

Ladies Have You Heard?

By Doris Thomas
Lancaster Home Economist

Using Leftover Holiday Nuts

If you have leftover nuts from the holidays, you might consider turning them into quick ice cream desserts.

Toast any leftover shelled pecans by spreading them in a shallow pan and baking at 300 degrees for 15 to 20 minutes or until they're lightly browned. Cool and chop up the pecans. Make ice cream balls and roll the balls in the chopped pecans. Place ice cream balls on a tray covered with wax paper and return to freezer until firm. Just before serving, top balls with hot fudge sauce.

Or use leftover nuts to make buttered nut sundaes. Add a half a cup chopped pecans or walnuts to two tablespoons melted butter or margarine in a frypan. Toast nuts over low heat for 15 to 20 minutes, stirring as needed until they're lightly browned. Stir in a quarter cup brown sugar and a quarter cup water and simmer for two minutes.

How to Bring That Left-Over Christmas Meal Safely Into The New Year

You have just had a delicious turkey for Christmas dinner, cleared the table, and now you look at the remainder of the bird and ask yourself, "What can I do with it?"

Plenty! If properly cared for, leftover turkey is as tasty as the first slices. It can be refrigerated and used within a few days or frozen and then, weeks later, turned into dozens of tasty dishes... casseroles, turkey creole, turkey Brunswick stew, turkey salad... the possibilities are endless. Experiment! Almost all recipes calling for cooked chicken are good with turkey too.

After your holiday feast, make sure the turkey is refrigerated immediately. Separate the turkey meat, stuffing, and gravy and store them in the refrigerator in different containers. If you have a large quantity of a

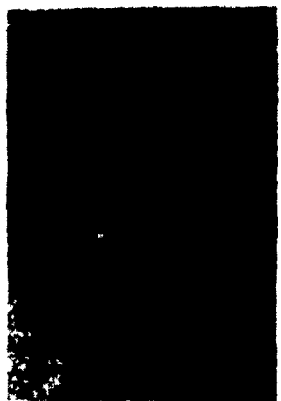
left-over dish, put it in several small containers rather than one large one to speed cooling. It is best to remove the meat from the turkey bones so it can be well wrapped to prevent drying out and loss of flavor.

If kept cold in the refrigerator, cooked turkey will maintain its quality for one or two days. If you don't plan to use it immediately, freeze it. The same goes for stuffing and gravy.

To freeze your leftover holiday fare, wrap turkey in moisture resistant material, such as aluminum foil or freezer paper. Cooked stuffing may be frozen and kept for 3 to 4 weeks. Heat without thawing or thaw in the refrigerator and use at once. Turkey can also be turned into casserole dishes - such as turkey pot pies - and frozen. In fact, the keeping quality of turkey frozen in a broth is actually better than when frozen in slices. Sliced turkey loses quality in the freezer after 1 month, but poultry dishes - when the meat is covered with gravy - maintain quality up to 6 months. Dishes such as homemade pot pies provide an economical and nutritious "convenience food" to pull from the freezer and heat when you need a dinner in a hurry.

To save time, take your frozen casserole from the freezer and put it directly into the oven, just as you would a frozen dish bought at a grocery store. If you prefer to thaw it first, the USDA recommends that you plan ahead and thaw perishable foods in the refrigerator, not at room temperature. For faster thawing, place in a water-tight container and immerse in cool water.

Another safety precaution is to make sure your freezer or refrigerator containers are thoroughly cleaned between uses. Bacteria can multiply in food left in the crevices and lead to food poisoning. It's important to keep everything that touches meat clean.



In addition to casseroles, there are other ways to be economical with turkey. Turkey broth makes an excellent base for soups and stews and adds flavor to white sauces in main dishes. A delicious broth can be made by simmering the turkey bones, bits of turkey meat, and the skin in water to cover. For more flavor, add onions, garlic, celery leaves, parsley, and a bay leaf or other herbs. Bring to a boil then reduce heat and simmer for two hours to extract all the flavors. Strain the broth and use at once or refrigerate in a closed jar for one or two days. It can also be frozen.

A roast turkey is economical and versatile so don't hesitate to buy one big enough to have leftovers. But be sure to keep leftover holiday fare safe to eat. Remember these four steps: Keep it clean, cover well, refrigerate or freeze immediately, and reheat thoroughly before serving.

Society 3

Society of Farm Women 3, of Lancaster Co. held their Christmas Party for members and their children Sat. Dec. 20, at Salem Lutheran Church, Ephrata. Mrs. Earl Miller and Mrs. Jay Miller were hostesses.

Stacy Miller read the Christmas Story from "The Children's Bible."

After a short business meeting conducted by the president Mrs. Jesse Balmer the group was entertained by Clispsio The Clown. There was a visit from Santa Claus who presented each child with a gift.

Mrs. Jaime Toledo, the former Linda Stuber was presented with an electric frying pan from the Society in honor of her recent marriage. There was a gift exchange among the members.

The next meeting will be Jan. 17 at the home of Mrs.

