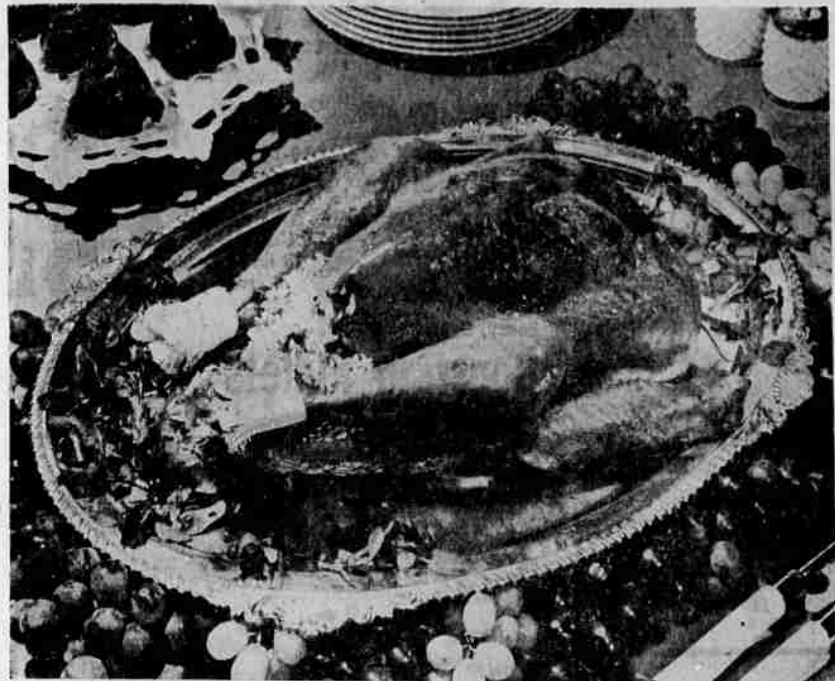


upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor
Herald and News



YOUR THANKSGIVING TURKEY . . . Before serving, allow the bird to stand in roasting pan 15 to 30 minutes so that the juices may be absorbed. Remove all trussing such as skewers and cord, if you used them. Place the bird upon a warm large platter. Use a simple garnish. Don't overdo it. Carve at the table so everyone can enjoy the full glamour. Carve with a very sharp, thin-bladed knife and a fork with a guard. Carve enough meat at one time to serve all the guests.

THANKSGIVING TURKEY

If you bought a Swift's Premium Butterball quick-frozen turkey, it is ready to stuff and roast. Follow cooking directions on the package. If your turkey is New York dressed and your butcher has drawn it for you, remove the pinfeathers, using a strawberry buffer or tweezers, or catching them between thumb and paring knife. To loosen stubborn pinfeathers, place bird in sink under stream of cold water and scrape stubborn spots with back of knife. Singe bird, if necessary. Remove any bits of lung, kidney, etc., remaining in cavity. Wash the outside well. Rinse cavity with cold water. Wipe bird dry. Do not stuff the night before as the bread crumbs draw moisture from the bird. A simple, good and popular stuffing, recommended by the Poultry & Egg National Board is this:

BREAD STUFFING
1 cup fat
1 cup minced onion
1 quart diced celery
4 quarts bread cubes, firmly packed (2 to 4 day-old bread)
1 tablespoon salt
1/2 teaspoon pepper
2 teaspoons poultry seasonings
1 1/2 to 2 cups broth, milk or water
Cook onion and celery in fat over low heat, stirring occasionally, until onion is soft, but not browned. Meanwhile, blend seasonings with bread cubes. Add onion, celery and fat. Blend. Pour the broth gradually over surface, stirring lightly. Add more seasoning if desired. Yield: Stuffing for neck region and body cavity of a 14 to 18-pound ready-to-cook turkey. Extra stuffing may be baked in loaf pan or casserole the last hour the turkey is cooking. Baste with pan drippings to give turkey flavor.

ROASTING THE TURKEY
Rub cavity lightly with salt. Put enough stuffing in neck to fill it out and then stuff cavity of the bird, but do not pack tightly. Grease outside of bird with melted fat. Place in preheated oven set at proper temperature (usually turkey is cooked at 325 degrees), with the turkey breast down on a rack in an uncovered pan. Do not sear, cover or add salt. If desired, cover top and sides of bird with fat-moistened cloth - preferably clean white cheese cloth. If cloth dries slightly during cooking, moisten it with fat from bottom of the pan. If using a cooking thermometer, insert it between thigh and lowest rib to center of stuffing. If placed in the center of the stuffing it should register 165 degrees when done; if placed in the center of the inside thigh muscle, it should read 200 degrees when done.

GIBLETS
The gizzard, heart and liver should be cooked tender before they are added to gravy or stuffing. Use giblet broth as liquid in gravy or stuffing. Cover gizzard and heart with water, seasoning with 1 teaspoon salt, 3 peppercorns, 3 cloves, a small bayleaf and a little onion, celery and carrot. The neck may be cooked at the same time. Simmer two to three and a half hours, or until heart can be pierced easily with a fork. Add liver 1 to 20 minutes (depending on size) before giblets are done. Refrigerate un-



CELIA LEE

Vern Owens is doing it again. His annual pie baking contest will be held Wednesday evening of next week, December 1, starting at 8 p.m. at the VFW Hall.

