



FOR THE
FARM
WIFE
AND
FAMILY

THANKSGIVING BUFFET

by Mrs. Richard C. Spence

It's a wise hostess who serves the holiday meal buffet style when the menu is extensive but the dining room table is relatively small, or your guests fill the chairs at two tables. This way the full glory of the golden brown turkey and all of the accompanying foods can be enjoyed without crowding the table or filling an endless amount of serving dishes. When this plan is used the guests do the walking in place of the passing. Each person can help himself to the amount of each food desired. No one notices the additional servings unless the hostess does and she is pleased!

Serving turkey for Thanksgiving dinner has become a tradition. Serve the tastiest, most tender turkey ever this year by basting it with butter. The goodness of butter gives turkey a very special flavor and prevents the loss of meat juices. A big turkey without stuffing just isn't traditional. Dress up your turkey with this gilet

stuffing — a typical old-fashioned one.

- GIBLET STUFFING**
- 3/4 cup (1 1/2 sticks) butter
 - 2 cups chopped celery
 - 2 cups chopped onions
 - 5 cups dry bread cubes
 - 1 1/2 cups cooked chopped giblets
 - 1 3/4 teaspoons salt
 - 1/4 cup chopped parsley
 - 1 teaspoon mixed herbs
 - 1/4 teaspoon poultry seasoning
 - 1/4 cup (1/2 stick) butter, melted

Water

In a large skillet melt butter; add celery and onions and saute until tender. In a large bowl combine bread, giblets, salt,

parsley, mixed herbs, poultry seasoning and melted butter. Toss together lightly. Add celery and onions and mix lightly. Add water (amount depending on moistness desired in stuffing). Makes approximately 10 cups stuffing.

NOTE: In planning for turkey servings, buy at least 1/2 pound of ready to cook turkey (not boned) for each person you plan to serve, and make 1/2 cup stuffing for each pound of ready-to-cook turkey.

Nice to serve on your buffet table would be this Cheese Spoon Bread.

- CHEESE SPOON BREAD**
- 2 cups milk
 - 1/2 cup yellow cornmeal
 - 2 tablespoons butter
 - 1 teaspoon salt
 - 1/4 teaspoon baking powder
 - 3 egg yolks
 - 1 cup shredded Cheddar cheese
 - 3 egg whites

In a 2-quart saucepan scald milk; add cornmeal and cook, stirring constantly, until mixture is thick and smooth. Remove from heat; add butter, salt and baking powder, mixing until smooth. Beat egg yolks until thick and lemon-colored. Blend a little of hot mixture into egg yolks; return all to saucepan, mixing until smooth. Fold Cheddar cheese into cornmeal mixture. Beat egg whites until peaks fold over. Slowly fold cornmeal mixture into egg whites. Turn into buttered round 1 1/2 quart casserole. Bake

in preheated 325 degree oven 40-45 minutes. Serve immediately. Makes 4-5 servings.

Fancy salads always brighten up a buffet table —

HARLEQUIN EGG SALAD

- 1 package lemon-flavored gelatin
- 3/4 cup hot water
- 1 cup dairy sour cream
- 1/4 cup mayonnaise or salad dressing
- 3 tablespoons lemon juice
- 1 tablespoon horseradish
- 1/4 teaspoon salt
- 5 to 6 drops Tabasco
- 1 hard-cooked egg (cut in eights lengthwise)
- 5 hard-cooked eggs, chopped (before chopping, reserve several center slices)
- 1/2 cup sliced celery
- 1/4 cup diced green pepper
- 2 tablespoons diced pimiento
- 2 tablespoons diced ripe olives

Salad greens

Tomato quarters, olives and green onions, as desired

Dissolve gelatin in hot water. Using rotary beater, blend in sour cream, mayonnaise or salad dressing, lemon juice, horse-radish, salt and Tabasco. Chill until partially set. Arrange egg wedges, spoke-fashion, in bottom of 5-cup

mold. Fold the chopped eggs, celery, green pepper, pimiento and ripe olive into the partially set gelatin mixture. Carefully spoon in enough to cover design in bottom of mold, then pour in remaining gelatin mixture. Chill until firm. Unmold on crisp salad greens and garnish with egg slices, tomato wedges, olives and green onions. Makes 6 to 8 servings.

Another salad — different in texture and taste:

FRUITED CRANBERRY COLE SLAW

- 1 cup chopped fresh cranberries
- 1/4 cup sugar
- 2 cups finely shredded cabbage
- 1/2 cup orange juice
- 2 tablespoons finely diced celery
- 2 tablespoons finely diced green pepper
- 1 cup halved green grapes
- 3 tablespoons mayonnaise (blended with a little whipped cream for extra smoothness)

Mix cranberries and sugar. Moisten cabbage with orange juice. Add sugared cranberries, celery, green pepper and grapes to cabbage. Toss lightly with (Continued on Page 15)

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