

Make Left-Over Turkey Attractive To Family

Most of us look forward to Thanksgiving and Christmas dinners when we can enjoy turkey with all the trimmings, but few look forward to finishing up the bird after the big meals are over.

What can you do to make the left-over Christmas turkey more attractive? Virginia Wilson, State College extension specialist in foods and nutrition, says that there are a number of ways in which turkey leftovers can be used to add variety to the menu. Cook frozen broccoli for about one minute, drain and place in a baking dish. Cover with chopped turkey, cheese sauce and crumbs. Brown in a moderate oven for about ten minutes.

Another turkey dish that Miss Wilson suggests is made by cooking noodles or spaghetti in turkey broth. If you don't have broth, you can easily make it by cooking the turkey bones in

water for about 30 to 25 minutes.

After cooking the noodles or spaghetti in the broth, place in a baking dish with chopped turkey and cover with a cheese sauce. To add variety, you might want to add some chopped mushrooms or blanched almonds—or perhaps a little of both. Miss Wilson says that if she really wants to give the dish a special touch, she adds just a few ripe, chopped olives. Bake the casserole in a slow oven for about ten or 12 minutes.

Using up your Christmas turkey need not be a problem. There are any number of interesting combinations that can be made using your Thanksgiving turkey as a basis. Many of these dishes use the bird so subtly that your family won't realize they're still eating the "piece de resistance" of their Christmas dinner.

Ham Curing Secrets Are Given By Experts

If the April, 1954, Johnston County Ham and Egg Show and Sale isn't an even bigger success than the previous six events it won't be the fault of L. R. Johnson, Negro county agent for the Agricultural Extension Service.

Johnson, who has built the annual event into one of the state's outstanding agricultural shows, says Negro farmers of Johnston County will cure and put into home freezers approximately 700,000 pounds of pork this winter.

The 1953 prize ham brought \$55 per pound; the prize dozen eggs brought \$3 each. Both the ham and the dozen eggs were presented to President and Mrs. Eisenhower.

Just to make sure of the quality of next year's ham entries, County Agent Johnson is making the rounds of hog killings now in progress throughout the county. He set one farmer straight the other day. Says Johnson:

"According to the 'Old School' farmers are supposed to use 200 pounds of salt to cure 400 pounds of pork. We don't do it that way any more. We have a better and safer way of curing meat. The recommended formula for curing requires eight pounds of salt, three pounds of sugar, and three pounds of saltpeter for every 100 pounds of pork.

"By following the recommended formula the farmer in

question had 153 pounds of salt left over. But he is assured that his meat will be more immune to spoilage. And at the same time there will be no danger of excessive saltiness.

The sugar in the formula accounts for the savory, sugar-cured flavor, especially in the hams."

United States pasture conditions on October 1 averaged 56 per cent of normal, as low as any recorded for that date in nearly four decades except in 1934 and 1935, when conditions averaged 54 per cent.

Branch Banking & Trust Co.

Kinston — Trenton

Sound Banking and Trust Service

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION

G&W SEVEN STAR 90 Proof!



\$2.30 PINT

\$3.65 4-5 QUART



Pfc Moses Burney Has Korean Christmas

45TH DIV. KOREA—Pvt. Moses O. Burney, 21, son of Mr. and Mrs. Roosevelt Burney, Route 3, Kinston, N. C., spent Christmas north of the 38th parallel in Korea.

On security duty with the 45th Infantry Division, he attended special religious services and shared the traditional holiday feasts.

Burney, an ammunition bearer in Company A of the division's 180 Regiment, entered the Army in November 1952 and completed basic training at Fort Jackson, S. C., before arriving overseas in May.

He wears the Purple Heart for wounds received in action.

PROTECT YOUR RIGHT TO DRIVE



for your family's sake!

How would your wife and children feel if you couldn't use your car? Remember, the new Safety-Responsibility Law means the loss of your license if you can't pay claims promptly.

INSURE NOW — and for economy's sake, call us!

JAKE A. PARROTT INSURANCE AGENCY

116 W. King St.

Phone 2948



"Make one to use more Smith-Douglass Fertilizer... I want a new rug."

Surest way to increase profit in 1954 is through increased yield per acre. Surest way to increase yield is the proper grade of Smith-Douglass Fertilizer at the recommended rates. \$1 worth of S-D produces average increased yield worth more than \$3!

High-quality S-D Fertilizer of the right grade and in the right amount reduces unit production cost by increasing yield and quality per acre. Let the nearby S-D Fertilizer representative help you keep your income up!

Smith-Douglass Fertilizers

Listen to DEBHAM VIEWS THE NEWS 12:45-1:00 daily

Have a Coke... Drive refreshed

5¢

To travel refreshed

