Textured Walls For Added Interest

For a change from flat or flowered walls, these textured papers lend considerable interest. They come in a wide range of designs and colors and are washable.

Here's How To Carve

Here's how to expertly carve that holiday bird.

Select a platter that is large enough to allow ample space for the sliced meat. Unless garnish is simple, provide a plate on which it can be transferred. For a job well done a good carving set or a two - tined fork, a knife with a long flexible, very sharp blade and a spoon for the dressing are a must. Enough meat should be carved to serve every one at the table.

To start the carving, the turkey is tipped on its side with the breast toward the table. Then:

1. Remove the Wing Tip and First Joint. Grasp the wing tip firmly with fingers, lift up, and sever between the first and second joint. Place the wing tip and first joint portion on the side of the platter. This part is not customarily served. Leave the second joint attached to the bird.

2. Remove the Drumstick. Grasp the end of the drumstick and lift it up and away from the body, disjointing from the thigh or second joint of the leg.

The latter is left attached to the bird. Place the drumstick on the side platter for slicing the meat. Hold the drumstick upright at a convenient angle and cut down toward the plate, parallel with the bone, turning the drumstick to make uniform slices.

A variation (not diagrammed) is Grasp end of drumstick to steady the leg, then cut thin slices across the entire length of leg until the hope of drumstick and thigh and the joint connecting them are exposed. Disjoint drumstick as suggested and finish slicing remaining meat. Proceed with Step 3, "Run the point, etc."

3. Removing the Thigh Bone. Anchoring the fork where it is most convenient to steady the bird, cut slices of thigh meat parallel to the body until the bone is reached. Run the point of the knife around the thigh bone, lift up with fork, and use fork or fingers to remove the bone. Then slice the remaining thigh meat. The choice dark meat above the thigh in the spoon-shaped section of the backbone is called the "oyster." Use the point of the knife to lift it out.

4. Slicing White Meat. Begin at the front end of the turkey and slice until the wing socket is exposed. Remove the second joint of the wing. Continue slicing white meat until enough slices have been provided or until the breastbone is reached.

5. Removing Stuffing from Hole cut into Cavity under Thigh. Slit the thin tissue in the thigh region with the tip of the knife and make an opening large enough for a serving spoon. The stuffing in the breast end may be served by laying the skin back onto the platter.

Limas Spark New Salad

We call this "Lima Bean Salad, San Francisco" because it will remind you of some of the first course dishes you are often served in San Francisco restaurants Marinate cooked, chilled lima beans in a garlic-flavored olive oil, then add a little wine vinegar, green pepper and parsley. The men will vote for this one.

Lima Bean Salad, San Francisco

2 cups cooked dried lima beans
1 clove garlic
¼ cup olive oil
2 tablespoons minced parsley
2 tablespoons diced green sweet pepper
2 tablespoons red wine vinegar
½ teaspoon salt
Freshly ground black pepper
Lettuce cups

Drain lima beans and chill. Crush garlic in olive oil, cover and let stand 4 or 5 hours at room temperature. Remove garlic. Pour garlic oil over lima beans, add parsley, green pepper, wine vinegar, salt and pepper to taste. Mix lightly and serve in crisp lettuce cups.

Serves 4.

How To Care For Electric Sheet

An electric sheet may be washed as often as necessary, sudsing and rinsing gently by hand in warm water. Squeeze out excess water and hang evenly over a line to dry.

Agitation and heat may distort and injure the wires so avoid wringing, machine washing, and ironing. Never dryclean an electric sheet, as dryclean solvents are injurious to the insulation on the wires.

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Don't Ignore Common Cold

NEW YORK, N.Y.—People who think they can "shake off" a cold by working it off or ignoring it are making a big mistake, says Victor H. Lindlahr, noted food commentator.

A cold isn't something that hangs onto your body cells like a barnacle, declares Lindlahr in the December issue of the Journal of Living magazine. It's a conflict between the body chemistry and a virus.

Rest Important

A powerful yet simple weapon to help ease the discomforts of a cold is rest. Going to bed at the first sign of symptoms is an active and positive way to fight an oncoming cold. When you rest or sleep, the body's defense mechanism can handle the cold virus more effectively.

To help speed up recovery, advises Lindlahr, pay attention to your diet while you have the cold. Citrus juices, hot lemonade and onion broth have been proved in the school of experience to be beneficial.

Most people lose their appetites when they have colds and coddle themselves with sweets and tidbits. This is a mistake, says Lindlahr. The body needs plenty of high-grade proteins found in milk, eggs and meats to help form the antibodies with which it fights any infection, including colds.

