

They'll Do It Every Time

By Jimmy Hatlo



Feeding the Family

By ZOLA VINCENT
Food Editor

Shrimp Stuffing

At any party, when food is involved, seafood has a place. Here is an unusual and very good stuffing for poultry, brook trout, salmon or file of white fish. Recipe makes enough for an 8 to 10 pound bird.

1 pound shrimp, fresh or frozen
1/2 cup chopped onion
4 tablespoons chopped parsley
6 tablespoons butter or other fat, melted
2 eggs, beaten
1/4 cup milk
1 teaspoon thyme
1 1/2 teaspoons salt
Pepper
6 cups soft bread crumbs.

Shell shrimp and remove sand veins. Wash and cut into small pieces. Cook onion, parsley and shrimp in butter, over low heat, until tender. Combine beaten eggs, milk and seasonings. Mix all ingredients together until bread crumbs are well moistened. Add more liquid if you like a moister dressing.

Apple Chutney

Seasonal apples and raisins combine with savory spices in this apple chutney which will please the taste buds of any and all who are fortunate enough to partake thereof.

12 medium red cooking apples
4 stalks celery
1 large onion
1 cup seedless raisins
2 cups cider vinegar
1/2 teaspoon pepper
1 tablespoon salt
1 tablespoon ground ginger
1 teaspoon cinnamon

2 cups sugar

1/8 teaspoon ground cloves.

Wash, quarter and core, but do not peel apples. Chop apples, onion, celery and raisins. Add vinegar and pepper. Cook slowly 1 hour, stirring often. Add other ingredients and continue cooking until very thick. Pour into sterilized jars and seal. Makes about 4 pints.

Fresh Mushroom-Turkey Pie

A super duper recipe for using some of your leftover turkey and also a bit of those mashed potatoes that have gone-a-begging. The mushrooms make this a turkey pie of distinction so we give it a new style "top hat" of potato pastry. Recipe makes 6 to 8 servings.

4 cups sliced fresh mushrooms
1/2 cup chopped onion
1/2 teaspoon minced garlic
2/3 cup sliced celery
2 teaspoons fresh lemon juice
1/3 cup butter
1/3 cup flour
2 cups turkey stock
2 cups diced cooked turkey
1-1/4 teaspoons salt
1/2 teaspoon ground black pepper

*Potato Pastry

Saute mushrooms, onions, garlic, and celery in lemon juice and butter. Blend in flour. Gradually stir in turkey stock and milk. Cook until slightly thickened. Add diced turkey, salt and pepper. Turn into lightly greased 2-quart casserole. Cover with potato pastry rolled 1/8-inch thick. Trim pastry, turn under and flute edge. If desired make pastry cut outs, in shapes of mushrooms and turkeys perhaps and place in center of crust. Make slits with a pointed knife to permit steam to escape. Bake in hot, 400 degree, oven 30 minutes or until crust is brown.

*Potato Pastry. You'll find this pastry light and fluffy with an unusual texture. Sift 1 cup sifted all-purpose flour, 1 1/2 teaspoons double-acting baking powder and 1/2 teaspoon salt together into a mixing bowl. Cut in 1/3 cup shortening and 1/2 cup cold mashed potatoes until mixture resembles coarse meal. Stir in just enough milk, approximately 1 tablespoon, to form a stiff dough. Roll to 1/8-inch thickness in circle 1/2-inch larger than diameter of casserole. Place over casserole and proceed as above.

Bake Vegetables

Best way to preserve vitamins

and minerals in vegetables is by baking in their own skins. This goes for white and sweet potatoes, yams, squash, turnips, carrots and onions.

Coconut Treasures

From now on through the holidays, friends and relatives will be dropping in more or less unexpectedly. If you're like the majority of homemakers we know, you'll want to have something tasty on hand to serve with coffee, tea, hot chocolate or whatever. These coconut cookies are a treasure house of flavor and goodness and are excellent "keepers".

1/2 cup butter
2 eggs, unbeaten
1/4 cup milk
1 1/2 cups sifted flour
1 1/2 teaspoons double-acting baking powder
1/4 teaspoon salt
1 cup sugar
1 teaspoon vanilla
1 1/2 cups tender-thin flaked coconut
1/2 cup raisins
1/2 cup chopped pecans
1/2 cup chopped dates

Set shortening, eggs and milk out ahead of time so they will be at room temperature. Sift flour once, measure. Add baking powder, salt and sugar to flour then sift again into mixing bowl. Add shortening, eggs, 2 tablespoons of the milk, and vanilla. Beat 2 minutes at moderate speed on electric beater or until well blended by hand. Add remaining milk, the coconut, raisins, pecans and dates. Beat 1/2 minute longer, vigorously by hand or at a low speed with electric beater. Chill 2 hours. Drop from teaspoon on ungreased baking sheet. Bake in hot oven, 400 degrees, 10 minutes, or until lightly browned. Remove from baking sheet at once. Makes 6 dozen cookies. Candied fruit makes a nice decoration.

