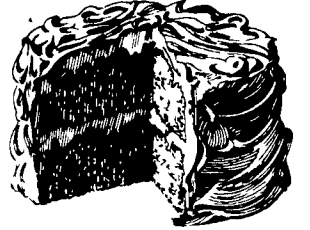


Home On The Range



Serve A Traditional Thanksgiving Day Feast To Family And Guests

If it's your turn to prepare the Thanksgiving meal, you'll want to serve family and guests a tasty, traditional holiday feast. For many families Thanksgiving dinner would not be complete without a turkey roasted to a tender golden brown and stuffed with savory filling.

The recommended cooking method for turkey is open pan roasting with basting. Fresh and thawed turkeys are moister and juicier when cooked in an open pan or foil-wrapped as opposed to those cooked in oven-proof bags.

Standard recipes call for cooking turkey until it reaches 185°F. Cooking to a minimum internal temperature of 160°F. ensures that harmful microorganisms have been killed. To determine doneness, insert a meat thermometer into the inner thigh muscle, without touching the bone. If the breast is very meaty, check the temperature there too.

Wait to stuff your turkey until just before cooking to guard against food poisoning. If a bird weighs less than 12 pounds, the internal temperature should reach 165°F. In larger birds, stuffing should reach 154°F.

With the main attraction in the oven, you'll have time to concentrate your efforts on delectable side dishes like baked corn, mashed potatoes and cranberry relish. And just when your guests declare they can't possibly swallow another bite, surprise them with a tangy pumpkin freezer pie or a slice of festive yam pie. They'll surely find room for dessert.

And if by chance your guests should leave some turkey uneaten, we offer a few suggestions for the leftovers.

FESTIVE YAM PIE

- 2 cups mashed cooked yams
- 1 cup brown sugar, firmly packed
- 1 cup light cream
- ½ cup milk
- 3 eggs
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon ground nutmeg
- ½ teaspoon ground ginger

Mix all ingredients together and pour into a 9-inch unbaked pie crust. Bake at 350°F. for 1 hour or until a knife comes out clean.

Then mix 2 cups sour cream, ¼ cup confectioner's sugar and ½ teaspoon vanilla. Spoon around edge of pie.

Susan Moyer
Denver

OLD-FASHIONED POTATO FILLING

- 4 quarts potatoes
- ½ loaf bread
- 4 eggs

- 2 tablespoons flour
- ¾ teaspoon salt and little pepper
- 1 large onion
- 2 tablespoons parsley

Slice onion and fry in a little butter. Mash potatoes when cooked. Add onion, parsley, flour, egg, bread and mix. Thin with milk and add some butter and a little sugar (optional). Place in a casserole and bake at 350°F. until brown.

Betty Biehl
Mertztown

APPLE PUNCH

- 1 quart apple juice
- 1 cup pineapple juice
- Juice of 1 lemon
- ¾ cup sugar

Combine all ingredients. Chill and serve over ice.

Betty Biehl
Mertztown

SWEET CINNAMON QUICK BREAD

- 2 cups flour
- 1 cup sugar
- 4 teaspoons baking powder
- 1½ teaspoons cinnamon
- Little salt
- 1 cup buttermilk
- ½ cup corn oil
- 2 teaspoons vanilla
- 2 eggs

Streusel

- 2 tablespoons sugar
- 1 teaspoon cinnamon
- 2 teaspoons margarine or butter

Heat oven to 350°F. Grease and flour bottom only of 9x5-inch loaf pan. Lightly spoon flour into measuring cup; level off. In large bowl, combine all bread ingredients; beat 3 minutes at medium speed. Pour batter into prepared pan. In small bowl, combine all streusel ingredients until crumbly. Sprinkle over batter and swirl lightly to marble. Bake at 350°F. for 45 to 55 minutes or until toothpick inserted in center comes out clean. Remove from pan immediately. Cool completely before slicing. Wrap and refrigerate any leftover bread. Makes 1 loaf.

