

PRESIDENT'S PERSONAL FILE

PPF 9
Gifts N
Nov.-Dec. 1940

PPF900561

~~Mr. Tolson~~

T.A.

7

November 25, 1940

P.P.F.

NEBHITT, Frank J.,
St. Catherines, Ont., Canada
Nov. 11, 1940.

Writes he is sending by express an original oil painting by writer. Explains that the naval scene is meant to depict the incident where President as the Commodore of the American fleet, is watching maneuvers on the Pacific.

Referred to State by Miss LeHand, saying it is not desired to accept the picture.

See P.P.F.223

P.P.F.
9-71

br

The National Youth Administration,
1225 Street Street,
Washington, Pennsylvania.

Norristown

T.A.

7

November 25, 1940

pp. 7,
9-n

My dear Mr. McClellan:

The President and Mrs. Roosevelt are glad indeed to have those desk plates to which you refer in your letter of November first. They have asked me to express their sincere appreciation to everyone concerned for the friendly thought which prompted this presentation.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

John W. McClellan, Esq.,
N.Y.A. Project Supervisor,
The Norristown Youth Center of
The National Youth Administration,
1107 Green Street,
Norristown, Pennsylvania.

4444-D
mcclellan

get

. Norris:

As this letter is
addressed to the President, I
thought you might wish to answer.

Mollie Somerville

N YOUTH CENTER
F
OUTH ADMINISTRATION
reen Street
town, Penna.

ber 1, 1940.

Your Excellency;
Franklin Deleano Roosevelt
The White House
Washington, D. C.

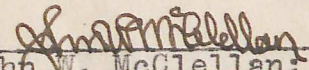
My dear Mr. President;

The accompanying name Desk Plates were
designed to rest on yours and our wonderful
First Lady's desks by devoted N. Y. A. Youth
and myself as a token of our high esteem and
sincere gratefulness for the thousands of
opportunities which you and Mrs. Roosevelt
have striven so sympathetically to provide for
the bewildered youth of our great Nation.

Your Plate is made of one piece of solid
oak and Mrs. Roosevelt's is made of one piece of
solid birch and we all have the most sincere hope
that during the next three or four years or more
that these Plates will remain on your desks in
The White House to greet all of your friends and
the others too.

With the greatest love and most sincere
devotion for our greatest of all Presidents and
the Queen of all the First Ladies.

Very gratefully yours,


John W. McClellan;
N.Y.A. Project Supervisor

JMc/tb

THE NORRISTOWN YOUTH CENTER
of
THE NATIONAL YOUTH ADMINISTRATION
1107 Green Street
Norristown, Penna.

November 1, 1940.

Your Excellency;
Franklin Deleano Roosevelt
The White House
Washington, D. C.

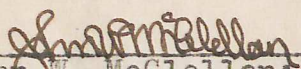
My dear Mr. President;

The accompanying name Desk Plates were designed to rest on yours and our wonderful First Lady's desks by devoted N. Y. A. Youth and myself as a token of our high esteem and sincere gratefulness for the thousands of opportunities which you and Mrs. Roosevelt have striven so sympathetically to provide for the bewildered youth of our great Nation.

Your Plate is made of one piece of solid oak and Mrs. Roosevelt's is made of one piece of solid birch and we all have the most sincere hope that during the next three or four years or more that these Plates will remain on your desks in The White House to greet all of your friends and the others too.

With the greatest love and most sincere devotion for our greatest of all Presidents and the Queen of all the First Ladies.

Very gratefully yours,


John W. McClellan;
N.Y.A. Project Supervisor

JMc/tb

pp. 7.
9-n

PHILLIPS, NIZER, BENJAMIN & KRIM
1501 BROADWAY
NEW YORK

Pro Study J

Mr. Mizer

November 28, 1940

November 11th
19 40

My dear Mr. Mizer:

The President has asked me to thank you ever so much for the copies of the books and the manuscript which you sent him through the courtesy of the Postmaster General. He greatly appreciates your friendly thoughtfulness.

Very sincerely yours,
through Mr. Frank G. Walker, a legal work entitled "NEW COURTS OF INDUSTRY" and a most recent book entitled "THINKING ON YOUR FEET".
M. A. LeHand
PRIVATE SECRETARY

Louis Mizer, Esq.,
Phillips, Mizer, Benjamin & Krim,
1501 Broadway,
New York, N. Y.

In the latter autographed volume I have the manuscript, and I hope the find you pleasant hours away from the enormities of your burdens.

Respectfully yours,

Louis Mizer

LN/AV

Enc.

PHILLIPS, NIZER, BENJAMIN & KRIM
1501 BROADWAY
NEW YORK

LOUIS NIZER
LOUIS PHILLIPS
ROBT S. BENJAMIN
ARTHUR B. KRIM
SIDNEY FREIDBERG
SEYMOUR M. PEYSER

TELEPHONE
WISCONSIN 7-7600
CABLE ADDRESS
PHILLNIZER

*asked
11/8 8mgs*

November 11th
19 40

To the Honorable Franklin D. Roosevelt,
President of the United States,
White House,
Washington, D.C.

My dear Mr. President:-

I take pleasure in presenting to you
through Mr. Frank C. Walker, a legal work entitled "NEW COURTS
OF INDUSTRY" and a most recent book entitled "THINKING ON YOUR
FEET".

In the latter autographed volume I have
enclosed an original page of the manuscript, and I hope the
book will afford you pleasant hours away from the enormity of
your burdens.

Respectfully yours,

Louis Nizer

LN/AV

Enc.

6

803 Sullivant Ave
Columbus, Ohio
T. A. C. 7

November 29, 1940

~~M.A. Neff~~
Mrs. Neff

P.P.S.
9.N

My dear Mrs. Neff:

The President thanks you ever so much for the little donkey to which you refer in your letter of November twelfth. He asks me to express his sincere appreciation of the friendliness which prompted you to send this token to him.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Mrs. Flora Neff,
803 Sullivant Avenue,
Columbus,
Ohio.

cd

12

29

10

803 Sullivant Ave.

Columbus Ohio

Nov. 12 1940

President Roosevelt
White House, D. C.

archd 7
11/14

pp 7
9-7

Dear Mr President:

Please pardon the presumptions
of a humble citizen, of these, Good Old U.S.A.,
in sending so modest a present to its great
Leader.

I am sending you the insignia of the
Democratic party, which I wore so proudly
on the lapelle of my coat, three two
Presidential Campaigns. *not encl.*

He is a brave and courageous little donkey.
and I hope, if it is not asking to much
you will give him a place on a corner
of your desk. I am sure if you look
into his little eye, as you try to decide
the problems of the day, you will find
a kindly twinkle that will help you
a great deal.

What is his name? "Franklin Delano"
of course.

Sincerely and loyally
Mrs Flora Neff

National Home Library Foundation,
The Dupont Circle Building,
Washington, D. C.

cd

pending

Mr. Mittell

Pres Study 7

12
12
29

November 29, 1940

*ppf.
9-7N*

My dear Mr. Mittell:

Thank you in the President's behalf for the books which were received recently. I can assure you that he appreciates your kindness in sending them to him.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Sherman F. Mittell, Esq.,
Editor,
National Home Library Foundation,
The Dupont Circle Building,
Washington, D. C.

cd

ppf. study

Press Study 7

T.A.

P.P.F.
g.m.

November 27, 1940

My dear Mr. Mittell:

Thank you for the copies of JEFFERSON by Albert Jay Nock, and RURAL AMERICA by Harry Slattery. I am glad to have the books and do appreciate your kind thought in sending them to me.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Sherman F. Mittell, Esq.,
Editor, National Home
Library Foundation,
The Dupont Circle Building,
Washington, D. C.

mls

Handwritten notes:
...
...
...

DR. HERMAN NURNBERG

AUTHOR OF
"EINSTEIN FOR EVERYBODY"

727 Ocean View Ave.
BROOKLYN, N. Y.

Nov. 19, 1940

ack 4
12-4
mddg

President Franklin D. Roosevelt
Hyde Park, N.Y.

Dear Mrs. President:

Using the most appropriate occasion of our approaching national holiday, the author takes great pleasure in presenting you, Sir, with a copy of his book, entitled "Einstein for Everybody." As chairman of the Zionist District of this community, Brighton Beach, numbering about sixty thousand Jews, I am sending you my best wishes to your reelection as president of the U.S.A. We, Jews, all over the world, more than any other unit on the globe, offer our thanks for this. May God Almighty grant you happiness, success and longevity. May He in His wisdom guide you on your path of justice and righteousness. May you become a blessing to and a redeemer of the badly shattered mankind. I am not a curiosity hunter, but I'll consider it the happiest day of my life when I shall receive your acknowledgment, Sir, of having received the volume.

Most Humbly and Respectfully Yours
Herman Nurnberg

*1/11/41
for
Luther Gordon York*

*Basket sent to Mrs. Lomaville
Club sent to Library
Medicine T. A.*

F

December 2, 1940

Pleasant Point, Maine
November 18, 1940

*P.P.F.
Q.N.*

My dear Mr. Nicholas:

Your letter of November eighteenth has been received and the President and Mrs. Roosevelt thanks you for the gifts to which you refer. They want you and Mrs. Nicholas to know that they appreciate your kind thought of them and that they are deeply grateful for the friendliness which your letter conveys.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Horace Nicholas, Esq.,
Pleasant Point,
Maine.

I also enclosed a bottle of my medicine for rubbing on any part of the body which has rheumatism, etc. Please note the name on the bottle. The name is "Selegen-Pesum" meaning good medicine. In a couple of weeks I will send you some more of this, because I think it will do you good.

I also have enclosed an Indian basket for Mrs. Roosevelt which was made by my wife, Mrs. Nicholas.

I want you to know how happy all of us Indians are that you were re-elected. I want you to know that my wife and I prayed until three o'clock election night for your success and we feel that our prayers have been answered.

I wish to send my best wishes for a happy term of office and to wish the blessings of the Great Spirit on you both.

Respectfully yours,

Horace Nichol

Staff Room.
Please make
extra carbon of ack. 2 1940

Pleasant Point, Maine
November 18, 1940.

ack
12-2
mby

Franklin D. Roosevelt,

President and Mrs. Roosevelt:

I have sent by freight a War Club which
you, President. You will notice that the
design of the Club represents the sky;
the Fish design represents America; the Fish design
the sea; and the Wheat represents the land.

