

Tortoni

You will need -
 milk - 1 cup
 sugar - $\frac{3}{4}$ cup
 eggs - 2
 Knox Fello - (1 Tablespoon = 1 pkg.)
 Salt - shake
 heavy whipping cream - $\frac{1}{2}$ pt.
 vanilla extract - 2 teaspoons

Directions
 Warm 1 cup milk in saucepan (low heat)
 Have ready - 2 beaten egg yolks with
 $\frac{3}{4}$ c. sugar - Beat together
 until lemon color
 Add beaten yolks + sugar to warm milk
 stir well (this is to dissolve
 the sugar)
 Sprinkle gelatin over water (about 2
 tablespoons of water) when
 dissolved add to milk, egg
 and sugar mixture - ^{Heat} _{Low}
 Continue stirring until creamy
 Add - dash of salt
 Pour mixture into a dish and
 place in refrigerator a couple
 of hours - until set

(over)

When set remove from refrigerator
 and Beat Well (I use electric beater)
 Add 2 teaspoons of vanilla
 Beat until creamy.
 Fold in beaten egg whites
 then fold in beaten cream
 (No lumps) (Fold by hand - not beater)
 Place in serving dish and
 refrigerate at least until set -
 This can be made a day ahead.
 Good luck Brigid 😊

Topping (about 5-6)
 Crush sugar cookies (Poppewidge)
 Place cookies between foil and
 roll with a rolling pin - Sprinkle top
 of Tortoni before serving

Once you make this you will
 find it is easy - Xmas Gram

Durkin Family
 Recipes from
 Grace (Betty)
 Durkin and
 Mollie Durkin

Outmeal Cookies

1 cup Crisco
1 " brown sugar } Cream all
1 " white sugar }
2 eggs }

Sift $1\frac{1}{2}$ cups flour

1 t. cinnamon

1 t. salt

1 t. baking soda - mix together

Add 3 c. oatmeal

Form long rolls

Slice -

Bake on greased cookie sheet

Press down with fork

Bake at 350°
about 9-10
min

Chocolate Cookies

combing
2 sq. choc. 1 t soda
1 $\frac{1}{2}$ cup melted butter $\frac{1}{2}$ c milk
1 cup brown sugar 1 cup nuts
1 $\frac{1}{2}$ cup flour 1 tsp vanilla
1 egg (well beaten) salt

2 t. Baking powder Bake 350°

icing

1 sq choc. melted

3 T. cream

1 $\frac{1}{2}$ cup confectioner sugar
over

Cook over hot water till smooth
Keep over water & ice cookies
hot right on cookie sheet.

Chocolate Cake (Master Blenheim)

Melt - 2 T Butter + 2 sq. Chocolate ^{together}
sift together -

1 c. sugar
1 t. baking powder
1 t. baking soda
1 $\frac{1}{4}$ c. cake flour
salt

Beat all with
egg beaten
Bake 365° - 35 min.

Beat 2 eggs - add 1 c. milk - Add
dry ingredients to egg + milk -
Add choc. + butter + 1 t. vanilla

Choc. Frosting (Master D.)

$\frac{1}{2}$ c. milk -

scald

1 T. flour (scant) } mix
3 generous T sugar

Add to milk until thick
Put in 1 sq. choc. until melted
Add butter ($\frac{1}{2}$ of egg) after ^{turn}
gas off - then add salt + vanilla

Sugar Cookies
3 c. cake flour } sift
2 t. baking powder }
1/2 t. nutmeg }
1 c. sugar } Cream
1/2 c. butter }
2 eggs beaten Salt
Grate rind of 1 lemon
Add eggs to butter & sugar. ~~Put~~ Add
dry ingredients to eggs & butter & sugar.
Roll & cut into a cookie cutter. (over)

Sprinkle with sugar before
baking.

Cranberry Jelly

2 c. boiling water

4 c. cranberries

Boil 20 min.

Put thru sieve

Bring to boil - Boil 1 min.

