

# A Page for THRIFTY SHOPPERS and CLEVER COOKS

## THANKSGIVING RECIPES GIVEN

Some characteristic recipes are given which will aid you in preparing your meal for the "National holiday," Thanksgiving.

**SAVORY STUFFING**  
(For 10 Pound Fowl)  
4 tablespoons bacon fat  
2 tablespoons chopped onions  
2 tablespoons chopped celery  
8 cups bread, crumbled  
1 1/2 cup butter, melted  
1/2 teaspoon salt  
1/2 teaspoon paprika  
1 teaspoon poultry seasoning  
1 tablespoon chopped parsley  
1 egg  
2 tablespoons hot cream  
Melt fat in frying pan, add and brown onions and celery. Mixing with fork, add rest of ingredients. Lightly stuff fowl.

**OLD-FASHIONED CRANBERRY SAUCE**  
(Serves Six)  
4 cups berries  
2 cups water  
2 cups sugar  
Remove all stems from berries. Wash well and add water. Boil until skins have burst on berries. Add sugar and boil 4 minutes. Cool and chill.

**FRUIT SALAD SERVING EIGHT**  
2 cups diced grapefruit  
1 cup diced oranges  
1 cup diced pineapple  
1/2 cup French dressing  
Mix and chill fruits, arrange on lettuce and top with dressing.

**DATE PUDDING FOR EIGHT**  
(Prunes May Be Used)  
3 cups chopped dates

## Using Leftovers

Thanksgiving dinner is really good as long as it lasts—which frequently is several days too. The leftovers can be made into tempting foods that will appeal to the whole family.

**TURKEY POT PIE**  
(Other Meat Can Be Used)  
1 cup diced cooked turkey  
1/2 cup stuffing  
2 tablespoons chopped celery  
1 tablespoon chopped onion  
1 cup milk or gravy  
1 cup mashed potatoes  
2 tablespoons milk  
Mix milk with potato and spread over rest of ingredients placed in small, buttered baking dish. Bake 20 minutes in moderate oven.

If leftover biscuits are on hand, dip them quickly in milk and use as a topping for the turkey mixture in place of the potatoes. The potatoes can then be shaped into cakes and browned.

1 cup broken nuts  
1/2 cup flour  
2 cups sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
2 teaspoons vanilla  
4 egg yolks  
4 egg whites, beaten

Mix dates with all ingredients except egg whites. Fold in whites and pour into buttered shallow baking pan. Set in pan hot water and bake 45 minutes in moderately slow oven. Serve topped with whipped cream. This pudding can be made a day prior to serving.

## CRANBERRIES VERY VERSATILE

Although cranberries most popular use at this season is with turkey and other fowl, cranberry sauce adds zest to almost any meat course, and besides, the berries can be made into lovely appetizers, desserts and drinks.

**CRANBERRY COCKTAIL**  
Four cups cranberries, four cups water, two-thirds cup granulated sugar. Cook without sugar until all cranberries have popped and are soft. Strain through cheesecloth bag. Return juice to fire. At boiling point put in the sugar. Boil three minutes. Serve cold.

**CRANBERRY SAUCE**  
One quart cranberries, two cups water, one and one-half cups sugar. Boil cranberries until they stop popping. Strain and press through a fine sieve. Return to fire, add sugar and stir. Boil rapidly for ten minutes or until a drop thickens on a chilled plate. Turn into cups or individual molds.

**AMBROSIA**  
Two cups cranberries, two sliced oranges, two sliced apples, two cups sugar, three cups water. Boil sugar and water for five minutes, put in apples and cook slowly for fifteen minutes, add oranges and cranberries and cook for ten minutes. Serve cold with meat or poultry.

**RAW CRANBERRIES**  
This recipe for raw cranberry rel-

## Plum Pudding

Today we present a plum pudding recipe which was brought from England over 100 years ago by the ancestors of W. H. Dancy of Salem. It's an extremely fine pudding and we recommend it for your Thanksgiving or Christmas pudding. Here's how:

Take 1/2 lb. seeded raisins, 1/2 lb. currants, 1 cup stale bread crumbs, 1 cup flour, 1 cup sugar, 1/2 lb. finely chopped suet, 1/2 lb. each of citron, lemon and orange peel, 1 nutmeg, 1/2 teaspoon allspice, 3 or 4 eggs and add a little milk if needed, 1 small glass brandy or whiskey. Tie up in cloth very tightly and boil 4 hours. Be certain the water is boiling when you place pudding. When mixing your pudding do not make it TOO wet.

ish is from Cape Cod Kitchens, made up of recipes from the Cape where cranberries grow. One quart cranberries, two large California oranges, two and one-half cups sugar. Extract juice from oranges, put rind and cranberries through fine cutter of food chopper. Stir until sugar is dissolved. Do not seal.

