

# Thanksgiving Is Turkey Time in U. S.

Thanksgiving is a traditional holiday here in America which most of us like to celebrate in the old-fashioned, traditional way. Just as our grandmothers have done in years gone by we gather loved ones about our firesides, set the table with the family china and silver, and fill the kitchen with the redolence of steaming fall vegetables and the mouth-watering fragrance of roast turkey and cranberry sauce. Since the time of the Pilgrims, that has been the custom.

## Turkey Turnovers

Golden brown pastry turnovers hold a creamy turkey filling. Break them with a fork, and you'll find a bright red nugget of sweet-tart Cranberry Sauce nestled inside. Try a delicious mouthful and you will want more of this delectable combination of pastry, seasoned chopped turkey and Cranberry Sauce.

- 3 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon celery salt
- 2 teaspoons finely minced onion
- 2 cups chopped turkey meat
- Plain pastry made with 2 cups flour

Large cubes of Ocean Spray Jellied Cranberry Sauce.

Melt butter, add flour and seasonings and mix until smooth. Add turkey-meat and cool. Roll out pastry thin in the cut in circles using two for each turnover. On one circle of pastry place a spoonful of turkey mixture spreading evenly, then a cube of Cranberry Sauce and another spoonful of turkey mixture completely covering the Cranberry Sauce. Top with second round of pastry, press edges together, prick tops and brush with milk. Place on a cookie sheet and bake in a hot oven 450 degrees F. about 20 minutes, or until well-browned. Serve with or without a sauce such as left over brown gravy or mushroom sauce. Serves 6.

## Turkey Shortcake

A tasty way of preparing left-over turkey is to make Turkey Shortcakes. Break plain baking powder biscuits in two, butter them and spoon creamed turkey between the layers. Some cooks prefer cornbread baked golden brown for their shortcakes but every one will love the fat little Cranberry Turkeys sitting beside each helping of Turkey Shortcake.

- 4 tablespoons flour
- 4 tablespoons butter
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 cups milk
- 2 cups cold cooked turkey
- Baking powder biscuits
- Ocean Spray Jellied Cranberry Sauce

Melt butter, add flour and seasonings stirring to a smooth paste. Add milk gradually and cook slowly until thickened stirring constantly. Add turkey and heat thoroughly. Pour creamed turkey between split and buttered baking powder biscuits. Garnish with Cranberry Turkeys made by cutting half-inch slices of Cranberry Sauce into turkey shapes with a turkey-shaped cutter. Use nut-meats or bits of cream cheese for the turkeys' eyes. Serves 6.

## Bond Bakers In Defense Drive

President Roosevelt's announcement from Hyde Park designating this week as Civilian Defense Week has met with immediate response from Bond Bakers of Rochester.

A company-wide campaign has been launched to conserve gasoline, oil, rubber and other vital defense materials.

The month of November is being called Defensive Driving Month in the belief that efficiently operated equipment will conserve materials as well as help to prevent personal injury to the public or their own personnel.

The Bond Bakers are anxious to make a "no accident month" their contribution to National Defense. They are always careful in the observance of all traffic regulations and courtesy in driving, and especially careful of children at play or going to and from school.

# Let's Talk Turkey

Let's go back to the days of the Pilgrims for our ideas on turkey roasting. They roasted theirs on a spit, you know, over slowly burn-coals. This was a very slow method of cooking, but we think they had the right idea for we know that long, slow cooking in an open pan makes our roasts so much more tender and juicy.

For the stuffing use stale bread 2 days old. Remove crust, cut into 1/4 to 1/2-inch cubes. Toast lightly and mix thoroughly with melted suet (Toasting makes a drier stuffing). Corn meal muffins or cold cornbread broken into small pieces of uniform size may be substituted for some of the bread cubes.

Toss ingredients together lightly, using a fork. Allow 1 cup of stuffing for each pound bird. About 1/2 cup stuffing will be required for each serving. Dry the cavities of the bird with a soft cloth. Rub with salt. Fill cavities with stuffing loosely, for the stuffing expands during cooking. Eggs and suet add richness to stuffings, also, they tend to prevent sogginess. Do not allow any one flavor to predominate in the stuffing. Season cautiously.

Stuffings are usually steamed inside the bird, or they may be baked in the pan around it—either in mounds or pressed lightly in the bottom of the pan. Tie the ends of the legs together with a strong cord and bring the cord down around the tail-piece and bring it forward over the upper tips of the wings and tie it across the back.

By the way, Thanksgiving Day will be much easier for you if you stuff and truss the bird the day before. If you do this, however, add 5 minutes per pound to the cooking time.

- ROASTING TEMPERATURES FOR TURKEYS**
- 7 to 10 lbs drawn—250 F. 300 F.—30 to 35 min per lb
  - 10 to 15 lbs drawn—250 F. 300 F.—20 to 25 min per lb
  - 15 to 20 lbs drawn—250 F. 300 F.—18 to 23 min per lb

## 'Food For Freedom' Show Opens Sat.

Saturday, Nov. 15, the doors of Rochester's Civic Exhibit Building will open on what the Nutrition Committee For National Defense calls their "Food for Freedom Parade."

The "Food for Freedom" show

will wind up the local observance of National Defense Week. It will be given an official preview Friday, November 14, by the Rochester City first Council.

The principal reason Rochesterians are urged to attend is that Government surveys reveal that one-third of the people in this country are undernourished. Some of them are that way because they do not eat enough and others because they eat the wrong foods.

## For Added Privacy

The Federal Housing Administration feels that privacy is a definite asset in a home. Well-placed "living room" doors prevent guests and casual visitors from having a direct view of the family within the house.

mixture. Butter inside of bun and fill with turkey mixture. Heat Turkey Rolls thoroughly in a hot oven 425 degrees F. about 20 minutes. Top each hot Turkey Roll with a Cranberry Turkey made by cutting half-inch slices of Cranberry Sauce with a turkey-shaped cutter. Use nut-meats for turkeys' eyes. Serves 4.

## Toasted Turkey Rolls

Bright red Cranberry Turkeys sit atop nests of flaky rolls filled with a mixture of stuffingly seasoned chopped turkey. Made with left over turkey and served with cunning Cranberry Turkeys these Toasted Turkey Rolls make an ideal holiday supper dish.

- 4 large buns or rolls
- 2 tablespoons butter
- 1/2 teaspoon finely minced onion
- 1 cup chopped turkey
- 1/2 teaspoon salt
- Few grains pepper
- 1/2 teaspoon celery salt
- 1/2 teaspoon poultry seasoning
- Left-over gravy about 1 cup
- Ocean Spray Jellied Cranberry Sauce

Cut thin slice from tops of buns or rolls and scoop out centers. Melt butter in skillet, add onion and cook until onion is yellow. Remove from stove and add crumbs scooped from rolls, turkey seasonings, and enough gravy to moisten

Flower Vases should always be thoroughly washed with hot soapy water between uses. Fill the flower containers with sudsy water, let stand about ten minutes, then wash and rinse with clear water. New bouquets will flourish better in a clean vase.

Wash out the children's socks daily instead of letting them pile up in the clothes hamper, if you want them to give better wear. Imbedded perspiration and sand tends to deteriorate the fibers and should not be left in for any length of time.

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