

THANKSGIVING DINNER



FORMULA FOR THE DAY: One savory turkey with all the trimmings creates one happy family.

By Cecily Brownstone
Associated Press Food Editor

Your Thanksgiving dinner will be a perfect one if you let the whole family get into the act.

Encourage Pop to baste the turkey and he'll serve "his bird" with confidence.

Show your youngsters how to make a turkey gobbler centerpiece out of grapefruit, and John and Priscilla Alden placecards out of oranges, and they'll beam with pride when their holiday-table contributions are cherished.

And how about Mom? This menu will help her prepare a Thanksgiving dinner, chockfull of old-fashioned goodness, with the greatest of ease.

THANKSGIVING DINNER MENU

Grapefruit Baskets

Roast Turkey with Stuffing
and Old-fashioned Gravy

Uncooked Orange Cranberry Relish

Creamed Peas and Onions

Candied Sweet Potatoes

Bakery Rolls

Chiffon Pumpkin Pie Coffee

JOHN AND PRISCILLA ALDEN PLACECARDS

Insert cloves for eyes in orange "heads"; with straight pins fasten on cut glazed fruit for nose, mouth and ears. Roll strip of black construction paper with ends glued or taped together to make stand for head. Cut John Alden's hat from black paper; cut Priscilla's cap and collar from white bond paper; fasten with pins; use yarn for Priscilla's hair.



The stuffing gets its start.

TURKEY STUFFING
Ingredients: 1/2 cup butter, 1/2 cup chopped onion, 1/2 cup diced celery with leaves, 2 cups coarsely chopped Brazil nuts, 1/2 teaspoon salt, pepper, 2 cups turkey stock, 2 packages (8 ounces each) prepared herb-flavored stuffing, 2 tablespoons minced parsley.
Method: Melt butter in 10-inch skillet. Add onion, celery, nuts, salt and pepper to taste. Cook, stirring occasionally, until nuts are lightly browned; add stock and bring to a boil. Pour over stuffing and parsley in a large bowl; toss lightly. Makes enough for a 12 to 14 pound turkey or two 6-pound turkeys, using 3/4 cup stuffing per pound dressed weight.



...And into the bird it goes.



Over the pumpkin pie goes the cream trimming.

PUMPKIN CHIFFON PIE
Ingredients: 1 envelope unflavored gelatin, 1/2 cup firmly packed brown sugar, 1/2 teaspoon salt, 1/2 teaspoon nutmeg, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1 1/4 cups evaporated milk (undiluted), 2 eggs (separated), 1 1/2 cups canned or cooked mashed pumpkin, 1/4 teaspoon cream of tartar, 1/4 cup granulated sugar, 1 9-inch baked pie shell.
Method: In top of double boiler mix together the gelatin, brown sugar, salt, nutmeg, cinnamon and ginger. Stir in well the evaporated milk and egg yolks. Place over boiling water and cook, stirring occasionally, until gelatin dissolves and mixture thickens slightly—about 6 minutes. Remove from heat; stir in pumpkin. Chill, stirring occasionally, until mixture mounds slightly when dropped from a spoon. Beat egg whites until foamy; add cream of tartar and beat until stiff but not dry. Gradually beat in granulated sugar; continue to beat until very stiff. Fold into pumpkin mixture; turn into pie shell; chill until firm. Garnish with whipped cream.



"Well done, Mom!"

This Week's PICTURE SHOW by AP Staff Photographer Robert Kradin

