Festive Gatherings are more enjoyable when Durkee's Spices play a part in the cooking. Flavor for the Feast.
Dress and clean turkey thoroughly. Then prepare a dressing by mixing thoroughly the bread cubes, sage, celery salt, pepper, 2 tbs. of butter, 1 tsp. salt and milk. Stuff and truss fowl. Rub fowl thoroughly inside of turkey with wine and salt, pepper and wine. The stuffing must be wet and fairly loose. If it looks dry, add more wine.

Rub inside of turkey with wine and stuffing. Wrap in damp towel and put in cold place until next day. Before roasting, rub butter and currant jelly on the outside of the turkey. Baste generously while roasting with salt, pepper and wine.

**Turkey Herb Stuffing Recipe**
(12 to 15 lb. turkey)

- ½ lb. dried peaches
- ½ lb. dried prunes
- 2 lbs. boiled chestnuts
- 8 ounces chopped walnuts
- 1 small bunch celery
- 3 large onions
- 2 to 3 cups California Sherry or Tokay
- Salt
- Pepper
- 4 slices white bread with crusts
- ½ lb. boiled ham
- 6 to 8 pork sausages without skins
- 4 brown eggs
- 1 cup currant jelly
- 1 tsp. rosemary
- 1 tsp. sage
- ½ tsp. thyme
- 1 tsp. cardamom seeds

Soak peaches and prunes over night in two cups wine. In the morning, chop peaches and prunes coarsely. Add halved boiled chestnuts and the chopped walnuts. Put aside, mixing in the wine left from boiled fruits.

Fry onion and celery lightly, then cut ham into cubes and break sausages into the same pan. Fry about 5 minutes. Meanwhile soak bread in water. Squeeze bread dry. Beat into it the eggs. Season. Mix all ingredients together.

The stuffing must be wet and fairly loose. If it looks dry, add more wine.

Rice and Sausage Stuffing
(For a 10-pound turkey)

- 2 cups rice
- ¼ pound sausage meat
- 1 tbs. salt
- ½ tsp. pepper
- 3 tsp. poultry seasoning
- ⅛ tbs. minced celery leaves
- ⅛ tbs. minced parsley leaves

Wash rice thoroughly, cook in boiling salted water until almost tender; drain; rinse and drain again. Cook sausage meat until slightly browned, stirring with fork. Add seasonings; pour over well drained rice; mix thoroughly. Fill craw and lower part of turkey; do not pack too tight. If turkey is stuffed the day before roasting, make sure that stuffing is cold before filling turkey. Keep bird in the refrigerator over night.

**New England Stuffing**
Toast enough bread, part whole wheat or rye, to make four cups of crumbs. It really is better toasted; try it and see. Then mince and fry in two tablespoons of butter a large red onion, add to the crumbs with half a teaspoon each of savory, sweet majoram, thyme, celery leaves and parsley. Grate a tablespoon of orange peel and add that, too, with a teaspoon of salt and a little pepper. Mix all this thoroughly and stir into it one slightly beaten egg. Somehow the orange flavor permeates the whole roast and the result is delicious.

**Oyster Dressing**

- 3 cups stale bread crumbs
- 1/2 dozen oysters cut in pieces
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons melted butter
- 1 tablespoon minced parsley
- 1/2 cup milk

Combine all ingredients and stuff turkey.

**Rice and Sausage Stuffing**
(For a 10-pound turkey)

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- ¼ pound sausage meat
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- ½ tsp. pepper
- 3 tsp. poultry seasoning
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**Oyster Dressing**

- 3 cups stale bread crumbs
- ½ dozen oysters cut in pieces
- 1/2 teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons melted butter
- 1 tablespoon minced parsley
- ½ cup milk

Combine all ingredients and stuff turkey.

**Rice and Sausage Stuffing**
(For a 10-pound turkey)

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**Rice and Sausage Stuffing**
(For a 10-pound turkey)

- 2 cups rice
- ¼ pound sausage meat
- 1 tbs. salt
- ½ tsp. pepper
- 3 tbs. lemon juice
- 1 quart chestnuts roasted whole
- 1 cupful minced cooked pork
- ½ tsp. salt
- ½ tsp. cayenne
- 2 tsp. finely chopped parsley
- 1 tsp. sage

Mix all ingredients well and stuff the goose.

