

SPECIALS
GOOD THRU WED.

Buy the best at the best prices at BIG-Y. All specials, meats and produce excepted, are good clear through next Wednesday. Remember to save BIG-Y cash register tapes. They will come in real handy when you start shopping BIG-Y for Christmas gifts.



THANKSGIVING

WIN YOUR TURKEY

10 TURKEYS FREE AT BIG-Y

No obligation. Just pick up your free number anytime Thursday, Friday or Saturday at Big-Y. Winners of the big 10-15-lb. turkeys will be posted in the store all day Tuesday and Wednesday.



A LADY POURS — Entertainer Til Dieterle pours tea from her formal silver service while entertaining in her Manhattan apartment. On the table is a smaller china pot which Til usually reserves for everyday use and an insulated jug which she carried on four for late-night cups of tea after her performances.

GOLD MEDAL FLOUR BIG 25-lb. BAG \$1.69

MELLORINE Crater Lake ALL FLAVORS 1/2 GALLON 39¢

MAYONNAISE Nalley's or Tang Salad Dressing qt. 39¢

PAPER NAPKINS Kitchen Charm Asst. Color 60 Count 5¢

TURKEY TIME — Know your turkey — frozen, ready-to-stuff birds are a blessing for the cook. Present day turkeys, grown more rapidly for market than in earlier times, cook quicker too. This handsome specimen was cooked open-pan method. Luscious-looking pie is a Cranberry Egan confection.

Cooking Turkey Made Easier

Preparing and serving Thanksgiving dinner centers around the beautifully browned turkey. Menu arrangements include checking the roasting time schedules which accompany the bird so as to know when it should go into the oven. Good news for homemakers is that schedules developed in the Martha Logan Kitchens have been shortened for the ready-to-stuff turkeys with the well-known brand name. The new shorter 14 m. schedules accompany the turkeys this fall. The best known bird in the USA is cleaned and quick-frozen at the peak of freshness. It can be identified because the major leg tendons are milked and the drumsticks tucked into a slit of skin at the base of the breast bone. When it is time to stuff the turkey, the drumsticks can be removed from the tuck for easy access. After the bird is stuffed, the legs are tucked back into place. Trussing a turkey is a thing of the past. Frozen turkeys which are ready-to-stuff should be thawed before stuffing and roasting. The refrigerator is the most satisfactory place for thawing a turkey and ample time should be allowed. Be sure to check directions on the wrapper. To speed up thawing, the turkey still in the wrapper can be placed under cold running water.

Cranberry sauce is usually served with the holiday bird. While it often appears as an accompaniment for the main course, it is especially good in a cranberry-egg pie to top off the meal.

CRANBERRY EGGNOG PIE (Yield: One 9-inch pie)
One 9-inch pastry shell, baked
One 1-pound can jellied cranberry sauce
2 tablespoons cold water
1 1/2 teaspoons unflavored gelatin
1/4 cup milk
2 tablespoons sugar
1 teaspoon salt
2 egg yolks, slightly beaten
1/2 cup white wine
2 tablespoons sugar
1/4 teaspoon nutmeg
1/4 teaspoon rum extract
1/2 cup whipping cream

Whip jellied cranberry sauce to smooth consistency. Spread evenly in bottom of baked pastry shell. Chill in refrigerator until firm. Cook gelatin in cold water. Let stand about 5 minutes to soften. In the top of a double boiler add milk, sugar, and salt over simmering water. Stir a little of the hot mixture into the beaten egg yolks. Immediately blend into milk mixture in double boiler.

Stirring constantly, cook over simmering water until custard thickens, about 10 minutes. Remove from heat and thoroughly blend in softened gelatin. Chill until thickened.

When egg yolk mixture is almost thickened, beat egg whites until frothy. Fold sugar and nutmeg into egg whites and continue beating until stiff. Fold 1/4 cup of the egg whites and rum extract into gelatin mixture. Beat whipping cream to a medium consistency. Fold into egg mixture. Pour into egg custard.

CHILL CHICKEN
ROASTING TIME
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To cook neck and giblets: Simmer in salted water until tender, about 1/2 hour for the liver and 2 to 2 1/2 hours for neck, heart, and gizzard.

Two ways to roast: Use uncovered pan for attractive turkey to carve at table. Use covered pan to shorten roasting time though bird will be less attractive.

If a portable electric roaster is used, follow manufacturer's directions and time schedule.

How to roast in an uncovered pan: Place turkey breast side up on rack in shallow open pan. Use no water nor cover. Cover turkey with loose tent of foil or with several thicknesses of cheesecloth.

Roast in slow oven (325 degrees F.). Use chart as guide for length of roasting time.

How to roast in a covered pan: Place turkey breast side up on rack in roaster. Use no water. Cover.

Roast in moderate oven (350 degrees F.). Use chart as guide for length of roasting time.

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Cinnamon Rolls Betty Crocker Reg. 37c tubes 4 FOR \$1.00

Fruit Cake ALLEN'S Full 2-lb. box gift boxed 77¢

Coffee Folger's in 1, 2, 3-lb. tin (10-oz. instant 1.19) 49¢ lb.

Purex Bleach Reg. 43c 1/2 gallon jug 7c Coupon Saving on Jug 37¢

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YAMS BAKER'S U.S. NO. 2's 5 lb. 19¢

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Cranberries Snoboy 25 lb. 25¢

Like Chili? Like Chicken? Do you like chicken? Do you like chili? Would you like a recipe for an easy-to-prepare cold-day meal?

The answer to all three is this recipe for simple and tasty Chili Chicken, developed in the Goodhart Kitchens. It is as easy to prepare as oven-dried chicken but has the unusual flavor of chili. An added bonus is that it does not require constant watching.