Eggnogs made with milk or orange juice, robust meat or chicken broths, and simply prepared meats should be an important part of the diet to help relieve a cold.

Time Required

Be careful not to skimp on the convalescent period, adds the Journal of Living article. If you don't give yourself time enough to get well, your tissues may be weak enough to allow the cold to flare up again. Even a little work or effort undertaken before you are well may tax your strength and cause the cold to hang on. Once it gets entrenched, it may invite complications like sinus trouble, pleurisy or pneumonia.

Don't let familiarity with colds breed contempt for them!

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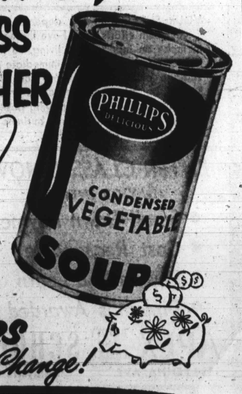

Change to PHILLIPS and Keep the Change!

*The Delicious soups made in the garden country. Enjoy your favorites!

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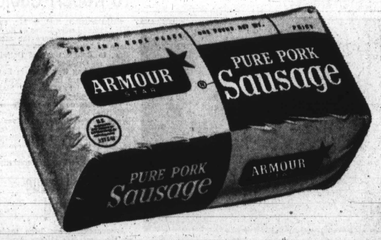
Yes —if you see this label on ARMOUR STAR PORK SAUSAGE



No —it's mild if it's in this regular package

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ARMOUR STAR PORK SAUSAGE

—and it's made fresh every day right here in Baltimore!

Curried, Or In Star Casserole, Left Over Turkey Is Tasty Bit

Likely as not, that bountiful table that is a traditional part of Thanksgiving will have a lot of good trukey meat left. Second appearance need not be humdrum.

For instance curry powder and diced apples make a turkey casserole that has a deliciously different taste.

The recipe is easy to prepare. A rich white sauce combines the elbow spaghetti, turkey and apples. Add crushed potato chips to cover the casserole, just before you put it into the oven. Serve Curried Turkey Casserole with chutney. Buttered asparagus and hard rolls complete the main course. Feature frosted cup cakes and coffee for dessert.

Curried Turkey Casserole

2 tablespoons butter or margarine
1 cup diced apples
4 ounces elbow spaghetti
2 tablespoons enriched flour
¾ teaspoon salt
Dash pepper
¼ teaspoons curry powder
1¼ cups milk or broth
½ cup mushrooms
1 cup cooked turkey meat

Melt butter or margarine in heavy skillet or saucepan. Add apples and cook until tender (about 5 minutes). Cook spaghetti in boiling salted water until tender (about 5 minutes). Drain and rinse.

While spaghetti is cooking, stir flour, salt, pepper and curry powder into butter or margarine. Gradually add milk, stirring constantly until thickened. Add mushrooms and turkey and fold in spaghetti.

Pour into greased 1¼ quart casserole and bake in moderate oven (350 degrees F.) 30 to 35 minutes. Serve hot with chutney.

Makes 4 servings.

Turkey stars in this Macaroni Star Casserole. Brussels sprouts and mushrooms are other featured foods. Serve with a tossed salad and hard rolls.

Macaroni Star Casserole

4 ounces elbow macaroni
2 tablespoons turkey fat, butter or margarine
2 tablespoons enriched flour
2 teaspoons salt
1½ cups broth and water
1 cup cooked boned turkey
1½ cups cooked Brussels sprouts (about 1 pound)
¼ cup mushrooms, stems and pieces
5 to 6 slices enriched white bread

Melted butter or margarine Cook macaroni in boiling salted water about 10 minutes. Drain and rinse. While macaroni is cooking, melt fat, butter or margarine in saucepan. Stir in flour and salt. Gradually add broth and water and cook until thickened, stirring constantly.

Fold in macaroni, turkey, Brussels sprouts and mushrooms. Pour into greased 1 - quart casserole. Cut 10 2-inch stars and 1 3-inch star from pieces of bread. Dip in melted butter or margarine. Arrange on top of casserole with larger star in center and small stars around edge.

Bake in moderate oven (375 degrees F.) 30 minutes. Makes 4 servings.

Turkey A La King

5 tablespoons turkey fat
5 tablespoons enriched flour
¼ teaspoon salt
1 cup broth
½ cup milk
2 cups diced cooked turkey
1 cup cooked peas
2 tablespoons chopped pimiento
4 ounces noodles

Melt fat in saucepan. Stir in flour and salt. Gradually add broth and milk, stirring constantly until thickened. Add turkey, peas and pimiento, mixing well. Heat thoroughly. Serve on crisp noodles or creamy noodles.

