

Let's Talk Turkey

ADVENTURES
AND RECIPES

of the

WHITE TURKEY INN

BY

F. MEREDITH DIETZ



WASSAIL BOWL

A Good Christmas Eggnog

(Makes 2½ quarts)

6 very fresh eggs, yolks and whites separated
¾ cup sugar 1 pint whiskey (*The White Turkey*
1 pint cream uses Four Roses)
1 pint milk 2 tablespoons Jamaica rum
Grated nutmeg

Beat egg yolks thoroughly, add ½ cup of the sugar. Beat whites of eggs to a stiff froth, adding ¼ cup sugar. Fold egg yolks into egg whites. Stir in the cream and milk. Gradually add, while stirring, the whiskey and rum. Place in refrigerator to become very cold. Pour into a big punch bowl and grate nutmeg lightly over the top. Serve in punch cups.

A method of mixing followed by some home hostesses is to beat the egg yolks well with sugar (Dover beater) then to add the whiskey, drop by drop until the eggs are "cooked." Care must be taken that the whiskey does not curdle them. When the eggs look thick and yellow, the liquid is added in larger quantity. Continue beating while adding milk and cream. Whip the whites of the eggs to a stiff froth. Whip an extra gill of cream stiff. Fold egg whites and cream together and fold once or twice lightly in eggnog. The foam will rise to the top. Sprinkle with nutmeg.

CHRISTMAS EVE DINNER

The White Turkeys

The Wassail Bowl, with the compliments of the Hosts.

Blue Point Oysters on Half Shell Fresh Shrimp Cocktail
Fresh Minted Fruit Cup Fresh Crab Flake Cocktail
Chilled Tomato or Pineapple Juice

Oyster Bisque Chicken Broth with Noodles
White Turkey Style Onion Soup

White Turkey Conserve “Stickies” and Dinner Rolls
Celery, Olives

Roast Stuffed Goose, Prune and Apple Dressing
Roast Young Turkey, Chestnut Dressing, Cranberry Sauce
Maryland Fried Chicken, Corn Fritter
Minute Steak, Herbs Fine
Filet Mignon with Mushroom Cap

Suggested Wines:

Red: Claret, Burgundy, Sparkling Burgundy

White: Sauterne, Chablis, Rhine, Champagne

Asparagus with Hollandaise Sauce Green Peas
Creamed White Onions Mashed Yellow Turnips
Duchess Potatoes French Fried Potatoes
Gloria Sweet Potatoes

Salad Bowl with Cream French Dressing

Plum Pudding, Flaming Brandy Sauce Santa Claus Parfait
Pumpkin Pie with Cheese Raspberry Sherbet
Mince Pie with Cheese Florida Grapefruit
Ice Creams: Vanilla, Chocolate, Coffee. Toppings:
Bing Cherries and Cherry Brandy.
Christmas Cakes and Cookies

Roquefort Cheese or Camembert Cheese and Toasted Crackers

Fresh Country Cider Coffee Tea Milk
Mints and Salted Nuts

AVOCADO PEAR AND MUSHROOM CANAPÉS

A White Turkey Special

- | | |
|---|----------------------|
| 1 avocado pear | |
| 2 teaspoons finely minced broiled-in-butter mushrooms | |
| Sherry wine | Worcestershire Sauce |
| Toasted bread rounds | Chopped parsley |
| Lemon juice | Chopped pimento |

Mash pulp of an avocado pear, add mushrooms and lemon juice, and sherry wine in small quantities at a time, to taste. Guard against making the spread too soft. Stir in three drops of Worcestershire Sauce. Spread thickly on toasted rounds of bread and sprinkle top with chopped parsley and chopped pimento. This makes a nice Christmas canapé with green parsley and red pimento arranged in a design. A clever hostess can sprinkle the parsley in the shape of a small leaf and arrange tiny rounds of pimento as holly berries.

CARROT SANDWICH

- | | |
|-----------------------------|-----------------|
| Minced sweet gherkin pickle | Minced tarragon |
| Shredded raw carrot | Dark rye bread |
| Dressing for Salad Greens | |

Mix 2 parts carrot to 1 part pickle with dressing. Pile on triangles of rye bread. Sprinkle with minced tarragon.

—*Twin Trees Herbs.*

CELERY APPETIZERS

String, wash well, and thoroughly chill celery. Cut in 2½ inch lengths. Fill with any of the following combinations. For the softer fillings, use a pastry tube or a paper cone for decorating. Otherwise, pile it generously, but not so as to embarrass guests by falling off.

