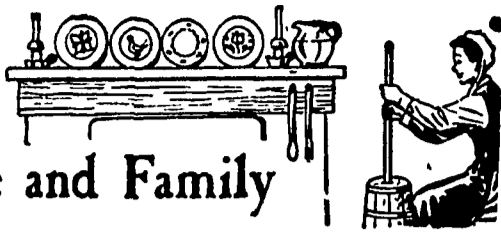


For the Farm Wife and Family



By Mrs. Richard C. Spence

Foods For A Thanksgiving Mood



SPENCE

Now that the holiday season is beginning, there are certain foods that we Americans traditionally choose for festive occasions between Thanksgiving and New Year's. There's turkey, of course, — cranberries, — pumpkin pie, — mince pie, — cookies, and many other favorite traditional foods. If you are having a small dinner for 5 or 6 you might like to serve turkey in a different way. For this recipe you can cook or roast the turkey the day before. You can then slice the roasted turkey in 1-inch slices and proceed as directed.

TURKEY STUFFIES

- 3 to 4 pound frozen boneless young turkey roast
- ½ cup finely chopped celery
- ¼ cup finely chopped onion
- 1 stick (½ cup) butter or margarine, melted
- 12 to 18 slices bread
- ¼ cup milk
- 1 egg, slightly beaten
- ½ teaspoon rubbed sage, optional
- 1 teaspoon salt
- ¼ teaspoon pepper
- 10½ ounce can condensed cream of chicken soup

Roast turkey as directed on wrapper. Turkey may be cooked the day before and refrigerated. Slice roast into 1 inch slices (about 5 to 6 slices). Place each slice of tur-

key on an 8-inch square of foil on a cookie sheet. Saute celery and onion in melted butter until celery is tender and onion is transparent. Tear or cut bread into cubes, approximately 6 cups, and place in a bowl. Add celery, onions, and milk. Toss together with egg and seasonings to mix. Spoon 3 generous tablespoons soup over each turkey slice. Using a ½ cup measure, pack stuffing in cup and mound on each turkey slice. Close foil tightly. Place cookie sheet in a moderate oven (350 de) for 30 minutes to heat turkey and bake stuffing. Serve with cranberry sauce and a cooked green vegetable.

If you're having a turkey roll, these Cornbread Stuffing Cakes would be just right on your menu.

CORNBREAD STUFFING CAKES

- 1 (10 or 12 ounces) package cornbread mix
- ½ cup butter
- 1½ cups chopped celery
- 1 cup chopped onion
- ¼ cup chopped parsley
- 1 teaspoon poultry seasoning
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 egg
- ½ cup canned chicken broth

Bake cornbread according to directions on package. Cool. Crumble into mixing bowl. Heat oven to 350 degrees. Melt ¼ cup butter in skillet. Add celery, onion and parsley. Saute about 5 minutes or until tender. Add to cornbread crumbs. Stir in seasonings, egg and chicken broth. Lightly form mixture into balls with hands (about ½ cup each). Arrange in greased shallow baking dish. Brush with remaining melted butter. Bake, covered, 30 minutes. Remove cover, bake 15 minutes longer or until browned on top. These may be baked in oven with turkey roll last 45 minutes of baking.

What would Thanksgiving be without pumpkin or mince pies?

PUMPKIN PIE

- 1 unbaked pie shell, 9 inch
- 2 cups pumpkin
- ¾ cup firmly packed dark brown sugar
- 2 teaspoons cinnamon
- ¾ teaspoon salt
- ¾ teaspoon ginger
- ½ teaspoon nutmeg
- ¼ teaspoon mace
- ½ teaspoon cloves
- 4 eggs, slightly beaten
- 1½ cups half and half or light cream

In a large bowl combine pumpkin and brown sugar. Add cinnamon, salt, ginger, nutmeg, mace and cloves; blend thoroughly. Add eggs; gradually

stir in half and half. Pour into pie shell and bake 40-45 minutes or until a metal knife inserted off center comes out clean. Cool on wire rack.

NOTE: Pumpkin Pie is more flavorful when served at room temperature.

Place mincemeat in unbaked pastry shell. Mix together butter, sugar, flour, and extract; beat in eggs. Spread over mincemeat. Bake in hot oven (425 degrees) for 30 minutes. Cool at least 30 minutes.

FROSTED PUMPKIN PIE

- 9 inch baked pastry shell, cooled
 - 1½ pints vanilla ice cream
 - 1 cup pumpkin
 - ½ cup brown sugar
 - ¼ teaspoon nutmeg
 - ¼ teaspoon cinnamon
 - ½ teaspoon ginger
 - ½ pint whipping cream, whipped
- Remove ice cream from freezer to soften. Combine pumpkin, sugar, and spices. Mix with ice cream and pour into baked shell. Place in freezer for 3 hours. Remove 20 minutes before serving for ease in cutting. Decorate with whipped cream.

PECAN PIE

- 8-inch unbaked pastry shell
 - ½ stick (¼ cup) butter or margarine
 - 3 eggs, well beaten
 - 1 cup dark corn syrup
 - ½ cup sugar
 - ½ teaspoon salt
 - 1 tablespoon flour
 - ½ teaspoon cinnamon
 - 1 teaspoon vanilla
 - 1 cup chopped pecans
- Melt butter and add to beaten eggs along with remaining ingredients. Mix well. Pour into unbaked pie shell. Bake in a moderate oven (350 degrees) until filling is set, about 45 minutes.

PEANUT BUTTER PUDDING PIE

- 9-inch baked pastry shell, cooled
 - 3¾ ounce package vanilla pudding
 - 1 cup crunchy peanut butter
 - ½ pint whipping cream
 - Peanuts, optional
- Cook pudding as directed on package. Stir peanut butter into pudding while still warm. Pour into pastry shell (Continued on Page 9)

OPEN-FACE MINCEMEAT PIE

- 9-inch unbaked pastry shell
- 19-ounce jar mincemeat
- ½ stick (¼ cup) soft butter or margarine
- ½ cup sugar
- ½ cup flour
- ¼ teaspoon almond or rum extract, optional
- 2 eggs

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