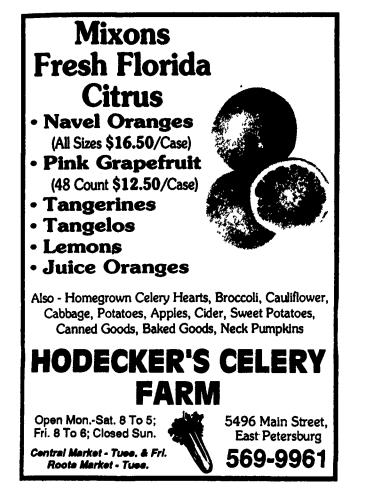
Turkey Talkin'

Each year as the holiday season begins, the 48 professionally trained home economists at the Butterball[®] Turkey Talk-Line[™] prepare themselves to alleviate the "turkey trauma" of thousands of consumers across the country. Despite the intense turkey training, every now and then the folks at "Turkey Central" are caught offguard by a caller with an unusual question or a heart warming story. Following is a list of the 13 most

memorable calls fielded at the Butterball Turkey Talk-Line during the 1992 season.

1. Most of a Wissonsin resident's Thanksgiving Dinner and kitchen literally went up in flames. After the fire department left, the optimistic caller relayed the fiasco and said at the end of the story, "... but the turket turned out great! I will always use Butterball Turkeys!"

2. Desperately wanting to im-



press her family and friends, a woman from Colorado envisioned bringing a flaming turkey to the table. She wanted to know what kind of flammable liquor to use and where to put the sugar cubes.

3. A midwestern mom called because her son's first-grade class was having a potluck Thanksgiving Dinner. Each of the six-yearolds were bringing a dish to share. Without consulting his mom, the boy volunteered to bring the turkey. Knowing that a parent would have to do all the work, the Talk-Line home economist asked, how could a teacher let her son bring the turkey and not a smaller dish like the rest of the children? The woman replied, "My 30-year-old son is the teacher."

4. Tired of catering to the male members of her family who were

shouting orders from the living room while watching the football game, an exasperated woman from California wanted to know if it was possible for a man to cook a turkey.

5. An inquisitive man from Arizona asked, "I've got a Butterball Turkey ready to go in the oven. I know the instructions say to put the temperature at 325 degrees, but is that Bake or Broil?" He thought it was bake, but called just to make sure.

6. A woman from Michigan prepared a huge turkey dinner for all of her relatives. When the turkey came out of the oven, it was bright blue. Afraid to eat the oddcolored turkey, she threw it away. Later, she discovered her roommate had used the same pan earlier to dye a dress blue.

7. Knowing it was best to stay out of it, "Turkey Central" dispatch let a North Carolina couple fight it out over the phone. Many

minutes passed while the husband and wife argued about how to store their fresh turkey. One wanted to refrigerate the wrapped bird in the brown paper bag given to them at the store; the other also wanted to refrigerate it, but skip the bag.

8. A shivering chef from Ohio wanted to know how long she could let her thawed uncooked turket set out of the refrigerator. She was hoping her turkey could be room temperature before cleaning out the cavity because her hands always got cold.

9. With 30 turkeys, three dozen side-dishes and only one oven, a California home economics teacher called to ask the best way to cook for 3,000 students.

10. An inquiring chef from Nebraska wanted to know if the cooking times were the same whether the oven door was open or closed. When asked why she would roast the turkey with the oven door open, she said she didn't know why, but her mom always cooked it that way.

11. A mother of the bride from

Lancaster Ferming, Seturday, November 20, 1983-87

12. It was a family tradition. Every year mom cooked the turkey and every year it was tough and dry. Discouraged by her inability to cook a tender, juicy bird, she broke down in tears and the family would spend the day consoling her. Hoping the family could enjoy a tear-free Thanksgiving, a concerned and caring son from New York wanted some hints to pass along to his mom.

13. A recent widower from Connecticut invited his children and their spouses over for Thanksgiving. Wanting everything to be perfect, he called the Talk-Line several times and wrote down the exact instructions provided by the home economist. After a successful dinner, he called the Talk-Line one more time to express his gratitude and appreciation for making his first Thanksgiving without his wife more bearable.

Kids' Holly Day

INTERCOURSE (Lancaster Co.) - Parents looking for a fun-filled, old-fashioned holiday celebration for their children will find the perfect event at Kitchen Kettle Village during Kid's Holly Day, Saturday, December 4, from 9 a.m. to 5:30 p.m. Featured events include a delightful Breakfast with Yummie, the cheerful gingerbread "person" costumed character of Kitchen Kettle Village. Other highlights of the day will be a holiday kid's tea party at the

Kettle House, storytelling by Carol Lynn Bauer, gingerbread cookie decorating, fudge sampling, Christmas ornament making, kidpriced holiday gift shopping tables, free samples of hot spiced apple cider, free balloons, free wagon rides, a life-size gingerbread house for picture-taking fun, Victorian Christmas Carolers from the Lancaster Opera Company and lively traditional music by the Schlossmen German Band.



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