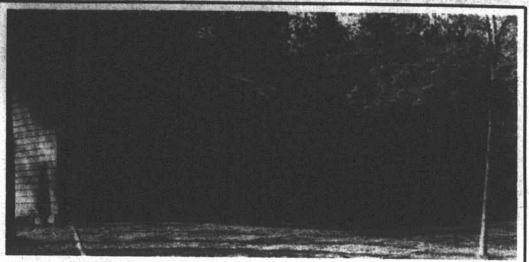
Lifestyles



On Christmas tour

The home of Mr. and Mrs. Harry Williamson will be on the annual Raeford Junior Woman's Club Christmas Home Tour planned for December 8

from 2 to 6 p.m. Tickets are \$5 and will be available at the Raeford Civic Center on the day of the tour.

Safety on 4-H agenda for Hoke homes

By Kimberly Potter

Safety needs to be present in our homes. That was what 4-H'ers learned at Hillcrest's last meeting in October.

The program began by finding safety hazards on a worksheet.

Then, there was a "safety hunt.

Each member went around in

OPEN THANKSGIVING DAY 6:30 a.m.-3 p.m. TURKEY AND DRESSING And All Trimmings or COUNTRY HAM Take Outs Available

Wagon Wheel Restaurant

A.A. MEETING

Thursday evenings 8 p.m. Open Arms Rest Home Dining Hall

the building looking for prepared safety hazards.

Leah Hendrix called the meeting

to order. Kimberly Potter told about her recent visit to the N.C. State University for 4-H Career Day.

Leslie Ashburn talked about the County Council Cookout and what fun it-was.

Leah also gave recognition to

Jason Melton who raced a turkey in the Turkey Festival for the 4-H'ers.

The Achievement night was also brought up. It was held on October

The program given was very educational.

The 4-H'ers learned that safety is really important.

Turkey holiday hot-line opens

It will soon be Thanksgiving and time to cook that delicious turkey. I thought it would be good to mention a few reminders to help keep your Thanksgiving safe and suc-

There will be a Turkey Talk-Line again this year, from November 4 - December 24, Monday through Friday, 8 a.m. to 8 p.m. It will also be open two weekends, November 16-17 and November 23-24, 8 a.m. - 6 p.m. The Hot-Line is dedicated to

answering consumer questions on turkey, from how much to buy to what to do with leftovers.

The toll-free number is 1-800-323-4848

Here are a few reminders about

preparing your turkey:
1. Thawing - Do Not Thaw at Room Temperature. Leave turkey in original bag and use one of the following methods.

-No Hurry - Place on tray in refrigerator for 3 to 4 days (24 hours for each 5 pounds of

-Faster-Cover with cold water, changing water frequently (1/2 hour per pound of turkey).

-Fastest-In the microwave oven according to manufacturer's directions. Refrigerate or cook turkey as soon as thawed. For maximum eating quality, refreezing uncooked turkey is not recommended.

2. Preparation for Roasting -Rinse the turkey inside and out with cool water, then pat dry with

On the Front Burner Alice Pettitt Home Economics

Agent a paper towel or clean cloth. Return legs to hock lock or band of skin or tie loosely. Tuck tips of wings "akimbo" under back of turkey. Neck skin should be skewered with poulty pin or round

turkey is now ready for roasting. 3. If you are going to stuff the bird, do it just before roasting. Allow about 3/4 cups of stuffing per pound of turkey. Place the stuffing loosely in the neck and body cavities since it will expand as the turkey roasts. Do not stuff the turkey the day before. Never freeze an uncooked, stuffed turkey or a roasted, stuffed turkey. Remove any leftover stuffing from the carcass and refrigerate immediately

toothpick to back to provide a neat appearance at the table.

4. Roasting - Place turkey breast side up on rack in shallow open roasting pan. If a meat ther-mometer is used insert into center of thigh next to body not touching bone. Place a "tent" of lightweight foil, shiny side down, loosely over turkey to prevent over browning. Roast in 325° oven. Turkey may be basted, if desired,

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but surface basting during roasting results only in enhancing the ap-pearance of the skin. Foil may be removed during the last half hour for a final browning. You should not partially roast a stuffed turkey one day and complete roasting the next. Interrupted cooking enhances the possibility of bacterial growth.

Approximate Roasting Time -(325° oven)

Weight Unstuffed 8 to 12 lbs. 12 to 16 lbs. 3-4 hrs. 31/2-5 hrs. 41/2-6 hrs. 4-5 hrs. 4½-6 hrs. 5½-7 hrs. 16 to 20 lbs. 20 to 24 lbs. 51/2-61/2 hrs. 61/2-71/2 hrs

Turkey is done when meat thermometer registers 180° to 185°F., thick part of drumstick feels soft pressed with thumb and forefinger or when drumstick moves easily.

Stuffing in a turkey needs to reach 165°F to be sufficiently cooked.

Let turkey stand at room temperature for 15 to 20 minutes for easier carving.

Turkey Pizza 2 cups cooked chopped turkey 1/2 teaspoon oregano leaves

1/2 teaspoon salt 2 fresh tomatoes, cut into 1/2 inch wedges 5 eggs

1/4 cup milk

(See FRONT, page 5B)

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