

Whipped Potato Chicken Stuffing

Dinner parties present a true test of a homemaker's table-setting arrangement as well as her culinary skill. The food served must measure up to the table finery, hopefully without chaining the hostess to the kitchen. Modern convenience foods such as instant whipped potatoes and Brandywine canned sliced white button mushrooms help the modern hostess to short-cut dinner preparation.

Instant Whipped Potato Stuffing (Makes enough stuffing for one bird)

1 (4 to 4 1/2 lb.) roasting chicken
4 tablespoons butter
2 medium-size onions, chopped

3 (4-oz.) cans sliced button mushrooms, drained well
1/2 cup mushroom liquor
1 teaspoon salt
1/4 cup milk
1 1/2 cup (four servings) instant whipped potato flakes
1/2 teaspoon black pepper
1/2 teaspoon poultry seasoning
Clean and truss bird; salt the inside.

Melt butter in small skillet; saute onions and mushrooms in butter until onions are tender and slightly transparent. Pour mushroom liquor and salt into small saucepan. Cover and bring to a boil.

Remove from heat and add milk immediately. Add potato flakes. Stir with a fork until all moisture is absorbed. Whip briefly.

Add sauteed vegetables, pepper and poultry seasoning and mix well. Cool slightly.

Lightly stuff bird with dressing and close cavity.

Cover bird with clean cheese cloth which has been dipped in melted butter.

Roast, breast side down, on rack in an open roaster in slow oven (325° F.) about 1 1/2 hours or until tender.

Remove cloth, turn bird breast side up and continue to roast 15 minutes longer.

Adorn with small slices of green Thompson grapes, sliced red peaches, green minted pears and parsley.

Turkeys Aplenty For Thanksgiving Holiday Dinner

There will be plenty of turkey for the holidays!

The 1962 turkey crop is the second largest on record, 92 million birds. Still, Thanksgiving turkey is slightly more this year than last says the Marketing Agent, Mrs. Josephine Lawler.

The reasons are that this year's turkey crop is about 15 per cent smaller than a year ago, and storage holdings on Oct. 1 were about six per cent smaller than last year on that date.

Modern processing, grading, packing and freezing make it possible to buy quality turkeys of any size. More turkeys come to market from July through February when the regular winter and spring broods are slaughtered. The smaller turkeys such as the Beltsville White are marketed more widely from mid-March through the remainder of the year.

CHOOSE FROZEN turkeys with undamaged wrappings because exposure to air dehydrates the meat, making it dry and encouraging rancidity.

For the best eating, choose meaty birds with broad breasts and short thick legs and thighs.

Look for clean waxy skin, no bruises or discolorations, few pin feathers and a well-distributed layer of fat under the skin.

Turkeys passing into interstate commerce will carry an inspected-for-wholesomeness tag. Shoppers may also find quality grades. Birds finessed up to U.S. Grade A standards usually wear the combined wholesomeness and quality tag. U.S. Grade B and U.S. Grade C birds often go ungraded.

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THE MOST acceptable place to thaw a frozen turkey is in the refrigerator. This requires three to four days for a 25-pound bird. For quicker thawing, leave the turkey in the sealed wrap and place it under running cold water. Never use warm water or thaw at room temperature.

Commercially stuffed, frozen turkeys are placed in the oven without first thawing.

Read, and carefully follow the processor's directions.

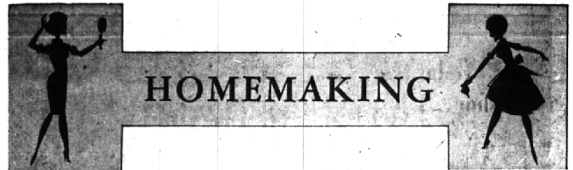
Moths Acquire Tobacco Habit

You can forget about that old excuse of "ashes being good for the rug — they protect it from moths."

For one thing, a research group at the University of California has found that moths actually have a taste for both cigar and cigarette ashes.

And besides, leading carpet manufacturers have already eliminated the need for such precautions. Most rugs and carpets of today are mothproofed permanently during the process of manufacturing by special chemical treatments.

The special treatments are used for carpets made of wool and blends of wool with other fibers. Man-made fibers discourage insects simply because they offer no nourishment to moths or beetles.



HOMEMAKING

Form Westchester Area 4-H Club

A new 4-H club has been formed. Known as the Westchester 4-H Club, the group is being sponsored by the Westchester School PTA.

The 22 sixth grade girls who are members, chose as their year's project "personal improvement."

Guest speaker at the group's first meeting, held Nov. 6, was model Beverly Mollison, 654 Westbourne Drive, Birmingham.

Other speakers will include a dentist, a nurse, a hair stylist and a buyer for one of the local department stores.

Adult project leaders are Mrs. Alber Piefer, 524 Roanoke, and Mrs. John Burrell, 2767 Middlebury Lane, both of Birmingham.

MEMBERS of the club are Amy Backus, 6645 Lahser Road; Karen Burrell, 2767 Middlebury Lane; Nancy DeCenso, 3130 Middlebury Lane; Barbara Fisher, 215 S. Glen-garry.