This War Club is made from birch wood
and made by Russell Socoby a member of the Passamaquoddy
Tribe, as I am. One of my ancestors signed the first
Indian Treaty made with the State of Massachusetts
which at that time included Maine.

I also enclosed a bottle of my medicine
which is excellent for rubbing on any part of the body
which might have rheumatism, etc. Please note the
directions on the bottle. The name is "Welegen-Pesun"
meaning good medicine. In a couple of weeks I will
send you some more of this, because I think it will do
you good.

I also have enclosed an Indian basket for
Mrs. Roosevelt which was made by my wife, Mrs. Nicholas.

I want you to know how happy all of us
Indians are that you were re-elected. I want you to know
that my wife and I prayed until three o'clock election
night for your success and we feel that our prayers have
been answered.

I wish to send my best wishes for a happy
term of office and to wish the blessings of the Great
Spirit on you both.

Respectfully yours,

Horace Nichol

NOV 22 1940

Pleasant Point, Maine
November 18, 1940.

12
12-2
mby

President and Mrs. Franklin D. Roosevelt,
The White House,
Washington, D. C.

My dear Mr. President and Mrs. Roosevelt:

I have sent by freight a War Club which is a gift to the President. You will notice that the Eagle on the head of the Club represents the sky; the Indian Head represents America; the Fish design represents the sea; and the Wheat represents the land.

This War Club is made from birch wood and made by Russell Socoby a member of the Passamaquoddy Tribe, as I am. One of my ancestors signed the first Indian Treaty made with the State of Massachusetts which at that time included Maine.

I also enclosed a bottle of my medicine which is excellent for rubbing on any part of the body which might have rheumatism, etc. Please note the directions on the bottle. The name is "Welegen-Pesun" meaning good medicine. In a couple of weeks I will send you some more of this, because I think it will do you good.

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I want you to know how happy all of us Indians are that you were re-elected. I want you to know that my wife and I prayed until three o'clock election night for your success and we feel that our prayers have been answered.

I wish to send my best wishes for a happy term of office and to wish the blessings of the Great Spirit on you both.

Respectfully yours,

Horse Nicholas

P.P. 7
9-7-40

DO

December 5, 1940

HAMILTON, ONTARIO, CANADA.

Your kind letter of November 11, 1940, has been received and I shall be very glad to have the copy of your letter which you wish to send Mr. the President,

Frank J. Nesbitt,
74 Welland Avenue,
St. Catharines.

The writer sends the President a painting.

Since it is contrary to the practice of the President to accept gifts from persons with whom he is not personally acquainted, the Railway Express Agency, Incorporated, which was holding the painting for customs clearance, has been requested to return it to the sender.

Original letter from Mr. Nesbitt to the President, November 11, 1940.

PR: LAW

12/3/40

EU

ACB

~~M. Nolan~~

Pres Study 7

November 15, 1940

P.P. 7.
9-n

My dear Mr. Nolan:

Your kind letter of November first has been received and I shall bring it to the President's attention at a favorable opportunity. I can assure you that he will be very glad to have the copy of your book which you were good enough to send him.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

James L. Nolan, Esq.
P. O. Box 2155,
Kansas City,
Missouri.

Very truly yours,

James L. Nolan

JLN:LW

James L. Nolan
PERSONAL PROPERTY
LEGAL REFERENCE BOOK
FOR
FARMERS
P. O. Box 2155
Kansas City, Missouri

Ok - Study

ok
11/15/40
js

November 1st, 1940.

Franklin D. Roosevelt,
Whitehouse,
Washington, D. C.

My Dear Mr. President:

Because your name is mentioned in the conclusion of my book, Personal Property Legal Reference Book For Farmers, I am sending you today, under separate cover, with my compliments, a copy of the book.

A lot of libelous and slanderous remarks have been made against you and your administration out in this part of the country. It is my sincere hope that my book will serve to counteract many of those remarks.

If at any time you desire to quote from my book, please feel free to do so.

With kindest personal regards, and assuring you of my vote for you next Tuesday, I am,

Very truly yours,

James L. Nolan

JLN:LW

POULTRY INDUSTRY EXPOSITION

M. Zapp's sent to house 7

December 16, 1940

ewton,
shire;

*P.P.F.
9-N*

163

My dear Mr. Jasper:

I am sure you will pardon my delay in telling you how appreciative the President was of the friendly act on the part of the Northeastern Poultry Producers Council in having those prize-winning turkeys shipped to him from the Lauxmont Farms. They were splendid birds and greatly enjoyed.

*X
P.P.F. 9-T*

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

X

X
Grant Jasper, Esq.,
President,
Northeastern Poultry Producers Council,
Hudson,
New Hampshire.

mb

↓

AFFILIATED ORGANIZATIONS

Eastern Federation of Egg and Poultry Cooperatives; Maine Poultry Improvement Association; Vermont Poultry Growers Association; New Hampshire Poultry Association; Massachusetts Federation of Poultry Associations; Rhode Island Poultry Breeders Association; Connecticut Poultry Association; New York Cooperative Official Poultry Breeders, Inc.; New Jersey State Poultry Association; Pennsylvania State Poultry Association; Maryland Poultry Producers Council; West Virginia State Poultry Association; Delaware State Poultry Association; Virginia State Poultry Association

POULTRY INDUSTRY EXPOSITION
CITY AUDITORIUM, OCTOBER 1-4, 1940

OPERATED BY

NORTHEASTERN POULTRY PRODUCERS COUNCIL

(INCORPORATED)

President: J. C. Weisel, Frenchtown, New Jersey; Warren C. Newton, West Medway, Massachusetts. SECRETARY: Leon Todd, Department of Agriculture, Trenton, New Jersey. TREASURER: E. J. Lawless, Jr., New Cumberland, Pennsylvania. VICE PRESIDENTS: J. C. Weisel, Frenchtown, New Jersey; Warren C. Newton, West Medway, Massachusetts; Homer I. Huntington, Winsted, Connecticut; Richard H. Gee, Rhode Island; William S. Mapes, Middletown, New York; Charles H. Cane, Rosemont, New Jersey; H. Ellis, III, Elverson, Pennsylvania; H. H. Rieck, Preston, Maryland; Charles Conaway, Greenwood, Delaware; W. H. Densmore, Roanoke, Virginia; H. K. Rowley, Mount Morris, Pennsylvania (West Virginia).

*Files -
I am sure there
is a file as I have
ackd. recently -
will you look again
please. Thanks.
② Racked for
E. B.*

*Taked
12-16
TB*

October 4, 1940

Roosevelt
United States

One result of setting Thanksgiving a week early last year was an increased consumption of turkeys. In a spirit of appreciation for this aid, members of the Northeastern Poultry Producers Council, assembled here for their annual exposition and convention, have arranged to send you two prize-winning White Holland turkeys---the champion and the reserve champion in our turkey show. These will be shipped to the White House shortly before Thanksgiving by the exhibitor, S. Forrey Laucks of York, Pennsylvania, owner of Lauxmont Farms at Wrightsville in the same state.

X By growers here I have been asked to convey their hope that turkey will be served in the White House not only on the Thanksgiving Day of November 21, but also on the following Thursday that will be observed as the Day of Thanks in some states. We ask this as growers who face the problem of marketing a record-breaking United States crop of more than 32 million gobblers; as growers who believe that two Thanksgivings instead of one would move our crop as it never moved before. Your example in serving turkey on the two days, we are sure, would be followed by countless consumers throughout the country.

Respectfully yours,

Grant Jasper

Grant Jasper,
President.

AFFILIATED ORGANIZATIONS

Eastern Federation of Egg and Poultry Cooperatives; Maine Poultry Improvement Association; Vermont Poultry Growers Association; New Hampshire Poultry Association; Massachusetts Federation of Poultry Associations; Rhode Island Poultry Breeders Association; Connecticut Poultry Association; New York Cooperative Official Poultry Breeders, Inc.; New Jersey State Poultry Association; Pennsylvania State Poultry Association; Maryland Poultry Producers Council; West Virginia State Poultry Association; Delaware State Poultry Association; Virginia State Poultry Association

Files -

P.P.

SS
no file

POULTRY INDUSTRY EXPOSITION
CITY AUDITORIUM, OCTOBER 1-4, 1940

OPERATED BY

NORTHEASTERN POULTRY PRODUCERS COUNCIL

(INCORPORATED)

... Hudson, New Hampshire. VICE PRESIDENTS: J. C. Weisel, Frenchtown, New Jersey; Warren C. Newton, ...
... Trenton, New Jersey. TREASURER: E. J. Lawless, Jr., New Cumberland, Pennsylvania.
... Dennyville, Maine; C. H. Palmer, New Haven, Vermont; Andrew Christie, Kingston, New Hampshire;
... North Brookfield, Massachusetts; Homer I. Huntington, Winsted, Connecticut; Richard H. Gee,
... Rhode Island; William S. Mapes, Middletown, New York; Charles H. Cane, Rosemont, New Jersey;
... H. Ellis, III, Elverson, Pennsylvania; H. H. Rieck, Preston, Maryland; Charles Conaway,
... Greenwood, Delaware; W. H. Densmore, Roanoke, Virginia; H. K. Rowley, Mount
... Morris, Pennsylvania (West Virginia).

dated
12-16
TB

October 4, 1940

Roosevelt
United States

One result of setting Thanksgiving a week early last year was an increased consumption of turkeys. In a spirit of appreciation for this aid, members of the Northeastern Poultry Producers Council, assembled here for their annual exposition and convention, have arranged to send you two prize-winning White Holland turkeys---the champion and the reserve champion in our turkey show. These will be shipped to the White House shortly before Thanksgiving by the exhibitor, S. Forrey Laucks of York, Pennsylvania, owner of Lauxmont Farms at Wrightsville in the same state.

X By growers here I have been asked to convey their hope that turkey will be served in the White House not only on the Thanksgiving Day of November 21, but also on the following Thursday that will be observed as the Day of Thanks in some states. We ask this as growers who face the problem of marketing a record-breaking United States crop of more than 32 million gobblers; as growers who believe that two Thanksgivings instead of one would move our crop as it never moved before. Your example in serving turkey on the two days, we are sure, would be followed by countless consumers throughout the country.