Add 2 c. sugar

Boil 3 minutes



Punch Romaine

Punch Romaine, a rum-spiked shaved-ice palate cleanser served to first class passengers during the fateful last dinner aboard the Titanic on April 14th, 1912, was based on a recipe from famed French chef Georges Auguste Escoffier, who championed alcoholic shaved ices during the early twentieth century. The original recipe, essentially a granita, is updated here as a drinkable, citrusy cocktail poured over an iceberg of crushed ice. Todd Coleman

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Yield: makes One Cocktail

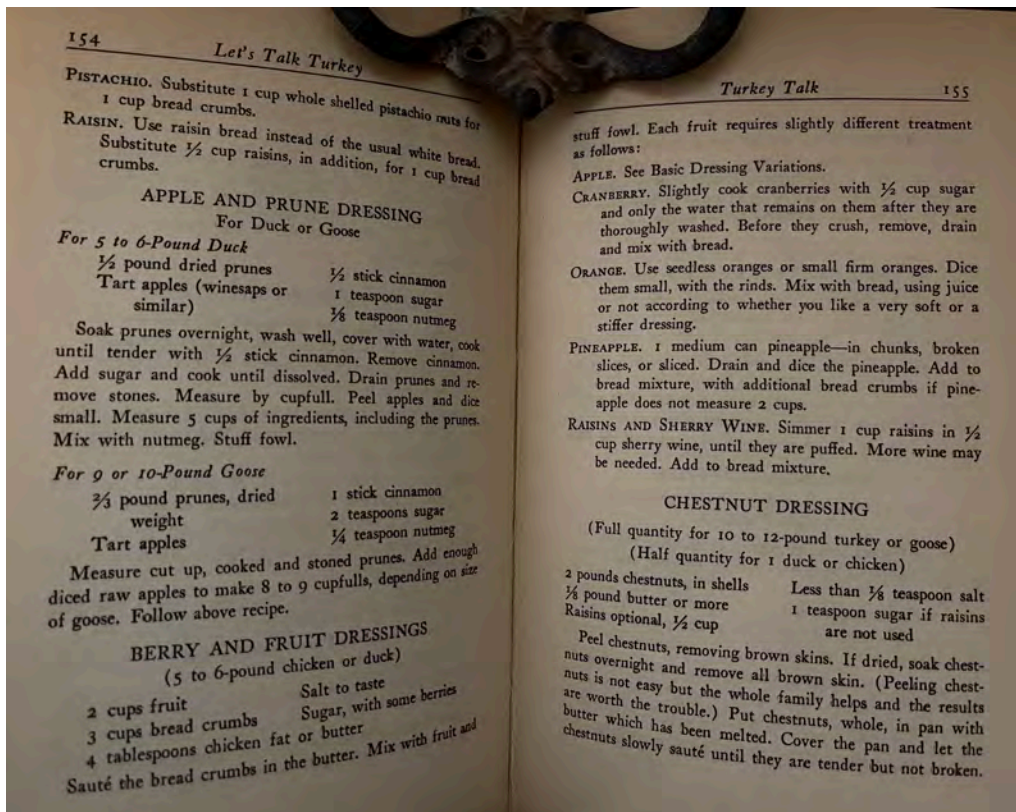
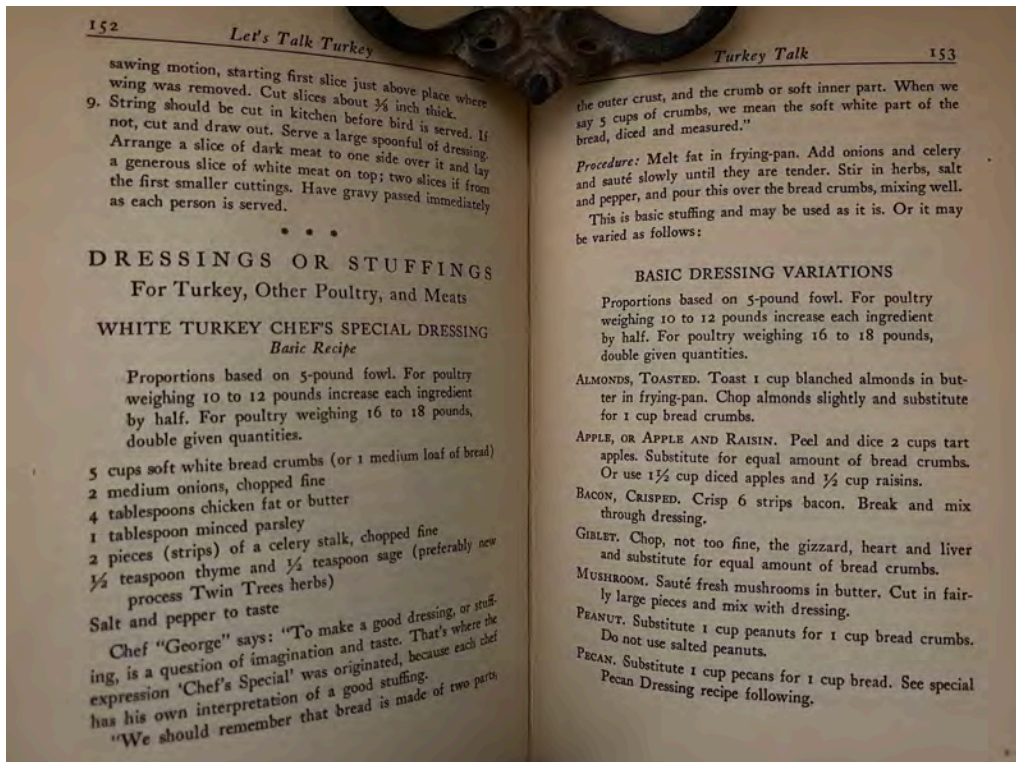
Ingredients

