

Scrumptious stuffing makes the best bird

Turkey is traditional for Thanksgiving Day dinner and for most of us, stuffing makes it better. Indeed, the stuffing adds a delicious savory accompaniment and extends the number of servings carved from the roast. Purists prefer to bake their stuffing in a separate casserole, in the belief that the stuffing robs the roast of juices, but others believe that it contributes flavor to meat. Whether you cook your stuffing in or out of the turkey—you'll surely want it to be good and tasty.

Basically, there are two types of stuffings—moist and dry—and the choice is one of personal preference. Bread is the usual base, but other starchy substitutes—cooked rice, mashed potatoes or chestnuts, corn meal or noodles are often used. To these are added your choice of herbs, spices, vegetables, egg, sausage meat, oysters, chestnuts or fruit.

We start here with a basic bread stuffing and offer several variations for you to try. Enjoy!

BASIC BREAD STUFFING

- 1 cup chopped onions
- 1/2 cup chopped celery
- 1 cup (2 sticks) butter
- 2 1/2 quarts (10 cups) toasted soft breadcrumbs or bread cubes
- 3 tablespoons poultry seasoning
- 1/4 cup chopped parsley
- 1/4 teaspoon ground black pepper
- 1/4 cup turkey stock, or 1 chicken bouillon cube and 1/2 cup hot water

Cook onions and celery in butter until they are limp. In large bowl, combine breadcrumbs, poultry seasoning, parsley and pepper; mix well. Add broth and butter-onion mixture, stirring until of desired moistness (stuffing will become a little more moist during cooking, if cooked inside the turkey). This recipe is sufficient for a 12 to 15 lb. turkey. If cooking separately, use a 2-quart loaf pan or shape stuffing into medium-to-large balls, cook in pan with small amount of drippings.

For MUSHROOM STUFFING: Add 1/2 pound chopped mushroom caps and stems. Cook with the onions and celery.

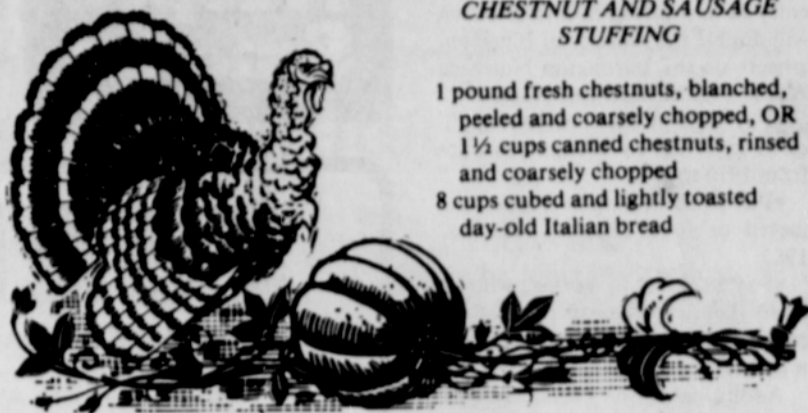
For SAUSAGE STUFFING: Crumble 1/2 pound sausage meat and brown in a skillet. Drain off fat. Add sausage to other ingredients.

For OYSTER STUFFING: Mix 1 cup finely chopped oysters, well drained, with the other ingredients. (More oysters, if desired.)

For PECAN STUFFING: Mix 1 cup finely chopped pecans with the other ingredients.

For CHESTNUT STUFFING: Roast 1 cup chestnuts by cutting X-shaped slit on one side of shell. Place on cookie sheet and bake at 400°F for 15 to 20 minutes, stirring occasionally. Cool enough to handle and add to other ingredients.

For APPLE-RAISIN STUFFING: Add 2 medium peeled and chopped apples and 1/2 cup raisins to other ingredients. (Apples will make the stuffing more moist, so decrease liquid by 2 tablespoons.)



