

THANKSGIVING TURKEY—What is Thanksgiving without a turkey? And what is a turkey without stuffing? For this special occasion serve two stuffings. One is a tasty fruit stuffing made with cranberries, apples and crackers. The other a savory blend of herbs, raisins and corn bread, made from corn bread mix.

Eliminate decision—

Two stuffings, instead of one, make turkey day choice easier

By Ila Grant Hopper
Bulletin Staff Writer

What is Thanksgiving without a turkey? And what is a turkey without stuffing? For this special occasion serve two stuffings. One is a tasty fruit stuffing made with cranberries, apples and sesame cracker crumbs — the other a savory blend of herbs, raisins and cornbread.

Cranberry Apple Stuffing
Sauté ½ cup chopped onion in 2 tablespoons butter or margarine. Add ½ cup chopped celery,

2 cups finely rolled sesame cracker crumbs, ½ teaspoon salt, ½ teaspoon ground allspice, ½ cup chopped frozen cranberries and 1 cup pared chopped apple.

Makes 4 cups stuffing. Spoon into neck cavity of 20-pound ready-to-cook turkey. Fasten neck skin back with skewer.

Cornbread Stuffing
Bake two 15-ounce packages corn bread mix according to directions on package. Cool. Crumble in a large bowl.

Add 1 cup chopped celery, ½ cup chopped onion, 1 cup raisins, 2 teaspoons salt, ½ teaspoon ground black pepper, 1 teaspoon ground sage, 1 teaspoon rosemary leaves, 1½ cups melted butter and 1 cup milk.

Makes 12 cups stuffing. Spoon into body cavity of a 20-pound ready-to-cook turkey. Push drumsticks under band of skin at end or tie them to tail. Brush skin with fat. Wrap turkey in foil. Cook in a hot oven (450 degrees F.) 2½ to 3 hours. Fold back foil and continue cooking 30 to 40 minutes.

Turkey meal set Tuesday for schools

The traditional Thanksgiving dinner, for patrons of the Bend Public Schools' lunch program, will be served next Tuesday, November 26. There will be no school Thursday, Thanksgiving Day, and the Friday following. Menus follow for the three days of school next week.

Monday: Scalloped corned beef and potatoes, buttered peas, yeast roll with butter, fruit gelatine, milk.

Tuesday: Turkey and dressing, mashed potatoes and gravy, buttered green beans, cranberry sauce, yeast roll with butter, pumpkin custard with whip topping; milk.

Wednesday: Spanish rice, buttered corn, tossed salad, rolled wheat roll with butter, pears, milk.

Chicken dish has gourmet touch

Broiler-fryer chickens are plentiful and on the budget list. Use them often but try to prepare them in many different ways. Try combining them with fruits and vegetables into gourmet dishes easy to make.

Pot O' Gold Chicken

1 can (1 pound, 13 ounce) cling peach slices
½ cup flour
2 teaspoons salt
¼ teaspoon pepper
6 serving pieces chicken
3 tablespoons salad oil
½ teaspoon dry mustard
¼ cup coarsely chopped onion

1 to 2 teaspoons grated orange rind
½ cup orange juice
1 can (1 pound, 2 ounce) small yams, drained
1 package (10 ounce) frozen peas, thawed

Drain peaches, saving 1 cup syrup. Measure flour, salt and pepper into paper bag; shake chicken pieces in flour mixture to coat. (Save remaining mixture to thicken sauce.) Brown chicken in oil in large skillet.

In saucepan gradually blend reserved syrup into remaining flour mixture and mustard; add onion, orange rind and juice. Heat, stirring constantly until slightly thickened. Pour over chicken; cover and simmer 20 minutes.

Add yams, peach slices and peas. Cover and continue simmering 10 minutes longer. (6 servings.)

REALLY GOOD!



Turkey lasagna suggested to use leftover feast bird

With so much turkey in home menus during the holiday season, recipes for good turkey dishes are important. We think this turkey lasagna dish is worth your consideration. Really good.

