

How to Stuff the Turkey for Thanksgiving Dinner

Recipes and Suggestions for Chestnut, Oyster and Other Dressings Sure to Tempt the Appetite of Holiday Diners.

BY LILLIAN TINGLE

DURING the past week, I have received quite a number of requests for a bread-stuffing recipe, which, my correspondents say, they used on my recommendation, two years ago, but which they have since lost or mislaid. I cannot be absolutely certain that the following recipe is the one meant, but I think it very probable, as it seems to be a general favorite among my students. For every two level cups of crumbs used allow:

- 1 tablespoon finely chopped parsley.
- 1 tablespoon finely chopped green peppers.
- 1/2 teaspoon "oultry" spice, or thyme.
- 1/2 teaspoon nutmeg.
- 1/2 lemon rind grated (yellow only).
- 1 teaspoon onion juice or 1 tablespoon finely minced onion.
- 1/2 teaspoon pepper.
- 1 teaspoon salt.
- 4 tablespoons melted butter.

This gives a light, savory, "crumbly" dressing. If you want a dressing that will slice when cold, it will be necessary to add a well beaten egg and three or four spoonfuls of milk or water—the exact amount of the latter depending upon the dryness of your bread crumbs. One woman, whose family approves of the above dressing, always makes a double quantity. Half is made the dry way, cooked in the bird, and eaten hot; the other half has egg mixed with it and appears next day, when neat slices of white meat, dark meat and dressing are daintily arranged in order on a long narrow entree dish.

The crumbs should be all-white after crumbs from a loaf not more than two or three days old. These are easily passed through a colander, and are not so dry as to require the extra moisture that often results in soginess. Many women are inclined "to spoil the ship for a ha'porth of tar" by trying to use up crusts and odd stale pieces (sometimes with odd stale flavors) in their turkey dressing; but crumbs can be satisfactorily turned to account in other ways, and a good turkey is surely worth a few fresh-made crumbs. Soaked bread, especially in the hands of inexperienced, is dangerous material.

As for the shortening, half bacon fat and half butter is a good combination; or for a strictly hot dressing, a little very finely chopped suet or pork fat may be substituted for some of the butter. The dressing should be just short enough to enable you to gather it up in handfuls for transference to the interior of the bird.

The flavorings given may, of course, be modified by individual taste—the onion, for instance, omitted, or a clove of garlic rubbed round the mixing bowl; but no one flavor should predominate. Personally, I don't like sage with turkey, chicken or veal—it's strong flavor is better suited to duck, goose or pork; but, of course, some people may prefer it to the other herbs suggested.

Don't cram the bird too tightly with stuffing, especially if you are using a dressing likely to swell, as, for instance, one in which dry cracker crumbs play a leading part.

TEACHERS GO TO SCHOOL
COUNTY INSTITUTE OPENS IN EAST SIDE HIGH SCHOOL.

Seven Hundred Instructors in Attendance Listen to Addresses on Variety of Topics of Interest.

The annual Teachers' Institute of Multnomah County opened at 9 o'clock yesterday morning at the East Side High School with about 700 teachers in attendance, and will continue today and tomorrow. In addition to the general session, which is being held in the assembly-room on the first floor, time has been set apart for department or grade work.

County Superintendent R. F. Robinson has organized the departmental work of the institute with the purpose of illustrating the three processes in the art of teaching—instruction, drill and test. These are demonstrated by class work, a principal and teacher using a class which has been doing actual school work under the teacher for this purpose.

"Fundamentals in Education" and "Principles of Schooling" were the subjects of the leading addresses yesterday, these being delivered, one in the morning and the other in the afternoon, by R. G. Boone, editor of Education, a Boston publication, and a leading educator of the country. W. J. Kerr, president of the Oregon Agricultural College, spoke in the morning on "The New Education," and J. W. Radway, of New York, gave a lecture in the morning on "Judgment Regarding the Things to Be Taught," and in the afternoon on "Industrial Regions of the United States."

