The Cooking Corner

The following recipes are from the Virginia Seasons Cookbook. Roast Wild Turkey

1 wild turkey, about 15 pounds 1 cup onion, chopped

2 cups celery, chopped 1-1/2 cups white wine, divided 1 muslin cloth, about 15 square

Bacon fat

Salt and pepper to taste

Preheat oven 350 degrees. Wash and dry turkey; brush with bacon fat. Sprinkle with salt and pepper, inside and out. Combine onion, celery, and 1 cup wine. Place turkey in shallow pan and stuff with win mixture. Dip cloth in bacon fat and cover turkey. Roast for 3 hours, basting with drippings in pan and remaining wine every 15 to 20 minutes. If turkey varies in size from recipe, allow 20 to 25 minutes per pound roasting time. Before serving, discard onion and celery stuffing. Serves 8 to 10.

Corn Bread Stuffing 2 10 ounce corn bread mixes 1 cup milk

2 eggs 3 large stalks celery, chopped 1 tablespoon poultry seasoning

1 teaspoon sale 1/4 teaspoon salt

1/4 teaspoon pepper

1/2 cup melted butter or margarine 1 pound lightly seasoned sausage Hot water or turkey broth

Prepare corn breads as directed (18 to 20 minutes or until golden brown). Saute onion and celery until tender in butter or margarine. (You might want to start celery first since it usually takes longer to saute.) Cook sausage and drain. Crumble corn bread, add poultry seasoning, salt, and pepper. We with hot water or turkey broth until moist. Add celery, onion, and sausage. Mix well. Stuff 18 to 20 pound turkey.

Quail and Rice (Chicken may be substituted) 1-1/2 cups long grain rice, un-

10 quail (Manchester Farms), split 1 small package Lipton onion soup

1 can cream of mushroom soup 4 cups water

Place rice in 9x13 inch Pyrex baking dish and arrange quail on top. Combine onion and cream of mushroom soups and mix well; spread over quail. Pour water over all, cover with foil, and bake at 350 degrees for 2 hours. Serves 10.

The M&M Hunting Lodge Goose 2 frozen or fresh geese 4 tablespoons salt

2 tablespoons white vinegar 2 pounds mild, sweet Italian

1/4 pound margarine

1 large onion, chopped 2 cups water or chicken broth

1 pound Pepperidge Farm stuffing 4 stalks celery, diced 2 eggs

Salt and pepper to taste Lemon Butter

Soak birds for 2 hours in salt, white vinegar, and enough water to cover. Break sausage into small pieces and place with margarine and onion in frying pan. Cover and stir over medium until half cooked.

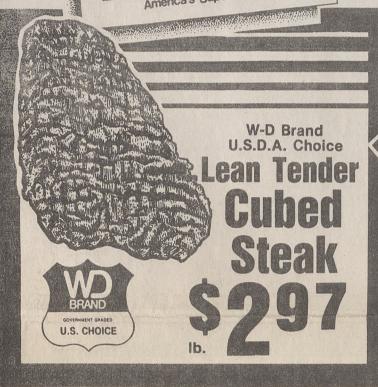
Combine water or chicken broth with stuffing, celery, eggs, salt and pepper and mix well. Combine with sausage and onion mixture. Drain birds, clean thoroughly, and dry inside and out. Rub birds inside and out with lemon. Stuff birds, baste with butter, and bake, covered, at 350 degrees for 3-1/2 to 4 hours. Serves 6. (Before baking, fill roasting pan with 2 inches of water and keep filled entire cooking time to keep birds from drying out. Variation: Fill roasting pan 1/3 full with cranberry juice.

Please gradeus on the service you vereceived Thank you I What do you like best about this store? __ Cleanliness of store Speed of service Courtesy and friendliness Well-stocked shelves III Overall, how satisfied are you with your WINN-DIXIE? America's Supermarke

All supermarkets have good grades but not all pass the test.

We're working hard to improve how we look, how we act, and how we can make your shopping easier and more enjoyable. We've even designed a report card so you can grade us on how we're doing. Every Winn-Dixie store is stocked with these cards and we want you to use one. Take it, fill it out, and fill us in on how you like our store, our associates, our products, our variety, and our prices. ALL OF THIS INFORMATION IS REALLY IMPORTANT TO US!

Prices good thru Tues. Jan. 8, 1991.









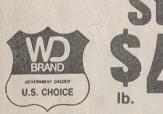
Copyright 1991 Winn-Dixie

America's Supermarket





Bone-In N.Y. Strip Steaks



Variety

BUY ONE...GET ONE...FREE!

Smoked Turkey Breast, Honey Ham, Smoked Chicken Breast or Smoked Ham



6 oz. pkg. W-D Brand U.S.D.A. Choice Bone-In **Chuck Roast**

\$ 7 88

W-D's Low Price



2 liter bottle Diet Pensi or

6 pak 16 oz. NRB Diet Pepsi or Pepsi Cola...\$2.49

Harvest Fresh



Harvest Fresh U.S.A. D'Aniou **Pears**



large head **Harvest Fresh**

Nature's Favorite Cinnamon, Carmel or Reg. Apple Chips

16 oz. can **Thrifty Maid** Cream Style or Whole Kernel SWEET CORN

Half Case of 12...\$4.69 Full Case of 24...\$9.29



of 12...\$9.99



Thrifty Maid Bartlett Half Case of 12 ...\$11.99 Full Case of 24

29 oz. can

16 oz. can Regular or Lite

Half Case of 12...\$7.99 Full Case of 24...\$15.89

Thrifty Maid Sliced Pineapple

15 oz.



103/4 oz. can **Thrifty Maid**

Half Case of 24...\$8.39 Full Case of 48...\$16.79

GREEN BEAN

Thrifty Maid Cut Green Beans



Half Case of 12...\$3.99

16 oz.cans rifty Maid Applesauce

ALVES PEACHE

29 oz. can Sliced or Halves Yellow Cling ly Maid Half Case of 12

...\$11.99 Full Case of 24

Thrifty Maid Sweet Potatoes

69¢