Respectfully yours,

Grant Jasper
Grant Jasper,
President.

AFFILIATED ORGANIZATIONS

Eastern Federation of Eggs and Poultry Cooperatives; Maine Poultry Improvement Association; Vermont Poultry Growers Association; New Hampshire Poultry Association; Massachusetts Federation of Poultry Associations; Rhode Island Poultry Breeders Association; Connecticut Poultry Association; New York Cooperative Official Poultry Breeders, Inc.; New Jersey State Poultry Association; Pennsylvania State Poultry Association; Maryland Poultry Producers Council; West Virginia State Poultry Association; Delaware State Poultry Association; Virginia State Poultry Association

Mrs Smith

Two turkeys
were received from
these people, one
has been thanked for
believe it was to the
Lauxmont Farms etc
Can

POULTRY INDUSTRY EXPOSITION
CITY AUDITORIUM, OCTOBER 1-4, 1940

OPERATED BY

NORTHEASTERN POULTRY PRODUCERS COUNCIL

(INCORPORATED)

Hudson, New Hampshire. VICE PRESIDENTS: J. C. Weisel, Frenchtown, New Jersey; Warren C. Newton, Delaware; Harold Rotzel, West Medway, Massachusetts. SECRETARY: Leon Todd, Department of Agriculture, Trenton, New Jersey. TREASURER: E. J. Lawless, Jr., New Cumberland, Pennsylvania.
Dennysville, Maine; C. H. Palmer, New Haven, Vermont; Andrew Christie, Kingston, New Hampshire; North Brookfield, Massachusetts; Homer I. Huntington, Winsted, Connecticut; Richard H. Gee, Rhode Island; William S. Mapes, Middletown, New York; Charles H. Cane, Rosemont, New Jersey; H. Ellis, III, Elverson, Pennsylvania; H. H. Rieck, Preston, Maryland; Charles Conaway, Greenwood, Delaware; W. H. Densmore, Roanoke, Virginia; H. K. Rowley, Mount Morris, Pennsylvania (West Virginia).

Filed
12-16
TB

October 4, 1940

Roosevelt
United States

to:

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Respectfully yours,

Grant Jasper

Grant Jasper,
President.

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5TH NEPPCO POULTRY INDUSTRY EXPOSITION
ATLANTIC CITY AUDITORIUM, OCTOBER 1-4, 1940

OPERATED BY

NORTHEASTERN POULTRY PRODUCERS COUNCIL

(INCORPORATED)



OFFICE OF SECRETARY
LEON TODD
DEPARTMENT OF AGRICULTURE
TRENTON, NEW JERSEY

PRESIDENT: Grant Jasper, Hudson, New Hampshire. VICE PRESIDENTS: J. C. Weisel, Frenchtown, New Jersey; Warren C. Newton, Bridgeville, Delaware; Harold Rotzel, West Medway, Massachusetts. SECRETARY: Leon Todd, Department of Agriculture, Trenton, New Jersey. TREASURER: E. J. Lawless, Jr., New Cumberland, Pennsylvania.

DIRECTORS: T. Earle Prouty, Dennysville, Maine; C. H. Palmer, New Haven, Vermont; Andrew Christie, Kingston, New Hampshire; Donald L. Crooks, North Brookfield, Massachusetts; Homer I. Huntington, Winsted, Connecticut; Richard H. Gee, Fiskeville, Rhode Island; William S. Mapes, Middletown, New York; Charles H. Cane, Rosemont, New Jersey; Frank H. Ellis, III, Elverson, Pennsylvania; H. H. Ricck, Preston, Maryland; Charles Conaway, Greenwood, Delaware; W. H. Densmore, Roanoke, Virginia; H. K. Rowley, Mount Morris, Pennsylvania (West Virginia).

October 4, 1940

Mr. Franklin Delano Roosevelt
President of the United States
The White House
Washington, D. C.

My dear Mr. President:

One result of setting Thanksgiving a week early last year was an increased consumption of turkeys. In a spirit of appreciation for this aid, members of the Northeastern Poultry Producers Council, assembled here for their annual exposition and convention, have arranged to send you two prize-winning White Holland turkeys---the champion and the reserve champion in our turkey show. These will be shipped to the White House shortly before Thanksgiving by the exhibitor, S. Forrey Laucks of York, Pennsylvania, owner of Lauxmont Farms at Wrightsville in the same state.

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Respectfully yours,

Grant Jasper

Grant Jasper,
President.

AFFILIATED ORGANIZATIONS

Eastern Federation of Eggs and Poultry Cooperatives; Maine Poultry Improvement Association; Vermont Poultry Growers Association; New Hampshire Poultry Association; Massachusetts Federation of Poultry Associations; Rhode Island Poultry Breeders Association; Connecticut Poultry Association; New York Cooperative Official Poultry Breeders, Inc.; New Jersey State Poultry Association; Pennsylvania State Poultry Association; Maryland Poultry Producers Council; West Virginia State Poultry Association; Delaware State Poultry Association; Virginia State Poultry Association

Mr. Hoover

Miss LeHand

F

November 25, 1940

November 25, 1940

My dear Mr. Laucks:

Many thanks in the President's behalf for that fine turkey. I want to assure you that he deeply appreciates the friendly thought which prompted you to send it to him.

Very sincerely yours,

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

M. A. LeHand
PRIVATE SECRETARY

S. Forry Laucks, Esq.,
Leuxmont Farms,
Wrightsville, Pa.,
Pennsylvania.

get

... you, so that you may

November 29, 1940

HOLLANDS

My dear Mr. Laucks:

Thank you for the second turkey which you sent to the President. It was received last Tuesday and he wants me to express his appreciation of this evidence of your good will.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

S. Forry Laucks, Esq.,
Lauxmont Farms,
Wrightsville,
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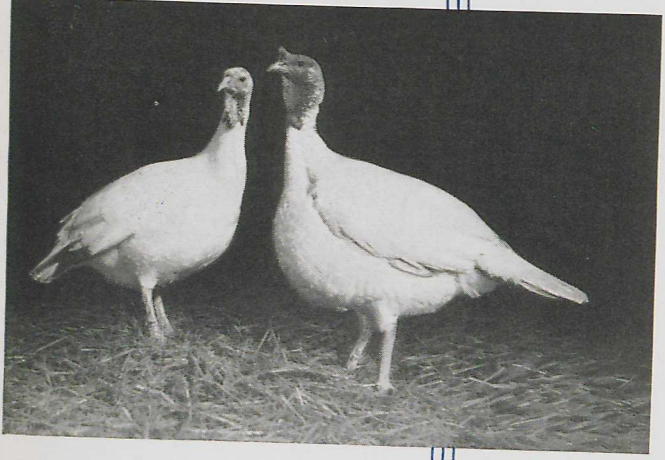
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Published by Turkey World, Mount Morris, Ill.
Recipes by Courtesy of Institute of American Poultry

Service Leaflet No. 41

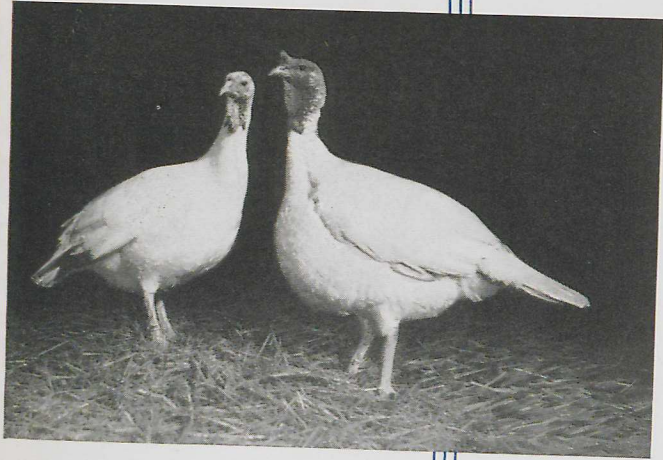


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22 Wa
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Service Leaflet No. 41

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...man to you, so that you may

LAUXMONT Farms White Hollands are raised on rolling, well drained land, protected by southern exposure with ample clean range, completely isolated from chickens.

The housing and equipment are up to date and the best methods of care and rearing are adhered to.

Our careful selection of all breeding birds assures our customers the best of breeding stock, and poults of strong vitality and livability.

Lauxmont Farms White Hollands are each year proving themselves at the better shows. At the 1939 Penna. Farm Show we were awarded 1st Adult Tom, 1st Yearling Hen, Reserve Champion Tom, and 12 other prizes. At the 1939 N. Y. State Fair we were awarded 1st, 3rd, 4th and 5th on young Toms, 1st, 2nd and 3rd on Pullets, 2nd and 3rd on both Adult Toms and Hens, and many prizes at other shows.

Special matings, trap nesting and pedigree work on many families are carried on to give us even better selections of conformation, stronger poult livability, early maturing, increased egg production and fertility. All our breeders pens are mated with carefully selected, pedigreed Toms.

Our birds are Pullorum tested by the Pennsylvania Bureau of Animal Industry. All flocks are vaccinated against Pox.

Everything possible is done to insure our customers' satisfaction.

Prices, terms, etc., are all listed on the enclosed sheet.

LAUXMONT FARMS WRIGHTSVILLE, YORK COUNTY, PENNSYLVANIA



FOR several years we have spared no expense to breed and improve a particular type of White Holland, that is of medium size, short of leg, wide, deep, full-breasted—early maturing birds. White as fresh-fallen snow, sturdy and graceful, docile as a lamb. Lauxmont Farms White Hollands command outstanding attention on whatever farm or lawn they happen to grace by their presence.

In our foundation and each year's flock improvement, we have kept certain definite qualities in our continued selection and now have an improved quality bird that is highly desirable to a breeder or commercial grower seeking the best in White Hollands.

Lauxmont Farms White Hollands possess the following desirable breed characteristics:

White plumage, with evident absence of pin feathers. Medium size, meat type, early maturing, plump attractive appearance, prolific egg producers, mating early.

They are gentle and easily handled, not inclined to roam or stray far from their home.

