## For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

### Tasty Dishes With Leftover Turkey



Don't let leftover turkey go to waste. Turn into attractive and tasty "planned-overs".

Turkey slices that are left, unserved meat. or portions not attractive enough to serve when the turkey is roasted may be used in appetizing ways. Sliced meat (hot or cold) is good for sandwiches and cold lunches. Cubed or chunked meat goes into meat pies, stew with dumplings, casseroles, or is creamed to 1 go over waftles or toast cups. For a flair, use Turkey in chop suey, chunked in salad, creamed in noodle or rice rings, or even curried.

a special flavor to omelet. Turkey roll is another surprise dish for your family to try.
and nuts in 2-quart baking ped cucumber and sliced olives
(r until firm. Cut into rec-Spread chopped turkey and cream sauce over

made from turkey broth.

Ground turkey burgers serv- lied foods. ed with a slice of crisp bacon gizzard, heart and neck meat

It is best to use ground tur bales, mousses and cutlets

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a sheet of biscuit dough. Roll The giblets add flavor to sauctop. Mix together soup, milk and parsley. up like a jelly roll, brush with eg, gravies, or are good to use and salt; pour over casserole. egg and bake 20 minutes. Cut in soup with the leftover carBake in preheated 375 degree in slices and serve with sauce cass and bits of turkey. Use turkey stock for soups and jel-

Remember that turkey and servings. on top are an ideal way to use its trimmings spoil easily Right after the meal, remove any stuffing left in the bird Cover 1 key in recipes for hash, tim- and refrigerate the stuffing and meat at once

> Cool gravy or broth quickly 1/2 and refrigerate them promptly 1/2 Don't hold gravy or stuffing 2

too long; use them within a 14 few days. You can freeze the broth for later use, though. 12

Cover the turkey to prevent it from drying out and keep it 1 refrigerated. You may want to 2 strip off the meat and break up the bones to stew for broth before cooling. Meal-sized portions of meat freeze well for a month if properly packaged.

### **ECONOMICAL GOURMET TURKEY**

oz. broad noodles pkg.: (10 oz.) frozen chopped broccoli, thawed and drained cup chopped walnuts

to 6 slices cooked turkey can (11 oz.) cheese soup cup milk

teaspoon salt

lightly browned. Makes 6 to 8

### JELLIED TURKEY SALAD

pkg (3 oz) lemon-flavored gelatın

cup cold water cup salad dressing

### cup boiling water

### tablespoons vinegar

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teaspoon salt Pepper as desired cup chopped celery tablespoon chopped

Salad greens

parsley tablespoon grated onion cups chopped cooked turkey

Dissolve gelatin in boiling water. Add cold water, salad 1 dressing, vinegar, salt, and pep-

per. Beat until smooth. Chill 2 until almost thickened. Whip 1/4 until fluffy. Fold in celery, 1/8 parsley, onion, and meat. Pour 1/2 into 1-quart mold. Chill until 1 firm. Unmold on salad greens.

Serve with this salad a creamed vegetable, crisp relishes, and custard pie.

steaks, boiling, salted water until ten- water, tomato juice, cooking to mushroom mixture. Pour inder, yet firm, 4 to 6 minutes, liquid from masched fish or Cook noodles in 2 quarts also. Make gelatin base with Chopped turkey meat in cream sauce adds der, yet firm, 4 to 6 minutes. liquid from poached fish or to baking dish. Set into 2 pan dish: place turkey slices on may take the place of celery

### TURKEY-MUSHROOM SCALLOP

11/2 cups chopped mushrooms to 4 tablespoons butter or margarine tablespoon flour cup soft breadcrumbs cup milk cup coarsely chopped tur-

tablespoon chopped parslev

eggs, beaten teaspoon salt teaspoon pepper teaspoon onion juice recipe mushroom sauce

Preheat oven to 375 degrees. Grease 7x7x2-inch baking dish. Brown mushrooms lightly in fat. Stir flour into mush-For variety: Jellied fish salroom mixture. Add breadad — Instead of turkey use crumbs. Add milk slowly, stirflaked cooked fish fillets or ring constantly. Cook over low which are plentiful heat 5 minutes. Add turkey,

(Continued on Page 15)

## oven, 30 minutes, or until No Other Protein Need When You Feed



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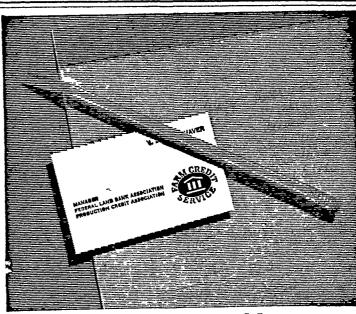
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