

## Variation Routs Turkey 'Hangover'

Avoid a turkey hangover at your house this Thanksgiving time. Don't bring in the turkey meat after meal in its original roasted form—try some interesting variations on the traditional theme.

Dr. Pauline Paul of the Michigan State College Tools and nutrition department offers three ways to use left-over turkey. She suggests freezing it for later use, making a turkey loaf or heating turkey slices and covering with an interesting sauce.

To freeze turkey Dr. Paul urges you to bone the bird and have the meat ready to serve when you remove it from the freezer.

Turkey loaf will make a "company dinner." Chopped turkey, cooked noodles or spaghetti, chopped stuffed olives, chopped celery, a little grated onion, salt and pepper mixed together and moistened with turkey gravy or white sauce will do it. Turn the mixture into a loaf pan and bake in a layer of buttered crumbs on top.

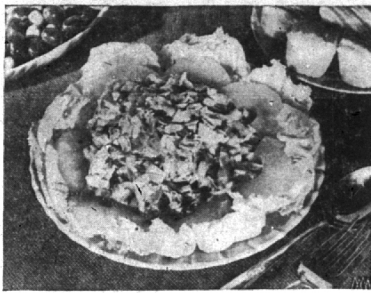
**TURKEY SLICES** can be heated on top of the stove in a double boiler. Or do them in the oven, but take care to avoid drying out the slices. Dr. Paul stresses. Slices placed in the oven may be covered loosely or kept moist with a sauce. Left-over turkey gravy or stock or a little milk would give variety to warmed slices the day after Thanksgiving. For deviled turkey, cover slices with a highly seasoned tomato sauce. Or Dr. Paul suggests a sweet-sour sauce or a barbecue sauce.

**SWEET POTATO PUFFS**  
2 cups mashed sweet potatoes  
4 marshmallows  
1 cup crushed corn flakes  
Lard for deep-fat frying

Cut marshmallows in half. Shape one-fourth cup potatoes around one-half marshmallow. Roll in crushed corn flakes. Fry in deep hot lard (360° F.) until brown. Drain on absorbent paper. 8 servings.

## RETURN ENGAGEMENT OF THE TURKEY

by Marie Gifford



Good to the last tidbit! That's the way the family talks turkey when the holiday bird makes its return engagements in eye and appetite appealing dishes that rival the Thanksgiving feast for good eating. It's good economy to buy one of the larger Table Dressed birds and plan ahead of time to use it for a number of meals. Whether the left-over turkey is to be frozen for later use, or served the next day, you will want to give it a new dress with that little something extra that makes the artist's touch to good cookery. The kindly bird can have a new look for each meal when served in creamed turkey on fluffy rice or crisp Chinese noodles, turkey noodle scallop, turkey chop suey, or a buffet supper or family dinner. You'll want to save this recipe to use when the occasion calls for an easy dish to feed a crowd.

### TURKEY SALAD

2 cups cubed cold cooked turkey  
1 cup cut-up celery (1/2 inch pieces)  
1 tablespoon lemon juice  
1/2 cup toasted, silvered almonds  
1/2 cup mayonnaise  
1/2 cup sliced pineapple

Blend well all ingredients except the pineapple, seasoning to taste with salt and pepper. Chill thoroughly and serve on crisp salad greens. Garnish with half slices of pineapple. Makes 6 servings.

## COMMUNITY HOUSE CALENDAR

**THURSDAY, NOVEMBER 27**  
10:30 a.m.—Bible Study  
11:00 a.m.—Senior Workshop  
1:30 p.m.—Pack B  
2:30 p.m.—Pack B  
5:00 p.m.—Bible Study  
7:30 p.m.—Bible Study  
8:00 p.m.—Bible Study

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## Broiled Bird Is Answer To Small Family's Needs

The marketing of small, choice young turkeys is a boon to small families who require less than the roasted bird provides, as well as to families who desire a variation on the traditional Thanksgiving fare.

A fat young turkey weighing 4 to 8 pounds after it's been dressed is a good choice for the broiler.

To prepare a young turkey for broiling, split it down the back, remove the breastbone, and divide the bird in half. Cut the skin on the side next to the body and take out the drumstick and thighbones.

Cut the wing off at the "elbow" joint, and remove the bone from the wing stump by cutting the skin on the side next to the body. You can leave the backbone and ribs to help hold the turkey halves in shape.

**PREPARE YOUR** stuffing and put a spoonful of it into the boned legs and wings, and then sew or skewer them to the body. Coat the turkey halves with melted fat, sprinkle with salt and pepper and, if you like, dust with flour.

Start cooking the bird with the skin away from the meat. Turn and baste the turkey frequently during broiling. A 4 pound bird will require an hour and 15 minutes of cooking time.

When the turkey is nearly done, turn the halves skin side down on the broiler rack and fill each cup-shaped half with stuffing. Pat the

stem at COOK position. Cool cooker at once.  
Remove beans from cooker. Brown salt pork in cooker. Add beans, combined sugar and salt, mustard and molasses, and onion. Mix well. Add enough water to well cover beans.  
Place cover on cooker and follow along directions cook 25 min. at COOK position. Let stem return to DOWN position.

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