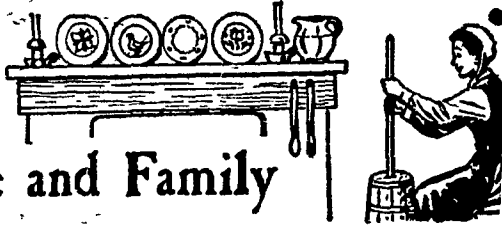


For the Farm Wife and Family



Thanksgiving - Turkey Time

by Mrs. Richard C. Spence

Latest in fashions for the holiday season bird is a Turkey Blanket! Casually draped, or worn form-fitting, a Turkey Blanket assures peak perfection in tenderness, juiciness, flavor and appearance.

The blanket is made simply with a piece of aluminum foil three or four inches longer than the bird. The foil sheet is creased lengthwise through the middle, and placed in tent fashion over the prepared fowl.

The Turkey Blanket is far superior to the old-fashioned cloth dipped in fat, and is certainly neater and easier to handle. If legs or breast begin to get overly brown, the foil may be pressed down over these parts for added protection. The oven should be preheated to 325 degrees. Allow 4-5 hours for an 8 - 12 pound turkey; 5 - 6 hours for a 12 - 15 pound bird.

With the new heavy-duty foil now available, you won't have to worry about wings and legs poking through the blanket.

If you like your fowl especially moist, cover it completely with a form-fitting foil blanket. This over-all wrap is made by joining two pieces of foil together with a tight double fold. The prepared bird is then securely "covered" with the blanket and placed in a pre-heated 425 degree oven. An 8 - 12 pound bird will be done in 3-3½ hours; a 12 - 15 pound bird in 4 - 4½ hours.

Nestled in the complete wrap-around blanket, the turkey will cook in consider-

ably less time, be tenderly plump and juicy. Browning is achieved by opening the foil for the last 45 minutes of cooking time.

When using a meat thermometer, insert it through the foil so that the bulb rests in the center of the inside thigh muscle, adjoining the body cavity. Turkey is done when an internal temperature of 190 - 195 degrees is reached.

For best results, the turkey should be roasted on a rack in a shallow roasting pan. There is a new open roast pan on the market made of even-heating aluminum. This pan comes in small, medium and large sizes. It has integral handles and a gently rounded open edge. There's no hard-to-clean grease-catching crevices. When not being used for roasting, it is just right for baking cakes, cobblers, rolls, cornbread and apples.

Here are two stuffings you might like to use with your holiday bird.

ORANGE STUFFING

- 2 quarts enriched bread cubes
- 1 cup dark seedless raisins
- 1½ cups diced apple (peel-

Farm Women No. 14

Meeting Was Nov. 11

Budgeting Time and Energy was the topic of Mrs. Norma DeLellis, extension Home Economist, at the meeting of Society of Farm Women #14 in the home of Mrs. F. Edwin Rohrer, Paradise R1. Co-hostesses for the meeting, which was held Wednesday, Nov. 11, were Mrs. Merle LeFevre, Mrs. Henry Rohrer, Mrs. Maurice Rohrer, and Mrs. Aaron Shirk. Mrs. Clarence Herr, president was in charge of the program. Devotions were in charge of Mrs. F. Edwin Rohrer, and roll call was answered by a Thanksgiving

verse.

The club officially welcomed Mrs. Leon Thomas, Willow Street R1 as a new member.

In other business, the club donated \$10.00 to the United campaign and the 4-H club congress fund. Birthday fund of the members will be given to Christ's Home, Paradise, The Salvation Army, and the Water Street Mission, Lancaster. Five members helped prepare Christmas seals for mailing.

The next meeting of the society will be December 9 at 6:30 when the members will entertain their husbands at Smorgasbord at the Meadow Hills Dining House.

- ed)
- 4 teaspoons grated orange rind
- ¼ cup sugar
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ cup melted butter or margarine
- 1 to 1½ cups orange juice

Empty bread cubes into large bowl. Add raisins, apple, orange rind, sugar, salt and pepper. Combine butter or margarine and orange juice. Pour over bread cubes. Mix thoroughly until bread is moistened. Turn into buttered 1½ quart casserole. Cover and bake in moderate oven (350 degrees) 35 minutes. Uncover and bake about 15 minutes longer. Or stuff a chicken, turkey or duckling with Orange stuffing. Any remaining stuffing may be baked in casserole as suggested. Makes 6 servings.

CELERY STUFFING

- 6 cups finely diced celery
- 3 cups boiling water
- ¾ cup minced onion
- ¾ cup butter

- 3 teaspoons poultry seasoning
- 4 teaspoons salt
- 1 teaspoon pepper
- 6 quarts day-old bread cubes

Simmer celery in boiling water 15 to 20 minutes or until tender; drain, reserving one cup of liquid. Saute onion in butter over low heat until tender. Combine seasonings, crumbs; add celery, the one cup celery liquid, onion-butter mixture. Blend thoroughly. This makes enough stuffing for a 15-pound turkey.

Here are some ways to use up that left-over turkey.