- 1 egg white
- 1 oz. white rum
- 1 oz. white wine
- 1/2 oz. simple syrup
- 1/2 oz. lemon juice
- 1 oz. fresh orange juice
- 2 oz. Champagne or sparkling wine
- Twist of orange peel, for garnish

Instructions

1. In an ice-filled cocktail shaker, combine egg white, rum, wine, simple syrup, lemon and orange juice; shake vigorously until well mixed and frothy. Mound crushed ice in a large coupe glass, and pour drink around it. Top with champagne, and garnish with orange peel.

From Meredith Dietz's
Let's Talk Turkey, Adventures and Recipes from the White Turkey Inn



They still have cooking ahead in the turkey but if not sautéed first they do not get soft enough, nor are they enriched with the butter. Add sugar and salt during end of sautéing. Omit sugar if raisins are used. Stuff by spoonfull in turkey, or other fowl. A small crust of bread may be used at end to hold in stuffing before closing the opening.

CHESTNUT STUFFING

(For 5-pound fowl. Double for 12-pound turkey.)

- | | |
|--------------------------|-----------------------------------|
| 3 cups shelled chestnuts | 1 cup cracker crumbs |
| ½ cup butter | ½ teaspoon salt |
| ½ cup cream | Less than ⅛ teaspoon white pepper |

Measure chestnuts after peeling and removing brown skins. Boil them until they are tender enough to force through a ricer. Or they may be chopped fine. Add melted butter and cream. Simmer about two minutes over a low fire. Fold in the cracker crumbs. Cool, then stuff the bird.

CORN BREAD STUFFING

(For 5 to 6-pound chicken. Double quantity for 12-pound turkey.)

- | | |
|-----------------------------------|-------------------------------------|
| 2 cups soft white bread crumbs | ½ teaspoon thyme |
| 3 cups corn bread or batter bread | ½ teaspoon sage |
| 1 small onion, chopped fine | ¼ teaspoon salt |
| 2 strips celery, chopped fine | ⅛ teaspoon pepper |
| 1 tablespoon minced parsley | 4 tablespoons chicken fat or butter |

Sauté the onion, celery, parsley, thyme and sage in the butter or chicken fat. Break up the corn bread in very small pieces and mix with white bread. Add all ingredients, mixing well.

All corn bread makes a heavy, stiff dressing to which more

chicken fat, butter, or bacon grease should be added. The White Turkeys mix the breads for this type dressing.

CRAB MEAT DRESSING

For any fowl but especially Smoked Turkey (10 to 12-pound turkey)

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|-------------------------------------|---|
| 2½ cups soft white bread crumbs | Salt and pepper to taste or |
| 1 small onion, chopped fine | ¾ teaspoon each |
| 2 strips celery, chopped fine | 2½ cups crab meat (fresh preferred, frozen or canned may be used) |
| 1 green pepper, chopped fine | |
| 4 tablespoons chicken fat or butter | |

Sauté the onion, celery, pepper in chicken fat or butter until they are tender. Add the crab meat and stir until well-mixed. Add bread. Stuff as usual.

Any excess dressing may be baked in the oven as a scalloped dish.

—An original of Mrs. Max Blitzer, Pinesbridge Smoked Turkey Farm.

OYSTER STUFFING

- | | |
|---------------------------------|-------------------------|
| 1 pint oysters | ½ cup oyster liquor |
| 1½ cup stale bread, diced small | 2½ teaspoons salt |
| 1½ cup cracker crumbs | ½ teaspoon white pepper |
| ½ cup melted butter | ¼ teaspoon mace |

Chop the raw oysters but not fine. Mix with all other ingredients.

WHITE TURKEY PECAN DRESSING FOR ROAST HEN OR SQUAB TURKEYS

Proportions based on three squabs. For poultry weighing 10 to 12 pounds increase each ingredient

by half. For poultry weighing 16 to 18 pounds, double given quantities.

