

Game Season Brings To Mind Savory Recipes For Fall Dinners

The sportsman's wife, during open season can count on a variety of game foods to furnish the main dish of her dinners. Whether fanned or feathered, game should be hung where it may have free circulation of air and not cooked too soon after being killed. Wild rice timbales or squares of fried hominy with garnishes of currant or wild grape jelly make excellent accompaniments for game.

Quail on Toast
Wipe dressed quails inside out with a damp cloth. Put 1 spoonful of highly seasoned dressing in each bird. Press carefully, letting legs stand up instead of down, as with a chicken. Tie a thin slice of bacon around each leg. Roast in a hot oven 15 to 20 minutes. Baste frequently with a mixture of butter and hot water, salt and pepper. Serve on slices of toast moistened with broth from the quails. Garnish with parsley and green grape jelly.

Broiled Quail
Wrap thin slices of bacon around

Roast Wild Dove
6 wild doves.
1-4 cup diced, seeded green pepper.
1-4 cup chopped peeled onion.
4 tablespoons butter.
2 cups cooked wild or brown rice.
1-2 cup chopped stoned olives.
1-2 cup canned mushrooms.
1-2 cup hot water.
Paprika.
Dress and clean the doves. Cook the green pepper and onion in 2 tablespoons of butter until tender. Add the rice, olives, mushrooms and paprika and mix well. Add additional melted butter if not sufficiently moist. Stuff the doves with this mixture, place them in an ungreased roasting pan and roast in an oven 450 degrees for 5 minutes, then reduce heat to 350

degrees and roast for 30 minutes or until tender, basting frequently with a mixture of 2 tablespoons of the butter and the hot water. At the end of the roasting time, sprinkle each dove with flour and brown lightly for about 8 minutes in a hot oven.

Rabbit Stew
1 rabbit.
2 ounces of shortening.
4 small onions sliced in quarters.
1 tablespoon flour.
1 pint good red wine.
1-2 cup mushrooms.
Spices.
1-2 glass cognac.
Salt.
Cut the rabbit in pieces for frying. Melt the shortening in a deep skillet. Brown the meat thoroughly in the hot fat and add the onions. Let the onions brown, salt to taste. Sprinkle with flour. Turn several times until the flour is brown. Add the red wine. Season with thyme and such other spices as you fancy. Add mushrooms cut in thin slices. Cover and let cook 1 1/2 hours. When the meat is thoroughly cooked, add 1-2 wine glass of cognac. Let boil 1 to 2 minutes and serve with crotons, browned in butter.

Roast Wild Turkey
1 wild turkey (about 8 1/2 lbs.).
1 5-oz. jar chili peppers.
2 quarts peeled sliced onions.
4 quarts soft bread crumbs.
1 cup melted butter.
1 tablespoon salt.
1-2 teaspoon pepper.
3 1/2 cups fresh oysters.
1 cup giblet liquor.
6 strips bacon.
2 tablespoons butter.
1-2 cup hot water.
Twenty-four hours before cooking the turkey, dress it for roasting, weigh, then stuff with the drained and chopped chili peppers and onions. Let stand in refrigerator until roasting time. Meanwhile cook the giblets from the turkey until tender; reserve the liquor (there should be 1 cup) and chop the giblets. Combine the bread crumbs, melted butter, salt, pepper, oysters and the giblet liquor. Use to stuff the turkey, then sew up the slit in the body as well as the one in the neck. Place 3 strips of bacon over the breast and 1 piece around each leg. Place on a rack in an uncovered roaster and roast, allowing 15 minutes per pound. Roast in a very hot oven of 450 degrees for 1 hour and then reduce heat to an oven of 350 degrees for the remaining time. Baste every 15 minutes with a mixture of 2 tablespoons butter and the hot water.

Roast Wild Duck
Put in a warm room and let chill completely wear off. Dress, clean and stuff with sliced apple. Sprinkle with salt and pepper, cover breast with 2 very thin slices of fat salt pork. Bake 15 or 30 minutes in a very hot oven, basting every 5 minutes with fat in the pan. Remove apples.

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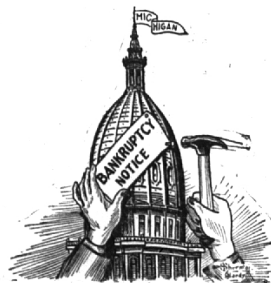
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LET'S CONSIDER THE FACTS

(1) State payrolls increased more than \$9,000,000 in 18 months — the greatest boost of tax-supported wages in Michigan history. Lack of building space at Lansing for Murphy's job army has even forced several agencies to move to Detroit.

(2) Steadily mounting deficit in the state treasury. On January 1, 1937, the treasury had a cash balance of \$8,775,000. On June 30, 1938 — 18 months later, the officially admitted deficit was \$8,741,487 — making a red ink total on June 30, of \$17,000,000 UPWARD. And this does not include, in any way, the millions appropriated by the legislature at the special session in August for welfare needs. TODAY the Murphy deficit is somewhere between \$20,000,000 and \$30,000,000, and mounting every day!

What are YOU going to do about it? Old Age pensions have been reduced because tax money has been squandered! Wouldn't it be better for the unemployed to have adequate state funds for their needs, and what is more important, honest-to-goodness jobs in industry and business?

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S T E A K WELL AGED LB. **39^c**

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PORK LOIN ROAST SPECIAL

RIB END LB. **27^c** WITH TENDERLOIN LB. **29^c**

COFFEE

CHIPPER OR FERNDILL LB. **25^c**

BONNIE LASS
Michigan Pie Cherries 2 No. 2 CANS **25^c**

BONNIE LASS - MICHIGAN
Cut, Green or Wax Beans 2 No. 2 CANS **19^c**

ERICKSON'S - SWEETENED OR UNSWEETENED
GRAPEFRUIT JUICE 3 No. 2 CANS **25^c**

Miracle Whip Salad Dressing

QTS. **37^c** PTS. **25^c**

OXYDOL and CHIPSO 2 LG. PKGS. 39^c

FRESH
CITRON, LEMON and ORANGE PEEL LB. **29^c**

FRESH - BROKEN
WALNUT and PECAN MEATS LB. **55^c**

Fresh Caught
Georgian
Bay

LAKE TROUT

LB. **25^c**

FAIRMONT
Sweet Cream
BUTTER

2 LB. ROLLS **59^c**

Imported French
**ROQUEFORT
CHEESE**

5^c Per Portion

Full Cream
Cottage Cheese 2 lbs. **27^c**

Philadelphia
Cream Cheese 3 pkgs. **25^c**

Bitey - Medium
Cheddar Cheese lb. **29^c**

LIFTON'S
YELLOW LABEL
**ORANGE PEKOE
T E A**

LB. **79^c**

Clapp's Strained
Baby Food . . . 3 cans **23^c**

Honor Brand - Fresh Frozen
Peas and Lima Beans 12-oz. pkg. **23^c**

Queen Isabella - Spiced
Dill Olives . . . lg. jar **49^c**

Fancy Maraschino
Cherries . 4 3-oz. bot.'s **29^c**

SWEET - JUICY
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Medium Size
2 Doz. **45^c**
Case - \$3.45

Heinz Spaghetti 2 17-oz. cans **19^c**

Heinz Baked Beans 2 cans **19^c**

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