



2 Suggestions for That Stuffing

The stuffing is quite important for the holiday meal turkey. Here's one using several tasty foods:

Country-Style Stuffing

- 1 batch of giblets (liver, heart, gizzard)
- 1 1/2 cups of water
- 1 package of small shredded wheat biscuits
- 1 cup cooked rice
- 1 tablespoon finely cut parsley
- 2 teaspoons poultry seasoning
- 2 teaspoons of salt
- 1/2 teaspoon of pepper
- 1/2 pound bulk pork sausage
- 1 cup finely cut celery
- 1 1/4 cups finely cut onion

Put giblets into 4-cup saucepan, add water, heat to boiling. Cover quickly and cook slowly until liver is tender. Remove liver; cook gizzard and heat until tender. Cool giblets, then chop. Save liquid. Crumble wheat biscuits into 12-cup bowl, mix in rice, parsley, and seasoning. Cook sausage, celery and onion in skillet over low heat about 10 minutes, stirring until meal is light brown. Add chopped giblets and 1 cup of liquid. Stir into cereal mixture and mix well.

Just before roasting, pack lightly into cavity of 5 to 7-pound chicken or turkey. Note: Double the recipe to make enough stuffing for a 16-lb. turkey.

Graham Cracker Pie Quickly Made

Graham cracker crust pies are always enjoyed. Here is a recipe:

- 1 package vanilla pudding
- 1 to 2 cups canned, fresh or frozen fruit, well drained
- Crush graham crackers into fine crumbs with a rolling pin. Combine with sugar and cinnamon. Add melted margarine or butter and mix with fork until all crumbs are moistened. Spread evenly in an 8-inch pie pan, covering bottom and sides completely. Pat crumb mixture down firmly. Chill thoroughly before adding filling.

Prepare one package of your favorite vanilla pudding, cool and fill pie shell. Decorate top with well drained fruit. Yield: 4-5 servings.

me or stock, stir in mushrooms, pepper and parsley, add salt. Cover tightly and allow to simmer for 1/2 hour.

Many cooks prefer to prepare their dressing the day before they will use it. As a matter of fact, the flavor is improved if the mixture is cooled in a bowl, then kept overnight in the refrigerator. It will give a suggestion of wild turkey flavor to a farm-raised bird.

Vegetable Chowder Is Wholesome Fare

With all the holiday fare ahead, once in a while it is well to serve just plain food, such as this vegetable chowder:

- 1/4 cup (1/2 print) margarine or butter
- 1 medium onion, sliced
- 2 bouillon cubes
- 2 1/2 cups boiling water
- 1 package frozen succotash
- 2 medium potatoes, diced
- 1 carrot, sliced
- 2 medium tomatoes, peeled and diced
- 2 tablespoons flour
- 2 cups milk
- Salt and pepper to taste
- 2 to 3 frankfurters, sliced
- Melt margarine or butter. Add onion and saute until golden brown. Dissolve bouillon cubes in water and add to onion with succotash, potatoes and carrots. Simmer 15 minutes, or until potatoes are done. Add tomatoes and cook 5 to 10 minutes longer. Blend flour with milk and add to vegetables. Season with salt and pepper. Add frankfurters, heat but do not boil, stirring constantly until soup is thickened. Serve hot. Yield: 4 to 6 servings.

Wild Rice Stuffing

- 2 cups, uncooked wild rice
- 1/2 cup cooking oil
- 1 cup, fine diced celery
- 1 cup, chopped onion
- 1 can (1 cup) button mushrooms
- 1/2 cup, chopped green pepper
- 1 can beef consommé (or 2 cups game or meat stock)
- 2 teaspoons, salt
- 1 tablespoon, chopped parsley
- Wash rice and soak an hour in tepid water. Heat oil in a heavy skillet and then, stirring constantly, add rice, onion and celery. Add consommé

Sweet Potato Dish

"Holiday Sweet Potatoes" are one of the wonderful vegetables which may be prepared the day before your dinner and heated in a moderate oven just before serving time. Peel cooked sweet potatoes; mash, season, add a bit of sherry wine for moisture, place in a casserole and sprinkle brown sugar and coarsely chopped, walnuts over the top.

For Hearty Meal

Creole lima beans are a perfect choice for a hearty meal. Sauté 2 onions in 1/2 cup diced bacon, add 2 cups cooked tomatoes and 2 cups cooked dried lima beans. Season to taste and simmer about 10 minutes. Wonderful with a green salad.

