

# Dining Elegance Is in Season

Soon comes the season of club buffets, quiet little dinners and holiday parties. The casual mood shifts to formal. China replaces earthenware; the silver is polished and linen put in order. The tables are new, gracious dining areas and on your dining area.

The many social demands of the winter are undoubtedly best met in a separate dining room. Yet even the smallest area can be furnished to create an inviting spot of beauty that is prerequisite to gracious dining.

## Well-Built House Has an Improved Value for Resale

Experienced home buyers think about selling a new house even before they buy it.

This makes good sense since the average home owner moves approximately every ten years.

Prime factors in assuring good resale value are quality building materials. Other points include floor plan, number of bedrooms, location, schools and improvements made by the owners.

A. M. WATKINS, in his book "Building or Buying the High-Quality House at Lowest Cost," points out that the use of quality materials adds only five to seven per cent to total construction cost.

When added to the mortgage payments on an average \$20,000 house, the increased cost is only about \$7 a month, he estimates.

A ROOF OF UL-labeled asphalt shingles is one quality item to look for in a new house. Other asphalt shingles may look the same, but only those approved by the Underwriters' Laboratories have been tested by UL technicians for fire resistance and performance.

The FHA requires that asphalt shingles have the UL label.

WOOD DOORS and windows are another mark of quality.

Because wood is an effective insulating material, wood windows help keep heating costs down while adding to comfort. They also are attractive and easy to decorate.

Doors and windows of durable ponderosa pine are available in many stock styles and sizes at local building supply dealers.

THOROUGH insulation, another factor that contributes to the value of a house, is one of the most practical investments a home owner can make.

Any extra expenses for insulating a house to meet standards recommended by the National Mineral Wool Insulation Association, rather than minimum standards, is frequently returned in lower heating and cooling bills and in greater year-round comfort.

The furniture market today reflects the renewed interest in furnishings designed specifically for dining areas.

Every design found in the living room or bedroom has its counterpart in the dining room.

Table sizes range from tiny to massive, with extension or drop leaves usually offered to accommodate varying needs.

Shapes are often round, oval or hexagonal. The pedestal table, with many variations, retains its fashionable status.

## Turkey Needs To Be Kept Hot or Cold

There are two ways to prevent spoiled turkey: Keep it hot or keep it cold!

A normal temperature for "doneness" will insure killing any disease-producing bacteria (pathogens) that cause digestive upsets, reports Larry Dawson, Michigan State University food scientist. In a recent study, he found that internal temperatures of 160 degrees in rolled turkey roasts was enough to do the job.

Furthermore, commercial turkey rolls—in order to be labeled "cooked" must be cooked to an internal temperature of 160 degrees, says Dawson. This U.S. Department of Agriculture regulation nearly insures that these rolls are free from disease-producing pathogens.

"A MINIMUM OF 185 degrees internal temperature for whole turkeys will not only eliminate any redness of meat around the joints of the bird but will also keep these bacteria in check."

Dawson explains that most turkey spoilage is the fault of improper handling such as allowing turkeys to stand at room temperature several hours after cooking.

"We often run into this kind of thing when large organizations put on a dinner," Dawson comments. "They sometimes cook the turkey one day, leave it at room temperature and don't serve it until the following day."

The MSU food scientist recommends that turkeys be refrigerated whenever there is an extended lapse of time between cooking and eating. As an added precaution, the dressing should be removed from whole birds before refrigerating in order to cool the bird quickly.

For wood artistry, table tops display exciting grain patterns as well as beautiful bandings, buris, marquetry and inlays.

Pedestal bases, chair rails and table legs are also glamorized with decorative trims such as fluted, rings and medallions.

The elegant tall, tapered-back chair is definitely a fashion favorite and wonderfully combines comfort with its smart good looks. Pitched for seating comfort, seats and backs are often foam-filled.

DEVOTERS of Early American design will be delighted with its fresh new interpretations.

Especially interesting are the high, ladder-back chair with rush seats, new Harvest and sawback tables, deacon's benches and exciting new painted and natural finishes.

With all its traditional pieces, the modern dining room has acquired versatile serving carts, illuminated chinas, mar-resistant finishes and vinyls with the look and feel of rich fabrics.

TO THIS beauty-biased utility is added economy—superior quality at reasonable prices.

With so much in the offering, any homemaker can greet the winter's social demands with the confidence of an attractively furnished dining area.

## Work Center Helps Out

Few members of any family are exempt from paper work. Whether it's for school, office or household, paper work requires a work center.

