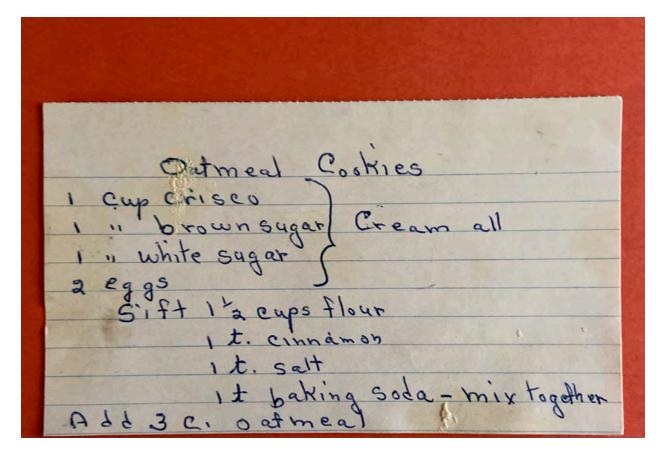


Durkin Family Recipes from Grace (Betty) Durkin and Mollie Durkin



Form long rolls
Slice Bake on greased cookie shed
Press down with fort

Bake at 360°
about 9-100
min

Chocolate Cookies

Loop and the soda

Loop brown sugar loop nots

15 cup Slove Itsp vanilla

1 eqq (well beaten)

2t. Bakanglander Bake 350'

Jeing

15q choe. melted

3T. cream

13cup eon sectioner sugar

over

Cook over hot water till smooth keep over water a ice cookies hot right on cookie sheet.

Chocolate Cake (Mather blusher.

Melt - 2 T Butter \* 2 Lg. Chocolato Fire

lift together 
1 C. sugar Best all with

1 t. baking pawder egg heaten

1 t. baking sada Bake 365-35 pm.

1 4 c. cake flowe

Best 2 eggs-add 1 c. milk-Add

dey eigedwice to egg \* mick

Jake 3 dd char. \* butter + 1 t. vanilla

Choc Fronting Methor D.

'se, mich

Scald

1T. flow (scant) Joins

3 generals T sugare

Add to mills until thick

Red in 1 sq. choc, would method

add lutter ('s of egg) after twen

gas off then add salt & wandlar

3 c. coke flave Lift

2 t. baking pawder

3 t. mubmig

1 c. sugar & Cream

3 c. hutter

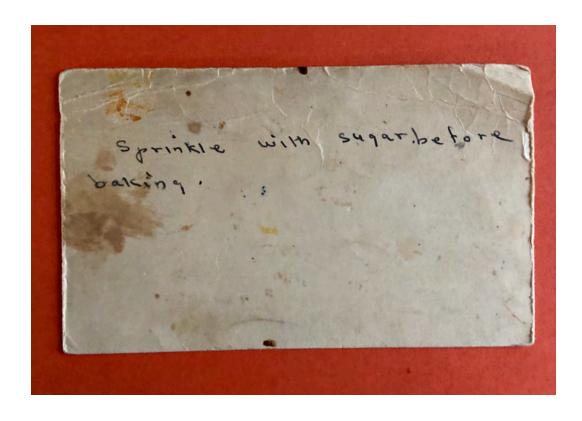
3 eggs heater Sat

Grote find of I lemon

Godd aggs to hutter rugar Sept Add

dry rigudience to eggst hutter rsugar

Pall x cur mit a carabic cutter, cover



Crankerry Jelly

2 c. boiling water

4 c. crankerier

Bail 20 min.

But thru sum

Bring to boil - Boil 1 min.

Add 2 c. angar

Bail 3 minutes



#### **Punch Romaine**

Punch Romaine, a rum-spiked shaved-ice palate cleaners errord to first class passengers during the fateful last dinner aboard the Titalou on April 14th, 1952, was based on a recipe from famed French chef Georges Auguste Scoffire, who championed alcoholic shaved lices during the early twentieth century. The original recipe, essentially a granta, is updated here as a drinkable, citrusy cocktail poured over an iceberg of crushed ice. Todd Comman

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.