PARTY PUFFS

Basic Recipe

(16 to 18 very small puffs)

$\frac{1}{2}$ cup water	$\frac{1}{2}$ cup sifted flour
$\frac{1}{4}$ cup butter (2 tablespoons)	2 eggs
$\frac{1}{4}$ teaspoon salt	

Bring butter and water to a boil. Add sifted flour and stir. In a couple of minutes this will come away from the sides and form a tight ball. Remove from fire and stir in one egg at a time—the whole egg, unbeaten. Take a scant teaspoon of batter for each puff, place about 2 inches apart on a greased tin and shape with spoon up to a peak on top. Bake in a hot oven, 457°, for 15 minutes, then lower temperature to 400° and let dry in oven for half hour. Watch, not to burn. When cold (and do not place in draught) with the tip of a knife make a part slit and fill from a pointed spoon—grapefruit spoon.

FILLINGS FOR PARTY PATÉS OR PUFFS

(See recipes in Index)

Cold

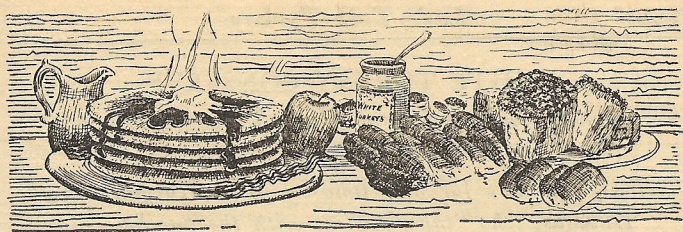
Chicken Salad
 Turkey Salad
 Tuna Salad
 Shrimp or Lobster Salad
 Cream cheese and nuts

All salad fillings should be mixed with mayonnaise only.

Hot, unsweetened

Creamed chicken or turkey
 Creamed tuna
 Creamed chopped shellfish
 Welsh Rarebit
 Any à la king, or Newburgh
 recipe

Hot fillings should be put in as nearly as possible at the last and they should not be too soft.



CONSERVES AND RELISHES

Secret of White Turkey Conserve, made for
42 Years at the Inn.

CHRISTMAS CONSERVE

Made by Mrs. Morgan for 30 years in the Corn Crib, converted into an outdoor preserving kitchen at The White Turkey. Later made by The White Turkey Inn.

3 oranges: juice pulp and grated rind	$\frac{3}{4}$ pound chopped English walnuts
1 lemon: juice, pulp and grated rind	$\frac{3}{4}$ pound blanched almonds
$1\frac{1}{2}$ pound seedless raisins	$1\frac{1}{2}$ pound sugar
$\frac{1}{2}$ pint grape juice	

Simmer all ingredients together on a low fire for about one hour or until the consistency of marmalade. Put in sterilized glass jars; cover with paraffin. Serve with fowl, meats, or as a topping on ice cream. Makes very special Christmas gifts for friends. This conserve was served with dinners during the summer (although titled "Christmas") and was sold in the gift shop in the old barn.

WHITE TURKEY CONSERVE

*Famous Conserve sold at White Turkey Gift Shop
for 42 years.*

*Recipe given here for first time by Mrs. Morgan and the
Davegas, who "inherited" it with the purchase of
The White Turkey.*

6 pounds fresh rhubarb	1 pound English walnut meats
6 pounds granulated sugar	4 whole oranges
2 pounds seedless raisins	1 whole lemon

Wash and cut up all ingredients in small pieces, or chop, not too small. Rind should be used on oranges and lemon, seeds removed. Use *no* water and boil slowly for one hour. Put in glass jars while hot and seal with paraffin. Exceptional with cold meats, fowl, game, or as topping for ice cream and plain puddings.

WHITE TURKEY
PEACH AND PRUNE CONSERVE

Home Trial Proportions

$\frac{1}{2}$ pound dried prunes	$\frac{1}{2}$ cup seeded or seedless raisins
$\frac{1}{2}$ pound dried peaches	$\frac{1}{8}$ cup chopped nuts, walnuts or pecans
1 whole orange	
$\frac{1}{4}$ lemon, including rind	1 scant cup juice
$\frac{1}{2}$ cup brown sugar	

Proportions to Last the Winter

25 pounds prunes and dried peaches, equal proportions or more prunes	6 cups seeded or seedless raisins
12 whole oranges	3 cups chopped nuts, walnuts or pecans
4 whole lemons	
5 pounds brown sugar	5 quarts juice and water

Soak the dried fruit overnight, washing well through several waters in morning. Cook until tender in water, sav-

ing the water. Remove prune pits. If you have a meat grinder, put prunes, peaches, whole oranges and lemons through it. Otherwise, cut all fruit small or chop it, including orange and lemon rinds. Return fruit to amount of cooking juice mentioned in recipe. Add sugar, raisins. If there is not enough juice, make up quantity called for with water. Cook slowly for 1 hour if small quantity, 2 hours if large quantity, having the fire low and stirring frequently to prevent sticking. Before removing from fire, stir in broken nut meats.

