



At Home With Trudy McNall

Traditional Turkey for Thanksgiving

By TRUDY McNALL

Thanksgiving Day dinner brings that much anticipated, juicy, golden brown roasted turkey. Our Pilgrim fathers started this wonderful tradition. But wouldn't our Pilgrim fathers and mothers envy us the fine, modern birds we'll be buying, roasting and feasting on this Thanksgiving.

Instead of the woods... we go off to the streamlined markets or poultry farm. There we can find a turkey of the right size for the family needs.

(A) The ready-to-stuff turkey for the hostess who wishes to prepare her own special stuffing. This style turkey comes in weights ranging from 4 to 24 pounds. Count on 1 1/2 pounds per person for good first day servings with enough left for snacks and planned-overs.

(B) The already stuffed turkey that requires just the removal of the wrapper to take the bird from the freezer or refrigerator to the oven. These turkeys are stuffed with old fashioned sage bread stuffing and weigh from 6 to 16 pounds. Allow 2 pounds per person.

HOW TO ROAST TURKEY
Grease skin with softened butter. Place bird on rack in open roasting pan. Do not cover and do not add water. Cover with cheese cloth that has been dipped in melted butter. Roast in 325 degree oven as follows:

6 pound bird, 35 minutes per pound, 3 to 3 1/2 hours.

8 pound bird, 30 minutes per pound, 3 1/2 to 4 hours.

10 pound bird, 25 minutes per pound, 3 1/2 to 4 hours.

15 to 20 pounds, 16 minutes per pound, 4 to 5 hours.

Remember a frozen turkey should be completely thawed before cooking. Place bird on shelf of refrigerator for 48 hours or let stand at room temperature overnight. After turkey is thawed, stuff and bake. This is my favorite dressing, handed down from one generation to the next. I call it Pilgrim Father's Dressing. Hope you'll try it this year.

PILGRIM FATHER'S DRESSING

- 1/2 c. butter
- 1 c. chopped onion
- 1/2 c. chopped celery
- 1 t. salt
- 1/4 t. pepper
- 1 1/2 t. sage
- 4 quart stale bread crumbs (about 2 pounds)
- 1/4 to 1/2 c. water

Heat butter in skillet. Add onion and celery and saute for several minutes over low heat. DO NOT LET ONION BROWN. Add remaining ingredients to make a rather dry dressing. If more moist dressing is desired add a little additional water. Makes enough stuffing for 16 pound turkey.

Another suggestion for your Thanksgiving dinner is Apple-Sauce Squash Scallop. It's delicious and a nice way to introduce new flavor and variety to the feast.

APPLE SAUCE - SQUASH SCALLOP

- 1 pound can apple sauce
- 1 1/2 c. squash, cooked, canned or frozen
- 1/2 c. brown sugar
- Pinch nutmeg
- 1/2 c. salt
- 1/2 c. butter, melted
- 1 c. evaporated milk
- 2 eggs, slightly beaten
- 1/2 c. silvered almonds, toasted
- 1 1/2 c. soft bread cubes, buttered

Combine apple sauce, squash, brown sugar, nutmeg, salt, butter, evaporated milk and eggs. Pour into a buttered shallow baking dish, sprinkle with nuts and bread cubes. Bake at 375 degrees for 45 minutes. Serves 6 to 8 servings. Serve this piping hot and I'll just bet you'll receive many inquiries about that wonderful accompaniment to your Butter Baked Turkey.

Here's a complete menu for Thanksgiving dinner. Fruit cocktail with raspberry ice, Roast turkey... Pilgrim Father's dressing... Mashed Potatoes... Giblet Gravy... Apple-Squash Scallop... Orange Cranberry Sauce... Assorted Relishes... Creamed Onions and Peas... Pumpkin Pie... Coffee.

I felt I just had to give you my favorite Cranberry Sauce Recipe. Perhaps the whole controversy over Cranberries will be settled by then.

ORANGE CRANBERRY SAUCE

- 1/2 c. orange juice
- 1/2 c. water
- 2 t. grated orange rind
- 1 pound fresh cranberries
- 2 c. sugar

Combine orange juice, water and grated rind. Bring to a boil. Add washed cranberries. Cook 10 minutes or until cranberries start popping. Chill until firm.

I do hope your Thanksgiving will be a happy one. May your turkey be done to a turn, the vegetables cooked just right, the relishes crisp and cold, the cranberry sauce tart, ruby red and shimmering, the pumpkin pie, a good one and the coffee strong and clear. May your digestion and disposition stand up well. And, most important of all may you have around your table the ones, dear and close to you. May they all have happy hearts and faces and may each and every one be filled with a truly thankful spirit. HAPPY THANKSGIVING.

Award Winner

Gen. Alfred M. Gruenther, president of the American Red Cross, received the 11th annual Cardinal Gibbons Medal of the Catholic University of America. The Medal is given for service to country, church and university.

You taste its quality

Another suggestion for your Thanksgiving dinner is Apple-Sauce Squash Scallop. It's delicious and a nice way to introduce new flavor and variety to the feast.

WATCHING YOUR WEIGHT?

Blue Boy Statim

DRINK Blue Boy Statim

Enriched with Vitamins!

IN PAPER BOTTLES... AT YOUR STORE—OR AT YOUR DOOR

Star MARKETS

HOMELESS BEEF STEW MEAT LB. 69c

FRESH MADE GROUND BEEF LB. 57c

BOSTON BUTT PORK ROAST 4 to 8 LB. AVG. LB. 39c

SHOULDER CUT PORK STEAK LB. 49c

HYGRADE PORK SAUSAGE ROLL LB. 29c

LARGE PERCH FILLETS LB. 39c

BLADE CUT BEEF CHUCK ROAST 49c LB.