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|---|-------------------------------------|
| 5 cups soft white bread crumbs (inside of bread, not the crust) | ½ teaspoon thyme |
| 1 small onion, chopped fine | ½ teaspoon sage |
| 2 strips of celery, chopped fine | Salt and pepper |
| 1 green pepper, chopped fine | 4 tablespoons chicken fat or butter |
| 1 tablespoon minced parsley | |
| 1 cup broken pecan meats | |

Sauté in chicken fat (or butter), the onion, celery, pepper and parsley. Mix with bread crumbs blending well. Add nuts. Just before stuffing, add sage and thyme, pepper and salt to taste.

A favorite of the columnists who flew to and from The Great Danbury Fair and had a Harvest Home Dinner at The White Turkey Inn on the Danbury Road.

ROBINA CLARK, *New-Times*, Danbury, Conn.
 ROBERT DANA, *World-Telegram*, New York.
 MARY HAYS, Radio Station WICC, Bridgeport, Conn.
 PRUDENCE PENNY, *The Mirror*, New York.
 MARGARET SELVIG, *Journal-American*, New York.
 CHARLOTTE SWEENEY, *Seventeen*.
 LOIS TIDEN, *Cue*.
 AMY VANDERBILT, *Publicity Associates, Inc.*
 ELIZABETH WALKER, *Woman's Home Companion*.

SAUSAGE STUFFING, COUNTRY STYLE
(For 5 or 6-pound chicken)

- | | |
|--|---------------------------|
| 1 cup ground country sausage (sometimes called "tray sausage") | ½ teaspoon thyme |
| 3 cups soft white bread crumbs | ½ teaspoon sage |
| 1 medium onion, minced | Salt and pepper sparingly |
| 1 tablespoon minced parsley | |
- All ingredients are mixed well and the fowl is stuffed.

The sausage may be cooked in a frying-pan just until it begins to brown, if preferred. No butter or shortening is needed and salt and pepper are to taste, depending on the seasoning of the sausage. Left-over dressing, cooked or uncooked, is good fried in cakes for breakfast.

BOILED TURKEY

Turkey is boiled when it is to be used for fricassee, salad, pie. Follow all of preliminary preparations, then disjoint the turkey. Cover with boiling water; season with salt and pepper and simmer until tender. Half hour before it is done, add celery, onions and carrots. Of course, you have a good turkey stock for gravies and soups.

BROILED BABY TURKEY (SQUAB TURKEY)

Expensive for the home but "something different." Split the turkey in half down the back and middle-breast as for broiled chicken. Season with salt and pepper. Roll in cooking oil and broil. Serve on buttered toast with butter sauce. Garnish with water-cress and two lemons, halved, or stuff each half with Pecan Dressing and roast in Dutch oven.

LEFT-OVER TURKEY

- | | | |
|----------------|--|-------------------------|
| 1. For soups. | 3. Salads. | 5. Stew with dumplings. |
| 2. Sandwiches. | 4. Pies. | 6. Curried. |
| | 7. Creamed in noodle or rice rings. | |
| | 8. Casserole dishes. | |
| | 9. Ground, as Hash, Croquettes, Jellied, Mousse. | |
| | 10. Cutlets. | |

TURKEY PIE, DANBURY STYLE (OR CHICKEN)

Individual Pie

1½ ounce white meat per pie	Pie pastry (See recipe)
1½ ounce dark meat per pie	Chicken broth (fresh or canned)
1 tablespoon garden green peas	
1 tablespoon diced young carrots	4 tablespoons butter or chicken fat for 4 pies
Boiled small white onions optional	Flour Pepper and salt

Vegetables and turkey are already cooked tender. (Turkey for home pie may be left from the roast fowl or, as at *The*

White Turkeys, freshly boiled.) In individual casseroles place the amount of each ingredient as named above in first column. Cover with a creamy rich sauce made as follows for 4 individual pies:

Cream 4 level tablespoons butter or chicken fat with as much flour as will take up the grease in a frying-pan. Add pepper and salt and very gradually, while cooking, add turkey or chicken stock or broth until gravy is of consistency you prefer. It thickens further in the baking. Divide over the chicken and vegetables. Make a Pie Pastry by Basic Pie Pastry recipe (See Pies). Roll, cut with knife to larger than size of casserole, place over top of casserole, make a slight gash with knife for steam to escape. Cut off edges of pastry with knife around casserole. Bake in oven until pastry is brown.