They are particularly free from disease and ordinary turkey troubles.

Their early finished round plump bodies and deep breasts, of dressed weight that the popular trade demands, makes them an ideal bird.



LETTERS FROM OUR CUSTOMERS

6/23/39

Gentlemen:

Turkeys arrived Tuesday morning—in fine condition.

*R. B. McGahen
Shoreham, N. Y.*

6/24/39

Dear Sirs:

Received the 150 Poults, plus the 5 extra, in first class condition. Without exaggeration, they are the finest stock anyone could hope to receive. I'm very pleased with your service.

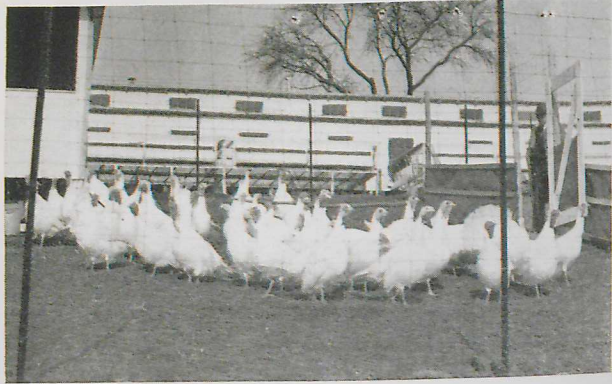
Thank you.

Sincerely,

*M. O. Schilde,
195 Godwin Ave.,
Midland Park, N. J.*



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ONE OF OUR BREEDING PENS

This is the type of White Holland that breeders everywhere are seeking—vigorous, disease-free, full, deep breast, short legs, early maturing, meat-type, great layers, docile.



PART OF OUR GROWING FLOCK ON RANGE

Our birds are started in batteries, for first 2 or 3 weeks, transferred to wire Porch Brooder Houses and placed on clean range at 12 to 14 weeks thus giving them plenty of sunshine and exercise.



PART OF OUR LAYING HOUSES

Lauxmont Farms

is situated
overlooking the Susquehanna River
Two Miles South of Wrightsville, Pa.
Follow Route 30 to Wrightsville, Pa.

Visit Our Farms

We Breed, Pure Bred . . .

- Holstein-Friesian Cattle
- Jersey Cattle
- Duroc-Jersey Swine
- Dorset Sheep
- White Holland Turkeys

Your Inquiries Solicited

Lauxmont Farms

WRIGHTSVILLE, PA.

S. FERRY LAUCKS, *Owner*

G. A. BURDICK, *Manager*

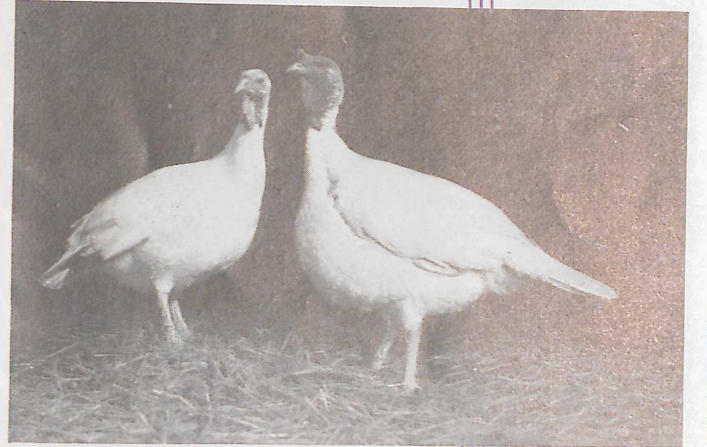
HAROLD M. GRIGG, EXPORT MANAGER
102 MAIDEN LANE NEW YORK CITY

Lauxmont

FARMS

WHITE
HOLLANDS

The
IDEAL
MARKET
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22 Ways to Serve Turkey

Published by Turkey World, Mount Morris, Illinois

Recipes by Courtesy of Institute of American Poultry Industries



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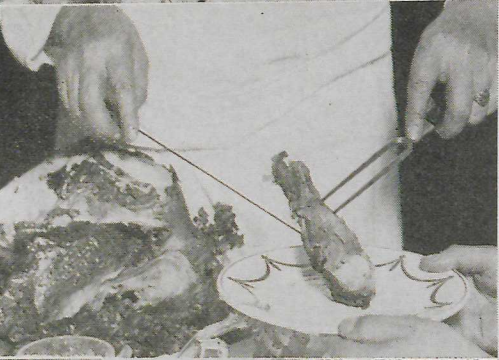
How to Carve a Turkey

Be sure that the knife is sharp before starting to carve. First, remove the thigh and drumstick in one piece as indicated on the left. Cut directly downward, following the sidewall of the bird's body. By pushing outward, the leg will usually turn downward very readily and the remaining tissue can be severed at the back.



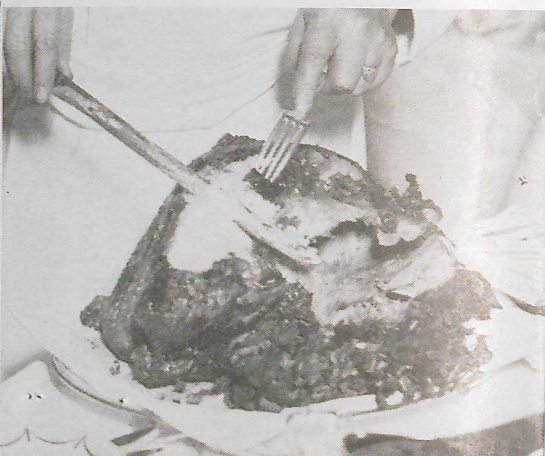
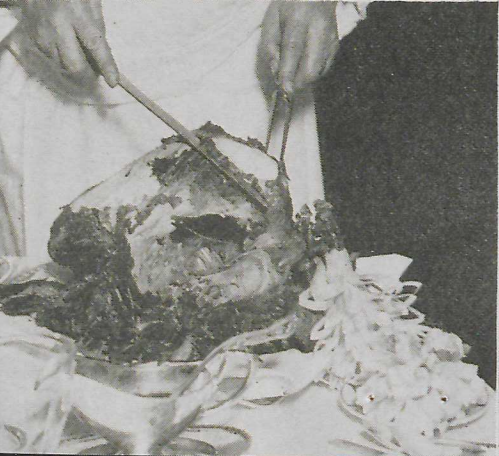
Place the leg on a separate plate or platter. Sever the thigh from the drumstick by cutting around the joint. Use the point of the knife to separate at the joint. The thigh may either be divided into halves or sliced, depending on its size. The drumstick may be served whole, halved, or sliced, depending on size and preference.

The wings also should be removed at the juncture with the body and severed at the joints before serving.



The illustration on the left shows the correct method of using the carving knife and fork in serving a portion.

The two photos below illustrate two methods of slicing the breast. The fork is usually placed firmly astride of the breast bone and care should be taken to avoid sticking the fork directly into the breast meat. Care should be taken to remove the white meat in large uniform slices. With a little practice and attention to details, anyone can become a good carver.



Notes on Turkey Cookery

YEAR after year shows improvement in ways of doing things, even of roasting turkeys. New ideas, new tricks, new suggestions keep cooking a fascinating business week after week.

The season of selecting and cooking a turkey brings forth many questions. How big shall the turkey be? Shall it be a hen or a tom? How much stuffing will be needed to fill the bird? How should it be cooked so as to reach just that exquisite stage of juicy, tender lusciousness that spells perfection?

To answer these questions we have brought together the most reliable and best qualified sources.

As for size, from $\frac{3}{4}$ to 1 pound of turkey, as purchased, for each person to be served, is a good allowance. "As purchased" means with head and feet on, and undrawn, as the birds are shown in most markets. A few markets, especially in the East, are selling full-drawn, ready-for-the-pan turkeys that have been drawn and cleaned at the poultry packing plant. They are wrapped in cellophane and stockinette to keep them immaculate, and then all their goodness and freshness is sealed in by quick-freezing.

Both hens and toms are good, the former usually having a wider, deeper breast than toms. In some markets hens are sold at slightly lower prices than are toms. If there is any difference at all in meat quality, it is so slight that few people can detect it.

When ordering a turkey, it is a good plan to ask the market man to cut off the feet instead of chopping them off and to avoid chopping off the wing tips when he draws the bird. Also ask him to pull out the large tendons in the legs.

In making stuffing it is usually quickest to weigh ingredients, since rather generous quantities are needed. Approximately 1 cupful of stuffing per pound of turkey is a good allowance. A 10-pound turkey requires $1\frac{3}{4}$ pounds of bread, $\frac{1}{2}$ pound butter or rendered turkey fat, $\frac{1}{2}$ pound diced celery, $\frac{1}{2}$ pound blanched almonds. These ingredients are for celery-almond stuffing, but the amount of bread is a good basic figure, and oysters, chestnuts or other ingredients may be substituted for the celery and almonds.

When the bird has been stuffed, truss it so as to make a compact roast. Fold back the skin of the neck and hold it in place by folding the wings back. Only a small skewer may be used. With a strong cord tie the ends of the legs together, bring the cord down around the tailpiece, bring it forward over the upper tips of the wings and tie it across the back.

To facilitate the cooking of the dinner on the day when it is to be served, the turkey (or chicken) may be stuffed and trussed the day before. When ready for the pan, it is brushed with fat and put into the refrigerator.

If a roasting pan large enough to hold a turkey is not at hand, the bird can be roasted with excellent results in any large flat pan. The broiler pan is convenient.

To have the bird acquire an even golden brown, brush it all over with an unsalted fat before putting it into the oven. Best results come from cooking a bird uncovered. If an old bird, covering a part of the time will soften the tissues. If a large flat pan is used, cover the oiled bird with a clean white cloth and then saturate the cloth with melted fat. Heavy brown paper lightly oiled, may be used to make a sort of "tent" for the turkey. Still another way to insure even cooking that will give excellent results is to cover the bird with a paste. When this method is used, the bird is not oiled first. The paste is made by cutting $\frac{3}{4}$ pound of lard into $4\frac{1}{2}$ cups of flour, and then adding $\frac{1}{2}$ to $\frac{3}{4}$ cup of water. Spread the paste evenly over the bird. At the end of the cooking period the paste is removed to disclose a beautifully browned bird.

