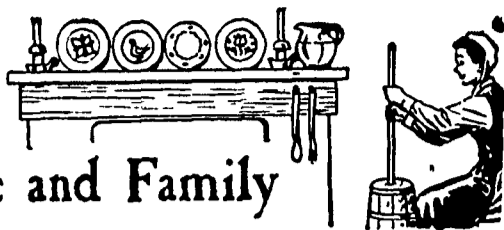


For the Farm Wife and Family



By Mrs. Richard C. Spence

Left-Over Turkey Favorites



SPENCE

Following a bountiful harvest, the first settlers gave thanks at a special feast. Today we celebrate Thanksgiving Day with the traditional family favorite foods. Although accompaniments may vary, a roasted stuffed turkey is usually found on every Thanksgiving table. And it usually happens that there are turkey left-overs. If you're having friends in for a special luncheon or buffet supper during the holiday weekend you need not be ashamed to serve them left-over turkey if you serve a luscious Cranberry-Gobbler Salad. Made ahead, it's easy on the hostess, and its colorful two-layers is most appetizing on your buffet table.

CRANBERRY GOBBLER SALAD

First Layer

- 1 package (3 oz.) orange-flavored gelatin
- 1 cup boiling water
- 3 tablespoons sugar
- 1 tablespoon lemon juice
- 1 package (10 oz.) frozen cranberry-orange relish, thawed

Second Layer

- 1 package (3 oz.) orange-flavored gelatin
- 1/3 cup boiling water
- 1 1/2 cups cottage cheese, sieved
- 2 cups diced cooked turkey
- 3/4 cup diced celery
- 2 teaspoons lemon juice
- 1 cup dairy sour cream

For first layer Dissolve gelatin in boiling water. Add sugar, lemon juice and 3/4 cup cranberry-orange relish. (Save the remaining relish to use in second layer.) Pour into mold which has been rinsed with cold water, chill until set. For second layer Dissolve gelatin in 1/3 cup boiling water. Stir in cottage cheese, turkey, cel-

ery, lemon juice and remaining cranberry-orange relish. Chill until jelly-like consistency. In a chilled bowl whip sour cream until peaks form (takes about 10 minutes). Fold gelatin mixture into whipped sour cream. Pour over first layer. Chill until firm. Makes 8 to 10 servings.

RICH TURKEY HASH

- 1 1/2 cups chopped roasted turkey
- 2 tablespoons chopped onion
- 1 tablespoon chopped green pepper
- 2 tablespoons butter
- 1 tablespoon chopped pimiento
- 1 1/2 cups toasted bread cubes
- 1/2 cup cream

Cook onion and green pepper in melted butter in a skillet until tender. Add pimiento and turkey. Stir until mixture is hot. Mix in bread cubes. Pour cream over hash. Cook over very low heat until cream is absorbed. Serve hot. Makes 4 servings.

TURKEY CRUNCH

- 3 cups diced cooked turkey
- 4 ounce can mushroom stems and pieces, drained
- 1/2 cup chopped celery
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 2 ounce jar sliced pimiento, drained
- 1/2 teaspoon poultry seasoning
- 2 cans (10 1/2 oz.) condensed cream of mushroom soup
- 1 cup milk
- 3 ounce can chow mein noodles

Into a 2-quart casserole (rubbed with butter) combine the turkey, mushrooms, celery, onion, green pepper, pimiento, and poultry seasoning. Blend together mushroom soup and milk. Pour over the turkey mixture. Sprinkle chow mein noodles around the edge

of the casserole. Bake in a slow oven (325 degrees) 40 minutes. Decorate with green pepper and pimiento. Makes 6 servings.

TURKEY MACARONI LOAF

- 1 1/2 cups hot milk
- 1/4 cup fat
- 4 eggs, well beaten
- 1 cup soft bread crumbs
- 1 cup grated cheese (1/4 pound)
- 2 cups diced cooked turkey
- 2 cups cooked macaroni or noodles
- 2 tablespoons chopped parsley
- 1 small onion, finely chopped
- 1 tablespoon chopped pimiento
- 1 teaspoon salt
- 1/8 teaspoon pepper

1/2 teaspoon monosodium glutamate, optional
Melt fat in the hot milk. Combine the remaining ingredients. Pour milk and fat over mixture, stirring constantly. Pour into 2 1/2x8x3 1/2 inch loaf pan. Set in a pan of hot water. Bake in a moderate oven (350 degrees) until a knife inserted halfway between center and outside edge comes out clean, 50 to 60 minutes. Let stand in pan about 5 minutes before inverting on platter. Slice or cut in squares. Serve plain or with mushroom sauce. 8 to 10 servings.

GOURMET SANDWICH LOAF

- 4 hard-cooked eggs
- 1 cup finely chopped cooked turkey

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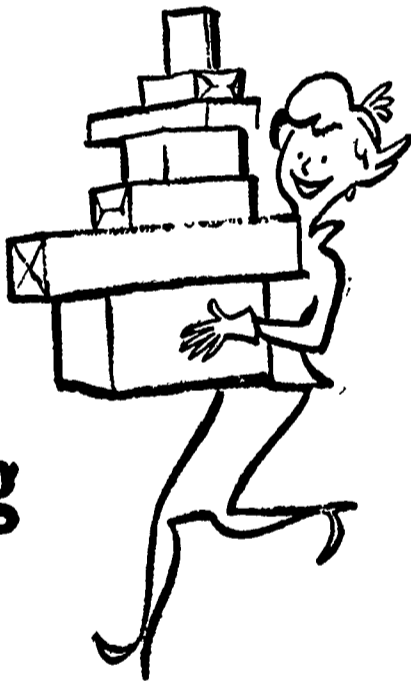
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