To prepare Crisp Noodles: Place small amount (about 1 cup) of uncooked noodles in flat-bottomed wire basket or strainer. Fry in deep hot fat (375 degrees F.) until golden brown (about 1 minute). Drain. Sprinkle lightly with salt. To prepare Creamy Noodles: Cook noodles in boiling salted water until tender (about 5 minutes.) Drain and rinse with hot water. Makes 4 servings.

Extra Thanksgiving Turkey In Star Role

Return engagement of that Thanksgiving turkey can be just as enticing as first appearance, as recipes on this page will show.

Stuffed Frankfurters

1 lb. frankfurters
¼ cup margarine or butter
¼ cup minced onion
2 tablespoons minced celery
2 teaspoons chopped parsley
¼ teaspoon dried basil (optional)
3 cups soft enriched yeast-raised bread crumbs
Salt and pepper

Split franks down the middle but do not cut all the way through. arrange in greased baking dish.

Melt margarine or butter in a frying pan. Add onion, celery, parsley, and basil and cook until onion and celery are tender. Stir in bread crumbs until all margarine or butter is soaked up.

Season to taste with salt and pepper. If desired, moisten with a little hot water. With fingers stuff crumbs into split franks. Add a little water to baking dish to keep franks from burning. Bake at 400 degrees F. (moderately hot oven) 10 minutes. Serve with hot mustard or tomato sauce. Makes four servings.

Three-Decker Hamburgers

Whoever said the luscious hamburger was "lowly"? Dressed for company, it can be one of the most delectable foods in the whole repetoire of good eating. Our three-decker hamburger is a fine example of just how downright good it can be.

Three-Decker Hamburgers

2 lbs. lean beef, ground
salt and pepper
¼ lb blue cheese
¼ cup minced onion
¼ teaspoon Worcestershire sauce
few drops tabasco
strong, cold coffee

Season beef with salt and pepper. Form into 12 thin patties. Break up cheese; add onion, Worcestershire sauce and tabasco; beat until well blended.

Add enough coffee to make soft, spreading consistency. Spread between hamburger patties, sandwich-fashion. Broil, turning once. Serve on hot, toasted hamburger buns. Yield: six servings.

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Patterns ready to fill orders immediately. For special handling of order via first class mail include an extra 5 cents per pattern.

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No. 2378 is cut in sizes 12, 14, 16, 18, 20, 36, 38, 40, 42. Size 18, 3⅞ yds. 31-in., with 3 1/8 yds. edging.

The FALL-WINTER FASHION BOOK, just out and beautifully illustrated in COLOR! Presenting fall fashions at their smartest. Over one hundred practical, easy-to-make pattern designs, for every age and type of figure. Be an early bird . . . order your copy now. Price just 21 cents.

GRANGER TO GO TO INDIA FOR WELFARE CONFERENCE

WASHINGTON — Lester B. Granger, executive director, National Urban League, is co-chairman with Fred K. Hoehler, director, Illinois Department of Public Welfare, of the international conference of social work to be held Dec. 14-19 at Madras, India.

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SEND AS MANY ENTRIES AS YOU WANT! And be sure to enclose the face panel from any Seabrook Farms package with every entry.

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Second prize—A six cubic foot General Electric Home Freezer.

10 Third prizes—Each winner receives 100 packages of Seabrook Farms frozen foods.

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Follow These Simple Rules:

1. Write in 25 words or less, why you like Seabrook Farms foods.
2. Send as many entries each week as you wish, but each entry must be on a separate piece of paper or on the entry blank below, and be accompanied by the face panel of the wrapper from any Seabrook Farms product or the name of any Seabrook Farms product in each entry. Mark the face panel of each wrapper with your name and address, and send to Seabrook Farms Contest, Dept. 12, Box 1000, New York 17, N.Y.
3. Two contests during six weeks. Dates of the contests are:
CONTEST 1—Oct. 12; closes midnight Nov. 22nd, 1952.
CONTEST 2—Nov. 2nd; closes midnight Dec. 22nd, 1952.
4. Entries received before midnight, November 12th, will be eligible for the first contest; entries received in the first contest period will be eligible for the second contest. Eligible entries will be postmarked no later than midnight Nov. 22nd.

NOTE: Contest subject to all state and local laws and regulations. Decision of judges is final. Duplicate prizes in case of tie. Contest open to all persons in United States, its territories and possessions, except employees of Seabrook Farms Company, their advertising agencies and their families. Contest void where prohibited by law. Winners will be notified by mail. Prizes will be awarded by Seabrook Farms Company. Entries will be returned only if sufficient postage is enclosed. All entries become the property of Seabrook Farms.

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