## THANKSGIVING

Continued from Page B1

4 pounds turkey parts (thighs and legs work well for this recipe)

1 teaspoon salt 2 large onions, sliced into

1/4-inch rings Bundle of fresh herbs, tied (any combination of the following is appropriate: sage, thyme, parsley, marjoram or savory),

or 2 tablespoons dried

1/3 cup red wine vinegar or cider vinegar

2 tablespoons butter

2 tablespoons granulated sugar 1 teaspoon black peppercorns 1/4 teaspoon ground cloves

6 (1-inch-thick) slices of hearty

bread, cut in half and toasted

or fried until browned 1. Rinse the turkey pieces and place them in a pot large enough to accommodate them. Cover with cold water and add the salt.

Cover the pot and bring the contents to a boil over medium-high heat. Reduce the temperature to keep the broth at a low simmer for 1 hour. Periodically, skim any froth that rises to the surface.

2. After an hour, remove the turkey pieces and set aside to cool. Raise the heat until the broth comes to a boil. Continue boiling, uncovered, until the liquid is reduced by half, about 45 minutes to 1 hour.

3. When the broth is reduced, add the sliced onions, herbs, vinegar, butter, sugar, peppercorns and cloves. Simmer for about 20 minutes, until the onions are soft. While the broth is simmering, cut the cooled turkey into serving pieces.

4. Before serving, taste the broth and adjust the seasoning. Place the meat into the broth and "let it take a walme or two," that is, let it simmer gently for just a minute. Pour the turkey and sauce into a serving bowl. Pass the "sippets" (toasted bread slices) to serve as a base for the turkey and to sop up the sauce.

Per serving: 513 calories; 4

g fat; 9g saturated fat; 170 mg cholesterol; 75 g protein; 27 g carbohydrate; 7 g sugar; 2 g fiber; 826 mg sodium; 63 mg calcium

— Adapted from a recipe in "Country Contentments, or the English Huswife" (Gervase Markham, 1615), by Kathleen Curtin, Sandra L. Oliver and Plimoth Plantation in "Giving Thanks: Thanksgiving Recipes and History, From Pilgrims to Pumpkin Pie

A SWEET **PUDDING OF** INDIAN CORN

Yield: 6 servings

6 cups water

1/4 teaspoon salt 2 cups very coarse

cornmeal or grits

1 cup milk

2 tablespoons granulated sugar, or more to taste

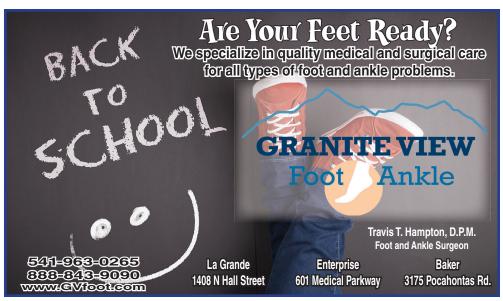
1. Bring water to a boil in a large saucepan. Stir in the salt and the coarse grits, stirring until the contents of the pot return to a boil. Turn the heat to low, and cook very gently for 10 minutes, stirring frequently. Be sure to stir across the bottom of the pot to keep the cornmeal from sticking.

2. Remove from the heat and allow to stand about 30 minutes or until the cornmeal is tender. Stir in the milk and sugar.

3. Variation (based on 17th-century recipes for rice pudding): To make a more deluxe version, you can use cream in place of milk, add sweet spices at the end to taste (such as cinnamon, nutmeg, mace, cloves or ginger) and 1/2 cup of currants or raisins.

Per serving: 177 calories; 2 g fat; 1 g saturated fat; 1 mg cholesterol; 4 g protein; 21 g carbohydrate; 2 g sugar; 1 g fiber; 239 mg sodium; 25 mg calcium

— Reprinted with permission from "Giving Thanks: Thanksgiving Recipes and History, From Pilgrims to Pumpkin Pie" by Kathleen Curtin, Sandra L. Oliver, and Plimoth Plantation.







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TUESDAY, NOVEMBER 23, 2021

YOUR BIRTHDAY by Stella Wilder

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110 Announcements

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# 110 Announcements

Heart 'n Home

VISA

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**DEADLINES:** LINE ADS: Tuesday: 8:30am Monday

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**VOLUNTEER** doing what you love!

