

# For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

## Fixins' For The Turkey...



SPENCE

The modern pre-stuffed turkey eliminates much kitchen work and encourages one to spend a little more time thinking about pretty garnishes; thick orange slices topped with Cranberry-Orange Meringue can be assembled and stored in the freezer. When the roasted turkey is removed from the oven, the orange meringues go into the oven to brown along with the rolls. In the meantime, the stuffing can be spooned into a serving bowl and topped with toasted sliced almonds. The turkey can be pre-carved in the kitchen while still retaining the beauty of the roast turkey for serving at the table. This is done by cutting diagonally into the white meat from the wing joint to the

breastbone. Continue slicing the full length of white meat. Then cut down close to the breastbone. At the table, free the thick slices by making a lengthwise cut along the bottom of the slices. Remove and carve the drumsticks and thighs as usual.

### CRANBERRY-ORANGE MERINGUES

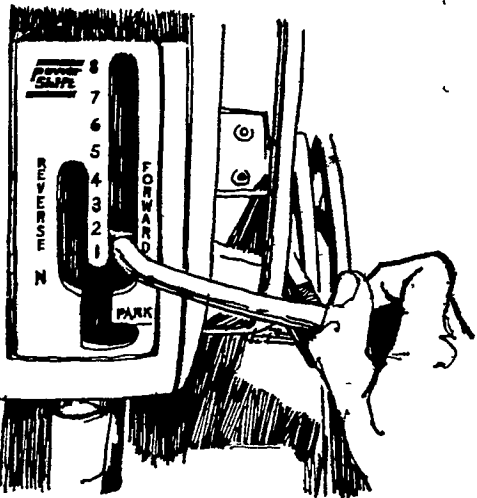
- 6 unpeeled orange slices, cut 3/4 inch thick
- 6 teaspoons frozen cranberry-orange relish, thawed and drained
- 3 egg whites
- 1/4 teaspoon cream of tartar

5 tablespoons sugar  
4 tablespoons frozen cranberry-orange relish, thawed and drained  
On the day before serving arrange orange slices in a baking pan with very low sides. Place 1 teaspoon cranberry-orange relish in the center of each orange slice. In a deep bowl, let egg whites warm to room temperature, about 1 hour. With mixer at high speed, beat egg whites and cream of tartar until soft peaks form. Gradually beat in sugar, 1 or 2 tablespoons at a time. Continue to beat until stiff peaks form when beat- is raised gently. Fold in 2 tablespoons cranberry-orange relish until thoroughly blended. Place a dollop of meringue on each orange slice covering them completely. Freeze over-

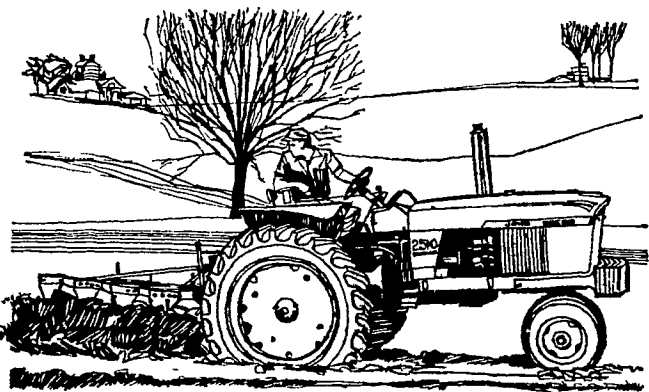
night. Remove from freezer. Fill center of each apple with and bake in a hot oven (400 degrees) 13 to 15 minutes, or in a small saucepan mix cornstarch, sugar, cinnamon, and nutmeg. Gradually add cranberry juice and bring to a boil. Cook until clear and thickened, stirring constantly. Place apples in deep baking dish and pour cranberry glaze over them. Bake in a slow oven (325 degrees) 30 minutes, basting with glaze every 10 minutes. Serve as garnish with hot turkey.  
Here is a delightful accompaniment for your holiday dinner, that's sure to tease the palate — light, refreshing and spiced just right to go along with roast beef, turkey or ham.  
**SPICED MIXED FRUIT**  
1 (1-lb., 1-oz.) can apricot  
(Continued on Page 11)

Another garnish to give sparkle to your holiday turkey are these Cranberry Glazed Baked Apples.  
**CRANBERRY GLAZED BAKED APPLES**  
6 medium baking apples  
6 tablespoons cranberry-orange relish  
1 tablespoon cornstarch  
1/2 cup sugar  
1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 cup cranberry juice cocktail  
Core apples and pare one-third of the way down, scalloping edges of apple skins

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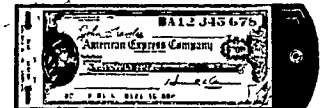


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