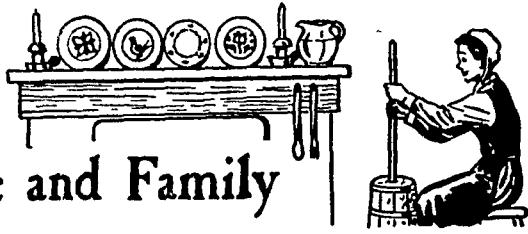


For the Farm Wife and Family



Remember: Keep Left-over Turkey Covered, Chilled to Be Re-cookable

Just in case you have any turkey left over from your Christmas dinner you might like to try one of the following recipes using cooked turkey.

One of the pleasures of having a Christmas turkey at home is enjoyment of it on successive days, remembering to keep it covered and well chilled. Sliced cold turkey is for many, as choice and flavorful as when it is served hot from the oven.

Left-over turkey may be served in a variety of ways: with vegetables in a casserole dish with a cornbread topping; combined in gravy or a cream sauce with pimento and a small can of drained mushrooms, and served on toast, or to the creamed turkey add well-drained shredded pineapple and one-fourth cup of slivered almonds; serve on steamed rice.

In the following recipe we suggest a combination of turkey with

cranberries.

TURKEY AND CRANBERRY ROLL

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 6 tablespoons shortening
- 3/4 cup milk
- 2 cups diced cooked turkey
- 1 1/2 cups cold cranberry sauce

Sift flour, baking powder and salt together. Cut shortening into flour mixture; stir in milk to make a soft dough. Roll dough so that it is not more than 1/2-inch thick. Line a 1 1/2-quart oval casserole or loaf pan with the dough, letting it fall over the sides, then place the diced turkey and broken-up cranberry sauce in the dough-lined pan. Fold the dough over the filling and pinch dough edges together. Bake in hot oven, 400°, for 25 to 30 minutes, or until a golden brown. Serve with left-over turkey gravy if desired.

You might serve this turkey-cranberry roll with lima beans, mixed vegetable salad, and chilled fruit cup and cookies.

Filberts are easily available this time of year, so they are included in this Turkey-Pineapple Bake. When the filbert supply runs out, use almonds. This is a wonderfully good-tasting way to use left-over turkey.

TURKEY-PINEAPPLE BAKE

- 1 can frozen pineapple chunks
- 6 ounces elbow macaroni
- 1 1/4 cups condensed cream of chicken soup (10 1/2 ounce can)
- 1/2 cup water
- 1/2 cup pineapple sirup
- 1 tablespoon sugar
- 1 teaspoon vinegar

- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- Dash mace
- 1/3 cup coarsely chopped filberts
- 2 cups chopped cooked turkey

Thaw pineapple chunks according to can directions. Drain thoroughly and reserve sirup. Cook macaroni. Heat soup in large saucepan. Add water and sirup, mixing well. Stir in sugar, vinegar, salt, pepper and mace. Rinse spaghetti with warm water and drain well. Add pineapple chunks, filberts, turkey and macaroni to soup mixture. Turn into greased two-quart casserole. Bake in moderate oven 375°, 15 to 20 minutes. Makes six servings.

Mrs. Clyde Coonce, RD 5, Poplar Bluff, Missouri has sent us some holiday recipes we're sure you'll enjoy. She has included some candy recipes, the first of which is for

DIVINITY CANDY

Mrs. Clyde Coonce, R5 Poplar Bluff, Mo.

- 2 cups sugar
- 1/2 cup white syrup
- 1/4 cup water

Boil together until hard ball forms in cold water. Pour over two stiffly beaten egg whites. Beat until cold or starts to harden and pour in containers.

PENUCHE

Mrs. Clyde Coonce, R5, Poplar Bluff, Mo.

- 4 cups brown sugar
 - 2 cups milk
 - Lump of butter size of an egg
 - 1 1/2 cups chopped nuts
 - 1 teaspoon vanilla
- Boil sugar, milk, and butter until mixture forms soft ball in cold water. Remove from fire and add nuts and vanilla. Beat until it is creamy and begins to harden against side of pan. Cut into squares when cool.

CHOCOLATE FUDGE

Mrs. Clyde Coonce, R5 Poplar Bluff, Mo.

- 1 1/2 cups white sugar
- 1 1/2 cups brown sugar
- 1 1/2 cups rich milk
- 3 tablespoons cocoa

Boil gently until soft ball forms when dropped in cold water. Add lump of butter the size of a walnut and one teaspoon vanilla. Beat until creamy. Add three-fourth cup nuts and pour into pan.

POPCORN BALLS

Mrs. Clyde Coonce, R5 Poplar Bluff, Mo.

- 1 cup sugar

(Continued on page 7)

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