Volunteering is so rewarding and a great way to contribute to your community. you would like to volunteer a little, a lot, or once in awhile, ao to <u>www.gohospice.com</u>

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> 114 Self-Help **Group Meetings**

WALLOWA COUNTY

**AA MEETINGS** 

## ine and honest at all times yourself. TUESDAY, NOVEMBER 23, 2021

## **ACROSS**

- Sluggish
- Spanish hero Rural elec. provider
- Good old days Domed recess
- 13 Kept out of sight
- 14 Typical DeMille flick
- 15 Fasten permanently
- Checkers side
- 17 Univ. degrees Scatter around 21 Dessert choice
- 23 Belt-maker's tool 25 Go to court
- Classified items
- 27 Cous. or bro.
- 28 Recipe qtys.
- 31 Mail carrier's
- 32 Strong brown

paper

## 60 Earthen jar **DOWN**

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23

32

56

59

36 Plus

39 Gullet

40 Meadow

41 Quaker

murmur

44 "Nightmare"

45 Cato or Livy

47 Happy-hour

49 Kind of dance

or paint 50 Grant territory

56 Frau's spouse

58 Cable honcho

Turner

59 Make an effort

street

letters

52 Wild and

55 Afore

reckless

57 Wild plum

Spinks defeater

1 Soap ingredient

33

39

43

a bigger project that takes time and commit- all manner of things to good use today that are serve to strengthen your resolve. You are ment to complete. Why is this? The stars have usually overlooked by you -- and everyone nearly ready to unveil something big. given you much to work with, but you have else. Some exciting things get started! also been endowed with impatience -- and ARIES (March 21-April 19) -- The that comes to you today is likely to support

that will surely prove significant in all things, moment something unusual is revealed, you'll your overall point of view, but you must adjust especially where the bigger notions of "rela- want to swing into action today. Wait even a your appreciation of certain details. few minutes and your chances will fade.

SAGITTARIUS (Nov. 22-Dec. 21) -- You not be in control today, but you can still influ- favorable to anyone at this time. Your methods don't want to be at the mercy of the kinds of ence the outcome of certain endeavors. are unusual, but the results are good.

falsehoods that so often lead others to disaster. Consider motives as you jockey for position. CAPRICORN (Dec. 22-Jan. 19) -- You portents may be confusing at first, until you tainly want to get off your feet at some point mustn't try to be something you're not today. realize you can move in any direction from and get the rest you need. Focus on that which is genuine, and be genu-

where you are. You're free to choose! CANCER (June 21-July 22) -- Are you by Stella Wilder

AQUARIUS (Jan. 20-Feb. 18) -- It's no truly satisfied with the way things are going good for you to be in the back, away from and with the expectations others have of you? Born today, you never seem fully satisfied what is really going on. You must work your Today you can challenge authority

LEO (July 23-Aug. 22) -- Criticism comes PISCES (Feb. 19-March 20) -- You can put your way from all corners -- but this will only

VIRGO (Aug. 23-Sept. 22) -- Information

LIBRA (Sept. 23-Oct. 22) -- You may be TAURUS (April 20-May 20) -- You may called upon to address a situation that isn't

SCORPIO (Oct. 23-Nov. 21) -- You'll ben-GEMINI (May 21-June 20) -- Signs and efit from an early start today, but you'll cer-

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**Answer to Previous Puzzle** 

ALOE

GLOP

2 Caveman from

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3 Complains

Books pro

6 Wife of Osiris

"Ugh!"

16

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VET AREA ARLO
PRE LAMS ROBE

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7 Shoulder

muscles

**Triplets** 

Outlook

Storybook 22 Adulated one

24 Andes ruminant

37 Packed away 38 Resistance

29 Bell sound

33 Stumble

12 Grab the

phone 18 Murky

20 Habit

30 Hoax

34 Stick

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40 Happen to 42 Millionaire's

45 Séldom seen

46 "Faint heart — won ..." 48 In that case

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painted

53 Earth's star

54 Londoner's brew

49 Freshly

51 Parched

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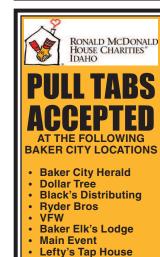
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- Idle Hour **Salvation Army**





### **Enterprise MONDAYS** Enterprise Group

- 7:00 pm 113.5 E Main St.
- **TUESDAYS**  Enterprise Group 7 - 8:00 pm (Big Bk Study) 113.5 E Main Śt.

WEDNESDAYS **Enterprise Group** 7:00 pm 113.5 E Main St.

**THURSDAYS** • Enterprise Group 7:00 pm 113.5 E Main St.

<u>FRIDAYS</u> Enterprise Group 7:00 pm 113.5 E Main St.

**SATURDAYS** Enterprise Group

#### 7:00 pm 113.5 E Main St. City of Joseph

**WEDNESDAYS**  Buck Stops Here Joseph United Methodist Church, 12 pm 301 S. Lake St., Joseph (Church Basement)

**THURSDAYS**  Grace and Dignity \*(WM) Joseph United

Methodist Church, 12 pm 301 S Lake St., Joseph (Church Basement) <u>SATURDAYS</u>

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# ROSSWORD PUZZLER 35 "Huh?"