

Nov. 21, 1974

Dear Mar,

Thanks for calling the other nite. I too was very disappointed that I did not pass my driver's test, but I will just have to take it again. I was so upset that I had a very miserable day over it all, and that is just not worth it.

We are busy at the office and we all have to work all day Saturday. We will be busy now until the end of the year. We are getting ready for our "Phonathon" and thousands of pieces of mail (with complete fill-in) have to go out.

Here is your recipe for Stuffing, but before I go into that, remember to clean your turkey well by rubbing the outside and inside cavity with salt. Pull out any excess "gooky" and rinse well inside and out. Stand turkey in your dish drain and drain well. I try to put the turkey at an angle or up on its legs so the cavity can drain. Pat inside and outside well with paper towels to take up the excess moisture. You can stuff the neck cavity also. Do not pack stuffing into cavity as the stuffing swells when cooking. Pack rather loosely.

Stuffing: (our recipe)

Boil giblets in boiling salted water. Add some onion, celery (leaves also) & carrot, about 4 pepper corns also. Boil slowly until done (test with fork for doneness). Drain & set aside.

1 pkg. pepperidge stuffing (This will be sufficient for 7 or 8 lb. bird)

1 medium onion sauted

celery (about 6 stalks) I par boil mine for about 4 min. (cut in small pieces)

or you can also saute the celery along with the onion.

Use plenty of butter.

Add onion and celery to stuffing. You may also cut-up some of the leaves for added flavor.

Mushrooms (fresh if you can get them) Wash mushrooms well and saute in butter cut in pieces and add to stuffing mixture. (cut before sauting.)

Fresh parsley - cut-up and add to stuffing mixture. Add approx. 1/4 lb. melted butter. You will want to add about several tbs. water or more for moistening. Stuffing s/b slightly moist- but not too, as it will moisten inside the turkey.

I grind-up, or cut very finely, the giblets and also add some to the mixture. Then save some for your gravy. Taste (I know you will) for flavor. You may want to add some salt and fresh ground pepper to your own taste.

Now you are ready to stuff your bird. Be sure you close cavity by either sewing or using a clamp, which you can get at the grocery store or any hardware store. Tie, or tuck the wings under - and you may want to also tie the legs together.

Rub turkey on the outside well with butter. I just use my fingers for this procedure. I rub the butter on the legs, wings and breast. Do not rub in- just lightly so you can see the butter.

Roast in open pan - do not cover. Use 325 or 350 degree oven. You may want to cover after about 1 hr. of cooking. This is done to help insure the doneness, and will add steam so turkey may steam through a little. If you use cover (and it won't hurt) leave on for only 1 hr. or so. If you decide not to use your cover, baste turkey often. About every 20 min. to 1/2 hr. or so. (Be sure you get a baster like the one we use at home). You may want to use some apple cider for added flavor to basting.

NOTE: Always roast your turkey a little longer than what your directions say. There is nothing worse than a turkey that is not done. Basting will help to brown your turkey.

I am also enclosing a fantastic recipe for Scalloped Corn that will go beautifully with your dinner. That's what we are also having for Thanksgiving.

I hope you make fresh cranberrie too, inside of the canned kind. The directions for cranberries are on the backside of the package, but just in case they are not here is the recipe:

1 lb. bag of cranberries. Wash and remove any stems. Throw out any spoiled ones. Drain.

2 cups sugar & 2 cups water: Bring sugar and water to boil. Let boil about 1 min. (Stir sugar & water to make sure sugar is dissolved) Add cranberries. Reduce heat and boil until cranberries start to pop. Cook about 10 min. longer. I keep removing the "scum" that sometimes start to form on the top while boiling. Cool and serve. This can be done the nite before.

An added note for your stuffing. If you make your stuffing the nite before, be sure you refrigerate well. DO NOT STUFF BIRD THE NITE BEFORE. ONLY RIGHT BEFORE YOU POP THE TURKEY IN THE OVEN. It helps to have the bird at room temp. also.

I know it will be a good dinner, Mary, and only wish we could all be together. We will be there with you in spirit.

additional

ADDED NOTES: Put ~~XXXXXX~~ stuffing in a buttered baking dish. Add additional water for moisture dot w/ butter. This can be covered with foil and bake in oven (325 or 350 degrees) for about 1 hr.

GRAVY: ~~Remove turkey from pan:~~ Turkey should set in its own juices for about 20 min. or so before removing from pan. This will then cut more easily. Brown drippings on top of stove. Try and remove and pour off any excess fat from pan. Add salt (little) and pepper. Add the cut-up giblets. Add your potato water that you will save for this purpose. You may want to add some more water if you do not have enough of the potato water left. Make a paste of cornstarch and water and add to the gravy for thicking. You can always add more of this - depending on how thick you want your gravy. Gravy s/not be too thick. Make your cornstarch and water quite runny.

P.S. Hope this all makes sense to you. Try and remember in your mind's eye how we did this procedure at home. Hope it all comes back to you.

Take care and love to you both.

Mom