



## Dorothy Johnson

### CHRISTMAS DINNER

IT IS A LOVELY MEMORY--my favorite Xmas dinner. It is a traditional dinner--Mother's Christmas Day Menu. It is a dinner which took Mother days to prepare.

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- Roast Tom Turkey
- (Old Fashioned Giblet Gravy)
- Mashed Potatoes
- Turnip Souffle
- Cranberry Sauce
- Hot Rolls
- Relish Dish (watermelon pickles, radishes, curled carrots & celery, stuffed olives, black olives)
- Green Beans
- Perfection Salad
- Pickled Peaches
- Currant Jelly

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Today, I can produce the same meal in a day by shopping at the supermarket (Thriftmart - is a prime example). The Turkey will be frozen or oven-ready, stuffed or not stuffed. Plum Puddings are available in a dozen different brands. There is even a brandied sauce. Mince Meat is ready for pie. Frozen pie shells in aluminum pans wait to be filled and baked. There is fluffy potato mix that easily whips up to the desired snowy smooth elegance of remembered yesteryears. . . And the advantage of that great prepared "stuffing" that needs just a touch of touching up.

No matter how alluring the new-fangled Christmas dishes may read, Christmas dinner just isn't Christmas dinner, to us, unless it comes up swinging as the same feast we groaned over as a child.

It need not be cooked on the old coal or gas stove as it was in Grandmother's or mother's time. The time-consuming preparation can be cut in half by using the new convenient products. Here we give old-time recipes but speed up the operation.

#### \*ROAST TURKEY\*

Wash, and remove all pin feathers from Turkey. Salt and pepper Turkey. Rub all over with butter or margarine--Stuff Turkey with Old Fashioned Stuffing (see recipe)--Put in Roaster and cover with foil--let it stand overnight so that seasoning will penetrate.

#### \*Sausage Stuffing\*

Two packages (8 oz. each) herb seasoned stuffing--(If you are not going to use the sausage, then use one-quarter lb. margarine)--one lb. pork sausage meat - one-half cup celery (chopped fine) - two large onions finely chopped - one medium green pepper (finely chopped) - one teaspoon poultry seasoning.

Prepare Stuffing according to package directions. In a skillet, cook meat until brown, and drain. In three tablespoons of the drippings, cook onion, green pepper, and celery until soft. Combine thyme, prepared Stuffing and sausage meat with the softened vegetables. Toss lightly --Yield: Enough Stuffing for one 10-12 lb. Turkey. If preferred, use an 18 oz. jar of oysters with one-quarter pound margarine instead of sausage.

#### \*Old Fashioned Giblet Gravy\*

Giblets, Neck & Wing Tips of Turkey, four or five whole cloves, 1 small onion, one-half teaspoon salt, one and one-half tablespoons butter or margarine, one and one-half tablespoons flour, sprig of parsley, pepper to taste.

In a sauce pan, combine heart, gizzard, neck, wing tips, whole onion, cloves, parsley sprig and salt in water to cover. Simmer until tender (about two hours), adding more water if necessary. Add liver during last 15 minutes of cooking. Remove giblets, dice finely and strain mixture--Reserve one cup of broth. After Turkey is roasted, pour off all drippings from pan. Blend the one and one-half tablespoons butter and one and one-half tablespoons flour. Mix with two tablespoons of broth to make smooth paste. Stir into drippings until well-blended. Add remaining broth and giblets.

#### \*GREEN BEANS\*

Use frozen, French-cut green beans, adding

celery. There you have it! Choose several hors d'oeuvres but don't try making too many different kinds or you may end up with your head in the broiler during the entire party.

One hot and two cold Canape dishes should be quite sufficient for a small party of 8 or 10 people.

SO YOU'VE HAD IT!--Shopping for gifts, decorating the home--Xmas-chore "musts" ad infinitum--and now you're free to suffer the harassment of the pressures of entertaining.

How about that Cocktail party that, in an expansive mood, you invited the gang in for "during the holidays".

This is a disheartening subject because, as we all know too well, liquor is expensive and how it can disappear at a party.

A good rule of thumb, if you are serving mixed drinks, is to buy enough liquor for three drinks per person. This means that one fifth will take care of approximately five guests.

When you have calculated your total, buy another fifth for assurance--of each type of beverage. A still better idea is to serve a bowl of punch which is less expensive than serving mixed drinks, and the party will be just as gay!

Here is an old stand-by, and like most things that become traditional, it got that way because it is so good. . .

#### \*TONY'S HOOCH\*

One Qt. Brandy - One Pint Rum (light) - One Qt. Peach Brandy - (2) 6-Oz. cans frozen lemon juice - One and one-half cups light Corn Syrup, and 2 Qts. plain sparkling water.

Mix all ingredients, except sparkling water, well ahead of time and let them blend for about an hour--add one Cup of sugar--if a sweeter taste is desired, add one-half Cup more of sugar.

Just before guests arrive, pour mixture over block of ice--or ice cubes. Add sparkling water just before serving. This recipe will be convivially ample for a party of 8 swingers. If party is bigger, increase recipe to size and degree of "swinging".

