



# For the Farm Wife and Family

## What's Cooking For Thanksgiving?

By Mrs. Richard C. Spence

You may have already decided upon the main entree for your Thanksgiving dinner. Be it chicken, turkey or duck here are some accompaniments that will go well with any of them.

For something different in a quick bread, try whole-wheat biscuits. They are both quick and easy to make.

**WHOLE WHEAT BISCUITS**  
 1 cup whole-wheat flour  
 3/4 cup all-purpose flour  
 1 tablespoon baking powder  
 3/4 teaspoon salt  
 1/4 to 1/2 cup fat  
 3/4 cup water or milk

Mix the dry ingredients together. Cut in the fat and add liquid to make a soft dough. Place the dough on a lightly floured board, and pat out or roll until one-half or three-fourths of an inch thick; or knead gently, and roll to the desired thickness. Cut into biscuits. Bake at 450 degrees (very hot oven) for about 15 minutes.

**BRAN MOLASSES MUFFINS**  
 2 cups whole bran cereal with wheat germ  
 1 cup milk  
 1 egg  
 1/2 cup molasses

2 tablespoons soft shortening  
 1 cup sifted flour  
 1 teaspoon baking soda  
 1/2 teaspoon salt

Combine whole bran cereal, milk, egg, molasses and shortening; beat well. Sift together flour, soda and salt; add to whole bran cereal mixture, stirring only until combined. Fill greased muffin pans 3/4 full. Bake in moderately hot oven (400 degrees) about 20 minutes. Serve hot. Makes about 16 muffins.

As a vegetable accompaniment what could be more delicious than a baked mushroom casserole.

**BAKED MUSHROOM CASSEROLE**  
 1 large onion, chopped  
 1/4 cup butter or margarine  
 2 eggs, slightly beaten  
 1/2 cup light cream  
 4 4-ounce cans sliced mushrooms, drained, reserving 3/4 cup liquid  
 3/4 cup liquid from mushrooms  
 1/2 teaspoon salt

1/2 teaspoon coarse ground black pepper  
 1 cup saltine cracker crumbs, finely rolled (about 25)  
 4 ounces pasteurized process cheese spread, cubed

Saute onion in butter or margarine. Combine the remaining ingredients. Add sauteed onions. Mix well. Pour in a greased 1 1/2 quart oven proof dish. Bake in a moderate oven (350 degrees) covered for 30 minutes. Remove cover and continue cooking 30 minutes. Serve hot. Makes 6 servings.

### EGGPLANT AU GRATIN

1 large eggplant  
 2 eggs, slightly beaten  
 1 3/4 cups Ritz cracker crumbs  
 1/2 cup olive oil or salad oil  
 2 8-ounce cans tomato sauce  
 1 clove garlic, chopped  
 1 tablespoon minced parsley  
 1/4 teaspoon basil  
 1 teaspoon oregano  
 6 ounce package Mozzarella cheese

Pare eggplant, cut crosswise, making 1/4 inch slices. Dip slices in egg, then into crumbs, about 1 cup. Saute in oil until golden brown. Drain well. Combine tomato sauce, remaining crumbs, and next 4 ingredients. Simmer gently for 20 minutes, stirring frequently. Alternate slices of eggplant, sauce and slices of cheese in a one-quart dish. Bake in a moderate oven (350

degrees) for 30 minutes. Makes 4 to 6 servings.

### STUFFED PEPPERS

6 medium green peppers  
 1/4 cup butter or margarine, melted  
 2 cups finely rolled Ritz cracker crumbs  
 2 7 1/2 ounce cans crabmeat, flaked  
 2 10 1/2 ounce cans condensed cream of celery soup  
 1/4 cup milk  
 1/4 cup chili sauce  
 2 tablespoons lemon juice

Parboil peppers in boiling water 5 minutes. Drain and dry on paper towels. Combine melted butter or margarine and cracker crumbs. Combine flaked crabmeat, 1 can condensed soup and milk. Fill peppers with alternate layers of crabmeat mixture and crumbs. Blend remaining condensed soup with chili sauce and lemon juice. Pour sauce in bottom of baking dish. Add peppers. Bake in moderate oven (350 degrees) 25 to 30 minutes. Makes 6 servings.

Salads and relishes are always a must for Thanksgiving —

### WHIPPED CREAM-MUSTARD COLESLAW

2 cups shredded cabbage  
 2 tablespoons wine vinegar  
 2 tablespoons salad oil  
 1 teaspoon salt  
 1 teaspoon sugar

1/4 teaspoon celery seed  
 1 teaspoon prepared mustard  
 1/2 cup whipping cream, whipped

Combine cabbage, vinegar, salad oil, salt, sugar and celery seed. Refrigerate for 1 hour. Fold mustard into whipped cream and combine with coleslaw.

### CRANBERRY PINEAPPLE RELISH

2 cups fresh or frozen cranberries  
 2 1/2 cups (#2 can) crushed pineapple, undrained  
 1 teaspoon mixed pickling spices

Mix cranberries, undrained pineapple and spices. Simmer 20 minutes or until cranberries begin to crack open. Serve hot or cold as a relish for poultry or meat. Makes about 1 quart.

And then there are the desserts —

### FAVORITE PUMPKIN PIE

2/3 cup sugar  
 1 tablespoon flour  
 1/2 teaspoon salt  
 1 teaspoon ginger  
 1 teaspoon cinnamon  
 1/4 teaspoon nutmeg  
 1/8 teaspoon ground cloves  
 1/2 cup molasses  
 2 cups pumpkin  
 3 eggs  
 1 cup evaporated milk

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