This is the first time the institute has been held on the East Side. The East Side High School building was chosen because the arrangement of the rooms permits of the general session, where instruction is given by leading educators of the country, and the class work, where the instruction is demonstrated, being held on the first floor instead of on the third, which would have been necessary had the institute been held at the West Side High School, formerly. Lunchrooms for the attending teachers have been provided in the basement, where accommodations are had for 250 at one time.

Of the 500 teachers in attendance, perhaps two-thirds availed themselves yesterday of the luncheon, which is in charge of the Ladies' Industrial Society of the Third Presbyterian Church. Three checkrooms have also been provided, and are in charge of the Phrenodiken Society of the East Side High School, while the voluntary ushers are members of the Bukrinon Society. The enrollment committee consists of Mrs. L. D. Thomas, Frances Harris and Caroline Donlon.

At the beginning of the afternoon session the subject for the first three grades being "Class Instruction," department work was taken up. Superintendent Frank Rigler spoke to first-grade teachers in room 3. Second and third-grade teachers were addressed in room 10 by E. J. Hadley, of the Juvenile Court, who spoke of the use and abuse of natural incentives.

Esther W. Wiest addressed fourth-grade teachers on "The Relation of Art Work to the Life of the School and Practical Methods of Developing This Life." D. A. Grant spoke to fifth-grade teachers on "Geography." Mrs. A. A. Sanborn spoke to sixth and seventh-grade teachers on "Sewing, a Practical Art." Mrs. Anna I. Cory addressed ninth-grade teachers on "Influences and Particles, Their Uses and the Reason for the Name." William J. Standley addressed the teachers of the eighth grade on the subject of "Manual Training," explaining the close relationship of the hand and mind. At the close of the talk Mr. Standley gave a practical tool demonstration of the construction of one of the objects made by the boys in the manual training workshops of the city's schools.

Today model class recitations will be given at 9:20 and 1:20, and addresses delivered in the assembly-room by J. W.

There was one bride who, in her anxiety to get a "light" dressing, such as her husband had expressed a preference for, conceived the brilliant idea of mixing in a liberal supply of baking powder. He liked "lots of dressing," so she crowded in all she could and sewed the bird up tight.

Did you ever hear the sad story of Mary Ann Lauder, who rashly partook of a sedlitz powder? And her epitaph: "Gone from this world to eternal rest. She should have waited till it effervesced."

If so, you can imagine what happened to the turkey—a young and tender creature, worthy of a happier fate. The making of stuffing is really more of an art than a science, but there is one fixed rule about it: Every individual has known a mother or an old family cook who could make better dressing than the world has ever known, before or since. If that is not part of your creed, there is something wrong about you, or you have missed something that can never be made up to you.

If your taste or family tradition calls for oyster stuffing, take a well-seasoned bread dressing, without herbs, using equal parts of crumbs and oysters, or two or three parts crumbs to one of oysters, according to taste and ideas of economy. Oysters, however, are not improved by long cooking, therefore many people prefer to have them scalloped separately.

Chestnut stuffings are great favorites of my own, and there are several good types. Chestnuts are most easily blanched by boiling one minute, after being duly pricked or slit, draining, and heating with a teaspoonful of butter or salad oil either in the pan or the oven. The shells can then be removed without breaking up the nuts, as sometimes happens when they are allowed to cook in their shells until quite soft. If your family is of the I-like-to-know-just-what-I'm-eating school of taste, you may next chop the nuts, season simply with pepper, salt, or with onion juice, parsley, chopped ham and a suspicion (no more) of garlic, add one tablespoon of melted butter for every cup of chestnuts and let them finish cooking inside the bird. Otherwise, you may cook them in salted water until soft, pass them through the potato ricer and add the seasonings to the resulting smooth mass. Bread crumbs are also added sometimes for the sake of lightness. Some people prefer a mixture of chestnuts and minced veal.

