

where are you going for Thanksgiving?

g	g	a	s	a	g	e	v	s	a	l	o	s
c	r	o	c	i	x	e	m	r	c	b	l	s
a	e	a	e	e	q	a	r	i	e	i	e	
n	v	a	n	c	o	u	v	e	r	r	v	a
n	i	g	c	d	u	l	e	k	a	l	e	m
o	r	n	u	r	m	s	d	p	t	i	o	e
n	n	i	n	a	g	a	i	o	s	n	n	l
b	u	r	n	g	e	x	s	p	o	j	e	a
e	s	o	i	i	a	w	a	h	c	h	r	s
a	f	b	j	t	v	i	e	p	o	v	t	b
c	h	i	n	a	n	i	s	w	b	u	e	m
h	c	a	r	r	i	b	e	a	n	n	s	p
d	n	a	l	y	e	n	s	i	d	c	k	e

word search key

- |               |           |
|---------------|-----------|
| aruba         | lasvegas  |
| bend          | mexico    |
| berlin        | mthood    |
| biggs         | paris     |
| boring        | reno      |
| cannonbeach   | saalem    |
| carribbean    | seaside   |
| china         | spain     |
| costarica     | sunriver  |
| disneyland    | tigard    |
| grandmashouse | vancouver |
| hawaii        |           |
| iraq          |           |

Created by Roxanna Matthews  
GED Proctor

horoscopes for the week

By Swami J. Stalin

**Aries (March 21-April 19):** One of your friends secretly hates you. It's okay though; they will still act nice to your face, which is all that matters, right?

**Libra (September 23-October 22):** Someone who to you is going to betray you. View all of your other close relations suspiciously.

**Taurus (April 20-May 20):** Uranus and Neptune indicate it is time for you to initiate your plan to take over the world. No one will stop you, except your fellow Tauruses that are competing for world domination.

**Scorpio (October 23 - November 21):** It is a time to pull a practical joke on one of your that is a Libra. They will totally over going to be hilarious.

**Gemini (May 21-June 21):** Your mom loves you.

**Cancer (June 22-July 22):** If you work hard this week, you will lose your job and fail all your classes, but if you slack off, your bosses and teachers will reward you.



**Sagittarius (November 22-21):** Mercury and Pluto on what you should do. Mercury says you need a bath every day or else your skin will melt get wet.

**Capricorn (December 22-19):** The police are going to search your house this week. Sell illegal drugs, pirated music, or other contraband before they find it or you may go to jail. I recommend selling everything to little Timmy on street.

**Leo (July 23-August 22):** Ronald Reagan and Michael Jackson are going to pop out of their graves as zombies this week and try to hunt you down. Carry a baseball bat with you everywhere and act all flinchy like you could be attacked at any moment. It will save your life.

**Aquarius (January 20-February 18):** The whole world is going to find peace and prosperity except for you. You will get a bag of moldy cheese.

**Virgo (August 23-September 22):** The Magellan cloud says that all your wildest dreams will come true. Unfortunately, the most vivid and wild dreams you have are nightmares. Do a barrel roll.

**Pisces (February 19-March 20):** You will find your fortune this week. Head to the nearest pawn shop and sell all your things. Use that money to buy an airplane to Somalia and become a pirate. You will be seen as a great booty.

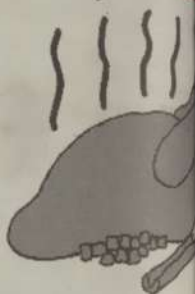
The solution to last week's sudoku

9	2	7	3	8	1	4	5	6
8	6	5	7	9	4	1	3	2
1	3	4	2	6	5	9	8	7
6	9	8	5	7	2	3	4	1
5	4	2	1	3	9	7	6	8
3	7	1	6	4	8	5	2	9
2	1	6	9	5	3	8	7	4
4	5	9	8	2	7	6	1	3
7	8	3	4	1	6	2	9	5

Popular Stuffed Turkey Dinner

INGREDIENTS

- 1 pound butter
- 3 cups chicken broth
- 2 cups minced peeled onions
- 21 pound turkey (1 whole turkey)
- 2 cups minced celery
- 24 ounce seasoned bread stuffing
- 12 ounce corn bread stuffing



DIRECTIONS

- 1) First of all, melt butter in a frying pan and then cook onions and celery in it till it becomes soft and limp.
- 2) Then add the chicken broth to it and heat to warm.
- 3) Take a large mixing bowl and place breadcrumbs in it.
- 4) While adding the hot liquid and vegetable mixture, toss the breadcrumbs lightly.
- 5) Now remove the giblets and the neck and wash the turkey with water. Blot it dry with the help of paper towels. Then rub salt and pepper on it.
- 6) Spread the stuffing in the cavity of the turkey and pack it loosely.
- 7) Close the skin of the turkey with the help of skewers and tie the drumsticks together.
- 8) Put the turkey in a roasting pan and then place it on the wire rack. The oven sprayed with non-stick cooking spray. Baste it with a half cup of melted butter and cover it tightly with the aluminum foil, sealing the edges.
- 9) Roast the turkey in a preheated oven at 350 degrees Fahrenheit for about three and a half to four hours.
- 10) Baste the turkey once every hour with half cup melted butter and re-seal the foil again.
- 11) If the turkey does not brown then remove the foil from the breast. Test for doneness and check the internal temperature after three and half hours.
- 12) Now remove the turkey from wire rack and place it on the platter and allow it to stand for 10 to 15 minutes before carving.
- 13) Remove the stuffing to the serving bowl; the Thanksgiving stuffed turkey is ready.

Vegetarian Thanksgiving

INGREDIENTS

- 1/2 pound coarsely chopped oyster mushroom
- 1 finely minced clove garlic
- 1 cup raw cashew pieces
- 1 pound sliced cremini mushrooms
- Pinch of dried rosemary
- 12 fresh shiitake mushrooms
- Pinch of sage
- 1 cup chopped onions
- Salt and pepper
- 1 tablespoon extra virgin olive oil
- Fresh sage leaves for garnish

DIRECTIONS

- 1) Slice the cremini mushrooms and put them aside.
- 2) Slice the fresh shiitakes and put them in a large skillet.
- 3) Now add all the remaining ingredients except the cashews and cook over high heat for about two minutes, stirring the mixture frequently, until the mushrooms and onions are softened.
- 4) Add the cashews and toss them well.
- 5) Now transfer this to an attractive serving dish and garnish it with fresh sage leaves.
- 6) The delicious mushroom medley is ready.



Cherry Mocha Charlotte Dessert

INGREDIENTS

- 2 (3-ounce) packages lady fingers
- 2 1/2 cups milk
- 1 envelope unflavored gelatin
- 2 tablespoons strong coffee
- 1/4 cup cool water
- 1 cup heavy whipped cream
- 1 (5-ounce) package cook-and-serve chocolate pudding
- 1 (21-ounce) can COMSTOCK or WILDBIRNNESS® More fruit Cherry Fruit Filling - divided use

DIRECTIONS

- 1) Line sides and bottom of an 8-inch spring form pan with lady fingers.
- 2) Combine gelatin and water; set aside.
- 3) In medium saucepan combine chocolate pudding and milk. Stir constantly over medium heat until pudding comes to a full boil; remove from heat. Stir in gelatin and coffee; cool.
- 4) In large mixing bowl, whip cream. Fold in cooled pudding and one cup cherry fruit filling. Spoon the mixture into spring form pan and freeze for three hours. Remove sides of pan and top with remainder of cherry fruit filling.