TRADITIONALLY SOUTHERN—Surrounding the golden turkey are some of the ingredients of a southern festive dinner: clockwise, platter of fruit, ambrosia, giblet gravy, cranberry sauce, green peas, creamed small onions and a sweet potato casserole.

Family clamors for more turkey in new recipes for New Year's

By EDNA BLAKELY
Canadian Press Staff Writer

TORONTO (CP)—The Christmas turkey has hardly vanished when New Year's comes along, and the family clamors for more.

The problem of storing the turkey in a refrigerator already crowded with festive food will be easier of the bird is taken apart after the first big dinner.

The meat and dressing should be wrapped separately. Frozen cooked turkey will stay fresh for several weeks. If it's just stored in the ordinary part of the refrigerator it should be used up within a few days.

Large pieces pulled from the carcass can be sliced at a later date, or they can be reheated in foil, or broiled with barbecue sauce. Leftover turkey is delicious if dipped in batter or eggs and crumbs and friend in deep fat. For a cold lunch, poultry can be coated with mayonnaise and served on lettuce with a garnish of chopped toasted almonds.

SMALLER TREATS

With the large pieces tucked away in the refrigerator, pick off the smaller chunks to be used for a la kings, salads, sandwiches or casseroles.

The tidbits and skin can be used later for soup or ground up for croquettes and sandwiches.

The gravy can be used up later for hot turkey sandwiches or may be added to soup. The bones should be saved for soup too.

Turkey stuffed bread cases make turkey re-appear on the table in a novel manner.

Here's an easy recipe: 1 cup coarsely chopped cooked turkey, ½ tsp. grated onion, 1 egg yolk, 4 slices of bread 1¼ inches thick, 4 thin slices of bread, salt and pepper to taste, ½ cup thick white sauce or ⅓ cup condensed cream of mushroom, chicken or celery soup with 2 tbsps. of water.

Trim the crusts from the bread and make four "cases" with walls and a bottom about ½ inch thick or less by removing centres from thick slices. Cut thin slices to form lids for the cases. Combine resulting bread crumbs, turkey, onion, egg yolk, seasoning and sauce. Butter outsides and lids of cases and fill with turkey mixture. Place on a baking sheet and bake in moderately hot oven 375 degrees for about 20 minutes until thoroughly hot or with additional sauce to and golden brown. Serve plain which a little curry has been added, or remaining cream soup diluted to gravy consistency with water or milk.

JUMBO DISH

For a party, use a whole loaf of bread with all the crusts removed. Cut slice off the top for a lid before removing the centre to make one large case. Butter all over, combining crumbs with double the ingredients listed above. Serve on a hot platter garnished with parsley.

Turkey soup, which is nourishing, appetizing and economical, can be made from the bones of the turkey carcass. Crack the bone and place in a kettle. Add skin, several sticks of celery, 1 carrot, 1 onion, 6 peppercorns, tip of 1 bay leaf and 4 cloves. Cover with water and simmer gently for 2 hours. Cool slightly, strain and return diced meat scraps to the stock. Chill thoroughly so the fat may be removed as a hardened layer from the top.

YOUR SUITS ALWAYS FIT PERFECTLY

LING TAILOR

Women's club president talks of traffic safety

WASHINGTON, D.C.—"Women are so conspicuously 'in the driver's seat' of the family car these days that they must assume special responsibility for traffic safety, particularly during the holiday season," Miss Chloe Gifford, President of the General Federation of Women's Clubs declared here today.

"The 'family chauffeur' no longer sits in splendid isolation in front of a glass partition; as a matter of fact, she's far more likely to have a bunch of bouncy children draped around her neck, which doesn't help her driving any," Miss Gifford observed. She pointed out that, while the men may roll up the big mileage behind the wheel, it's the ladies who are on the go around town—fetching youngsters, doing the shopping, meeting commuters.

"Take a look at the passenger cars on the streets and you'll see that it's the ladies who are doing the driving during the day—a large part of it through congested urban traffic," Miss Gifford observed.

"It's pitiful," the GFWC President said, "that the year-end holidays have always been the most dangerous time of the year on our streets and highways. And it's not just the grim traffic fatality rate that casts a pall over the Yule season—even a crumpled fender can ruin a festive mood."

Statistics show that women have fewer automobile accidents than men—"but that's no reason to sit back and smile smugly. Instead, we should take the lead in seeing that every family gets through the holidays without a traffic mishap," Miss Gifford said.

A DISTINGUISHED YEAR
1883

THE ICE PALACE FOR MONTREAL'S FIRST WINTER CARNIVAL

A DISTINGUISHED WHISKY

Another notable achievement in 1883 was the creation of the distinguished Canadian Rye Whisky, Seagram's "83". Generations of Canadians since 1883 have enjoyed the distinctive flavour and bouquet of this fine whisky.

