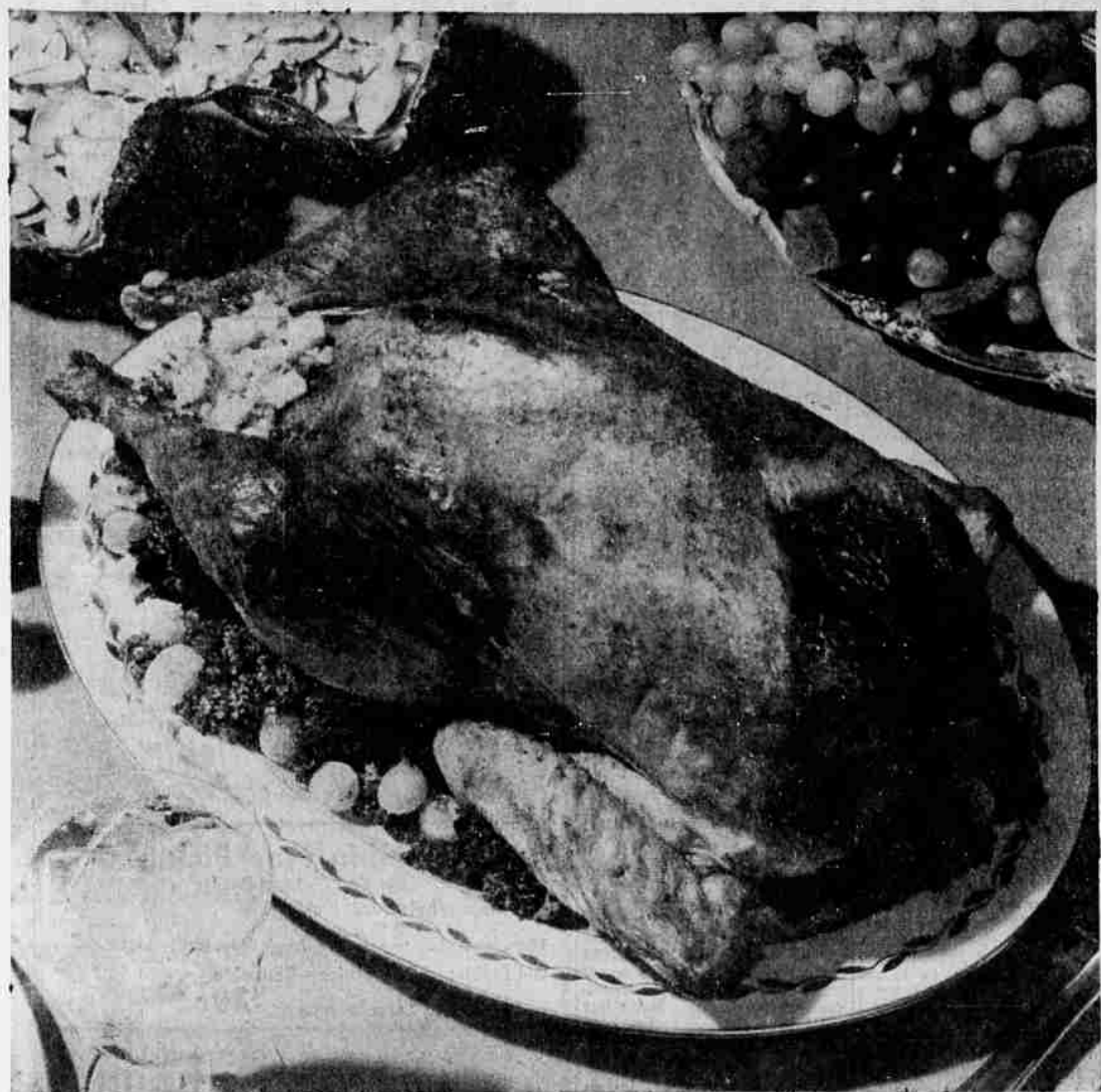


Local Marts Crammed With Goodies for Gay Holiday Period



Turkey Again King at Christmas...