Other dressings that have their adherents are potato dressing, usually half potatoes and half crumbs with herbal seasonings; nut dressing in which chopped English walnuts are combined with bread crumbs, ground, ready-to-eat breakfast foods, usually about six parts to a cup of crumbs; and a tablespoon of butter; and rice dressing, which is, I think, really of Turkish origin and often includes raisins or currants and shredded almonds. You will probably need not less than five or six cups of light crumbs for an eight or ten pound bird; and quite a little more can be stored away for future use. Making full use of the flap of neck skin—a wise precaution with a popular stuffing and a large circle of eaters.

Redway, Frank Rigler and R. G. Boone. Mr. Boone's subject is "Doing and Thinking."

PERKINS TO BE REMODELED
Two Stories, Probably Will Be Added to Hotel Structure.

When the present work of excavating the basement of the Perkins Hotel is completed, the feasibility of adding two more stories, thus making it an eight-story building, will be considered by the Perkins Hotel Company, which has taken over the lease recently secured by Adam Mueller, vice-president and general manager of the Northern Brewery Company. The articles of incorporation of the new company were filed yesterday with the County Clerk.

In the contract by which Mr. Mueller recently leased the property for 15 years he agreed to make \$75,000 worth of improvements within a year. It is possible this amount may be exceeded.

The barbershop and grill are to be placed in the basement when the excavation is completed, and this will allow room for a spacious lobby on the first floor.

Every room is to be provided with a telephone, the elevator is to be moved, and new furnishings placed in the building. Sixty suites with baths are planned for in the remodeled structure. The company is incorporated by Mr. Mueller, L. Q. Seward and E. E. Coover.

SALE OF SEATS IS OPENED
Multnomah's Thanksgiving Night Festival Grand Public Occasion.

The great interest being taken by the public in the Thanksgiving night old ballad concert and grand ball to be given in the Oriental building under the auspices of the M. A. A. C. was particularly emphasized in the sale of reserved seats which opened yesterday at Ellers Piano House.

The affair promises to be the greatest public social function since the charity ball. The reservation of boxes and seats yesterday assumed large proportions, and practically all day there was constant line of ticket-buyers. Probably never before has an equally popular musical event been ordered to the music lovers of the city. Each number selected is a general favorite known to everyone, and the prestige of the artists is such that it can be taken for granted they will be rendered in a manner to create greatest enthusiasm and give greatest possible enjoyment. The dance floor is being rapidly finished and will be in perfect condition. The immense size of the dance floor as will be available for this occasion has probably never before been equaled in the city.

Sellwood Club Discusses Garbage.
At the meeting of the Sellwood Board of Trade last night the garbage question was discussed. Mr. Strickland reported that a man could be found who would haul garbage away from the house at a cost of 50 cents a month for each family, provided there be 300 patrons. If there are 500 houses he would agree to take away the garbage for 25 cents for each family. There was some objection to the cost of 50 cents a month for each family, but it was decided to create a committee to investigate the matter.

Peter Hume, D. M. Donaghue and M. Adams were appointed to ascertain if wired houses in Sellwood cannot get electric light at once, complaints having been made that the company would not make connections.

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PRICE OF LABOR HAS FALLEN 25 PER CENT.

Result Will Be to Clear Up Valley Land and Do Other Work Long Neglected.

Laborers in possession of jobs are in luck these days, even at reduced wages, because many are loafing the streets in quest of work, and every call for men is answered by more than there is room for. Price of labor has fallen about 25 per cent in six weeks, reaching \$2 a day for American hands, and \$1.50 for foreign. On the Mount Hood Railway teamsters are working for \$2 and laborers for \$1.50. Last summer and in the early autumn, wages of laborers, including farm hands, were \$3.50 to \$4.50 and jobs were begging for fillers. Suspension of railroad work, decline of building, lumbering and logging, and release of many hands on the farm, are the main causes of the labor surplus.