Sauce

¼ pound sausage meat
1 can (No. 2½) whole tomatoes
1 clove garlic, minced
2 tablespoons chopped parsley
1 teaspoon salt
1 teaspoon crushed sweet basil
1 teaspoon whole rosemary
½ cups finely chopped cooked turkey meat

Lasagna Noodles

½ pound lasagna noodles
1½ cups (12 ounces) cottage cheese
2 eggs, beaten
¼ cup chopped parsley
1 teaspoon salt
½ teaspoon ground pepper
½ cup grated Parmesan cheese
1 pound mozzarella cheese, thinly sliced
Sauce may be prepared in ad-

vance as follows: Brown sausage in a large fry pan, then add remaining sauce ingredients except turkey meat. Simmer uncovered, until thickened, about 2 hours, stirring occasionally. Add turkey meat.

To assemble Turkey Lasagna: cook lasagna noodles according to package directions; drain; rinse in cold water. Combine cottage cheese, eggs, parsley, salt and pepper. Spread one-fourth of the sauce in a shallow baking dish, about 11 x 7½ x 1½-inches.

Arrange in layers: one-third of lasagna noodles, one-third of cottage cheese mixture, one-third of the mozzarella cheese. Repeat sauce and layers twice, ending with sauce. Bake in a 350-degree (moderate) oven one hour. Makes 8 servings.

Long pizza loaf fine teener fare

Planning a teen get-together? Then start with Long Boy Pizza Loaf and you'll be on the right track. It's a hearty open sandwich rich with meat, and seasonings, just right for pizza fans.

The meat mixture takes only 10 minutes to cook. The tasty cheese sauce, made from a mix, takes half that time.

Long Boy Pizza Loaf

1 teaspoon salad oil
1½ pounds ground beef
2 tablespoons instant minced onion
½ cup chopped ripe olives
1½ teaspoons salt
½ teaspoon oregano
1 can (6 ounces) tomato paste
¾ cup water
1 envelope cheese sauce mix
1 cup milk
1 Italian loaf bread (about 4 x 12 inches)
4 tomatoes, thinly sliced
Paprika

Spread oil over bottom of skillet. Add beef and onion. With a fork or spoon, break up meat. Cook over high heat 2 or 3 minutes, stirring constantly. Add olives, salt, oregano, tomato paste, and water. Bring to a boil; reduce heat; cook 5 minutes, stirring occasionally.

Meanwhile prepare sauce mix as envelope directs using 1 cup milk. Split loaf of bread in half, lengthwise. Spoon meat over cut surfaces. Arrange tomato slices in a row over meat. Spoon cheese sauce over tomatoes.

Tuck a piece of foil around bottom of each loaf half. Place on a cookie sheet or in a shallow pan. Bake in a 400 degree F. oven 20 minutes or until hot throughout and cheese is lightly browned. Cut loaf into slices. Serve immediately. (8 to 10 servings.)

Apple dish happy ending to plain meal

"An apple a day keeps the doctor away" is a happy thought, even though it may be more hopeful than medically sound. The rich apple dessert below, for instance, is an invitation to overeat. Play it cool by serving a very simple main course.

Rich Apple Dessert

1 quart diced tart red apples, about 1½ lbs.
1 cup seedless raisins
1 package (3½ oz.) flake coconut
1 cup brown sugar, firmly packed
¼ teaspoon cinnamon
3 tablespoons quick-cooking rice cereal
1 cup sour cream
Place apples, raisins and coconut in bowl. Blend together and add sugar, cinnamon, rice cereal and sour cream. Place apple mixture in well-buttered shallow 1-quart casserole.

Bake in preheated 400-degree oven until apples are tender, about 30 to 40 minutes. Cool slightly and serve with rich milk, cream or whipped dessert topping. (6 servings.)

Cranberry relish seasonal garnish

Cranberries are in good supply this fall, about nine per cent above the average, or 1,317,600 barrels. That's lots of cranberries. Try using some of your share in spiced fresh relish.

Fresh Cranberry Relish

Put 4 cups fresh cranberries through a food chopper, using the medium blade. Grate the rind of one medium orange and add. Peel orange, cut into sections, dice and stir into the mixture.

Add 2 cups sugar, 1 teaspoon ground cinnamon and ½ teaspoon ground cloves. Chill at least 24 hours before using. Serve with poultry or meats.

