

Pancakes For Dessert

Why not pancakes for dessert? greased griddle and bake over Strawberry Pancake Dessert is low heat until top surface is ready in minutes and can be prepared for assembly before dinner. Turn and brown other side. Keep warm in slow oven until ready to serve. To assemble, spread thin layer of dessert, spread thin layer of strawberries over one pancake and then continue stacking pancakes and spreading strawberries between each layer. Cut in pie-shaped pieces and serve with sour cream and 2 tablespoons sugar or dairy sour cream. Substituting 1 cup crushed pineapple for 1 cup strawberries is a delicious variation. Makes about 4 at a time onto hot, lightly

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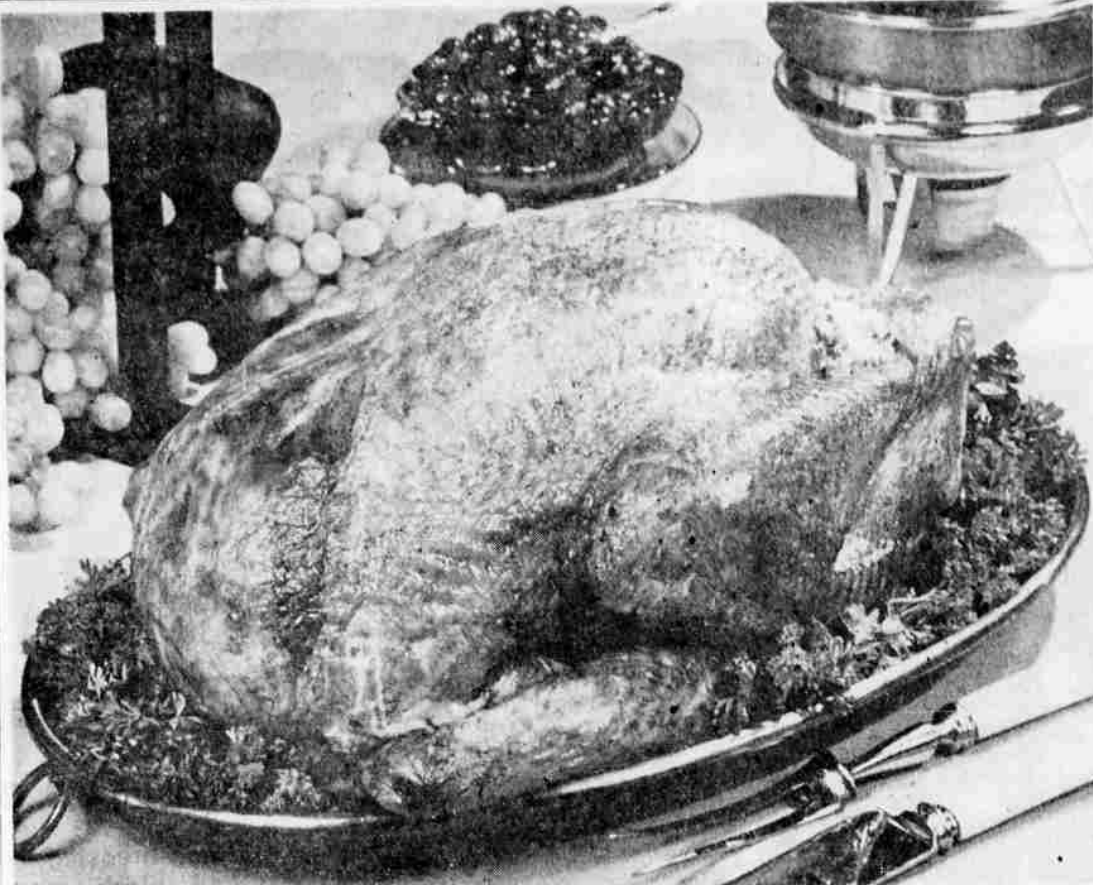
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A FESTIVE TURKEY with all the trimmings headlines the Thanksgiving feast. Turkey is the big story and Oregon growers produce some fine ones. It is traditionally served golden brown and juicy, bursting with delectable stuffing and resting proudly on the biggest platter Mom or Grandmom or the new young cook can find. Pick a broad-breasted beauty. There's a size just right for every

family from four to 35 pounds. Markets here will stock both fresh birds and frozen turkeys already stuffed. Homemakers who have a treasured stuffing recipe or a yen to try new flavor combinations will choose the ready-to-stuff bird. Whichever is used, be sure to allow plenty of cooking time for the bird to be taken proudly to the Thanksgiving dinner table.

