

For The Ladies

FOR YOUR



FEAST

SUGGESTED MENU for Your THANKSGIVING DAY FEAST

Autumn Bisque Soup
Oysters Casino
Roast Turkey with Chestnut Stuffing
Mashed Potatoes and Giblet Gravy
Marshmallow Sweet Potato Boats
Green Beans Almondine
Marinated Vegetables
Marbled Cranberry Mousse
Hot Rolls and Butter
Maple-Pumpkin Pie

Roast Turkey

When buying turkeys under 12 pounds, allow $\frac{3}{4}$ to 1 pound per serving. For heavier birds, 12 pounds and over, allow $\frac{1}{2}$ to $\frac{3}{4}$ pound per serving.

Wash turkey and pat dry. If desired, rub cavity lightly with salt. Do not salt cavity if turkey is to be stuffed.

Stuff turkey just before roasting—not ahead of time. (See Bread Stuffing) Fill wishbone area with stuffing first. Fasten neck skin to back with skewer. Fold wings across back with tips touching. Fill body cavity lightly. (Do not pack-stuffing will expand while cooking.) Tuck drumsticks under band of skin at tail or tie together with heavy string, then tie to tail.

Heat oven to 325°. Place turkey breast side up on rack in open shallow roasting pan. Brush with shortening, oil or butter. Insert meat thermometer so tip is on thickest part of inside thigh muscle or thickest part of breast meat and does not touch bone. Do not add water. Do not cover.

Follow Timetable for approximate total cooking time. Place a tent of aluminum foil *loosely* over turkey when it starts to turn golden. When $\frac{2}{3}$ done, cut band of skin or string holding legs.

Timetable for Roasting Turkey

Ready-to-Cook Weight	Approximate Total Cooking Time	Internal Temperature
6 to 8 pounds	3 to 3½ hours	185°
8 to 12 pounds	3½ to 4½ hours	185°
12 to 16 pounds	4½ to 5½ hours	185°
16 to 20 pounds	5½ to 6½ hours	185°
20 to 24 pounds	6½ to 7 hours	185°

This timetable is based on chilled or completely thawed turkeys at a temperature of about 40° and placed in preheated ovens. Time will be slightly less for unstuffed turkeys. Differences in the shape and tenderness of individual turkeys can also necessitate increasing or decreasing the cooking time slightly. For best results, use a meat thermometer. For

prestuffed turkeys, follow package directions carefully; do not use Timetable.

If a thermometer is not used, test for doneness about 30 minutes before Timetable so indicates. Move drumstick up and down -- if done, the joint should give readily or break. Or press drumstick meat between fingers; the meat should be very soft.

When turkey is done, remove from oven and allow to stand about 20 minutes for easiest carving. As soon as possible after serving, remove every bit of stuffing from turkey. Cool stuffing, meat and any gravy promptly; refrigerate separately. Use gravy or stuffing within 1 or 2 days; heat them thoroughly before serving. Serve cooked turkey meat with 2 or 3 days after roasting. If frozen, it can be kept up to 1 month.

Bread Stuffing

Allow $\frac{3}{4}$ cup stuffing for each pound of ready-to-cook chicken or turkey. A 1- to 1¼-pound Rock Cornish hen requires about 1 cup stuffing. Allow $\frac{1}{4}$ to $\frac{1}{3}$ cup per pound of dressed fish.

- $\frac{3}{4}$ cup minced onion
- 1½ cup chopped celery (stalks and leaves)
- 1 cup butter or margarine
- 9 cups soft bread cubes or 7 cups cornbread 2 cups bread
- 2 teaspoons salt
- 1½ teaspoons crushed sage leaves
- 1 teaspoon thyme leaves
- $\frac{1}{2}$ teaspoon pepper

In large skillet, cook and stir onion and celery in butter until onion is tender. Stir in about $\frac{1}{3}$ of the bread cubes. Turn into deep bowl. Add remaining ingredients and toss. Stuff turkey just before roasting.

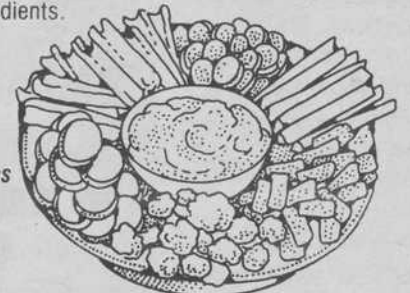
9 cups (enough for a 12-pound turkey).

*Corn Bread Stuffing: Omit soft bread cubes and substitute corn bread cubes.

*Oyster Stuffing: Decrease bread cubes to 8 cups and add 2 cans (8 ounces each) oysters, drained and chopped, with the remaining ingredients.

Relish Plate

- Cranberry Sauce
- Celery Sticks
- Carrot Sticks
- Green & Black Olives
- Pickled Beets
- Green Onions
- Sliced Cucumbers
- Pickled Peaches



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