

## For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

### Tasty Dishes With Leftover Turkey



SPENCE

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 go over waffles or toast cups. For a flair, use Turkey in chop suey, chunked in salad, creamed in noodle or rice rings, or even curried.

Chopped turkey meat in cream sauce adds a special flavor to omelet. Turkey roll is another surprise dish for your family to try. Spread chopped turkey and cream sauce over

a sheet of biscuit dough. Roll up like a jelly roll, brush with egg and bake 20 minutes. Cut in slices and serve with sauce made from turkey broth.

Ground turkey burgers served with a slice of crisp bacon on top are an ideal way to use gizzard, heart and neck meat.

It is best to use ground turkey in recipes for hash, timbales, mousses and cutlets.

The giblets add flavor to sauces, gravies, or are good to use in soup with the leftover carcass and bits of turkey. Use turkey stock for soups and jellyed foods.

Remember that turkey and its trimmings spoil easily. Right after the meal, remove any stuffing left in the bird. Cover and refrigerate the stuffing and meat at once.

Cool gravy or broth quickly and refrigerate them promptly. Don't hold gravy or stuffing

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

Cover the turkey to prevent it from drying out and keep it refrigerated. You may want to 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

- 8 oz. broad noodles
- 1 pkg. (10 oz.) frozen chopped broccoli, thawed and drained
- 1/2 cup chopped walnuts
- 4 to 6 slices cooked turkey
- 1 can (11 oz.) cheese soup
- 1 cup milk
- 1 teaspoon salt

Cook noodles in 2 quarts boiling, salted water until tender, yet firm, 4 to 6 minutes. Drain. Layer noodles, broccoli and nuts in 2-quart baking dish; place turkey slices on top. Mix together soup, milk and salt; pour over casserole.

Bake in preheated 375 degree oven, 30 minutes, or until lightly browned. Makes 6 to 8 servings.

#### JELLIED TURKEY SALAD

- 1 pkg (3 oz.) lemon-flavored gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1/2 cup salad dressing
- 2 tablespoons vinegar

- 1/4 teaspoon salt
- Pepper as desired
- 1/2 cup chopped celery
- 1 tablespoon chopped parsley
- 1 tablespoon grated onion
- 2 cups chopped cooked turkey
- Salad greens

Dissolve gelatin in boiling water. Add cold water, salad dressing, vinegar, salt, and pepper. Beat until smooth. Chill until almost thickened. Whip until fluffy. Fold in celery, parsley, onion, and meat. Pour into 1-quart mold. Chill until firm. Unmold on salad greens.

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

For variety: Jellyed fish salad — Instead of turkey, use flaked cooked fish fillets or steaks, which are plentiful also. Make gelatin base with water, tomato juice, cooking liquid from poached fish or brine from canned fish. Chopped cucumber and sliced olives may take the place of celery and parsley.

#### TURKEY-MUSHROOM SCALLOP

- 1 1/2 cups chopped mushrooms
- 2 to 4 tablespoons butter or margarine
- 1 tablespoon flour
- 1 cup soft breadcrumbs
- 1 cup milk
- 1 cup coarsely chopped turkey
- 1 tablespoon chopped parsley
- 2 eggs, beaten
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon onion juice
- 1 recipe mushroom sauce

Preheat oven to 375 degrees. Grease 7 x 7 x 2-inch baking dish. Brown mushrooms lightly in fat. Stir flour into mushroom mixture. Add breadcrumbs. Add milk slowly, stirring constantly. Cook over low heat 5 minutes. Add turkey, parsley, eggs, and seasonings to mushroom mixture. Pour into baking dish. Set into a pan of hot water. Bake 40 minutes, or until firm. Cut into rectangles. (Continued on Page 15)

## SUPER SHOES

Self Service  
2750 Columbia Ave.  
Lancaster  
Lanc. Co.'s Largest  
Shoe Store  
All 1st Quality  
Super Low Prices

## WE'VE GOT IT!

Texaco Fuel Chief... the finest heating oil money can buy! Texaco Fuel Chief is today's top-quality heating oil. Result of the most exhaustive research in the heating oil field. You'll find Texaco Fuel Chief dependable in quality, delivery after delivery. It's clean burning. And it's economical—gives complete combustion from every drop. Order Texaco Fuel Chief today. We'll fill your fuel-oil tank promptly.



We Give S & H  
Green Stamps

## Garber Oil Co.

Texaco Fuel Chief  
Heating Oil  
105 Fairview St.  
MOUNT JOY, PA.  
Ph. 653-1821

## HOLLAND STONE

## Ready-Mixed CONCRETE

## CONCRETE BLOCKS

## METAL WINDOWS

## New Holland Concrete Products

New Holland, Pa.

354-2114

# New Holland FARMERS FAIR

## OCT. 4-5-6-7

Send this coupon for entry number

Name

Address

- Other Exhibits ☐
- Tractor Driving Contest ☐
- Livestock ☐
- Crops ☐

## No Other Protein Need When You Feed

# SPECIAL TANVILAC

Feeders Say . . .  
"The Most Economical  
Feeding Plan of All"

USE ONLY 1/4 LB. SPECIAL TANVILAC  
PER HEAD PER DAY WITH GRAIN AND  
ROUGHAGE — GET BIGGER PROFITS

FOR MORE PROFITS—MAIL COUPON  
THE TANVILAC COMPANY, INC.  
6th & Cornish Aves., Box 96, Highland  
Park Station, Des Moines 13, Iowa  
• Please Send Me Additional Information  
about Special Tanvilac

I have \_\_\_\_\_ Cattle  
NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_



## C. O. NOLT

LOCAL DISTRIBUTOR

BIRD-IN-HAND

Phone Lanc. 397-0751



## Two important things when borrowing money

You need a sharp pencil plus the specialized financial advice of Farm Credit to determine how your financial needs can best be served. Farm production must be maintained, even increased if possible. Providing the financing to insure this is Farm Credit's job. Farm Credit loans are available now for any sound farm need. And, at realistic rates. Farm Credit interest is based on the unpaid balance of the loan. That saves you money.



# Farm Credit ASSOCIATIONS

411 W. Roseville Rd., Lancaster Agway Building, Lebanon  
Ph. 393-3921 Ph. 273-4506