**Turkey Dressings to Suit All Tastes**
Appropriate and Inexpensive

CHOCOLATE NUTMEG FUDGE
2 cups granulated sugar; ½ cup water; 1 1/3 cups (1 can) Unsweetened Condensed Milk; 1 level teaspoon nutmeg; 3 squares unsweetened chocolate; 1 cup walnut meats; ¼ teaspoon salt.
Mix sugar, water and condensed milk in a large saucepan. Cover over medium flame to 237°F. (Test by dropping small amount into cold water. It should form firm ball.) Stir mixture constantly to prevent burning. Remove from fire, add chocolate cut in small pieces and grated nutmeg. Chop nut meats and add. Beat at once, until thick and creamy. Pour into buttered pan. When cool, cut in squares.

OLD-FASHIONED POMANDER
Scent ball for clothes closets, and bureau drawers
Small Florida oranges; Whole cloves; Powdered orris root; Ground cinnamon.
Stick whole cloves into the skin of the Florida orange until the rind is completely covered. Then roll the orange in a mixture of equal parts of orris root and ground cinnamon. Put in as much of the powdered mixture as will adhere to the orange. Wrap the pomander in tissue paper or other soft paper and keep it so for several weeks. Remove the paper, shake off any loose powder, and the pomander is ready for use in drawers or on linen shelves.
To hang in a closet, crochet a loose circular cradle, or simply tie the pomander with a piece of ribbon, ending in a loop. Pomanders will keep their fragrance for many years and they make pretty and inexpensive gifts.

STORE-AWAY HERMITS
2 cups flour; 3 teaspoons baking powder; 1 teaspoon cinnamon; ½ teaspoon nutmeg; ½ teaspoon salt; ¾ cup rolled oats; ¾ cup shredded cocoanut; ¾ cup pasteurized dates, sliced; ½ cup shortening; 1 cup sugar; 1 egg; ½ cup milk.
Mix and sift the flour, baking powder, salt and spices. Add the rolled oats and cocoanut. Cream shortening, add sugar gradually then the well-beaten egg and the sliced dates. Add flour mixture alternately with milk. Drop from a teaspoon on greased pan about 2 inches apart. Bake in a moderate oven (375°F.) for 10 to 15 minutes. 30 cookies. Store in tightly covered tin box.
PLUM PUDDING
1 lb. ea. seedless raisins, currants
1/2 cup nutmeats, mixed
2/3 cup flour; 4 eggs
2 cups pure molasses
2 cups buttermilk
1 1/2 cups finely chopped or ground suet
1/2 cup fruit juice with wine or brandy flavoring added
2 1/2 cups fine dry bread crumbs
2 teaspoons salt
2 teaspoons sugar
1/2 teaspoon grated orange rind
1/2 teaspoon vanilla
Pinch of salt
Cream butter thoroughly. Gradually add sugar and beat until very light. Add molasses, cinnamon, grated orange rind, vanilla and salt. Put in cool place.

BRAZIL NUT COOKIES
1 1/2 cups brown sugar
2 tablespoons water
1/4 cup softened butter
1 teaspoon cinnamon
1 cup chopped Brazil nuts
1 cup sifted flour
Mix sugar and water to make a thick paste; add softened butter and mix well. Add cinnamon, nuts and flour. Shape in small rounds, about 1 inch in diameter, on a baking sheet, greased with unsalted fat, at least 2 inches apart. Bake about 15 minutes in a moderate oven (350°). Remove from oven, let stand a minute and lift a minute and then remove.

DEEP DISH APPLE PIE
6 cups tart apples, sliced
1/2 cup sugar
1/2 cup flour
1/4 pound butter
3/4 cup brown sugar
1 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. allspice
Pie pastry
Mix the apples and granulated sugar in a mixing bowl. Cream the butter and blend with the brown sugar until fluffy and stir into the apple mixture. Add the flour and spices sifted together. Mix thoroughly and turn into a casserole or deep baking dish lined with pastry. Cover with pastry, slash and bake in a hot oven 15 minutes, reduce the heat and continue until the apples are tender—about 1/2 hour.

