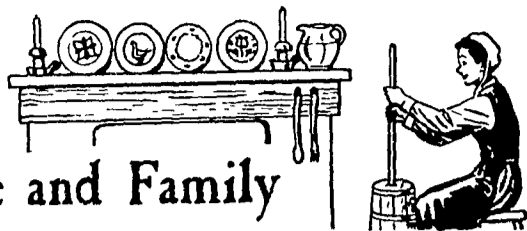


For the Farm Wife and Family



(Continued on page seven)

12 to 15 minutes or until golden brown

After the rice cooks, stir in the French dressing and pepper. Cool. Stir in the celery, hard-cooked eggs and sesame seed. Salt and

pepper to taste. Just before serving, stir in the lettuce. Moisten with additional French dressing. Serve on lettuce leaves or salad greens, if desired. This recipe makes 8 to 10 servings.

Menu suggestion: Hamburgers, huns, baked beans, Celery and Sesame Seed Salad, fresh fruit, molasses gingerbread.

QUARTER TURKEY

Oven-ready turkey quarters, appearing on markets in many parts of the country are the latest answer to the homemaker's demand for a small poultry roast. These quarters range in ready-to-cook weight from about 4 to 8 pounds, just enough for one meal. The shopper has her choice of hind quarter with more dark meat, or forequarter with more white breast meat. Many quarters are packaged in heavy film wrap, as whole turkeys are.

It's easy to have stuffing with these quarters. They roast nicely "as is", of course. But if you like stuffing, you can bake it in the roasting pan on a piece of heavy paper under the hollow of the quartered bird, or in a separate

baking dish alongside. Stuffing in a baking dish needs only an hour in the oven.

Here's how to cook a turkey quarter. Rub the cavity and cut side with salt. Skewer skin to meat along cut edges to hold skin to meat during roasting. Brush all over with cooking oil or melted fat. Place skin-side-up on a rack in a shallow pan. Have oven at 325 degrees F. Roasting time for quarters weighing 3½ to 5 pounds is from 3 to 3½ hours; for those weighing 5 to 8 pounds, from 3½ to 4 hours. When done, joint of drumstick or wing will move easily or "give".

For you lovers of lamb, here is a main dish you'll serve again and again. The family will always welcome it whether they're hungry as bears or too tired to eat. You can depend on this make-ahead casserole to always please. For wonderful flavor, it has plump green peas, tender white rice, succulent lamb and tomatoes.

RICE-LAMB FAMILY CASSEROLE

1½ pounds lean lamb for stew
½ teaspoon non-seasoned meat tenderizer

1½ cups coarsely chopped onions

¾ cup uncooked white rice

1 tablespoon cooking fat

1 No. 303 can tomatoes

1 tablespoon salt

¼ teaspoon black pepper

1½ cups hot water
1½ to 2 cups cooked green peas, not seasoned

Sprinkle the lamb with the meat tenderizer. Pierce the meat all over.

(Continued on page nine)

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