

to refreeze uncooked poultry. —Pinfeathers may be removed with strawberry huller, tweezers or by catching them between thumbnail and paring knife. To loosen stubborn ones, place bird under cold running water and scrape spots with back of the knife.

—Turkey should be stuffed before roasting. Do not stuff ahead of time. Combine ingredients just before stuffing the bird. If any kind of meat is to be added to the stuffing,

it must be thoroughly cooked. Allow 3/4 cup stuffing per pound of turkey. Extra stuffing may be wrapped in foil or put in a greased casserole and placed in the oven the last 30 minutes of the cooking time.

—Rub 1/2-1 1/2 teaspoons of salt into cavity before stuffing bird. Stuff body and wishbone cavities to avoid a soggy, compact stuffing.

—For even cooking, browning and better appearance, bird should be trussed. To truss, fasten neck skin to back with 1-2 skewers. Shape wings "akimbo" style, bring tips onto the back. Close abdominal opening with skewers and cord. A skewer above and through the tail helps to hold cord in place. If there is a bridge of skin at abdominal opening, push drumsticks underneath to hold them in place. If not, fasten to body with cord.

—Brush skin of bird thoroughly with cooking fat, butter or margarine.

When about 2/3 of allotted cooking time has passed, cut the cord or band of skin holding the drumsticks to

release legs. This permits the heat to reach the inside thigh

—Fowl is done when the fleshy part of the drumstick feels very soft when pressed between the fingers or when the drumstick will move readily up or down.

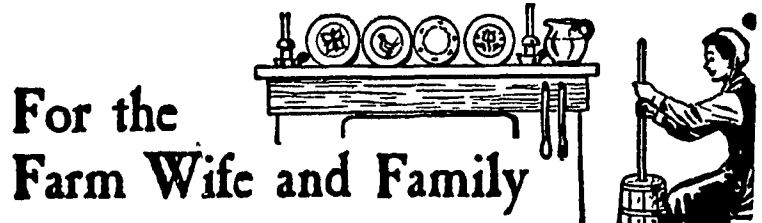
—Plan cooking schedule so fowl is out of oven 15-30 minutes before it is to be served. This gives the meat a chance to absorb the juices. It will also make the bird easier to carve.

—don't ever allow fowl, broth, stuffing or gravy to remain out of the refrigerator after the meal is served. It is a fallacy to believe that placing hot food in the refrigerator causes them to spoil.

—Before refrigerating leftovers, remove all stuffing from the cavities. Cut remaining meat from the bones. Sliced meat may be frozen for later use, but should not be held for more than one month.

—An uncooked stuffed bird or a roasted stuffed bird should never be frozen.

—A turkey half or quar-



## For the Farm Wife and Family

ter is an economical buy for the small family of two or three. It is roasted same as a whole bird. Stuffing may be baked separately or placed on a piece of aluminum foil under the bird when it is 3/4 done.

—Giblets (gizzard, heart, liver) and neck are cooked separately in seasoned water until gizzard is tender — approximately 2-3 hours. Giblets can then be chopped and added to the gravy.

—To make perfect gravy. Skim all of the fat layer from the drippings. For two cups gravy, measure 3 tablespoons of the fat into a sauce pan. Add 3 tablespoons flour, blend. Pour juices left in roast pan after removing fat into measuring cup; add sufficient water to make 2 cups. Return to roast pan. Cook over low heat, stirring until all the brown residue in the pan has been loosened. Add this liquid slowly to the fat-flour mixture in the sauce-

pan. Cook over low heat, stirring constantly until slightly thickened and bubbly. Season with salt and pepper.

Turkey to appear in many new forms: Turkey wings, turkey roll, breast of turkey and turkey drumsticks are just a few of the ways that you may find turkey marketed this year. Rather than turkey for Thanksgiving it can be turkey any day.

Many processors are marketing turkey in new ways to offer their product for use for more than the holiday season. Large whole birds are in demand then and you may ask to have them split so a half can go into the freezer. The larger the bird usually the cheaper the price per pound.

Roasting-age hens running from 5 to 15 pounds work well for the middle size flour mixture in the sauce- (Turn to page 10)

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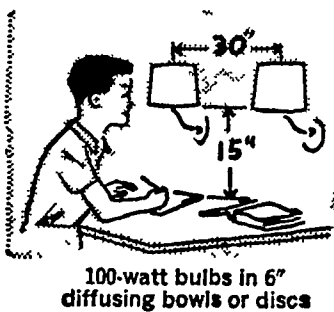
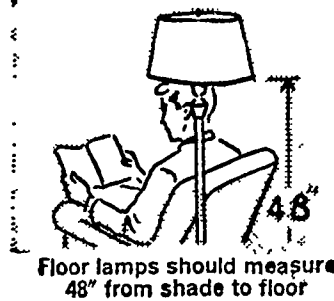
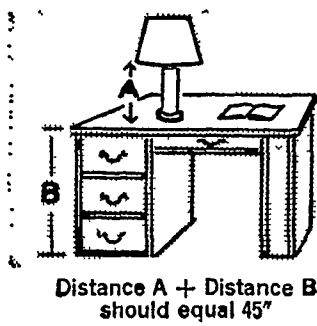
. . . A lamp with the lower edge of the shade 15 inches from the study surface and about 16 inches in diameter puts light at the proper height and gives the proper spread of illumination. A diffusing bowl also helps reduce glare.

. . . A lamp should be placed on the opposite side of the surface from the working hand to avoid casting a shadow over work.

. . . There should be general illumination of the study room to avoid eye-tiring contrast with study surface.

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