HARD SAUCE
1/4 cup butter
1 cup powdered sugar
1 tablespoon pure molasses
1 teaspoon cinnamon
1 teaspoon grated orange rind
1/2 teaspoon vanilla
Add to first mixture
Pinch of salt
Cream butter thoroughly. Gradually add sugar and beat until very light. Add molasses, cinnamon, grated orange rind, vanilla and salt. Put in cool place.

HONEY GINGERBREAD MEN
Cream 1/2 cup butter or shortening, add 1/2 cup sugar and 1/2 cup honey; beat until smooth
Mix and sift 3 cups sifted flour
1 1/2 cups combined sugar and spices
Add to first mixture
Mix to a stiff dough
Chill
Turn out on floured board, roll thin and cut out with gingerbreadman cutter. Bake in a moderate oven, or at about 350 degrees about 7 minutes.

PUMPKIN PIE
2 cups cooked and strained pumpkin
2 teaspoons melted butter or margarine
1/2 teaspoon salt
1 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon mace
1/2 teaspoon ginger
1 cup milk
1/2 cup cream
2 eggs
Prepare pumpkin by cooking very slowly until most of the moisture is gone and a rich, golden color is obtained.
Mix together the pumpkin, butter, salt, sugar, spices, milk, cream and well beaten eggs. Pour into pastry lined pie plate, place in hot oven and after 10 minutes reduce heat to moderate. Bake until firm.
Bake 10 minutes at 425°; 50 minutes at 350°. Makes large pie.

LITTLE SPICE COOKIES
Sift cake flour and measure 3 1/4 cups
Add 3 1/2 tsp baking powder
1/2 tsp. salt
1/2 cup sugar
1 tsp. cinnamon
3/4 tsp. ginger
3/4 tsp. cloves
1/2 tsp. soda and sift together three times
Combine one well beaten egg with 1/4 cup melted butter and 1 cup molasses in a bowl. Add the flour mixture, a small amount at a time, and blend the dough until it is smooth. Chill in the refrigerator until the mixture is firm enough to shape. Then form into small balls about 3/4 inch in diameter, roll in granulated sugar and bake in a lightly greased baking sheet in a 375 degree oven for about 10 minutes, or until the cookies are done.

PLUM PUDDING
1 lb. ea. seedless raisins, currants
1/2 cup nutmeats, mixed
2/3 cup flour; 4 eggs
2 cups pure molasses
2 cups buttermilk
1 1/2 cups finely chopped or ground suet
1/2 cup fruit juice with wine or brandy flavoring added
2 1/2 cups fine dry bread crumbs
2 teaspoons salt
2 teaspoons sugar
1/2 teaspoon grated orange rind
1/2 teaspoon vanilla
Pinch of salt
Cream butter thoroughly. Gradually add sugar and beat until very light. Add molasses, cinnamon, grated orange rind, vanilla and salt. Put in cool place.

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Pie pastry
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Cream 1/2 cup butter or shortening, add 1/2 cup sugar and 1/2 cup honey; beat until smooth
Mix and sift 3 cups sifted flour
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Add to first mixture
Mix to a stiff dough
Chill
Turn out on floured board, roll thin and cut out with gingerbreadman cutter. Bake in a moderate oven, or at about 350 degrees about 7 minutes.

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2 cups cooked and strained pumpkin
2 teaspoons melted butter or margarine
1/2 teaspoon salt
1 cup sugar
1/2 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon mace
1/2 teaspoon ginger
1 cup milk
1/2 cup cream
2 eggs
Prepare pumpkin by cooking very slowly until most of the moisture is gone and a rich, golden color is obtained.
Mix together the pumpkin, butter, salt, sugar, spices, milk, cream and well beaten eggs. Pour into pastry lined pie plate, place in hot oven and after 10 minutes reduce heat to moderate. Bake until firm.
Bake 10 minutes at 425°; 50 minutes at 350°. Makes large pie.

