

Dorothy Johnson's "New" Old-Fashioned Thanksgiving



—THANKSGIVING MENU—

In Colonial times, preparations for the Thanksgiving Feast began weeks ahead. There was a mighty chopping, grinding, pounding and kneading. Minced Meat fruits had to be diced, meats and suet had to be chopped and put into crocks. Spices were ground, nuts were cracked, pickles and relishes simmered and canned, and pies and breads baked.

Our old-fashioned, "New Fashioned" menu makes use of dozens of convenience foods, including canned soup and oysters, frozen chopped onions, packaged beaten biscuits, and stuffing, cranberry sauce, sweet potatoes, apples, chestnuts, mincemeat, walnuts and pecans.

The Turkey, once the most time-consuming item on the menu, now takes less fussing than ever--no more plucking and singeing those last few pin feathers. Best of all, you needn't even stuff your turkey. Pre-cooked barbecued turkeys are available too. If you prefer to cook your turkey, skip the trouble of basting. Simply cover the turkey with a tent of foil.

Of course to use these convenience foods you do have to cook with imagination, adding a bit of your own seasonings and tasting until it pleases your own taste buds.

* This menu would have pleased the late King Farouk who loved to dine scrumptuously and wine gastronomically.

CHARLESTON OYSTER SOUP

1 (10 oz.) can condensed chicken soup, 1-1/4 c. light cream, 1 (4-1/2 oz.) can whole oysters, 1/4 c. oyster liquid, 1/2 tsp. salt, 1/4 tsp. black pepper, 1/4 tsp. mace. Mix all ingredients, chopping the oysters.

ROAST TURKEY

Soak turkey with preferred dressing. Salt and pepper turkey inside and out and cover with foil. With oven at 375 F, count on 20 minutes per pound or 3 to 3-1/2 hours for 8-12 lb. bird, 3-1/2 to 4-1/2 hours for 12-16 lb. bird, 4-1/2 to 6 hours for 16-20 lb. bird. No basting necessary.

CRANBERRY SAUCE

1 (1 lb. can) whole cranberry sauce, 1/4 c. Maple syrup, 2 tbsp. orange juice, 1 tsp. grated dried orange peel, 1/2 tsp. dried lemon peel. In a medium bowl, mix all ingredients, and refrigerate overnight.

SWEET POTATO-APPLE CASSEROLE

2 (1 lb.) cans sweet potatoes, 1 (8-3/4 oz.) can pineapple Tid-bits, 1 (1 lb.) can pie sliced apples, 3/4 c. dark brown sugar. Drain sweet potatoes--cut into slices. Drain pineapple, save the juice. Layer potatoes, pineapple and pie-sliced apples ending with layer of potatoes. Sprinkle top with sugar and dot with butter. Pour pineapple juice over all. Bake uncovered 30 minutes at 375 degrees.

Sweet and Sour or Harvard beets may be bought already prepared.

American Cheese Tray--Use any flavors of cheese you like.

BOURBON COUNTRY MINCE PIE

1 (9 inch) unbaked pie shell, 1 (28 oz.) jar Mince Meat, 1/2 c. broken pecan meats, 1/2 c. broken walnut meats, 1/4 c. Bourbon Whiskey, 1 tbsp. orange juice, 1 tbsp. lemon juice, 1/8 c. butter. Mix all ingredients, put in unbaked shell; spread evenly and cover with crust. Bake 30 minutes in 400 degree oven. To serve--Heat 2 tbsp. bourbon in a ladle, flame and pour over center of pie. Serve flaming.

BRITTLE PUMPKIN PIE

Make your favorite pumpkin pie or buy a frozen one. Sprinkle 1/4 c. crushed peanut brittle over the top.

ROLLS

Use Frozen Rolls or make from Hot Roll mix using directions on box.

RELISHES

Sweets: Spiced Pears, Tomato Preserves, Sweet Gerkins, Apple Butter.

Sours: Bread and Butter Pickles, Watermelon Rind pickles, Mustard Chow-Chow, Corn relish, Celery curls, Black olives, Rosette radishes.