The efficiency of a work area depends on how well it is organized. All materials needed for the job should be within easy reach.

... cookbooks, budget books, scratch pads, bills, etc.

The basic necessities include a desk with ample drawer space (and preferably with a mar-resistant finish), a comfortable chair scaled to the proportions of the user, and a good lamp.

At least one other storage piece is helpful, and if space is limited, a hanging wall cabinet serves the purpose, attractively too.

A SMALL book case or shelf will add to the convenience of your work area as will a desk telephone and small items like a memo board and pencil sharpener.

The at-home businessman may need the privacy of a separate room for his work, as the school children will require.

Most homemakers find a corner of the kitchen or family room makes fine headquarters for running the house.

When decorating the work area, remember that a bright colorful decor is conducive to good work. Any task is easier in well organized and attractive atmosphere.



## Holiday Meal Begins With Flavorful Bird

The juicy, golden-brown turkey on the holiday table is good reason to give thanks for the abundance of the season.

With the addition of monosodium glutamate, your bird can be a paragon of good flavor. This flavor brings out all the sweet, delicate taste of the meat and makes it seem juicier, too.

Shake it on the skin and inside the cavities—and be sure to use it in the stuffing and gravy, too.

Allow about one-half pound ready-to-cook turkey per serving when purchasing the bird—and allow extra weight for seconds, sandwiches, and the incomparable turkey hash.

**HOLIDAY TURKEY**

Wash turkey in cold running water. Pat inside dry with paper towels; leave outside moist. Use 1/2 teaspoon monosodium glutamate per pound of turkey ready to stuff.

Set aside half the total amount for the dressing and gravy; divide the remainder between skin and body cavities. Sprinkle cavities also with salt and pepper.

Stuff turkey. Fasten neck skin to body with skewer. Push legs under band of skin at tail, or tie them to tail.

Rinse turkey, breast side up, on rack in shallow open roasting pan. If desired, cover with a loose covering of "tent" of aluminum foil. Roast turkey in a slow oven (325°F.), according to weight.

Cook the bird 3 1/2 to 4 hours for a 6 to 8-pound turkey; 4 to 4 1/2 hours for an 8 to 12-pound bird; 4 1/2 to 5 1/2 hours for a 12 to 16-pound bird; 5 1/2 to 6 1/2 hours for a 16 to 20-pound bird; 6 1/2 to 7 hours for a 20 to 24-pound bird.

## Pork Plentiful Right Now

Pork supplies are liberal and are expected to remain plentiful throughout the balance of the year reports District Marketing Information Agent Mrs. Josephine Lawyer.

Chops are among the favorite pork cuts. These come from the loin which totals about 14 per cent of the pork carcass. The loin is a thick tender muscle that extends from the shoulder to the back leg of the hog.

SEVERAL KINDS of pork chops are cut from the loin. Do you know them?

Rib pork chops are cut from the loin section nearest the shoulder.

Center cut chops, which make up about five per cent of the pork carcass, come from the center of the loin.

Loin chops come from the loin section nearest the ham. These contain a T-shaped bone.

Buttery pork chops may be made from boneless loin strips or from the regular loin, boned out. They are the most expensive chops as there is more meat per pound

MANY MARKETS now have smoked pork chops. These may be fried, broiled or roasted, but they do not need to be cooked. Do not add water, do not cover and do not haste smoked pork chops. Cook at a moderate temperature, about 325 degrees, until well done.

## Guard White Silks

Sodium bicarbonate in the rinsing water when washing white silks will prevent them from turning yellow.



COOKING AND CARVING AIDS will make Thanksgiving feast easier to prepare and elegant to serve. Delicate turkey flavors and juices are preserved in a stainless steel roasting pan and rack. A stainless steel thermometer is as easy to clean as it is to read.

cutlery sets makes them attractive additions to many holiday table settings. Electric carving sets offer two special items for the season. A knife sharpener keeps both carving sets and kitchen knives razor-sharp. An electric carving set with stainless steel blades helps the host cut thin even slices every time.

## Carve Turkey 'Side Style' For Firmest White Meat

Real gourmards prefer to carve turkey "side style," so that the choice white meat will not slip and crumble during carving. It's an easy method and looks professional.

