



CALIFORNIA TURKEY, available in all sizes in your markets now, is popular served whole for Easter dinner splendor. Here it is garnished with bright yellow daffodils of spring and lush green lemon leaves. "Calling all carvers!"

BEST OF THE WEST

# Turkey Is Highlight for Spring Festival

Quality always counts. This is especially so when you can see it, taste it and buy it at prices within your budget! California turkeys offer consumers unheard-of benefits in terms of nutrition, convenience, versatility and economy, so why not move up to the best and plan on serving turkey for Easter?

Turkey is available in all sizes; whole or cut-up. This gives the homemaker the opportunity to select that which suits individual family needs.

**Giant Strides**  
Few industries can boast of the giant strides which the turkey industry has made in a relatively short period of time. Not only are more turkeys grown than ever before, but they are bigger, better tasting and more efficient producers of meat.

This has all come about by intensive research applied to production, grading, packaging and freezing.

For many years now, the trend has been toward "ready-to-cook" turkeys which gives the buyer the chance to know size, conformity and quality of turkey at a glance.

Much testing has been done recently in the baking of turkeys so new roasting charts are listed, indicating the latest findings.

**Holiday Special**  
Roast turkey served whole in all its splendor seems to be the favorite for special holidays such as Easter.

**Round out your menu** with gilet dressing made from all-purpose dressing mix, brown gravy, cooked fresh asparagus, cottage cheese and relishes including tomatoes and carrot sticks.

Coffee may be served with the dinner or reserved for the dessert of boysenberry pie.

**Roast Turkey**  
Cook giblets from thawed turkey in advance for dressing. Wash turkey; dry well. Prepare stuffing using all-

purpose dressing mix and add according to directions on package. Allow about 1 cup dressing per pound turkey. Fill neck cavity and fasten neck skin to back with skewer. Stuff main cavity lightly, not overpacking.

Fasten opening with skewers or pins and lace shut. Tie legs to tail or fit legs under band of skin to keep stuffing in place. Fasten wings tight to body with skewers.

**Turkey Is Done**  
Brush entire turkey with shortening, oil, butter or margarine. Cover with loose sheet

of aluminum foil and bake according to chart below.

Cut through string or skin holding drumsticks during last hour of roasting to allow deeper heat penetration to thickest part of dark meat.

Turkey is done when thermometer, placed in thickest part of meat, reads 185 degrees. Or test for doneness by moving drumstick up and down. Meat is done if leg joint gives readily.

**Oven Temperature**  
For turkeys weighing sixteen pounds and upward, bake in 300 degree oven. Lesser weights require oven to be at 325 degrees.

Weights from 4 to 8 pounds require 2 to 3 hours baking time; 8 to 16 pounds, 3 to 4 hours; 16 to 22 pounds, 4 to 5 hours.

## Make a Scramble for the Bramble, It's the Berries!

When Shakespeare wrote, "If reasons were as plentiful as blackberries" he could have been writing about boysenberries. Deep in the heart of fruit pie lovers, boysenberries rate second only to apples.

To honor this berry, the California Boysenberry Growers have set aside this month for "Boysenberry Month."

Joining in the festivities, restaurant operators, bakers, ice cream makers and confectioners are featuring this fruit in their varying products.

**Whose Family?**  
A member of the bramble fruit family, the boysenberry has become popular. This native Californian is a cross of loganberry, blackberry and a cuthbert raspberry.

This fruit was the brainchild of Rudolph Boysen of Napa California.

Four years of intensive research with cross pollination created the now popular, large and luscious boysenberry.

Wedge in an occasional trip to the market when traffic is light. Discover new foods and read labels leisurely.



SCRAMBLED EGGS VALENTIA are a good meal-entree, just perfect for Sunday brunch or a supper menu. Stir the balls of avocado into the eggs when partially set and proceed to cook until they are "as you like them."

## Eggs Go Fancy for 'The Hunt'

Eggs and the Easter season go hand in hand. How you plan to use them should govern your purchase.

Top grades should be selected for eggs to be served poached, fried or cooked in the shell at meal time. But for those to be dyed, the shell color and size are of prime importance.

White shells dye clear bright colors so they are in great demand the week prior to Easter.

Brown and speckled shells don't take color in quite the same way as white shells, but do produce some very interesting effects.

**Safe Coloring Matter**  
Use brown and speckled eggs with decals, transfers or decorate with a fine paint brush, pen or crayon.

Questions are always asked this time of year as to the advisability of eating dyed eggs. All Easter egg coloring sold today must be approved as safe by the Federal Government.

The labels are required to state that the dye has been certified by the U.S. Food and Drug Administration.

**Dressing Up Eggs**  
Ears, hats and noses can be added to the oval egg in order that three-dimensional creations may be achieved.

Use ready-made dress-ups which are available in kits or fashion your own from scraps of construction paper, lace, fabric and a needle and thread.

