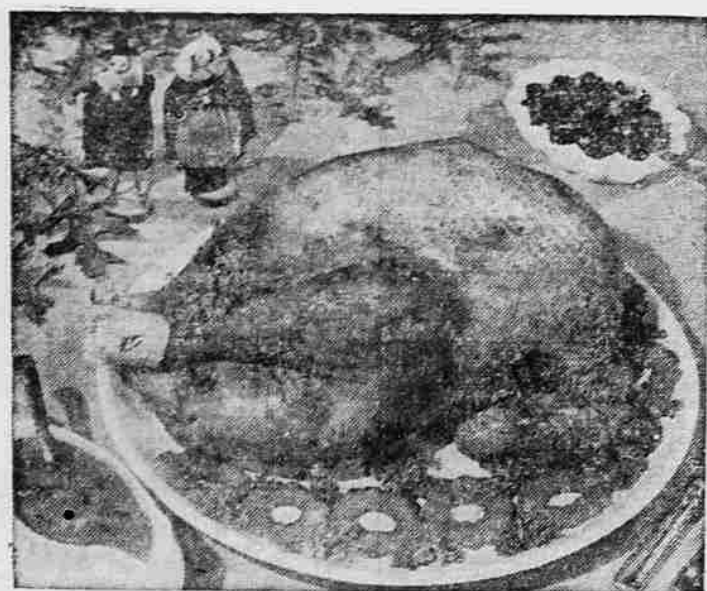




STUFFING FOR BIRD—Roast turkey, naturally—but it is the walnut-sausage stuffing that makes this Thanksgiving bird different and especially noteworthy. Crispy walnuts and savory sausage combine for a stuffing that is right out of colonial times. The recipe is in today's food column.

Feeding the Family

By ZOLA VINCENT
Food Editor

Walnut-Sausage Stuffing Gives Colonial Touch to Thanksgiving Bird

Thinking of Thanksgiving Day and foods that will be festive, savory, distinctive and not particularly difficult of preparation, we keep coming back to the perfectly superb "colonial times" dinner served your foods editor and 417 other people recently in New York City at the Sheraton-Astor Hotel.

Hosts for the occasion were members of the American Spice Trade Association which was founded in 1905 and today includes importers, agents, brokers, grinders or manufacturers of packaged spices who do an annual spice volume of \$150,000,000. It is interesting that pepper accounts for about one-third of this dollar volume with all spices gaining in popularity right along.

We're a long way from colonial times and our town is a long way from Williamsburg but here are home-size recipes used at the spice trade dinner based on dishes popular in 1740. And they'll make perfectly wonderful eating right in your home this week or any week, using our plentiful turkeys, sweet potatoes, figs, greens, fruits, nuts and other good things.

Start With Savory Soup and Sippets
Confidentially, we're going to suggest a condensed tomato soup, using water for thinning instead of spending the day making a savory tomato soup starting with three pounds of beef knuckle and adding 18 other ingredients. Just bring that good soup to a simmer, pour into cup or bowls and garnish generously with chopped fresh parsley or chopped little green onions or chives. Optional: While heating, add a teaspoonful or so of Worcestershire sauce and maybe a touch of garlic powder.

Sippets. Trim the crust from slices of bread. Spread thinly with butter. Cut each slice into three lengthwise strips. Toast in preheated hot oven, 450 degrees. Our forefathers enjoyed dunking these in the soup, hence the name.

Walnut-Sausage Stuffing
Here again we take a slight liberty with our recipe of colonial times. We substitute our fine, flavorful, crunchy walnuts for their chestnuts. Ever roast, shell and skin a walnut?

Every west coaster knows how to roast a turkey, so we're going to concentrate on the stuffing. Enough here for a 15 to 18 pound turkey or for a smaller one and an extra-stuffing casserole, or bake extra stuffing separately in aluminum foil for later enjoyment.

Brown one pound sausage meat lightly in skillet along with one cup chopped onion and one cup sliced celery, being sure to drain off all excess fat. Mix with following ingredients: one-half cup chopped parsley, 3/4 quart toasted bread cubes, two teaspoons salt, one teaspoon crumbled whole thyme leaves, one teaspoon crumbled whole marjoram leaves, two teaspoons finely crumbled sage leaves, one-half teaspoon freshly ground black pepper, one-half cup diced green olives (optional, but good), two cups chopped walnut meats, one-fourth cup melted butter and one-half cup water or turkey stock from the giblets and neck sausagepan.

Fill turkey cavity and neck with this mixture, handling with a light touch and allowing for expansion. Use leftover stuffing as suggested above.

