



OUTSIDE DIANA STEINMETZ' first-grade classroom in Oberlin Elementary School hangs a display of turkeys including this one made by Taylor Corbett. The students used brown, yellow, purple, green, red and orange paint to decorate the feathers.

Tasty recipes for holiday cooking

Turkey sales, turkey thawing, turkey cooking, turkey frying and turkey leftovers.

That may seem like a lot of turkey, but it is Thanksgiving, and turkey is what most families will be eating Thursday to celebrate.

Many bought their turkey early and shoved it into the deep freeze, not to be taken out until three to four days before the holiday, depending on the size of the bird.

At Raye's Grocery, owner Kirk Brown said he had ordered three tons of the turkeys since the beginning of November. That's 6,086 pounds of turkey, which breaks down to 494 birds.

From last Tuesday to Friday, he said, the store sold 35 of the birds.

Although the grocery store offers the birds all year, at this time of the year the sales start to pick up.

New this year, said Mr. Brown, are whole turkeys and turkey breasts sold in bags that can be taken from the freezer and put in the oven to cook, with no thaw time. Those are offered by Jennie-O. ??

Cooking a turkey is a process which, at most homes, starts early in the morning on Thanksgiving day. Imagine cooking six birds.

That's what they are doing for the Community Thanksgiving Dinner at St. John's Lutheran Church this year. Dorothy Moore said they have six birds which will be cooked two days early and then re-heated for the meal.

The other popular meal for the holiday is ham. Ms. Moore said they will cook three big hams for the day.

Following are some recipes from people in the county, meals they prepare for Thanksgiving and ways they cook the leftover bird.

Frederickson Original Dressing for the Holidays

From Dr. Gary Frederickson

3 stalks finely chopped celery
1/2 small chopped onion
8 oz. can chopped mushrooms
1 stick butter
-Sauté the above ingredients until tender and set aside.

Brown one pound of sausage
1 8. oz. can of oysters, finely chopped
Chop all the cooked giblets from the turkey into small pieces
-Set all the above meats aside

Will need 8-12 cups dried bread cubes
Two cups of chicken broth (boullion)
One can of beer (optional!)

In a very large bowl, place the bread cubes. Add the sautéed vegetables, the meat mixture, two cups of chicken broth. Mix altogether well. Then pour in one can of beer

PRESCHOOL STUDENT Cory Wurm dipped his hands in brown paint to make turkey artwork (above).

The students drew orange legs under the birds and used some red paint for the wattle.

for more moisture and flavor.

Add salt, pepper and poultry seasoning to taste. Refrigerate if not using immediately to cook with turkey. Place the dressing inside the turkey cavity and rest inside the Brown N Bag when getting ready to cook.

Thaw the turkey in the refrigerator three to four days prior to cooking. The night before, remove the giblets and place in a crock pot full of water to cook on high overnight. You can save the juice for gravy later.

Rinse the turkey thoroughly and pat dry with paper towels. Drizzle olive oil over the entire turkey and then sprinkle with salt. Place the turkey in a turkey size Brown N Bag and bake according to the directions for weight/temperature as indicated on the cooking chart. This method decreases your baking time and creates a nicely browned color when serving.

Dr. Frederickson said he learned how to

cook this recipe while in college because he wasn't able to come home. One year, he said, he and his cousin were making the recipe and added two cups of bullion cubes, instead of two cups of chicken bullion broth. They had to throw the turkey out because it was too salty.

At Steve and Anita Hirsch's, the family eats ham for Thanksgiving since one of them doesn't like turkey.

Ham with Fruit Sauce From Anita Hirsch

Glaze:
3/4 cup molasses
1.2 cup Dijon style mustard
2 tablespoons coarsely cracked black pepper
1 tablespoon mustard seed
1/4 tablespoon ground cloves

2 tablespoons cooking sherry

Mix ingredients together and pour over ham, up to five pounds. Put the ham covered in the glaze in a slow cooker and cook on low overnight.

Mrs. Hirsch serves the ham with a fruit sauce. She said she doubles this recipe for leftovers.

1 8 ounce can of crushed pineapple
1 6 ounce can pineapple juice
1/4 cup light brown sugar (lightly packed)
1 tablespoon corn starch
1 can (11 ounces) mandarin oranges (drained)
2 teaspoon freshly grated orange zest
Cook on medium heat on he stove until boiling and thickened.

At Doyle and Kay Brown's house, the

leftover turkey meat is mixed with spaghetti noodles, cheese, mushrooms and more.

"This is one of those never fail recipes," she said. "The family loves it and it's simple."

Turkey Tetrazzini From Kay Brown

7 ounces spaghetti broken into two-inch pieces
2 cup cubed cooked turkey
1 cup shredded cheddar cheese
1 can cream of mushroom soup
1 medium onion chopped
2 cans (4 ounces each) sliced mushrooms, drained
1/3 cup milk
1/4 cup chopped green pepper
1 jar 2 ounces chopped pimentos, drained
1/4 teaspoon salt
1/8 teaspoon pepper

Cook spaghetti according to package and drain. Put in large bowl and add the next 10 ingredients. Mix well. Spoon into a greased 2 1/2-quart casserole dish. Sprinkle with more cheese if desired.

Bake uncovered at 375 degrees for 40 to 45 minutes.

Turkey Quiche From Kimberly Davis

3 cups cooked white rice, cooled to room temperature
1 1/2 cups chopped cooked turkey
1 medium tomato, seeded and finely diced
1/2 cup sliced green onions
1/4 cup finely diced green pepper
1 tablespoon chopped fresh basil or 1 teaspoon dried basil
1/2 teaspoon seasoned salt
1/8 to 1/4 teaspoon ground red pepper
1/2 cup skim milk
3 eggs beaten
non stick cooking spray
1/2 cup (two ounces) shredded cheddar cheese
1/2 cup (two ounces) shredded mozzarella cheese

Combine rice, turkey, tomato, onions, green peppers, salt, ground red pepper, milk and eggs in large bowl. Pour into 13x9 inch casserole pan coated with non stick cooking spray. Top with cheeses. Bake at 375 degrees for 20 minutes or until knife inserted near the center comes out clean.

To serve cut quiche into eight squares and cut diagonally into two triangles. Garnish as desired.