Continuance of these conditions is expected to turn many hands to clearing land, which has almost been suspended of late years, and to cutting cordwood. The Willamette Valley contains large areas of stump and underbrush land, which farmers have been unable to clear for cultivation, owing to the high cost of work—\$75 to \$150 an acre. The case was cited yesterday of a man who last summer refused to clear land for \$75 an acre, and last week offered to take the tract for \$20, but the owner has decided to wait until the price goes down to \$10.

The reason for the high price of cordwood is the small cut made last summer owing to high wages and scarcity of labor. The country around Portland contains a vast quantity of timber fit for cordwood, and many a homelander has been unable to buy the cut product, owing to its excessive price of \$6 and \$7 a cord.

The lowest price yet offered for laborers is 15 cents an hour—this for foremen—making about \$1.50 a day. So-called American laborers—a higher grade—are offered \$1.75 and \$2 a day. These wages were formerly \$2.50 and \$3.50. Farmers, who were paid \$50 a month, are offered \$20 and \$25 a month. Laborers in logging camps are receiving \$2, whereas they were receiving \$2.50. Other wages in logging camps range from \$2.50 to \$3.75, for feller, and \$3 to \$4 for hook tender. The idle throngs frequent chiefly the district around Second and Burnside streets. Though the men are more numerous than for many years, they are spending little money, say keepers of the North End resorts. The amusement halls of Erickson's and Blazer's are packed with the idle humanity, for each performance, and at the end of an entertainment in the one place the throng floods across the street to attend that in the other.

Many of the idle men are transients; in fact, there seem fewer in the city than a week ago. Large numbers are being their way Southward for a milder climate. The Northern cities are regarded as inhospitable resorts during the winter. Towns along the route of the Southern Pacific are much troubled by the travelers, and their marshals are kept busy running out the vagrants.

Gold Found in Crows of Wild Ducks

Mallards From Far North Bear Flakes of Yellow Treasure to Portland Hunters.

SOMETIMES a hunter finds a clam clinging to the foot of a duck and sometimes some lucky hunter finds pearl in a crow, but the latest find is gold. Sunday, Arthur Veiguth and Joseph Closset spent the day at their new 400-acre duck preserve, on the Henric place. The shooting was good and both bagged nice strings of mallards, but they had no idea that each mallard was a flying gold mine.

The gold discovery was not made until yesterday, when Veiguth's mother began preparing the mallards for dinner. When it came to cleaning the crow of the first bird, Mrs. Veiguth noticed a quantity of yellow particles intermingled with the sand and pebbles. When her son returned home she called his attention to the flakes, which he soon discovered were virgin gold.

"I was greatly surprised," said Mr. Veiguth last night. "When I saw the flakes, some of which were a sixteenth of an inch long. The sand was black just such as is being experimented with now. I could hardly believe it was gold at first, but after I had carefully washed the contents of each crow, there was the gold without mistake. Whether the birds had been feeding along the mouth

of the Columbia River, where they have found the black sand to contain gold, or whether they came from the Far North, I am unable to determine. At any rate, wherever they had been feeding, gold must have been plenty, for the flakes are unusually large. In my judgment the birds came from the North, because they are heavily feathered."

PORTLAND MERCHANT DEAD

Frank Lee Zimmerman Local Resident for 20 Years.

Frank Lee Zimmerman, son of Judge William E. Zimmerman, who died Sunday, was born in Powhatan, Maryland, January 30, 1883. Mr. Zimmerman was a resident of Portland for 20 years, being connected for a long time with the Wolf & Zwicker Iron Works, and for the past seven years president of the Zimmerman-



Frank Lee Zimmerman, Whose Death Occurred Sunday.

