

CHRISTMAS PROGRAM — Hanna Bracelin says her part as Reagan Beims waits to recite hers during the St. Francis grade school program.



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Hilltop General Store

# • Leftover turkey ideas

#### **Turkey Enchiladas**

Taste of Home 3 cups cubed cooked turkey 1 cup chicken broth 1 cup cooked long grain rice 2 plum tomatoes, chopped 1 medium onion, chopped 1/2 cup canned chopped green chilies 1/2 cup sour cream 1/4 cup sliced ripe olives 1/4 cup minced fresh cilantro 1 teaspoon ground cumin 8 flour tortillas (10- inches) 1 can (28 ounces) green enchilada sauce, divided 2 cups (8 ounces) shredded Mexican cheese blend, divided

Taste of Home

1 can (10-3/4 ounces) condensed cream of

1 tube (4 ounces) refrigerated crescent rolls

1 can (8 ounces) sliced water chestnuts,

3 cups cubed cooked turkey

mushroom soup, undiluted.

2/3 cup shredded Swiss cheese

2/3 cup mayonnaise

1/2 cup chopped celery

1/2 cup chopped onion

drained

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In a large saucepan, combine the first 10 ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Remove from the heat.

Place 1/2 cup turkey mixture down the center of each tortilla; top each with 1 teaspoon enchilada sauce and 1 tablespoon cheese. Roll up and place seam side down in a greased 13-inch x 9-inch. x 2-inch. baking dish. Pour remaining enchilada sauce over top; sprinkle with remaining cheese.

Cover and bake at 350 degrees for 30 minutes. Uncover; bake 8 - 10 minutes longer or until bubbly. **Yield:**8 servings.

#### **Crescent-Topped Turkey Amandine**

1/2 cup sliced almonds 1/4 cup butter, melted

In a large saucepan, combine the first six ingredients, heat through. Transfer to a greased 2-quart. baking dish. Unroll crescent dough and place over turkey mixture.

In a small bowl, combine the cheese, almonds and butter. Spoon over dough. Bake, uncovered, at 375 degrees for 30-35 minutes or until crust is golden brown and filling is bubbly. **Yield:** 4 servings.

## **English Traditions**

In England crowds of people gather inTErafalgar square, and Piccadilly Circus as well as stand around to hear the chimes of London's Big Ben announces the arrival of the New Year. Everyone stands around with arms linked to sing Auld Lang Syne.

In England the custom of first-footing is important. The reason is that it is supposed to ensure good luck for the inhabitants of the house. The first-footer must be male, young, healthy and good looking. He must be dark-haired and he should be carrying a small piece of coal, money, bread, and salt.

The custom of exchanging gifts was transferred to Christmas it was originally done at New Year, when the Lord of the Manor was given samples of produce by his tenants and peasants, while he gave a valuable gift to the Queen or King. The Englishman gave their wives money to buy pins for the coming year. This Tradition died, but, the expression "pin money" is still used to describe the money set aside for personal use. On New Year's Day children from England and Great Britain rise early to make the rounds to their neighbors singing songs. They are given coins, mince pies, apples and other sweets for singing. This must be done by noon or the singer will be called fools.

The Burning Bush is a nineteenth century custom carried into the early years of this century. In Radnorshire and Herefordshire farmhand would get up early before dawn on New Year's Day and carry a hawthorn bush to the field. They were burnt in straw on the wheat field. It was a symbol of good luck for the farmers. In England girls would drop egg whites into water. They thought it would form the first letter of the name of the man they would marry.



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