THE BEE: OMAHA, WEDNESDAY, NOVEMBER 24, 1920.

Thanksgiving Turkey

By LORETTA C. LYNCH Oftimes the Thanksgiving dinner

is spoiled to some extent because the rkey is not what it is expected to be. And the housewife who has paid a fair price for the bird is disap-pointed. 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 from him, before he begins to please storage turkeys are often very wholesome, but one should not pay ment. This teaching so governs his as much for them.

A young cock turkey has small As a rule, hen turkeys are SDUTS. best. Old gobblers are never good for roasting, but one may disjoint with an air of examining their good these and cook slowly in the fireless until tender. Restaurants often for the pleasure of a dance. use them for making soup stock. But " This open ignoring or rej 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 seecting 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. Hars may be re-moved by holding the bird over a gas flame or the flame of a burning

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 care-fully through the skin. Break the joint. Slip a skewer under oue tendon at a time and pull them out. Break off the foot with the loose tendons.

It is customary to save the gib-ets. These consist of the heart, lets. liver and gizzard. The gizzard is hard and purplish. The liver is soft and lies next to it. The gall blad-der 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

Cut slowly through the thick wail 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 melte

cooked.

A well-bred boy is taught to pay first respects to his elders, and-to others in need of some attention himself, in the way of social enjoy-

What's What

By HELEN DECIE

conduct in later life that, for in-stance he will not be likely to affront a hostess or any of her guests at a dance by surveying the girls present points before he asks any of them This open ignoring or rejecting of the less young, the less beautiful, the

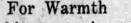
SENTRAL MARKET I CENTRAL MARKET

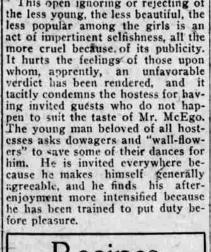
him. He is invited everywhere because he makes himself generally agrecable, and he finds his after-

fore pleasure.

done this cook peppe chees shavi

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





caroni With Cheese Gravy.	entire success of your dinner by tenderest fowl and everything de
pruis broken macaron, npfuis boling water. cod-sized onton. bound American cheeze. blespoonfuis flour.	Choice dry picked Turkeys, per lb 45c
bespoonfuls margarin. bes chicken or beef bouilion. leaspoonful pepper. aspoonful Worcestershire sauce. rika.	tenderest fowl and everything de Choice dry picked Turkeys, per lb 45c Fancy fresh dressed 38½c
il the macaroni in the water in a have been dissolved the cubes uillon. Fry the sliced onion in tablespoonful of margarin and to the boiling macaroni. When drain off the liquor, thicken with the flour and margarin	16-oz. pkg. extra fancy 30c Sun Maid Raisins; pkg. 30c Fancy Prunes. per
	1b., 15c. 3 lbs 4UC
ed together, and add the salt, er, Worcestershire, and the ic, either grated or cut in small	20c size Stuffed 12 ¹ / ₂ c
igs. When the cheese is d, mix the macaroni into this sprinkle with paprika, and	22 oz. fine Fruit, \$1.00

gravy, sprinkle with paprika, and Best grade American 30c Cream Cheese, lb.... CENTRA 6 small carrots

11/2 teaspoonfuls salt 14 cupful milk Combine the lima beans with the

KET ID Tutti Frutti Cake, \$1.00 Genuine English Fruit 60c Nut Raisin Bread 15¢ 25c

Pumpkins and pint of strained eranberry juice and tions. For

Boil the water and the sugar vig-Cranberries orously for 20 minutes, beginning to count the time when the mixture ac-tually begins to boil. Add the gela-time softened in cold water. Strain

By LORETTO C. LYNCH. Besides the colorfulness of the and when cold add the fruit juice holiday cranberry, it is just tart and freeze.

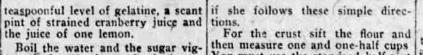
Many find the bottled cherries for enough to be desirable with lucious use in grape fruit, decorating cakes poultry. It may be made into any and the like, quite out of the quesnumber of delightful dishes and be- tion because of the cost. But crancause of its mineral salts it should berries are very cheap and with care find place on the table decidedly may be made into "mock cherries." more often than on just holiday oc-casions. Just holiday oc-just how to prepare the pumpkin Many women are writing to ask

just how to prepare the pumpkin. When the fat is finely divided wet 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 through a strainer.

The pumpkin is scrubbed, cut pared pumpkin, one level teaspoon apart, the seeds removed and then each of cinnamon and nutmeg and sugar as pulp and juice. Cook for a icw minutes and set to cool. the remainder of the fruit cut into one tablespoon of powdered ginger, If a jelly is desired that may be two-inch cubes. There are steamed one cup of brown sugar, three cup inoulded 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 of the steaming process. The pumpkin is then pressed through a Comick Dossort.

actual boiling. Pour into one or strainer. more moulds previously dipped into To boil the pumpkin, prepare as

cold water. If you want to go to a little extra trouble, by all means serve a cran-trouble, by all means serve a cranberry sherbet. If you do not have a the strainer, quart measure use a mill bottle by Of course, you want a pumpkin smothered with marshmallow whip or whipped cream for dessert, easy which to measure! For a dozen pie for Thanksgiving. And the and quick. There are endless fruit small servings you will require one woman who has never attempted pie combinations to be made and used quart water, one pound sugar, one before, need have no fear of failing in this way



ables put up in glass jars should You must use the standard half-pint measuring cup and level it off with a knife. Place the flour in a bowl-If preferably a wooden chopping bowl-and sift into one-half a level makes an excellent protector. 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 lare candle. across the shelves must be readjustis to be perferred to the entire quantity of either. The cutting in of the shortening may be done with a chopping knife or i may be aced each time with much pulling, requiring the use of both hands.