To keep cookies soft, store in tightly covered container with a slice of fresh bread.

Sunday Brunch Tip

Meaty Maine sardines ring in a delectable change at the late breakfast or brunch table. Sauté 2 tablespoons minced onion in butter until golden. Drain 2 cans sardines and cook gently for 4 to 5 minutes. Beat 8 eggs until frothy, add to sardines, stir gently, and cook until firm but not dry, stirring constantly. To get the airiest results, we use a wooden spoon for stirring.

Educator Believes Pay On Merit Basis

Evanston, Ill.—A University of North Carolina professor believes that permanent job tenure for teachers could be ended if teachers were paid well enough.

L. Minor Gwynn made the statement in a talk at Northwestern University on the subject of paying teachers according to competence, not uniformity.

"I believe in merit pay provided teacher salaries were high enough," he said. "I would say from \$4,000 for the beginning teacher with a college degree up to \$10,000 for straight teaching, not administration."

"There would be no tenure," he added. "If teachers were not good they could leave or the school could discharge them. In this situation, teaching would be a real profession."

Halley's comet on its most recent visit was under observation by American astronomers for approximately two years, beginning in September, 1909 and ending in July, 1911.

Communist China Fires On Nationalist Island

Taipei, Formosa.—Communist Chinese artillery on Amoy fired 27 shells onto the Nationalist Chinese-held island of little Quemoy Thursday night in a brief harassing bombardment, the Nationalist defense ministry reported today.

The Nationalist garrison on the outpost between Amoy and Quemoy suffered no casualties and little damage.

WORSE YET?

Tokyo.—Tipplers held their heads in anguish today. The National Tax Administration announced that because the rice allocation for sake (rice wine) this year was not sufficient "sake will taste worse than it did last year."

Archeological Work Starts at Tel Balata

Amman, Jordan.—One of the largest archeological missions to operate in Jordan has begun work at Tel Balata on the west bank near the site of the ancient city of Sechem.

Missions which operated there in 1913-14 and 1926-36 unearthed the wall of a large city, two great gates and the largest unearthened temple so far excavated in Jordan.

This latest mission is backed by three American institutions—Drew University and McCormick Theological Seminary of New Jersey and Illinois in cooperation with the American School of Oriental Research in Jerusalem.

Sechem's present-day name is Nabulus. Situated on the main

SMALL REWARD

Salt Lake City.—After opening a two-foot-square hole in the roof of a local cafe by drilling 28 holes with a brace

and bit, burglars were unable to crack a heavy safe, escaped with \$3 from a juke box and an undetermined amount of punch board money.



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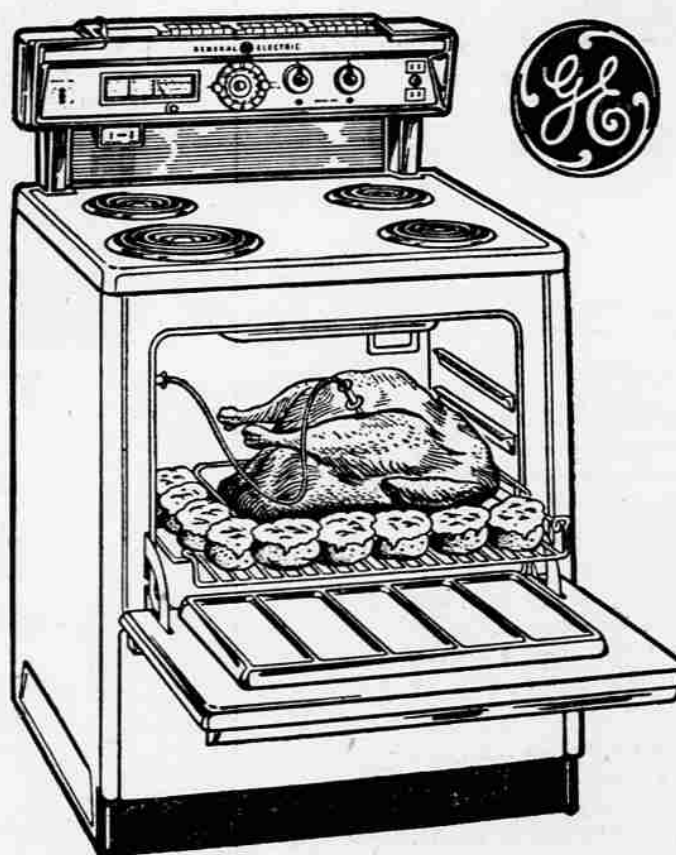


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EASY TERMS, OF COURSE

Pictured at left is the ultra-modern General Electric deluxe Spacemaker 30 — all automatic with island control panel. Available in a host of colors, the Spacemaker 30 is the here-today answer to your dreams. Perfect for your Thanksgiving Turkey, the new G.E. features a new, improved heat thermometer that is inserted into the meat. A buzzer tells you when it is done to a "T"! Controlled heat griddle at no added cost.



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