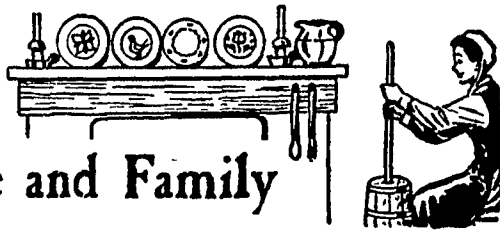


For the Farm Wife and Family



Goodies For Thanksgiving

By Mrs. Richard C. Spence

Last week we told you how to make a luscious turkey for your holiday meal; today we have some stuffings you might like to try with that turkey.

Now, when turkeys are so often a "special" at your meat counter, is a good time to do a little experimenting. Who knows, you might be missing a taste treat that might well become a favorite with your family.

MUSHROOM STUFFING

2 cups finely diced celery
2 cups boiling water
½ cup butter
¼ cup minced onion
½ cup minced green pepper
½ cup sliced mushrooms
2 quarts lightly packed day old bread crumbs
4 teaspoons rubbed sage
2 teaspoons salt
½ teaspoon pepper

Simmer celery in boiling water 15-20 minutes; drain; reserve ½ cup liquid. Melt butter in fry pan; saute onion, pepper, mushrooms until tender but not brown. Mix bread crumbs, seasonings together; add cooked celery, liquid, the sauteed vegetables; mix thoroughly. Sufficient stuffing for a 10-lb. fowl

CELERY STUFFING

6 cups finely diced celery
3 cups boiling water

¾ cup minced onion
¾ cup butter
3 teaspoons poultry seasoning
4 teaspoons salt
1 teaspoon pepper
6 quarts day-old bread cubes

Simmer celery in boiling water 15-20 minutes or until tender; drain, reserving one cup of liquid. Saute onion in butter over low heat until tender. Combine seasonings, crumbs; add celery, then one cup celery liquid, onion-butter mixture. Blend thoroughly. Sufficient stuffing for a 15-pound turkey.

OYSTER STUFFING

2 cups stewing oysters, chopped
8 cups stale bread cubes
4 teaspoons salt
¼ teaspoon pepper
¼ teaspoon sage
6 tablespoons butter
2 onions, minced
¼ cup minced parsley
1½ cups minced celery
Place chopped oysters in fry pan; cover; saute 5 minutes; drain. Combine bread cubes, salt, pepper, sage; add oysters. Melt butter in frying pan; add onion, parsley, ce-

ery. Saute until tender; add to bread mixture; blend sufficient stuffing for a 10-pound fowl.

NOTE ON PREPARING STUFFINGS

The homemaker can save time on the big day by preparing the dry ingredients the day before and storing them in the cupboard. Moist ingredients can also be prepared ahead and stored in the refrigerator. On roasting day combine the ingredients and stuff the bird. Roast the turkey as soon as it has been stuffed.

Avoid overcrowding the platter with garnishes for this makes it difficult for the

SPICED APPLE HALVES WITH RAISINS

6 to 8 pound stuffed turkey
1 cup water
½ cup granulated sugar
½ cup packed brown sugar
½ teaspoon cinnamon
¼ teaspoon ground cloves
3 red apples
Raisins

Combine water, granulated sugar, brown sugar, cinnamon and cloves in a small saucepan. Heat for 10 min. Cut apples in half & remove the cores. Place the apples in a baking dish cut side up. Fill the center of each half

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with raisins. Pour the sauce over the apples. Bake in a slow oven (325 degrees) for

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