



TURK AND RUNT  
By Lisa Wheeler  
Illustrated by Frank Ansley  
Simon & Schuster  
ISBN: 0689847610



Every year, the farm animals looked forward to the excitement of autumn. Carloads of people came to pick red, ripe apples from the orchard in September. Folks arrived to choose plump orange pumpkins from the field in October. And come November, it was turkey time. One by one, the fattest, roundest turkeys were chosen.



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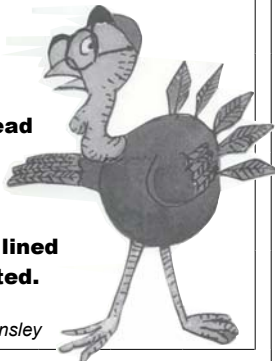
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From your feathered friends at WISHBONE FARM...

## RUNT'S "SAVE THE TURKEYS" UN-STUFFING

- |  |   |
|--|---|
| 1 package corn muffin mix, prepared the night before | 1 medium onion, diced                     |
| 1 cup vegetable stock                                | 1 apple, peeled & diced                   |
| 1 large carrot, peeled and diced                     | 1/2 cup margarine                         |
| 2 stalks celery, scrubbed and diced                  | 1/3 cup dried cranberries, chopped        |
| 8 pieces of stale or toasted bread                   | Poultry seasoning, salt & pepper to taste |

Prepare corn muffin mix according to package directions and bake in an 8x8 pan. Sauté onions, celery, carrots in butter until tender; add apples and cranberries and sauté for two more minutes over medium heat. Crumble cornbread into coarse crumbs; shred or chop bread into small pieces. Add crumbs and bread to vegetable mix and stir to mix. Add broth gradually to moisten — just enough to make the stuffing clump up. Place scoops of stuffing into lined muffin cups and baked at 350 degrees until tops are toasted. **Your turkeys will gobble-gobble it up!**



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