

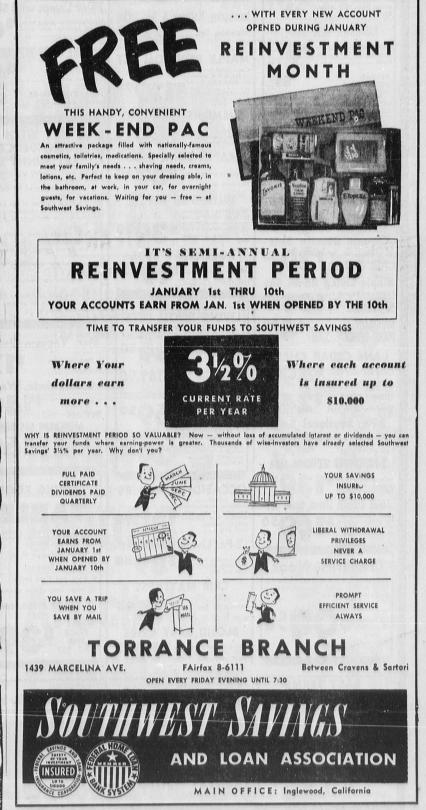
TORRANCE HERALD

Add Special Enjoyment to Your New Year's Fete by Using Wine This New Year's Day you can add special enjoyment with mayonnaise or a fruit salad dressing.

Rancho Raisin Stuffing for Turkey

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Rancho Raisin Stuffing for Turkey
Melt 1½ cups butter or margarine, add ½ cup chopped ocassionally until onions are soft. Add to 4 quarts bread crumbs (use two or three-day-old bread). Add 2 cups seedless raisins, rinsed with boiling water and drained, ½ cup chopped parsley, 1 thops. salt, and 2 asps. poultry seasoning.
Mix lightly but thoroughly. Gradually add enough Elevea Cellars Burgundy (about 1 cup) to moisten stuffing (sufficient for 14-18 lbs. turkey, ready-to-cook weight).
Sunset Gold Hard Sauce
Cream ½ cup butter or margarine. Gradually cream in 1½ cups confectioner's sugar. Add 2 thops. Eleven Cellars Muscatel. Beat until light and fluffy. Pile lightly in serving dish. Sprinkle with nutmeg.
With your meal serve some Eleven Cellars Burgundy or Sauterne. See how it sparks up the flavor of the food! Then with, or after dessert, settle down with a glass of Eleven Cellars Tokay, or Cream Shery.

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