A low temperature (300 degrees F.) throughout the cooking period gives excellent results. Professor Belle Lowe of Iowa State College has worked out the following time table for cooking when 300 degrees F. is used:

| Weight of Stuffed Bird in Pounds | Average Total Cooking Time in Hours | Approximate |
|----------------------------------|-------------------------------------|--------------------------------------|
| | | Minutes Cooking Per Pound in Minutes |
| Small—6 to 10..... | 3 to $3\frac{1}{2}$ | 20 to 25 |
| Medium—10 to 16..... | $3\frac{1}{2}$ to $4\frac{1}{2}$ | 18 to 20 |
| Large—18 to 25..... | $4\frac{1}{2}$ to 6 | 15 to 18 |

Searing is not necessary, but for those who still prefer the searing method, the following procedure gives excellent results: Put the bird into a hot oven (475 degrees F.) for 15—20 minutes. Then reduce the oven temperature to slow (300 degrees F.) or moderate slow (350 degrees F.) to finish cooking. Approximately the same cooking time is required.



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Top Stove Cookery

TURKEY à La NEWBURG (3 to 4 servings)

- 4 tbsp. butter
- 2 cups turkey—pieces left fairly large
- ¼ cup mushrooms (optional)
- ¼ tsp. salt
- Few grains cayenne, or 1/16 tsp. white pepper
- 1 cup cream
- 3 egg yolks
- 4 tbsp. Sherry or Madeira wine
- Paprika

Cook turkey slowly for several minutes in the butter with the salt and cayenne and one half of the wine. If mushrooms are used, add at the beginning. Add cream and set over hot water to heat thoroughly. Beat egg yolks and add with remaining 2 tablespoons wine and just before serving stir into the hot mixture to thicken it slightly. Cook 3 or 4 minutes longer to cook the egg. Taste and add more seasoning if desired. Serve on hot toast. Garnish each serving with paprika. If salted cooking Sherry is used, omit extra salt.

TURKEY CURRY (about 6 servings)

- 6 tbsp. fat
- 1/3 cup finely chopped onion
- 1 medium to large apple, peeled and diced
- 1 large can of mushrooms*
- 3 cups turkey, diced
- 3 tbsp. flour
- ½ tsp. salt
- 1 to 1½ tsp. curry powder
- 1½ cups turkey stock and top milk, or cream

Cook onion, apples, mushrooms and turkey in the fat until onion and apple begin to turn transparent, about 10 to 15 minutes. Remove from heat, add salt, flour and curry powder and stir to blend thoroughly. Add liquid, set over fire and cook until thickened throughout. Set over hot water, cover and cook 15 minutes longer to blend the flavors. Taste and add more seasoning if desired. Serve with hot, bland rice. Little or no salt is added in cooking rice.

*1 pound fresh mushrooms may be used. Cook in fat several minutes before adding other ingredients.

TURKEY BALLS SUPREME

- Temperature: Simmering
Time: about 10 minutes
- 2 cups meat (turkey), chopped rather finely
 - 1 tsp. minced parsley
 - ¼ tsp. scraped onion, or ½ tsp. chopped chives
 - ½ tsp. celery salt
 - 1/16 tsp. ginger
 - 2 eggs, beaten
 - Stock for poaching—about 3 cups

Mix all ingredients together except the stock. Taste, salt may be needed to season. With the hands shape into balls about 1½ inches in diameter. Meanwhile heat the stock to boiling. Drop meat balls into the stock; regulate heat so that the liquid simmers. Cook 10 minutes. Serve on buttered toast with gravy made from the stock. To prepare the gravy blend 2 tablespoons fat and 1½ table-
spoons flour for each cup of stock.

TURKEY TERRAPIN (4 to 6 servings)

- 3 tbsp. butter
- 3 hard cooked eggs
- 5 tbsp. flour
- ¾ tsp. mustard
- 1 tsp. salt
- ¼ tsp. white pepper
- 2 cups top milk, or, cream and stock mixed
- 1½ cups turkey
- 1 pimento cut in strips
- 1 tbsp. chopped green pepper
- 4 ripe olives, cut in strips
- 1 tsp. lemon juice

Melt fat in pan, add mashed egg yolks, flour and seasonings. Stir to blend thoroughly. Add liquid and cook until thickened throughout. Add chopped egg whites, and remaining ingredients except the lemon juice. Heat very thoroughly over hot water. Taste and season more if desired. Add lemon juice just before serving. Serve in patty shells, reheated in the oven, or on hot toast.

TURKEY RAREBIT WITH POACHED EGGS (4 servings)

- 1 tbsp. fat
- 1 tbsp. flour
- 1 cup milk
- 2 tbsp. grated cheese
- ¾ tsp. salt
- 1 tbsp. chopped parsley
- 1 cup chopped turkey meat
- 4 poached eggs
- 4 toasted soft rolls, or rounds of bread

Stir flour into melted fat until well blended. Add the milk (half turkey stock may be used) stirring constantly until thickened throughout. Add cheese, salt, parsley and meat. Stir until cheese is melted and blended. Taste and add more seasoning if desired. To serve place a poached egg on hot toast and cover with rarebit. If desired, the cheese may be reserved for sprinkling over the top of the sauce and then melted to a browning stage in a hot oven or under the broiler.

PATE DE FOIE GRAS

- ½ pound turkey giblets or meat scraps
- ½ cup butter
- 2 tbsp. Worcestershire sauce

- ½ tsp. nutmeg
- ¼ tsp. ground clove
- 1 tsp. dry mustard
- ¼ tsp. cayenne
- ¼ tsp. salt
- 2 tbsp. onion juice

Cook giblets slowly in salted water (2 teaspoons to 1 quart water) until tender. Let them cool in water in which they boiled. Next day cut into pieces and run through meat grinder several times so that they are minced to a paste. Add butter, seasonings, and enough liquid from simmering to make a soft paste. Mix thoroughly. Pack into greased jelly glasses. Cover with paraffin and store in a cool place.

SUGGESTION: Pate de Foie Gras will keep all winter and make a delicious luncheon or tea relish. Catsup may be used for additional seasoning.

TURKEY à La KING

- ¾ pound mushrooms, chopped
- 1 green pepper, chopped
- 5 tbsp. butter
- 5 tbsp. flour
- 3 cups top milk or thin cream
- 3 cups diced turkey meat
- 2 tbsp. butter
- 3 egg yolks
- ½ tsp. scraped onion or juice
- ½ tsp. paprika
- ½ tsp. salt
- 1 tsp. lemon juice

Cook mushrooms and pepper in the 5 tablespoons of butter until softened but not browned. Add flour and stir until well blended. Add milk stirring constantly until thickened throughout. Add turkey and set over hot water. Cream the second quantity of butter and stir in the egg yolks and all the seasonings except the lemon juice. Add to the turkey mixture stirring constantly until the egg yolks are cooked. Taste and add more seasoning if desired. Stir in lemon juice just before serving.

TURKEY LOAF (loaf 3½x8—Cold)

- 2 tbsp. butter
- 2 tbsp. flour
- 1½ cups milk
- 2 egg yolks
- 1 tbsp. gelatin dissolved in 2 tbsp. cold water
- ¼ tsp. salt
- ½ tsp. pepper
- ½ tsp. dry mustard
- 2 tsp. Worcestershire sauce
- 1 tsp. paprika
- Pepper
- 1 tbsp. chopped parsley
- 2 tbsp. lemon juice
- 2 cups ground turkey
- ½ cup mayonnaise
- 2 egg whites

Melt butter, add flour and blend well. Add milk to slightly beaten egg yolks and add to flour slowly, stirring constantly. Place over hot water and cook 25 minutes, without stirring. Remove, add gelatin

and stir until dissolved. Add all seasonings, blend well and add chopped or ground turkey. Fold in mayonnaise and stiffly beaten egg whites last. Taste and add more seasoning if desired. The seasoning should be more pronounced in a loaf that will be served very cold. Rinse bread pan with cold water. Pour in turkey mixture and chill at least four hours before serving.

Green pepper rings or thinly sliced sweet pickles may be arranged in the bottom before the turkey mixture is poured into the pan—by way of garnish.

CHOP SUEY

- 2 tbsp. fat
- ¼ cup sliced onion
- 1 cup shredded carrot
- 2 to 3 cups shredded celery
- 1 medium green pepper, shredded
- 2 tsp. salt
- 1 to 2 cups stock, water or mushroom liquid
- 1 medium can mushrooms
- 1 cup sour cream
- 3 to 4 cups diced turkey
- 4 tbsp. flour
- 4 tbsp. water
- 2 or 3 tbsp. soy sauce, if desired

Cook the onion in the fat until a light yellow. Add the carrot, celery, green pepper, salt, and water to cover and cook until the vegetables are tender and the liquid is fairly well absorbed—about 20 minutes. Add mushrooms, sour cream, and turkey and bring to a boil. Blend flour and water and stir into the mixture. Cook until thickened and there is no longer any starchy taste. Add soy sauce at this time if it is used. Taste and add more seasoning if necessary.

Serve very hot with hot rice or noodles, or over fried noodles that have been well heated. Salted nuts are excellent sprinkled over the top.

The flavor of this is improved if it can be made several hours in advance. A more perfect blending of flavors is obtained in reheating for service.

TURKEY CREOLE

- (4 servings)
- 4 tbsp. butter, or olive oil
 - 1 small onion, thinly sliced
 - 1 clove garlic, thinly sliced and mashed with
 - 1 tsp. each, salt and sugar, 2 green peppers, finely chopped
 - ½ tsp. paprika
 - Few grains each cayenne and ginger
 - 6 tomatoes, peeled and sliced (1 pound)
 - 1 small can mushrooms
 - 1 cup diced turkey (½ pound)
 - 2 tbsp. sherry wine, optional

Cook onion, garlic, and green pepper in the fat about 5 minutes. Add remaining seasonings, tomatoes, and mushrooms and cook 15 minutes longer. Add turkey meat and heat thoroughly. Taste and add more seasoning if desired. Serve very hot on hot toast, puff paste, or rich pastry.