Tip: Self-rising flour is not recommended. To substitute for buttermilk, use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

Betty Biehl
Mertztown

MOLDED VEGETABLE RELISH

- 1 3-ounce package lemon or lime flavored gelatin
- ¾ teaspoon salt
- 1 cup boiling water
- ¾ cup cold water
- 2 tablespoons vinegar
- 3 tablespoons chopped green peppers
- 2 teaspoons grated onion



If time is short, you can still enjoy pumpkin pie with your Thanksgiving feast. This elegant Tangy Pumpkin Freezer Pie requires no baking and takes little of your time.

- ½ cup finely chopped cabbage
- ½ cup grated carrots
- ¼ cup finely chopped celery

Dissolve gelatin and salt in boiling water. Add cold water, vinegar and grated onion. Chill until thickened, then fold in vegetables. Chill and serve.

Thelma M. Zimmerman
Leonardtown, Md.

BAKED DRIED CORN

- 1 cup dried corn
- 2 cups hot milk
- 2 beaten eggs
- 1 cup cold milk
- 1 teaspoon butter
- 2 tablespoons sugar
- ½ teaspoon salt

Combine dried corn and hot milk; let stand 1 hour. Mix together eggs, cold milk, butter and sugar, salt. Combine with the corn. Pour into buttered casserole. Bake about a half hour at 350°F. This forms a custard top.

Mrs. Anna Nolt
Annville

TANGY PUMPKIN FREEZER PIE

- 1 cup plain yogurt
- 1 12-ounce container whipped topping with real cream, thawed
- 1 cup canned pumpkin
- ½ cup packed brown sugar
- 1¼ teaspoons pumpkin pie spice
- ¼ cup chopped pecans

Fold ½ cup yogurt into 3 cups whipped topping. Spoon yogurt mixture into 9-inch pie plate. With back of spoon, spread and shape into a shell, freeze until firm. Combine remaining yogurt, pumpkin, sugar and spice, mixing until well blended. Fold in remaining whipped topping. Fill shell with pumpkin mixture; sprinkle with pecans. Freeze until firm. Makes 8 to 10 servings.

CRANBERRY-APPLE SALAD

- 2 1-pound cans whole berry cranberry sauce
- 2 cups boiling water
- 2 3-ounce packages strawberry flavored gelatin
- 2 tablespoons lemon juice
- ½ teaspoon salt
- 1 cup real mayonnaise
- 2 cups diced apples
- ½ cup chopped walnuts

Melt cranberry sauce over medium heat. Drain, reserving liquid and berries. Mix together

cranberry liquid, boiling water and gelatin; stir until gelatin is dissolved. Add lemon juice and salt. Chill until mixture molds slightly on a spoon. Add mayonnaise. Heat until smooth. Fold in cranberries, apples and nuts. Pour into 2-quart mold. Chill overnight. Makes 10 to 12 servings.

Frances Homa
Alpha, N.Y.

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Featured Recipe

Pumpkins abound this time of year, so you'll probably want to make use of them in your Thanksgiving day menu. If you've opted for traditional pumpkin pie with lunch, why not try something with a slightly different twist for supper. This scrumptious Pumpkin-Cream Cheese Cake Roll will taste great served with cold turkey sandwiches and leftover cranberry relish.

Pumpkin-Cream Cheese Cake Roll

- ¾ cup all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- ½ teaspoon ground nutmeg
- 3 eggs
- 1 cup sugar
- ¾ cup canned pumpkin
- 1 teaspoon lemon juice
- 1 cup chopped walnuts
- Sifted powdered sugar
- Cream Cheese Filling

Sift together flour, cinnamon, baking powder, spices and ½ teaspoon salt. Beat eggs at high speed of electric mixer 5 minutes or until thick. Gradually add sugar, beating until dissolved. Stir in pumpkin and lemon juice. Fold dry ingredients into pumpkin mixture. Sprinkle with walnuts. Bake in 375°F. oven 12 minutes or until done. Immediately loosen edges from pan; turn out onto towel sprinkled with powdered sugar. Starting at narrow end, roll cake and towel together, with nuts on outside of roll. Cool, Unroll; spread with Cream Cheese Filling. Reroll; chill. Serves 10.

Cream Cheese Filling: In mixer bowl, beat two 3-ounce packages cream cheese; ¼ cup butter or margarine and ½ teaspoon vanilla until smooth. Beat in 1 cup sifted powdered sugar.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P.O. Box 366, Lititz, PA 17543

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