TURKEY - NOODLE SCALLOP

- ¼ cup finely minced onion
- 3 cups medium sauce
- 3 cups cooked noodles (6-ounce package)
- ½ cup cooked or canned peas
- 2 cups diced cooked turkey
- ½ cup grated cheese
- Crumbs mixed with fat

Add onion to sauce. In turn

place layers of noodle turkey, cheese, and sauteed onion in greased baking dish. Sprinkle with crumbs over top. Bake at 400 degrees about 45 minutes or until sauce bubbles through crumbs. Makes 8 servings.

BAKED TURKEY

- 2 cups finely chopped turkey
- 2 cups finely chopped potatoes
- 2 tablespoons green pepper
- ¼ cup finely chopped ground onion
- 1½ teaspoons salt
- Pepper
- ½ cup turkey broth

Mix all ingredients. Place in a shallow baking dish or pan. Bake at 350 degrees an hour, removing cover last half hour for browning. Makes 4 servings.

GIBLET SANDWICH SPREAD

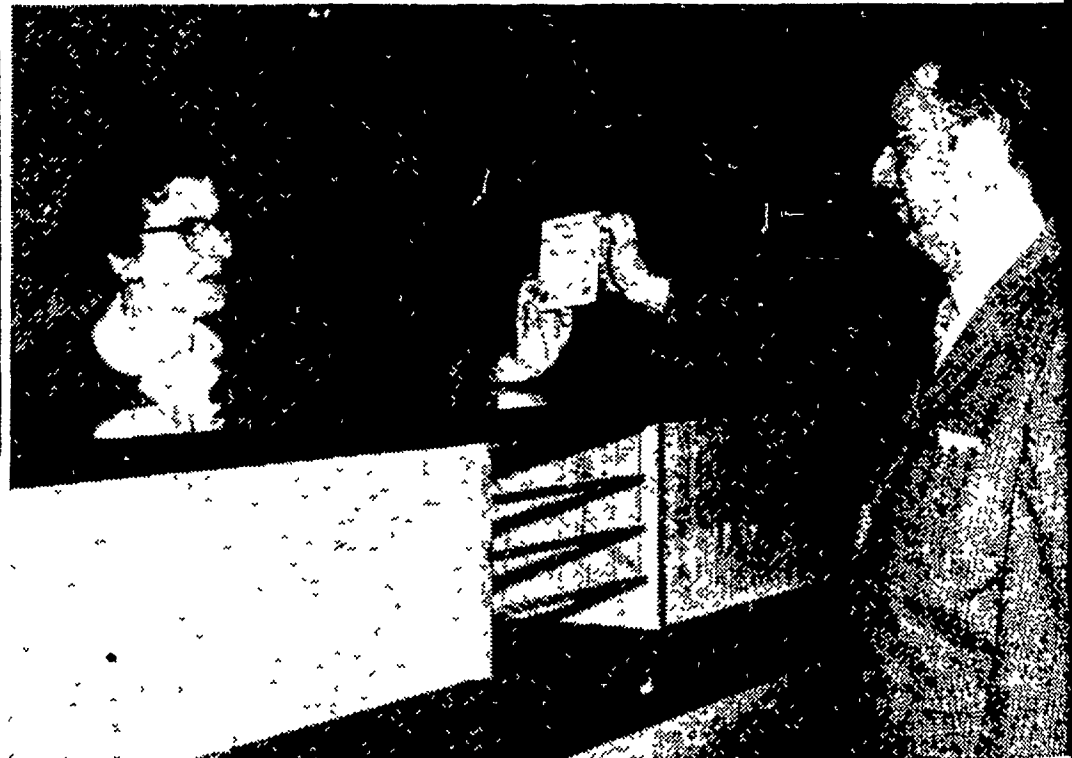
- 1 cup finely chopped giblets
- 1 tablespoon each finely chopped pimento, green pepper
- ¼ cup finely chopped celery
- ½ cup finely chopped

(Turn to page 10)

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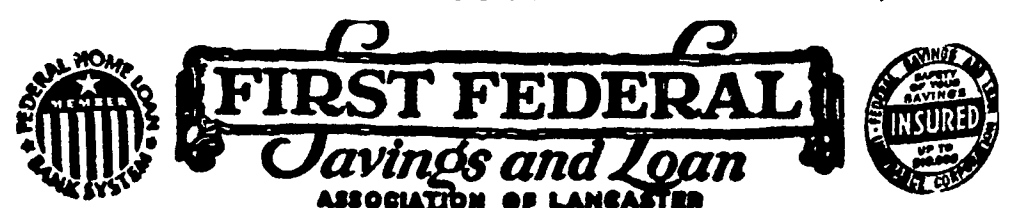


William E. Moyer and his wife, Betty, 121 E. Lemon Street, have joined the many young parents who insure their children's future through regular savings. Mrs. Dorothy Sheaffer, a teller at the First Federal Savings and Loan Association of Lancaster, hands the 10,000th account book issued by the Association to Mr. Moyer who, with his wife, is acting as trustee for their new baby, Nolan Trent Moyer.

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