

# Check Markets at Week-end for Holiday Needs and Specials

## Time to Roast That Big Turkey

**(AP Newsreleases)**  
You can roast your turkey to turn this Christmas if you will pay attention to the temperature of the oven and the length of time the bird is in it. Here's a timetable, based on the latest research of a poultry test kitchen. But remember this is only a guide; differences among individual birds may necessitate a slightly increased or decreased total time.

The pounds given represent the ready-to-cook weight of the whole bird, and in each case the oven temperature should be slow (325F) throughout the entire cooking period. Turkeys 4 to 6 pounds need 3 to 3 1/4 hours; those 6 to 8 pounds 3 1/2 to 4 1/2 hours; those 8 to 10 pounds 4 to 4 1/2 hours; those 10 to 12 pounds 4 1/2 to 5 hours; those 12 to 14 pounds 5 to 5 1/2 hours; those 14 to 16 pounds 5 1/2 to 6 hours; those 16 to 18 pounds 6 to 6 1/2 hours; those 18 to 20 pounds 6 1/2 to 7 1/2 hours; those 20 to 24 pounds 7 1/2 to 9 hours.

Now that the bird has been done right by, we suggest that you serve a delectable cauliflower dish with it. Here's the recipe:

**Cauliflower Au Gratin**  
Ingredients: 1 medium head cauliflower, 1 1/2 cups medium cream sauce, 3 tablespoons diced canned pimiento, 3 tablespoons diced green pepper, 1/4 teaspoon salt, 1/4 teaspoon pepper, 1/4 teaspoon nutmeg, 1/4 cup soft bread crumbs, 1/4 cup grated cheddar cheese, 2 tablespoons butter or margarine.

**Method:** Wash and separate cauliflower into flowerets; do not remove tender inside leaves. Cook in small amount of boiling salted water until just tender. Drain; place in baking dish. Mix cream sauce with pimiento, green pepper, salt, pepper and nutmeg. Pour over cauliflower. Mix crumbs and cheese; sprinkle over sauce. Dot with butter. Bake in moderate (350F) oven 10 to 15 minutes or until golden brown. Makes 6 servings.

## White Cake For Yule Open House

"Open House" at the holidays means a large scale invasion of relatives and friends. It is a happy time when you keep an oversize punch bowl filled to the brim and heaping platters of cookies, cakes and tarts all decked out in festive dress. Fortunately, for the hostess, keeping the supply in proper ratio to the demand is an easy matter with today's mixes and speedy recipes.

Here, for instance, is a White Christmas cake that can be put together in about thirty minutes time by the simple expedient of combining a delicious white cake mix with a luscious frosting made in a jiffy with sweetened condensed milk.

The addition of candied fruit and nuts lends quite a festive air to your cake. If you are feeling particularly artistic you might want to ornament the top of your White Christmas Cake with poinsettias made from candied red and green cherries snapped up with a pair of scissors.

**Snowy Frosting**  
2 tablespoons butter or margarine  
1/4 cup sweetened condensed milk  
1 1/2 cups confections' sugar  
1/2 teaspoon vanilla  
1 cup chopped fruit-nut mixture.

Cream butter and milk thoroughly. Add gradually the sift-



The Royal Bird with a frosted grape trim.



Cauliflower and Cheese Sauce — perfect for turkey.

## Filberts Good in Stuffing for Turkey

Why not try some of Oregon's filberts for that holiday bird stuffing?

**Filbert Rice Stuffing**  
3/4 cup coarsely chopped filberts  
1 1/2 cups packaged pre-cooked rice  
1 cup diced celery  
1/2 cup chopped onion  
1 teaspoon salt  
1/4 cup butter or margarine  
1/2 teaspoon poultry seasoning  
1 3/4 cups hot water  
2 chicken bouillon cubes  
1/2 cup diced apples

Melt butter. Sauté filberts. Remove from butter and sauté onion and celery. Add rice, seasonings, apples and water. Bring to boil over high heat. Cover and let stand 10 minutes. Stir in sautéed filberts. Stuff lightly into fowl. Enough for 4 lb. chicken. Double recipe for 8 to 10 pound turkey.

This dressing is also delicious when used for stuffing pork chops.

## Using Cabbage

Cabbage is an economical and plentiful salad ingredient for this time of year. It's delicious both in tossed and molded salads. For something extra good combine finely shredded cabbage with chunks of skinned apple, seedless raisins and bits of crunchy roasted almonds. Salted almonds are particularly festive in this combination. Toss with a thin mayonnaise dressing.

ed confectioner's sugar and beat until the frosting is smooth, creamy and light in color. When frosting is of right consistency to spread, add 1 cup chopped fruit-nut mixture; mix well. (For fruit-nut mixture, use a combination of candied cherries, citron, toasted walnut meats, figs and raisins.) Spread on cold cake. Makes enough frosting to cover tops of 2 (9-inch) layers, or top and sides of loaf cake, or about 18 cup cakes.



## Warm Puddings For Cold Days

Warm, puddings and cold weather really go together. Your family will welcome this "Apricot Bread Pudding" made with flavorful dried apricots, eggs, milk and other good ingredients. It's a delicious way to use any extra dry bread you happen to have on hand.

