

From The Kitchen Of The Herald

Now that Thanksgiving is over and you stuffed the family with goodies, do you have a problem with just plain meal planning as the holiday pressures begin to mount?

Many of you may have had a little "problem" with leftovers. Well, we didn't. The past several days we have been wishing, long and hard, that we had ended the four-day visit of family and dog with a scrap or two of turkey...a few cookies...a piece of cake or some cranberry relish. One of the nicest things about roasting a turkey is that the leftovers are as tasty as the first slices...all cooked and ready to go into the most delicious main dishes. We were not so fortunate as to have the problem of leftovers but we were happy to have our family with us.

If you have tucked away some hefty slices of white and dark meat, it will be welcome at your house in some of these main dishes we have collected for use of leftover turkey. They are really so good it would be worth roasting another bird just to have some turkey to make into these goodies which are delicious to serve to guests.

Turkey and chicken divan have long been favorites and not just to use leftovers, either.

Turkey Divan
8 slices turkey, half white and half dark meat
20 ounces frozen broccoli,

cut or whole
1 can condensed cream of celery soup

1 can condensed cream of mushroom soup
¼ cup white cooking wine
1 cup shredded Cheddar cheese

Cook broccoli according to package directions. Drain. Combine soups and wine. Mix well. Arrange broccoli on the bottom of a two-quart baking dish. Pour half of the sauce over broccoli. Top with turkey. Pour remaining sauce evenly over turkey. Bake at 350 degrees 25 to 30 minutes. Sprinkle with cheese. Bake an additional two to three minutes until cheese is melted. Serves four.

Turkey Corn Pudding is a change of pace turkey leftover recipe.

Turkey Corn Pudding
6 slices or 2 cups diced cooked turkey
1 small can sliced mushrooms
¼ cup margarine
¼ cup flour
½ teaspoon salt
¼ teaspoon pepper
1 cup milk
¼ teaspoon Worcestershire sauce
2 eggs, separated
1 can (8¾-oz.) cream style corn

Arrange turkey in bottom of greased casserole. Set aside. Melt margarine in saucepan. Stir in flour, salt and pepper. Add milk gradually. Stir constantly over direct heat until sauce is thickened. Combine

Worcestershire sauce with egg yolks and beat lightly with fork. Blend a little hot mixture into egg yolks, then stir into pudding. Cook two minutes. Remove from heat. Add corn. Beat egg whites until stiff but not dry. Gently fold into corn mixture until whites disappear. Pour over turkey and mushrooms. Bake in 350-degree oven 30 to 40 minutes. Serves six.

A Sliced Turkey Casserole is a hefty meal-on-a-plate.

Sliced Turkey Casserole
½ cup finely chopped onion
2 tablespoons diced green pepper
Two-thirds cup sliced celery
3 tablespoons cooking oil
1 can (8 oz.) tomato sauce
4 to 6 slices buttered toast
½ cup water
½ teaspoon celery salt
½ teaspoon sugar
½ cup cooked peas
8 slices hot turkey
Saute onions, green pepper and celery in oil. Add tomato sauce, water, celery, salt, sugar and peas. Simmer five minutes. Serve over turkey slices on toast. Serves four.

The carcass should have been simmered so that there would be broth as base for a hearty Turkey Gumbo to be served up on a chilly evening.

Turkey Gumbo
2 small onions, diced
2 tablespoons fat
4 cups turkey broth
2 cups canned tomatoes
4 cups cooked okra
2 tablespoons chopped parsley
½ teaspoon paprika
2 cups cooked rice
Cook onion in fat until it's tender but not brown. Add broth, tomatoes, okra, turkey, parsley and paprika. Heat and simmer 10 minutes. Season to taste. Add cooked rice. Heat and serve. Serves six.

Holiday Hints
Keep plenty of dairy eggnog in your refrigerator. It's a party refresher just as it is or in a flavorful punch. Pour some into ice trays to freeze so you can cool eggnog in the punch bowl.

Blue Cheese Ball on your holiday cheese tray combine one 8-ounce package cream cheese, one-fourth cup crumbled Blue cheese and one teaspoon grated onion. Beat until smooth. Chill for ease in handling. Shape into ball; wrap in protective wrapping. Chill. Just before serving, roll the ball in finely chopped parsley.

Eggnogg Dessert Sauce is great to serve over steamed puddings and fruitcake. To make combine one cup butter, one and one-half cups sugar and one cup dairy eggnog. Heat over low heat, stirring occasionally, until hot. Stir in one-half teaspoon rum extract.

Spritz cookies will not spread if they're pressed out on cold cookie sheets.

Serve the kids a cup of hot chocolate milk with their cookies. To four cups milk, add one-half cup instant chocolate flavored mix, then heat before pouring into hot cups. A dollop of whipped cream or a marshmallow is special.



Elonza Blount, Jr.
Airman Blount
At Chanute AFB

SAN ANTONIO, Texas — Airman Elonza Blount Jr., son of Mr. and Mrs. Blount, Sr., Route 8, Edenton, N.C., has been assigned to Chanute AFB, Ill. after completing Air Force basic training.

During the six weeks at Lackland AFB, the airman studied the Air Force mission, organization and customs and received special instruction in human relations. Completion of this training earned the individual credits towards an associate in applied science degree through the Community College of the Air Force.

Airman Blount will now receive specialized training in the fire protection field. The airman, a 1976 graduate of John A. Holmes High School, attended College of The Albemarle, in Elizabeth City.