Wells-Brown Company, one of the leading machinery houses of the Northwest. Mr. Zimmerman was a prominent member of the Masonic Order, having been affiliated with Hawthorne Lodge, No. 11, A. F. & A. M., and with Washington Chapter, No. 18, R. A. M. He was a member of the Woodmen of the World, Knights of Pythias, and the Concocted Order of Hoo Hoo. He was also a member and connected for a long time with the management of the Portland Commercial Club, and was active in the National Guard. He leaves a wife, Mrs. Sophia Zimmerman; two daughters, Helen and Esther Zimmerman; one sister, Mrs. William T. Sauter, and two brothers, W. J. and W. S. Zimmerman.

Mr. Zimmerman was highly esteemed in business circles for his business acuity, and 25 per cent off on watches at Metzger's.

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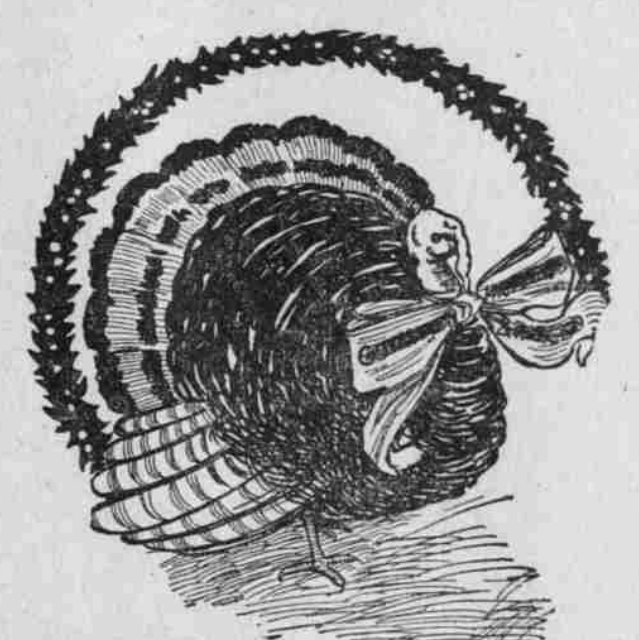
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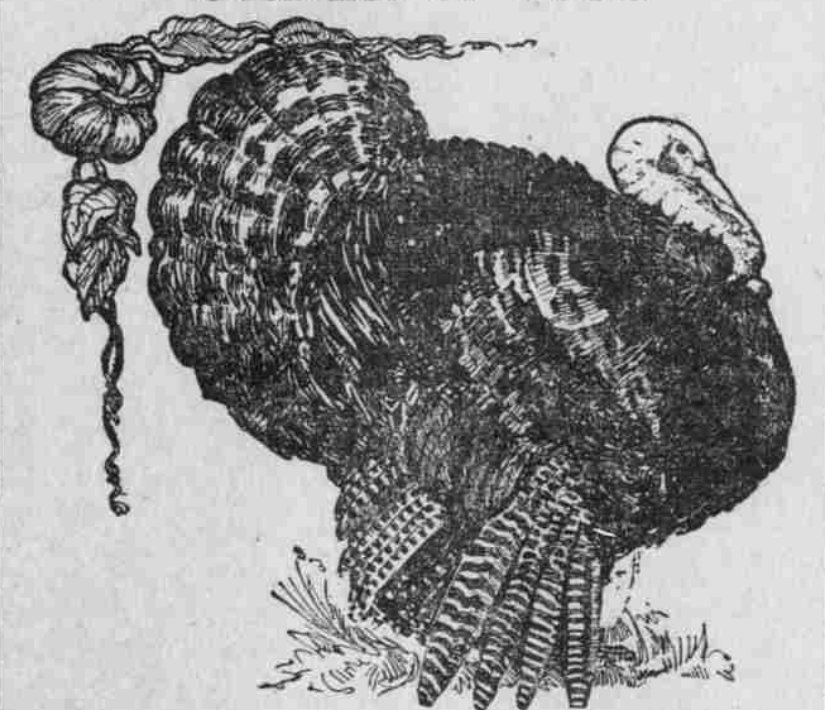
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