**Apricot Bread Pudding**  
1 cup dried apricots  
2 cups cold water  
1/2 cup light corn syrup  
12 slices stale bread  
2 tablespoons butter or margarine  
2 cups milk  
4 eggs  
1/2 cup granulated sugar  
1/2 teaspoon salt  
1 teaspoon vanilla extract

Cover apricots with cold water and cook 10 minutes. Add corn syrup and cook 5

minutes longer. Remove from heat and beat to a pulp. Spread slices of bread with butter and apricot pulp. Cut into cubes and place in greased casserole. Scald milk and pour over beaten eggs. Blend in sugar, salt and vanilla. Pour over bread cubes. Place casserole in pan of water and bake in moderate oven (350 degrees) 50 to 60 minutes. Cool. Makes 6 to 8 servings.

## A Dunking Sauce

Combine following ingredients and stir until well blended: 1/2 cup condensed tomato soup, 2 tablespoons mayonnaise, 1 tablespoon catsup, 1/4 teaspoon grated onion, 1/4 teaspoon mustard meat sauce, 1/4

## A Family Punch

Here is a cocktail punch all the family and friends of all ages can enjoy.

**Cranberry Sparkle Punch**  
1 16-ounce bottle (2 cups) cranberry juice cocktail  
1 12-ounce can (1 1/2 cups) pineapple juice  
1 18-ounce can (2 1/2 cups) of grapefruit  
Combine well-chilled juices. Pour over ice in punch bowl. This makes 8 to 10 servings.

teaspoon horseradish. Center in small bowl or fancy cup on plate; surround by round butter wafers and let each person help himself. Might as well treble this to serve 12 at one time or at another time.

## Nut Short Bread Liked by Family

Another easy-to-make specialty for home enjoying and for giving a favorite family.

**Nut Short Bread**  
1 1/2 cups chopped nuts  
1 cup butter or margarine  
1/2 cup sugar  
3 1/2 cups sifted flour  
1/4 teaspoon salt  
Cream fat and sugar. Sift dry ingredients together; add nuts and combine with first mixture until well blended. Chill and form into a roll of any desired size. Roll in waxed paper and chill thoroughly. When solid, cut crosswise in thin slices with a sharp knife. Bake for 10 to 15 minutes or until lightly browned, in moderate oven, 350 degrees. Allow shortbread to become crisp on the baking sheet.

## Cranberry Relish

Do you want a quick cranberry relish for the holiday dinner? Here's one:

**Cranberry Apple Relish**  
1 apple, diced  
1/2 cup diced celery  
1/4 teaspoon salt  
2 1/2 teaspoons lemon rind  
1/4 cup lemon juice  
1 pound can cranberries, whole or jellied.  
Combine all ingredients, breaking up with cranberry sauce slightly with fork. Chill 3 to 4 hours, or longer.

## FOR COOKIES

Some of the best-tasting peanut butter cookies we have ever eaten were sweetened with honey rather than with sugar.

## Thoughts On Gifts At Grocer's

There's a wealth of unusual cook books in book stores this holiday season; probably 50 from which to choose. We're partial to west coast cook books because folks here do live differently and eat better than most, particularly at this season of the year when we've so great a profusion of fresh foodstuffs, poultry, fish and shellfish. Consider the West Coast Cook Book and the fabulous Holiday Cook Book; Sunset Cook Book The California Cook Book, Good Food from Mexico. Better Homes & Garden and Garden Cook Book, and a brand new gem of art and narrative as well as recipes called "The Virginia City Cook Book." Elena's Fiesta Recipes, too, will charm the recipient and all her family.

**Gift Groceries**  
For folks who live in lowly cottages on uncertain income and for those who have simply everything there are appropriate and desirable gift groceries. Fresh and dried fruit assortments, cheese assortments, cookie and cracker assortments, pickle and relish assortments, jams, jellies, marmalades, fruit cakes, plumb pullings and other delectable items.

For the gourmet, the perfect answer is pheasant and wild turkey delicacies from the Wild Life Bowl on Whidbey Island in Washington from whence come assorted pheasant and wild turkey pates, pheasant a la Newberg, whole pre-cooked wild pheasants and other rarities. There are fancy fish and shellfish specialties too, fancy nut packs and the world-famous and incomparable Medford Oregon pears to delight eye and palate.

**Happy Hunting!**  
**Quick Look at Markets**  
**Vegetables.** The "C's" have it: Cauliflower, cabbage, celery and carrots are moving to markets in carload lots. Of exceptional quality, all make fine eating both raw and cooked. Potatoes and onions are best buys. Plenty of lettuce, winter squash, eggplant, peppers, cucumbers, sweet potatoes, turnips, beets, parsnips.

**Fruits.** Loose apples, small oranges, grapes, tangerines, bananas, avocados, grapefruit, Winter Nels, Danjou and Comice pears; some pineapples, persimmons, pomegranate for giving color and drama to fruit arrangements.

**Nut and Raisins.** Plenty of them at reasonable prices. Watch advertisements!

**Ice Cream Topping**  
Slice pre-packaged vanilla ice cream and top with heated-up mince-meat with a little cider, fruit juice or cooking sherry added.

Now, start stocking up for the Holidays!

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