

**Contributions Support
The Christmas Lighting**

More than \$1000 was raised by the Northville Retail Merchants association Christmas Lighting committee to provide the city with an array of lights and decorations. Thus far, some 70 merchants have contributed to the fund. Monte Ellis, chairman of the lighting committee, stated that more contributions are expected. A meeting with the council is scheduled to determine the amount that will be donated by the city.

**Open New Benefits
In Social Security**

The Social Security Administration has announced that it is trying to reach about 400,000 people who may be eligible for payments under the 1958 amendments to the social security law. An intensive effort is being made by the Bureau of Old Age and Survivors Insurance, locally and nationally, to reach the newly-eligible and inform them that claims must be filed before benefits can start. The 1958 amendments extend social security benefits to many people who were formerly denied and to others who are newly-eligible. For example, people now receiving disability insurance benefits were notified in October that changes have been made which may mean cash benefits for disabled children, young wives with children in their care, and wives age 62 or over. To be eligible such dependents must file application.

WINS VICTORIA IN CONTEST

Max Dillenberg, Jr. of South Main street was recently awarded an RCA victrola combination for his winning entry in the "\$200,000 Family Contest" sponsored by the Colgate-Palmolive company. To win, the contestant completed a dot outline and gave an appropriate title to the finished picture.

**Wins Turkey
On the Job**

Drayton J. Cort, 6864 Sixe Mile road, Northville, is one of 60 State Mutual insurance company agents throughout Michigan who will be sitting down to the traditional Thanksgiving day turkey dinner as his own guest.

He won the 20-pound turkey in a new policy contest conducted by the insurance company.

State Mutual, which has its home office in Flint, presents Thanksgiving turkeys each year to reward outstanding salesmanship.

**Discuss Road Situation
With State Highway Men**

Novi village councilmen met this week with three representatives of the state highway department to discuss the local road situation.

Representing the state were John Young, Robert Backus and Archie Matthews.

The advisory meeting was called primarily to give the Nov council an opportunity to learn "first hand" about state highway requirements regarding improvement and maintenance of village roads, application for road money and road classification.

Mrs. J. Goodale of Northville is spending a few weeks with her daughter, Mrs. Lloyd Croft.

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Holiday Dinners Take Planning

Howard and Agnes Mitchell, proprietors of the Northville Old Mill restaurant, have whipped up thousands of turkey dinners like clock-work. Their restaurant, noted here for its Sunday turkey special, served 250 gobble plates last Mother's day alone. But in their years of cooking experience at home and in business, the Mitchells can recall no major resistance from one of their birds or menus to shape up properly, especially during the past few decades, they point out, with the emphasis today on efficiency and dispatch. "The old family custom of working for days in advance for a Thanksgiving or Christmas dinner at home has largely been abandoned," Mr. Mitchell says, "for most families, taking all morning or afternoon — or both — to make the meal, and then washing dishes all evening is no way to spend a holiday. The time when families spent days, weeks — and counting the plan pudding and fruit cake — months reading the holiday meal are gone, Mrs. Mitchell adds. Allowing for that last stronghold of tradition, the plum pudding, modern homemakers, the Mitchells say, can cut down "fixing time" to hours and still enjoy a sumptuous meal with use of a few well placed shortcuts. Some suggestions: make the stuffing or dressing a day ahead; buy rather than make your own rolls and mince meats; use canned onions and ready-made pie crust mix; prepare the plum pudding the week end before the meal. "The commonest mistake people make is not getting a head start," Mrs. Mitchell says. As for deciding the quality of the meal, the Mitchells agree that next to getting a good "firm and plump" turkey, stuffing is most important, with gravy running a close third. Compromise seems to be the guide to selecting most holiday menus. Favorite menus are largely an individual matter, they explain, and have as many variations as there are choices of fowl right down the line. The Mitchells recommended "typical" menu, time-tested to please almost anyone follows: Tomato-Clam Juliet Cocktail Celery hearts — ripe and stuffed olives — carrot sticks, roast turkey — sausage and chestnut stuffing — giblet gravy, mashed potatoes — buttered green peas — steamed acorn squash rings — creamed onions cranberry-orange relish — whole cranberry sauce hot rolls and butter mince pie — plum pudding with brandy hard sauce elder — fruit — nuts — coffee Tomato-Clam Juliet Cocktail Mix one can tomato juice with three boiled clam juets, one teaspoon of both horseradish and Worcestershire, juice of one lemon, and a dash of tabasco. Roast Turkey Preferably select a turkey that is no rye or whole wheat. Soak the celery and onions in sausage or bacon drippings, add a few fresh eggs, salt and pepper. Moisten the bread or else pour fill body cavity with stuffing. Sew up cavity. Tie legs together with string. Lightly stuff neck cavity and draw neck skin over cavity to the back, fastening with a skewer. Fasten wings behind back. Roast in a slow oven (325 degrees) until the drumsticks can be moved up and down easily, then remove and put bird on a large platter. Let stand about 20 minutes while gravy is being made. Decorate drumsticks with paper frills. The Michigan State university extension service recommends allowing three hours roasting time for a four-pound Bellville turkey, four hours for an 8-pounder, five hours for a 10-pounder, six hours for a 12-pounder, and 7½ hours for a 20-pound bird. Allow about 1 cup of dressing for each pound of turkey at ready-to-cook weight. Stuffing For success of the basic celery-onion stuffing, the Mitchells advise that you use only day-old bread, and reserve fat. Put rind through food chopper with cranberries. Add one cup sugar, three tablespoons honey and reserved orange juice. Mix well. Plum Pudding ½ cup seeded raisins ½ cup seedless raisins ½ cup dried citron ½ cup chopped nuts 1 cup sifted flour ½ pound suet ground ½ cup sugar 2 eggs, separated ½ teaspoon salt 1 teaspoon double acting baking powder ¼ teaspoon cinnamon ¼ teaspoon each allspice and cloves ½ teaspoon nutmeg ½ cup brandy, cider or fruit juice Cut seeded raisins into small bowl, add seedless raisins, citron and nuts. Add half the flour and mix well. In large bowl, mix suet with sugar and add beaten egg yolks, then boiling water to come up halfway on container. Cover kettle and steam 3 hours. Add more water if necessary. Unmold pudding and serve with brandied hard sauce. Brandy Hard Sauce Cream 2/3 cup butter. Add ¼ cup brandy and 2 cups sifted confection-