Seagram's "83" Canadian Whisky

This advertisement is not published or displayed by the Liquor Control Board or by the Government of British Columbia.

HONEYMOON ACROSS PACIFIC

Australian wedding rites hold wide interest in city

A honeymoon in Port Macquarie, Australia and San Francisco followed the wedding ceremony solemnized in Newcastle, Australia on December 19 when well-known city residents Christine Adela Medley and W. John Must were united in marriage.

Exchanging vows in St. Andrew's Church of England before Canon Harold Marshall, the bride is the daughter of Mrs. Adela Medley and the late A. H. Medley of Bournemouth, England and the groom is the son of D. R. Must and the late Mrs. Must of Newcastle.

Given in marriage by former Prince Rupert resident Wallace Mackay, the bride, for the morning service, chose a ballerina-length gown of white silk taffeta appliqued with lace. A half-length veil falling from a flowered crown and a bouquet of white and pink roses, intermingled with blue and white stephanotis completed the bridal portrait.

Attending the bride at the altar, graced with candlelight and flowers in blue and white tones, was Mrs. David Hook, long-time friend of the bride of New Guinea.

Her ballerina-length gown fashioned of rustic lilac was sleeveless and she wore long gloves en tone. Her bouquet was composed of fragipani.

Arthur Outtrim was best man.

At the reception in the Empress Room at Newcastle, the bride's mother received wearing a patterned silk sheath gown, off-set with accessories in tones of mint julip and a white feathered hat.

Mr. Mackay proposed the toast to the bridal couple who were before a two-tiered wedding cake, which was attractively flanked by blue, pink and white hydrangia.

Lending an international flavor to the social function were more than 20 congratulatory telegrams received from Canada, England, New Zealand and United States while 40 telegrams were received from friends throughout Australia.

Attending with Mr. Mackay was Mrs. Mackay, formerly of this city and Dr. Errol Tompkins, formerly attached to Miller Bay Indian hospital.

From Kingston, Ontario was long-time friend of the groom, Kenneth Peebles.

The bride's mother arrived from England for the occasion to spend a three-month vacation before returning home.

For her honeymoon the bride wore a pale blue silk sheath dress accented with white accessories and a hat en tone.

Since returning to Prince Rupert by air Monday the newlyweds have taken up residence at 421 Fourth Avenue East.

Mr. Must is program producer for Canadian Broadcasting Corporation, radio station CFPR and Mrs. Must will resume her former position as physiotherapist for the Canadian Arthritis and Rheumatism Society clinic at the Prince Rupert General hospital.

PERSONALS

Ray Prystay, son of Mr. and Mrs. Teodor Prystay, 331 First Avenue West, leaves tomorrow by Canadian Pacific Airlines plane via Terrace for Vancouver where he is a first year student at UBC.

January 1 became generally accepted as New Year's Day in the 1500's when the Gregorian calendar was introduced, according to World Book Encyclopedia. But the new year still begins on March 21 in Iran. And the Hindus have a different New Year's Day for each of their many religious groups.

Announcements

● Shriners, don't forget to pick up your New Year's tickets from Jack Laurie or George Dibb. (252)

Ordinary Seaman Douglas describes Panama cruise

A sea-cruise through the Panama Canal to Halifax and across Canada by air was described today by Ordinary Seaman Lloyd C. Douglas as "really exciting and very educational."

A reservist at HMCS Chatham, OS Douglas, 19, returned from a six-week training cruise just in time for Christmas and said he considered himself very fortunate to be among five western naval reserve men to escort HMCS "New Waterford" to Halifax where she has been assigned to the East Coast.

OS DOUGLAS
. . . has thrilling trip

Prior to sailing from HMCS Naden, on November 12, OS Douglas received a two-week training course aboard HMCS "Ottawa."

Two days in Long Beach, several days in Jamaica were highpoints in the young navy man's trip. However his flight across Canada in an RCAF box-car gave him a "thrilling experience."

Born in Dryden, Ontario, OS Douglas came to Prince Rupert three years ago with his parents, Mr. and Mrs. John Douglas of 705 Fifth Avenue East.

While he said he has travelled considerably through northern parts of eastern and central United States, this was his first time in southern climates.

"I feel really lucky to have made such a trip," OS Douglas said.

Being in the navy reserve gives a young man a wonderful opportunity to see and learn about other places and people," he said.

