



### Favorite Stuffing Recipes Are Listed

Stuffing for the Thanksgiving day turkey was the subject of conversation one day last week in The Medford Mail Tribune News Room. As a result of the conversation, a collection of favorite recipes of some of the staff members and one furnished by Patrick McCoy of Radio Station KYJC are included today among those in this column.

Mr. McCoy's recipe which he labels "Combination Stuffing," is one which he originated to suit his own tastes and that of Mrs. McCoy. It follows:

#### COMBINATION STUFFING

One package Lipton Chicken Noodle soup mix; one and one-half cups red wine (table variety, Pinot Noir or Grenache Rose); one package prepared stuffing mix; one large loaf stuffing bread, plain; one can of oysters (approximately 10 ounces) or for stronger flavor use fresh oysters; mushrooms, preferably fresh; one-half cup chopped English walnuts; one large onion; one-fourth pound margarine; one can condensed milk.

Saute onion in butter or margarine until onions are tender; break up stuffing bread in two-inch pieces; add mixture to prepared stuffing mix. Place in large container for easy mixing.

Add drained oysters, mushrooms and nuts. Place powdery portion of chicken soup mix in a sauce pan with two cups of water (discard noodles). Bring chicken broth to a boil for a few minutes. Take off burner and add wine. Add liquid mixture to stuffing mixture. Mix this combination thoroughly until dressing is moist (not soupy). Place stuffing in turkey and roast. (If moister dressing is desired, add condensed milk).

Peg Hutchinson provided the recipe for "Corn Bread Stuffing," which she obtained from friends in Louisiana.

#### CORN BREAD STUFFING

Use one pan, nine by nine by two inches of corn bread; two eggs; two cups chopped nuts; four tablespoons butter or bacon drippings; three stalks celery, chopped fine; one large onion, chopped fine; one teaspoon salt; one-half teaspoon pepper; one teaspoon bay leaf, finely crumbled (powdered may be used).

Crumble corn bread, of which there should be about eight cups for a 10-pound turkey. Cook onion slowly in fat, add celery and corn bread. Stir constantly over slow fire until thoroughly mixed. Then add nuts (if it does not look like enough add more), eggs, which have been well beat-

en and one teaspoon bayleaf. Continue to stir constantly over slow fire for about 10 minutes. Stuff fowl and bake as usual.

#### SAGE AND ONION STUFFING

Olive Starcher, women's editor, contributed a sage and onion stuffing which is an adaptation of one used by her mother many years ago.

Chop two slices of bacon and saute gently in heavy pan. Add 1/2 cup chopped onions, 1/2 cup chopped celery, 2 tablespoons chopped parsley and saute until tender. Add 1/2 teaspoon pepper, 1 tablespoon oil, or more, sage, and 1 tablespoon salt.

Add this mixture to about 3 quarts of soft bread crumbs. If dry bread is used, soak bread just enough to dampen, squeeze and shred lightly. If mixture seems too dry, add thin cream. A lightly beaten egg may be used to give flavor and texture.

This dressing may be made the day before and placed in refrigerator overnight. Those who enjoy highly seasoned stuffing may add more seasoning to taste.

Frances Bulkin favors wild rice as a main ingredient for stuffing and offered the following recipe which combines wild rice, sausages, chicken livers and wine, taken from the "Complete American Cook Book," by Stella Standard.

#### WILD RICE STUFFING

Three cups raw wild rice; one cup sliced onions, sauteed; six pork sausages, sauteed; three tablespoons chopped parsley; one cup chopped celery and leaves; one pound chicken livers, sauteed; one-third cup Madeira or sherry; two tablespoons simple syrup; two teaspoons turmeric; one teaspoon each: thyme, tarragon, basil and rosemary; salt and pepper.

The quantities for the stuffing are for a good-sized bird. If you are stuffing a 10 or 12 pound turkey, reduce the quantity of rice to two cups and the other ingredients in proportion.

