

For the Farm Wife and Family

The Thanksgiving Menu

By Mrs. Richard O. Spence

Thanksgiving dinners always feature traditional favorites but sometimes we have a taste for something new and different. For instance, these Buttermilk Cheese Biscuits are a flavor-worthy bread accompaniment to a luscious roast turkey.

BUTTERMILK CHEESE BISCUITS

- 2 cups sifted flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon baking soda
- 6 tablespoons butter
- 1 cup buttermilk
- 1 cup shredded Cheddar cheese

Sift together flour, baking powder, salt and baking soda. Cut in butter until mixture is mealy. Stir in buttermilk. Knead lightly on slightly floured board. Roll out in a rectangle about 1/2 inch thick. Cut into 12 squares and place on cookie sheet. Brush tops with a little buttermilk and sprinkle on 1 cup shredded Cheddar cheese. Bake 12-15 minutes in a preheated 450 degree oven.

A flavorful match for a roast turkey is a fluffy light salad such as Cucumber Mousse. Whipped cream transfers a curdy gelatin mold into a mousse that appears delicate and dainty but is robust with the zest of Blue cheese.

CUCUMBER MOUSSE

- 1 cup diced cucumber
- 1/2 cup crumbled Blue cheese
- 1 package lime-flavored gelatin
- 1/2 cup boiling water
- 1/2 teaspoon grated onion

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- 1 teaspoon salt
 - 2 tablespoons lemon juice
 - 1/2 cup mayonnaise
 - Swiss cheese, sliced
 - 1/2 stick (1/4 cup) butter, melted
 - 1 cup cracker crumbs
- Combine turkey, celery, almonds, green pepper, pimiento, onion, salt, lemon juice and mayonnaise. Put into buttered 1 1/2 quart casserole or baking dish. Top with slices of cheese. Combine butter and cracker crumbs and sprinkle atop casserole. Bake in a moderate oven (350 degrees) about 30 minutes. 6 servings.

Here are some different ways with vegetables — MINT BUTTER FOR VEGETABLES

Who said vegetables are dull? Impossible when Mint Butter is added to fresh carrots and peas and almond butter to green beans. To 1/4 cup melted butter, add 1 tablespoon fresh mint leaves. To 1/4 cup melted butter, add 2 tablespoons chopped salted almonds and 1 tablespoon lemon juice.

HAM AND CAULIFLOWER CASSEROLE

- 1 medium cauliflower
 - 1/2 cup fine cornflake crumbs
 - 1/2 pound precooked ham, diced
 - 1/2 cup chopped green pepper
 - 1 cup shredded Cheddar cheese
 - 1 1/2 cups dairy sour cream
 - 1/2 cup grated Parmesan cheese
 - Green pepper strips
 - Paprika
- Divide cauliflower into separate flowers. Parboil 8 minutes until almost tender; drain. Mix cauliflower with cornflake crumbs. Add ham, green pepper and Cheddar cheese. Place in casserole. Spread sour cream over top. Sprinkle Parmesan cheese over sour cream. Decorate corners with green pepper strips. Bake 15 minutes in a 325 degree oven. Garnish with paprika.

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GOLDEN ACORN SOUFFLE

- 2 tablespoons butter
- 2 tablespoons flour
- 1 teaspoon salt
- 1/8 teaspoon allspice
- 1 cup milk
- 2 cups shredded Cheddar cheese
- 3 egg yolks, slightly beaten
- 2 cups cooked acorn squash
- 1/4 teaspoon grated lemon rind
- 3 egg whites

In a medium-size saucepan melt butter, blend in flour, salt and allspice. Gradually add milk and cook, stirring constantly, until thickened. Remove from heat and stir in Cheddar cheese, egg yolks, squash and lemon rind until well blended. Beat egg whites until stiff but not dry, then fold the cheese-squash mixture into them. Turn into casserole, place in pan of hot water and bake 1 1/4 hours in a 350 degree oven. Serve immediately. Serves 6.

SWISS ASPARAGUS

- 1 pound fresh or frozen asparagus
- 6 tablespoons butter
- 1/4 cup chopped onion
- 1/2 cup instant nonfat dry milk

1 cup shredded Swiss cheese
3 tablespoons lemon juice
Paprika
Blanch fresh asparagus in simmering water about 5 minutes, drain. Heat frozen asparagus in a skillet melt butter, saute onion until lightly browned. Add asparagus, cover and steam over low heat 5-10 minutes, turn into baking dish. Toss nonfat dry milk and Swiss cheese together and sprinkle over asparagus. Pour over lemon juice and bake 15 minutes in a 350 degree oven. Sprinkle with paprika and brown under broiler, if desired. Serves 6.

ASPARAGUS WITH CHEESE 'N' CRUMB SAUCE

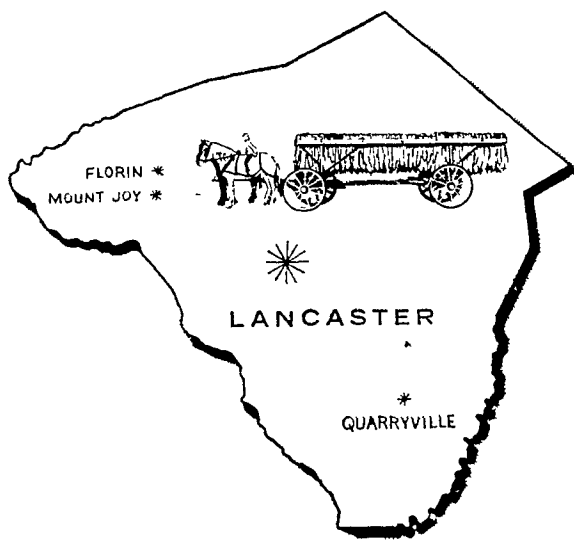
- 2 #2 cans green asparagus spears
- 1 cup commercially soured cream
- 1/4 cup buttered bread crumbs

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