If sherry is used, add just before serving.

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Top Stove—Finish in Broiler

TURKEY AND TOMATO AU GRATIN

Temperature: 400° F.
Time: about 20 minutes
Buttered toast
Sliced tomatoes
Sliced turkey
Thin slices of cheese
1/3 cup mushrooms
1 tsp. minced onion
3 tbsp. butter
1 1/2 tbsp. flour
1 cup stock

Arrange in a shallow baking pan for each individual service; toast with the cheese, tomato (season with salt and pepper), and the turkey to make four layers. At serving time, place pan in hot oven to heat. When cheese begins to melt, place the pan under the broiler to cook the cheese until it begins to brown and bubble. Meanwhile prepare a mushroom sauce by cooking mushrooms and onion in the butter until onion is clear but not brown. Add flour, stir until well blended with the fat. Add stock and bring to a good boil. Taste and season more if necessary. Arrange the toast piles on very hot platter. Pass the sauce, or pour around the

toast on the platter. Part cream may be used instead of all stock.

TURKEY CURTIS

(6 average servings)
Temperature: 475° F. or broiler
6 rounds hot buttered toast
3 tbsp. butter
4 tbsp. flour
1/4 tsp. salt
2 cups turkey stock
2/3 cup diced turkey or more
1/2 cup browned mushrooms
1 egg yolk
2 tbsp. chopped pimento
1/3 to 1/2 cup grated cheese

Melt butter, add flour and salt. Add stock and cook until creamy sauce forms. Stir constantly. Add turkey, mushrooms, yolk and pimento. Cook 1 minute stirring constantly. Pour over toast placed in buttered shallow pan. Sprinkle with cheese. Bake 4 minutes in hot oven or under broiler until cheese melts. Garnish with parsley and sprinkle with paprika. Serve immediately.

Oven Cookery

CASSEROLE OF TURKEY AND NOODLES

(about 6 cups)
Temperature: 350° F.
Time: about 30 minutes
1 6-ounce package noodles
3 tbsp. butter
1 green pepper, chopped
3 tbsp. flour
1 1/2 cups milk
1/2 tsp. salt
1/8 tsp. white pepper, or few grains cayenne
1 to 2 cups turkey, diced
1/2 to 3/4 pound cheese, chopped or grated
1 small can mushrooms
4 hard cooked eggs chopped or sliced

Cook the noodles in rapidly boiling, salted water. Drain. Meanwhile cook the green pepper in the butter until slightly softened. Add flour and seasonings and stir to blend thoroughly. Add the milk, part turkey stock and mushroom stock may be used, and cook stirring constantly until thickened through-out. Combine all the ingredients. Taste, add more seasoning if necessary. Place in greased casserole and bake in moderate oven to heat thoroughly. A slight bubbling of the sauce indicates sufficient cooking.

ESCALLOPED TURKEY AND CAULIFLOWER

(about 5 cups)
Temperature: 375 to 400° F.
Time: about 20 minutes
1 medium or small head cauliflower
1 to 2 cups diced turkey
1 1/2 cups medium white sauce
2 eggs, beaten

Break cauliflower into its flowerettes and par-boil in salted water (1 teaspoon salt per quart) about six minutes. Drain. Meanwhile prepare well-seasoned sauce using some meat stock if possible with 3 tablespoons butter or turkey fat, 3 tablespoons flour and 1 1/2 cups liquid. Cool slightly and stir into the beaten eggs. Arrange cauliflower and meat in greased casserole, pour over all the sauce. Bake in a hot oven until heated through—about 20 minutes. When sauce begins to bubble, the dish is ready to serve.

TURKEY ASPARAGUS CASSEROLE

Temperature: 400° F.
Time: 20 to 30 minutes
1 No. 2 can asparagus
Salt and pepper
1 pound turkey meat—about 2 cups
1 cup thick sour cream

Drain asparagus very thoroughly. Lay in greased,

flat casserole and season. Lay turkey meat on top. Season meat layer if necessary. Asparagus and turkey may be arranged in layers. Pour the sour cream over the top. Bake in a moderately hot oven until piping hot and the cream is lightly browned.

NOTE: If the cream is not thick, or the asparagus seems watery, blend 1 tablespoon flour with the sour cream before pouring over the turkey.

TURKEY BOUCHEES AS HORS D'OEUVRES

Bouchee Cases—about 4 dozen
1/2 cup water
1/4 cup butter
1/8 tsp. salt
1/2 cup flour
2 eggs, unbeaten
Filling:
1 cup ground turkey
1/2 cup ground almonds
1/4 cup chopped celery
Salt and lemon juice
Salad dressing to moisten

Bring water, butter, salt to the boiling point in a small saucepan. Add flour all at once and stir until mixture leaves sides of pan. Remove from fire and stir until smooth. Cool slightly, then add eggs, one at a time, beating thoroughly after each addition. Beat until mixture is very smooth. Drop on greased baking sheet using 1/4 teaspoon batter for each. Shape to a mound. Place 1 1/2 inches apart. Bake in a hot oven 425-450° F. for 10 to 15 minutes. Reduce heat to 350-400° F. and bake 15 minutes longer. Cool.

To fill, cut slice off the top, fill, and replace the "cover."

TURKEY AU GRATIN

(4 to 6 servings)
Temperature: 400 to 450° F.
Time: about 20 minutes
3 tbsp. fat
3 tbsp. flour
1/2 cup stock
1/2 cup milk mixed with 2 egg yolks
2 cups chopped turkey
1/4 tsp. salt
1/4 tsp. paprika
1/2 cup soft, sifted crumbs
1/4 to 1/2 cup grated cheese

Stir flour into melted fat (butter or poultry drippings) and cook until frothy. Add stock, milk and egg yolks, meat and seasoning. Taste and add more seasoning if desired. Turn into buttered shallow casserole or small dishes, cover with the crumbs and cheese mixed together. Bake in hot oven until cheese is melted.

TURKEY AND NOODLE SCALLOP

Temperature: 400° F.
Time: about 20 minutes
1 6-ounce package noodles
1 1/2 cups turkey, diced
2 cups medium white sauce (turkey stock may be used instead of milk)
1/8 tsp. pepper
1/2 cup buttered crumbs

Boil the noodles until tender in 3 or 4 quarts of rapidly boiling water to which 1 tablespoon salt

has been added. Drain. In a well-greased baking dish place alternate layers of noodles, turkey and sauce. Cover with buttered crumbs. Bake in a hot oven for about 20 minutes. Bake in a long enough to heat the contents thoroughly which can be judged for doneness when sauce starts to bubble through the layer of browned crumbs at the top. If the dish is prepared in advance of the final baking, more time should be allowed to heat through. From 1/2 to 1 cup of cooked vegetable may be added, if desired.

TURKEY SOUFFLE

(8-10 servings)
Temperature: 350 to 375° F.
Time: 20 min., individual—35 min., large
1/2 cup soft crumbs (or 1/4 cup stale) large
2 tbsp. butter
2 tbsp. flour
1/8 tsp. pepper
1/4 tsp. paprika
1 tsp. salt
3 egg yolks, well beaten
2 cups chopped chicken or turkey
1 tsp. lemon juice or grated rind
3 egg whites, beaten stiffly
Chopped parsley, green, red pepper or pimento

Prepare white sauce of first 7 ingredients, adding crumbs to scalded milk. Pour hot over yolks, add turkey and lemon juice. Cool. Fold whites (and remaining seasoning if desired) into the mixture. Place in well greased mold, or in individual cups, set in pan of hot water and bake in moderate oven. NOTE: Serve with well-seasoned white or mushroom sauce. Chopped mushrooms may be added to the mixture before cooking.

TAMALE PIE à La SANBORN

Mexico City
(4 to 6 servings)
Temperature: 375 to 400° F.
Time: about 45 minutes
1 or 2 cans tamales*
1 pound sliced turkey—breast preferred
Sauce:
1 cup canned tomato sauce**
1/4 cup chili sauce
1 cup or small can kernel corn
2 tbsp. sugar
2 tbsp. fat—olive oil preferred
1/2 cup raisins, scalded and chopped coarsely
10 ripe olives, chopped
3/4 cup grated Parmesan cheese

Remove husks from the tamale, cut into thick slices and arrange in bottom of greased, shallow casserole. Arrange sliced turkey over the tamales. Mix all ingredients for the sauce. Taste and add salt and pepper if needed. Pour over the turkey and sprinkle the cheese over all. Bake in moderately hot oven.

*Cornmeal mush made by cooking 1/2 cup cornmeal in 2 cups water with 1/4 teaspoon salt may be substituted for the tamales.
**Very thick tomato puree, seasoned, may be used in place of the tomato sauce.



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TURKEY AND MACARONI

(12 servings)

Temperature: 350° F.

Time: about 1 hour

- 1½ cups scalded milk
- ½ cup fat
- 4 eggs, well beaten
- 1 cup bread crumbs
- 1 cup grated cheese
- 2 cups chopped turkey
- 2 cups cooked macaroni
- 2 tbsp. chopped parsley
- 1 onion, chopped fine
- 2 tbsp. green pepper, chopped fine
- 1 pimento, chopped fine

Scald milk; add fat. When fat is melted, pour over beaten eggs and add remaining ingredients. Mix well, and place in greased casserole set in pan of hot water. Bake in a moderate oven until firm in center.

NOTE: Mushroom sauce is a good accompaniment.

The loaf may be sliced cold.

* * *

THE SANDWICH LOAF

Turkey Filling:

- 1 cup ground meat
- ½ cup ground almonds
- 2 to 4 tbsp. chopped celery
- Salt and lemon juice
- Salad dressing to moisten (cooked, French, or mayonnaise)

Mix meat, celery and almonds. Season with salt and lemon juice and add enough dressing to give a spreading consistency.

Egg Filling:

- 4 hard cooked eggs
 - 1/3 cup chopped cooked bacon, or
 - 1/3 cup stuffed olives
 - Few drops Worcestershire sauce
 - Cream or salad dressing
- Chop eggs, add bacon and Worcestershire. Add enough cream or dressing to give a spreading consistency.

