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DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

TRY OYSTER OR SHRIMP STUFFING FOR YOUR HOLIDAY BIRD

A highlight of the coming holiday season is the family get-together. At this affair everyone is treated to a delicious dinner, the main attraction being the holiday bird that graces the festive board.

Many localities in the United States have different types of stuffing for the holiday bird. The South and Southwest feature cornbread stuffing, some areas of Pennsylvania use mashed potato stuffing, while many regions of the United States use variations of the bread stuffing. These variations of the bread stuffing may be the way the bread cubes are prepared or the additional ingredients which are used.

The home economists of the Interior Department's Fish and Wildlife Service suggest that you suprise your family by stuffing the holiday bird with shrimp or oyster stuffing. This is a form of bread stuffing to which either of these delicately flavored shellfish are added as indicated in the following recipes:

OYSTER STUFFING

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| 1 pint oysters | 1 tablespoon chopped parsley |
| 1/2 cup chopped celery | 1 teaspoon salt |
| 1/2 cup chopped onion | Dash poultry seasoning |
| 1/4 cup butter or other fat, melted | Dash pepper |
| 1 quart day old bread cubes | |

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

OYSTER STUFFING FOR TURKEY

For 5-9 pound Turkey	2 times above recipe
For 10-15 pound Turkey	3 times above recipe
For 16-20 pound Turkey	4 times above recipe
For 21-25 pound Turkey	5 times above recipe

SHRIMP STUFFING

1/2 pound shrimp, fresh or frozen	2 tablespoons milk
1/4 cup chopped onion	1/2 teaspoon thyme
2 tablespoons chopped parsley	1 teaspoon salt
3 tablespoons butter or other fat, melted	Dash pepper
1 egg, beaten	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 four-pound bird.

SHRIMP STUFFING FOR TURKEY

For 5-9 pound Turkey	2 times above recipe
For 10-15 pound Turkey	3 times above recipe
For 16-20 pound Turkey	4 times above recipe
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