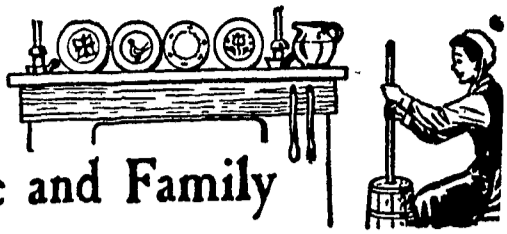


For the Farm Wife and Family



Thanksgiving Fare

by Mrs. Richard C. Spence

As happy families gather to count their blessings at Thanksgiving time the bountiful table is a part of the tradition. The plump, golden-browned turkey is the center of the meal just as it was in the early days of our country. Cranberries, nuts and pumpkin pies are also part of the setting.

The warmth and fellowship of this family holiday remain unchanged. Turkey is the big story. Today's birds are quite different from those the pilgrims served. Turkeys are now tender, plump and juicy, scientifically grown to provide the best eating ever. The drumsticks have been tucked into a slit of skin at the base of the body cavity.

It gives the turkey an attractive rounded appearance and, because the drumsticks can be slipped in and out easily, the messy job of trussing is eliminated. These modern turkeys range in weight from 4 to 24 pounds so that the homemaker may buy just the size bird that will serve her family's needs.

The modern turkey is purchased frozen either ready to stuff or already stuffed

with an old-fashioned bread stuffing. The turkey is cleaned, pinfeathered and quick frozen at the peak of quality. Mrs. Pilgrim didn't have well known brand names on which to rely nor did she have carefully tested recipes accompanying her Thanksgiving turkey.

All these conveniences make light work of preparations on the big day. The frozen turkey which is purchased already stuffed should not be thawed before roasting. However, overnight storage in the refrigerator (12-18 hours) is satisfactory.

If you plan to do the turkey stuffing, be sure to allow time for the turkey to thaw. Thawing may be done in the refrigerator or under cold running water. Actual stuffing of the bird should not take place until just before time to put it into the oven.

COOKING THE TURKEY

New ways for cooking an old favorite like turkey are a ways being developed. We would like to share with you the following method that's most tasty, and most easy to prepare. The turkey may be roasted stuffed or unstuffed

For stuffing use your family's favorite recipe or try some of the new recipes which are constantly being developed.

After cleaning and preparing the bird, first stuff the neck area, fastening the neck skin to the back with a skewer. Stuff the cavity lightly; push drumsticks under the band of skin at the tail or tie them to the tail. Next, place the turkey on a rack in a shallow roasting pan and brush the skin with shortening, butter or margarine. While baking, baste or brush with butter and pan drippings paying particular attention to the breast, drumsticks and wings. Bake the turkey in a preheated 325 degree oven. When 3/4 done, cut the trussing cord or bridge of skin at the drumsticks. Roast until tender; the bird is done when meat at the thickest part of the drumstick feels very soft to the touch. Roast

stuffed turkeys weighing 6 to 8 pounds for 3 1/2 to 4 hours; 8 to 12 pounds for 4 to 4 1/2 hours; 12 to 16 pounds for 4 1/2 to 5 1/2 hours; 16 to 20 pounds, 5 1/2 to 7 hours, 20 to 24 pounds, 7 to 8 1/2 hours. If turkey is not stuffed, allow 1/2 to 1 hour less total roasting time.

After removing the turkey to a serving platter place in a warming oven for 10-15 minutes to firm up and absorb the turkey juice. This will make the carving job easier, too. Just before serving, place a large pat of butter on the turkey breast letting it melt down the side for extra color and a glamorous glaze.

You might give one of these stuffing recipes a try.

VEGETABLE-NUT STUFFING

12 to 16 pound turkey
3/4 cup butter or margarine
2 cups finely chopped

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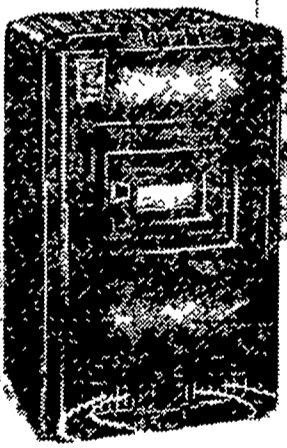
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