

Turkey Roasting Times

The following is a guide to the total roasting time needed for a ready-to-cook bird. These times should be increased if the bird is stuffed.

- 6 to 8 pounds — 3.5 to 4 hours
- 8 to 12 pounds — 4 to 4.5 hours
- 12 to 16 pounds — 4.5 to 5.5 hours
- 16 to 20 pounds — 5.5 to 6.5 hours
- 20 to 24 pounds — 6.5 to 7.5 hours

The following is a guide to the total roasting time needed for foil-wrapped turkey.

- 8 to 10 pounds — 2 1/4 to 2.5 hours
- 10 to 12 pounds — 2.5 to 3 hours
- 14 to 16 pounds — 3 to 3 1/4 hours
- 18 to 20 pounds — 3 1/2 to 3.5 hours
- 22 to 24 pounds — 3.5 hours to 3 3/4 hours

TIPS ON TURKEY

Hen turkeys are not necessarily more tender than toms. Tenderness depends on the age of the bird and the method of cooking. Slow cooking will generally give the best results.

A stuffed bird may take longer to roast. If time is a factor you can prepare the stuffing separately and bake it in a casserole the last hour the bird is in the oven. To insure the turkey flavor in the stuffing use drippings from the pan as well as the cooked neck and giblets.

Cooking turkey in completely enclosed foil is akin to steaming. The bird will brown less and have a somewhat different taste and texture. This method of cooking takes less time and you may prefer it when roasting a very large turkey.

A meat thermometer is your most reliable guide to doneness. Insert it in the center of an inside thigh muscle or thickest part of the breast. It should read 185 degrees when the turkey is done. The thickest part of the drumstick should feel very soft and move easily and the leg joint should give readily.

A reddish pink meat near bones in turkey doesn't necessarily mean that the meat is not done. Count on the thermometer and drumstick tests to tell if the meat is cooked.

To care for leftover turkey remove the stuffing and refrigerate both stuffing and meat immediately. If you don't plan to use all the leftover turkey within two or three days, slice or cube meat, wrap in meal-size packages, and freeze.

Hardin Wants More Environmental Pesticide Protection

Secretary of Agriculture Clifford M. Hardin this week directed that protection of the environment from contamination

by persistent pesticides receive greater emphasis in the registration of new pesticide products and review of those already registered by the Department of Agriculture.

The directive is concerned with those pesticides which will persist in the environment, beyond the current growing season for a crop or one year for non-crop uses. This would include DDT and many other chlorinated hydrocarbon chemicals which are generally the most persistent of the pesticides.

"This action will enable the Department of Agriculture to better discharge its responsibilities for the regulation of pesticide products in the public interest," the Secretary said. "It makes our registration requirements and procedures more responsive to the latest research findings on pesticide effects and related public concern over environmental pollution."

The instructions issued by Secretary Hardin directed that,

in connection with pesticide registrations, particular consideration be given to the following, among other factors:

— the period of time and the conditions under which the product will persist in the environment

— whether because of solubility and mobility the product will be likely to be moved out of the area of use, and what potential effects may be anticipated

— whether the product is subject to transformation into other chemicals which might have adverse effects upon the environment and through the environment on living man and useful vertebrate animals, useful vegetation, or useful invertebrate animals

— whether there is a need for the product for the prevention or control of human disease and other essential uses for which no alternative is available

Correspondence

Courses



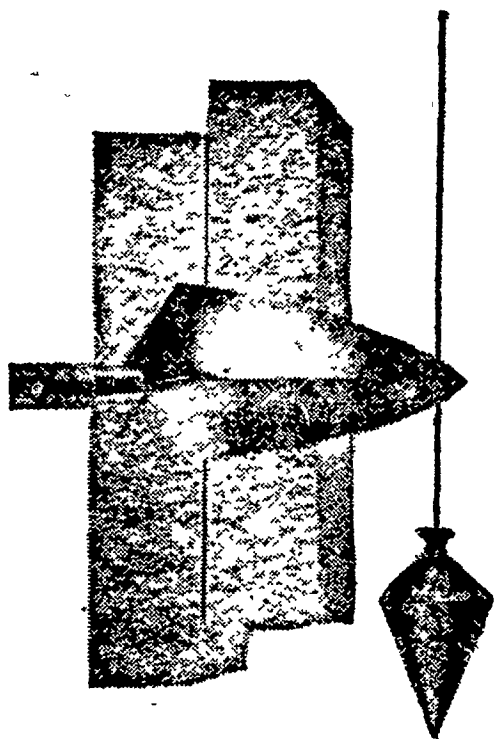
Guides For Entertaining

The wise hostess begins making plans for the holiday season early. Final plans for simple and elaborate entertaining can be made now, leaving you free time as the holidays arrive. With menus made, much of the shopping can be done ahead.