Have jars filled with boiling water. Pour it out and place silver spoon in jar when filling it with the hot mixture. Screw on top while mixture is hot. This is especially good with duck, goose, any dark meat, hot or cold, and is also good on hot biscuits.

PLUM BUTTER

Accompanying every meal for thirty years at Mrs. Morgan's White Turkey.

3 pounds stoned plums	1 pound shelled English walnuts
1 pound seeded raisins	2 oranges, cut up with rinds
3 pounds sugar	1 orange rind lightly grated

Wash the plums and cook them slowly in their skins. When enough liquid has formed, put in raisins, oranges, grated rind. Heat the sugar separately and add it. Cook slowly until thick, stirring occasionally. Test by putting a spoonful in a saucer, turning the saucer to right, then to left. If the plum butter wrinkles, it is done.

GLAZED APPLES, ORANGES, PEARS

Fruit	$\frac{1}{4}$ orange with rind
1 pound sugar	$\frac{1}{2}$ lemon with rind
Juice of $\frac{1}{2}$ lemon	$1\frac{1}{2}$ cup water

which may be lifted off by those who do not care for as much dressing. Atop the mayonnaise is a whole stuffed olive, or a slice of a large stuffed olive which makes a prettier garnish. Around the sides, between salad and lettuce are carrot sticks, sliced cucumber, a tomato quarter, two quarters of hard-boiled egg, 2 radishes sliced or cut into "roses," a bunch of water-cress, a few curled leaves of chicory, or other garnishes in season. The salad should be so generously garnished that with hot breads or crackers, it provides a generous main course for a luncheon or supper.

The White Turkeys serve a small pitcher of French Dressing on the side.

WHITE TURKEY SALAD BOWL

Served as a luncheon or dinner salad course or side dish.

The arrangement of a salad in the bowl is important. *The White Turkey* serves its salad in a wooden bowl from which it is transferred to the salad plate with the wooden mixing fork and spoon. For the mixed green salad, instead of the usual lettuce, the border is Romaine. The following ingredients are chopped or cut to convenient "one bite" size, so the guest is not annoyed with the fork-cutting of large pieces.

Escarolle	Iceberg lettuce
Chicory	Endive
	Romaine

These are mixed lightly and on them are colorfully arranged

Cucumber slices	Carrot sticks
Quartered, halved tomatoes	Sliced radishes or radish roses
Scallions in season (small spring onions)	Bunches of water-cress

French dressing is served, sometimes passed in a small pitcher, sometimes already mixed with the salad, lightly.

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 spoonsfull 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
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ cup cream	Less than $\frac{1}{8}$ 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	$\frac{1}{2}$ teaspoon thyme
3 cups corn bread or batter	$\frac{1}{2}$ teaspoon sage
bread	$\frac{1}{4}$ teaspoon salt
1 small onion, chopped fine	$\frac{1}{8}$ teaspoon pepper
2 strips celery, chopped fine	4 tablespoons chicken fat
1 tablespoon minced parsley	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

soft wax, the mixture is ready to be taken from the fire. It can also be tested by dropping a bit in a cup of cold water and if it can be barely picked up, the mixture is ready. Care should be taken not to stir too long.) Spread between and on top of layers.

COUSIN JENNY ATWOOD'S GINGERBREAD

(Served especially during the Great Danbury Fair Week by Mrs. Morgan at The White Turkey, 1905-34.

"Cousin Jennie" was from Vermont.)

2 cups, or more, flour	$\frac{1}{4}$ teaspoon cloves
1 cup raisins, or more	$\frac{1}{4}$ teaspoon cinnamon
1 egg, well-beaten	$\frac{1}{4}$ teaspoon ground ginger
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup shortening	1 heaping teaspoon baking soda
$\frac{1}{2}$ cup molasses (New Orleans or Puerto Rico)	1 cup sour milk, or more

Sift flour over raisins and what is left should measure 2 level cups. Cream the beaten egg, sugar, shortening and molasses well. Mix spices and salt and add to flour. Sift flour with spices into the creamed mixture. Stir the baking soda into one cup of sour milk, then stir this into batter. The batter should be *quite soft and thin* and it may be necessary to add a little more sour milk. Stir in the floured raisins last. Butter a square pan and pour in the batter. Bake about 40 minutes in a moderate oven, 350°, until done. This is a "goo-ey" soft gingerbread, not the dry variety. Cut in squares and serve it hot with whipped cream, hard sauce, or a chocolate sauce. See recipes on pages 227, 228, 229 and 230. This is definitely a dessert and not for eating cold.