose if you want to get the most in flavor and enjoyment from this fruit. While McIntosh and Jonathans are good general purpose apples, there are others on the market that rate high for specific purposes.

Delicious apples, from the largest crop of this variety in history, are especially fine for eat-

ing out of hand — sweet and juicy; Yellow Delicious meet the same qualifications, and both are excellent in salads. They are also good bakers, and the latter is good for pie and sauce.

For baking, the Rome Beauty is generally considered tops. It is also good for pie and sauce.

But whichever apple you buy, see that it is firm, sound and fully mature. The not-quite-ripe fruit will be starchy and lack flavor, while the over-ripe is mealy instead of crisp. If an apple is over-mature, the skin will wrinkle up as you rub your thumb over it.

Apples kept in cold storage should be held at a temperature of about 32°.

A delicious homemade Angel Food cake is practically impossible to improve upon, but occasionally you might like to try for variety. A generous piece of the following dessert served with coffee is delicious and satisfying and bound to win you lots of compliments.

ANGEL FOOD SUPREME

1 angel food cake
1 package instant chocolate pudding
1 cup milk
1 cup whipping cream
1 cup shredded almonds

Bake an angel food cake and allow to cool thoroughly, then slice across with sharp knife to make

(Continued on page 11)

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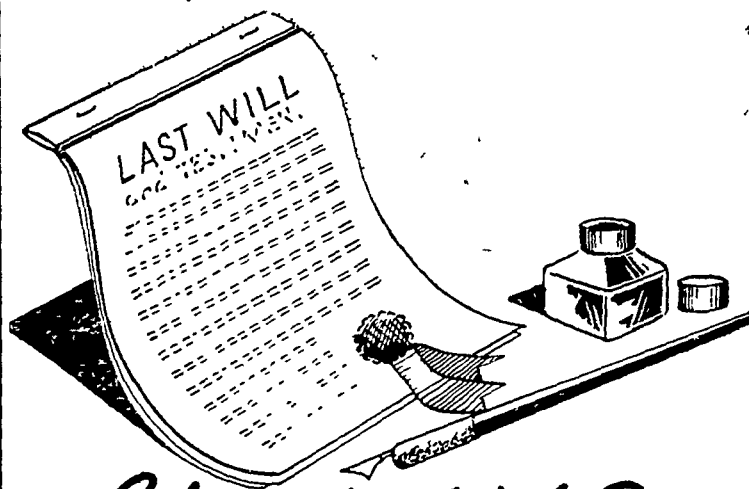
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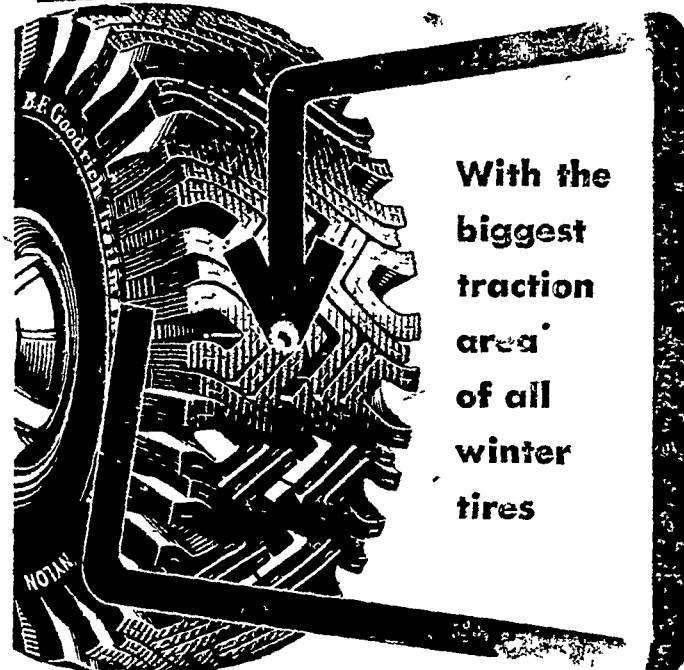
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