

HUMP NIGHT Tonight Bosworth Brothers and 99¢ Drinks

Start your Thanksgiving break off right tonight. Rock with the Bosworth Brothers Band and enjoy 99¢ Beer, Wine and Well Drinks from 9 to midnight. Meet your friends and have fun tonight at O'Callahan's Hump Night!

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umbrella, /əm-'brel-ə, esp South 'am-, /n [It ombrella, umbra] 4: Something which covers or embraces a broad range of elements or factors (Webster's Dictionary)

The Annual Giving Program

Every year thousands of alumni and friends make gifts to the University through the UO Foundation's Annual Fund. The gifts are processed and passed along to the colleges, departments, faculty and students, or invested as part of the endowment fund.

These annual gifts are triggered by a sophisticated program of direct mail, student operated telephone campaigns, and in-person visits. Incidentally, more than 90% of all the annual gifts are restricted to a specific University purpose by the donor.

Want to know more about the annual fund? Call Doug Wilson, Executive Director, at your Foundation, 686-3016.

THE UNIVERSITY OF OREGON
FOUNDATION



Your first Thanksgiving on your own: How not to burn your bird

OK, so you're stuck in Eugene a zillion miles away from Mom, Dad, Rover, and that great turkey you've always had. Somehow a bunch of friends (stuck in the same boat) decided that you should provide a traditional turkey dinner at your place. Before you rush down to the grocery store to pick up four turkey TV dinners, and before you get out the frying pan to start cooking that huge frozen turkey Uncle Henry dropped off, take a few seconds to learn how the pros make a real Thanksgiving dinner.

How To Cook A Thanksgiving Dinner In Five Easy Lessons

Thanksgiving dinner is without a doubt the most difficult meal that you will ever prepare, yet when a few easy steps are followed even a TV dinner connoisseur can prepare a feast that Mom would be proud of. First, you will want to buy The Bird since he will be the focal point of the meal. Figure about two pounds of turkey per person, unless you plan on feeding hungry 240 lb football players. Of course, you will want to buy a slightly larger bird to make sure that there will be leftovers for the three A.M. refrigerator raid.

Lesson No. 1

Most of you probably think that Mom gets up at five A.M. each Thanksgiving and prepares the entire meal in a mere 10 hours. There is a little-known secret which solves the "Oh, I'll never finish ALL of this in one day" blues: start the day before. Stuffing and dessert can easily be prepared ahead of time.

STUFFING:

What You Will Need:

- 8 cups dry bread cubes (not the store kind, the cut-'em-up-the-night-before-and-leave-'em-on-the-counter kind)
- 1/4 lb. fresh mushrooms, sliced
- 1 small can water chestnuts, sliced
- 1/2 lb. butter
- 2 medium onions, finely chopped
- 1 1/2 cups chopped celery
- 2 tsp. salt
- 1 tsp. pepper
- 1 tsp. paprika
- 2 tsp. chopped parsley (fresh)
- 1 tsp. poultry seasoning
- 1 egg, beaten

In a medium frying pan melt the butter over a moderate heat. Sauté sliced mushrooms, onion and celery. Fold in beaten egg. In a three-quart saucepan combine bread cubes and seasonings. Add sautéed mixture and stir. Simmer over a low heat for five minutes. Let cool. Nibble. Cover and place in refrigerator until morning.



DESSERT:

PUMPKIN PIE:

What You Will Need:

- 3 eggs
 - 2/3 cup brown sugar
 - 1/2 tsp. salt
 - 1/3 cup sugar
 - 1 1/2 cup milk
 - 1 1/2 cup cooked pumpkin
 - 2 tsp. cinnamon
 - 2 tsp. ginger
 - 1/2 tsp. nutmeg
 - 1/4 tsp. allspice
 - 1 unbaked pastry shell
- Beat eggs to submission. Stir in salt, sugars and milk. Add pumpkin and spices. Mix well. Pour into pastry shell. Bake at 425 degrees for 35 to 40 minutes. Serve with vanilla ice cream or whipped cream. Nummy.

PASTRY SHELL

What You Will Need:

- 1/2 cup shortening
- 1/4 cup cold water
- 1 1/2 cups flour
- 1/2 tsp. baking powder
- 1/2 tsp. salt

Melt shortening, add water and mix with rest to a smooth dough. Chill. Dust pastry board lightly with flour (formica countertop can also be used). Flatten dough, lightly roll it 1/4 to 1/2 inch thick from center to edges, with lightly floured rolling pin, using short strokes, to make a round 1 inch larger than pie pan. Turn dough often to keep it round. Do not turn it over, but lift from board occasionally. If it splits at edges, press together. Sprinkle board with flour as needed.