ARM CUT CHUCK ROAST 59c LB.

ENGLISH CUT CHUCK ROAST 69c LB.

TOP FROST OVEN READY GOVT. INSPECTED GRADE A TURKEYS

18 TO 22 LB. AVG. 37c LB.

10 TO 14 LB. AVG. 39c LB.

Hagerty, Rome Officials Map President's Visit

Vatican City — (RNS) — James C. Hagerty, White House press secretary, met with Vatican officials to discuss arrangements for President Eisenhower's visit to Pope John XXIII on Dec. 6.

Vatican officials meanwhile stressed that the U.S. Chief Executive's audience with the Pontiff will be a private one. "This will permit more informality in the talks between the Pope and Mr. Eisenhower," they said.

Newsman asked Mr. Hagerty if President Eisenhower's visit would lead to the appointment of a U.S. ambassador to the Holy See, but he replied merely by saying: "You all know the U.S. government's position on the issue."

The U. S. State Department

Swiss Plan Mission Year

Zurich — (ZNC) — Swiss Catholic youth leaders met here to begin planning the Swiss Mission Year which will open in October, 1961.

Purpose of the mission year is to arouse public interest in the tasks of missionaries throughout the world.

Federal Grant

St. Louis — (NC) — A \$8,994 physical therapy teaching grant renewal has been awarded by the Federal government to the St. Louis University School of Nursing and Health Services.

From the dedicated labors of devoted men come the great wines of The Christian Brothers of California

AN ORDER FOUNDED IN 1863, REIMS, FRANCE

Whelan and Sichel, Inc. sole distributors, New York, N.Y., Chicago, Ill., San Francisco, Calif.

Pope Spurs Aid To Poor Nations

Vatican — (RNS) — Pope John XXIII warmly praised efforts to feed the world's hungry and said they represented a valuable contribution to international peace.

The 77-year-old Pontiff spoke at a special audience to delegates attending a United Nations Food and Agriculture Organization in Rome.

"He said 'politicians have kindled a light that is still feeble and apt to go out after arousing great hopes.'"

"On the other hand," he added, "those who foster charity from nation to nation, mutual aid on an economic plane in a spirit of goodwill, are they contributing toward union and peace among men?"

The Pope told the FAO representatives that the Catholic Church has a lively interest in their programs on behalf of the poor countries.

Praising especially FAO's efforts to improve the standard of living among farm people, Pope John recalled that he himself came from a peasant family. "In our youth," he said, "we saw with our own eyes the hard work and difficulties of those who till the soil. We have never forgotten it."

The Pope's talk, delivered in French, was afterwards broadcast by the Vatican Radio.

HEADQUARTERS FOR THANKSGIVING GANBY

Mixed Nuts 98c LB.

WAFERS 69c lb

ALMOND BARK \$1.50 lb.

ROCHESTER NUT SHOP

850 WEST MAEN ST. Block from General Hospital Open 10 a.m. to 11 p.m. every day Open all day Thanksgiving Day

It's Easy To Pick Out The Man Who's Been Served ZWEIGLE'S

Delicious SKINLESS FRANKFURTERS None Finer Anywhere!

ASK FOR ZWIGLE'S AT YOUR FOOD STORE OR AT ZWIGLE'S 218 JOSEPH AVE. — Phone HA. 6-4890

Tobin's ARPEAKO FIRST PRIZE TURKEYS

... Famous because they're FINEST!

Yes, Tobin's FIRST PRIZE Turkeys are beautiful birds... plump, broad-breasted, bred and fed for top fastness and tenderness! Fresh-frozen, most leg tendons removed, ready to stuff and roast, a FIRST PRIZE Turkey, pound for pound, is your Best buy for the best Thanksgiving Dinner you ever served!

... and for delicious STUFFING

PURE PORK SAUSAGE

Dressing made with ARPEAKO FIRST PRIZE Pure Pork Sausage shares honors with the turkey itself! Its wholesome goodness imparts an extra-luscious flavor that lingers 'til the last bone is picked! Use ARPEAKO FIRST PRIZE Pure Pork Sausage Meat from the convenient one-pound bag.

ARPEAKO FIRST PRIZE PRODUCTS ARE U.S. GOVERNMENT INSPECTED

Tobin's PACKING CO., INC. • 900 MAPLE STREET • ROCHESTER 2, N. Y.

Christmas

Torn R. is p you know, o know. His life of physical ar His future is ing.

But what b and in the fu ally immortal

Torn is 55. 1 years than 1

GO

By

TO PI the tramp burned for a parish it increase w versions. I tem a day distribute hours ever early after a day! The hours. The for six dis

There needs an I wants to s tized. The is, 750 pe priet/ave marriage marriages.

Could w for a chang ingress to s only one in know how r column to 1 of at least s prayers. Yo that is what the Propaga

GOD L! Purgatory o obtained an and a rosar nine memb do oil pain trait I paint brush the r you can the satisfi likeness of \$10 "I just to the tune an equal at two less on "This is tr steel mill; good deed. it for God!

THE bracelets; dentures; dishes (\$ (gold); medals (rings, et any OLE cley for New York

Cut ou Most Rev. the Propag N.Y. or yo nut Street,

TA

For bring Hous at a thrill lends dinin avail reser

S LUN 300

L F:

T