

WITH LEFTOVER TURKEY

(Level measurements are used in all these recipes.)

At this season of the year when holiday dinners follow each other in rapid succession it behooves the housewife of small means to give no little thought to planning these dinners so that they will not only meet the requirements of the holiday dinner but in gathering up the fragments see that nothing is lost.

Each dinner should be so planned as to furnish several good wholesome meals after the holiday has passed with its pleasant memories, and still not have a "scrappy" suggestion in any one of them.

Turkey Hash with Poached Egg.—Remove the meat from cold roast turkey; cut in small pieces. There should be one cup packed solidly. Add an equal quantity of the stuffing minced, add a tablespoon of onion juice and season with salt and pepper; turn into a well-buttered skillet and moisten with leftover giblet or oyster sauce; mix well and let heat throughout. Serve on circles of toast. Make a depression in centre of each portion and slip in carefully a poached egg.

Scalloped Turkey.—Prepare a sauce as follows: Melt two tablespoonfuls each of turkey dripping and butter in a saucepan, brown well (being careful not to burn); add four tablespoonfuls of butter and continue browning. Add gradually two cupfuls of stock (made by cooking in water the skin and bones of the turkey), stirring constantly. Cut remnants of cold roast turkey into small pieces; there should be two cups. Add to sauce and mix well. Sprinkle the bottom of a baking dish with buttered and seasoned cracker crumbs; add a layer of the turkey mixture, then a layer of oysters, drained from their liquor; sprinkle with salt, pepper, and a slight grating of lemon peel. Cover oysters with a layer of crumbs; repeat until turkey mixture is used. There should be two layers of turkey and one of oysters. Cover top with buttered crumbs and bake twenty minutes in a hot oven.

Creamed Turkey with Potatoes and Green Peppers.—Chop one-half of a green pepper fine; saute five minutes in three tablespoonfuls of butter, and three tablespoonfuls of flour, stirring constantly; add gradually one cupful of chicken stock and one-half cupful of hot cream; beat until smooth and glossy, season with salt, pepper, and one-eighth teaspoonful of celery salt. Place the saucepan over hot water and add one cupful of cold roast turkey cut in small cubes; one-half cupful of cold boiled potatoes cut in small cubes, and one-half tablespoonful of onion juice. When thoroughly heated serve in a rice border.

Turkey Croquettes.—Two cupfuls of cold roast turkey chopped fine, one cupful of English walnut meats chopped fine, one teaspoonful of salt, one-fourth teaspoonful of celery salt, one-eighth teaspoonful of pepper, one-eighth teaspoonful of poultry seasoning, one teaspoonful of lemon juice, one-half tablespoonful of grated onion, one teaspoonful of finely chopped parsley, three-fourths of a cupful of giblet sauce, or three-fourths of a cupful of thick brown sauce, breadcrumbs. Process: Mix the ingredients in the order given; after adding the sauce let mixture cool. Mould in cork shape croquettes, roll in fine bread crumbs, dip in egg (diluted with cold water in the proportion of two tablespoonfuls of water to each slightly beaten egg), then in crumbs. Fry in deep hot fat. Drain on brown paper and serve with oyster sauce.

Thick Brown Sauce (for croquettes and cutlets).—Two tablespoonfuls of butter, three and one-half teaspoonfuls of flour, one-fourth teaspoonful of salt, one-eighth teaspoonful of pepper, one cupful of hot brown stock. Process: Melt and brown butter in a saucepan; add flour, stir to a smooth paste and continue browning (taking care mixture does not burn); add seasonings and gradually hot stock, beating constantly. Let boil one-half minute and remove from range.

Turkey Salpicon.—One cup of cold turkey cut in one-half inch cubes, one-half cup of cold tongue cut in small cubes, one-half cup of button mushrooms, one-half green pepper cut in shreds, one-half small onion finely chopped, one and one-half tablespoonfuls of butter, one and one-half tablespoonfuls of turkey dripping, two cupfuls of brown or white stock, salt, pepper, celery salt, and a few grains of cayenne. Process: Prepare turkey and tongue; mix well. Melt butter and

dripping in a saucepan, add onion and green pepper; cook without browning five minutes. Add stock gradually while beating constantly. Season highly with salt, pepper, and celery salt. Add a few grains of cayenne. Heat mushrooms in their own liquor, drain, add mushrooms to sauce. Reheat meat in sauce and serve in a border of broiled rice. Sprinkle all with paprika.