#### \*ABOUT THOSE HORS D'OEUVRES\*

You must provide your friends with some kind of solid food to cut the effect of your liquid refreshments. The following hors d'oeuvres are easy to make and yet, they are a bit "show-off" enough to make those, who serve sour-cream and onion soup dips at parties, hang their heads in shame.

#### \*CHEESE DELIGHT\*

One-half Cup softened butter (or margarine) 2 Cups shredded Cheddar Cheese - One-half teaspoon Worcestershire Sauce, a dash of Tabasco Sauce, and One Cup sifted flour.

Toss everything, but the flour, into mixing bowl and stir. Now blend in flour and "squish" it around with your hands (the ONLY way to mix). Form into a long, smooth roll about the size of a silver dollar (remember) or a wee bit larger. Slice into about one-quarter-inch-thick pieces and bake at 350 degrees F. for 12 or 15 minutes --or you can freeze the roll and bake when needed.

#### \*CLAM BOBS\*

One 3-Oz. Pkg. Cream Cheese - One 7-Oz. can minced Clams, dash Worcestershire Sauce, One-eighth Teaspoon Curry Powder - One Teaspoon Onion salt - One-fourth Teaspoon Garlic Powder, commercial Toast Rounds.

Mix everything together (but the toast rounds) and refrigerate, if you wish--When ready to serve, spread mixture on toast rounds and broil from three to five minutes. Sprinkle with Paprika, and serve hot.

#### \*VEGETABLE CUT-UPS\*

In these days, when everyone is thinking "thin", your guests might appreciate a platter of garden vegetables instead of calorie-laden selections of goodies. Try a pretty platter of radish roses, cauliflower flowerets, green pepper strips, and carrot curls surrounding a bowl of sour cream flavored with Curry, Garlic powder, black pepper and dried herbs--for dunking.

#### \*MARINATED ANCHOVIES\*

(With Herbs, Pimentos & Olives)

Two 2-Oz. cans flat Anchovies in Olive Oil, One Teaspoon lemon juice - One Teaspoon Olive Oil - One Teaspoon chopped Onion (fine) - freshly-ground Pepper - One Teaspoon Dill Weed - One Teaspoon finely-chopped Parsley - One Teaspoon chopped Chives - One 4-Oz. can whole Pimentos - 12 Black Olives (Greek or Italian) buttered Toast.

Mix all ingredients except Pimentos and Olives. The mixture should be thick, but still fluid. Serve on strips of Toast with one whole Pimento in center--garnish with black Olives.

Serve a dish of assorted commercial crackers, a platter of pickles and olives and stuffed

grated onion and green pepper, salt, margarine and slivered almonds to taste.

#### \*TURNIP SOUFFLE\*

One lb. turnips, six tablespoons butter or margarine, one-third cup heavy cream, one-half teaspoon salt, four tablespoons flour, one-eighth teaspoon pepper, two tablespoons grated onion, four eggs separated.

Cook turnips until very tender. Drain and mash. Add butter--blend in flour--stir in cream and cook for five minutes. Add salt, pepper and grated onions. Beat egg whites until stiff. Fold in turnip mixture--Turn into buttered casserole and bake at 350 degree F. for 25 minutes.

#### \*PERFECTION SALAD\*

One pkg. (3 oz) lemon or lime-flavored gelatin, 1 cup boiling water, two teaspoons vinegar, one-half tray (7 or 10) ice cubes, one-half cup shredded (real fine) cabbage, one-half cup shredded carrot, one teaspoon chopped green pepper, one-half cup grated pineapple, two teaspoons chopped pimento, dash of salt.

Dissolve gelatin in boiling water. Add vinegar and ice cubes. Stir constantly until thickened (about three minutes). Remove any unmelted ice. Combine vegetables and salt--Fold into gelatin and chill until firm--Unmold and serve on crisp greens with mayonnaise (use commercial mayonnaise)--Fold in equal amounts of sour cream.

#### \*QUICK PICKLED PEACHES\*

Two cans Cling Peaches, three-fourths cup firmly-packed brown sugar, one-half cup cider vinegar, three sticks cinnamon, one tablespoon whole cloves.


Drain syrup from peaches--Reserve peach halves. Combine syrup, sugar, vinegar, cinnamon and cloves. Simmer five minutes--pour over peach halves. . . Drain and Chill. . . Pierce each peach half with one whole clove--Yield: About 16 peaches.

We are, of course, in our stepped-up method of making an Old Fashioned Christmas Dinner, going to make use of the delicious modern refrigerated rolls for our Hot Rolls on our menu. Believe us, that this Christmas Dinner is easy to prepare--soul-satisfying as to taste--and will need nothing else but eatin'.

DEE DEE LYNN'S  
**School of Performing Arts**  
815 W. Owens      382-9290

WILD GOOSE


BAR



PACKAGE

GOODS and

MIXED DRINKS



Eddie McKenney      Otis Clark  
George Grundy      Henry Campbell

Bar Whiskey, Gin, Vodka .50  
Bar Scotch, Rum, Brandy .60  
12 Oz. Glass Beer .25

604 W. Lake Mead Blvd

NEXT DOOR to 7-11 STORE