

This week be different



...with duckling

We've nothing against meat loaf. Or chicken. Or tuna fish.

But don't you owe it to yourself to discover how good a cook you are, all over again?

Show your family you haven't run out of ideas.

This week, be different with duckling. Is duck hard to prepare? Not these days. The Long Island Duckling people now offer duckling that's fresh-frozen and oven-ready.

Just (1) thaw, (2) stuff, and (3) roast.

You don't even have to baste it unless you want to. (You don't have to stuff it, either, but your family would never forgive you.)

Duckling is easy to serve. No carving is needed. Just cut into quarters and watch those juicy, delicious portions make an instant hit with all ages. (The drumsticks are just the right size for the kids.)

Be sure you get genuine Long Island Duckling from your grocer's frozen meat case. It's the only duck that has both these abels of quality:

GENUINE



**LONG ISLAND
DUCKLING**

By the way, we'll even give you our recipe for duck soup. And you know how easy that is.

HONEY GLAZED DUCKLING

- 1 4 to 5 lb. Long Island whole duckling
- 1/4 cup honey
- 1 teaspoon paprika
- 2 tablespoons cornstarch
- 1/2 cup water
- 1/2 cup undiluted frozen orange juice concentrate, thawed
- 1/2 cup hot broth from giblets
- 1/4 cup honey
- Dash of ginger
- 1/2 teaspoon salt

Thaw duckling. Remove giblets and neck. Sprinkle duckling inside and out with salt and pepper. Skewer neck skin to back of duckling. Place on rack in roasting pan. Roast uncovered in pre-heated oven at 325° for 2 1/2 hours. Then mix 1/4 cup honey with paprika and brush half the mixture over duckling. Repeat in 15 minutes. Bake until skin is crisp, dry and brown. (About 3 hours.) Sauce: Blend orange juice and water into cornstarch; cook over medium heat, stirring constantly until thick. Add broth, honey, ginger, salt and cook until well mixed, stirring constantly. Serve hot with duckling. Serves 4.

FREE RECIPES: There are easy instructions in every Long Island Duckling package. You can also get a wonderful 24-page Cookbook; just write Long Island Duck Farmers Cooperative, Inc., Dept. GH-2, Eastport, New York.

Genuine Long Island Duckling is available under these brand names:
FCH Brand • PCH Brand • Long Island Brand • P. C. Howard Brand

WHERE THERE IS LIGHT

by Dorothy O'Connell

Deep in the heart of Attalus is a rambling, red brick building where a group of cancer patients find longer hope for a cure. The place without hope, where patients are nourished and comforted, is maintained.

Run by seventeen Dominican nuns, Our Lady of Perpetual Help Home is located in a part of the city that was once fashionable. The "Lady" is a pocket of serene order amidst chaos and confusion that has taken over the city.

In the home's recreation room, where flexibility is the key to the "rule," patients enjoy the company of dogs, fish and birds, including a pair of beautiful peacocks. The peacocks, the offspring of a pair of peacocks, came to the home by the late warden, Henry O'Connor, upon purchasing the Sisters' book, *A Memoir of Ann.**

In this haven, where the most precious commodity is hope, emphasis is placed on the spiritual. On birthdays, church groups and clubs, the meal trays. At Christmas, the work feverishly, decorating the dining hall with pine and holly wreaths and candles.

The home, which is financed through contributions and money from a patient's family. As a result, many patients are free from financial worries for the time in years. Nor are there strictions based on race or color, and it grieves them deeply when they must turn away patients for lack of space.

Ten local doctors with private practices still maintain the home's medical services. Volunteers, who sew, iron and clean linens, assist the salaried staff—two orderlies and maintenance men.

One volunteer explained her commitment to the home by describing the acceptance, their spirits are lifted and sadness diverted. In the sphere of peace, it is a joy to be a helping hand." ♦

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