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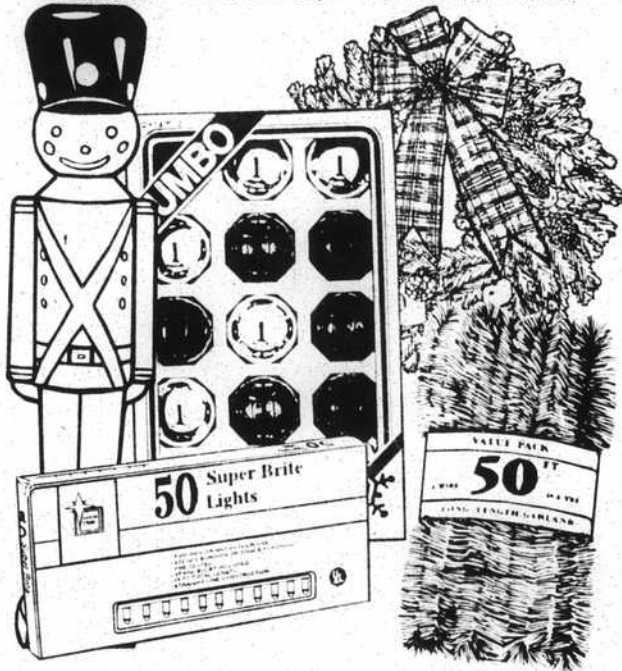
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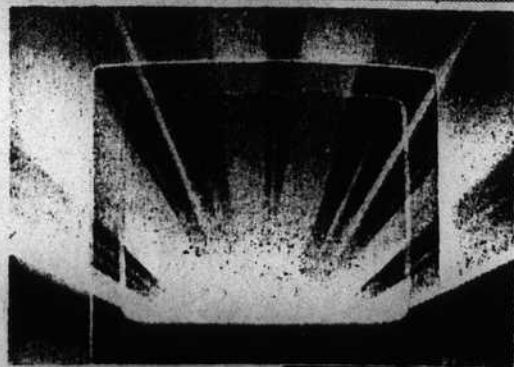
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Microwave, leftovers provide tasty combination for holiday

By Babs Wilkinson

If you have a microwave and some leftovers (and during this season, many of us have both) then you have a winning combination for a quick and easy supper. To ensure your leftovers are served as great the second time as they were the first, try these ideas:

For individual plates, arrange thick or dense food (such as roast beef, corn on the cob or a pork chop) to the outside of the plate and softer, more delicate foods (such as English peas, creamed potatoes or green beans) towards the center. Reheat your plate of food on a lower power level and cover with a wax paper or plastic wrap to hold in heat and moisture.

To warm leftover meat, like a roast, reheat at a medium power level. Heating on high will cause your meat to toughen. Always cover your meat; again this will hold in heat and moisture. When it comes to bread, reheat just a few seconds. Bread that is heated too long will become tough. Always wrap your bread in a paper towel to absorb some of the moisture.

For some leftover ideas try one or all of these recipes.

TURKEY-BROCCOLI CASSEROLE

6 servings, about one cup each
4 ounces noodles, uncooked
10 oz. package broccoli spears (frozen)

- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 cup processed cheddar cheese, shredded
- 1/4 teaspoon dry mustard
- 1/8 teaspoon pepper
- 2 cups milk
- 3 cups turkey, cooked, diced
- 1/2 teaspoon salt

Cook noodles and broccoli as directed on packages; drain. Melt butter or margarine; stir in flour and seasonings. Add milk slowly; cook, stirring constantly, until thickened. Remove from heat; add cheese and stir until melted. Dice broccoli stems, leave flowerets whole. Place noodles, broccoli stems and turkey in an 8x8x2-inch baking dish. Pour cheese sauce over ingredients in baking dish. Arrange broccoli flowerets on top, pressing them into sauce. Bake, uncovered at 350 degrees for about 25 minutes or until bubbly. Calories per serving: about 425.

TURKEY SALAD

- 6 servings, about 2/3 cup each
- 3 cups turkey, cooked, diced
- 1 cup celery, chopped
- 1/4 cup pickles, sweet, chopped
- 2 eggs, hard-cooked, chopped
- 6 lettuce leaves
- 1/2 cup salad dressing, mayonnaise-type
- 1 tablespoon lemon juice
- 1/4 teaspoon salt

Mix turkey, celery, pickles and eggs together lightly. Mix salad dressing, lemon juice and salt until smooth. Gently stir salad dressing into turkey mixture. Chill thoroughly. Serve on lettuce leaves. Calories per serving: about 265.

TURKEY-CHEESE PUFFS

- 1 (3-ounce) package cream cheese, softened
- 2 tablespoons butter or margarine, softened
- 2 cups cooked, chopped turkey
- 2 tablespoons milk
- 1/8 teaspoon pepper
- 1 (8-ounce) can refrigerated crescent dinner rolls

Combine cream cheese and butter; beat on medium speed of an electric mixer until smooth. Add milk; beat

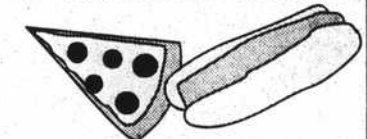


until smooth. Stir in turkey and pepper. Unroll dough, and separate into four rectangles; press perforations to seal. Spoon 1/2 cup turkey mixture in center of each dough rectangle. Moisten edges of each rectangle with water; bring the four corners to the center over filling, pinching edges to seal. Place on an ungreased baking sheet. Bake at 350 degrees for 20 to 25 minutes or until puffs are golden. Yield: four servings.

FAVORITE FOODS

What are kids' favorite foods?

1. Pizza
2. Chicken nuggets
3. Hot dogs
4. Cheeseburgers
5. Macaroni and cheese
6. Hamburgers
7. Spaghetti and meatballs
8. Fried chicken
9. Tacos
10. Grilled cheese sandwich



SOURCES: Gallup Organization survey of children ages 3 to 11; Conagra Frozen Foods

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Engagement

Mr. and Mrs. Jesse Lee Hayes of Leland have announced the engagement and forthcoming marriage of their daughter, Fay Carol Ann, of Leland to Olins Levern Floyd, Jr., of Leland.

Relatives and friends of the couple are invited to attend the wedding planned for 2 p.m. January 30 at Leland Baptist Church.

Miss Hayes is a graduate of Cape Fear Community College and is employed as an office assistant at Rose's in Wilmington. Her fiancé is a graduate of North Brunswick High School and is employed by Landmark Construction.



May the peace, hope and joy of the Christmas season fill your holidays.



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Glad Tidings



Our staff wishes you and your family a happy Christmas and a fruitful new year.

We will be open
Thursday, December 24 until 3:00 p.m.
and will resume normal business hours
Monday, December 28.

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