

HOUSEHOLD MEMOS... by Lynn Chambers



Leftover Turkey Does a Delicious Encore (See Recipes Below)

Serve Turkey Again?

HAVE ONE OF THOSE big turkeys for Thanksgiving? There are bound to be leftovers, but they can be delicious morsels that the family looks forward to having if you use some ingenuity.

Turkey need not get tiresome on the second and third time around if you prepare it differently than the roast bird served originally. Dress it up, serve with different accompaniments and the family will be thoroughly pleased. So will you, when you see how your ingenuity has changed a leftover into a real favorite.

Sometimes people get so tired of leftovers, they just throw away the last of them. Wastes of food? They get so bored with the same taste, they don't care. Don't let it happen to you.

NO. JUICY SLICES of turkey are first on the program, as long as you have a sharp point of the bird left. Lay those slices on your prettiest platter, all along one side. On the other side serve a new and different relish in pear cups prepared like this:

Pears with Cranberry Sauce
Cooked pear halves, canned or fresh
2 cup liquid from cooked or canned pears
1 cup sugar
2 cups fresh cranberries
1/2 lemon, sliced thin
2 egg white cloves

Place pear halves in refrigerator to chill while preparing the sauce. Combine pear liquid, sugar, cranberries, lemon and cloves in saucepan. Cook over moderate heat until berries pop, about 10 to 12 minutes. Cool in saucepan, then chill. To serve, fill pear hollows with cranberry sauce. Spoon some sauce over sliced pears to give a pinkish tinge. Use a garnish and relish with meat.

Chicken Chow Mein (Serves 4-6)
1/2 cup shredded onions
2 tablespoons fat
2 cups sliced celery
2 cups sliced cooked chicken or turkey
2 cups bean sprouts
1/2 cup cooked or canned mushrooms
1/2 cup chick stock
1 teaspoon head molasses
2 tablespoons soy sauce
2 tablespoons cornstarch
1/2 cup cold water
Chinese noodles

Fry onions in fat until delicate brown. Add celery and cook 3 minutes. Add chicken, bean sprouts, mushrooms, chicken stock, molasses and soy sauce. Cook about 15 minutes. Blend cornstarch with cold water and in chicken mixture. Cook for a few minutes, stirring until thickened. Serve on top of Chinese noodles. Note—Chopped turkey may be substituted for chicken.

LYNN BATH
Fresh or Canned Fruit
1/2 cup Dotted Butter
If you cannot get a lot of applesauce, try that with 1/2 cup of heavy cream. Blend in 1/2 cup confectioner's sugar and 1 teaspoon vanilla. Fold in 1/2 cup applesauce. Chill, then serve dotted with nutmeg. This serves two.
Place some oranges and mix with sliced bananas. Place in serving dishes and top with whipped cream and a garnish of lemon peel.

LYNN CHAMBERS' MENU
*Scalloped Turkey Supreme
*Pears with Cranberry Sauce
Buttered Asparagus
Carrot-Raisin Salad
Hot Biscuits Jelly
Beverage
Lemon Meringue Pie
*Recipes Given

Turkey Puff (Serves 4)
1 1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
2 egg yolks, beaten
1 cup milk
1 cup turkey, cut fine
2 teaspoons grated onion
1/2 cup grated raw carrot
2 tablespoons melted fat
2 egg whites, stiffly beaten
Turkey gravy

Sift together flour, baking powder and salt. Mix beaten egg yolks with milk and blend in with flour mixture. Mix with turkey, onion, carrot and melted fat. Fold in stiffly beaten egg whites. Bake in buttered baking

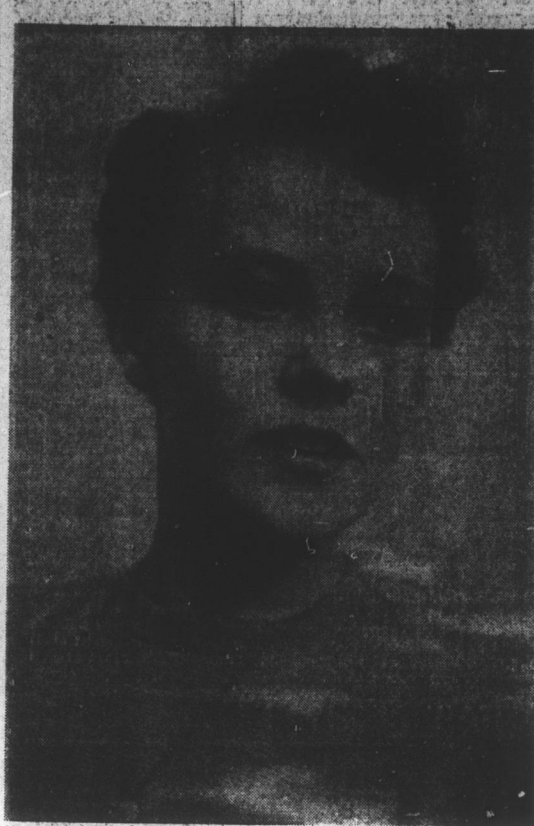
pan in a hot (425°) oven about 20 minutes.