Mushroom-Giblet Gravy
This is to be served and passed in a gravy boat so each can help himself according to his notion. . . for topping the stuffing or on whipped potatoes. Our American ancestor-cooks gave gravy and stew a rich brown color with sugar or flour browned in butter. We think kitchen bouquet does the job beautifully.

Saute a few fresh or canned mushroom pieces or slices and two teaspoons minced onion in three tablespoons turkey fat or butter. Blend in three tablespoons flour; add three cups turkey stock (made by simmering neck and giblets until tender), salt, black pepper and tiny bit of garlic powder, then all those good cooked giblets, chopped, and one-half teaspoon or more of kitchen bouquet. Cook until slightly thickened. Stir in two hard-cooked chopped eggs.

Sweet Potato Souffle
Our fine sweet potatoes or yams take on holiday distinction when fixed like this. Six servings, so plan one or two casseroles according to family-and-company at table.

Combine two cups mashed cooked sweet potatoes, three-fourth cup hot milk, three table-

spoons butter, one-fourth teaspoon salt, one-fourth teaspoon ground allspice, one-fourth teaspoon ground cardamom seed, two tablespoons sugar. Separate two eggs, having them at room temperature for best results. Beat egg yolks well and fold into the potato mixture.

Whip egg whites until they stand in soft peaks. Gradually beat in two tablespoons sugar. Carefully fold egg whites into the potatoes. Turn into an ungreased one-quart casserole. Bake in a pre-heated moderate oven, 350 degrees one hour or until firm in the center.

Snap Beans With Peanut Sauce

We westerners often fix poultry, fish and vegetable almondine, because we've plenty of almonds and because we like their crunchiness and flavor. In colonial times, cooks fixed up this peanut sauce for fresh snap beans. We use frozen french green beans for this. Either peanuts or almonds, try this:

Melt one-fourth cup butter in a saucepan. Heat until brown; add one-fourth cup chopped roasted peanuts or almonds, one-half teaspoon salt, one-eighth teaspoon freshly ground black pepper and one-eighth teaspoon ground nutmeg. Pour over (any) vegetable. We often add a good healthy squeeze of lemon juice to this for a special fillip.

Spiced Figs Special

Recipe makes two quarts. Fine with turkey the first day and all successive days. Good with pork and other poultry, too. Take four cans (17-ounce size) figs. Drain syrup and put figs in saucepan. Add one-half cup brown sugar, three-fourth cup cider vinegar, one-fourth teaspoon salt, two two-inch sticks whole cinnamon, one teaspoon whole celery seed, two one-inch pieces ginger root. Tie two teaspoons whole allspice and 1 1/2 teaspoons whole cloves in a bag and add. Bring to boiling point; boil five minutes. Add figs. Simmer (do not boil) 10 minutes. Cool. Remove spice bag. Chill 24 hours or until ready to serve. Everyone will like!

Shiny Pans Eliminate Common Cause of Baking Failure
Heading into the full swing of holiday entertaining means more baking of hot-breads, cookies, delectable pies, cakes for family-eating and Christmas-giving. Be sure to eliminate one of the most common causes of baking failure by shining your aluminum pans to new brilliance.

Cake pans that shine, outside as well as inside, bake high, light and evenly. This is due to the shiny surface evenly reflecting oven heat. Darkened pans, discolored by neglect, hold heat,

Society for Kindly Disinterment of Once Opulent Slang in Monthly Meeting

By H. D. QUIGG
United Press Correspondent

New York — (U.P.) — The SKIDDOOS met today (Society for the Kindly, Intelligent Disinterment of Once Opulent Slang). It was the regular monthly meeting. A quorum of 23 was present.

Members, on pogo sticks, entered a meeting hall done up as a replica of a miniature golf course, with several mahjong sets in one corner. Each member gave the password "Oh Yeah?" to which the response was "Yeah!"

cause cakes to bake through before they rise, and over-brown on the bottom and sides. Shine your pans regularly and you'll be a better baker.

Quick Brown Bread
A speeded-up version of an old-fashioned standby. Capture a bit of the past by adding this Brown Bread to your holiday cooking repertoire. We modernized it by pairing soda with vinegar for an assured leavening power, instead of taking a chance on the less stable acid content of sour milk.

3/4 cup sifted all-purpose flour
1 teaspoon baking soda
3/4 teaspoon salt
1 cup fine dry bread crumbs
1/4 cup shortening
1 egg, beaten
1/2 cup molasses
1/4 cup milk
1/4 cup vinegar
1/2 cup seedless raisins

Sift together flour, baking soda and salt. Blend in bread crumbs. Cut in shortening until mixture is fine. Blend together egg, molasses and milk; stir into dry ingredients until just blended. Add vinegar and raisins, mix well. Pour batter into a greased and floured 8x8x2 inch baking pan. Bake in moderate (375 degree) oven, 25 to 30 minutes. Serve hot, perhaps with baked beans, its traditional accompaniment.