#### Yield: makes One Cocktail

# Ingredients

- · 1 egg white
- · 1 oz. white rum
- 1 oz. white wine
- ½ oz. simple syrup.
- ½ oz. lemon juice
- · 1 oz. fresh orange juice
- · 2 oz. Champagne or sparkling wine
- · Twist of orange peel, for garnish

## Instructions

 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

152 Let's Talk Turkey sawing motion, starting first slice just above place where wing was removed. Cut slices about 3/4 inch shick.

9. String should be cut in kitchen before bird is served. It not, cut and draw out. Serve a large spoonful of dressing. Arrange a slice of dark meat to one side over it and lay a generous slice of white meat on top; two slices if from the first smaller cuttings. Have graph passed in the slices in the same control of the same cuttings. Turkey Talk the outer crust, and the crumb or soft inner part. When we say 5 cups of crumbs, we mean the soft white part of the bread, diced and measured." Procedure: Melt fat in frying-pan. Add onions and celery and sauté slowly until they are tender. Stir in herbs, salt and pepper, and pour this over the bread crumbs, mixing well. the first smaller cuttings. Have gravy passed immediately as each person is served. This is basic stuffing and may be used as it is. Or it may be varied as follows: DRESSINGS OR STUFFINGS BASIC DRESSING VARIATIONS For Turkey, Other Poultry, and Meats Proportions based on 5-pound fowl. For poultry weighing 10 to 12 pounds increase each ingredient by half. For poultry weighing 16 to 18 pounds, WHITE TURKEY CHEF'S SPECIAL DRESSING Basic Recipe double given quantities. ALMONDS, TOASTED. Toast I cup blanched almonds in but-ter in frying-pan. Chop almonds slightly and substitute for I cup bread crumbs. Proportions based on 5-pound fowl. For poultry weighing 10 to 12 pounds increase each ingredient by half. For poultry weighing 16 to 18 pounds, double given quantities. APPLE, OR APPLE AND RAISIN. Peel and dice 2 cups tart 5 cups soft white bread crumbs (or 1 medium loaf of bread) apples. Substitute for equal amount of bread crumbs. Or use 1½ cup diced apples and ½ cup raisins. 2 medium onions, chopped fine 4 tablespoons chicken fat or butter BACON, CRISPED. Crisp 6 strips bacon. Break and mix 1 tablespoon minced parsley
2 pieces (strips) of a celery stalk, chopped fine
1½ teaspoon thyme and ½ teaspoon sage (preferably new process Twin Trees herbs) through dressing. GIBLET. Chop, not too fine, the gizzard, heart and liver and substitute for equal amount of bread crumbs. MUSHROOM. Sauté fresh mushrooms in butter. Cut in fair-Chef "George" says; "To make a good dressing, or stuffing, is a question of imagination and taste. That's where he expression 'Chef's Special' was originated, because each deliverable has his own interpretation of a good stuffing.

"We should remember that bread is made of two parts." ly large pieces and mix with dressing. PEANUT. Substitute 1 cup peanuts for 1 cup bread crumbs. Do not use salted peanuts. Pecan. Substitute 1 cup pecans for 1 cup bread. See special Pecan Dressing recipe following.

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PISTACHIO. Substitute I cup whole shelled pistachio ruts for

RAISIN. Use raisin bread instead of the usual white bread.
Substitute ½ cup raisins, in addition, for 1 cup bread

APPLE AND PRUNE DRESSING For Duck or Goose

For 5 to 6-Pound Duck

1/2 pound dried prunes Tart apples (winesaps or similar)

1/2 stick cinnam i teaspoon sugar
% teaspoon nutmeg

Soak prunes overnight, wash well, cover with water, cook until tender with ½ stick cinnamon. Remove cinnamon. Add sugar and cook until dissolved. Drain prunes and remove stones. Measure by cupfull. Peel apples and dissmall. Measure 5 cups of ingredients, including the prunes. Mix with nutmeg. Stuff fowl.

For 9 or 10-Pound Goose

2/3 pound prunes, dried weight Tart apples

2 teaspoons sugar 1/4 teaspoon nutmeg

Measure cut up, cooked and stoned prunes. Add enough diced raw apples to make 8 to 9 cupfulls, depending on size of goose. Follow above recipe.

BERRY AND FRUIT DRESSINGS

(5 to 6-pound chicken or duck)

3 cups bread crumbs Sugar, with some bernes
4 tablespoons chicken fat or butter Salt to taste

Sauté the bread crumbs in the butter. Mix with fruit and

Turkey Talk

stuff fowl. Each fruit requires slightly different treatment

APPLE. See Basic Dressing Variations.