Easy Italian rice cheesy delight

This recipe for Rice Italianate couldn't be easier. Mix piping hot rice with melted butter and the two kinds of cheese. Use a fork for mixing and make sure each plump tender grain is well coated. Then stir in hot cream, and use a pepper grinder to sprinkle the top of the prepared rice with coarsely-ground black pepper.

Rice Italianate

4 cups hot cooked rice
2 tablespoons butter or margarine, melted
½ cup grated Parmesan cheese
½ cup grated Swiss cheese
½ cup hot heavy cream
Coarsely ground black pepper
Coarsely ground black pepper
Cheese. Mix with a fork making sure rice grains are well coated.

Fresh pumpkin casserole great

Pumpkin belongs in the Thanksgiving menu. But not always in pie. Try this pumpkin ginger casserole to serve with the turkey.

Use 4 cups of 1½-inch cubes of fresh pumpkin. ¼ cup butter or margarine, ¼ cup sugar, 2 tablespoons chopped preserved ginger and very little salt and pepper and 3 tablespoons water.

Place pumpkin in a buttered casserole. Mix all the other ingredients. Pour over the pumpkin. Cover. Bake in moderate oven (350 degrees) 45 minutes. Uncover and bake another 15 minutes.

Pour cream over all, mix lightly, and serve at once topped with pepper. Makes 6 servings.

Just Arrived! The New

'64

FRIGIDAIRE APPLIANCES

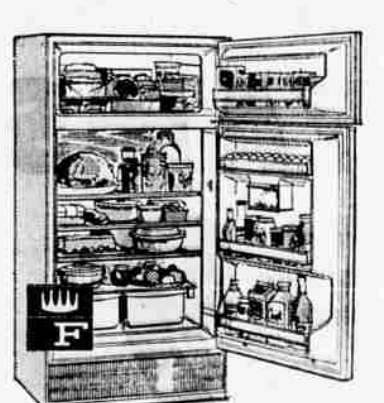
FRIGIDAIRE range with big automatic oven at low price!



- Cook-Master automatic oven control minds oven cooking for you, frees you for other things!
- Plenty of room for even large holiday turkey because oven is a full 23" wide.
- New, recessed, one-piece flowing top.
- Full-width storage drawer for pots, pans.
- Space saving 30" width.

199⁵⁰
With Qualified Trade

Thriftiest FRIGIDAIRE 2-Door Refrigerator!



- Big 100-lb. top freezer.
- Twin Porcelain Enamel Hydrators for nearly ¾ bushel of vegetables.
- Automatic defrosting refrigerator section—roomy storage door, too.

Model FDS-137-2
13.24 cu. ft.
4 colors or white
299⁵⁰
With Qualified Trade

OREGON EQUIPMENT CO.

"We Service What We Sell"

165 E. Greenwood Ph. 382-1432

BAKERY DELIGHT'S
for... everyone!

Specials Effective Thursday, Friday and Saturday At Retail Store

8-INCH — 2 LAYER
APPLE SAUCE CAKE

Now Only **105**

OVEN FRESH
CINNAMON ROLLS

Large Size **33¢**
½ Doz.

CASCADE BAKERY
815 Wall Ph. 382-4602

TENDER PLUMP... DELICIOUS!

TURKEYS

When You Place Your Order This Year At Your Favorite Market, Insist On (FRESH or FROZEN)

PILGRIM SILVER BEAUTIES

Distributed By

BEND EGG & POULTRY CO.

740 E. 1st. Bend, Oregon

BUDGET NEED A LIFT?

SAVE ON MEAT HERE

Prices Effective Thursday, Friday and Saturday

KING OF THE STEAKS

T-BONES 98¢

Grain Fed Steer Beef Lb.

Fresh
GROUND BEEF 3 lbs. 1.09
Country Style
PURE PORK SAUSAGE 3 lbs. 1.00
Veal
SHOULDER STEAKS lb. 65¢
Tasty
PORK CUTLET 4/79¢
Grain Fed Steer Beef — Blade-Cut
POT ROAST lb. 49¢

Place Your Order Now For Your Thanksgiving Turkey At

CITY MEAT MARKET

933 Wall Ph. 382-1031