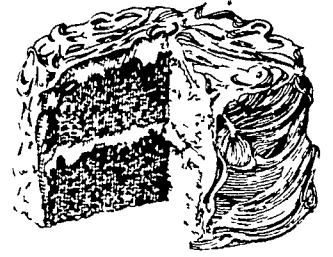


Home on the Range



Stuffing recipes to fill every holiday need

This week, stuffing is the subject of the Home on the Range, and a variety of ways to make the filling can be found. Look over the different selections and make your choice to stuff that bird for the Thanksgiving and Christmas holidays.

Next week, garnish and relish recipes will be found in the recipe column, with bread recipes to follow the week after.

The last week of November will be centered around holiday fruitcakes, Christmas cookies will start the month of December rolling, with holiday candies following the second week of that month.

The last week before Christmas will simply be called "Christmas Goodies", and will be open to any and all treasured Christmas recipes that readers would like to share.

So with us already entering the holiday season, it is important to send your recipes in now, so that they are included in the Home on the Range column. The more recipes that are sent in, the better the holiday recipes will be.

Send your recipes to Home on the Range, Lancaster Farming, Box 366, Lititz, Pa. 17543.

MUSHROOM STUFFING

- 5 celery stalks and leaves, chopped
- 3 large onions, chopped
- ½ pound mushrooms, sliced
- 2 one-pound loaves of bread
- 4 tablespoons shortening
- 3 eggs
- salt and pepper to taste

Chop celery and leaves with the onions. Melt shortening in large skillet; add celery and onions and saute until onions are golden brown. Add mushrooms and saute one minute longer. Take a few slices of bread at a time and dip it into a bowl of water, then squeeze it out with your hands. Add it to the ingredients in the skillet, continue to cook until the bread browns lightly. Remove from the burner and let cool. Then add eggs, salt and pepper and mix well. You may add a little milk if you like a moist stuffing. This will stuff a 15 to 20 pound turkey.

Mrs. Eva S. Rubinsky
Upper Gwynedd, Pa.

POTATO FILLING

- enough soft bread cubes to fill a large mixing bowl
- one medium onion
- 3 or 4 stalks of celery, chopped
- 1 tablespoon parsley
- ½ pound melted butter
- ½ cup milk, or enough to moisten bread
- 2 beaten eggs
- 1½ cup mashed potatoes
- salt and pepper to taste

Fill a large mixing bowl with soft bread cubes, add a medium onion and three or four stalks of celery, chopped. Then add one tablespoon of parsley, ½ pound of melted butter, about 1½ cups mashed potatoes, salt and pepper to taste. Mix well.

Use an ice cream scoop to form balls. Place side by side in a buttered baking dish. Pour a little melted butter over



A roasted bird just isn't the same without stuffing inside, and included in today's Home on

the Range are many recipes to add to your holiday dinners.

them. Bake uncovered for 20 or 30 minutes at 350 Degrees F. Serve.

Mrs. Ivan K. Horst
Ephrata, Pa.

GARDEN VEGETABLE STUFFING

- 2 cups fine dry bread crumbs
- 1 cup finely grated raw carrots
- 1 cup finely chopped onion, sauteed in butter
- ½ cup chopped parsley
- 1 egg
- 1½ tablespoon lemon juice
- 1 clove garlic, minced
- 2 teaspoons salt
- ¼ teaspoon marjoram
- ¼ teaspoon pepper

Combine fine dry bread crumbs, one cup finely grated raw carrots, one cup finely chopped onion, sauteed in butter, ½ cup chopped parsley, one egg, 1½ tablespoon lemon juice, one clove garlic, minced, two teaspoons salt, ¼ teaspoon marjoram and ¼ teaspoon pepper. Mix well and pack lightly in the cavity of a four to five pound chicken.

Mrs. Ruth E. Ruoss
Blain, Pa.

OLD FASHIONED POTATO FILLING

- 4 quarts potatoes
- ½ loaf of bread
- 4 eggs
- 2 tablespoons flour
- ¾ teaspoon salt
- 1 large onion
- 2 tablespoons parsley
- salt to add to cooked potatoes

Slice onion and fry in a little butter. Mash potatoes when cooked. Add onion, parsley, flour, eggs, bread and then mix together. Thin with milk and add some butter. A little granulated sugar may be added. Place in a casserole and bake at 350 Degrees F until brown.

Mrs. Charles Biehl
Mertztown, Pa.

BAKED BREAD DRESSING

- ¾ cup milk
- 3 eggs
- 1 cup chicken or turkey broth
- 1 chopped onion (optional)
- ¼ cup chopped celery and celery leaves
- 1½ teaspoon salt or less
- ¼ teaspoon pepper
- 1 tablespoon butter
- 2 quarts day old bread crumbs

Beat eggs in large bowl. Add milk, broth, onion, celery,

salt and pepper. Add bread crumbs and mix lightly. Put into a greased baking dish 8 x 8 x 2 inches. Bake in moderate oven, 350 Degrees F. for 35 to 40 minutes or until puffy and golden brown. This recipe will make six servings.

Mrs. Carl S. Bacon
Felton, Pa.

BAKED HAM STUFFING

- ¼ cup vinegar
- 2 eggs
- 1 medium onion, chopped
- 1 cup bread crumbs
- 2 tablespoons celery seed
- dash of sage, if desired
- 1 tablespoon dry mustard or prepared mustard
- ½ cup granulated sugar
- red pepper to taste
- black pepper to taste

Have the butcher remove the bone from half a ham and stuff the hole with the above. To make, mix the above ingredients all together. After stuffing ham and tying it together with cord, bake in the usual method. It can also be baked in a greased loaf pan separately. If baked separately, bake at about 300 Degrees F. until firm but not hard. Let cool and slice and serve in platter with ham.

CORN FILLING

- 3 cups celery, chopped
- 2 cups boiling water
- ½ cup onion, chopped
- ¾ cup butter
- 2 quarts day old bread crumbs
- 2 teaspoons salt
- ¼ teaspoon pepper
- 3 cans whole kernel corn (12 ounce size)

Cook celery in boiling water, covered, for 20 minutes or until tender, then drain. Saute onions in butter, add to celery, then add to rest of ingredients. Mix. Stuff in the cavity of a turkey.

RICE STUFFING

- ¼ cup butter
- ¾ cup onions, chopped
- 1½ cup celery, chopped
- 1½ cup cooked rice
- 1 teaspoon salt
- teaspoon pepper

Melt butter in skillet. Add onions, celery, saute for three minutes. Add rest of the ingredients, then mix. Stuffs a four pound chicken.

Recipe Theme Calendar

NOVEMBER

11

Garnishes and Relishes
Deadline November 7

18

Breads
Deadline November 11

25

Holiday Fruitcakes
Deadline November 18

DECEMBER

2

Christmas Cookies
Deadline November 25

9

Holiday Candies
Deadline December 2

16

Christmas Goodies
Deadline December 9

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