Christmas dinner is another of those occasions where Turkey is one of the popular meats for the day. Some may serve Baked Ham, others may try their luck with Duck or Goose. But for many Turkey again will be the festive main course. And so here goes again with hints on turkey cooking:

Buying: Allow $\frac{1}{2}$ to $\frac{3}{4}$ pound per serving.

Defrosting: Allow plenty of time for defrosting. Turkeys vary. Generally speaking, allow one-half to one hour per pound.

Stuffing Hints
Stuff your turkey just before roasting. It is not advisable to stuff the day before.

Give your family and guests a choice and surprise them with two kinds of dressing... fill the neck cavity of the bird with one kind (apple, oyster, chestnut) and the main cavity with the old-fashioned sage variety. This solves the problem too when some members of the family like dressing more moist and others more dry.

If you like more dressing than a turkey holds, you can place extra in a greased pan or casserole or a bag made of aluminum foil. Bake the last 1 to 1½ hours of turkey roasting time.

Handle turkey with care. Don't pack into bird but place in lightly as it will expand during the cooking.

Place turkey in a bowl, cavity tilted upward for easy, neat stuffing.

Roasting Hints
Start roasting breast side down, if turkey is not too heavy to handle. Turn breast up the last hour.

Allow 30 to 40 minutes extra time for roasting bird... should it take longer to cook than estimated, to allow time to make gravy, to remove trussing cords and to arrange on platter and garnish nicely.

Test for Doneness
Move the drumsticks up and down... turkey is done if the leg joint gives readily or breaks... (or 180 degrees if you have a meat thermometer).

Another expert puts it this way on cooking and serving the turkey:

"Oven temperature at 325 degrees, no matter the size of the 'turk.' No need to worry about adjusting heat to size of birds as cooks used to do. Roasting time varies of course with size of bird; time varying from 3½ to 5 hours for oven-ready 6 to 12 pounds, 5 to 6 hours for oven-ready 12 to 16 pounds, 6 to 7½ hours for 16 to 20 pounds and 7½ to 9 hours for 20 to 24 pounds.

"Roast turkey on a rack in a shallow pan. Do not add water or cover the pan. To protect turkey from getting too brown or dry, many like to place a 'loose tent' of aluminum foil over the bird or a piece of tin cloth moistened occasionally with fat. "Use light touch when stuffing

poultry. Do not pack or the result will be ditto.

"Let Turkey Set. Specialists advise 20 to 30 minute out-of-the-oven waiting period before serving. Waiting period helps make the meat juicy and carving easier; gives proper time for gravy making and finishing-up. Bird will hold heat so don't worry about that."

In the Foods Section through Thanksgiving period we ran a number of traditional Bread Stuffings. This time we give some other ideas, including this one on Toasted Rice Stuffing:

Toasted Rice Stuffing

1 cup uncooked white rice
2 cups water
1 teaspoon salt
3 tablespoons butter or margarine

$\frac{1}{2}$ cup chopped onion
1 cup chopped celery
1 cup fine dry bread crumbs
1 egg

1 teaspoon salt
 $\frac{1}{2}$ teaspoon poultry seasoning
Dash of black pepper
 $\frac{1}{4}$ cup water or turkey broth

Method: Spread rice in a shallow pan and place in a 400 degree F. oven. When the grains turn slightly yellow, stir well. Continue to toast, stirring occasionally, until rice grains are a light golden color. This takes 15 to 20 minutes. Put the toasted rice in a saucepan. Add the water and salt. Bring to a vigorous boil. Turn the heat as low as possible. Cover the saucepan with a lid and leave over this low heat 14 minutes. Remove from heat, but leave the lid on 10 minutes.

While the rice is cooking, melt the butter or margarine in a saucepan. Add the onion and celery. Cook until tender, stirring occasionally. Add onion and celery mixture to the rice and mix in the bread crumbs, egg, salt, poultry seasoning, pepper and broth or water. Stuff lightly into the bird. Do not pack as the stuffing expands during the cooking. Stuff the bird just before it is placed in the oven. Do not stuff and refrigerate. This stuffing, however, may be prepared ahead of time so long as the liquids are not mixed with the dry ingredients until the turkey is to be stuffed and cooked. Extra stuffing can be baked in a separate pan or made into balls. This recipe makes about 6 cups of stuffing.