Nancy Hassell, 3219 Pebble Lane; Cynthia Piefer, 694 Roanoke Drive; Ellen Quart, 235 S. Glen-garry; Nancy Styles, 523 Roanoke Drive; Mary Tredeman, 3170 Middlebury Lane; Sandra Walker, 2856 Middlebury Lane; Linda Brown, 2923 Middlebury Lane.

Linda Cutler, 3011 Middlebury Lane; Kathy Griffith, 740 S. Cranbrook; Letha Hall, 3888 Bradford Drive; Candace Reed, 2985 Summerville Lane; Nancy Selover, 3135 Middlebury Lane; Jan Touran, 3043 E. Bradford.

Cynthia Wacker, 445 Wadsworth Lane; Susan Wait, 2654 Heathfield; Peggy White, 300 Roanoke Drive; Kristine Williams, 2766 Heathfield; Terese Kaptur, 2654 Summerville Lane.



"THERE'S NOTHING wrong with bows," Beverly Mollison, 654 Westbourne Drive, Birmingham, tells Karen Burrell of 2767 Middlebury Lane, Birmingham, one of the members of the newly formed Westchester Area 4-H Club. Mrs. Mollison was guest speaker at the first meeting of the new club whose project is "personal improvement." She gave the sixth grade girls tips on poise, grooming and posture.

Birmingham Eccentric Want Ads Get Fast Results Ask For Miss Classified — Dial Midwest 4-1100



Easy to Keep Clean

Extremely practical, this kitchen is paneled with plastic-surfaced hardboard that can countertop arrangement, and a handsome be damp-wiped clean. A decorator pattern woodgrain finish covers the fireplace wall.

Baking Soda in Water Prevents Musty Odors

Baking soda added to your cleaning water for wipe-up jobs will speed cleaning time and prevent musty odors in refrigerators, sinks, and ovens.

Sponges, cloths, or stainless steel wool are recommended for cleaning stainless steel appliances. Avoid common metal scouring pads, scrapers, and wire brushes.

When cleaning stainless appliances, splashboards, and countertops, always wipe in the direction of the polish lines of the brushed finish.

You can prevent white "water spots" on stainless steel sinks and countertops by wiping them with a dry towel.

IF YOU use a chlorine bleach, do not let clothes soak overnight in a stainless steel sink. Rinse out the sink immediately after use.

Two steps make cleaning stainless steel oven and range hoods easier:

- 1) wipe off excess grease with a paper towel.
- 2) wash with soap or detergent and hot water.

To remove baked-on grease on stainless stoves, hoods and ovens, use a paste made of water, ammonia, and mild abrasive cleanser. If you have exposed your oven face to high heat for a sustained period by leaving the oven door open, you may find a slight heat discoloration. This "heat tint" can be removed with special liquid cleaners, with heavy duty liquid detergent, or by rubbing with ammonia-cleanser paste.

Time Factor Is Guide to Food Bargain

Consumers buy some convenience with almost every food, not just the prepared mixes and heat-and-serve meats.

A loaf of bread, canned and frozen foods, and a chicken cleaned, cut up and ready to fry have a lot of built-in services.

However, the degree of convenience may vary, such as between chicken ready to fry and a heat-and-serve chicken dinner.

If time is not a factor, the housewife is wise to buy the more economical whole chicken than the cut up or ready to heat-and-serve variety.

Charm in Action Classes Offered In Southfield

Ever wish for the "trade secrets" that models use to keep that glamorous Saturday night hair-do as fresh and lively on the following Friday morning? Or to get the full story on wigs?

Or perhaps you'd like a real close look at those new little pieces called wiglets or postiches that can be pinned onto a casual hairstyle and fancied up with glitter, hair jewelry or a velvet ribbon for a really "big" evening.

The "Charm in Action" classes at Southfield High School offer women in this area an opportunity to learn the secrets of charm from specialists in the fields of makeup, wardrobe, hair styling and general self improvement.

FOR EXAMPLE, teacher Elinor Cummings—herself a former model and teacher of charm in eastern cities—turned her Monday classes over to hairstylist Grace Sciala (both are Southfield residents).

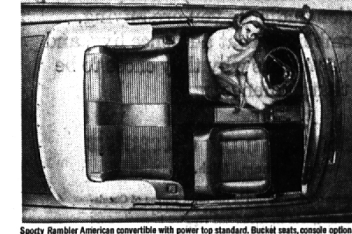
Members of the class double as models to demonstrate the most modish of holiday hair fashions, while Miss Sciala shows the audience the little tricks for keeping hair looking that way for days.

Classes meet Mondays in two sessions—from 7:00 to 8:30 p.m. and from 8:30 to 10:00 p.m.

It is a regular feature of the Southfield Adult Education program.



New! Bucket-Seat Hardtop Priced Rambler-Low



You won't believe anything so smart and spirited could boast such a low price tag. Another reason Rambler sales are smashing all records. In the new Rambler American 440-H hardtop, two-toning, bucket seats, console, 138-hp Six are standard. See new hardtops, convertibles, sedans, wagons at your dealer!

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