***Scalloped Turkey Supreme** (Serves 4)
1/2 cup turkey or chicken broth
1/2 cup cooked rice
4 tablespoons butter, melted
6 tablespoons flour
1 1/2 cups turkey or chicken broth
1 1/2 cups milk
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ginger
2 cups sliced cooked turkey

Mix together 1/2 cup turkey or chicken broth with rice. Melt butter, add flour and blend well. Combine 1/2 cup turkey or chicken broth with milk and add to butter-flour mixture and cook, stirring, until thick. Add salt, pepper, ginger and turkey. Better a large casserole and place a layer of rice on bottom, then turkey mixture. If desired, sprinkle with finely chopped pimientos, sliced mushrooms and sliced, blanched almonds. Repeat until all ingredients are used. Sprinkle top with buttered bread crumbs and paprika. Bake in a moderate (350° F.) oven for 30 minutes.

Molded Turkey Salad (Serves 8)
2 1/2 cups cold cooked turkey, sliced
1/2 cup sliced celery
1/2 cup chopped green pepper
2 tablespoons gelatin
2 cups turkey stock
1/2 cup mayonnaise
1/2 cup cream, whipped

Mix turkey, celery and pepper. Soften the gelatin in the cold stock and dissolve by bringing to the boiling point. Add to the first mixture and let stand until it begins to stiffen. Fold in the mayonnaise and whipped cream. Turn into a ring mold and chill until firm. Unmold onto a bed of lettuce hearts. Fill the center with mayonnaise to which has been added an equal quantity of whipped cream.
If your refrigerator gets cold enough, or if you have a freezer, freeze fruit right in the can. Open, slice and serve with whipped cream and a sprinkling of coconut.
Do something different with your prune whip: alternate layers of prune whip with sliced bananas in parfait glasses, top with whipped cream and a cherry.
Peach halves that are good enough for a party are filled with ice cream and topped with raspberry jam. If desired, place peach halves on a sponge cake square.



ENGAGEMENT ANNOUNCED — Miss Margie Johnson is the daughter of Mr. and Mrs. John H. Johnson, Sr. of Erwin who announce her engagement to Walter M. Douglas of Fort Bragg and California. A December wedding is planned.

Wedding Party Is Honored At Cake-Cutting

At the home of Mrs. J. B. Spence, in Chalybeate Springs on Friday evening, Mrs. Roy L. Smith and Mrs. Spence entertained the Gregory - Sumerlin wedding party at a cake cutting.

A centerpiece of white chrysanthemums and tall white tapers were used on the dining room table. White flowers were used throughout the house. After the bride-elect and groom elect had cut the first slice from the beautiful three tiered wedding cake which was topped with a min-

ature bride and groom, the mother of the bride, Mrs. L. B. Smith, served cake, and Mrs. L. C. Gregory, mother of the groom served lime ice. Later Miss Sumerlin presented pearls to her attendants, and Mr. Gregory gave the groomsmen cuff links. Thirty seven guests enjoyed the hospitality of Madams Smith and Spence.

THANKS FROM CHURCH
Calvary Baptist Church wishes to thank each individual, each neighboring church, and business establishment, for the splendid cooperation that made our Harvest Day a success.



ICE CREAM

on

THANKSGIVING

- TEMPTING
- DELICIOUS
- REFRESHING

THE ULTIMATE IN HOLIDAY DESSERTS

- WHIPPING CREAM
- COTTAGE CHEESE

Ice cream, but of course! No Thanksgiving feast would be complete without this all-American dessert. Serve ice cream, this time, in fancy moulds, extra rich, delicious... having a tasty gobble in the center. Order in advance. We'll deliver at serving time.

GARDNER'S

DAIRY PRODUCTS, INC.