Allow $\frac{3}{4}$ cup of stuffing for each pound of poultry, dressed weight, or 1 cup for each pound ready-to-cook weight.

Frosted grapes are a lovely, inexpensive and eatable garnish for turkey. Just dip grapes in slightly beaten egg whites and then into beet or cane sugar.

In the news lately from Washington, D. C. were notes about the turkey for President Eisenhower and also something about the Pretzel Stuffing. So here goes for this stuffing.

Pretzel Stuffing
(Makes enough for a 12-pound turkey)

8 cups coarsely crumbled pret-

Jiffy Dish Using Canned Foods Good

A handy collection of canned goods can bring forth this Chicken Tetrazzini within a matter of minutes and it is quite a company fare dish, too.

Chicken Tetrazzini

You will need:
Vermicelli
Canned chicken a la king
Canned mushrooms
Canned grated cheese
Nutmeg
Sherry

Cook according to package directions $\frac{1}{2}$ pound vermicelli. Drain and place in well-buttered shallow baking dish. Meanwhile heat 1 can of package chicken a la king along with 1 4-ounce tin sliced, broiled-in-butter mushrooms, using the liquid. Season with a little extra salt and pepper to taste, a few grains of nutmeg, and 1 to 2 tablespoons dry sherry. Pour on top of vermicelli.

Sprinkle with about 2 ounces grated Parmesan cheese. Set under the broiler or in the oven just long enough to brown and melt the cheese.

At serving time:
Sprinkle with 1 tablespoon chopped parsley. Serve from baking dish with green salad or tomato aspic or cucumber and watercress salad. 4 servings.

zels (about 1½ pounds)
2 large onions, chopped (2 cups)
2 cups diced celery
2 cups poultry seasoning
 $\frac{1}{2}$ teaspoon pepper
3 cups milk
1½ cups (¾ pound) melted butter or margarine
1 cup water

1. Combine pretzel crumbs, onions, celery, poultry seasoning, and pepper in large bowl.
2. Stir in milk, butter or margarine, and water; blend lightly until well mixed.

*Make half this recipe to stuff a 6- to 8-pound ready-to-cook turkey.

there's only one
SKIPPY

BEWARE OF IMITATIONS
LOOK FOR THE HAPPY LITTLE DOG

SKIPPY
DOG AND CAT FOOD

TOPS IN QUALITY!
LOW IN PRICE

Suggestions on Leftover Ham

If ham's your holiday feast meat, there'll be leftovers, too, and here are some suggestions on using those leftovers.

1. Ham hash—Combine finely diced ham and cubed cooked potatoes with seasonings and a little cream. Fry in hot fat.

2. Add cubed ham and fried mushrooms to a well seasoned white sauce. Serve in pastry shells or over toast.

3. Ham and macaroni casserole—Before baking, add diced ham to macaroni and cheese casserole.

Here's a recipe using leftover ham, sweet potatoes and pineapple in delicious, crunchy coated patties for dinner.

Crusty Ham Patties

3 cups coarsely ground cooked ham
1 egg
1 (9 oz.) can crushed pineapple
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
2 cups mashed sweet potatoes
 $\frac{3}{4}$ cup crushed cornflakes
 $\frac{1}{4}$ cup lard or drippings

Combine ham with lightly beaten egg, well drained pineapple, seasonings and sweet potatoes. Shape into 12 patties. Dip in cornflakes and fry in the hot fat until well browned on both sides. 4 servings.

Cookin' time
6½ minutes

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Ham Rates for Holiday's Feast, Too

Ham is an elegant Christmas time meat be it for the holiday dinner, an open house buffet or a supper dish. The new skinless, shankless hams on the market are a delight for entertaining, too, because the shank, skin and most of the excess fat have been removed.

