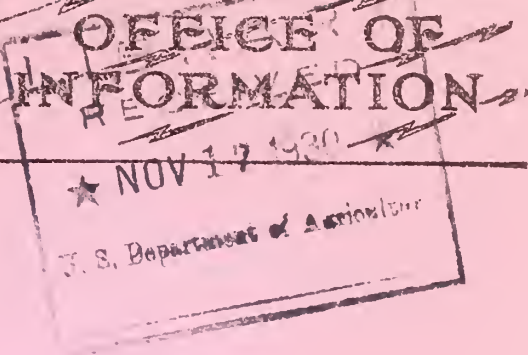


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HOUSEKEEPERS' CHAT

Tuesday, November 25, 1930.

NOT FOR PUBLICATION

Subject: "The Thanksgiving Menu." From the Bureau of Home Economics, U.S.D.A.

Bulletin available: "Aunt Sammy's Radio Recipes."

Of course the traditional Thanksgiving Day dinner has variations, but it generally centers around one dish. The turkey is taken almost for granted.

Some families like an appetizer course -- soup, fruit cocktail, half a grapefruit, oyster or shrimp cocktail, tomato cocktail, or any of the many similar "hors d'oeuvres" (pronounced or-dervre) as the French call them -- preceding the hearty part of the dinner. An appetizer course serves several purposes. It is decorative. It makes the table look very pretty when the family is all assembled. It stimulates the appetite for the heavier foods that follow.

I, for my part, want my turkey without any preliminaries. I know Uncle Ebenezer feels that way about it, too. We like to feel that on this particular day we can indulge in turkey -- all we wish or can eat -- to our heart's content, and we'd much prefer to omit the decorations and trimmings. I don't mean the decorations of the table, of course-- I mean the edible ones.

After all, the chief variations in Thanksgiving dinners are in the vegetables and the dessert. What vegetables are served depends on what you can get, taking into consideration what you have planned for the days preceding the holiday; what the family likes; and what can be prepared with the time at your disposal.

Yesterday I gave you my recipe for pumpkin pie, the dessert that I place number one on the list. Here again, variation is possible, and it may be that you would rather have a frozen dessert than pie. With several small children at the table, ice cream or orange sherbet would be a good selection.

I'll give you the turkey menu now. Let's take pencils and papers and write it down:

Roast Turkey with Chestnut Stuffing; Mashed Potatoes; Buttered Cauliflower or Rutabaga Turnip; String Beans; Celery and Olives; Cranberry Sauce; Pumpkin Pie, with Whipped Cream; Coffee; and Nuts.



I want to give you some points on roasting and carving the turkey this morning. Whatever weight turkey you have chosen, it should be roasted from start to finish. Almost any turkey will be tender if given time enough and cooked right.

Perhaps you'd better first list the ingredients for Chestnut Stuffing. Ready?

10 to 12 pound young turkey	2 cups chopped celery and tops
1 pound large chestnuts	6 cups fine, dry bread crumbs
1/2 cup butter, or 1/4 cup butter and 1/4 cup turkey fat	2 teaspoons salt
1/2 cup minced onion	1/4 teaspoon pepper, and
1/4 cup chopped parsley	1 teaspoon savory seasoning.

(Repeat, ten ingredients in all.)

Draw and singe the turkey, remove the oil sac and pinfeathers, cleanse thoroughly, and wipe dry. Cook the chestnuts in boiling water to cover for 20 minutes. Remove the shell from the chestnuts and then brown skin while hot, and chop into medium-sized pieces. Melt the butter in a skillet. Cook in the onion, parsley, and celery for two or three minutes, and stir frequently. Combine the bread crumbs, chestnuts, salt, pepper, and savory seasoning. Add to the celery mixture, and stir until thoroughly mixed and hot. Sprinkle the inside of the turkey with salt, and fill with the hot stuffing, but do not pack. Fold the wings back on the neck. Tuck the legs into a band of skin and flesh below the tail, or tie them down. Sew the cut surfaces so that the stuffing will not fall out, or become moist when basted. After the turkey is stuffed and trussed, rub the surface with butter, sprinkle with salt, pepper, and flour, lay a piece of fat over the breastbone, and put on a rack in an open roasting pan. Place in a hot oven (about 450 degrees F.) to sear for 30 minutes. After a half hour, reduce the oven heat to moderate (350 degrees), and continue to roast for about 2½ hours longer. Baste the turkey occasionally with the drippings, and turn it first on one side and then on the other, so that it browns well all over. Test for "doneness" by piercing one of the thighs as it lies near the breast. If the juice does not show a red tinge, the turkey is done. Another test is to lift the wing, and see whether it will be easy to disjoint in carving. Serve on its back on a large, hot platter, garnish with parsley or celery tops, and make sauce from the giblets and drippings.

This recipe is for a young turkey. A mature turkey will require an hour or more longer. Cover a mature bird part of the time so that steam can help to cook it through. In this way the top of the breast does not dry out too much.

If the turkey will not hold all the stuffing you have prepared, place the extra stuffing in a greased baking dish. Bake it until brown, basting it now and then with the turkey drippings. Serve with the turkey.

In case you can't get chestnuts, there is a recipe for roast turkey with plain bread crumb stuffing in the radio cookbook. Be sure to have plenty of dry bread on hand for Thursday. Fresh, moist bread will not make as good stuffing. Buy or bake an extra loaf for the stuffing.

Much of the success of the Thanksgiving dinner depends on the way the turkey is carved. With a sharp knife and a well-thought-out plan, the carving will proceed easily and quickly, and the food can be served piping hot. In many homes it is the custom to serve the hostess first, so that the guests can begin at once to eat when their plates are passed.

See that the carving knife is sharpened, before it is put on the table. Flourishing the knife sharpener while the guests and the hot turkey wait, may give the carver pleasure, but the dinner is likely to cool in the meantime. The handle of the carving knife should be easy to grasp, and the blade should be long, thin, and sharp -pointed. The carving fork should be strong, with long tines and a good guard.

Place the turkey on its back on a large platter and place it before the carver with its neck to the left. The carver should hold the fork firmly in the left hand to steady the turkey while cutting. The carving fork is inserted at the point of the breast bone, so that the leg nearest the carver may be cut off and disjointed. As this will be a large piece of meat, it should be cut into several portions. Then the wing is cut off, and next the breast is carved into thin, even slices. On each plate one should serve a piece of white and a piece of dark meat, together with stuffing.

Before the meal, it is a good idea to suggest to the carver that the turkey be kept as neat as possible so that the part left on the platter will be shapely for another serving.

Let's repeat the menu: Roast Turkey with Chestnut Stuffing; Mashed Potatoes; Buttered Cauliflower or Rutabaga Turnip; String Beans; Celery and Olives; Cranberry Sauce; Pumpkin Pie with Whipped Cream; Coffee; and Nuts.

Now for the second menu for the small family: Roast Chicken with Stuffing; Sweet Potatoes; Spinach; Creamed Spanish Onions; Celery; Crabapple Jelly; Cider; and Hot Baked Indian Pudding, with Vanilla Ice Cream; Coffee.

Recipes for the Roast Chicken, Sweet Potatoes in several ways, Hot Baked Indian Pudding, and Vanilla Ice Cream, are all in the Radio Cookbook.

Wednesday: Setting the Holiday Table.

