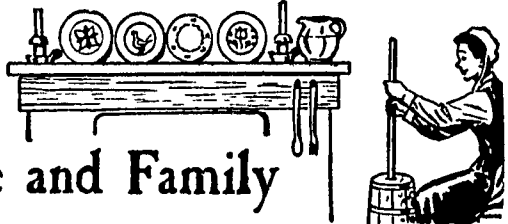


For the Farm Wife and Family



• Turkey on Spit

(From page 8)

2 cups milk
 1/2 cup sliced roasted almonds (optional)
 1 tablespoon lemon juice
 Hot cooked broccoli

Make a white sauce with the butter, flour, salt, poultry seasoning and milk. Stir in turkey, 1/4 cup almonds, and lemon juice. Serve over broccoli. Garnish with remaining almonds. 4 to 6 servings.

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TURKEY ALMOND DELIGHT

1 cup ground roasted turkey
 1 hard-cooked egg, chopped
 1/2 cup chopped roasted unblanched almonds
 1/2 cup mayonnaise
 1 tablespoon lemon juice
 1/4 teaspoon prepared horse radish

Combine ingredients with a fork, mixing until well blended. Serve as a sandwich filling, salad, or appetizer spread.

CREAMED TURKEY ON BROCCOLI

2 cups cubed roasted turkey
 1/4 cup butter or margarine
 1/4 cup flour
 2 teaspoons salt
 1/4 teaspoon poultry seasoning

IMPERIAL TURKEY SHORTCAKE

6 slices roasted turkey white meat
 6 slices roasted turkey dark meat
 1/2 cup sliced ripe olives
 2 cups medium white sauce
 8-inch square of cornbread cut into 6 pieces
 1/4 cup blanched slivered almonds, toasted

Heat turkey slices and olives in white sauce. Split each piece of warm cornbread and top with turkey & sauce. Garnish with almonds. Serve hot. 6 servings.

A NEW WAY TO SERVE TURKEY, STUFFING, AND GRAVY

A mighty good way to serve turkey, stuffing and gravy within a few days after it has been roasted is like this: Place 4 cups stuffing in a flat baking dish. Arrange slices of roast turkey over the stuffing. Spoon 1 1/2 cupfuls of leftover giblett gravy over the turkey and stuffing. Top with brown & serve sausage patties. Place in a hot oven (425 degrees) for 20 minutes. Serve piping hot.

ESCALLOPED TURKEY

1 cup diced celery

1/2 cup water
 4 tablespoons butter or margarine, melted
 2 1/2 cups 1/2-inch bread cubes, toasted
 2 cups celery water and milk
 4 tablespoons butter or margarine
 4 tablespoons flour
 1/2 teaspoon salt
 1/4 teaspoon poultry seasoning
 1/8 teaspoon pepper
 1 cup diced cooked turkey

Cook celery in the water until just tender. Pour melted butter over toast cubes. Combine water from celery with enough milk to make 2 cups. Cook butter and flour over low heat until bubbly. Add the two cups liquid all at once and cook, stirring constantly, until uniformly thickened. Add seasonings. Arrange turkey and celery in a layer over half the bread cubes in a shallow quart casserole. Pour sauce over this. Top with remaining bread cubes and press down. Bake in a moderate oven (350 degrees) until heated through, 20 to 25 minutes. 4 servings.

SAFETY IN CHARCOAL COOKERY

Here are some safety suggestions for kindling and using charcoal, which has become so popular for outdoor cookery.

Charcoal, now sold in lumps or briquets in many grocery and garden supply stores, is a convenient fuel for barbecues, grills, picnics and campfire cooking. But safety measures are required for successful use.

Be sure to set up your

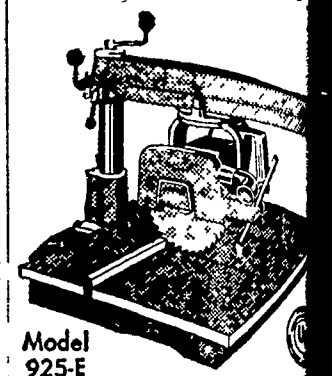
grill or dig the barbecue in an open place, well away from buildings, trees, leaves, grass or brush.

If you use a charcoal lighting fluid be sure to use it according to directions. Soak little into the briquets before lighting them, and be sure there is no liquid fuel left. It has not soaked in when you start the fire. Never use oil, paint thinner or other highly combustible materials.

(Turn to page 11)

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