

### HOLIDAY BUFFET

You'll hear plenty of "ums" and "ohs" when the family and guests gaze at this holiday "take your choice" buffet. Pumpkin pie with a ring of crushed pineapple and whipped cream in the center; a fruit cake with candied pineapple, almonds and cherries for decorations; and a steamed pudding with slices of pineapple for a garnish. After-dinner coffee with toasted nuts and mints completes the buffet.

## MANY TASTY DISHES MADE WITH LEFTOVER TURKEY

by

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ON CHRISTMAS day a good share of us will be serving turkey, and because we'll want to be certain there is plenty for all, no matter how enormous their appetites, most of us will have a good share of that turkey left after the glorious day is over.

Leftover turkey need not be a problem. Do as the Hawaiians do—serve your leftover turkey as a new dish combined with rice cooked in pineapple juice and made into cutlets. (See illustration and recipe at lower right.)

Here are tips on how to use the remains of the Christmas turkey:

#### TURKEY IN CREAM

Ingredients: sliced cold turkey, 2 tablespoons butter, ½ small onion thinly sliced, 1 cup rich cream, 1 teaspoon grated horseradish, salt, pepper and paprika to taste, toast.

Put turkey into the saucepan in which the onion and 1 teaspoon minced parsley are simmering in the butter. Simmer until the turkey is well heated,

then add the cream and let bubble rapidly for several minutes. Add the seasonings and serve at once with points of crisp buttered toast as a garnish.

#### TURKEY PATTIES

Ingredients: 2½ cups mashed potatoes, 2 cups chopped turkey meat, 1 finely minced onion sautéed in 3 tablespoons butter, ½ cup milk, salt and pepper, crumbs.

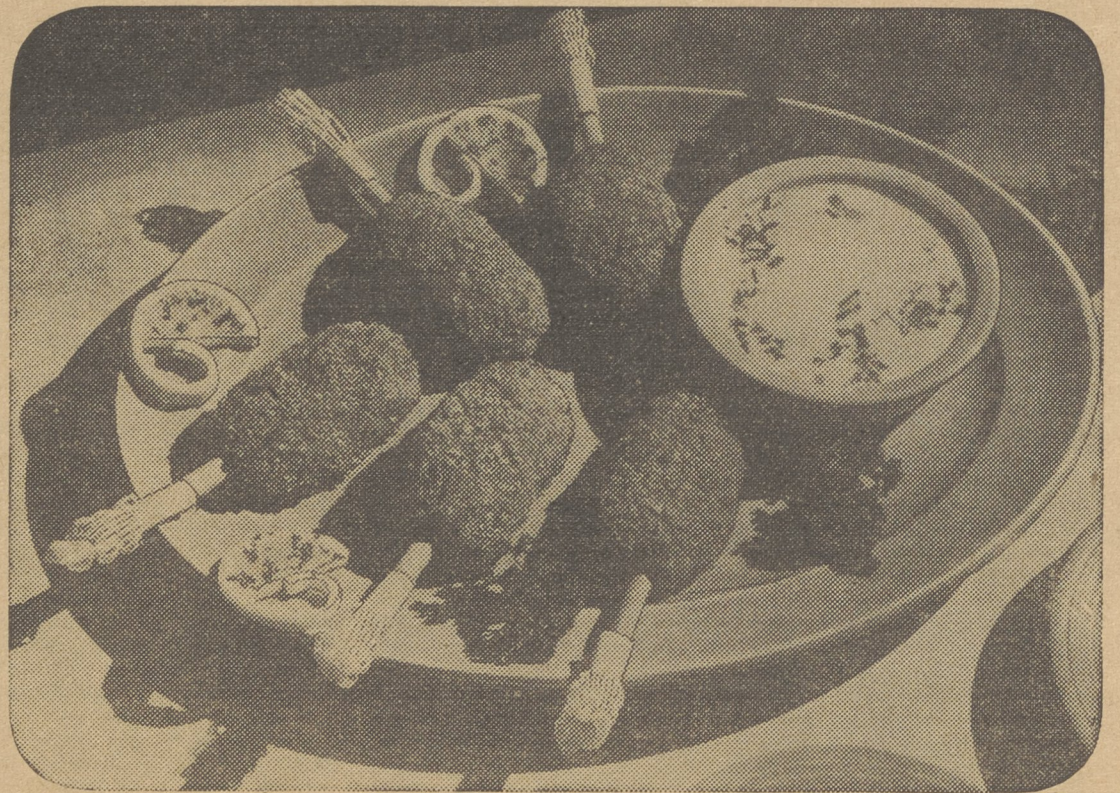
Mix the mashed potatoes (leftovers may be used), the turkey, onion and seasonings. Mix in enough milk to moisten and beat well. Mold into balls or patties, roll in dry crumbs and fry in butter. Serve hot.

#### JELLIED TURKEY LOAF

Ingredients: 2 cups diced turkey, 2 packages salad aspic, 3½ cups stock from turkey bones, ½ cup mayonnaise, 1 tablespoon grated onion, 2 cups diced celery, 3 hard-cooked eggs, 1

teaspoon salt, 2 tablespoons pimiento.