Luncheon Turkey.—One and one-half cups of cold turkey in small cubes, two tablespoonfuls of butter, one tablespoonful of carrot cut in small dice, two slices of onion, two tablespoonfuls of flour, one cup of chicken or white stock, one cupful of buttered and seasoned cracker crumbs, five eggs, one green pepper cut in shreds, salt and pepper, and grated cheese. Process: Cut a slice from stem end of pepper, remove seeds and veins, parboil pepper eight minutes, drain and cut in shreds. Cook vegetables in butter five minutes; add flour and stir until well mixed; add stock slowly, beating constantly. Strain. Add turkey cubes, green pepper, and season with salt and pepper. Turn on a well-buttered chop platter that will stand the oven's heat, and sprinkle with cracker crumbs. Make five depressions, using a tablespoon, and into each drop carefully an egg. Sprinkle eggs with salt, pepper, and grated cheese. Bake in a moderate oven until whites are "set" and crumbs are brown.

Turkey Timbales.—Two cups of cold roast turkey finely chopped, two tablespoonfuls of butter, two tablespoonfuls of fine cracker crumbs, one-half cupful of chicken stock, one tablespoonful of parsley finely chopped, salt, pepper, and celery salt, and two eggs beaten thick and light. Process: Melt the butter, add breadcrumbs and stock, bring to boiling point and add turkey, parsley, and seasoning; add the beaten eggs. Fill well-buttered timbale moulds two-thirds full. Place moulds on an inverted pie pan and bake twenty minutes. Unmould and serve with sauce supreme.

Sauce Supreme.—Four tablespoonfuls of butter, four tablespoonfuls of flour, one and one-half cupfuls of hot chicken stock, one-half cup of hot cream, one tablespoonful of reduced mushroom liquor, three-fourths of a teaspoonful of lemon juice, salt, pepper, and a few grains of nutmeg. Process: Melt the butter in a saucepan, add the flour, stir to a smooth paste. Add stock gradually, stirring constantly, add the cream, mushroom liquor and seasonings. Continue beating until smooth and glossy.

Pimentoes Stuffed with Turkey and Mushrooms.—Line buttered dariole moulds with pimentoes (Spanish peppers). Wipe and peel the caps of half a dozen mushrooms, chop them fine; chop the half of a small onion fine and saute them together in one tablespoonful of butter; then add three-fourths of a cupful of cream sauce, half a cup of fine bread crumbs, half a cup of white meat of turkey, finely chopped; add one pimento, chopped fine, and the beaten yolk of an egg. Season highly with salt and pepper. Fill lined moulds with this mixture, cover the top of each with buttered crumbs. Bake in a dripping pan surrounded with hot water. Serve turned from the moulds on circles of toast.

Turkey Souffle.—Two cupfuls of scalded milk, two tablespoonfuls of butter, two tablespoonfuls of flour, three-fourths of a teaspoonful of salt, one-half teaspoonful of celery salt, one-eighth teaspoonful of pepper, one-third cupful of fine soft bread crumbs, two cupfuls of cold turkey, chopped fine, yolks of four eggs, well beaten, two teaspoonfuls of finely chopped parsley, whites of four eggs, beaten stiff and dry. Process: Melt the butter in saucepan, add the flour mixed with seasonings, stir to a smooth paste; add the milk gradually, beating constantly; add the bread crumbs and cook three minutes; remove from range, add the turkey, yolks of eggs and parsley; cut and fold in the whites of eggs. Turn mixture into a well-buttered baking dish and bake thirty-five minutes in a moderate oven. Serve with oyster sauce or sauce supreme.