Guides can save time and this is especially true when it comes to entertaining. The Pennsylvania State University offers a correspondence course titled "Guides For Entertaining." You'll want to send for this valuable aid now so you'll have it to use as a guide when you make plans for holiday entertaining.

The keynote of the course is relaxed entertaining for the hostess whether she's having a buffet, tea, coffee hour luncheon, dinner or reception. There are ideas for quick and easy meals, invitations and replies, decorations and correct dress for the occasions. Interesting menus and recipes are included.

To get the course send \$4.25 to Entertaining, Box 5000, University Park, Pennsylvania 16802. Make check or money order payable to Penn State.



HOLLAND STONE

a luxury you can afford

Inside, outside, you'll find the rich quarried look of HOLLAND STONE adds a touch of real elegance to your building designs. And yet, HOLLAND STONE is one of the most economical building materials today. Its unique versatility in size and shape lends a structural freedom to builders, meeting new ideas, as well as cost problems. Comes in a wide choice of naturally warm, distinctive colors, plus Colonial white.

NEW HOLLAND
CONCRETE PRODUCTS, INC.
NEW HOLLAND PENNSYLVANIA

Get Better Milking For Your Cows - with



So many advantages no other milker has, Especially for pipelines and parlors.

Let us show you how to improve your present milking system. Let us build your new Milking System to make you the most money. No obligation! Simply Call

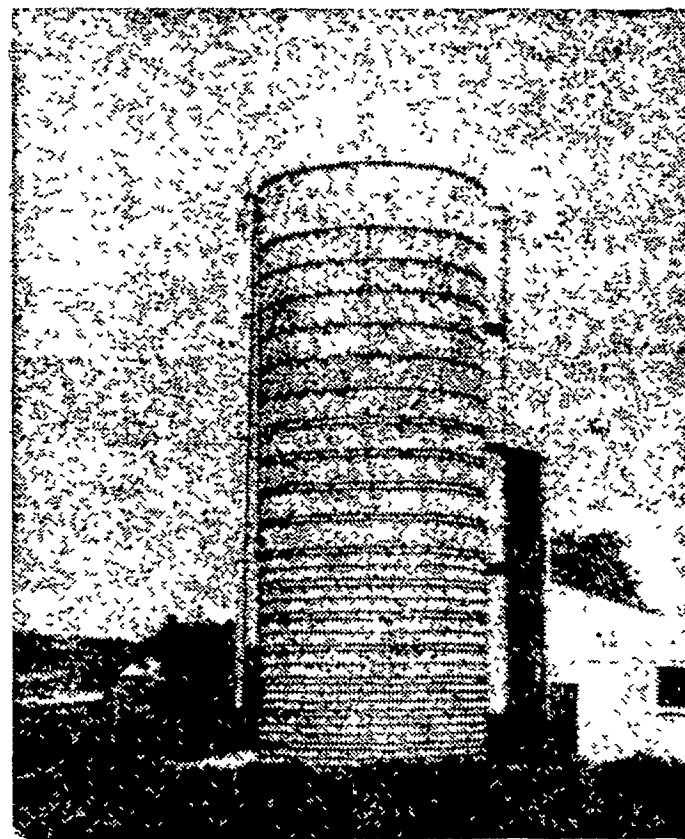
POSEY'S Garden Center

Rear 49 North Broad St., Lititz

626-2343

TERRE HILL SILOS

MONOLITHIC & CONCRETE STAVE SILOS



More Quality More Strength More Economy

Silos • Silo Unloaders • Bunk Feeders
Silage Distributors

TERRE HILL SILO CO., Inc.

East Earl R. D. #1, Pa. 17519 Phone 215-445-5767

SINCE 1927