Cheese Filling:

- 2 packages or 1 4-ounce glass pimento cheese
- Enough salad dressing to make a paste

Frosting:

- ¼ to 1/3 pound Triple X Cream Cheese
 - Water or milk to make a paste
- Beat cheese and liquid until evenly mixed and good consistency for spreading.
- Cut a 1½-pound loaf of whole wheat or white bread into 4 lengthwise slices after removing all crusts. Spread slices except for two outside surfaces with softened butter.

Spread turkey filling on first slice. Cover with

second slice and spread this slice with the egg filling. Continue in same manner with the cheese filling. Cover with the fourth slice and frost the entire loaf with the Triple X paste. Do not smooth but rather leave in rough swirls. Let stand in refrigerator several hours before serving.

* * *

STANDARD DRESSING

(For a 12 to 16 pound bird)

- 1½ pound loaf bread, stale
- ½ to 1 pound butter
- 1 teaspoon salt
- ¼ teaspoon white pepper
- ¼ cup minced onion

Remove crusts, cut bread into 1-inch cubes, and drop into a large mixing bowl. Cut butter into dice, about ¼-inch. Toss all ingredients together using 2 forks or hands.

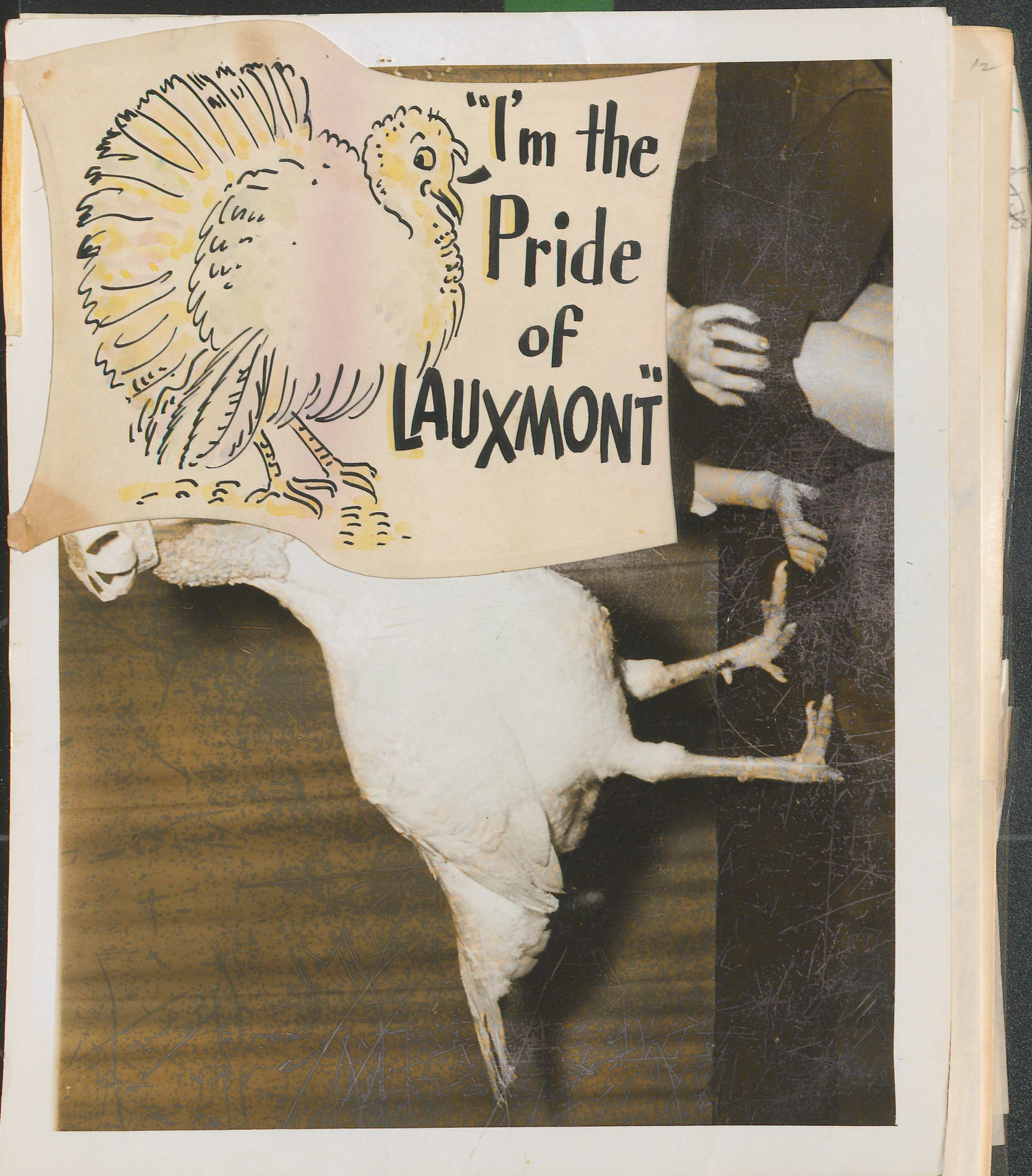
VARIATIONS FOR STANDARD DRESSING

1. Add 2 cups finely chopped CELERY. It may be added raw or partially cooked.
2. Add 1 pound CHESTNUTS.
To prepare: Place chestnuts in cold water to cover. Bring to boil and boil gently for 5 minutes. Drain. Peel and skin. If the meats are not tender enough, drop in simmering, salted water and simmer until tender. Chop coarsely.
3. Add 1 can CHINESE WATER CHESTNUTS. Drain and chop coarsely.
4. Add 2 cups NUTMEATS (almonds, hazel or hickory nuts, pecans, pine nuts, or walnuts—black are especially nice). A superior flavor results if the nuts are toasted or browned slightly in 2 tablespoons of the butter.
5. Add ¼ to ½ pound MUSHROOMS. Chop and cook slowly in 1 tablespoon of the butter about 5 minutes.
6. Add 1 cup or more coarsely chopped OLIVES. May use green, ripe, or stuffed olives.
7. Add more ONION. Two or 3 cups chopped onion cooked in 4 cups boiling salted water. Drain thoroughly before adding to the other ingredients.
8. Add 1 pint or more of drained OYSTERS. These may be chopped, left whole if small, and added raw or preheated in 2 tablespoons of the butter.
9. Add ½ to 1 pound SAUSAGE. Sausage meat or tiny sausages may be used. Break meat into small chunks and brown lightly. The sausages may be browned or par-boiled in water for about 10 minutes.



Enjoy Turkey Several Times This Year!

man to you, so that you may



man to you, so that you may

"I'm the
Pride
of
LAUXMONT"



man to you, so that you may



man to you, so that you may

WHITE HOLLAND TOM
BRED AND EXHIBITED BY.
LAURENCE T. FARMS
STORY LUCKS OWNER.
WRIGHTSVILLE, PA.

GRAND CHAMPION
OF 1940
N.E. P.R.C. Show ATLANTIC CITY N.J.
AND.
MISS ATLANTIC CITY.

man to you, so that you may

Library 7

mpk

SPRAGUE, Hon. Charles A.
Governor of Oregon
Salem, Oregon
November 30, 1940

Wrote to the President advising that he is sending the President a carton containing choice Oregon walnuts and filberts. Says Senator Charles L. McNary is a grower of filberts, and has taken interest in development of this industry in Oregon. -- The President replied on Dec. 16, 1940, expressing delight at having the nuts, and asking Gov. Sprague to convey best wishes to Sen. McNary.

SEE - P.P.F. 6546

P.P.F.

9-711

Charles Sprague, 1894-
Salem,
New Hampshire

man to you, so that you may

Library

7

December 16, 1940

P.P. 7
9-2

My dear Mr. Nichols:

Thank you, in the President's behalf,
for the photograph which you were good enough to
send him through the courtesy of Mr. LaPerle. I
can assure you that he is grateful for your friendly
thought in letting him see it.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Charles Nichols, Esq.,
Exeter,
New Hampshire.

M. A. LeHand
PRIVATE SECRETARY

M. A. LeHand, Esq.,
10 Lehigh Street,
Exeter,
New Hampshire.

I am trying to define this
man to you, so that you may

Mr. Hopkins
Please
make copy of this
letter and extra
carbons of reply.

December 16, 1940

Delano Roosevelt

C. A. N. ...

very much in the President's
letter of November twenty-
sed photograph. What you say
interest and I want to assure
at appreciates your courtesy

A note of thanks is being forwarded

Mr. Nichols direct.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

S. E. LaPerle, Esq.,
16 School Street,
Exeter,
New Hampshire.

get

I am trying to define this
man to you, so that you may

Nov 25 1940
Letter N. N.

12

December 16, 1940

Franklin Delano Roosevelt
Our President

My dear Mr. LaPerle:

Thank you very much in the President's
behalf for your kind letter of November twenty-
fifth with the enclosed photograph. What you say
has been noted with interest and I want to assure
you that the President appreciates your courtesy
in the matter.

A note of thanks is being forwarded

Mr. Nichols direct.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

S. E. LaPerle, Esq.,
16 School Street,
Exeter,
New Hampshire.

get

I am trying to define this
man to you, so that you may

Nov 25^d 1940

Peter N. H.

12/15/40
12

Franklin Delano Roosevelt
Our President.

Dear Sir:-

I am writing
to you in behalf of one of
my employees Charles Nichols.
Age 32, Married and a 3 year
old daughter, that is his honey.
A conscientious hard worker, of
very poor circumstances, willing
and set in his ideas, since coming
in my employe a year ago he has
been happy to carry on,

I am trying to define this
man to you, so that you may

more readily understand him
in his most humble way.

Some years ago while working
on a farm in Worcester Mass.
he shot a Brown Crow, something
that Mr Ripley does not believe.
Though this man has it mounted
and in a glass case, so a month
ago he saved enough money
to have a picture taken of it,
and he has asked me to send
it to Roosevelt the only Third
Term President and someone
that Ripley never saw before.
I think that he may have
voted for you.

So please accept Mr. President

this token from one humble
American that under his rough
laborers clothes beats the heart
appreciative of his Country and
fellow men.

Wishing you and yours the
coming seasons most happy,
healthy and peaceful of all time.

