Culinary Outlook

Delectable stuffings - quick 'n easy

Is it a stuffing or a dressing? Whatever you call that wonderfully delicious, aromatic accompaniment to turkey and other fowl, it's a universal favorite. But, because it takes considerable time and effort to prepare, stuff into the bird, roast and then remove before carving, dressings are usually limited to special occasions.

If this is the case in your house, try these delicious dressing and stuffing recipes which cook outside the bird in your oven or microwave oven. Cooking the dressing as a side dish also reduces poultry roasting time. Using time-saving products like Green Giant's frozen Boil 'n Bag Rice takes the work out of the preptration.

Th.: method of preparing dressing is also recommended for those wishing to runimize dietary fat. The fat from the poultry will baste the bird as it cooks, but the excess can be drained off instead of being absorbed by the stuffing. To keep the bird moist and flavorful, prick a lemon or onion and place it in the cavity.

Grocers frequently feature small turkeys and large roasting chickens at attractive prices. They're ideal for regular family meals and special occasions in small households.

Agriculture Canada recommends placing the bird breast-side-up on a rack in a shallow pan, covering with foil open at the sides and roasting at a temperature of 325°F. Allow 3 1/2 to 4 % hours to roast a 4 kg unstuffed turkey. To finish browning the bird, remove the foil before end of cooking time and baste with drippings. When the thick part of the drumstick feels soft and juices run clear when leg is pierced in thickest area, the turkey is done. If using a meat thermometer placed in the thigh, it should register 185°F (85°C).

Whether you choose turkey, chicken, cornish hen or duck the

meal is sure to be a success when you serve it with one of these easy and delicious side dish stuffings.

Oriental Rice Dressing 2 pkgs (each 250 g) Green Giant Frozen Boil 'n Bag Rice - Rice

Medley I can (341 mL/12 oz) pineapple pieces, drained I can (227 g/8 oz) sliced water chestnuts, drained 4 cup chopped red pepper 2 thsp chopped green onion 1/2 to I tsp ground ginger

Make a small slit in center of rice pouches. Cook at HIGH power (100%) 5 to 6 minutes to defrost. Place rice in medium microwaveable casserole; stir in remaining ingredients. Cover; cook at HIGH power (100%) 5 minutes, stirring after 2 1/2 minutes. Stir before serving. Makes 8 to 10 servings.

Enjoy veggies in cheese lasagna

By Aileen Claire **NEA Food Editor**

A vegetarian lasagna made with three cheeses is high in protein and makes a satisfying meal that even meat-and-potatoes guys will enjoy. This version requires little preparation time, but can be put together the night before to bake after work.

VEGETARIAN LABAGNA

cup chopped onion teaspoon oregano, crushed medium clove garlic, minced tablespoon pure Italian olive

15-ounce can tomato sauce cup water

cup tomato paste cup grated Parmesan cooked lesegns noodles, divided

cupe sliced zuochlni, divided 1-pound container low-fat pert-ekim ricotta or pot cheese, divided cupe shredded Jarisberg or

In a saucepan, cook onlon, oregano and garlle in oil until tender. Add tomato sauce and water. Blend in tomato paste and Parmesan.

Nokkelost cheese, divided



CHEESES and vegetables combine for a satisfying, nutritious meal.

Spoon small amount of sauce into a or until zucchini is tender. If desired, 13-by-9-inch baking dish. Top with three pieces lasagna noodles. Top with one-third of following: zuechini, ricotta, Jarlsberg and Sauce. Repeat twice with remaining ingredients." Bake at 375 degrees for 30 minutes,

sprinkle with additional 1/2 cup Jarlsberg and bake several minutes until cheese melts. Let stand 10 minutes before serving. This kitchen-tested recipe makes 8 servings.

DISSE, NEWSPAPER ENTERPRISE ASEN.

SPECIAL PRICE

Single Prints
31/205

12 exp. 498 15 exp.

 $24 \exp 8^{98}$ 36 exp. . . 1198 Sooter's

FREE Double Prints (2-31/205) or Double Size (5x7) with this coupon If you prefer, double prints 5x7 cost you

only \$5,00 more. **CAN YOU BELIEVE THIS?**

5x7 color enlargements for an low as 21¢ per picture including film developing. Only at Sooter's

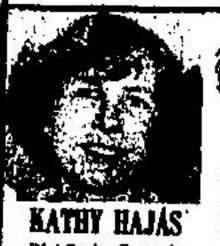
MORTHVH WOLLNIRE 211 Lurelph St. Arrest Com Communities

ASK KATHY

Fiber Facts

Fiber, an important part of any dier, is found in fresh fruits and vegetables and whole grains. Because it absorbs water in the large intestine, liber promotes faster transit times of food through the digestive. tract. It has actually been shown in some cases to lower blood cholesteral levels.

The Diet Center Program provides plenty of fiber from the abovementioned foods. Diet Center has always believed that eating a fiberrich diet starts by selecting foods that come in "Nature's Wrapper" and by avoiding foods that are highly processed and refined.



DIET CENTER 98 Mill St., Georgelown 877-2900

Diet Center Cunnelor

Personal Contellations By Appointment

SAME DAY TAX RETURNS

101 Guelph St. Georgetown

877-2217

MONTE CARLO NIGHT

Ballinafad Community Centre



An evening of fun and Games of Chance, Fun Auction to follow.

includes '2000" of Play Money





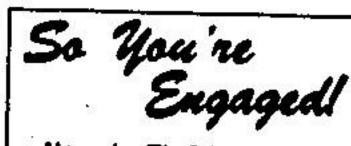


Noritake Contemporary OFF Pelacourts 878-0050 MILTON

TAN ORDER THE WAY

We'll help you look , your best for your SPECIAL DAY

THE WORKOUT THAT



Now Is The Time For Your Wedding Invitations. See Our Selection From "Sunset"

J. H. Fishback Photography

65 King St., Georgetown 877-2322



Your One STOP **Bridal Shop!**

For Wedding Decorations and Accessaries !

Replater for your PREFERRED BRIDAL CARD & Receive 10% Off all invitations and Bridel Supplies.

355 Main St. E., Milton (Parking & Extranse At The Rear)

HOURS: - Mor. to Word. & Set. Thurs. & Fri. 9:00-R:00 8:00-8:00

