

Variety of Poultry Good for Holiday

Photos Courtesy PENB



There is plenty of variety of poultry from which to choose what to serve your holiday guests: turkeys —small, large, fresh, quick frozen and frozen pre-stuffed, chicken for roasting, duckling, goose, and the gourmet's special, capon. Whatever the choice, roasting is a simple matter.

Food, however informal and simple, is a mark of hospitality of the good hostess who expects guests and plans for them.

The photo at right suggests a party occasion with its two chickens, nut cups and flowers. Serve your family two small or medium-sized chickens instead of one larger one. They are just as easy to roast and often cost less. Carving and serving the portions are easier because smaller-sized parts, except the white meat, need no further cutting. Two small chickens mean four drumsticks, four thighs and four wings. You may even want two kinds of stuffing to suit a variation of tastes.



The success of your holiday dinner party is assured when you serve a tempting turkey garnished with miniature flower bouquets. This beautifully roasted turkey, plump and juicy, will start the holiday in festive spirit. On the wood platter in the photo to left is a 16-pound, ready-to-cook weight turkey. This turkey will furnish enough meat for 28 servings. Allow one-half pound, ready-to-cook weight per serving — not per person.

A colorful, easy-to-fix food to whet the appetite of your guests before the holiday meal is an egg dip shown in the photo at the right. The dip may be accompanied by crisp cucumber circles, carrot slices and celery stripes. For further interest the carrots and cucumbers can be cut on the bias (diagonally). These accompaniments make unusual "dippers" for light eating. The mildly-seasoned egg dip is also tasty on crackers and potato chips. Recipes for some of the dishes shown will be found on the Womens Page.

