



## DEPARTMENT OF THE INTERIOR

### INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FCCD EDITORS

#### OYSTER AND SHRIMP STUFFING FOR THE HOLIDAY BIRD

This is the year to make the holiday bird "something to talk about" whether it is turkey, chicken, duck, or goose, says the United States Fish and Wildlife Service. Several factors are very important so that the holiday bird will be delicious.

1. Select the bird carefully.
2. Choose a delicately flavored stuffing to enhance rather than overwhelm the flavor of the bird.
3. Roast at proper temperature for required length of time.
4. Serve attractively.

The stuffing plays a dual role as it helps to retain the shape of the bird during roasting and adds flavor to the bird. Bread stuffing is a familiar and popular type of stuffing. Two variations of bread stuffing that are delicately flavored and different are oyster and shrimp stuffing. The oysters and shrimp are readily available, require little or no preparation, and contain valuable nutrients. These government tested recipes for oyster and shrimp stuffing are recommended by the home economists of the Bureau of Commercial Fisheries for your holiday bird.

#### SHRIMP STUFFING

$\frac{1}{2}$ pound shrimp, fresh or frozen	2 tablespoons milk
$\frac{1}{4}$ cup chopped onion	$\frac{1}{2}$ 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 4-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
For 21 - 25 pound Turkey	5 times above recipe

### OYSTER STUFFING

1 pint oysters	1 tablespoon chopped parsley
$\frac{1}{2}$ cup chopped celery	1 teaspoon salt
$\frac{1}{2}$ cup chopped onion	Dash poultry seasoning
$\frac{1}{4}$ 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 4-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

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