

# Thanksgiving Turkey

By LORETTA C. LYNCH

Optimism, the Thanksgiving dinner is spoiled to some extent because the turkey is not what it is expected to be. And the housewife who has paid a fair price for the bird is disappointed. Yet, there are certain points which we may learn to look for in a tender, juicy turkey.

Desirable turkeys have plump breasts, black legs, and white flesh. The breastbone should be yielding. Pin feathers are an indication of youth. If possible, select a dry-picked turkey. These will cost a little more than the cold storage variety, but their freshness and improved flavor warrant the price. Cold storage turkeys are often very wholesome, but one should not pay as much for them.

A young cock turkey has small spurs. As a rule, hen turkeys are best. Old gobblers are never good for roasting, but one may disjoint these and cook slowly in the fireless until tender. Restaurants often use them for making soup stock. But it is a waste of time and money to attempt to roast an old gobbler.

If there is to be a large number at the Thanksgiving gathering it is much better to select two small turkeys than one large one. By selecting two small ones, you will have four legs and two breasts to serve.

Pin feathers may be removed by pulling them with a vegetable knife and your thumb. Hairs may be removed by holding the bird over a gas flame or the flame of a burning paper.

It is desirable to remove the tendons from the legs. To accomplish this, bend the leg back to stretch the skin over the joint. Cut carefully through the skin. Break the joint. Slip a skewer under one tendon at a time and pull them out. Break off the foot with the loose tendons.

It is customary to save the giblets. These consist of the heart, liver and gizzard. The gizzard is hard and purplish. The liver is soft and lies next to it. The gall bladder must be carefully cut from the liver. If a drop of the gall escapes, immediately wash the part it touches as it is very bitter and one drop often affects the flavor of the whole bird.

Cut slowly through the thick wall of the gizzard, stopping as soon as the inner sac comes into view. Peel off the outer coat without breaking the inner sac, which may contain stones or corn, and throw the sac away. Wash the giblets and cover these and the neck with cold water, and simmer. Use this stock in place of water when making the gravy.

Allow about 20 minutes of time for each pound the bird weighs. You can easily compute the time your bird will require for roasting. Place the turkey breast down on the roasting pan. This will cause the juices to run into the otherwise dry breast meat. Turn when half cooked. Baste frequently.

**For Warmth**  
The nightgown may be made of cotton stockinet, cotton flannel, or of a mixture of cotton and wool, or in warm weather it may be made of muslin, long-cloth or other light material.

It should be very roomy and long enough to be closed by a drawing-string at the bottom, during the earlier months, especially in cold weather. Such a nightgown keeps the feet warm and gives the baby plenty of room to move his legs about. After the baby is several months old, this style of nightgown may be replaced by one having feet and legs.

Mrs. Jane Johnson, 65, recently elected sheriff of Roscommon county, Michigan, will appoint her husband as her deputy.

# What's What

By HELEN DECIE



A well-bred boy is taught to pay first respects to his elders, and to others in need of some attention from him, before he begins to please himself, in the way of social enjoyment. This teaching so governs his conduct in later life that, for instance, he will not be likely to affront a hostess or any of her guests at a dance by surveying the girls present with an air of examining their good points before he asks any of them for the pleasure of a dance. This open ignoring or rejecting of the less young, the less beautiful, the less popular among the girls is an act of impertinent selfishness, all the more cruel because of its publicity. It hurts the feelings of those upon whom, apparently, an unfavorable verdict has been rendered, and it tacitly condemns the hostess for having invited guests who do not happen to suit the taste of Mr. McEgo. The young man beloved of all hostesses asks dowagers and "wall-flowers" to save some of their dances for him. He is invited everywhere because he makes himself generally agreeable, and he finds his after-enjoyment more intensified because he has been trained to put duty before pleasure.

# Recipes

## Macaroni With Cheese Gravy.

2 cupsful broken macaroni.  
2 cupsful boiling water.  
1/2 cupful butter.  
1/2 pound American cheese.  
1/2 cupful milk.  
1/2 cupful flour.  
1/2 cupful margarin.  
3 cubes chicken or beef bouillon.  
1/2 teaspoonful pepper.  
1/2 teaspoonful Worcestershire sauce.  
Salt.  
Boil the macaroni in the water in which have dissolved the cubes of bouillon. Fry the sliced onion in one tablespoonful of margarin and add to the boiling macaroni. When done, drain off the liquor, thickened with the flour and margarin cooked together, and add the salt, pepper, Worcestershire, and the cheese, either grated or cut in small shavings. When the cheese is melted, mix the macaroni into this gravy, sprinkle with paprika, and serve.