Stayton—Mrs. Ralph Curtis was a guest at a contract bridge luncheon at the home of Mrs. Rodney Alden at Woodburn, Tuesday.

## Stuffing For Two Ducks

1-3 pound salt pork  
4 tablespoons celery  
3 tablespoons onions  
2 tablespoons parsley  
1 teaspoon poultry seasoning  
8 cups bread, crumbled  
1-3 cup butter, melted  
2 eggs, beaten  
1-2 cup hot cream  
Heat pork in frying pan, add and brown celery and onions. Mixing with fork, add rest of ingredients. Mix lightly. Carefully stuff ducks.

## Try Italian Vegetable Soup

Buy a shin bone of beef weighing about 2 pounds and have it cracked. Cut off the meat and cut the meat in small pieces. Put the bones in a soup kettle, add 1 tablespoon salt and 2 quarts of cold water. Let stand 15 minutes then heat slowly to the boiling point, cover and simmer for an hour. Meanwhile, brown the meat in a little olive oil flavored with a slice of garlic. Add to

the soup kettle, but in 2 cups canned tomatoes, 2 cups shredded cabbage, 2 large sliced onions, 2 cups dried white beans that have been soaked overnight in cold water to cover and 2 sliced carrots. Boil gently for an hour, add a small piece of bayleaf and a handful of chopped parsley. Continue cooking until the beans are tender, then remove the bone and serve the soup in deep plates. If there is any marrow in the bone, it may be removed with a spoon and added to the soup. Serves 6.

## RISSOTO MILANAISE

Melt one-eight pound butter in a pan. Add half a pound of rice, a little at a time, and cook for five minutes, stirring constantly. Slowly add hot chicken broth, a spoonful

"Take a tip from the movie stars!"



**Schilling Baking Powder**  
made with Cream Tartar

at a time, until the rice is cooked and will absorb no more. Season with salt, pepper and saffron.

## Ice-Cream Roll

Beat the yolks of 3 eggs until light colored, add 3 tablespoons sugar and beat for 5 minutes. Sift 3 tablespoons flour with a few grains of salt and 1/4 teaspoon baking powder. Add to the egg yolks and when mixed fold in the stiffly beaten whites of 3 eggs. Pour into a greased, large shallow pan so that the batter is not more than 1/4 of an inch deep. Bake in a moderate oven—375 degrees—for 8 minutes. Remove from the oven, let stand in the pan until cold, remove from the pan with a spatula and place in the center of it a round mold of ice-cream. Roll the cake around the cream and cut down in slices for serving. Serve at once with any sauce desired.

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## Wishing you and yours a very happy Thanksgiving!

# Thanksgiving Foods

Prices, Except as Noted Effective November 22nd, 23rd and 25th

<b>COFFEE</b> Columbia Best— More cups per pound	lb. <b>23c</b>
<b>DATES</b> New Crop Golden Hollow	2 lbs. <b>15c</b>
<b>RAISINS</b> Choice Thompson Seedless 2 pounds 10c	4 lbs. <b>19c</b>
<b>CITRON</b> Lyons—Lemon, Orange	lb. <b>25c</b>
<b>COFFEE</b> Economy	lb. <b>17c</b>

<b>SWNSDOWN CAKE</b>	<b>25c</b>	<b>FLORIDA GOLD GRAPEFRUIT JUICE</b> —Pic. 2 for 15c; 5's, can	<b>25c</b>
<b>FLOUR</b> —Large Pkg.	<b>35c</b>	<b>LIBBY'S TOMATO JUICE</b> — 1's, 2 for 15c; 10's, can	<b>39c</b>
<b>DEL MONTE PEARS</b> — 2 1/2's, 2 cans	<b>33c</b>	<b>LIBBY SWEET PICKLES</b> — Pints 23c; Qts.	<b>33c</b>
<b>PEACHES</b> —Del Monte Melba Haves, 2 1/2's, 2 cans	<b>33c</b>	<b>GULF KIST OYSTERS OR SHRIMP</b> —5-oz. cans, 2 for	<b>99c</b>
<b>STRING BEANS</b> —Santiam or Ray Mal, 2's, 2 cans	<b>25c</b>	<b>SNOWDRIFT</b> —3-lb. cans 53c;	<b>99c</b>
<b>SAN WAN OR LIBBY</b> PEAS—2's, 2 cans	<b>25c</b>	<b>WESSON OIL</b> —Qts. 43c;	<b>75c</b>
<b>CORN</b> —Del Maiz Fancy Cream Style, 303's, 2 cans	<b>25c</b>	<b>TRUE AMERICAN</b> MATCHES—6 boxes	<b>15c</b>
<b>PINEAPPLE JUICE</b> —Doles Natural Hawaiian Pineapple juice, 1's, 2 for 15c; 10's, can	<b>49c</b>		