Again he is making it easy for contestants. Anyone wishing to enter - and there was a pie baked by a man (Ben Kerns) entered last year - is invited to come to the Cascade Home Furnishings, 124 North Fourth, and pick up a free pie pan with juice sauce rim. There will be prizes.

Special entertainment (and instructions) will be provided by Celia Lee, Crown Mills home economist, who will be here from Portland to demonstrate Festive Holiday Baking.

Those who attended last year - and Jen-Ed's was packed to the doors - will remember the shortcuts and "tricks of the trade" to make baking easy and fun which Celia Lee explained last year.

Vern Owens will emcee the show again and everyone is invited to participate. Remember - 8 p.m., Wednesday December 1, at the VFW Hall.

RICE FOR CHICKEN
Call this rice dish by a plain or fancy name - it tastes simply wonderful with chicken. Prepare a 5-ounce package of pre-cooked rice as package directs. Mix lightly with 2 tablespoons butter and 1/4 teaspoon poultry seasoning.



NEW LOOK!
SWIFT'S PREMIUM BUTTERBALL TURKEY
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SLICED BACON Oregon Top Quality 2-1 lb. Pkgs. **99c**
BEEF ROAST GOOD LEAN lb. **29c**
Fresh
HENS - FRYERS

SUNSHINE CANDY
Hard Mix 2 lb. bag **49c**
Old Fashioned Chocolates 12-oz. bag **39c**
Jumbo Gum Drops 12-oz. bag **25c**
Jelly Beans 7 1/2-oz. bag **17c**
12 1/2-oz. bag **25c**

NUTS
Fancy Tigard MIXED NUTS WALNUTS FILBERTS BRAZIL 1-lb. Cello Bag **39c**
ALMONDS PEANUTS WALNUTS MIXED NUTS IN BULK 2 lbs. **59c**
Ehmann's Extra Large Pitted Olives Can **39c**

Sunshine Hi-Ho Crackers 1 lb. Pkg. **33c**
Swansdown Cake Mix While they last Pkg. **19c**
Durkee's Oleomargarine 29c lb
Veg-All 303 Can **19c**
Lumberjack Syrup 24-oz. **33c**
Penco-Marechino Cherries 2 1/2-oz. Jar 3 for **29c**
Party Time Shrimp 5-oz. can **29c.**
Royal Club Cove Oysters **39c**
Snow's Minced Clams 7 1/2-oz. can **29c**
White King Soap Lge. Pkg **29c**

Thanksgiving PRODUCE
Celery lb. **7c**
Sweet Spuds 2 lbs. **19c**
Yams 2 lbs. **19c**
Squash lb. **5c**
Cranberries lb. **19c**
Cabbage lb. **5c**
Lettuce lb. **9c**

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PRAISE-WINNERS for THANKSGIVING DINNERS
FRESH KILLED and DRESSED
TURKEY TOMS 39c lb.
FRESH DRESSED
HENS 49c lb. 12-15 lbs. Average
Pullets 29c lb. Young 4 to 6 lbs.
Capons 55c lb. 6 to 8 lb. Average
Sliced Bacon 98c 2 lb. Pkg.
Ground Beef 29c lb. Fresh, Lean, Pure
HAMS 65c lb. Fully Cooked Morrell's EZ-Cut
Pork Roasts 59c lb. Fresh, Home-made
Pork Links 49c lb. Tenderized
HAMS 59c lb. Half or Whole

CRANBERRIES Fancy, Eastern lb. **19c**
GRAPEFRUIT Arizona 8 lb. bag **49c**
CELERY Fresh-Crisp and Crunchy! bunch **10c**
OCEAN SPRAY Cranberry Sauce 15-oz. Tins **15c**

Farm Fresh PRODUCE
Solid, Ripe Tomatoes tube **17c**
Squash Large, Danish ea. **6c**
3 Lbs. Cello Bag Sweet Potatoes **25c**
Crisp, Juicy Jonathan & Rio Delicious Apples 4 lb. bag **49c**
Large, Red Sweet Emperor Grapes 2 lbs. **25c**
Imported from Italy Chestnuts 3 lbs. **\$1**

FROZEN FOODS
Stokeley's—10-oz. Pkg. Green Beans **23c**
Asparagus Spears 10-oz. **45c**
6-oz. Cans Stokeley Orange Juice 2/23c
Flav-R-Pac—10-oz. Pkg. Raspberries **33c**
Simple Simon 13 varieties, Mince, Pumpkin, Berry, etc. **79c**
Borden's None-Such—Free Recipe Book 9-oz. Pkg. **2 for 49c**
Del Monte Fruit Cocktail No. 303 Tin **21c**
Brown Sugar lb. **10c**
Mixed Nuts lb. **39c**
Heinz Ketchup 14-oz. Bottle **15c**
Mayonnaise Best Foods qt. **49c**
Pumpkin Del Rogue No. 2 1/2 Tins 3 for **25c**
Coffee Folger's lb. **89c**
Cake Mix Swansdown 4 pkgs. **85c**
Crisco Shortening 3 lb. **69c**
Apple Cider Hood River gal. **79c**
Cream Cheese Borden's 8-oz. **30c**

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