Turkey Soup.—Break the back of the turkey in pieces, remove all stuffing, place in a kettle; add all leftover bits of meat and skin. Cover a knuckle of veal with cold water, place on range, bring quickly to the boiling point; let boil five minutes. Drain, throw away the water and add the turkey bones, remnants of meat and skin; place in a stock pot, cover with three-quarts of boiling water, place on range, cover and let boil gently until the meat falls from the knuckle. The last hour of cooking add one onion, sliced, six slices of carrot, one outside blade of celery broken in pieces, one-half teaspoonful of

peppercorns, a small bit of bay leaf, a spray of parsley, and one tablespoonful of salt. Strain and remove fat. The turkey and seasoning give flavor to the soup, while the veal adds strength and flavor also. The veal can be used for croquettes.

CHRISTMAS DINNER.

A Few Simple Menus Which Will be Found Useful.

Tomato Soup	Croutons
Celery	Olives
Roast Chicken	
Cranberry Sauce	
Potato Croquettes	Spinach
Grapefruit	Wafers
Cheese	Crackers
	Coffee

Baked Young Goose	
Baked Bananas	
Boiled Onions	Mashed Potatoes
Celery and Apple Salad	
Plum Pudding	
Wafers	Cheese
	Coffee
	Candy

Cream of Celery Soup	
Celery	Olives
Roast Turkey	
Mashed Potatoes	Cranberries
String Beans	
Lettuce Salad	
Christmas Pudding	
Coffee	Nuts
	Raisins
	Candies

Oyster Soup	Wafers
Celery	Olives
Baked Turkey, Giblet Sauce	
Cranberry Sauce	
Sweet and White Potatoes	
Creamed Onions	
Tomato Jelly on Lettuce Leaves	
French Dressing	
Suet Pudding	Cider Sauce
Coffee	Nuts
	Raisins

Oyster Cocktail	
Consomme Montmorency	
Pulled Bread	
Olives	Celery
	Salted Pecans
Roast Goose	Chestnut Stuffing
Frozen Cider Punch	
Baked Stuffed Potatoes	
Glazed Onions	
Grape Fruit Salad	
English Plum Pudding	Hard Sauce
Wafers	Cream Cheese
	Cafe Noir

Grapefruit	
Fish Cutlets	Cream Sauce
Baked Goose	Gooseberry Sauce
Hominy Croquettes	Sprouts
Apple Salad in Apple Shells	Wafers
Plum Pudding	Indian Sauce
Cheese Croquettes	Coffee
	Bon Bons

Plenty.

Christmas comes but once a year
And this is nice;
What would we do, oh dear, oh dear,
If he came twice?

Sure of It.

I'm sure there is a Santa Claus,
My mind no doubting fills,
I know he is real because
I have to pay his bills.

A Christmas Song.

Now is the time when holly sprays
Light all the barren, brooding ways,
And every bell, it sounds noel,
A paean in the Master's praise.

Now is the time when ivies gleam
Like beryl in the morning beam,
And every bell, it sounds noel,
And makes the Master's praise its theme.

Now is the time when mistletoe
Is glossy in the noonday glow,
And every bell, it sounds noel,
To praise upon His name bestow.

Now is the time of ingle mirth,
The blessed day of Christ—His birth,
And every bell, it sounds noel,
To ring His praise throughout the earth.

CHRISTMAS.

Throughout the northern hemisphere—the more populous and highly civilized half of the world—the days are now at their shortest, and nature is at her lowest ebb. The old year, from which we hoped so much, is nearly spent. We balance our books, and if we are honest with ourselves look back upon many disheartening failures and few successes.

Yet, suddenly, in the midst of this depressing period, we lay aside care and doubt and malice, and begin to think how we can make others happy. We feel, as at no other time, the real closeness of our relationship to our fellows—and all because of something which happened thousands of miles away and nineteen hundred years ago. Christmas is a miracle.

Business may have been dull, and plans may have miscarried until we feel that we cannot afford to spend a dollar for Christmas gifts. What of it? Shall we make that an excuse for saddening the lives of those about us by regrets and complaints? Surely friendship is not so cheap or love so sordid that either can be bought with a gift or lost for the lack of it.