THE NOVI NEWS
SERVING A GROWING COMMUNITY
Wednesday, November 26, 1958—11



FOR A PIONEER APPETITE — Though both of Canadian birth, Mr. and Mrs. Howard Mitchell, owners of the Old Mill restaurant, have been preparing turkey dinners in Northville since 1947. Nova Scotia Mrs. Mitchell, pictured here, learned the art of holiday cooking when she was a girl, and when such meals were week-long productions at least. Mr. Mitchell, from Saskatchewan, selects the Old Mill menu, and is no mean cook himself.

HERE'S A VARIETY OF MRS. MITCHELL'S FAVORITE DRESSING RECIPES
BRAZIL NUT STUFFING — Add chopped Brazil nuts in the ratio of 1 cup to each 6 cups of stuffing.
OYSTER STUFFING — Add 2 cups of drained and chopped oysters to each 6 cups of bread crumbs.
SAUSAGE STUFFING — Add 1 pound brown-and-serve sausage, cut in small pieces, to 20 cups of stuffing.
WESTERN FRUIT STUFFING — To each 6 cups of stuffing, add 1 cup dried peaches or apricots, cut in pieces.
WILD RICE STUFFING — To each 6 cups of stuffing, add ½ cup wild rice, boiled in salted water.
CHESTNUT STUFFING — To each 10 cups of stuffing, add 1 pound chestnuts. Cover chestnuts half way with water, add salt and bay leaf. Cover and cook 20 minutes. Pour off water; pat chestnuts back on heat to dry. Remove peel and skin. Chop coarsely.
ORANGE-RICE STUFFING — For duck or other game. Cook 1 cup celery with leaves in ½ cup margarine for 4 minutes. Add 1 small onion, minced; 1 cup water, ¼ cup orange juice, 2 tablespoons grated orange rind, pinch of black pepper. Bring to boil. Add 2 cups packaged pre-cooked rice and mix just to moisten. Cover and remove from heat. Let stand 15 minutes.
MUSHROOM AND GIBLET STUFFING — Soak ½ pound sliced mushrooms along with onions and celery tops. Add the chopped cooked giblets and neck meat from one turkey to the recipe.
CELERY-ALMOND STUFFING — For each 6 cups of stuffing add ½ cup toasted blanched almonds.
PENNSYLVANIA DUTCH STUFFING — Prepare 6 cups stuffing as follows: beat 2 eggs and 2 cups milk together and pour over one quart of stale bread cubes. Season to taste with salt and pepper. Stir in ¼ cups mashed potatoes, 1 minced onion and ¼ cup finely cut celery. Mix ½ cup margarine in skillet. Add stuffing and cook 10 minutes, stirring frequently. Use for poultry while still hot.
MINT STUFFING — To each 6 cups stuffing, add 1 cup chopped fresh mint or 2 tablespoons dried mint.
SHRIMP STUFFING — To 6 cups regular dressing add ½ pound chopped shrimp and the juice of half a lemon.
CORN BREAD STUFFING — Cook chopped onions and 4 tablespoons chopped celery in ¼ pound margarine until light brown. Add a few sprigs of chopped parsley, 4 cups corn bread crumbs or cakes, 1 teaspoon poultry seasoning, dash of thyme, salt and pepper to taste. Mix well.

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PLAN ART SALE — Four members of the Three Cities Art club (left to right), Mrs. Barbara McKenzie, Club President Mrs. Marjorie Becker, Mrs. Catherine Hartley and Mrs. Betty Spaeth, begin arranging their displays in the club's annual Christmas sale to be held this year in Plymouth December 8 through 13. Missing from the picture is Jack Van Haren, who will also submit work for the sale.

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