

Thanksgiving with turkey

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says that the hens will dress out at 12 to 14 pounds, while the toms will reach 20 pounds or more.

"They're the cheapest thing to raise in the world. They just peck their own way," he says. But he does supplement their do-it-yourself diet with small amounts of shelled corn. "If we don't, they go to all the neighbors and beg," he explains.

Although they usually don't winter the birds over, Welty once kept an old tom he named "Gork" for three years. Finally the bird got so big that his weakened legs gave way and collapsed under him.

"You made hamburger out of him, didn't you?" asks his son, Dale. "No, he was a pet, we buried him," replies the 45-year-old dairy farmer.

Unlike Robert Welty, most of us don't have a resident flock of turkeys, but will rely on poultrymen like Glenn F. Kime of Sunny Slope Poultry Farm in northern Adams County to raise our holiday fowl.

Kime normally raises 12,000 white turkeys from poults each year and markets them during the Thanksgiving and Christmas season through about 50 bulk customers and individually to people who live in the area. Some go as far as Maryland and Washington D.C., he notes.

This year the price of turkey is up 10 cents a pound, he says, and profits will help offset the large losses most turkeymen suffered last year.

Kime explains that his Thanksgiving market is best. Right now the Sunny Slope dressing plant employs 20 people and will process 700 birds a day during the holiday season.

Within eight hours, the turkeys are killed, cleaned and packed in a modern operation that features an automatic scalding and a mechanized picker with rubber "fingers" that literally roll the feathers right off the birds.

Each turkey is then eviscerated and scrutinized by a federal inspector, washed inside and out and cooled in giant stainless steel tubs. Finally they are bagged with giblets and weighed, then placed in cold storage or frozen until transported to market.

Kime's Rose-a-Linda breed is an older variety. The hens are ready for market when they reach 16 to 18 weeks old and the toms are finished at 20 to 22 weeks, although Kime says feeding them for the maximum time produces a nicer finish.

Evelyn Kime has worked along with her husband since their start in the poultry business in 1947. And now their 26-year-old son, Lynn, is carrying on the tradition by

Ida's Notebook

Ida Risser



It seems as though Thanksgiving is sneaking up on me. There are so

overseeing the Sunny Slope egg operation which produces 21,000 eggs a day. A granddaughter also has a 4-H capon project this year, the Kimes note proudly.

In the 35 years since they started raising turkeys there have been many changes. Then, all labor was done by hand and dressed turkeys were cooled in wooden barrels with ice from the pond.

Now everything is stainless steel and automated.

Once turkey was available only during the holiday season, but now it is served year round, with modern processing producing products like ground turkey, turkey hot dogs, turkey roll and turkey ham.

It makes one wonder how Ben Franklin would have liked a turkeyburger.

many odd jobs to be done before winter really arrives.

I stood on the ladder and painted the porch until I ran out of paint. Then I raked and hauled leaves out of the yard for days. First the maples and pear, next the mulberry and apricots. What I really miss is Cindy's help at times like this. The popcorn has been hung high on a rafter to dry and the peanut stalks beside them.

The numbers had to be repainted on our aluminum boat as we hoped to go fishing one more time this year, but I doubt that we will accomplish this. As Allen my husband also works alone, he too has many things to do in a short time. It seems the manure pit simply doesn't get empty and so I've resigned myself to fishing in the Conestoga River that flows in front of our house.

One sunny, warm afternoon I sat on the bank and watched thirty of the neighbor's ducks bob up and down on the water as a brisk wind was

blowing. I only caught one small fish. You see, when I take the fishing pole, then it is that I see pheasants, rabbits and squirrels. But when I carry a gun, then I see four big fish jump out of the water.

I've just added up my 1982 supply of canned and frozen vegetables and fruit and find that I've done almost 400 quarts this year. So I'm hoping that most of our six children will be able to come home for Thanksgiving so that I can share some with them. Another reason to give some away is so that I'll have room for the beef that we are getting this week.

Our children are now scattered all over the country from Seattle, Washington, to Wisconsin and even Maine. So I do realize the effort they must put forth to come home and share time and turkey with us.



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