

## Capon Brings Top Dollar

MANHEIM—Eleven-year-old Larry Kreider, Manheim, garnered \$191.26 for his pair of matching birds at the local Rotary Club Capon Auction on November 10. The grand champion capons were the first Kreider has grown and entered in competition.

During the auction, eighteen birds, dressed and ready for holiday ovens, were sold for a total of \$800.78 which represents an average of \$44.49 per bird. Exhibitors were members of the Elm-Penryn and the Lititz and Mastersonville 4-H clubs.

Kreider, the son of Caleb and Connie Kreider, chose the winning pair from his flock of 127 birds. Each prize-winning bird, weighed 11½ pounds dressed and was sold to Harry Wiggins of Wiggins Asphalt and Paving Company in Manheim.

Jay Irwin, county extension agent, served as judge of the annual event which the Rotary Club sponsors to provide closer communication with business leaders and children and to develop a better community.

Auctioneers were J.M. Witman and Luke R. Witman of Manheim.

## Turkey Tips

### \* Know Your Turkey's Name

Check the name when you choose your holiday turkey. It's your clue to tenderness because the name indicates the age of the bird. Young Tom, Young Turkey or Young Hen all refer to tendermeated birds. Broiler or Fryer are also names for tender birds. Tom Turkey or Hen Turkey on the package means an older, tougher bird is inside. Moist heat methods of cooking will make these turkeys more tender.

### \* Stuffing Safety

If your turkey stuffing recipe calls for raw egg, use caution. Don't stuff your bird until shortly before cooking. Best yet, cook the stuffing separately, basting occa-

sionally with the turkey juices.

### \* Doneness Test

There's no substitute for a meat thermometer, but many experienced cooks use an additional test--known as the "feel" test. Turkey is done when the thickest part of the drumstick feels soft when pressed between protected fingers, and the drumstick moves easily up and down.

### \* Fresh Turkey

You can hold chilled fresh turkey in the coldest part of your refrigerator for one or two days from time of purchase or up to a week after slaughter. Be sure any wrappings are loose enough to allow some air circulation. Remove giblets--heart, gizzard,

and liver. Wrap loosely and store separately. It's wise to cook these more perishable parts promptly.

### \* How Big Should A Turkey Be?

That depends on how many people you plan to serve, and how well your family likes turkey leftovers. If you allow at least one pound of turkey per person, you'll be assured moderate leftovers.

### \* Turkey Freezing Guidelines

If you plan to freeze turkey, use this freezing guide: one month for slices or pieces; six months for slices or pieces covered with broth or gravy; and six months for turkey casseroles.

### \* Turkey Safety Tips

Always refrigerate or completely cook your turkey immediately after thawing it. If you choose to stuff your thawed turkey, wait until just before roasting. Commercially stuffed frozen turkey should never be thawed before cooking. Remember that microorganisms--the kind that cause food poisoning--need only moisture, food, and warmth to multiply. Never let your turkey sit out at room temperature for more than a total of 2 to 3 hours. This includes thawing, preparation, standing, and serving time.

### \* Leftovers

Store leftover turkey, stuffing and gravy separately in the refrigerator. Use turkey in 3 to 4 days; stuffing and gravy in 1 to 2 days. Serve turkey hot or cold; heat stuffing thoroughly; bring gravy to a rolling boil.

### \* Thawing Your Turkey Safely

DO NOT thaw your turkey on the kitchen counter. You'll greatly increase your risk of food poisoning. The safest method for thawing your turkey is in the refrigerator. Thawing in cold water is okay if you follow the correct procedures.

### Thawing Time in the Refrigerator

Whole Turkey	
8 to 12 pounds	1 to 2 days
12 to 16 pounds	2 to 3 days
16 to 20 pounds	3 to 4 days
20 to 24 pounds	4 to 5 days

### Pieces of Large Turkey

half, quarter, half breast--1 to 2 days

### Thawing Time in Cold Water (Whole Turkey)

Protect the turkey in its original wrapping or a plastic bag. Place in a large container or sink and cover with cold water. The water will need to be changed frequently to assure safe but effective thawing. Usually this means every 30 minutes.

8 to 12 pounds	4 to 6 hours
12 to 16 pounds	6 to 9 hours
16 to 20 pounds	9 to 11 hours
20 to 24 pounds	11 to 12 hours

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PENN STATE TRIALS

(10 Location Summary)

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TODD



Eastland

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Doebler 70XC	137.1
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