



**INTERNET INFORMATION ON FOOD SAFETY**  
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With the coming holidays, concern about food safety is always heightened. Many questions are posed about safety in cooking and storing holiday foods. As many people now have access to the Internet, there are a number of websites that can offer helpful information about insuring food safety. One common concern during the holiday season is how to roast whole turkeys.

A helpful internet site for this question (sponsored by the Food Safety and Information Service) is: <http://www.usda.gov/agency/fsi/s/turktime.htm>

For those who might not yet have internet access, the following recommendations were downloaded directly from this FSIS site:

1. Set the oven temperature no lower than 325 degrees F. Preheating is not necessary.

2. Be sure the turkey is completely thawed. Times are based on fresh or completely thawed frozen birds at a refrigerator temperature of about 40 degrees F or below.

3. Place turkey breast-side up on a flat wire rack in a shallow roasting pan 2 to 2 1/2 inches deep

Some optional steps:

-Tuck wing tips back under shoulders of bird (called "akimbo").

-Add one-half cup water to the bottom of the pan.

-In the beginning, a tent of aluminum foil may be placed loosely over the breast of the turkey for the first 1 to 1 1/2 hours, then removed for browning. Or, a tent of foil may be placed over the turkey after the turkey has reached the desired golden brown.

4. For uniform results, it is recommended to cook stuffing outside the bird. If stuffed, stuff

loosely.

It requires additional cooking time for the turkey and stuffing to reach a safe internal temperature (turkey, 180°F; and stuffing, 165°F).

5. For safety and doneness, the internal temperature should be checked with a meat thermometer.

Several types of thermometers are available on the market: Regular, oven-proof; instant read and digital; pop-up timers; and microwave-safe thermometers.

Make sure the thermometer you buy or use is designed for meat and poultry. At the beginning or toward the end of the roasting time an oven-proof thermometer may be placed in the thigh joint of the turkey to check the internal temperature at intervals during the cooking time. Or an instant-read may be used periodically to check the internal temperature during cooking.

After each use, wash the stem section of the thermometer thoroughly in hot, soapy water. Check periodically to see if the "pop-up" temperature indicator device has activated indicating that the bird has reached final temperature for safety and doneness. However, it is also suggested that the temperature be checked with a conventional thermometer in several places.

The temperature must reach a minimum of 180°F in the thigh before removing from the oven. The center of the stuffing should reach 165°F after stand time.

6. Juices should be clear. In the absence of a meat thermometer, pierce the turkey with a fork in several places; juices should be clear with no trace of pink.

7. Let the bird stand 20 minutes before removing stuffing and carving.

The new roasting times are based on the recommendations above. These times are approximate and should always be used in conjunction with a properly placed

thermometer.

**APPROXIMATE TURKEY COOKING TIMES UNSTUFFED**

8 to 12 lb	2 3/4 to 3 hr
12 to 14 lb	3 to 3 3/4 hr
14 to 18 lb	3 3/4 to 4 1/4 hr
18 to 20 lb	4 1/4 to 4 1/2 hr
20 to 24 lb	4 1/2 to 5 hr

**STUFFED**

8 to 12 lb	3 to 3 1/2 hr
12 to 14 lb	3 1/2 to 4 hr

14 to 18 lb	4 to 4 1/4 hr
18 to 20 lb	4 1/4 to 4 3/4 hr
20 to 24 lb	4 3/4 to 5 1/4 hr

For additional food safety information about meat, poultry or eggs, call the toll-free USDA Meat and Poultry Hotline at 1-(800)-535-4555. It is staffed by home economists, registered dietitians and food technologists from 10 a.m. to 4 p.m. ET year round. An extensive selection of food safety recordings can be heard 24 hr a day using a touch-tone phone. Other food safety websites that may be of interest:

A quick consumer guide to safe food handling  
[http://www.openseason.com/annex/library/cic/X0075\\_safefood.txt.html](http://www.openseason.com/annex/library/cic/X0075_safefood.txt.html)

Salmonella and Food Safety  
<http://ifse.tamu.edu/cknowledge/efsisalmonella.HTML>

Preventing Foodborne Illness  
[http://home.earthlink.net/~zink/d/pvent\\_1.html](http://home.earthlink.net/~zink/d/pvent_1.html)

Hopefully this information will help you and your family to have a safe and happy holiday season.

**Nutrient Management Act Meeting**

YORK (York Co.) — The York County Conservation District and York Cooperative Extension will be hosting a meeting to explain the Nutrient Management Act regulations. The meeting will be Monday December 8, 1997, at 7 PM at the York 4-H Center in Bair Station. The meeting will include how to determine if a farmer or landowner is a Concentrated Animal Operation

(CAO), what the procedure is for having a Nutrient Plan written what the role of the Conservation District is and a question and answer session.

The Nutrient Management Act is a statewide law that addresses the management of animal nutrients on certain agricultural operations to reduce nonpoint source pollution to local surface water and groundwater. The regulations address CAOs and farmers who

choose to have a voluntary Nutrient Plan written A CAO is defined as greater than 2 animal units per acres of suitable cropland and pasture for spreading manure. An animal unit is 1000 pounds of live animal weight. According to the regulations, if an operation is a CAO, there must be a Nutrient Plan written.

