

# The Statesman's FOOD SECTION

Edited by Maxine Buren

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## Turkey Stuffing Matter of Taste

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Statesman Woman's Editor

There are about as many ways to make turkey stuffing as there are ways to raise a baby, make a dress or play a game of golf. Every family has its favorite, or at least a preference as to type and chief ingredients.

You may like corn bread stuffing and no amount of recipes for white bread stuffing will make it as you like. If sausage is to go into it, of course dried prunes won't make it that way.

So every year we must merely make some suggestions—many women like to change for a year or so, then go back to their original love whatever it may be.

Some like their bread stuffing moist, some like it drier, here's one called:

### CRUMBLY BREAD STUFFING

- 2 cups margarine or butter
- ¾ cup minced onion
- 4 quarts small bread cubes, lightly packed
- 1 teaspoon salt
- ½ teaspoon pepper
- 2 teaspoons poultry seasoning
- 1 cup water

Melt margarine or butter in large skillet; add onion and cook over low heat until onions are soft but not browned. Add bread cubes and seasonings. Heat, stirring constantly, until bread cubes are lightly browned. Turn into a large bowl. Add water gradually while tossing lightly with a fork. Place in bird.

Stuffing may be placed in a greased casserole, covered and baked in a moderate oven at 350° for 30 minutes. Makes 3 quarts—enough for 12-pound turkey.

Then here's another that uses raisins and is suited not only to turkey, but veal, pork or lamb roasts.

### RIVIERA RAISIN DRESSING

- 1 cup seedless raisins
- 1 egg
- 4 cups bread crumbs
- 2 tablespoons finely chopped onion
- ¼ cup chopped green sweet pepper
- ½ teaspoon salt
- ½ teaspoon sage
- ½ teaspoon thyme
- 3 tablespoons minced parsley
- 2 tablespoons melted butter
- Water or stock

Rinse and drain raisins. Beat egg and blend with other ingredients. Moisten mixture with water or stock. (The amount will vary with dryness of crumbs).

Today, it is an easy matter to select a fine turkey or roasting chicken at the local market and to mix up a batch of corn bread for stuffing the bird. Corn meal still is a staple food in the American kitchen, and today, as yesterday, good cooks herald corn bread stuffing as more than a tradition. They like its texture, its taste, and its resistance to sogginess.

Your Thanksgiving bird will be "well-dressed" with its corn bread stuffing. This is enough for a small turkey, double for large.

### CORN BREAD STUFFING

- ½ cup chopped onion
- ¾ cup bacon fat or melted butter
- 8 cups stale corn bread
- 1½ teaspoons salt
- ¾ teaspoon poultry seasoning
- ½ teaspoon pepper
- 1 egg, well-beaten
- ½ teaspoon salt

Brown onion in fat. Crumble corn bread coarsely and combine with remaining dry ingredients. Add egg, fat and onion. Toss together until well mixed.

### Club Sandwiches Make Whole Meal

Tuna is a new ingredient for a club sandwich, but, unlike the other variations of this popular luncheon special, it makes almost a whole meal in itself.

### TUNA SALAD-AMERICAN CHEESE CLUB SANDWICH

- 1 (7 ounce) can tuna fish, flaked
  - ¼ cup chopped stuffed olives
  - ¼ cup mayonnaise or salad dressing
  - 16 slices enriched bread
  - 8 slices whole wheat bread
  - ½ cup soft butter or margarine
  - 8 lettuce leaves
  - 8 thick slices American cheese
- Combine flaked tuna fish, olives and mayonnaise. Spread bread with butter. Cover 8 slices of bread with a lettuce leaf, tuna salad and a slice of whole wheat bread. Top each sandwich with 1 slice of cheese and another slice of enriched bread. 8 Tuna Salad-American Cheese Club Sandwiches.

### THE MEATIEST, TASTIEST CHILI IN ALL THE WEST! NALLEY'S Chili con Carne

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A well-known character is Mr. Turkey and here he is wearing his best for a gala occasion. Slow cooking is the secret of success when cooking turkey. This 9-pound fellow will take 4 to 4½ hours at 325 degrees or a bit slower. The approved method these days is no cover on the pan, no moisture, no basting, just cover the turkey with an oil-moistened piece of cloth for the first part of the roasting. When the fleshy part of the drumstick feels soft when pressed, the bird's done. Here tomato stars topped with salad dressing do for a garnish and salad. Insert a toothpick from stem to blossom, clear through small tomato make diagonal cuts to the toothpick. Separate halves.

### French Chefs Present Chocolat Pots de Creme

Famous French chefs have always been proud of their creamy desserts. Many of these delectable concoctions—as simple to make as our American baked custards—owe their success to the liberal use of cream and milk and very slow cooking.

The French use very little sugar in their chocolate creme, but we for those who like a sweeter deshave given a choice in the amount served.

### CHOCOLATE POTS DE CREME

- 2½ squares unsweetened chocolate
  - 3 cups milk
  - ¼ to ½ cup sugar
  - ¼ teaspoon salt
  - 1 egg yolk
  - ½ teaspoon vanilla
- Melt chocolate in a little milk in top of double boiler, over hot water; add sugar and remaining

milk; cook until chocolate is completely melted.

Remove from heat; slowly stir into beaten egg yolks. Return to double boiler; cover and cook at simmering temperature for 20 to 30 minutes or until medium thick, stirring occasionally.

Remove from heat, stir in vanilla. Pour into custard cups or serving dishes that have been rinsed in cold water. Chill. Serve cold with cream. Serves 6.