Cumberland St. Dunn, N. C.

Dunn Girl To Sing At East Carolina

Miss Jeanette Ennis of Dunn will be one of the six student soloists who will appear with the Choir at East Carolina College in Handel's "Messiah."

The famous Oratorio will be presented on December 6 at 8 p. m. in the Austin auditorium by the department of music, according to Dr. Kenneth Cuthbert, director.

Baptist Boys' Choir Has Weiner Roast Friday Evening

The Boys' Choir of the Dunn First Baptist Church had a weiner roast Friday afternoon at 6 o'clock immediately following choir practice. The party was held at the home of Mrs. Ed Upchurch on the Erwin Highway.

Mrs. O. R. Jones and Mrs. Paul

White, choir mothers, assisted with the party arrangements. The boys enjoyed a play period during the evening.

Mr. and Mrs. Ernest Russell and daughters, Beth and Mary Ann and Miss Elaine Hodges, choir accompanist, were special guests.

The menu for the supper consisted of weiners with all the trimmings, marshmallows, doughnuts and soft drinks.

Those attending were Miss Evelyn Straughan, choir director, the special guests and the following

members: Harold Ausley, Sonny Livingston, Jimmy Jones, Paul White, Jr., Clifton Barefoot, Harry Britton, Joe Chalk, Ronnie Wade, Jackie Sturgill, Buddy Godwin, Roy Dudley, Wayne Turnage, Billy and Jerry Barfield, Bruce McLean, Larry Godwin, Larry Upchurch, Jerry Barnes and Benny Wood.

Mr. and Mrs. Sidney J. Brumberg, Charles Stevens and Gail, spent the weekend with Mrs. Brumberg's mother, Mrs. Ethel Ginsburg of Dunn.



A & P STORES WILL BE CLOSED ALL DAY THURSDAY - THANKSGIVING - OPEN ALL DAY WEDNESDAY, NOVEMBER 21

LARGE JAR Spiced Peaches 42c

OCEAN SPRAY Cranberry Sauce No. 1 TALL CAN 18c

Fruit Cake Ingredients

- ◆ CHERRIES - lb. 79c
- ◆ Orange & Lemon Peel - 49c
- ◆ Pineapple - 65c
- ◆ Citron - 49c



fruit cake
1-Lb. Size \$3.99

Brown n' Serve Pkg. 15c
Pecan Roll Pkg. 29c
Marvel Bread 1 1/2-Lb. Loaf 20c
orange coconut gold layer cake 8" Layer Cake 65c

GROCERIES

Iona California Sliced or Halves
Peaches - - - No. 2 1/2 Can 29c
Iona Tomato
Juice - - - 2 No. 2 Cans 25c
A&P
Pumpkin - - - No. 2 1/2 Can 18c
Del Monte, Libby Pineapple
Juice - - - 46-Oz. Can 31c
Burry's Vanilla
Wafers - - - 9-Oz. Can 19c
A&P Apple
Sauce - - - No. 303 Can 10c
Atmore's
Mince Meat - 18-Oz. Jar 39c

Golden Maid
Margarine - - - 1-Lb. Pkg. 24c
Corn
Niblets BRAND - - - 12-Oz. Can 17c
A&P's Own Vegetable Shortening
dexo - - - 3-Lb. Can 89c
Sunnyfield Self Rising
Flour - - - 10-Lb. Bag 78c
White House
Evap. Milk 2 Tall Cans 27c

All prices in this ad effective through Saturday, November 24th.

fruits and vegetables for your feast

Juicy Florida
Oranges 8 Lb. Bag 37c
Red Winesap
Apples - - 5 Lbs. 49c
Juicy Sizes 5 1/2's and 6's
Grapefruit 4 For 29c
Sweet Red Emperor
Grapes - - 2 Lbs. 23c
Plump Red
Cranberries 1-Lb. Pkg. 25c
Fall Russet
Pears - - 2 Lbs. 35c
Fresh
Cocoanuts - Lb. 8c

Ann Page
Tomato Soup 10 1/2-Oz. Can 10c
Ann Page
Mayonnaise 3/4 Jar 59c
Ann Page Gelatin Dessert
Sparkle 3 Pkg. 20c
Ann Page Stuffed
Olives - - - 3/4 Jar 25c
Ann Page Grape
Jelly - - - 1/2 Jar 22c
Ann Page Salad
Dressing 1/2 Jar 49c