<b>RAISINS</b> Golden Bleached in Cello.	lb. <b>9c</b>
<b>Mincemeat</b> Kerr's Fancy	2 lbs. <b>19c</b>
<b>Preserves</b> Puyallup—1 lb. Assorted	<b>15c</b>
<b>PUMPKIN</b> Del Monte Golden—2 1/2's	2 cans <b>15c</b>
<b>BISQUICK</b> For quick, tasty biscuits	lg. pkg. <b>29c</b>

<b>STUFFED OR QUEEN OLIVES</b> —No. 4 Bottle 10c; No. 8 Bottle	<b>20c</b>	<b>DROMEDARY OR OCEAN SPRAY</b> <b>CRANBERRY SAUCE</b> —	<b>15c</b>
<b>NOBILITY FANCY</b> COOKIES—Pkg.	<b>33c</b>	<b>KELLOGG'S ALL BRAN</b> —2 small Pkgs. with measuring cup free	<b>23c</b>
<b>JELL-WELL or Jiffy Lou</b> — Your choice of flavors, 3 for	<b>14c</b>	<b>1 large Pkg. with measuring cup free</b>	<b>19c</b>
<b>NALLEY OR BEST FOODS</b> MAYONNAISE—Pts. 10c; qts.	<b>43c</b>	<b>SCHILLING GROUND</b> SPICES—2-oz. cans	<b>6c</b>
<b>CLIQUEOT CLUB GINGER ALE</b> OR SPARKLING WATER Pts. 10c; 12 for	<b>\$1.18</b>	<b>AUNT DINAH MOLASSES</b> — 1 1/2's, can 10c; 2 1/2's, can	<b>19c</b>
<b>Quarts 20c—12 for \$2.25</b>		<b>GOLD BRER RABBIT MOLASSES</b> — 1 1/2's, can 10c;	<b>29c</b>
<b>BAKERS PREMIUM</b> CHOCOLATE—Pkg.	<b>14c</b>		

<b>FRUITS AND VEGETABLES</b>	
<b>CELERY</b> well bleached lg. stalk	<b>9c</b>
<b>SWEET SPUDS</b> No. 1	3 lbs. <b>9c</b>
<b>ORANGES</b> fine for juice	doz. <b>10c</b>
<b>CRANBERRIES</b>	2 lbs. <b>35c</b>
<b>GRAPEFRUIT</b> Texas Fine Quality	doz. <b>29c</b>

<b>FRESH MEATS</b>	
<b>GOVERNMENT INSPECTED</b> Choice fat turkeys—the kind you want to complete your Thanksgiv- ing dinner. Order NOW!	
<b>STEAKS</b> lb.	<b>15c</b>
Choice Cuts	
<b>Beef Roast</b> lb.	<b>11 1/2c</b>
Sirloin or Rib	
<b>BOILING BEEF</b> — Rib or brisket, lb.	<b>8 1/2c</b>
<b>GROUND BEEF</b> — All meat, no cereal, 2 lbs.	<b>23c</b>
<b>SWIFT'S LITTLE LINK SAUSAGE</b> — Delicious flavor, lb.	<b>23c</b>
<b>BEEF HEARTS</b> — Bake with dressing, lb.	<b>10c</b>
<b>SHORTENING</b> — Pure vegetable, 2 lbs.	<b>25c</b>
Fresh Oysters, Pint 23c	Chicken Tamales, 15c each
SAUERKRAUT	quart 10c

<b>BAKERY PRODUCTS</b>	
<b>GOLD CAKE WITH BANANA CUS-</b>	<b>34 and 44c</b>
<b>TARD FILLING</b> —Choc. fudge icing	
<b>DIFFERENT VARIETIES OF</b> <b>BUTTER COOKIES</b> —Dozen	<b>10c</b>
<b>JELLY ROLLS</b> 2 for	<b>25c</b>
<b>JELLY DONUTS</b> Dozen	<b>18c</b>

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