Fit crust loosely into ungreased pie pan. Do not stretch dough, but ease into place to prevent shrinking. Trim edge 1/2 inch from pan. Fold edge under and flute rim, hooking points under pan edge to help hold shell in place during baking. Fill and bake like we told you above.

Now, on Thanksgiving day there are only four, count 'em, four, things left to be done: (1) The turkey, (2) gravy, (3) whipped potatoes, and (4) hot spiced cider.

ROAST TURKEY IN FOIL

Preheat oven to 450. Rinse bird with cold water, drain and pat dry. Season with salt, pepper and ginger. Stuff it (if you'll pardon the expression). Truss turkey by fastening loose skin of neck to back with skewers. Tie drumsticks together, crossing thread under tail of bird, or push drumsticks under band of skin at tail if this is intact. Place turkey in center of a foil strip long enough to meet on top of bird plus 12 inches. If standard 18-inch foil isn't wide enough, splice two sheets of foil with a double fold pressed flat. Bring sides of foil together over breast of bird and make a double fold to fasten above. Bring sides of foil up high enough to prevent drippings from escaping into pan but do not seal. Package should NOT be airtight, or you'll have an explosive bird. Place turkey breast up in shallow pan. Cook within 30 to 40 minutes of total time given on chart. Carefully open foil, continue cooking until bird tests done, and is browned.

Lesson No. 2

CHART FOR ROASTING TURKEY IN FOIL

Size of bird	Oven Temp.	Time
6-8 lbs.	450 degrees	1 1/2-2 hrs.
8-12 lbs.	450 degrees	2-2 1/2 hrs.
12-16 lbs.	450 degrees	3-3 1/2 hrs.
16-20 lbs.	450 degrees	3 1/2-4 hrs.

When to do what

- 12 P.M. Dress Bird
- 1 P.M. Put bird in oven
- 3 P.M. Start Potatoes
- 3:30 P.M. Put potatoes on to boil
- 4:45 P.M. Start Gravy
- 5:00 P.M. Serve dinner

Serve Spiced Cider with dessert after dinner.

Lesson No. 3

GIBLET GRAVY:

Remove turkey from pan and keep warm. Drain off all but 4 tbsp. fat. Add 4 tbsp. flour and cook until brown. Add 2 cups hot stock in which giblets, neck and wing tips have been cooked. Cook 5 minutes, stirring in the brown bits that cling to the pan. Season with salt and pepper. Add cooked chopped giblets (but don't tell anyone) and serve.

Lesson No. 4

WHIPPED POTATOES:

What You Will Need:

- 6 medium potatoes
- 3 tbsp. butter
- 1/3 cup hot milk
- 1 tsp. salt
- pepper
- paprika
- 1 sprig fresh parsley

Peel, dice and boil potatoes until tender, drain. Add butter, milk, salt, and pepper. Beat with electric mixer until creamy. Pour into serving dish. Garnish with paprika and parsley.

Lesson No. 5

HOT SPICED CIDER:

What You Will Need:

- 6 cups cider or apple juice
- 1/2 cup brown sugar
- 1/2 tsp. whole cloves
- stick cinnamon

Combine cider and brown sugar in a kettle. Tie cloves and 3 sticks cinnamon in a small cloth bag; add to kettle. Simmer 3 to 5 minutes. Remove spice bag. Serve with cinnamon stick stirrers. Yield: 12 servings.

by wendy perrotta



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calendar		nov. 25 to dec. 1
FILM		MUSIC
"Bjou" "Ashram" at 6, 7:45 and 9:30 p.m. \$2.50.		Beach Boys at Mac Court Sunday at 8 p.m. \$7.50 - \$9.50.
"Harold and Maude" at midnight Thurs. through Sat. Sunday at 1 p.m.		Sundance (reggae) at the WOW Hall Saturday at 8 p.m. \$3.
Cinema 7: "A Night at the Opera" at 7:30 p.m. with "The Adventures of Robin Hood" at 9:30. \$3.		School of Music:
THEATRE		Sat. Barry Tucker (horn) at Beall Hall at 8 p.m. Free.
Aunt Lucy's Wine Loft: On The Edge (improvisation) Thurs. through Sun. at 8:30 p.m. \$4.		Sun. Eugene Symphony preview concert at Beall Hall at 8 p.m. Free.
University Players: "Alice In Wonderland" at 8 p.m. Mon. and Tues. Free.		Mon. John Nunes (organ) at Beall Hall at 12:30 p.m. Free.
ORT: "You're A Good Man, Charlie Brown" at 8 p.m. Sun. through Weds. \$3.50 - \$7.		Tues. Musical Smorgasbord in Room 198 of the Music Bldg. at 12:30 p.m. Free. Also, Connie Schultz (organ) at Beall Hall at 12:30 p.m. Free.

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