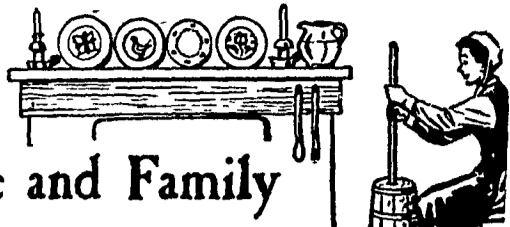


## For the Farm Wife and Family



### Try These Turkey Treats

Turkey glamorizes our menu the year round these days, not just at holiday time. That's because the American bird is so plentiful and because so much research has been done on new methods of preparing it to save cooking time and space.

Put the water, salt and rice into a 2-quart saucepan. Bring to a vigorous boil. Turn the heat low. Cover with a lid. Leave over this low heat 14 minutes. Remove saucepan from the heat but leave the lid on 10 minutes.

Stir in 2 cups of milk. Return to the fire. Cover and cook slowly about 30 minutes or until the milk is absorbed. Do not boil. Beat the egg yolks. Stir some of the hot mixture into the yolks. Return to the saucepan. Stir in ¼ cup of sugar, ¼ teaspoon of the vanilla and the rum extract. Stir in the remaining ½ cup of milk. Cool. Cut apricot halves in half. Fold the apricots into the rice custard, saving some for garnish. Cover and chill.

A short while before serving, add a pinch of salt to the egg whites. Beat the egg whites until foamy. Stir in the vanilla. Gradually beat in the remaining ¼ cup of sugar. Beat until the meringue is very stiff. Fold some of the meringue into the chilled pudding. Drop teaspoonfuls of the remaining meringue over the top. Cover. Chill.

To serve, sprinkle some nutmeg over each serving and garnish with the rest of the apricots. Any remaining custard may be stored in the refrigerator and is extra delicious when it has been allowed to chill thoroughly.

This recipe makes 8 to 10 servings.

Here are some special toppings for open-faced mince meat tarts and pies.

**CREAM CHEESE TOPPING:** Let a 3-ounce package of cream cheese stand at room temperature until softened. Stir in 1 tablespoon chopped nuts. Gradually stir in 1 to 2 tablespoons milk until the mixture is of spreading consistency. Drop by spoonfuls on surface of mincemeat filling.

**ORANGE CREAM TOPPING:** Fold 1 teaspoon of finely grated orange rind into 1 cup of whipped cream.

Arrange orange cream on top of mince meat filling in the form of a ring so the mince meat filling peeks through the middle.

**MERINGUE TOPPING:** Beat together two egg whites and a dash of salt until stiff but not dry. Gradually beat in sugar and then continue beating until meringue is smooth and glassy and will form peaks when batter is withdrawn. Arrange on top of the mince meat filling, being sure the meringue is sealed to the pastry all around. Bake in moderate oven (350 degrees) until meringue is delicately browned on top, about 15 minutes.

#### JIFFY CUPCAKES

2¼ cups sifted enriched flour.

1½ cups sugar

3 teaspoons baking powder

1 teaspoon salt

½ cup lard

1 cup milk

2 eggs

1 teaspoon vanilla

¼ teaspoon lemon extract

Sift together flour, sugar, baking powder and salt. Cream lard. Add sifted ingredients and ¼ cup milk. Mix until all flour is moistened. Beat vigorously 2 minutes. Add remaining milk,

eggs and flavorings. Beat vigorously 2 minutes longer. Fill paper-lined medium-size muffin pans 2/3 full. Sprinkle each cupcake with approximately ¼ teaspoon of one of the following toppings. Bake in a moderate oven (375 degrees) for 20 minutes. Yield: 24 cupcakes.

#### TOPPINGS

1. 3 tablespoons chocolate shop

3 tablespoons chopped coconut.

2. 1/3 cup sugar

2½ teaspoons nutmeg

3. 6 tablespoons crushed peanut brittle.

4. 1 tablespoon grated orange rind

3 tablespoons sugar

3 tablespoons chopped coconut

Step 1: Remove tip and second joint of wing. Use six-inch boning knife.

Step 2: Cut skin between leg and body close to leg leaving maximum amount of skin on breast. Bend leg outward and down to snap hip joint. Continue cutting with tip of knife along the back and around the oyster cavity to remove all dark meat. Cut the connective skin so that the legs can be removed. Repeat on opposite

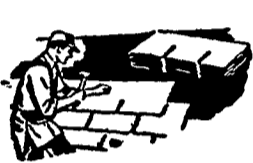
side.

Step 3: Insert knife into body cavity at wing joint and cut through ribs along the line of rib cartilage. Repeat on opposite side.

Step 4: Separate back and breast by cutting under each shoulder blade starting at point of rib separation and cutting toward base of neck. For convenience in cooking break bony back piece in half.

#### ROASTING TURKEY

Place breasts and legs in separate pans. Use a metal roast meat thermometer to determine degree of doneness. Insert it into one piece in each pan so that tip of thermometer is in the center of the heaviest muscle but not touching the bone. Cook to an internal temperature between 190 and 195 degrees. This requires about 3 hours in a moderate oven (325 degrees). The leg pieces require about 15 minutes less cooking time than the breast.



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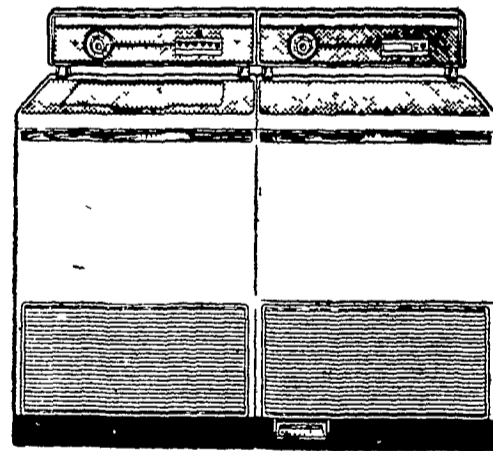
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