

Recipe
To
Remember



RESTAURANT OWNER Mrs. Helen Jones, also a registered nurse, lifts roasting pan containing holiday turkey, ready for the oven.

Roast Turkey Sets Tone For Festive Holiday Table

Homemakers all over the nation are making plans to set the festive Christmas holiday table with a fat turkey, stuffed with a delightful, spicy dressing.

Mrs. Helen Jones, registered nurse and proprietor of a restaurant in Chicago, an unquestioned authority on palate-pleasing dishes to bring smiles to all members of any family, tells how to get the gobbler ready for the table.

ROAST TURKEY

- 1 12-pound turkey
- 1 large onion, diced
- 1 cup chopped celery
- 1 cup chopped green pepper
- 1 tsp. salt
- 1 tsp. black pepper
- 1 tsp. celery seeds

Clean Turkey well, inside and out; soak it in luke-warm water and salt, about 20 minutes.

Remove from salt water and wash well in cold water. Place turkey in roasting pan, breast up; salt and pepper the inside well. Put onions and green peppers inside the turkey, baste well with butter then place in pre-heated oven — 350 degrees, bake for 2½ hours or

until turkey is tender.

NOTE: Next edition of Muhammad Speaks will carry recipes for dressings.

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