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**DEPARTMENT OF THE INTERIOR**  
**INFORMATION SERVICE**

FISH AND WILDLIFE SERVICE

FOR FOOD EDITORS

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**SEAFOOD IS A THANKSGIVING TRADITION**

Tradition has it that the Pilgrims' harvest included oysters--oysters for appetizers and oysters for stuffing the turkey. This delicate flavored seafood appropriately stimulated appetites on that first Thanksgiving day. Thousands of Americans will be following tradition this year with the superb combination of oysters and fowl.

Others insist that a shrimp cocktail or stuffing is the ideal way to whet appetites, but it is certain that either will add color and glamour to any feast.

The home economists of the Fish and Wildlife Service offer the following tested recipes for your Thanksgiving dinner:

OYSTER STUFFING

1 pint oysters  
 $\frac{1}{2}$  cup chopped celery  
 $\frac{1}{2}$  cup chopped onion  
 $\frac{1}{4}$  cup butter or other fat, melted  
 4 cups day old bread cubes  
 1 tablespoon chopped parsley  
 1 teaspoon salt  
 Dash poultry seasoning  
 Dash pepper

Drain oysters, saving liquor, and chop. Cook celery and onion in butter until tender. Combine oysters, cooked vegetables, bread cubes, and seasonings, and mix thoroughly. If stuffing seems dry, moisten with oyster liquor. Makes enough for a 4-pound bird.

SHRIMP STUFFING

$\frac{1}{2}$  pound shrimp, fresh or frozen  
 $\frac{1}{4}$  cup chopped onion  
 2 tablespoons chopped parsley  
 3 tablespoons butter or other fat, melted  
 1 egg, beaten  
 2 tablespoons milk  
 $\frac{1}{2}$  teaspoon thyme  
 1 teaspoon salt  
 Dash pepper  
 3 cups soft bread cubes

Peel shrimp and remove sand veins. Wash and cut into small pieces. Cook onion, parsley, and shrimp in butter until tender. Combine egg, milk, and seasonings. Mix all ingredients together until well moistened. Makes enough for a 4-pound bird.

STUFFING FOR TURKEY

For 10-15 lb. turkey	3 times above recipes
For 16-20 lb. turkey	4 times above recipes
For 21-25 lb. turkey	5 times above recipes

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