

cheese

1 cup

Protected by an intact plastic

That is young or mature and of

Nonstuffed or prestuffed. With desirable cooking aids: pop-up timer, roast in the bag,

Officially graded - A, etc.

TURKEY MEAT QUALITY IS

When a frozen turkey is thawed in cool temperatures (40 degrees F, or below) before roasting.

When roasted immediately after

When nonfrozen turkeys are roasted within 3 to 4 days.

THAW THE FROZEN TURKEY

In its unopened plastic bag at refrigerated temperatures (40 degrees F. or below). NOTE: A. one stop method for prestuffed, frozen turkeys. A maximum of 3 days may be required to complete

in a deep container under cold run-

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