CHESTNUT AND SAUSAGE STUFFING

- 1 pound fresh chestnuts, blanched, peeled and coarsely chopped, OR
- 1 1/2 cups canned chestnuts, rinsed and coarsely chopped
- 8 cups cubed and lightly toasted day-old Italian bread

- 1/2-cup white wine
- 1 cup butter or margarine
- 1 cup chopped onion
- 1/4 cup chopped celery
- 1/2 cup chopped green pepper
- 1/2 cup chopped mushrooms
- 1 teaspoon poultry seasoning
- 1/2 pound bulk turkey sausage
- 2 eggs, well beaten
- Salt and freshly ground pepper to taste

Combine chestnuts and bread in large bowl or baking pan. Sprinkle

with wine and toss. Set aside. Melt 1/2 cup butter in large skillet and saute onion, celery, green pepper and mushrooms until limp, about 10 minutes. Add poultry seasoning and mix well. Add all to bread cube mixture and toss. In same skillet, brown sausage until golden. Drain fat. Add sausage meat to bread cube mixture, along with rest of ingredients; toss to blend evenly. Melt remaining 1/2 cup butter and add to stuffing. Toss again. Yield: Enough stuffing for 18-pound turkey.

Ready-to-Cook Weight	Approx. Cooking Time
6 pounds	2 1/2 - 3 hours
8 pounds	3 - 3 1/2 hours
12 pounds	4 - 4 1/2 hours
16 pounds	5 hours
20 pounds	5 1/2 hours

Stuffed turkey will take about 1/2 hour longer than unstuffed.

SAFEWAY

Thanksgiving

Manor House
Grade "A"

47¢

Lb.

Limit 1, First One

18 To 24-Pound Natural Lg. Turkeys

Turkey's

10 to 14-Lb., Manor House, Natural, No Additives

53¢

Lb.

- Leg Of Lamb** Lb. **\$2.49**
- Fresh Oysters** 10-Oz Jar **\$1.78**
- Salad Shrimp** Lb. **\$5.98**
- Beef Rib Roast** Large End Cut Lb. **\$2.49**
- Bacon** Bar "S" Brand, 10-Oz. Pkg. **99¢**
- Fryer Gizzards** Lb. **58¢**



- Pepsi Cola** Reg., Diet, Light & Free Or Mt. Dew. 16-Oz. Btl. Plus Dep. **\$1.77**
- Cranberry Sauce** 49¢
- Pumpkin Pies** 26-Oz. Limit 2 **99¢**
- Tiny Shrimp** Pacific Friend, 4.5-Oz. **99¢**
- Pitted Olives** Lindsay Jumbo, 5.7-Oz. **68¢**
- Pumpkin** Santiam, 30-Oz. Can **69¢**
- Whipping Cream** Lucerne, Pint **78¢**
- Margarine** Imperial Vegetable, 1-Pound Pkg. **48¢**
- Purex Bleach** Gallon, 15' Off Label **78¢**

Sweet Tangerines

Tangy, Tasty Fairchild Variety From The Famous Coachella Valley

19¢

Lb.

- Crisp Bunch Celery** Lb. **29¢**
- Fresh Tender Broccoli** Lb. **49¢**
- No. 1 Baking Yams** Lb. **29¢**
- Fresh Cranberries** Ocean Spray 12-Oz. **79¢**

SUPER SAVER

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School Menu

- Monday, Nov. 21:** Mexican taco, shredded lettuce & tomatoes, whole kernel corn, birthday strawberry shortcake, milk.
- Tuesday, Nov. 22:** BBQ pork on bun, green beans, orange wedges, peanut butter cookie, milk.
- Wednesday, Nov. 23:** Beef-tomato pizza, tater tots, carrot coins w/ ranch dip, chilled pears, milk.
- Thursday, Nov. 24:** THANKSGIVING.
- Friday, Nov. 25:** HOLIDAY.

SCHOOL BREAKFAST

- Monday, Nov. 21:** Peach slices, cinnamon roll, milk.
- Tuesday, Nov. 22:** Apple juice, wheat cereal, milk.
- Wednesday, Nov. 23:** Orange wedges, maple glazed roll, milk.
- Thursday, Nov. 24:** THANKSGIVING.
- Friday, Nov. 25:** HOLIDAY.