This ham is available uncooked for easy baking at home, or you can select the fully cooked ham that's all ready to slice and serve.

Along with the simply prepared but kindly ham, serve other foods that are easy on the cook so you, too, can enjoy holiday festivities.

Christmas packages of green and red hued fruit gelatin salads topped with "ribbons" of cream cheese, make a good accompaniment for the ham, and can be served on the platter as a sparkling garnish if you wish. But do allow platter space for the carver to perform!

Choose traditional sweet potatoes as another feature of the meal, and serve them buttered whole or mashed in light and airy mounds. Green peas or asparagus make good contrast, and hot buttered rolls and crisp relishes will add a final touch to the "grooming" holiday table.

To prepare the holiday ham with carefree assurance, follow a reliable cooking schedule and, if you select a skinless, shankless ham, note the special carving directions on the wrapper.

Cook-Before-Eating Ham Schedule

Weight	Cooking Time	Temp.
4 lb. piece	2½ hours	160°F.
6 lb. piece	3½ hours	160°F.
8 lb. piece	4 hours	160°F.
6 to 8 lbs.	2½-3 hours	160°F.
8 to 10 lbs.	3½-4 hours	160°F.
10 to 12 lbs.	4-4½ hours	160°F.

Fully Cooked Ham Schedule

Weight	Heating Time	Temp.
4 lb. piece	1½ hours	130°F.
6 lb. piece	2½ hours	130°F.
8 lb. piece	3 hours	130°F.
6 to 8 lbs.	2-2½ hours	130°F.
8 to 10 lbs.	2½-3 hours	130°F.
10 to 12 lbs.	3-3½ hours	130°F.

* as indicated by a roast meat thermometer.

Spiced Punch Good for Parties During Holidays

A very fine party punch is one made with spiced juices. With the base frozen concentrated orange juice and frozen concentrate lemonade, this is a very refreshing punch.

Spiced Juices

Syrup:
1 cup granulated sugar
1 cup water
1 tablespoon corn syrup
1 tablespoon whole cloves
2 pieces of 1" long stick cinnamon

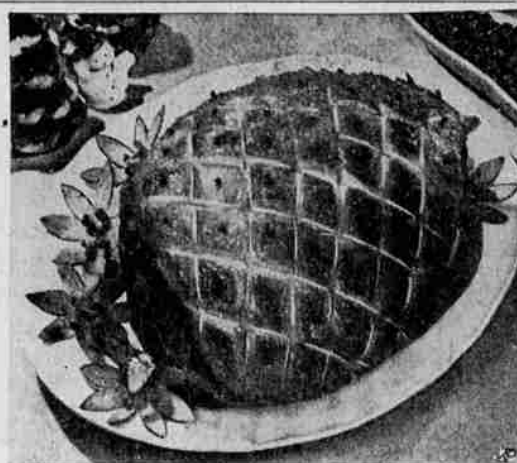
Combine water and sugar; stir until dissolved. Add syrup, cloves, and cinnamon. Simmer 15 minutes. Strain; cool. (This can be made in advance and stored in a jar with a well-fitting screw top lid.)

Juices: Add water to one can frozen concentrated orange juice and to one can frozen concentrate lemonade according to directions on the cans. Combine 2 cups lemonade, 2 cups orange juice, 1 can (16-oz.) pineapple juice, and spiced syrup. Chill and serve with a smidgen of pineapple sherbet.

Makes 14 one-half cup servings.

Busy Day Casserole

So many of us to do! Solve problem of easy dinner by planning generous casserole of California large dry lima beans. If you add some meat to the lima as they cook, you'll have a hearty main dish that needs only a tossed salad and fruit dessert to round out the meal. Handy meats are sliced frankfurters or any of the canned ham products, diced.



New Ham — Comes minus shank, skin and excess fat.

Groceries Rate as Gifts

If you're left the shopping for gifts for nearby relatives and friends until now, as so many have, we remind you that groceries make simply ideal "family" gifts; "from our family to yours." Foodstuffs are enjoyed by every member of the family, are always welcome.

