

Oyster Dishes are Always Popular



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 Kirkpatrick

2 Pints fresh Oysters
1 cup catsup
1 tablespoon minced green pepper
1/4 lb. lean bacon
1/2 cup grated American cheese

3 tablespoons butter or margarine

Salt and pepper to taste

Fill 6 deep pie plates or oven-proof plates to within 1 inch of tops with coarse rock salt. Place in 450° F. oven and allow to become very hot. Press several deep oyster shells or 8 in all ramkins containing oyster, down into hot rock salt of each pie plate.

Combine catsup and green pepper. Sprinkle each oyster with salt and pepper. 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 cheese.

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

Pacific Oyster Loaf

1/2 Pint oysters
1 1/2 cups toasted bread crumbs
1 tablespoon minced onion
1 tablespoon minced celery
1 teaspoon chopped parsley
1 tablespoon butter or margarine
1 egg, beaten

Salt and pepper to taste

Form in loaf, sprinkle with buttered crumbs and bake in covered casserole in medium oven about 1/2 hour.

Tongue Useful In Many Ways

Tongue is a fine change from holiday fare and popular hamburger. Smoked or fresh tongue makes good eating both hot and cold. Enjoy it hot today, cold tomorrow in wonderful sandwiches as suggested here. Horseradish on the side is essential.

To prepare fresh tongue, cover with cold water; add 1 1/2 teaspoon salt to each quart of water and bring to a boil. We like to toss in a tablespoon of pickling spice. Simmer slowly until tender. Allow 2 1/2 to 3 1/2 hours for beef tongue, 1 to 1 1/2 hours for calf or pork tongue.

Important thing is to keep tongue in the liquid until cool enough to handle; then remove outer skin. Flavor is improved by standing in natural juice.

Tongue sandwiches
Thinly sliced tongue, sliced tomato, horseradish on buttered rye bread.

Thinly sliced tongue, currant jelly and lettuce on any favored bread.

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

Hot sliced tongue, cheese and buttered bread; combine and toast in oven.

Hot sliced tongue, mushroom sauce are fine on toast.

Give your favorite recipe for chocolate drop cookies a dressed up look by topping each mound of dough with a walnut half. Press the walnuts into the dough lightly. Bake as usual. The cookies are pretty to see and taste better than ever.

Apricot Stuffing 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 poultry meat high in fat content (about three times as fatty 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 is best when a fruity dressing 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 excess fat. Rubbing the body cavity before stuffing and 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 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 casserole, basting with goose juices.

Apricot Stuffing

1 1/2 quarts toasted bread cubes
2 cups chopped celery
3 cups cooked apricots, chopped
3 tablespoons minced onion
1 tablespoon lemon juice
2 teaspoons salt
1/4 teaspoon pepper
1/4 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 doughnuts for the children with whipped cream sprinkled generously with crushed peppermint candy. For something extra, add chopped nuts or any leftover candied fruits, finely chopped.

Orange Chess Pie Popular Dessert

We run this recipe once a year because it is a western favorite involving plentiful western seedless raisins and nuts and we're sure you'll be pleased to be reminded of it. A pie with a meringue-like outer coating and richly neared inner filling.

Oregon Chess Pie

1/2 cup shortening
1 cup sugar

1/4 teaspoon salt
3 eggs
1 cup coarsely chopped walnuts or filberts
1 cup seedless raisins
1/2 teaspoon vanilla extract
1 8-inch baked pie 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 baked pie 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

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