Soup-Sauces Simplify Cooking
Condensed soups as sauces make cooking so easy. For a first-rate cream sauce add one-half can milk to each can soup. Simmer gently before blending with a pouring over other ingredients.

Celery-Cream Sauce is especially good when served with carrots, seafood, meat loaf. Mushroom-Chicken Sauce is just right for green vegetables, meat loaf and casseroles.

The session opened with the reading of the minutes of the last meeting, which disclosed the membership had voted to disinter, and prepare for immediate usage, the following: "Nertz," "Copacetic," "Cake eater," "Sweet patootie," "Coffin nail," and "My stars!"

The chairman called for the general order of business and recognized Skidooer Sam Brown, on the floor.

"Golly Ned, Mr. Chairman," Brown began, "I don't want to be a worry wart, but I said at the last meeting and I'll say it again now — any disinterment

worth its salt that disinters 'Cake eater' has also got to bring back 'Lounge lizard,' and you've got to . . ."

The Interruption
He was interrupted by skidooers Sid Widgeon and Joe Wilco.

"Hire a hall!" commented Widgeon. "Dry up!"

"Tell it to the Marines," said Wilco.

"Your father's mustache," retorted Brown. "And I might add, 'So's your old man.'"

"So's your Aunt Emma," Wilco shot back.

"Gee Whillikers, kiddoes," said the chairman, "let's cut out the confab and buckle down. Time's a-wastin' and . . ."

"Where's the fire?" demanded Brown. "I hardly have time to say 'Greetings, gate' when you bimboes give me the air. You in a hurry to get outta here and rush the growler or something?"

"Drop dead," said Widgeon. "Point of order, Mr. Chairman!" Brown yelled. "Drop dead!" has not been disinterred by this society and is not permitted in usage on the floor. Matter of fact, it hasn't even been buried yet—still alive and kicking in some lazy-speech circles."

The Fine
"Peschie!" said the chairman. "That was nifty, Brown; you're the cat's meow. This gives us a chance to cop some swag. Widgeon, under the by-laws of this society I now fine you 50 smackers for unauthorized usage. Put up or shut up!"

"I still think he's g-a-g," said Widgeon. "He gives me the heebie-jeebies. He's off his . . ."

A dozen members were on the floor, shouting, "Point of order . . . not dead yet . . . fine him!"

"Not so fast! Not so fast!" yelled Widgeon. "I didn't finish it."

"The chair rules," said the chairman, "that the intent was there, that if this speaker had been allowed to continue he would have said 'Off his rocker,' violating the rules against live usage. Widgeon, the jig's up—I fine you 50 more smackers."

"Let's adjourn and tie on the feed bag," "Bully idea," put in Wilco. "Bring on the eats. They good today?"

"Scrumptious," said the chairman.

AFL, CIO Agreed On Appointments

Washington — (U.P.) — The AFL and CIO have agreed on most top staff appointments to their unions, when they are merged, it was learned today.

AFL and CIO leaders got around one thorny issue by agreeing to provide co-directors to head the union's political arm. They will be James McDevitt, head of the AFL Labor's League for Political Education, and Jack Kroll, head of the CIO Political Action Committee.

A similar compromise was effected for leadership of the legislative department. George Hushington, head of the AFL's legislative division, and Robert Oliver, head of the CIO's, will be co-directors.

George Brown, an assistant to AFL President George Meany, will head the AFL-CIO International Affairs Department, it was said.

Appointment of a general counsel still has to be decided, it was said. However, informed sources predicted that both CIO General Counsel Arthur Goldberg and AFL General Counsel Albert Woll will hold positions in the merged organization.

THREE BITES

Windsor, Conn. — (U.P.) — It was positively the last straw for John Movchuk, dog warden. For the third time within a few weeks, the same collie bit him as he was walking on the street. This time, Movchuk found the dog's owner and made him pay the doctor bill.



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Thursday, November 17, 1955

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

Marjorie Smith Asks Death Pension Benefit

Vancouver, Wash. — (U.P.) — Marjorie E. Smith, acquitted recently of murder in the car-bomb slaying of her husband, Oliver Kermit Smith, has filed claim for death pension benefits with the Veterans Administration. Mrs. Smith asks the benefits as the widow of a veteran.

The claim became known Tuesday when the Clark county auditor's office received a letter from George R. Shaw, service officer for the American Legion rehabilitation and service department in Portland.

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