Traditional Feast Turkey And Stuffing

For the blessings of yesterday's harvest we give thanks on this traditional American feast day — Thanksgiving.

From Boston where the "Constitution" lies quietly in the harbor, and guests will be received in white-trimmed, red brick

homes, through the great Midwest where families often "tote" larger. For quicker thawing, place under cold running water.

PREPARATION FOR ROASTING

Free legs and tail from tucked position. Remove neck from main cavity and giblets from neck cavity. Rinse turkey inside and out with cold water.

Season body and neck cavities with salt. Fill lightly with stuffing, allowing about 3/4 cup stuffing per pound purchased weight. To shape bird, return legs and tail to tucked position. Fold neck skin to the back.

There are two ways to roast this turkey. Use an uncovered pan for an attractive turkey to be carved at the table. Use a covered pan to shorten the roasting time. The bird may be less attractive if cooked by this method.

HOW TO ROAST IN AN UNCOVERED PAN

Place turkey breast side up on a rack in an open pan. Use no water nor cover. Spoon melted fat over turkey. Cover turkey lightly with aluminum foil or several thicknesses of cheesecloth.

Roast in a slow oven (325 degrees F.) Use chart as a guide to the length of roasting time. See tests for doneness below.

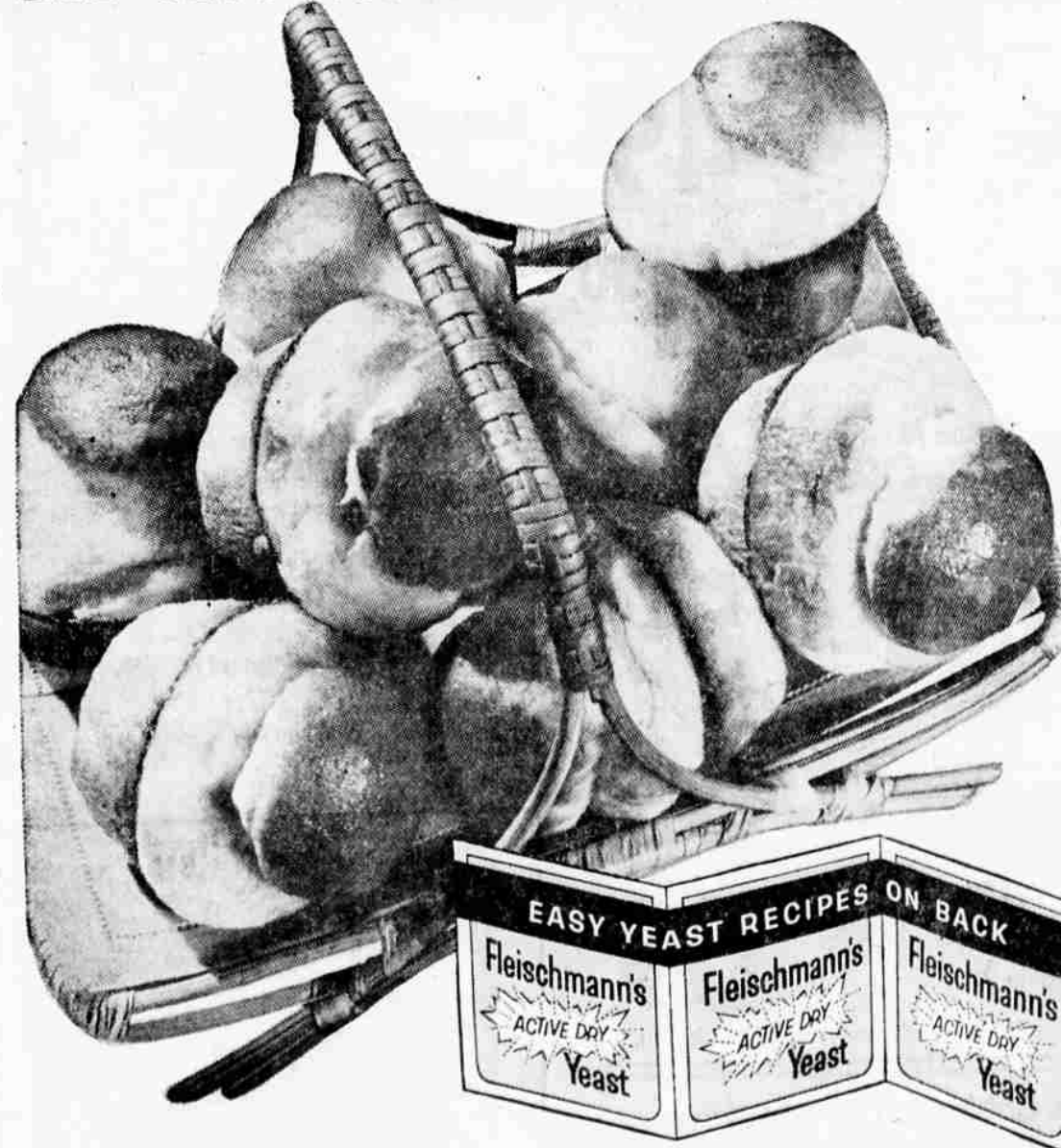
Weight as purchased and approximate roasting times are: 3 to 5 pounds, 3 1/3 to 3 1/2 hours; 5 to 8 pounds, 3 1/2 to 4 hours; 8 to 11 pounds, 4 1/2 to 5 1/2 hours; 11 to 14 pounds, 5 1/2 to 6 1/2 hours; 14 to 18 pounds, 6 1/2 to 7 1/2 hours; 18 to 24 pounds, 7 1/2 to 8 hours.

