

Christmas Bird Dressed With Brazil Nut Stuffing

What's Christmas without a turkey? You might just as well leave out St. Nick himself — or bar Christmas trees — or refuse to listen to carols.

Let's face it, the Christmas turkey is an integral part of most Canadian Christmas dinners. We suggest you vary your Christmas turkey presentation a bit this year by changing the stuffing. There's no doubt about it, the flavour of the stuffing permeates the entire bird and is the personalized signature of the cook.

We suggest a stuffing which teams beautifully with turkey — Brazil Nut Stuffing — we guarantee it will make your Christmas turkey a memorable happening.

For the recipe for Brazil Nut Stuffing you'll need 12 cups of small bread cubes, 1 cup finely chopped Brazil nuts, ¾ cup of finely chopped onion, 1½ cups finely chopped celery, ¾ cup butter or margarine, 1 teaspoon of salt, ¼ teaspoon pepper, 2 teaspoons monosodium glutamate (optional), 1/3 cup chopped parsley, 2 slightly beaten eggs.

Prepare the bread cubes using two or three day old bread. Prepare the nuts, on-

ion and celery. Now heat the butter or margarine in a frying pan and add the prepared Brazil Nuts. Fry, stirring often, until deeply golden. Drain the nuts from the fat and add to the bread cubes.

In the meantime, add the onion and celery to the fat in the pan and cook slowly, stirring often, until they are tender and delicately golden. Sprinkle the bread cubes and the nuts with the salt, pepper, monosodium glutamate and parsley and mix lightly. Add the onion, celery and butter or margarine in the frying pan to this mixture and toss thoroughly.

Use all but two cups of the stuffing to fill the body cavity of the bird. Add the eggs

to the remaining stuffing and mix lightly, then fill the crop loosely with this stuffing.

To truss the bird, draw the neck skin down over the back and skewer. Close the body opening with tiny skewers and lacings of string . . . or sew it with a coarse thread and darning needle. Skewer the wings closely to the body, folding the tips underneath. Push the thighs high up against the body and skewer in place. Tie the bird with string, winding it around the ends of the skewers and crossing the string on the back. Draw the leg bones close together and tie them to the tail.

The recipe for the Brazil Nut Stuffing yields about 15 cups.

Early Roman Had "Practical" View On Gift Giving

"Christmas is getting too commercial!"

This modern complaint, while it may have force, is somewhat lacking in originality.

"I hate the crafty arts of

giving presents," said the witty Roman poet Martial, who lived and wrote from about 40 to 104 A.D. "Gifts are like hoks."

His complaint was expressed in a series of poems written for a wealthy patron at the time of the Saturnalia, the pagan festival from which came many Christmas customs.

Martial, however, was not always averse to presents. After listing a large number of small gifts, such as toothpicks, figs, napkins, which had been delivered to him, he pointed out that it would have been much easier for the messenger to bring him "five pounds of silver plate."

Actor Sidney Poitier has been named star of the year by the National Association of Theatre Owners, it was announced lately.

A Recipe For A Merry Christmas

TO: One Crisp December Night

ADD: A generous portion of Frosty Air
A large handful of Stars

BLEND IN: The fragrant scent of an Evergreen tree

MIX: Into a family circle with a large scoop of love,
A child's smile,
The sparkle of his eyes,
The touch of a red-nosed reindeer,
A sprig of mistletoe.
Set mixture beside the fire in the warmth of that age-old tiding "Peace on Earth"

GARNISH WITH: The light of the Star in the East

SERVE: To the tune of a favorite carol

NUMBER OF SERVINGS: Will serve all people everywhere

COST PER SERVING: ABSOLUTELY NOTHING!

Source unknown.

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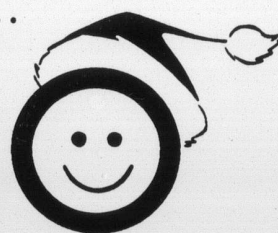
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