## Lima Beans.

2 cupsful fresh lima beans.  
1/2 cupful bean liquor.  
1/2 cupful butter.  
1/2 cupful onion.  
1/2 cupful margarin.  
1/2 cupful green pepper.  
1/2 cupful salt.  
1/2 cupful milk.  
Combine the lima beans with the onion, green pepper, and carrots cut fine. Cook in boiling, salted water until tender. Drain, reserving one half cupful of the liquor for this dish and the rest for soup. Melt the margarin in a pan, add the flour when the mixture bubbles; add the milk and bean liquor gradually. Cook until the mixture is smooth; add the seasonings. Pour over the vegetables and serve hot.

## Ham Croquettes.

Take one and one-half cupfuls of cold ham, three cupfuls of mashed potatoes (hot), butter the size of a walnut, one egg and seasoning. Run the ham through the meat chopper, mix with the hot mashed potatoes, add butter and egg, well beaten; season, let cool, shape, dip in egg and cracker dust and fry in hot fat until golden brown.

# Pumpkins and Cranberries

By LORETTA C. LYNCH.

Besides the colorfulness of the holiday cranberry, it is just tart enough to be desirable with luscious poultry. It may be made into any number of delightful dishes and because of its mineral salts it should find place on the table decidedly more often than on just holiday occasions.

To prepare a simple sauce from the cranberry, wash the desired quantity and put to cook in an agate stew pan with just enough water to prevent burning. When soft, press through a strainer. Measure the pulp. If a thin sauce is required, add one-half as much sugar as pulp and juice. Cook for a few minutes and set to cool. If a jelly is desired that may be moulded to stand alone, add equal parts of sugar to what has been pressed through the strainer. Cook to the jelly stage, which in most cases means about five minutes of actual boiling. Pour into one or more moulds previously dipped into cold water.

If you want to go to a little extra trouble, by all means serve a cranberry sherbet. If you do not have a quart measure use a mill bottle by which to measure. For a dozen small servings you will require one quart water, one pound sugar, one

teaspoonful level of gelatine, a scant pint of strained cranberry juice and the juice of one lemon.

Boil the water and the sugar vigorously for 20 minutes, beginning to count the time when the mixture actually begins to boil. Add the gelatine softened in cold water. Strain and when cold add the fruit juice and freeze.

Many find the bottled cherries for use in grape fruit, decorating cakes and the like, quite out of the question because of the cost. But cranberries are very cheap and with care may be made into "mock cherries."

Many women are writing to ask just how to prepare the pumpkin. There are two methods—steaming and boiling. A home-made steamer may be contrived by placing one cook-pot upon the other with a tin pie plate, into which many holes have been punched with a nail, in between.

The pumpkin is scrubbed, cut apart, the seeds removed and then the remainder of the fruit cut into two-inch cubes. There are steamed until soft. Care must be taken to keep the lower part of the steamer supplied with enough water to keep up the steaming process. The pumpkin is then pressed through a strainer.

To boil the pumpkin, prepare as for steaming and cook in a stew pan with just enough water to prevent burning. Then press through the strainer.

Of course, you want a pumpkin pie for Thanksgiving. And the woman who has never attempted pie before, need have no fear of failing

if she follows these simple directions.

For the crust sift the flour and then measure one and one-half cups You must use the standard half-pint measuring cup and level it off with a knife. Place the flour in a bowl—preferably a wooden chopping bowl—and sift into one-half a level teaspoon of salt. Cut in two-thirds of a cup of shortening. This may be lard, any of the vegetable fats, or butter. Half butter and half lard is to be preferred to the entire quantity of either. The cutting in of the shortening may be done with a chopping knife or it may be accomplished with two case knives. When the fat is finely divided wet to a paste with very cold water. Roll out lightly to fit the pan. Prick the bottom of the crust several times with a fork, so that the air may escape during the baking process.

Here is the filling: Mix together, in the order given, three cups prepared pumpkin, one level teaspoon each of cinnamon and nutmeg and one tablespoon of powdered ginger, one cup of brown sugar, three cup of milk, one-half teaspoon of salt, and two well beaten eggs. Bake in one crust until a knife inserted comes out clean.

## Quick Dessert:

Half peaches and apricots may be drained and filled with seeded grapes, minced banana, pineapple and any other fruit in season, then smothered with marshmallow whip or whipped cream for dessert, easy and quick. There are endless fruit combinations to be made and used in this way.

## For Fruit Closet.

Remember that fruit and vegetables put up in glass jars should always be protected from the light. If your fruit closet is not dark, if the shelves are open, an old window shade hung over the cupboard makes an excellent protector. The shade is easy to handle. One hand will raise or lower the shade leaving the other free for lamp or candle. A cloth curtain stretched across the shelves must be readjusted each time with much pulling, requiring the use of both hands.

## Persian Sherbet.

Stir two cups of sugar and one pint of water over the fire until melted, boil up four minutes, skim and cool. Add the juice of one lemon and one cup of pure, fresh strawberry juice. Three teaspoons or orange flower water may be added if the flavor is liked. Pour into the freezer and partly freeze. Serve in sherbet glasses with fresh or candied fruit on the top.

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