Wash the rice until the water is clear and then add it to twice as much boiling salted water and cook slowly, tightly covered, until it is tender, about 45 to 55 minutes. Let it become dry and fluffy in a warm oven a few minutes, lifting it up with a fork several times.

Cut the sausages in inch lengths and brown them quickly, two or three minutes. Do the same with the chicken livers for which may be substituted a cup of browned pecans if desired. Lightly mix all the ingredients for the dressing but do not add any other liquid; it

must be light and fluffy when served. Have the turkey cleaned well and dry, stuff it and sew it up.

#### OYSTER STUFFING

One can (12 ounces) shucked oysters, fresh or frozen; one-half cup chopped celery; one-half cup chopped onion; one-fourth cup melted fat or oil; six cups soft bread cubes; one egg, beaten; one tablespoon chopped parsley; one teaspoon salt; one-fourth teaspoon poultry seasoning; dash pepper.

Thaw oysters. Drain and chop coarsely; cook celery and onion in fat until tender, stirring occasionally. Combine all ingredients and mix thoroughly. Makes about four cups of stuffing enough for a four-pound fowl.

#### SCALLOP STUFFING

One-half pound scallops, fresh or frozen; one-half cup chopped celery; one-half cup chopped onion; one-fourth cup melted fat or oil; six cups soft bread cubes; one egg, beaten; one teaspoon salt; one teaspoon Worcestershire sauce; one-half teaspoon poultry seasoning; dash pepper.

Thaw scallops, rinse with cold water to remove any shell particles; chop scallops; cook celery, onion and scallops in fat until vegetables are tender; stirring occasionally. Combine all ingredients and mix thoroughly. Makes about four cups stuffing, enough for four-pound fowl.

#### SHRIMP STUFFING

One-half pound shrimp, fresh or frozen; one-fourth cup melted fat or oil; one egg, beaten; two tablespoons milk; six cups soft bread cubes; two tablespoons chopped parsley; one teaspoon salt; one-half teaspoon thyme; dash pepper.

Thaw frozen shrimp; peel and remove sand veins; wash and cut into small pieces. Cook onion and shrimp in fat until onion is tender, stirring occasionally. Combine egg and milk. Combine all ingredients and mix thoroughly. Makes about four cups of stuffing, enough for a four-pound fowl.

For any of the seafood recipes from the U. S. Fisheries

## Primer of Turkey Cookery May Be Aid to Housewife

Many a homemaker faced with roasting her holiday turkey may be overwhelmed by the sheer size of the uncooked bird. How can she transform this huge pink creature into the delectable, golden-brown turkey her family anticipates?

Begin by estimating the number of servings for the holiday dinner and roughly the number of servings of leftover bird desired. A 14- to 16-pound bird yields about 20 servings, a six- to eight-pound bird about 10 servings.

Should your turkey be frozen, store it in the wrapper to retain maximum moisture and thaw it in the refrigerator, allow about 12 hours for a small turkey, and about 24 hours for a large one. Wash the turkey inside and out under cold running water and pat dry.

Now comes the job that perhaps seems the simplest, in reality is absolutely the most important step, and that is the seasoning. Many skilled cooks rely on Ac'cent monosodium glutamate to bring out the flavor. Ac'cent adds no flavor of its own, but brings out the sweet, rich flavor of the meat and makes the bird seem juicier, too.

Allow one-half teaspoon Ac'cent for each pound of turkey. This will give you enough to sprinkle on the skin, inside the cavities, and to develop the flavors of the stuffing and gravy as well.

As for the stuffing, the free-wheeling cook has a wide choice.

To pack the stuffing more easily, place the turkey in a large bowl with the neck cavity up. It is easier to spoon the stuffing down than to spoon it in when the bird is level. Fill

the neck, skewer the neck skin to the body, and then fill the body cavity in the same fashion. Should you want more stuffing than the body cavities can accommodate, wrap the extra amount in aluminum foil pack and put in the oven during the last 45 minutes of roasting time.

There follow specific directions for roasting the bird, and for giblet gravy. To make the carving job easier, let the bird stand for 20 to 30 minutes after roasting so that the juices are absorbed.