Western fruits and nuts seem especially appropriate. Consider those wonderful, luscious winter pears, the Comice, the Bosc, the d'Anjou and the Winter Nolis. A box, a basket or other container. Or use in combination with crisp red and yellow apples, a few oranges or grapefruit and grapes or raisin clusters. How about walnuts, almonds or filberts in the shell or out of the shell? Dates, figs and the fine assortments of dried fruits or glazed fruits. Think of the foods you'd especially like or recall favorites of others! Fix them up pretty!

Bakery Good Things
If you didn't get around to making fruit cakes, puddings, fancy cookies and the like, you'll find them all and many other good things in one of the several fine bake-shops in the area. While you're there, remember to pick up some fancy holiday coffee cake for your own family to enjoy, and for offering Christmas morning callers, along with plenty of good hot coffee.

Dairy Products. Put in plenty of these for the long week-end. Be sure your order is in for egg nog which is blended to perfection by your dairy and also available at most stores. You'll need extra butter for hard sauce, extra milk for the children and you'll be smart to have ice cream stashed away if you can find storage space.

Poultry and Meat. Decide what you want and there's plenty of it at reasonable cost this year! Turkeys, roasting hens, geese, a few domestic ducks. Prime ribs of beef will be favored by many. Pork roasts and whole or half hams are good buys. For big parties, you simply can't beat slices of roast turkey and baked ham. They'll prove least expensive in the long run and are certain to completely satisfy every one.

Other Plentifuls. Rice, long white potatoes and the russets are in big supply. So are eggs, citrus fruits, raisins, navel oranges, Emperor grapes, dates, nuts of all kinds, apples, Winter pears, bananas. Plenty of shrimp, canned tuna and frozen fish, butter and cheese. Seasonal vegetables galore beckon.

Good marketing! Merry Christmas!

TASTY APPETIZER

Smooth-skinned winter avocados are now in season. To start off one of your company holiday meals, we suggest an avocado half shell filled with pink grapefruit sections and topped with a lemon-honey dressing.

Tidbits of Turkey and Rice Dish

Here's another interesting way to serve leftover turkey tid-bits—a combination with rice. It is easy to prepare because the pre-cooked rice is used.

Turkey Tidbits Chinese Style
1½ cups (5-ounce package) packaged pre-cooked rice
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cups boiling water

3 tablespoons cooking oil
 $\frac{1}{2}$ cups coarsely chopped green pepper
 $\frac{1}{4}$ cup thinly sliced onions
 $\frac{1}{4}$ cup cornstarch

2 cups chicken stock
3 tablespoons soy sauce
2 cups sliced cooked white meat of turkey or chicken
3 ripe tomatoes, cut in thin wedges

Silvered blanched almonds (optional)
Add packaged pre-cooked rice and salt to boiling water in saucepan. Mix just to moisten all rice. Cover, remove from heat, and let stand 13 minutes.

Heat oil in skillet. Add green pepper and onions, cover, and cook over low heat until vegetables are just tender but not browned. Meanwhile, mix cornstarch and small amount of the chicken stock, stirring to dissolve cornstarch. Then add remaining stock and the soy sauce. Add chicken to vegetables. Then add stock, stirring constantly, being careful not to break up chicken. Cook and stir until sauce is clear and thickened. Add tomatoes and continue cooking just until tomatoes are heated. Serve over the rice. Sprinkle with almonds. Makes 4 to 6 servings.

A Holiday Salad
A glistening star-shaped, raspberry-flavored gelatin salad brilliantly studded with canned peach slices, quartered marshmallows, halved Tokay grapes and chopped walnuts makes a wonderful holiday salad. Add a tablespoon of vinegar and $\frac{1}{2}$ teaspoon cinnamon to the hot liquid you use in preparing the gelatin base.

APPLESAUCE NOTE
Flavor accent for fresh applesauce: To each 2 cups of applesauce, allow $\frac{1}{4}$ cup jellied cranberry sauce. Melt the cranberry sauce and blend with the applesauce.

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