—THANKSGIVING MENU—

- Charleston Oyster Soup
- Roast Turkey
- Corn Bread Dressing
- Giblet Gravy
- Hot Rolls
- Cranberry Sauce
- Brussels Sprouts and Chestnuts
- Sweet and Sour Beets
- Sweet Potato Apple Casserole
- American Cheese Tray
- Bourbon Country Mince Pie
- Brittle Pumpkin Pie

THINGS TO DO WITH PACKAGED STUFFINGS

Stuffing is for the bird--who ever heard of a Thanksgiving bird without its dressing? But the bird isn't the only thing that can be stuffed. Almost anything concave and edible can be stuffed: All manner of meat and fish. Stuffing is for anything from a mushroom to a tomato, from a squash to an orange.

Forget the old notion that all stuffings must be sage. The usual poultry seasonings are only a starter. Look at my thoughts. Try them. Then let your imagination scurry on.

FOR THE BIRDS

Packaged stuffings come in different sizes, from 3 to 7 cups of dry stuffing per package. The rule--use 1-1/2 cups of dry stuffing for each pound of bird. Our recipes start with 8 oz. pkg. (about 3 cups dry). For big birds, double or triple the recipes.

OYSTER DRESSING

Start with an 8-oz. pkg. herb-seasoned stuffing. Add 2 c. cut up fresh oysters (or drained canned or thawed frozen). Toss 3/4 c. chopped almonds, 1/8 tsp. black pepper, 2 tbsp. lemon juice, 4 tbsp. melted butter or margarine. Use liquid from oysters plus water in place of liquid the package calls for.

FLORIDA ORANGE STUFFING

What more could a duckling want. Begin with 8 oz. pkg. of herb-seasoned stuffing, using equal parts of orange juice and water in place of liquid called for. Add a small can of drained Mandarin Orange sections plus 1/2 tsp. sage, 1 c. chopped celery, 1/2 c. chopped green pepper, 1/8 tsp.

pepper, 3 tbsp. butter or margarine, 1/2 c. chopped walnuts. Stir in slightly beaten egg.

TOMATO STUFFING

Using tomato juice instead of water called for on an 8-oz. pkg, 1/2 tsp. celery seed, 2 tbsp. chopped green onion tops, 1 pod (chopped fine) garlic, 3 tbsp. butter or margarine, 2 eggs slightly beaten.

SAN JOAQUIN STUFFING

This dressing transforms an ordinary bird into an EVENT. Soak 1 c. dried apricots and 1 c. dried prunes in cold water 1 hour. Drain and cut into small pieces. Toss the fruit with an 8-oz. pkg. herb-seasoned stuffing, 1 c. chopped celery, 1/3 c. chopped parsley. Add 1/2 c. melted butter or margarine, 1 tsp. salt, 1/4 tsp. pepper, 1/4 tsp. powdered thyme, 1/4 tsp. ground cloves. Toss lightly with fork.

GEORGIA PECAN STUFFING

An 8-oz. pkg. of corn bread stuffing plus 1/2 c. chopped pecans, 1/8 tsp. cayenne, 1/2 c. finely chopped onions, 1/2 c. light cream.

KANSAS SAUSAGE STUFFING

Cook 1 large finely chopped onion, 1 small green pepper chopped, 1 c. chopped celery, 1 clove garlic chopped in 2 tbsp. butter or margarine. Add 1/2 lb. bulk or country sausage. Cook 10 minutes, stirring with a fork to break the sausage into small bits. Toss with an 8-oz. pkg. herb-seasoned stuffing made according to directions. Add lots of black pepper.

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are natives of Haiti) with a birthday party at the Davidson's elegant home... Imported Rum was served along with other potables. Younger members of the "In Crowd" made the party even gayer.

Also on the Party Merry-Go-Round was the sumptuous and lavish soul-food repast our own 'hostess with the mostest', Mrs. Dottie West and hubby, Dr. Charles West served up at their Sunday night party honoring the one and only Jackie Wilson.

Personality Plus Jackie charmed the ladies of every age group--like our cute little 3-year-old Kim Bailey to 13-year-old Charlene Carney, Susan Bryant, Chanda Bishop to debutante Jovanna Williams, and young school marm, Celeta Hunter. Many localites were present including Mr. and Mrs. Sonny Liston who brought along the former Champ's mother, Mrs. Eva Crawford from Denver, Colorado.