Ostrich eggs are the largest bird eggs. They may be eight inches long and weigh three pounds.



TURKEY LEFTOVERS—Happy is the homemaker who has several packages of leftover turkey in her freezer. Turkey Divan is an elegant main dish for family or guests and calls for slices of leftover turkey.

Letter To Editor

On behalf of the members of the Cystic Fibrosis Campaign Committee I wish to express gratitude to the people of Edenton for their generous support of our recent drive.

Despite the numerous fund-raising drives during October and November, we are happy to announce that the 1978 campaign was a success.

Seventy-five per cent of the money donated will be used to support research and treatment of this yet incurable disease and other lung related illnesses.

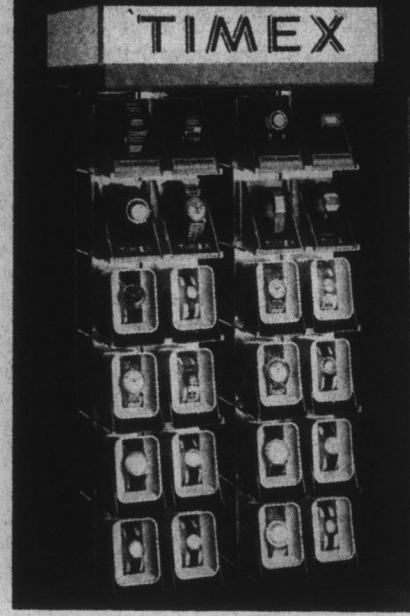
The dedication of those who worked in the campaign was rewarded by the generosity of the community.

Sincerely,
April Lane, Chrmn.
CF Drive, Edenton

Card Of Thanks

We would like to express our thanks to everyone who remembered us during the illness and loss of our loved one, Willie J. Hines. A special thanks to Dr. Edward G. Bond for the excellent care while in Cape Colony, Edenton, N.C., Mr. and Mrs. J.E. Chamblee, Mr. John E. Spruill, Veteran of Foreign Wars, Mrs. Doris S. Hughes, Mrs. Ruth Parkerson, and Mrs. Thelma Ruetschi and all our friends and neighbors in Cape Colony who sent flowers, phone calls, and prayers. Your kindness will always be remembered.

Mr. and Mrs. W.J. Hines and Family



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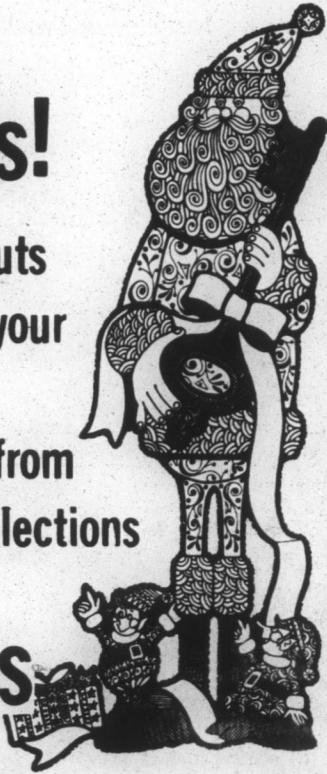
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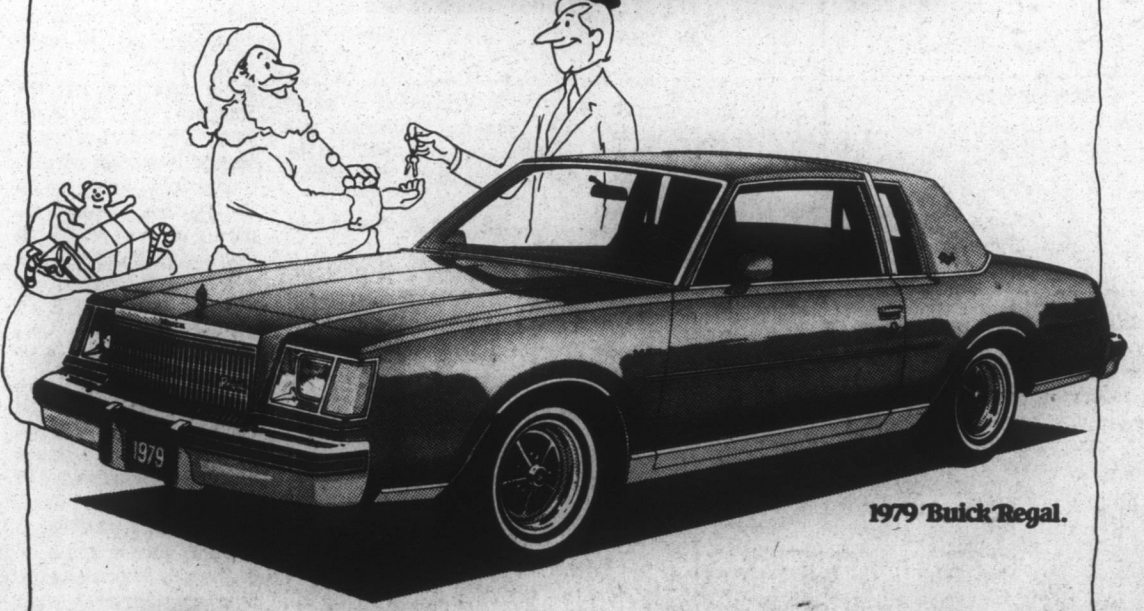
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