CHILI CHICKEN
2 1/2 lb. cut up chicken
1 package chili mix seasoning (1.5 ounces)
4 cups flour
1/2 cup oil (vegetable or safflower)

Mix flour and chili mix together in a paper bag. Shake chicken well with oil. Shake bag with chicken at a time in bag with seasoned flour. Bake on aluminum foil lined pan at 350 degrees for one hour. Makes 4-5 servings.

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PEAS, 10-oz. PEAS & CARROTS SPINACH, LEAF CUT CORN 6 PKG. \$1

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OYSTERS Princess - tiny whole 8-oz. tin 29¢

CUT YAMS Blue Plate - Reg. 29c No. 3 Squat Tin 5.00

PEANUTS Spanish, Butter 1-lb. tins 3.00

PINEAPPLE Island Pride Crushed or Sunny Isle Slices No. 2 tins 4.00

BLACK PEPPER Schilling's 4-oz. 3.00

MCP PECTIN 7.00

DATES Bardo Pitted 1-lb. pkg. 49¢

RELISHES Nalley's 12-oz. Hawaiian, Barbecue, Bread and Butter, 12-oz. server jars with sweet relish or hot dog or hamburger relish 29¢

PEARS Bagley's Bartlett's 2 1/2-lb. tins 3.00

CORN Del Monte - Creamed or Whole Kernel 303 tins 6.00

GREEN PEAS Bits O' Honey - Tender Walford Walls 303 tins 6.00

SHRIMP Surf Maid Cleaned Broken Alaskan 1/2 tins 4.00

MJB RICE Quick Brown Rice for Stuffing 24-oz. 3.00

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Big, Plump 12-20 Pound Fresh Frosted Birds! BIG-Y Low Price 29¢ lb.

Boneless Ham 79¢ lb. Your choice of our famous Bar-S brand, completely boneless, de-fatted and ready to eat, or wonderful Sweetheart, ready-to-eat boneless hams. Easy to prepare and easy to buy at this low price.

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CROUTETTES Make Perfect Side Dishes Stuffing Quick and Easy 3.00

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BIG Market

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Because she likes the beverage and the ever-popular Youmans song, versatile entertainer Til Dieterle has been dubbed "The Tea for Two Girl." The blonde pianist and song stylist has found tea the most inviting treat - me - up she can drink.

Tea and music are synonymous in Til's busy life, so it's easy to see why the "Tea for Two Girl" has become a household name. Her recent album which she recently recorded for Twentieth Century-Fox Records.

An ideal beverage is the way Til's record for slipping a cold in the bud is to make a hot "tody" of strong tea, laced with whiskey or brandy, a me - lenon and honey. Til's Tea Tody is soothing and relaxing and mightily comforting when she has a "toddle-in-the-dose."

Til also recommends it as a quick warmer-upper on brisk days or nights and finds it a favorite with guests after a football game.

Thanksgiving Menu

... Accents Bountiful ...

The United States Department of Agriculture's November Plenty! Foods are "natural" for traditional Thanksgiving feasts.

For example, turkeys, cranberries, apples, potatoes and grapes, particularly the Emperor variety, all are at their best now. USDA's Agricultural Marketing Service reports. Add a few new vegetables and you have the makings for the festive meal.

Here's a general dinner plan with variations.

Spicy Cider: Nice way to begin the festivities. Heat cider or apple juice, stirring with cinnamon sticks. Add a few raisins, if desired. This could be served in the living room while you wind up kitchen operations.

Roasted Turkey: For an Oriental note, brush the inside of the bird with pineapple juice before filling with a moist, seasoned stuffing mix to which sliced water chestnuts and chopped parsley have been added. You might wish to mix some pineapple juice in this too. Another idea: Combine seasoned stuffing mix with diced celery, chopped parsley and onions. While turkey bakes, simmer giblets and neck in water to cover. Use broth to add chopped giblets for gravy.

Old-Fashioned Mashed Potatoes: Put cooked potatoes through ricer, add hot milk or add melted dry milk to water in which potatoes were cooked - butter and seasoning. Beat until light and fluffy and serve promptly.

Hot Vegetable: Buttered broccoli topped with toasted almonds; Brussels sprouts with lemon butter or creamed onions and peas sprinkled with chili seeds.

Jellied Cranberry Sauce: Cook 1 pound cranberries in 2 cups water. Put through a food strainer. Add 3 cups sugar and 1/2 cup lemon juice. Simmer 20 minutes. Turn into a quart mold and chill until setting time. Makes 2 1/2 to 3 cups.

Salad: This could consist of assorted relishes: Cherry tomatoes, celery and carrot slices, olives, spread, crabapples and pickles. Another suggestion: Arrange wedges of unpeeled apples and pickles. Another suggestion: Arrange wedges of unpeeled apples and avocados with orange sections on salad greenery. Pass a French dressing.

Hot Rolls and Butter: Flake rolls, Parkerhouse or cloverleaf.

Fruit's Finale: Mince pie, pumpkin pie, ice cream with a cranberry sauce topper - use cranberry sauce topper - use another topper if you've served cranberries with the turkey. One last idea: Assorted cheeses and fruits - apples, pears, oranges, grapes, etc. These fruits, as a matter of fact, could be the centerpiece on the table. And coffee, with milk for the children.

DR. ROSS DOG FOOD

Place one cup California raisins in buttered eight - inch square pan. Boil together 3/4 cup butter and one cup brown sugar to hard ball stage. Pour over raisins. Top with one (6-ounce) package semi sweet chocolate pieces, spreading as they melt. Chill firm. Then break into pieces. They're delectable tidbits for an evening of bridge or TV.

DR. ROSS DOG FOOD

made naturally... to naturally it's better

Herald and News