### YUMMY TOO

Edible centerpieces make a lot of sense and they can be very pretty, too. In your best-looking bowl feature a fruit and nut arrangement. Rosy-checked Comice pears, emerald-green avocados, huge walnuts, smooth-shelled almonds and cluster raisins make memorable decorations.

### CHOCOLATE PIES

Delicious chocolate pies can be made quickly and easily with mixes. Prepare the filling and crust according to package directions. Then give the pie a gourmet's touch by topping it with whipped cream and silvered roasted almonds.

### CROWNED CUPCAKES

A large, freshly-baked chocolate cupcake makes a good dessert if you serve it this way: Cut a cone-shaped section from the top of each cake. Fill the hole with whipped cream and finely-chopped walnuts and replace the top, pointed side up.



If the meal begins with soup, it can be an easy one, for there are many canned and dehydrated soups that can be used to fine advantage. Here a new dehydrated onion soup is served topped with tomato slices topped with grated cheese and broiled. Could sprinkle small rounds of French bread with cheese and brown as a topping for the soup.

### Cans Come in Mighty Handy

We are often thankful for thrifty casseroles that combine the meat and vegetables in one dish. This is one that may be prepared in the morning and stored in the refrigerator until just before dinner-time. Combine drained canned green beans, whole kernel corn and a little top milk. Add canned cubed ham or luncheon meat and top with a few buttered bread crumbs. Bake in a moderate oven until heated through.

You've probably found that canned pork and beans, beans in tomato sauce and baked beans are some of the family's first-choice foods. Next time you serve any one of these, prepare them this way. Empty the beans into a baking dish and add a clove of garlic, finely minced and cooked until tender in bacon fat. Top with sliced cheese and bake in a moderate oven until the cheese melts and the beans are heated through.

### For Hungry Kids

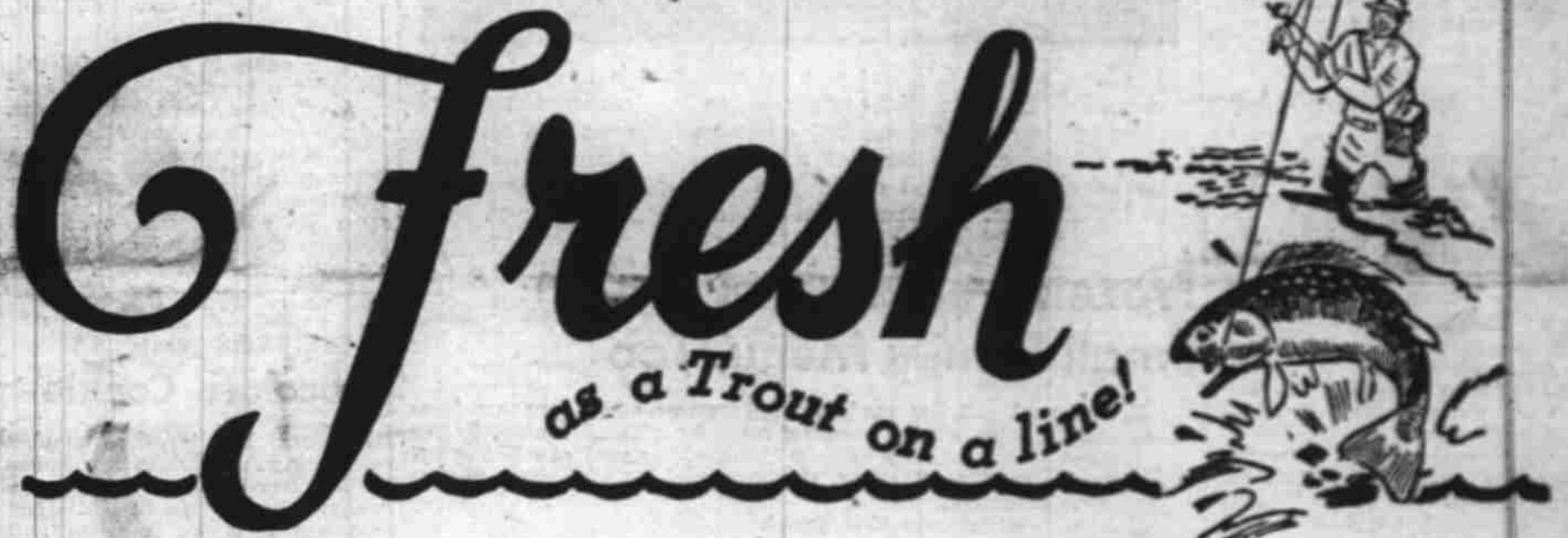
Children come home from school hungry and begging for a snack. The problem is to give them something light enough not to interfere with supper appetites. Serve them a glass of canned fruit juice such as apricot nectar, orange, pineapple, or a combination of juices, with a graham cracker. It is good tasting, supplies vitamins, and still doesn't dim the appetite for the evening meal.

### COCOON-PEACH CUSTARD

Add some coconut to a custard mixture. Pour into custard cups and bake in a slow oven until firm. Chill and unmold in dessert dishes. Surround the custards with chilled canned sliced peaches.

### NUTS IN USE

The buttered almonds which may now be purchased in 5-ounce tins are a joy to every homemaker. They have countless uses, but nothing surpasses them when it comes to putting the crowning glory on a chocolate or butter-scoot sundae. Good in divinity, too.



Remember that irresistible aroma that used to float out from the kitchen when mother pulled those golden brown loaves from the oven? — and SUCH FLAVOR!

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