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Add 3 1/2 tsp baking powder
1/2 tsp. salt
1/2 cup sugar
1 tsp. cinnamon
3/4 tsp. ginger
3/4 tsp. cloves
1/2 tsp. soda and sift together three times
Combine one well beaten egg with 1/4 cup melted butter and 1 cup molasses in a bowl. Add the flour mixture, a small amount at a time, and blend the dough until it is smooth. Chill in the refrigerator until the mixture is firm enough to shape. Then form into small balls about 3/4 inch in diameter, roll in granulated sugar and bake in a lightly greased baking sheet in a 375 degree oven for about 10 minutes, or until the cookies are done.

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1/2 cup sugar
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3/4 tsp. ginger
3/4 tsp. cloves
1/2 tsp. soda and sift together three times
Combine one well beaten egg with 1/4 cup melted butter and 1 cup molasses in a bowl. Add the flour mixture, a small amount at a time, and blend the dough until it is smooth. Chill in the refrigerator until the mixture is firm enough to shape. Then form into small balls about 3/4 inch in diameter, roll in granulated sugar and bake in a lightly greased baking sheet in a 375 degree oven for about 10 minutes, or until the cookies are done.
**FRUIT CAKE**

1 1/2 lbs. currants
3 lbs. seedless raisins
1 lb. citron
1 lb. mixed candied fruit
1 lb. candied pineapple
1 lb. candied cherries
1 cup butter
1 cup brown sugar
6 eggs, separated
4 cups pastry flour
1 teaspoon baking powder
1 tablespoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1/2 tsp. each ground cloves, salt
1 cup fruit juice
2 teaspoons rum extract

Wash and dry currants and raisins. Cut citron, mixed candied fruit and pineapple in one-half inch cubes, leaving cherries whole. Cream the butter, add sugar slowly and mix thoroughly. Add well beaten egg yolks. Sift the flour, spices, salt and baking powder together. Mix rum extract with fruit juice. Add dry ingredients alternately with the fruit juice to the butter mixture. Add fruit and mix thoroughly. Fold in beaten egg whites. Place in baking pans which have been greased lightly and lined with unglazed paper (first) and then with wax paper (greased). Cover pans with cheese-cloth and steam 5 hours. Then bake 1 hour in a slow oven (275°F.).

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**PEANUT BUTTER HOLIDAY TARTS**

1/2 cup peanut butter
2 cups skim milk
1/2 cup sugar
1 tsp. each salt, vanilla
1/2 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. allspice
2 egg yolks, well beaten
2 egg whites, stiffly beaten
6 unbaked 3 1/2 inch tart shells

Place peanut butter in bowl, add milk, 1/2 cup at a time, beating with a rotary beater until smooth. Blend thoroughly sugar, salt and spices. Add to egg yolks, beat until light. Combine with peanut butter mixture, blend. Add vanilla. Fold in egg whites. Pour into shells. Bake in hot oven (450°F.) 15 minutes; then decrease heat to slow (325°F.) and bake 30 minutes longer. Cool. Serve plain or topped with whipped cream.

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**MORAVIAN CHRISTMAS COOKIES**

3 3/4 cups sifted cake flour
1/2 cup melted butter
1 cup molasses, heated
1/3 cup brown sugar
3/4 teaspoon each of ginger, cloves and cinnamon
1/4 teaspoon each nutmeg and allspice
3/4 teaspoon soda
Dash of salt

Sift the flour once, then measure. Combine the butter and molasses; then add sugar, spices, salt and soda. Now add the flour gradually, mixing well after each addition. Let the dough stand in a cold place for at least a week. When ready to bake, place small amounts of the dough on a slightly floured board and roll paper thin. Cut into fancy shapes, decorate in any way desired or leave plain, and bake on greased baking sheet in moderate oven for about 6 minutes.
Durkee's Spices and Their Important Role in the Art of Fine Cooking

Durkee's Spices have been used by housewives throughout America for almost a century. For purity, richness, and flavor they are unexcelled.

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