Quick Dessert:

Half peaches and apricots may be

1608-10-12

Harney St.

Douglas

X

1796.

Fancy Pig Pork Loin 321c

Fancy box layer Raisins 30c

fancy stuffed Olives. . 35c

Monte Asparagus, can 40c

Extra choice Salted Nuts and

1-lb. pkg. fancy as-

sorted cookies

Olives 121c

45c

CENTRAL MARKET CENTRAL MARKET CENTRAL

Persian Sherbet. complished with two case knives 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 straw-berry juice. Three teaspoons or orange flower water may be added f the flavor is liked. Pour into the

For Fruit Closet.

Remember that fruit and vege-

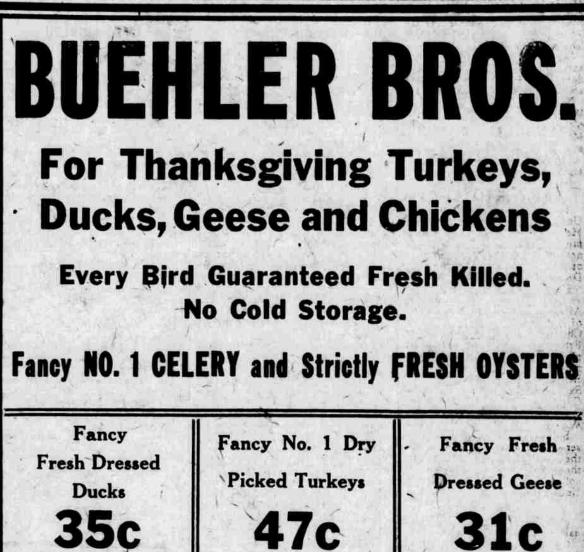
freezer and partly freeze. Serve in sherbet glasses with fresh or candled fruit on the top.

Turkeys! Geese! lways be protected from the light. your fruit closet is not dark, if the shelves are open, an old window shade hung over the cupboard **Ducks!** The shade is easy to handle. One hand will raise or lower the shade leaving the other free for lamp or A cloth curtain stretched

Enjoy your Thanksgiving dinner. Buy your poultry at the Washington market. Thousands of families have enjoyed their Thanksgiving for the past years. Those who have bought their poultry at the Washington market. You can do likewise. Our prices are the lowest when quality is considered.



USE BEE WANT ADS-THEY BRING RESULTS



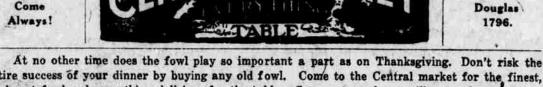
Fancy Fresh Sugar Cured Fresh Hams for **Killed Young** Roasting (1 or **Breakfast Bacon** Hens and Spring Whole) $(\frac{1}{2} \text{ or Whole})$ Chickens Special at 32c **28**c 22c

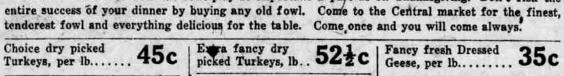
Recipes

Come Once

and You Will

McCombs Chocolates, the best made; per Ib., 75¢, \$1.00. \$1.20





Fancy fresh dressed 311c

Fancy Thompson's Seedless Raisins, Ib.... 30c

Large can extra ripe Olives,

50c size, 35¢. 3 \$1.00

50c size extra fancy 39c

Advo extra fancy Peas; per

can, 25¢. Per \$2.90

Cloverbloom Pkg. But- 62c

Ortman's complete line of Bread, Rolls and Pastry



PORK CUTS
Choice Pork Loin Roast25c
Choice Boston Butts 25c
Fresh Spare Ribs
Fresh Leaf Lard
Small lean Pork Shoulders 20c
Choice Salt Pork
Pure Lard (per lb.) 25c
Compound (per lb.)19c
Swift's Silver Leaf Lard
5-lb. pail\$1.35
Swifts Silver Leaf Lard
10-lb pail\$2.65
Fresh Side Pork25c
Fresh Hams $(\frac{1}{2} \text{ or whole})$ 22c
Fresh Neck Rib, 4 lbs25c
SMOKED MEATS
Sugar Cured Brisket Bacon 25c
Sugar cured Bacon Squares 27c
Sugar cured Breakfast Ba-
-con
Sugar cured Picnic Hams 22c
Sugar cured regular Hams 28c
Sugar cured Skinned Hams
(¹ / ₂ or whole)
Cudahy's Puritan Bacon 46c
Swifts Snowflake Butterine
5-lb. tub \$1.68
Best Creamery Butter62c