I am Respectfully Yours

H. A. Terle
16 School St
Ester N. H.

Dec 24
855 N E 111 St

ppx.
9-22

Mr. Norris

Pres Study

7

December 23, 1940

Gentlemen:

This will acknowledge the receipt of the copy of the book which you forwarded recently. You may be assured that your courtesy is appreciated.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

New York Labor News Company,
61 Cliff Street,
New York, N. Y.

edb

Walter Smith, Esq.
53 East 80th Street,
Buffalo,
New York.

Elsie! a 'Norm

Dec 24
Mr. Nowak
Buffalo, Pa.

Mr. Quarters

7
December 23, 1940

pp. 7.
9-n

~~MM~~
~~NA~~

My dear Mr. Nowak:

The President thanks you very much indeed for those lures which you were good enough to send him, as well as for your friendly greetings. He asks me to say that Mrs. Roosevelt joins with him in wishing you and Mrs. Nowak a Merry Christmas and a Bright and Happy New Year.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Walter Nowak, Esq.,
60 East Huron Street,
Buffalo,
New York.

edb

Elsie! a 'Norm

Mr. Hopkins.
Please have them
wanted for.

CAN

Can't
12/27/40
E.A.N.

1940

P.P.F.
9-7

President's
ial letter
acques which
much appre-
at me to
hout the

M. A. Leland
PRIVATE SECRETARY

Miss Elsie A. Norman,
865 N. E. 11th Street,
Biscayne Park,
North Miami,
Florida.

get

One" (Jimmy Jimmie)
Sincerely yours
Elsie A. Norman

Christmas Greetings
to You



ber 27, 1940

P.P. 7.
9-72

President's
cordial letter
placques which
is much appre-
want me to
throughout the

New Year.

Very sincerely yours,

M. A. Leland
PRIVATE SECRETARY

Miss Elsie A. Norman,
865 N. E. 11th Street,
Biscayne Park,
North Miami,
Florida.

get

One" (Jimmy Jimmie)
Sincerely yours
Elsie A. Norman

Wishing you
all the joys
of a happy
Christmas Season.

To
Hon. President
Franklin D. Roosevelt
and Mrs. Roosevelt
from
Mr. and Mrs. Walter Nowak

December 27, 1940

P.P. 7
9-72

the President's
cordial letter
que plaques which
it is much appre-
I'd want me to
throughout the

New Year.

Very sincerely yours,

M. A. Leland
PRIVATE SECRETARY

Miss Elsie A. Norman,
865 N. E. 11th Street,
Biscayne Park,
North Miami,
Florida.

get

Done" (Jimmy Jimmie)
Sincerely yours
Elsie A. Norman

File the
plaques
attached

December 27, 1940

P.P. 7.
9-72

My dear Miss Norman:

I want to thank you, in the President's
behalf, as well as my own, for your cordial letter
of Christmas greetings and the unique plaques which
you enclosed. Your friendly thought is much appre-
ciated and I know the President would want me to
send you good wishes for happiness throughout the
New Year.

Very sincerely yours,

M. A. Leland
PRIVATE SECRETARY

Miss Elsie A. Norman,
865 N. E. 111th Street,
Biscayne Park,
North Miami,
Florida.

get

One" (Piny Jimi)
Sincerely yours
Elsie A. Norman

Dec
22nd 40

Frank
Mullitt

865 N.E. 111th Street
Biscayne Park
North Miami
Fla.

Dear President & Mrs. Roosevelt
& Mrs. James Roosevelt Sr.

A Happy, Happy
Xmas 1940 to you all &
a million blessings on your
"Deep Sea Rendezvous" with
His Royal Highness The Duke
of Windsor. The whole world
will benefit from your plans
made that day. I know
"God bless you every
one" (Jimmy Jim).

Sincerely yours
Elsie A. Gorman

Dec
22nd 40

865 N. E. 111th Street
Biscayne Park
North Miami
Fla.

Dear Miss Marguerite Le Hand

A Happy Happy
Xmas once more to you Mrs
Le Hand & many, many thanks
for all the favors you have
done me during 1940.

I am enclosing a
card & letter for the President
I did not close it up intention-
ally please forgive me. I am
sorry. God bless you & give
you a Prosperous 1941.

Did you send my

last letter to the President
aboard the "Yusealoosa" at Sea?

Thanks so much for
everything.

Sincerely yours
Elsie A. Norman

Pres Study 7

Mr. K...

17-
N



My dear
book
him
court

A. L...
PRIVATE SECRETARY



Evert D...
319 Ja...
Brook...
New

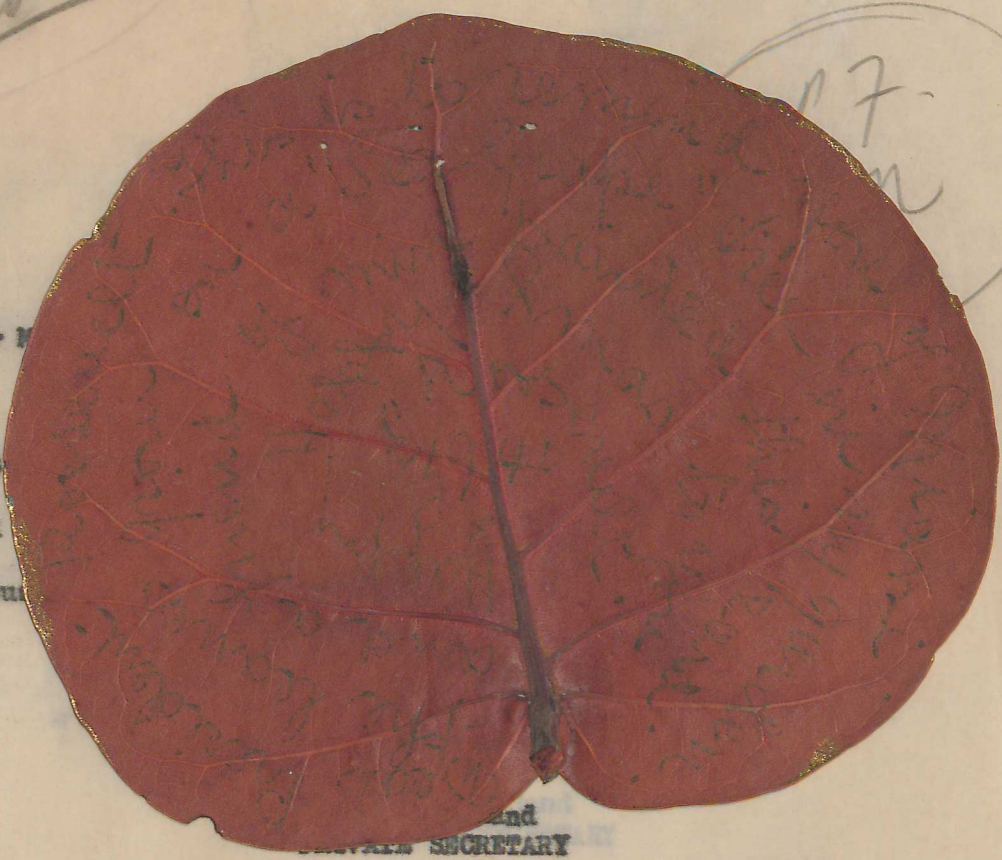
ic

W. K. K...

Pres Study 7

17-

My dear
booklet
him and
courteou



Evert Dayckinck
349 Jay Street
Brooklyn,
New York.

Very
you can hang this up
with a ribbon. a friend of
mine painted it. the leaves
from on a sea grape tree in
my garden. Sincerely yours
Happy
Christmas
to you.
Norman
Miami
1940.

~~Mr. Newman~~

Pres Study 7

December 26, 1940

P.P. 7-
9-n

My dear Mr. Newman:

The President has received the booklet which you were good enough to send him and has asked me to thank you for your courteous thought of him.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Evert Duyckinck Newman, Esq.,
349 Jay Street,
Brooklyn,
New York.

ic

2 500
acked
12/26/40
J.C. W. W. W.
Evert Duyckinck Newman.
349 Jay St. Brooklyn, N.Y.

to Christ Child Society

7

December 30, 1940

Gentlemen:

The President is glad to have those
delicious apples which you were good enough to
send him recently. Your kindness is indeed ap-
preciated.

Very sincerely yours,

hpt
g.d.

M. A. LeHand
PRIVATE SECRETARY

New York State Institute,
Farmingdale,
New York.

edb

Sent to Christ Child Society

7

P.P. 7
q-n

December 30, 1940

Gentlemen:

The President is glad to have those
delicious apples which you were good enough to
send him recently. Your kindness is indeed ap-
preciated.

Very sincerely yours,

P.P. 7
q-n

M. A. LeHand
PRIVATE SECRETARY

New York State Institute,
Farmingdale,
New York.

edb

Sent to Warm Springs 7

P.P.F.
P. 9. 2

December 30, 1940

My dear Mr. Cullen:

Many thanks in the President's
behalf for the Diary. He much appreciates
your kind thought in sending it to him and
asks me to convey his best wishes to you
for the happiest of Holiday Seasons.

x P.P.F.
P. 9. 2

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

Vincent Cullen, Esq.,
President, National Surety Corporation,
New York,
New York.

bk

Mr Hopkins
This was for the
President.

CAN

12

pp. 7.
9-22

the President.

Correct?

Thompson

590-40
276 JK
CULLEN

1

NEW YORK

ION

7

mdg

Mr. Norris:

WHITE HOUSE
WASHINGTON

We assume
this was for
the President.
Correct?
Thank you
UGH

500-40
2-26 JK
CULLEN

PP. 7.
9-22

7

NEW YORK

ON

mdg

12

THE WHITE HOUSE
WASHINGTON

PP 7.
9-n

~~Very~~
Received
Oct 9 - 40
12-26 JK
VINCENT CULLEN
PRESIDENT
NATIONAL SURETY CORPORATION
NEW YORK

7

mdg

T. A.

December 20, 1940

pp. 7.
9-n

Mr. Hoover's

My dear Mr. and Mrs. Nophsker:

It was kind of you to send those books. The President wants you to know that he is grateful indeed for your friendly holiday greetings.

Very sincerely yours,

M. A. LeHand
PRIVATE SECRETARY

x

Mr. and Mrs. Dan Nophsker,
Route 1, Box 335A,
Arlington,
California.

mdg