The secret of the "Christmas spirit" is simple. We are happier at the Christmas season than at any other, because then, for a day or a few days, we succeed in putting our own personalities in the background and our own desires under-foot. In seeking joy for others we find happiness for ourselves.

Why should we have this spirit but for a day or a season? The spirit of love and kindness which came into the world with the Babe who was born in Bethlehem is not for a day, but for every day and for all eternity.

CHRISTMAS RECIPES

Mince Dumplings.—Prepare a good puff paste. Roll thin and cut in three inch squares. In the center of each of these put a little mound of mince-meat made as for pies, gather up the four corners of the pastry, pinching the edges close together, brush with melted butter, sprinkle with granulated sugar, and bake to a light brown in a hot oven. Serve with hard sauce flavored with lemon juice and nutmeg. Decorate with holly. These are a pretty and pleasant change from mince pies.

Christmas Salad.—This is a pretty arrangement of tomato jelly and canned asparagus tips. Mold the jelly in patty tins, and when ready to serve, scoop enough from the top of each to admit of standing six stalks of asparagus upright. It will look like a little bouquet. With a few little dabs of bright yellow mayonnaise this imitation tomato salad is as pretty as it is palatable. Place the whole on a couple of crisp lettuce leaves, and pass toasted crackers and cream cheese as an accompaniment.

Jerusalem Pudding.—Chop a quarter of a pound of dates and cover with orange juice. Whip a pint of cream. Cover a third of a box of gelatin with half a cupful of cold water and soak half an hour; put cream in pan and keep cold; mix one cupful of boiled rice, one cupful of sugar, one teaspoonful of vanilla with the dates; put the gelatin over hot water until dissolved, and then stir all these ingredients into the cream and turn into a mold for two or three hours. Serve with whipped cream, dusted with finely chopped blanched almonds.

Christmas Loaf.—This Christmas loaf cake is very popular in Norway. It is a cake also that improves in the keeping. Melt three ounces of butter and pour off into a pan, holding back the salt. Add two tablespoonfuls of sugar, one pint of milk with a tablespoonful of yeast dissolved in some of the milk, and three whole eggs well beaten. Next add a pound and a half of flour, one-half pound of seedless raisins, half pound of currants, and shredded citron and ground cardamom seeds to flavor. When too stiff to stir begin kneading and continue until the dough will not stick to the board. Set the pan in a warm place where there are no drafts and when well risen make into the shape of a round loaf of bread. Sprinkle with sugar thickly, let rise again, and bake in a steady oven one hour.

Orange Pie.—Take two large oranges, grate the rind from one and squeeze the juice from both, straining out the seeds, and mix with the rind and one-half pound of granulated sugar, adding a large tablespoonful of flour, then stir in the well beaten yolks of three eggs and two tablespoonfuls of melted butter. Turn into a deep pie plate which has been lined with pie paste, and bake until firm in a quick oven. Beat the whites of the eggs until dry and firm with two tablespoonfuls of sugar. Spread the pie smoothly with part of this meringue and return to the oven for a minute or two to set but not brown, then squeeze the remainder of the meringue through a pastry tube on the first coating in fancy pattern or simple lattice design and set in the oven till slightly tinged with brown. Let cool, then lay holly leaves in wreath pattern on top and simulate holly berries with small red candies such as can be purchased at any confectioner's.

