

- 1 tablespoon butter
- Pinch thyme, marjoram, nutmeg
- ½ cup dry white wine ¼ cup chicken stock
- 2 cups cornbread or bread cubes
- ¼ cup chopped walnuts
- ½ cup toasted croutons, ¼-inch dice
- 2 eggs
- Salt, black pepper to taste

**Preparation**

1. Sauté onion, celery in butter until clear, add apples and parsley.
2. Add spices, deglaze pan with white wine, chicken broth.
3. Add mixture to crumbled cornbread, walnuts, croutons and whole eggs.
4. Season with salt and pepper, blend gently in order to maintain chunky consistency.

**Goose preparation**

1. Cut neck off goose, wash inside cavity, dry, season with salt and pepper, pack loosely with stuffing. Sew up opening, truss goose, rub oil on skin.
2. Place roasting pan in 400-degree oven for 10 minutes. Add two tablespoons oil. Place goose in pan breast side up for 10 minutes, reduce heat to 350 degrees.
3. Roast for 1½ hours, basting occasionally. Prick skin, drain fat from pan. Roast another 1-1½ hours. Total cooking time, 2½-3 hours.
4. Remove goose from pan, pour off fat and add giblet stock and one-half cup Madeira wine, deglaze pan over moderately high heat, scraping up the brown bits clinging to the bottom of the pan.
5. Mix 1-2 teaspoons arrowroot with ¼ cup Madeira wine. Stir in pan when boiling, simmer five minutes, strain sauce and serve on the side.

**Carving goose**

1. Cut and remove trussing twine.

2. Remove stuffing to warm platter.
3. Remove legs, at the joint, cut thigh in two pieces straight along bone.
4. Remove breast, by cutting straight along breast bone. Cut each breast on an angle into three equal pieces. Serve one leg piece and one breast piece per person. Serve with baked sweet potatoes and buttered brussel sprouts.

(To purchase a fresh goose, order early from local butcher shop)

**ROAST LOIN OF PORK NOSTALGIA**  
Duglass, owner  
Restaurant Duglass, Southfield

One loin of pork boned from 8-10 or 10-12 pounds. This will feed about 12 people. It can be bought and divided into chops and stored for another occasion. If so, use the center for this recipe. What you could do is follow this large recipe and cut it down the center or whatever, and roast according to your gathering.

**Ingredients**

- 1 package fresh cranberries
- ½ cup sugar
- ½ can frozen orange juice defrosted
- 1 large jar red cabbage
- 2 fresh delicious apples cored and chopped
- ¼ teaspoon ground cloves
- 1 egg
- Pinch dry mustard
- ¼ teaspoon cinnamon
- ½ pound unsalted butter
- 1 tablespoon flour
- Juice of ½ lemon
- Domestic ruby port
- ¼ cup bread crumbs
- ¼ pound ground pork

Melt butter, add sugar and cranberries,

**It was a turkey! He could never have stood upon his legs, that bird! He would have snapped 'em off short in a minute like sticks of sealing-wax.**  
*from "A Christmas Carol"*

cook for 2 minutes or until mixture becomes somewhat of a syrup. Sprinkle in flour and stir. This will become like a thick pudding.

The important thing here is to cook out the flour taste.

Add orange juice and lemon, cook for a minute more, remove from stove and add egg. Salt to taste and stir. Add the bread crumbs and pork mix.

Preparing the loin is simple. After the butcher has boned it out, have him open it up into a flat piece of meat like a rolled roast. Trim as much fat as possible and save it for the top when roasting.

Season with a mixture of mustard, cinnamon, cloves and kosher salt on both sides. Spread cranberry stuffing with a cake spatula over entire meat.

Roll like a jelly roll and tie with some butcher's twine. Now read carefully. The roast is in front of you all rolled up as tightly as possible. Check?

Take twine and tie a bow or a knot one inch from the end on the right-hand side. If you are a lefty then just reverse the procedure. Your left hand is over the top of the meat with twin twine in right hand.

Bring twine over left palm and down under meat. At the same time lift palm slightly and pull string under meat.

Continue this method working left tie at the end. This is a very simple way once you get to know the ropes.

Set in a roasting pan and cook at 350 degrees Fahrenheit for one hour. Add cabbage, apples and ½ bottle of port; cover and cook ½ hour more at 325 degrees Fahrenheit. Fresh cabbage may be used. If so, then add all the above ingredients at once and cover only for the first half hour.

**LA SAUCE**

Strain drippings into a sauce pot, add one cup of water and bring to a boil. Darken slightly with caramel color. Make a binding agent with equal parts soft butter and flour mixed with your fingers. This is called Beurre Manie. It's great for thickening liquids to sauces.

This is a good thing to have in your kitchen so make ¼ pound buttersworth. When adding to sauces just start with a teaspoon. It goes a long way.

If there seems to be an excess of rendered fat from the roast, skim it off with a soup ladle and use for the Beurre Manie, instead of butter.

Season to taste.  
If a velvet texture is desired then add spoonfuls of soft sweet butter by whipping.

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