

This week's column is in a question and answer format and includes some of the most frequent questions that consumers ask about turkey preparation and cooking.

Is stuffing a turkey the night before a good time saver?

Some people may think it's a time saver, but it's a unsafe food handling procedure. Harmful bacteria can multiply in the stuffing and cause food poisoning even when the stuffed bird is refrigerated. The cavity of the bird actually insulates the stuffing from the cold temperatures of the refrigerator and acts as an incubator for harmful bacteria. So, always stuff turkey right before it goes in the oven.

The ingredients for the stuffing

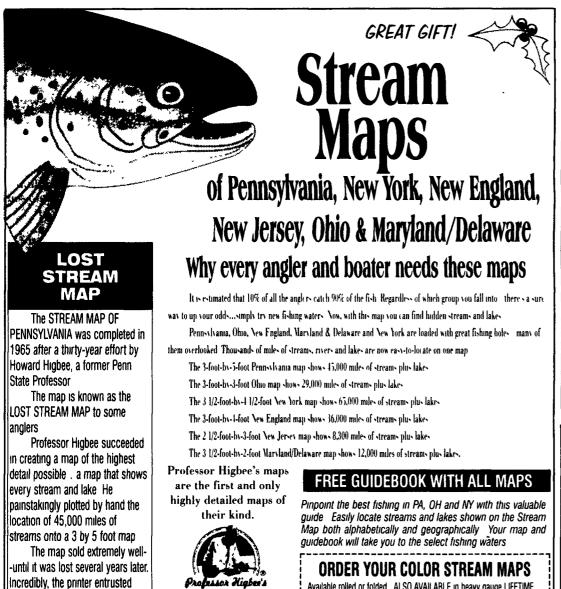
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**RAVE REVIEWC** 

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the meatiest part of the thigh, should register 180F. When you poke the turkey with a fork, the juices should run clear.

can be prepared and refrigerated

separately the night before. Then

mix your stuffing. Stuff the tur-

key and cook immediately. An-

other option is to mix and pop

the stuffing into the oven in a casserole dish during the last

Is it safe to cook a turkey in

The glue and ink on brown

bags were never intended for use

as cooking materials and may

give off harmful fumes. Also,

brown bags are usually made from recycled materials and are

not sanitary. To cook your turkey

safely in a bag, use a commercial

particularly if you're roasting a

to cook will it take 6 hours to

the same weight does not double

the roasting time. In fact, cook-

The bags are time savers too,

If one turkey takes 3 hours

Cooking two turkeys of about

ing two takes no longer than

if there were only one bird in

Just make sure there is

sufficient oven space for both

turkeys so the heat can oircu-

late properly, and check each

one separately for doneness.

When the birds are done, a

meat thermometer, placed in

hour or so the turkey is baking.

a brown grocery bag.

oven bag.

large bird.

cook two turkeys?

the oven.

If you're microwaving turkey, however, cooking time is based on the combined weight of the turkey pieces. It takes longer to microwave several pieces.

Again, use a meat thermometer to determine when the pieces are done. After standing covered outside the microwave for 10 to 15 minutes, turkey breasts should reach 170 F., thighs and drumsticks, 180F.

Is price the best indicator of quality for purchasing a turkey?

All turkeys in the market are young (usually 4 to 6 months of age) and therefore tender. While stores price turkeys low to attract shoppers, that is no indication of quality.

Look for a USDA or state inspection mark that indicates the turkey is safe and wholesome. Personal preference and storage space usually dictate whether you buy fresh or frozen, pre-basted or unbasted.

Pre-basted birds may contain vegetable oil, broth and spices added to give flavor and keep the birds moist. USDA Grade A, the highest quality grade, means a bird is well shaped and free of pinfeathers, cuts and bruises.

For a complimentary copy of Turkey Basics contact your local Extension Office or contact my office at: Turkey Basics, 1238 County Welfare Road, PO Box 520, Leesport, PA 19533-0520.

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HARRISBURG (Dauphin Co.) — Each year, more than 1,500 entries have competed for prizes in the Pennsylvania Farm Show's Family Living Department.

Since the department was moved to a larger area in the Main Exhibition Area last year, more entries are being sought for the 2004 Pennsylvania Farm Show, Jan. 10-17. They must be delivered to the Farm Show building by Thursday, Jan. 8.

To encourage more entries, a special supplement, the "Family Living Premium List," has been compiled listing all areas of competition.

The areas includes: Canned Foods, Dried Fruits and Vegetables, Baked Products, Clothing, Crafts, 4-H and other youth categories, and special baking contests.

New to the craft area this year is a Quilt Block Contest sponsored by Kitchen Craft with prize monies of \$50 fro first place down to \$10 for fifth place.

The quilt blocks will become the property of the Farm Show and will be assembled into quilts, wall hangings, pillows, etc. They will be sold at auction with proceeds going to the Farm Show Scholarship Foundation.

To receive a Family Living Premium List, contact Darlene Dreuschel, Pennsylvania Farm Show, 2301 N. Cameron St., Harrisburg, PA 17110;

call (717) 787-2905; email: farmshow

state.pa.us;or call tollfree 888-385-4471.



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printing plates declared bankruptcy, then carelessly hauled Higbee's 30 years of work to a	"It is amazingly detailed and names some creeks in the	SHIPPED IN TIME FOR CHRISTMAS PRIORITY MAIL INCLUDED State Stream Map ROLLED FOLDED LAMINATED		EE BROCHURE
landfill. The few remaining dog-eared copies became a prized fisherman's possession. Professor	Mohawk Valley that can't even be found on topographic maps " —John Pitarres, OBSERVER-DISPATCH, Utica	PA 3 FT by 5 FT \$25 95 \$25 95 \$39 95   NY 3 5 FT by 4 5 FT \$25 95 \$25 95 \$39 95   NE 3 FT by 4 FT \$25 95 \$25 95 \$39 95   NJ 2 5 FT by 3 FT \$25 95 \$25 95 \$39 95   NJ 2 5 FT by 3 FT \$25 95 \$25 95 \$39 95   OH 3 FT by 3 FT \$25 95 \$19 95 \$33 95	NOVEMBER SPECIAL Shoofly Pie Mix	<u>s</u> \$1.69
Higbee was offered \$400 for one of his last maps And state agencies were forced to keep their copies under lock and key Experts told Professor Higbee that reprints were impossible, because the maps were printed in non-photographic blue Then, in 1991, at the age of 91, Howard Higbee's dream came true. Computers made it possible	"If you're looking for the most definitive maps ever created depicting every single creek, river, stream, pond and	Check or money order enclosed \$ Each map includes the FREE Guidebook Each rolled and iaminated map shipped in a sturdy storage tube	Golden Barrel Baking Molasses 32 Mrs. Schlorer's Ham Glaze 9.5	
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