HOW TO ROAST IN A COVERED PAN

Place turkey breast side up on a rack in the bottom of a roasting pan.

(Continued On Page 9-B)

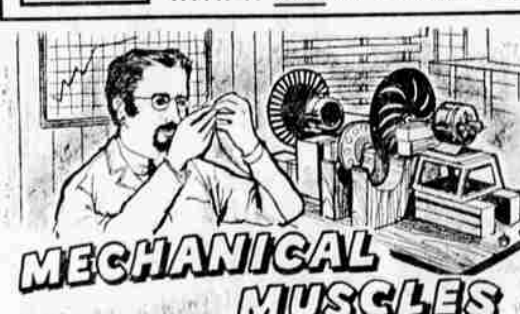
This is the Yeast that goes into the Rolls that taste the best in the whole Northwest



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FUEL TO BURN

SOUND OF MUSIC

RECOVERABLE RESERVES OF NATURAL GAS IN THE U.S. ARE ESTIMATED AT 1,200,000,000,000,000 (1,200 TRILLION CUBIC FEET.)

MAKE YOUR HOME HAPPIER WITH A NEW APPLIANCE

Herald and News

Spicy Treasures

Have a fireside get-together with the neighbors, friends or maybe just the family now that the backyard barbecue season is over. Plan some games that everyone can take part in or set up the bridge table for cards. When the time for refreshments arrives, serve hot cider and Spicy Treasures. These spicy rich doughnuts are easy to prepare and delicious to eat.

Sift together 2 cups sifted enriched flour, 1 tablespoon baking powder, 1/2 teaspoon cinnamon, 1/2 teaspoon allspice, 1/2 teaspoon ginger and 1/2 teaspoon salt. Cream together 2 tablespoons shortening and 1/2 cup sugar. Add one egg and beat until light and fluffy. Add flour mixture alternately

with 1/2 cup milk. Gently stir in 1/2 cup finely chopped nuts and chill at least 1 hour. Roll dough out on well floured board or pastry cloth to about 1/4-inch thickness. Cut with floured doughnut cutter or sharp knife. Fry in deep hot fat (375 degrees). As soon as doughnuts rise to top, turn. Turn frequently until doughnuts are golden brown. Remove from fat and drain well. Dust with confectioners' sugar or granulated sugar while still warm. Makes about 1 dozen doughnuts and 1 dozen "holes."

One of America's favorite breakfasts—humm and eggs—was being served in Egypt as far back as 1500 B.C.



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