- Sharpen your blades BEFORE coming to the table. Follow instructions on an electrical device. If using a rap-tail, place the heel of the knife on the steel at about a 30-degree angle and draw it toward you, gliding the blade edge across the stone from heel to tip. Reverse to do the other side. Two strokes per side should be enough for a pair of steel knives, since you are not really sharpening the blade but merely realigning the cutting edge.
- Check that you have ample elbow room for carving at the table, or set the bird on a sideboard.
- Have one additional service plate for carving legs and wings.
- Make sure that the turkey is placed breast-up with the legs facing you.
- Sink the fork a few inches up from the point of the breast bone, with the prongs astride

the bone? This will give you a good grip on the turkey. You won't have to reposition the fork often and can avoid piercing the precious white breast meat repeatedly.

- Slip the point of the knife under the joint that holds the wing to the turkey. Make a straight cut well towards the neck to make sure the joint is reached. If the wing does not come off readily, loosen the joint with the tip of the knife. The wing tip is usually not served on a turkey, so remove it.
- Remove the thigh and drumstick on the same side in one piece. Grasp the tip of the drumstick and pull gently but firmly away from the body. Make a straight cut for the joint that holds the leg to the bird. The choice "oyster," dark meat that lies in the spoon-shaped section of the backbone, may come free with the leg. If not, remove it at this point and put it on the service plate.
- Remove the thigh and drumstick to the service plate and separate. The drumstick can be held in one hand at a convenient angle to the plate.

Carve down to the joint, turning the drumstick to get even slices. The plate is held firmly on the plate with a carving knife and sliced parallel to the bone.

- Put the carving fork in the same position in which you originally inserted it in the bird and lay the bird on its side, legless side up. Start half way up the breast, carving thin slices toward the wing joint. Each additional slice is made toward the breast bone. The white meat slices can be lifted off intact and with a minimum of crumbling with this side method of carving.

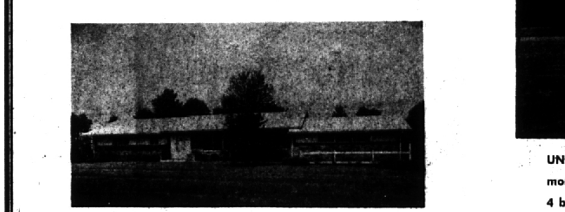
Stuffing is removed from an opening cut into the side of the turkey where the leg has been removed.

- Bring the bird back to an upright position and follow steps 5 through 11 for additional meat.
- Most of all, enjoy this holiday and wonderful meal.

The basic provision in the model wage-payment law is the requirement that wages be paid by employers at regular intervals.



PUT your family at ease in this gracious five bedroom colonial in Beverly Hills. Two baths and two lavs. Dining room, library, recreation room and 25 foot porch. Built-in appliances in the kitchen. Priced right \$43,500.



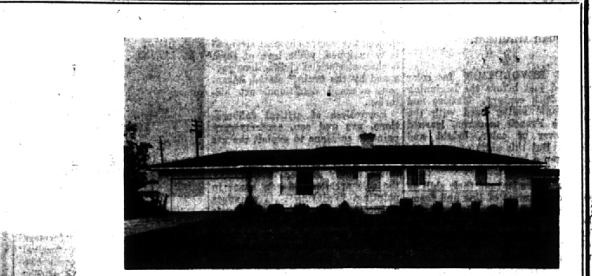
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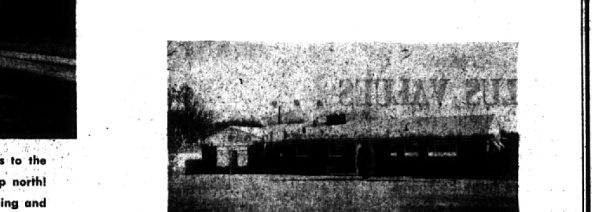
UNBELIEVABLE to be so close to town yet look out your rear windows to the most magnificent view of matured trees that you'd think you were up north! 4 bedrooms and 3 baths. Large paneled family room with beamed ceiling and corner fireplace, with raised hearth. Double door between living room and family room, (terrific for entertaining). Near Cranbrook and READY TO MOVE IN.



LOOK WHAT \$27,300 WILL BUY! 3 bedrooms, 2 1/2 baths and large family room. Built-in oven, range, dishwasher and disposal. School "Bus Stop" one block from house. Large lot—nice neighborhood.



LOOKING ... for a terrific value? Three bedrooms, full basement and family room. Built-in refrigerator, oven and range. Excellent condition. Near schools and immediate possession. \$25,900.



LOOK WHAT \$27,300 WILL BUY! 3 bedrooms, 2 1/2 baths and large family room. Built-in oven, range, dishwasher and disposal. School "Bus Stop" one block from house. Large lot—nice neighborhood.

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