Contact the York Conservation District for more information at (717) 840-7430.



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1300 Ford compact diesel, 600 hrs., very good condition, 5' finishing mower, 3pth, power take-off, \$7500 OBO. 610-845-8598

(17) JD grain heads, all reduced for fall clearance. Zeisloft from Bloomsburg 800/919-3322.

1835-B Case gas skid loader, good condition, \$6,000. 9 round bales hay, wrapped, 25% moisture, 14.4%P. JD L manure spreader, on steel. Toby J. Miller, 601 Apple Grove School Rd., Wyoming, DE, 19934.

1840 Case skid loader, 2440 hrs, big like new bucket, enclosed cab, heat, nice, \$9900. Rubber scraper, good; \$350. Farm Eq. 800/919-3322. 814/766-3751.

1845 Case skid loader, gas, good rubber, excellent condition, must sell, \$5750. 30KW generator, like new, \$1950. 717-445-7417

1935 JD B, runs excellent on round spokes, \$3500. 1937 JD A, round spokes w/fenders. 3pt hitch for JD 720-730. WFE for JD 2-cylinder. 717-222-4432

1953 JD G, very late serial number, running condition, rear weights, needs restored, \$2500. 717-866-7066

1956 Vac Case tractor try-cicle blade, harrow, chains, parts. \$2,500. 301-724-5126.

1976 Ford 3600 diesel, 3778 hrs, loader dirt bucket, extra manure bucket, snowplow, 3pt, PS, chains, weights, 80% rubber, excellent condition, \$7000. 717/927-9341.

1978 JD 7700 4x4, good condition, big rubber, ready for com, \$11,500. Zeisloft 800/919-3322.

1982 JD 2350 SGC, 2-remotes, low hours, calcium tires, great shape, w/245 quickattach loader, \$19,000. 973-267-5850

1983 Gleaner M3, as nice as you can find, hydro, good rubber, fancy combine. Reduced to \$29,700. 800/919-3322.

1983 JD 6620, 2-spd cyl. same as Titan II, reverse feeder house, new rubber, only 2600 hrs, shelling corn, extra nice. Reduced to \$32,000. Zeisloft Used Farm Eq. 800/919-3322.

1988 CIH485 tractor, 40hp. cab and engine block heaters, 3pto, 3,115hrs. excellent condition. \$9,450. 610-593-2838.

1991 Husky 3600 gal. vacuum tank, hyd. top hatch, 6" ports, hyd. valve, excellent condition, truck mount, \$2500; Vacuum pumps- Jurop 12500, 300CFM, \$1100; Moro M-10 w/new rebuild. \$750. 410/346-7189.

1996 JD 770, 4WL, 24hp, mid PTO, w/70 loader, 105 hrs., JD 59 front mount, 2-stage snowblower, Landpride 25-72, 3pt, grooming mower, \$16,500 OBO. All excellent condition, Berks County, (610)682-4662.

1990 Massey 3090, 4WD, cab tractor, 2888 hrs., rebuilt transmission, good condition, \$20,000. 717-375-4591

200 Eu. Luck/Now trailer mixer, 540 PTO, new condition. 717-426-3135.

20' Rhino hyd. folding wing disc Model #118, 24" blades, 9" spacings. No Sunday calls. 717/597-5623.

2 18x4x34 tractor tires, 6-ply, power adjust rims, like new. \$175 a/piece. Samuel K. Lapp, 39 S. Soudersburg Rd., Ronks, PA 17572. 717-597-4666.

(2) Gehl 960 forage wagons, tandem axle, 1 excellent, 1 good. No Sunday calls. (717)597-5623.

300 Ford ind. engine, VM 98hp diesel, good condition, \$2000; V465 Wisconsin engines, like new; Forklift masts. 717/687-8266 8-8:30am.

30' N-Tech lagoon pump, 8", like new, will deliver, \$6,500. (606)348-9721 (w/6)348-7299.

3588 IH tractor, excellent cond. 717-653-9175.

(3) JD 443 corn heads. 800/919-3322.

3pt hitch Agro-Trend snowblowers, 5' thru to 9', in stock. 717-286-7851

4000 Ford, 3-cyl., gas, \$3900. 3pt 12" Ford post hole digger, \$285. 3pt Ford corn planter, \$385. 3pt Ford cultivator, \$1350. C80 Woods 3pt rotary mower, \$750. 717-534-1253

40kw Leroy Somer generator set, Cummins dsl engine, 863 hrs., very good condition. 717/865-6611.

444 JD corn head for side hill, excellent condition. 610-298-2334

4500 gallon manure tank, good condition. 301-790-7926 NO Sunday calls.

489NH haybine, good condition \$1,000 610-593-2889 evenings.

81 White 2-105 tractor, red stripe, 1838 hrs, canopy, sharp! \$8,900. 717-597-4666.

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