## Two Plentiful Foods Join Forces as Entree

Combine two plentiful foods today and serve Scrambled Eggs Valentia. Two fruits join forces to make this Sunday brunch or supper entree: the fruit of the hen and the wonderful avocados.

Balls of luscious avocado are stirred into the scrambled egg mixture before it is completely set.

Avocado cuts easily into today's suggested shape. Make the balls with a French ball cutter or a quarter teaspoon measure, having cut the fruit in half and removed the seed.

Avocados are reasonably priced because of their abundance. Eggs are plentiful; not because warm weather has increased the supply but because there are more hens to produce our needs.

**SCRAMBLED EGGS VALENTIA**  
1 avocado  
6 eggs  
1/2 cup milk  
1/4 tsp. salt  
Dash black pepper  
1 tbs. butter  
Cut avocado in half and remove seed. Scoop out balls with French ball cutter or use 1/4-teaspoon measure.

Beat eggs lightly and stir in milk, salt and pepper. Melt butter in frying pan, add egg mixture and cook over very low heat until almost set. Stir occasionally during this process. Add avocado balls and complete cooking. This point of completion comes suddenly so watch carefully so that eggs do not become dry and overcooked.

Scrambled eggs, like soufflé, are designed to be served at the moment of readiness. Call your family to the table just before the eggs are ready!

**Diet Deficiencies**  
The principal diet deficiencies are in two food groups—the milk group and the fruit and vegetable groups. Where diets are below par, they often are low in calcium, derived mainly from milk products. They are also low in vitamin C and vitamin A derived mainly from fruits and vegetables.



## Your Best Easter Meat Buy

Golden Roast CALIFORNIA TURKEY



Right now, California has the largest supply of tender turkeys in years. This means better prices and a better selection of sizes for your Easter shopping. So enjoy turkey, finest of festive meats, and save while you serve Easter dinner. Tender, California turkey, high in protein and low in calories, is your Best Easter Meat Buy.

You'll want to serve cranberry sauce, too, so remember OCEAN SPRAY, the magic name that assures you of quality in every can.



For free recipes, write: CALIFORNIA TURKEY PROMOTION ADVISORY BOARD  
2636 East Olive Avenue, Fresno, California

## Read All About It!

"We're so sure you'll want that second Four-Pack of Borden's Ready-Diet—we want you to have it FREE." So reads the advertisement on this page. READ ALL ABOUT IT! Then follow instructions as printed therein.

## Take Trip to Moon Via Salad

Space-age enthusiasts might go into orbit, culinarily speaking, when you treat them to Peach-Craters-on-the-Moon. These individual salads are good for entertaining. Canned peach halves filled with cottage cheese serve as the craters on a moon of molded lime gelatin filled with grapefruit sections and diced cucumber.

Make it this way.

**CRATERS ON THE MOON**  
1 can (1 lb. 13-oz.) cling peach halves  
2 grapefruit  
1/2 cup water  
1 pkg. lime gelatin  
2 tbs. lemon juice  
1/4 tsp. salt  
1 cup finely diced cucumber  
Crisp salad greens

1/2 cup cottage cheese  
Mayonnaise  
Drain peaches, reserving 1/2 cup syrup. Pare and section grapefruit, reserving 1/2 cup juice.  
Heat grapefruit juice and water to boiling. Pour over gelatin and stir to dissolve completely. Add peach juice, lemon juice and salt.  
Chill until mixture mounds on spoon; fold in cucumber. Turn into 5 or 6 flat round individual molds.  
Press grapefruit sections into gelatin mixture to form circle around edge of molds. Chill until firm.  
Unmold on salad greens. Top each serving with peach half, cut-side up. Fill peach with cottage cheese. Serve with mayonnaise if desired.

# GET

# \$1.20

# REFUND

**GET \$1.20 REFUND**

Pick up 2 Four-Packs of Borden's Ready Diet, one chocolate and one vanilla (or two of either). Send in the back panels (panel with caption "Always consult your physician") from both cartons. We'll send you a check for \$1.20. Offer limited to one per family. Hurry! Offer expires June 30, 1962. Good only in the following states: California, Nevada, Hawaii, Alaska, Oregon, Washington, Montana, Utah, Idaho. Address: Ready Diet, Box 1498, Canton, Iowa. \*Valid wherever food or prohibited.

## WHEN YOU BUY TWO 4-PACKS Borden's ready diet



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Dairy-delicious flavor you can take anywhere, drink anytime, with the new no-refrigeration can. You've never dieted so delectably down to the weight your doctor suggests. So buy Borden's Ready Diet today . . . during this big FREE offer.

## HEAR THE SMARTEST SOUND IN TOWN

This Easter—be sure to include delicious WRIGLEY'S CHEWING GUM in the Easter basket (in case the Easter Rabbit forgets).

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