If you follow the primer of turkey cookery as directed, be assured that you will have a most glorious holiday bird. Happy holidays!

#### ROAST TURKEY

Wash turkey in cold running water. Pat inside dry with paper towels; leave outside moist. Use one-half teaspoon Ac'cent per pound of turkey ready to

#### Sour Cream Fudge Is Tangy, Smooth

Sour cream has many uses and one of the latest recipes using this ingredient is Sour Cream Fudge. It is sweet and slightly tangy with creamy smooth texture.

Use two cups sugar; one-half teaspoon salt; one cup sour cream; two tablespoons butter; one-half cup chopped nuts (optional).

Butter cooking vessel to prevent crystallizing. Mix sugar and sour cream. Cook, stirring occasionally over medium heat to soft ball stage (240 degrees).

Add butter. Beat in mixer for four to five minutes at highest speed, or until fudge loses its gloss. Add nuts. Put in buttered pan and chill. Cut into squares.

## Kedgeree Recipe Taken From Old Colonial Diary

Colonial America spawned a mighty heritage — not the least of which was a bountiful table.

Many of their culinary creations was as original as pumpkin pie. But a greater number were brought to the new world with them.

One of the favorite dishes of the early settlers of the colony of South Carolina was Kedgeree — a medley of fish and rice. And it has remained a favorite to this day.

This recipe for Kedgeree was taken from the diary of an unknown colonial homemaker who lived in South Carolina over 300 years ago.

It is one of the recipes culled by the House of Calvert from early American Journals, diaries, papers and books and compiled in a new booklet "Drinking and Dining Recipes

double the recipe for five to nine pound fowls; triple it for 10 to 15 pound fowls; quadruple for 16 to 20 pounds and quintuple for 21 to 25 pounds.

from the Original Thirteen Colonies."

#### Has Protein

The homemaker who developed this Kedgeree didn't know that fish was rich in protein. She only knew that her family enjoyed it. And she never envisioned that homemakers three centuries later would be using a modern version of her recipe — with the unbelievable conveniences of canned fish and frozen vegetables.

Make Kedgeree for your family tonight and add corn muffins from a mix and frozen glazed carrots for the modern touch to an early American dinner.

Two cups rice; two cups flaked fish, such as canned tuna, drained; four hard-boiled eggs; two tablespoons parsley, minced; one-half cup milk; salt and pepper.

Cook the rice. Chop the eggs and add them to the rice. Add fish, parsley, milk and seasonings. Heat in a double boiler and serve immediately. Makes five servings.

For the woman who really cares... Have you tried the New Controlled Permanent Wave Process Yet?

Call NOW for MR. ANTHONY at WINNIE'S Style Salon and Wiggery

and See for Yourself! 528 E. Main Phone 773-4559

stuff. Set aside half the total amount for the dressing and gravy; divide the remainder between skin and body cavities. Sprinkle cavities also with salt and pepper. Stuff turkey.

Fasten neck skin to body with skewer. Push legs under band of skin at tail, or tie them to tail. Place turkey, breast side up, on rack in shallow open roasting pan. If desired, cover with a loose covering or "tent" of aluminum foil. Roast turkey in a slow oven (325 degrees F.) according to timetable.

#### TIMETABLE

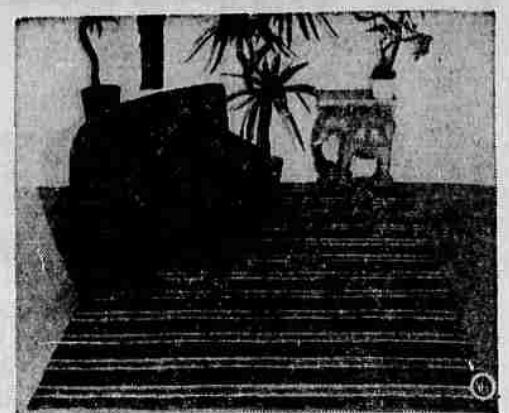
For fowl 6 to 8 pounds roast three and one-half to four hours;

8 to 12 pounds, four to four and one-half hours; 12 to 16 pounds, four and one-half to five and one-half hours; 16 to 20 pounds, five and one-half to six and one-half hours; 20 to 24 pounds, six and one-half to seven hours.