CRANBERRY. Slightly cook cranberries with ½ cup sugar and only the water that remains on them after they are thoroughly washed. Before they crush, remove, drain and mix with bread.

Orange. Use seedless oranges or small firm oranges. Dice them small, with the rinds. Mix with bread, using juice or not according to whether you like a very soft or a stiffer dressing.

PINEAPPLE. I medium can pineapple—in chunks, broken slices, or sliced. Drain and dice the pineapple. Add to bread mixture, with additional bread crumbs if pineapple does not measure 2 cups.

RAISINS AND SHERRY WINE. Simmer 1 cup raisins in ½ cup sherry wine, until they are puffed. More wine may be needed. Add to bread mixture.

## CHESTNUT DRESSING

(Full quantity for 10 to 12-pound turkey or goose) (Half quantity for 1 duck or chicken)

2 pounds chestnuts, in shells Less than 1/8 teaspoon salt 1/8 pound butter or more Raisins optional, 1/2 cup

I teaspoon sugar if raisins are not used

Peel chestnuts, removing brown skins. If dried, soak chestreel chestnuts, removing brown skins. If dried, soak chesenuts overnight and remove all brown skin. (Peeling chestnuts is not easy but the whole family helps and the results are worth the trouble.) Put chestnuts, whole, in pan with butter which has been melted. Cover the pan and let the chestnuts slowly sauté until they are tender but not broken.

They still have cooking ahead in the turkey but if no 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 sautéeing. Omit sugar if raisins are used. Stuff by sponsful 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 1/2 cup butter ½ teaspoon salt
Less than ½ teaspoon white pepper 1/2 cup cream

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 lon

### 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
3 cups corn bread or batter
4/2 teaspoon sale
4/4 teaspoon sale

bread

1/8 teaspoon pepper 4 tablespoons chicken fat 1 small onion, chopped fine 2 strips celery, chopped fine 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, mix process. g werr, All corn bread makes a heavy, stiff dressing to which mar ing well.

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)

2½ cups soft white bread crumbs

1 small onion, chopped fine
2 strips celery, chopped fine
1 green pepper, chopped fine
4 tablespoons chicken fat or
butter

1 to 12-pound turkey)

Salt and pepper to taste or
½ teaspoon each
2½ cups crab meat (fresh
preferred, frozen or
canned may be an all

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 scal-

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

#### OYSTER STUFFING

1 pint oysters
1½ cup stale bread, diced small
2½ teaspoons salt 1/3 cup melted butter

1/2 teaspoon white pepper
1/2 cup melted butter
1/2 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

# Let's Talk Turkey

by half. For poultry weighing 16 to 18 pounds

doubte given quantities.

5 cups soft white bread crumbs (inside of bread, not the crust)

1 small onion, chopped fine
2 strips of celery, chopped fine
3 green pepper, chopped fine
4 tablespoon chicken fat or butter
5 cup broken pecan meats

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

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

ROBERT DANA, World-Telegram, New York,
MARY HAYS, Radio Station WICC, Bridgeport, Con.
PRIUDENCE PENNY, The Mirror, New York,
MARGARET SELVIC, Journal-American, New York,
CHARLOTTE SWEENEY, Seventeen.

LOIS TIDDEN. Cue.

LOIS TIDDEN, Cue.

AMY VANDERBILT, Publicity Associates, Inc.

ELIZABETH WALKER, Woman's Home Companies.

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

1 cup ground country sausage (sometimes called "trs]

3 cups soft white bread crumbs
1 medium onion, minced
1 tablespoon minced parsley

1/2 teaspoon thyme
1/2 teaspoon sage
Salt and pepper sparingly

All ingredients are mixed well and the fowl is stuffed I tablespoon minced parsley

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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 peper and timmer 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. 2. Sandwiches. 3. Salads, 5. Stew with dumplings. 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
1½ ounce dark meat per pie
1 tablespoon garden green peas
1 tablespoon diced young
carrots
Boiled small white onions
optional

Pie pastry (See recipe)
Chicken broth (fresh or canned)
4 tablespoons butter or chicken fat for 4 pies
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

# Let's Talk Turkey

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.

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