Edible Decoration

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. Rôsy-cheeked Comice pears, emerald green avocados, walnuts, filberts and cluster raisins make memorable decorations.

there's only one
SKIPPY
TOPS IN QUALITY!

BEWARE OF IMITATIONS LOOK FOR THE HAPPY LITTLE DOG

LOW IN PRICE

Fruited Holiday Cookies

On crisp December days the kitchen becomes the center of attraction. Children like coming home from school to find you baking cookies. The coziness of the indoors and warm fragrance of freshly baked cookies create never-to-be forgotten childhood memories.

Specially designed for the hungry set are Fruited Holiday Cookies. They are spicy rich with raisins, candied cherries and nuts. There's no rolling out for these cookies... just drop on baking sheet and bake. It's a good idea to keep the cookie jar full of these golden brown cookies. They are good to slip into Christmas packages, too. It's fun to pack a box of cookies for someone away from home. Include some cookies from the bakery to add variety to the box.

- Fruited Holiday Cookies**
- 2 cups sifted enriched flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 cup shortening
- 1 1/4 cups brown sugar
- 1 egg
- 1/2 cup milk
- 1 teaspoon vanilla extract
- 1 cup raisins
- 1/2 cup chopped candied cherries
- 1/2 cup chopped nuts

Sift together flour, baking powder, salt and cinnamon. Cream together shortening and sugar until light and fluffy. Add egg, mixing well. Add flour mixture to creamed mixture alternately with milk and vanilla extract. Add fruits and nuts, blending well. Drop by teaspoonfuls on greased baking sheet. Bake in moderate oven (375 deg.) 12 to 15 minutes. Makes about 4 dozen small cookies.

Prune Salad

We like stuffed prune salads at our house. You probably have your own special cheese mix, but we like to combine grated American cheese with chopped celery, sliced green pepper and chopped ripe olives. We moisten all ingredients with mayonnaise, stuffed the cooked, pitted prunes and serve on lettuce-garnished salad plates.

Elegant Dessert

A dessert which will have everyone talking—Sacramento Cream Puffs. For the filling, whip 1 pint cream until stiff, fold in 1/2 cup sugar, 1 cup chopped or ready diced almonds and a few drops of almond flavoring.

Raisin Tartlets

"Raisin Tartlets" are ever so delicious. See how simple they are to prepare: Line 8 muffin pans with 1/2 recipe plain pastry. Combine 1 1/2 cups seedless raisins, 2 tablespoons chopped walnuts, 2 tablespoons lemon juice and 2 tablespoon brown sugar, and fill pastry-lined muffin pans. Bake in hot oven 15 to 20 minutes.

Swiss Steak With Rice Delicious

Here's a trick for varying your Swiss steak serving. Arrange the tender braised steak, cut into individual servings, over a bed of fluffy rice and garnish with green pepper rings.

- Swiss Steak Supreme**
- 1 1/2 pounds beef chuck or round steak, cut 1 inch thick
- 1/4 cup flour
- 1/4 teaspoon pepper
- 2 teaspoons salt
- Lard or drippings
- 1 onion, sliced
- 1 No. 2 1/2 can tomatoes
- 1/2 teaspoon Worcestershire sauce
- 1 green pepper, cut in rings
- 3 cups cooked rice, if desired

Dredge both sides of the steak with seasoned flour. Brown on both sides in lard or drippings. Add onion, tomatoes and Worcestershire sauce. Cover and simmer for 2 1/2 to 3 hours, or until tender. Cook pepper rings 5 minutes. Serve steak on a bed of fluffy rice, if desired. Garnish with pepper rings, 6 servings.

Serving Fruit Cake

Rich moist fruit cakes, luscious with walnuts, almonds, candied fruits, raisins and dried fruits, should be enjoyed throughout the entire holiday season. Serve it in a variety of ways. Cut thick fingers of fruit cake to pass with

eggnog, wine or hot whole fruit nectar. Cut inch-squares to coat with dipping chocolate and serve as a confection. It is estimated that the population of the Roman Empire about 30 a.d., was about 55 million.



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Don't Forget Your Stuffing Bread	Ice Cold Beverages and Mixers No Extra Charge	CORN 2 cans 35c Cot. Cream Style
MINCE MEAT 45c Borden's 28 oz.	WE WILL BE Closed All Day Thursday THANKSGIVING DAY	POTATOES U. S. No. 2 50 lbs. 89c
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