Talking Turkey:
Two stuffings better than one

Two dressings for your holiday bird will be better than one, and will please your varied guests.

This year, stuff your turkey with, for example, a chestnut and oyster dressing. Serve an apple and prune stuffing in tiny boats that also decorate the turkey platter.

Both stuffings start with a basic mixture. This mixture requires 2½ quarts bread cubes, lightly toasted, a large onion, finely chopped and three cups finely chopped celery.

For the Apple and Prune Stuffing use three apples, peeled and chopped (about two cups); 1½ cups soft dried prunes, cut in pieces; 1 teaspoon salt, ¼ cup lemon juice and 2 tablespoons melted butter or margarine.

For the Chestnut and Oyster Stuffing you will need 2 cups cooked dried chestnuts, coarsely chopped; 8 to 10 medium-sized oysters, each cut in several pieces; 1 shredded wheat biscuit, crushed; 1½ teaspoons Worchestershire, 1 small clove garlic, mashed; 1 teaspoon salt, ½ teaspoon poultry seasoning, ¼ teaspoon each thyme, rosemary and marjoram, 1/8 teaspoon pepper, ½ cup butter, melted.

Mix the bread crumbs with onion and celery.

Divide the mixture in two parts.

To one part add the apples, prunes and salt. Mix lemon juice with melted butter and pour over. Toss to blend. Bake in small aluminum boats.

To the second bowl of casic stuffing mixture, add the chestnuts, oysters, shredded wheat, and remaining seasonings. Over this pour melted butter.

Mix well.

Serve one dressing from cavity of turkey, a second in tiny aluminum boats arranged around platter.

Xmas Loaf

The aroma of bread a-baking is one of the most delightful fragrances in the world. No wonder home baked bread is such a perennial treat. It's a wonderful way to welcome holiday guests or give your family a Christmas season surprise.

Even if you've never baked a loaf of bread before, you can turn out a perfect, golden-crusted loaf of this enticing Butter Pecan Bread. There's no kneading, no waiting for it to rise, nothing complicated at all. Just mix the ingredients together and slip it into the oven.

Butter and brown sugar make this nut-brown loaf delicately sweet, while cinnamon and nutmeg add their spicy goodness. The crunch comes from a full cup of chopped pecans, and the moist tender texture is enhanced by the use of buttermilk. You'll like the old-fashioned goodness of this quick mixing Butter Pecan Bread.

Slice the loaf to serve your family or friends who drop in, or include it in a buffet spread along with a variety of sliced cheese and fruit. Spread with cream cheese and served with foamy eggnog it makes a delectable and festive tree trimming party snack. Best of all, bake a couple of extra loaves and wrap them in gay Christmas paper for giving. The gift you bake yourself is the gift that warms the heart.

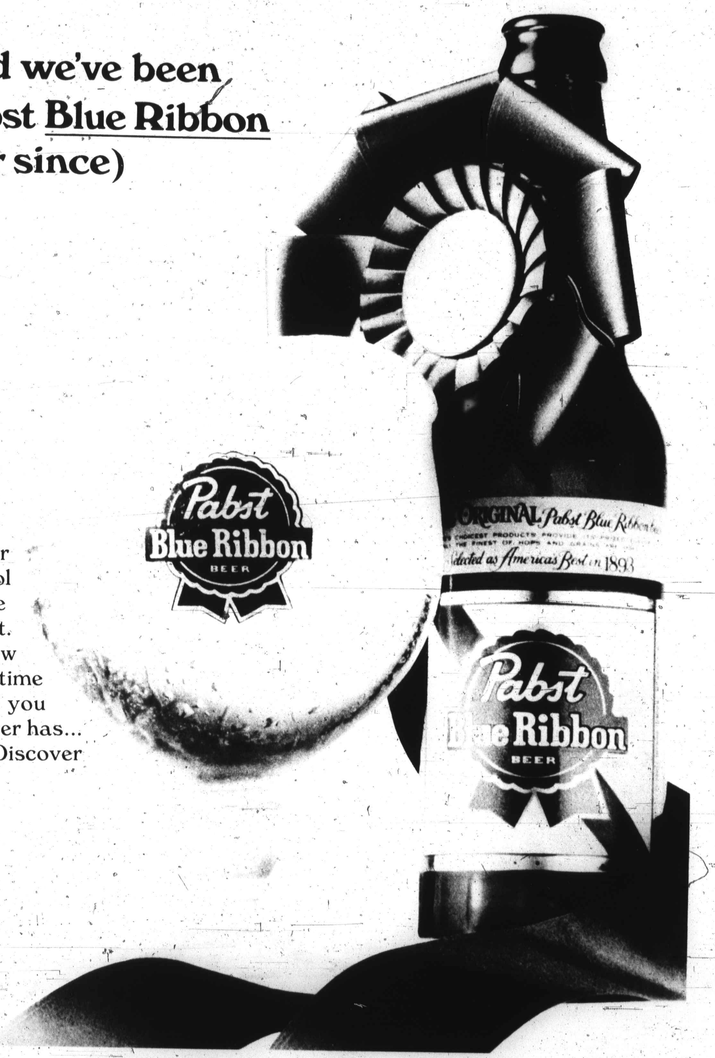
Butter Pecan Bread

6 tablespoons (¾ stick butter)
1 cup firmly packed light brown sugar
2 eggs
2½ cups sifted regular all-purpose flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
1 cup buttermilk
1 cup finely chopped pecans

In a mixing bowl cream butter and sugar; beat in eggs, one at a time. Sift together flour, baking powder, baking soda, salt, cinnamon and nutmeg; add to creamed mixture alternately with buttermilk. Add pecans. Turn into buttered 9 x 5 x 2¾-inch pan; bake in preheated 325 degree oven 50-55 minutes. Turn out of pan onto wire rack to cool. Makes 1 loaf.

Milwaukee's first beer won its second name in 1893.

(and we've been Pabst Blue Ribbon ever since)



No other beer can wear this blue ribbon symbol of excellence because no other beer earned it.

Today, we still brew Pabst the natural old-time premium way to give you something no other beer has... good old-time flavor. Discover the difference.

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