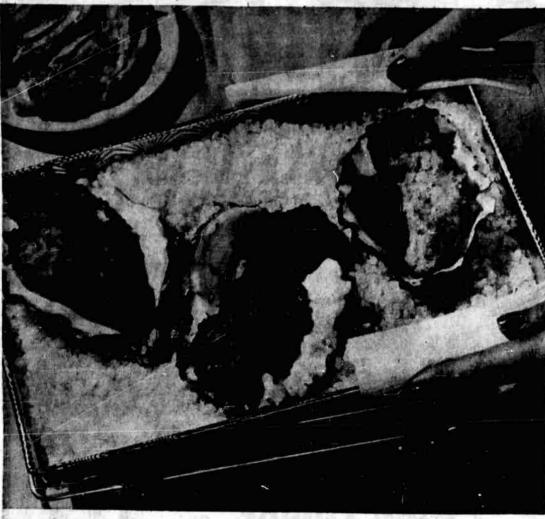
## Oyster Dishes are Always Popular



Pacific Oysters Kirkpatrick

2 Pints fresh Oysters

1 cup catsup

1 tablespoon minced green

The finest oysters now reach the consumer under marketing seal in sanitary-sealed, original containers, and are packed and processed as close to the oyster beds as possible.

Oyster dishes are always good at holiday time.

Pacific Oysters Kirknatziek.

Pacific Oysters Kirknatziek cheese.

Combine catsup and green opper. Cover each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially cooked lean bacon on each, and top with sprinkling grated on the consumer under marketing pepper. Sprinkle each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially cooked lean bacon on each, and top with sprinkling grated on the consumer under marketing pepper. Sprinkle each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially and pepper. Tongue useful in Many Ways

Tongue is a fine change from boliday fare and popular hamburger. Smoked or fresh tongue makes good earing both the consumer under marketing pepper. Sprinkle each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially and pepper. Tongue is a fine change from boliday fare and popular hamburger. Smoked or fresh tongue makes good earing both to the consumer under marketing pepper. Sprinkle each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially and pepper. Tongue used in the consumer under marketing pepper. Sprinkle each oyster with spoonful of catsup-green pepper mixture. Place small piece of partially and pepper. Tongue is a fine change from the catsup pepper. Tongue used in the catsup pepper mixture. Tongue is a fine change from the catsup pepper. Tongue used in the catsup pepper and the catsup pepper. Tongue used in the catsup pepper. Tongue used in t

Return pans to 350° F. oven and cook until cheese is bubbly and brown, and oysters are plump and puffed. (Takes approximately 20 minutes).

hot and cold. Enjoy it hot today, cold tomorrow in wonderful sandwiches as suggested here. Horseradish on the side is

by standing in natural juice. ever.

essential.

Tongue is a fine change from Tongue sandwiches soliday fare and popular ham. Thinly sliced tongue, sliced tomato, horseradish on buttered rye bread.
Thinly sliced tongue, currant pelly and lettuce on any

favored bread.
Ground tongue, mayonnaise
and horseradish make a good salad filling.

Hot sliced tongue, cheese
and buttered bread; combine

### Apricot Stuffing

duck in the fact it is a rich poultry meat high in fat content (about three times as fat-ty as chicken) and is most delicious when roasted according to the specific suggestions made in cooking duck.

It is trussed in the same way, does not need basting and best when a fruity dressing is used to counteract the is used to counteract the heavy flavor of the meat. In addition, one of the common practices is to prick the thighs and breast during the cooking to allow draining off of ex-cess fat. Rubbing the body cavity before stauffing a n d the outside with lemon juice is another way to relieve the fatty flavor.

Goose requires approximately the same cooking time as turkey; 20 to 25 minutes per pound. If the family is small, find one of the new junior size geese, grown, frozen and packaged by a major mean neckaged. geese, grown, frozen and pack-aged by a major meat packing firm. Oven-ready, they weigh around 6 pounds. This recipe will stuff a 12 pound goose. We used it, however, for the junior size goose and baked the extra stuffing in a cassenge hasting stuffing in a casserole, basting with goose juices. Apricot Stuffing 11/2 quarts toasted bread

cups chopped celery
2 cups chopped caps cooked apricots, chopped
3 tablespoons minced onion
1 tablespoon lemon juice

teaspoons salt

% teaspoon pepper
% teaspoon paprika
Combine all ingredients and
fill body cavity without packing. Roast just like turkey.

Festive Cake Topping. Top practically any uniced cake, dessert or maybe dough-nuts for the children with whipped cream sprinkled gen-erously with crushed pepper-mint candy. For something ex-tra, add chopped nuts or any leftover candied fruits, finely chopped.

#### Orange Chess Pie Popular Dessert

For Goose

A genuine delight, roast goose with apricot stuffing Every wisp of the stuffing will be enjoyed. Goose is similar to duck in the fact it is a rich goose Ches Pia. Oregon Chess Pie

1/2 cup shortening 1 cup sugar

### 4 teaspoon salt

3 eggs .
1 cup coarsely chopped walnuts or filberts
1 cup seedless raisins
½ teaspoon vanilla extract
1 9-inch baked ple shell
Cream shortening and sugar
until light and fluffy. Add salt,
Add eggs, one at a time, beating well after each addition.
Stir in nuts and raisins. Add
vanilla. Pour into bake d pie
shell. Bake in moderate oven, shell. Bake in moderate oven, 350 degrees, 40 minutes. Serve warm or cold.

#### **Peachy Salads**

Busy homemakers rely on canned peaches for many tasty wintertime salads. Try this beauty for looks and flavor. Drain peach halves and fill with cottage cheese. Arrange on crisp greens. Top with a pretty mayonnaise dressing made of equal parts mayonnaise and raw cranberry and orange relish.

# Poultry Stuffing. Pumpkin Pies OLDTIME FLAVOR that satisfies



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