

Leftover Turkey

(OR VEAL OR PORK)

CAN BE EXCITING!



Creamy Meat Pie

The last appearance of that holiday bird (or roast of pork or veal) . . . is truly something to look forward to in this form. Meat and mushrooms (or celery) are blended in a seasoned filling of rich gravy, encased in a golden crust.

For English-type pastry you'll need:

- 1 1/2 cups sifted GOLD MEDAL "Kitchen-tested" Flour* . . . 1 1/2 tsp. baking powder . . . 3/4 tsp. salt . . . 1/2 cup lard . . . 6 tbsp. hot water* . . . 2 tsp. lemon juice . . . 1 egg yolk (small)

*For those in the South who use Gold Medal "Kitchen-tested" Soft Wheat Flour, use 1 3/4 cups flour, 4 tbsp. hot water.

For filling you need:

- 1 cup cold stuffing, sliced . . . 1 1/2 cups boned cooked turkey (or veal or pork), cut in rather large pieces . . . 2 to 2 1/2 cups well seasoned gravy (any left-over gravy plus thin white sauce) . . . 1 cup sliced mushrooms (fresh or 8 oz. can of "stems and pieces") or pre-cooked celery . . . 2 tbsp. butter

SIFT flour, baking powder, salt together. Melt lard in the hot water. Mix in lemon juice and unbeaten egg yolk with a fork. Stir into flour mixture with spoon. Cover, place in refrigerator to chill. Then prepare filling.

Use about 3/8 the chilled dough to line just the sides of a baking dish (8" in diam., 3" deep). With fingers, pat out pastry a little less than 1/4" thick to fit around sides of dish . . . bringing up high enough so it can be sealed with top crust after filling is in.

Fill pastry-lined dish with alternate layers of stuffing, pieces of meat, sliced mushrooms or pre-cooked celery (sautéed in the 2 tbsp. butter 10 min.), and hot gravy.

Pat or roll out remainder of pastry dough to fit top of baking dish. Cut small slits in pastry, and place on top of hot filling. Pinch edges of side and top pastry together to seal. Brush with slightly beaten egg.

Bake immediately, 25 to 30 min., in hot oven (425°). Makes 6 to 8 servings!

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COMING NEXT MONTH

February's a month for pulling chairs up to the fire and working things out. It's a month for putting order into all your affairs, and that's why Author Ray Giles has written a letter—an open letter to you. Into it he's packed a world of sage counsel and legal details made human. It's especially for the family whose man may enter military service this year, but no one can fail to get great value from it. You'll find it in your February *Better Homes & Gardens*.

Decorating ideas you can use abound in "Pennsylvania Dutch Comes Up to Date."

Your plumbing must last for the duration—and it will, if you observe the simple rules we've collected and pictured for the benefit of your home.

Your house of tomorrow will be better than anything you've ever seen. Next month we present an authoritative forecast of the thrilling possibilities in store for you.

Food from your garden is going to be more important to you and your family this year than ever. You'll find many a valuable gardening trick in "Stretch Your Vegetable Garden," a series that starts in your February *BH&G*.

It was a good house, but oh! so dull and uninspired. "Mostly With Their Own Clever Hands," the Fredericks of Los Angeles made it exciting and beautiful. They built handsome pine furniture, sewed and painted and hammered. What they did you can, too—and after you've seen these pictures you'll want to.

"Fun Without Money" is a feature loaded with things you all can do around the dinner table—or anywhere. Your family circle will grow closer as you play these jolly games.

"Midwinter Vegetables"—it's a feature you'll appreciate for its tips on serving protective foods.

Those War Savings Bonds you're tucking away for your home of tomorrow will look even more important as you gaze on what they may buy. "It's a Surprise Package," this home, and perhaps it's just the one you'll want to build.

Neglected meats—heart, liver, sweetbreads, kidneys, and the like—are coming into their own this winter. Here are ways to serve them so they'll delight that family of yours.

Some list! But it'd be a lot longer if it included every helpful, interesting feature we've planned for your February *Better Homes & Gardens*.

Better Homes & Gardens

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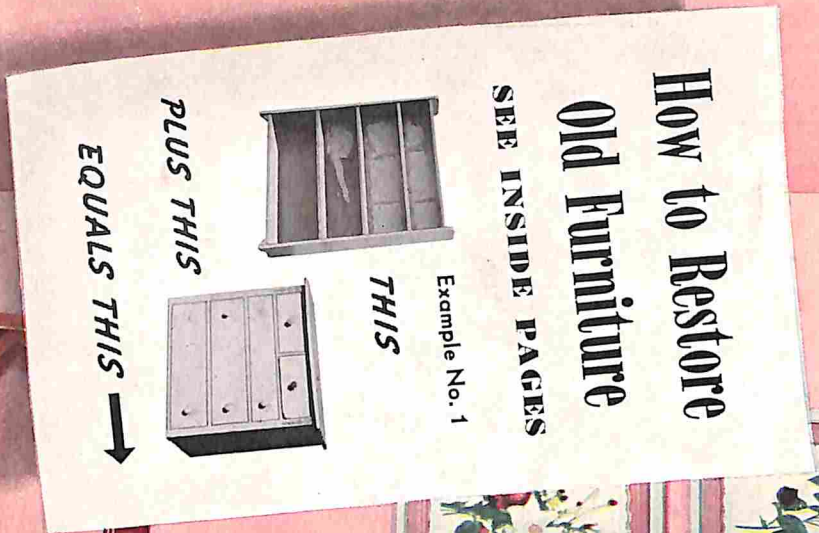
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