

### Chestnut Stuffing

- 6 cups dry bread cubes
- 2 cups boiled chestnuts, chopped
- 1 cup onion, chopped
- 1 cup celery, chopped
- 1/2 cup melted butter or margarine
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon poultry seasoning
- 1/4 teaspoon sage
- 1 (8-ounce) can tomato sauce

Toss all ingredients together and use for stuffing a 12 to 14 pound turkey.

### APPLE FILLERS

Bake apples take on new appeal when stuffed with a mixture of chopped fresh California dates, grated orange rind, flaked coconut and honey and baked with orange juice while baking.

### to please any cat...



- all tuna
- liver 'n meat
- chicken
- fish
- meaty mix
- kidney 'n meat



**HEARTY MEAL FOR A COOL DAY** — This Beef Stroganoff recipe will please the hungriest family when served with a cream soup.

### Beef Stroganoff

When Beef Stroganoff is the main course, cream of celery soup makes a good beginning. For serving ease, run it through the blender and serve in mugs.

Pass pretzels. When the beef has simmered for 25 minutes, start cooking an 8- or 12-ounce package of noodles in two or three quarts of boiling salted water. A tablespoon of pure vegetable oil in the water will keep the noodles from sticking together after they are drained. Also cook about a pound of green beans, fresh or frozen, or heat a pound can of peas in their liquid; drain. Toss the vegetables with the noodles and two tablespoons margarine and a little seasoned pepper. Serve beef over noodles.

Shredded fresh spinach with your favorite French dressing would go along nicely, as would hot rolls. For dessert, halved and seeded Tokay grapes with oranges chunks, or in orange-pineapple gelatin.

### BEEF STROGANOFF

(Serving - 6 to 8)

- 3 tablespoons pure vegetable oil
- 1 large onion, chopped
- 2 lb. boneless chuck steak, cut into 1/4 inch strips
- 1 (4-ounce) can mushrooms
- 1 (8-ounce) can tomato sauce
- 1 cup water
- 1 tablespoon Worcester-

There's more to pumpkin than the familiar pie! Here's a delicious Harvest Pudding that takes the rich and mellow "meal" of the pumpkin (canned or cooked), and spices it up delightfully with real New Orleans Molasses, and other things nice, then tops it all with "Sugar Crunch" and marshmallows.

### HARVEST PUDDING

- 1/2 cup granulated sugar
- 1/3 cup molasses
- 1/3 cup soft butter or margarine
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ginger

Heat oil in large skillet. Add onion and cook over low heat until tender. Add meat and cook over medium high heat until it and onion are lightly browned. Stir in mushrooms, tomato sauce, water, Worcestershire, salt and sugar. Cover and simmer about 4 minutes or until meat is tender. Stir a few tablespoons of the sauce from skillet into sour cream. Remove skillet from heat and stir sour cream mixture into sauce. Serve over hot noodles.

# Specialties in Gourmet

By RUTH KING

HERALD AND NEWS, Klamath Falls, Oregon Monday, November 23, 1963 PAGE-10



**FROM BIJOU COUNTRY** — Southern cooks perfected this recipe for Harvest Pudding made with pumpkin and rich with spices, topped with chopped walnuts, crumbs and brown sugar.

### Enjoy Pumpkin A New Way

- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 3 eggs, beaten
- 1 1/2 cups light cream or evaporated milk
- 3/2 cups canned or cooked pumpkin
- "Sugar Crunch" topping
- 1 cup miniature marshmallows

Thoroughly mix all ingredients, with exception of topping and marshmallows. Pour mixture into a greased 2-quart casserole and spread top with "Sugar Crunch" topping. Place casserole in a shallow pan of water. Bake in a moderate oven, 350 degrees, about 1 hour and 45 minutes. Remove from oven and spread marshmallows over top of pudding. Place under broiler for a minute, or just long enough for marshmallows to brown slightly and start to melt. Serve warm with a spoonful of vanilla ice cream melting on top for sauce. Makes 6-8 servings.

"Sugar C. unch" Topping: Mix 1/2 cup coarsely chopped walnuts, 1/2 cup cereal crumbs, 1/2 cup brown sugar, 2 tablespoons molasses and 2 tablespoons butter. Spread over top of pudding before baking.

Polish Golden Delicious apples till they shine; then hollow out the stem and enough to hold a candle. Set six such apple candleholders on a long green streamer down the center of your holiday dinner table.

**RAISINBREAD**  
**MAHMLADE TOAST**  
Raisin nut or raisin cinnamon swirl bread is perfect for this stylish breakfast treat during November, National Raisinbread Month. Arrange buttered slices raisinbread in flat shallow pan. Spread with orange marmalade and sprinkle with miniature marshmallows. Broil until marshmallows melt, forming slight crust on top.

**SAN JOAQUIN POT ROAST**  
Toss a generous handful — about 1/2 cup — of dark seedless California raisins in with the vegetables when preparing pot roast. The taste surprising little morsels of fruit contribute a delightful hint of sweet tangy flavor and develop a handsome rich brown color to the entree.

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### OFFICIAL BALLOT

Special Annexation Election of South Suburban Sanitary District and The Territories hereinafter described Held December 2, 1963

PROPOSAL NO. 1: Shall the following-described real property be annexed to South Suburban Sanitary District:

A tract of land situated in Tract 17, Enterprise Tracts, in the E. 1/4 S. 1/4 of Section 34, Township 38 S., R. 9 E. W.M., more particularly described as follows: Beginning at an iron pin on the North boundary of Shasta Way and the West boundary of the relocated Klamath Falls-Malin Highway, said point being North 89°36' West a distance of 261.1 feet from the southwest corner of "Fehlen Shopping Center lots"; thence North 89°36' West a distance of 114.9 feet to an iron pin on the East boundary of Alameda Street, said point being also on the North boundary of Shasta Way; thence following the East boundary of Alameda Street in a Northerly direction a distance of 204.2 feet to an iron pin on the West boundary of said relocated Klamath Falls-Malin Highway; thence South 39°36' East along said boundary a distance of 258.0 feet, more or less, to the point of beginning.

PROPOSAL NO. 2: Shall the following-described real property be annexed to South Suburban Sanitary District:

NW 1/4, less the southerly 398 feet thereof, in Section 10, Township 38 S., R. 9 E. W.M., excepting therefrom the right of way of the Great Northern Railroad and streets existing therein.

NOTE, ANNEXATION: YES, or VOTE, ANNEXATION: NO

MARK "X" IN THE SQUARES FOR THE ANSWERS VOTED FOR

PROPOSAL NO. 1 - ANNEXATION: YES  ANNEXATION: NO

PROPOSAL NO. 2 - ANNEXATION: YES  ANNEXATION: NO



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