DID YOU KNOW?
MANY OF THE BEST PARTIES ENJOY OUR DELICIOUS CHINESE FOOD!
Just Phone 3329
MELROSE CHOP SUEY

MR. AND MRS. W. JOHN MUST

City student to reside at UBC

Jerry Bruce Roald, son of Mr. and Mrs. Barney Roald, 420 Sixth Avenue East will be among more than 175 out-of-town students at the University of British Columbia who will live in the new men's residence development at UBC when the second term begins on January 4.

In his third year education, Mr. Roald will begin living in the recently completed quarters which cost $930,000 including furnishings and kitchen equipment.

Stock Up
New Year's Party
IMPORTED PIPES, CIGARS, CIGARETTES and TOBACCO
and other Smokers Supplies
also
Delicious Chocolates for the Ladies
GROTTO CIGAR STORE
Wholesale and Retail
634-3rd Ave. Phone 5341

PERSONALS

Mr. and Mrs. A. M. Rivett and children Arnold and Ruth of 239 Fourth Avenue West, returned home last night by train after spending a 10-day Christmas holiday with members of their family in Vancouver and a visit in Seattle.

Mr. and Mrs. Edward J. Kermode, 600 Sixth Avenue West, leave tomorrow by CPA plane to spend New Year's with the families of their daughters Margaret and Elizabeth in Ladner. They plan to return home January 10.

BACKACHE May be Warning

Backache is often caused by lazy kidney action. When kidneys get out of order, excess acids and wastes remain in the system. Then backache, disturbed rest or that tired-out and heavy-headed feeling may soon follow. That's the time to take Dodd's Kidney Pills. Dodd's stimulate the kidneys to normal action. Then you feel better—sleep better—work better. Get Dodd's Kidney Pills now. 59

Use Classifieds-They Pay

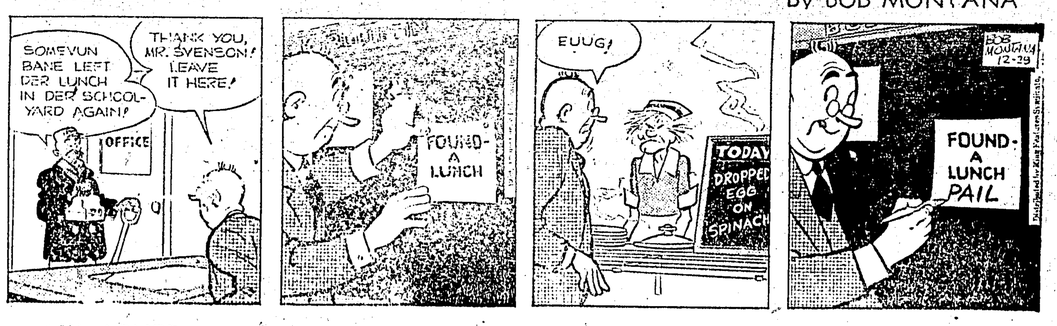
BEST WISHES
FOR A HAPPY AND PROSPEROUS 1960
FROM ALL OF US AT THE LA GONDOLA CAFE

Why not give mom that well deserved rest on New Year's Day and treat her to dinner at "La Gondola Cafe."

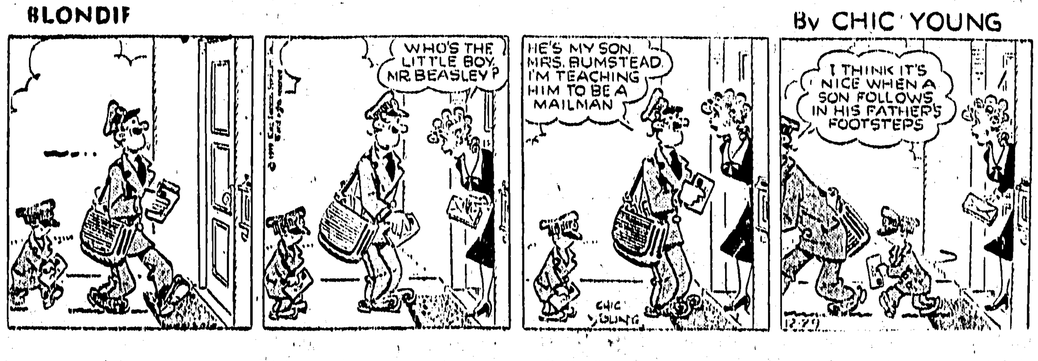
We will be closed at 8 p.m. New Years Eve.
Open January 1st, 11 a.m. to 1 a.m.
Phone 2621 for Dinner Reservations.

LA GONDOLA CAFE

ARCHIE — By BOB MONTANA



LI'L ABNER — By AL CAPP

THE HEART OF JULIET JONES — By STAN DRAKE

BLONDIE — By CHIC YOUNG