Melt the aspic in 2 cups hot stock, add 1½ cups cold stock and the mayonnaise. Add the seasoning, meat and vegetables; place in the refrigerator to chill, stirring occasionally until it begins to thicken. Arrange the slices of egg in a wet loaf pan to garnish, turn in the turkey mixture and chill until firm. Unmold on a platter and garnish with ripe olives in celery cups and molds of leftover cranberry jelly or currant jelly.



### TURKEY CUTLETS

Your Christmas turkey will furnish another good dinner if you use this recipe for turkey cutlets: Wash 1 cup rice. Heat 3½ cups unsweetened pineapple juice, 4 tablespoons butter and 1 small grated onion to the boiling point; stir in rice and cook until rice is tender and liquid absorbed. Stir in ½ cup grated cheese, 2 cups chopped turkey, salt and pepper to taste. Form into cutlets, roll in crumbs, dip in egg, then again in crumbs. Fry in deep fat until golden brown. Serve with cream sauce into which minced parsley, chopped green pepper or chives and a hard-cooked egg have been stirred.

## TRY THESE SHORT CUTS

TO REMOVE sealing wax from corks and glass tubes, use denatured alcohol.

SET DISH towels to soak in hot water to which a little ammonia has been added, and there will be no unpleasant odor.

USE KEROSENE to remove rust from iron. Gasoline will remove rust from nickel.

TO MAKE dresser drawers slide easier, rub the parts that stick with laundry soap or paraffin.

WHEN HANGING curtain tie-backs, pull the shade down and let it serve as a marker.

CRUMBLED tissue paper placed in the bottom of the cookie jar will keep cookies fresh and crisp longer.

LEMONS may be put in a mason jar, covered with cold water and sealed. They will keep for a long time.

TO WHITEN the drain board, rub the inside of lemon rind over the board and sprinkle with a soap cleanser. Let it stand a few minutes before scrubbing in the usual way.

ADDING a little salt to water will prevent eggs from cracking in cooking. Also, if eggs are first wet with cold water, they are not so apt to crack.

## TRADITIONAL CHRISTMAS PUDDING IS A HOLIDAY 'MUST'

THE PREPARATION of traditional foods at holiday time is always an important consideration for homemakers. Just as roast turkey and mince pie are always associated with Thanksgiving, cider and doughnuts with Hallowe'en, cherry pie with George Washington's birthday, so is Christmas associated with delicious plum pudding or fruit cake.

These two foods play almost as important a part in the traditional celebration of Christmas as the Yule log, the holly wreath, the mistletoe and St. Nicholas himself.

The original plum pudding or plum pottage, as it was first termed, was served as an accompaniment to the first course of the Christmas dinner back in the days of the Normans. The method of preparation was to boil beef or mutton in its own broth which was thickened with brown bread. Half-boiled raisins, currants, prunes, cloves, mace and ginger were then added. The mixture, when done, was sent to the table with the best meats.

Today, the method of preparing plum and other steamed puddings is much different, but its appearance on the Christmas table is considered a Christmas "must" with Americans just as it was with the Normans.

Steaming equipment and molds for your Christmas puddings need not worry you. The roaster you use for your Thanksgiving turkey will serve very well as a steamer when water is placed in the bottom. Simply place the puddings on the roasting rack, cover tightly and, with a low fire to keep the water in the pan boiling, the puddings will steam very nicely.

A variety of molds is available for Christmas puddings. Some of these are the melon, ring and individual molds. They are attractive when decorated with nut meats and holly. The

ring mold offers an attractive place for the butter sauce to be served from the center of the ring.

A neat bit of competition the bronzed bird will get when eyes light on the great steamed pudding, fragrant with spices and bursting with fruit. Just as you're ready to dish up, add a nip of brandy or rum or, if you'd rather, a good squeeze of lemon.

Or maybe you'll carry to the table the pudding all aflame with burning brandy. Serve it, if you wish, with pineapple hard sauce. It's your own favorite hard sauce with drained, crushed pineapple folded in—ever so carefully, lest it curdle the mixture, though that's not considered objectionable at all.

The following recipe for Christmas pudding that will keep for as long as three months is very economical, since it calls for a minimum of ingredients. Sherry wine is recommended in the recipe as it imparts a particularly fine flavor. It also increases the storing qualities of the puddings. Wine butter sauces are delicious to serve with these puddings, and some people like to wrap the puddings in wine-dampened cloths for aging.

#### CHRISTMAS PLUM PUDDING

Ingredients: 1 pound flour; 1 pound suet, chopped fine; 1 pound apples, chopped fine; 1 pound potatoes, grated; 1 pound carrots, grated; 1 pound sugar; 1 pound seeded raisins; 1 pound currants; 1 pound citron, chopped fine; 1 teaspoon nutmeg; ½ cup sherry wine.

Mix and stir ingredients thoroughly, put in buttered molds, tie cloth over the top, steam 4 hours. The pudding will keep for three months and will be richer and better after the second heating. Serve with hard sauce or buttered brandy sauce. This recipe will make nine pounds of plum pudding.