York Co. Society 6

Society of Farm Women 6, York Co., Manchester, recently celebrated its 33rd anniversary at the Washington House, Wrightsville. Four remaining charter members were honored - Mrs. Raymond Wilt, Mrs. Clyde Griffith, Mrs. Victor Zinn, and Mrs. Emma Myer. The table was decorated with an anniversary cake which was served to the members.

Mrs. George Swan, Manchester, presented a Triclogue with slides.

The annual Christmas party was held at Shelley's Restaurant, North York. Sixteen members and one guest were present. Mrs. Angle Fadel led devotions with Mrs. Ida Musser reading Christmas stories. Mrs. Marian Hewitt had a Christmas Word Sleuth game.

Gifts were exchanged and the group sang Carols.

The program committee was Mrs. Romaine Breneman, Mrs. Meriam Baker, and Mrs. Hewitt.

Mrs. H. Gross was appointed as a delegate to the State convention to be held in Harrisburg during the Farm Show, Jan. 4 and 5th. Mrs. Hoover will also attend.

The group will have a food stand at the sale of Mrs. Fink in the spring.

Next meeting will be held at the home of Mrs. Wilt, R2, Manchester, 1:30 p.m. on Jan 14. Mrs. Wilt and Mrs. H. Gross will have charge of the program.

Gilbert Paul, R1, Stevens. It will be a Come as You Are Meeting. The delegates to the State Convention of the Penna. State Convention of Farm Women, Harrisburg, Jan. 5 & 6 will give reports.

Society 31

Farm Women Society 31 met recently at the home of Mrs. Robert Kreider.

Mrs. Robert Kauffman conducted the business meeting with Mrs. Robert Clark and Mrs. Donald Trimble being selected to act as state delegates.

Secret pals were revealed and new ones were chosen for the coming year.

The January meeting will include an evening with the husbands at a Hershey Hockey game.

Society 26

Farm Women Society 26 met recently at the home of Mrs. John Cassel, Manheim, R7. Mrs. Quentin Buckwalter, conducted the business meeting. Mrs. Homer Ginder and Mrs. Henry Greiner were named as delegates to the State Convention.

Christmas Carols were led by Mrs. Harry Hershey with

Mrs. Richard Kreider gave a reading.

Secret pals were revealed and the exchange of gifts were given.

Our next meeting will be held at the home of Mrs. Richard Summy, Manheim, R1.



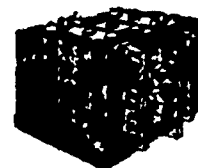
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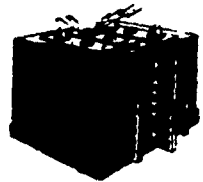
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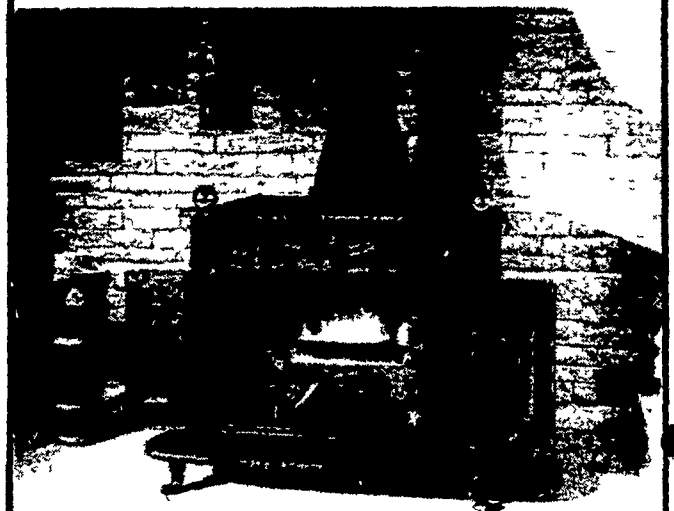
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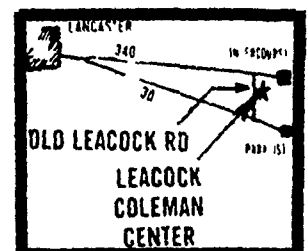
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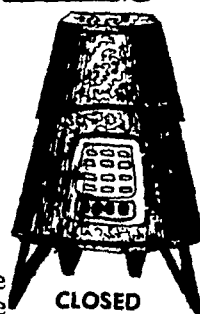
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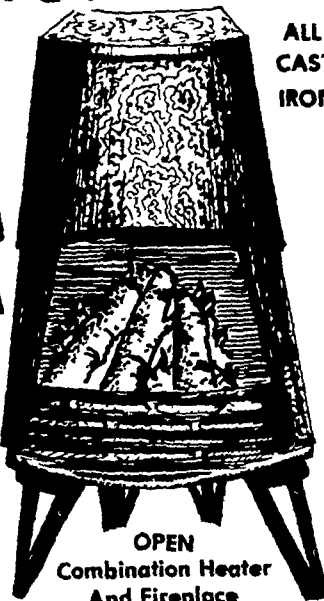
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