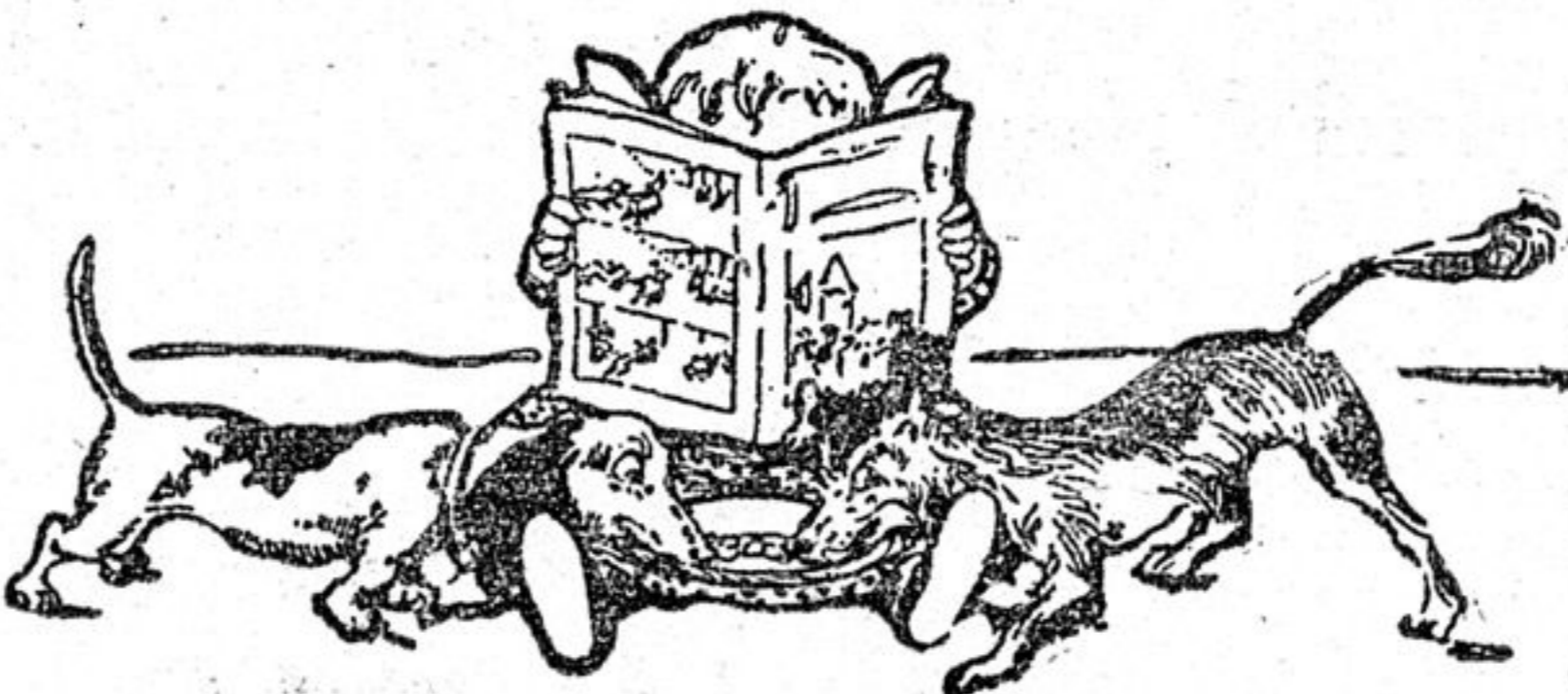
Burnt Sugar Cake.—One and a half cupfuls of sugar beaten with one-half cupful of butter until light and creamy; stir in the unbeaten yolks of two eggs, add one cup water, then two cupfuls flour and beat five minutes; next the well beaten whites of two eggs, another half cupful of flour, two teaspoonfuls baking powder, one teaspoonful of vanilla, and three teaspoonfuls burnt sugar. Bake in two square tins and put together with icing as follows: Boil one and three-fourths cupfuls of sugar with a little water till it hairs when dropped from a spoon, then beat gradually into the well beaten whites of two eggs, add one teaspoonful of burnt sugar, a little vanilla, and beat till cool and stiff enough to spread.

What Always Happens.

"Does your rich uncle send you something for Christmas?"
"Oh, yes. Every year he sends along just enough to make us think how much he might have sent if he'd wanted to."

Nobody ever made the best of anything by worrying.

TWO NAUGHTY DOGS.



Jack one day put down his plate.
"Pudding's hot," he said; "I'll wait."
Here's my pretty picture-book—
I'll have time for just one look.

But he looked still more and more
As he sat upon the floor;
And his doggies, Spot and Pup,
Gobbled all his pudding up!