

# Yoder's Tees And More

**GAIL STROCK**  
Mifflin Co. Correspondent  
"Anything to promote the farm and farm products," said Johnny B. Peachey, owner and operator of Peach-Vale Farm. A Dairy of Distinction in Mifflin County's Big Valley, Peachey places the name Peach-Vale Farm on hats, shirts and other clothing belonging to the Peachey family. His design includes the reason for the logo in the first place — a picture of a dairy cow. For his personalized logo, Peachey visited Faith Yoder at Yoder's Tees & More.

"We can design a logo no one else has," Yoder says of her farm logo service through her store in the Belle Acres Complex, Belleville. Customers peruse through books filled with designs, mixing,

and matching to their own liking.

If customers have simply an idea, Faith draws upon the talents of local artists. These artists fashion an attractive design from customer's ideas. Yoder sends these designs away to be made into transfers. Then she heat transfers the design onto whatever Fruit of the Loom, Hanes, Lee or Jerzees clothing the customer picks out from her store's large selection of tee, sweat, and other types of shirts. Faith requires a minimum order of 12 shirts or hats for custom-made logos.

Faith supplies many area businesses, schools, farms and churches organizations with logo clothing.

Yoder also helps youth groups with fundraising when they sell T-



Faith Yoder of Yoder's Tees & More provided T-shirts for the Byler Family Reunion.

shirts through Yoder's Tees & More.

"Personalized shirts or hats make good Christmas gifts," Faith adds. For more on farm logos, call Yoder's Tees and More at (717) 935-5011.

Colorful flags, scented candles, country crafts and home decora-

tions make visiting Tees & More especially nice!

"What we sell here is on consignment," Yoder explains. "I'd like more stuffed items like dolls and bunnies."

Customers will find painted slate, grapevine wreaths, barnboard shelves, iron work and

much more.

Faith's overall goal is to provide this area with a store where people can purchase unique gifts at a reasonable price. She's gone beyond that. She's helping farm families promote the business they love through farm logos.



A request for a combine sends Faith looking through the books.

# make it Milk

## Here's Some Advice On Stuffing A Turkey Safely

**WILKES-BARRE** (Luzerne Co.) — "To stuff or not to stuff" — that is the question on the U.S. Department of Agriculture's Meat and Poultry Hotline. It is an important question to ask as the Thanksgiving holiday draws near, because cooking a home-stuffed turkey can be somewhat riskier than cooking one not stuffed. If the stuffing is not cooked and handled properly, foodborne illness could occur.

"However, with careful preparation and the use of a meat thermometer to ensure that safe temperatures are reached, consumers can safely enjoy the traditional holiday stuffing — inside or outside the bird," said Bessie Berry, Hotline manager.

Checking the stuffing temperature with a thermometer is essential. That's because even if the turkey itself has reached the proper internal temperature of 180 degrees F in the innermost part of the thigh, the stuffing may not have reached the correct temperature of 165 degrees F in its center. It is important to reach this temperature in all part of the stuffing to be sure that foodborne bacteria are destroyed.

Berry also mentions that although a "pop-up" thermometer that comes with many turkeys is one way to judge the bird's doneness, it can't tell you the temperature of the stuffing. A conventional meat thermometer should also be used with stuffed birds.

"After the estimated cooking time has elapsed, a meat thermometer should be inserted in several places, including the innermost part of the thigh and the center of

the stuffing, to check the temperatures," Berry said.

If the innermost part of the thigh has reached 180 degrees F, but the stuffing has not reached 165 degrees F, continue roasting the turkey, until the stuffing has reached 165 degrees F, according to Berry. Be aware that during the added cooking necessary to bring the stuffing up to a safe temperature, the meat may become overcooked.

Once the turkey meat and the stuffing have reached the proper temperatures, Berry noted that the bird should be removed from the oven and allowed to "stand" for 20 minutes before removing the stuffing and carving.

"If you are not prepared to use a meat thermometer to measure the internal temperature of the stuffing in the bird, then the stuffing should be cooked outside the turkey," said Berry.

What about frozen turkeys stuffed at a USDA-inspected plant? Berry said that those turkeys purchased frozen at a grocery store should be safe when cooked from the frozen state, but cautioned that the manufacturer's directions should be followed carefully.

Here are some important food safety guidelines to follow:

- Handle raw turkeys safely. Take the turkey home directly from the grocery store. Errands should be run first, before going to the store. At home, place the turkey immediately in the refrigerator or freezer. A fresh turkey should be cooked within two days. Defrost frozen turkeys in the refrigerator, allowing 24 hours for each five pounds.

- For faster thawing, place the frozen turkey in cold water, allowing about 30 minutes per pound. The water should be changed every half hour. A turkey may be defrosted in the microwave if it is large enough, but follow the manufacturer's instructions. Cook immediately after defrosting.

- Prepare stuffing safely. Mix the stuffing just before it goes into the turkey. If more convenient, the wet and dry ingredients can be prepared ahead of time and chilled. Mix the ingredients just before placing the stuffing inside the turkey or in a casserole.

- Stuff the bird properly. The turkey should be stuffed loosely — about ¼ cup of stuffing per pound of turkey. This will help allow the stuffing to reach the proper 165 degrees F internal temperature whether the stuffing is in the bird or in a casserole. Use a meat thermometer to be sure. The stuffing should be moist, not dry, since heat destroys bacteria more rapidly in a moist environment.

- Cook at the proper temperature. The stuffed turkey should be placed immediately in a preheated oven set no lower than 325 degrees F. Cooking overnight in a "slow" oven is not recommended since foodborne bacteria can form under these conditions.

- Storing leftovers. Leftovers should be stored within two hours of cooking. Cut the turkey off the bones. Refrigerate the stuffing and the turkey separately in shallow containers. Use leftover turkey within four days; stuffing and gravy, in one or two days.

For more information on preparing the holiday bird, and other food safety and handling, ques-

tions concerning meat, poultry and eggs, call the toll-free USDA Meat and Poultry Hotline at (800) 535-4555. In the Washington, D.C. area, the number is (202) 720-3333. Hoem economists and dietitian food technologists are available from 10 a.m. to 4 p.m. Eastern Time, year-round. In addition, timely recorded messages are available 24 hours a day, using a telephone "menu." Both numbers

are TDD-accessible.

Additional food safety information is available on the USDA Food Safety and Inspection Service homepage. The internet address is: <http://www.usda.gov/fsis>. Consumer information pieces may be received from the Agency's "Fast Fax" by calling (202) 690-3754 or (202) 690-3755.



This column is for readers who have questions but don't know who to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

Do not send a self-addressed, stamped envelope for a reply. If we receive the answer, we will publish it as soon as possible. Please include your phone number because we sometimes need to contact the person to clarify details. We will not publish your phone number unless you request it.

**QUESTION** — Betty Sterner wants to thank Nola Brion of Liberty, Pa., for her information, but she had already contacted Replacements Ltd., Greensboro, N.C., before writing to Lancaster Farming, so she is still looking for the January, 1979 Peter Banett, Franklin Mint plate.