#### GIBLET GRAVY

Giblets: Place turkey heart, liver, neck and gizzard in saucepan and cover with water. Add one and one-half teaspoons Ac'cent, one teaspoon salt and one-fourth teaspoon pepper, onion slice and a celery stalk. Cook slowly for about two to three hours until tender. Cut up the cooked giblets. The giblets and their broth are used in the gravy along with the pan drippings.

Gravy: Remove the turkey from the roasting pan to a platter. Skim most of the fat from the pan juices. Add giblet broth and enough water to make three cups of liquid to the juices remaining in the roasting pan. Add diced giblets. Stir until the stock reaches a boil, making sure to stir in all the brown crustiness from the bottom of the roasting pan. To thicken the gravy, spoon five tablespoons of the fat skimmed from the turkey into a saucepan. Stir in five tablespoons flour and heat the mixture, stirring, until it begins to brown. Pour in the prepared turkey stock and stir over medium heat until the gravy thickens.



Stripes and colors are big news in area rugs, as seen in this directional rug by Bigelow. The wide range of sizes, colors and styles available offers something special for the living room, bedroom, guest room, den or any other room in the house.

**Geo. Grabow**  
1365 Kings Hwy., Medford  
Phone 772-8560

- Ultrasonic Cleaning
- Electronic Timing

WE BUY OLD GOLD!

**CULLOP'S**

**"MY NEW JOB HAS ALL SORTS OF POSSIBILITIES!"**

For Money  
For Advancement  
For Happiness  
For Opportunity

THRU

**CULLOP'S EMPLOYMENT SERVICE**

Visit our newly remodeled  
Conveniently located offices  
at...

**104 East Sixth**  
Coffee and Donuts Served

MONDAY Thru FRIDAY  
NOV. 25 - 29

**773-3694**

**OPEN HOUSE**

**PHONE 773-3694**

Only 3 days 'til Thanksgiving

Let us freshen up your feasting clothes before 'n' after with our quality

**SANITONE Drycleaning**

Save Time, Save Steps Use Our Convenient

**DRIVE-IN SERVICE**

Drive Right Up to the Door

Phone 772-6165 for Free Pickup and Delivery

**Bumas' Domestic**  
LAUNDRY & DRY CLEANERS  
30-32 N. Riverside • • • Medford, Oregon

Your Professional Laundry  
Serving the Rogue River Valley Since 1900  
"Nothing Makes Clothes as Clean as Laundry"

**SCHOOL**

SCHOOLS ARE NOW OPEN — MANY CHILDREN ARE ATTENDING FOR THE FIRST TIME! DON'T LET IT BE THEIR LAST! YOUR CAUTION CAN SAVE A CHILD'S LIFE... SO PLEASE...

# DRIVE-SAFETY

- DRIVE CAREFULLY around schools and playgrounds! Be on the lookout for children when they walk to and from school! Your vacation from school children is over now!
- BE ON THE ALERT when you are near a schoolbus. Of course, they have to obey all traffic rules! But, give schoolbusses a break anyway... they carry a priceless cargo!
- PARENTS! NEVER STOP TELLING children about the many traffic dangers! Only then can we hope to help reduce traffic fatalities! One out of seven fatalities involves a schoolchild! One out of ten fatal accidents is caused by a teen-age driver!
- DRIVERS! DON'T HURRY when you drive! We may as well face it! We cannot reduce traffic casualties unless we slow down! The lives of others are in the hands holding your steering wheel. The minute you may save, isn't worth the life of a schoolchild!
- HAVE YOUR CAR CHECKED by an expert! Any car that is not in perfect mechanical condition is a potential murder weapon! The few dollars you spend may save a life!

Published in cooperation with the Medford Traffic Safety Council by the

**MEDFORD MAIL TRIBUNE**