



**For And About Homemakers**

By Mary M. Deyton  
Since pants have become such a popular item in our wardrobe, more and more ladies have been sewing on pants for themselves and their children. The construction of pants is not really difficult, but we often run into difficulty when trying to fit and alter a pants pattern. To help you with these problems, we plan to have a "Fitting And Alterations Day" on December 6 here in the Extension Office. Anyone needing help in alterations on either pants or dresses may come in any time on that day from 9:00 a. m. until 3:00 p. m.

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Proper care of the "Holiday Bird". A delectable roast turkey is traditional fare during the holiday season, but a seasonal increase in foodborne illness is also a little known tradition. . . A tradition that can be broken by proper handling of that holiday bird.

**THAWING**  
1. If possible thaw turkeys completely before cooking. If not, allow extra cooking time.  
2. Thaw in the refrigerator whenever possible.  
3. Never thaw poultry at room temperature. Temperatures between 60 and 120 degrees allow rapid growth of bacteria and production of toxins by some bacteria.  
4. If refrigerator space is not available, the turkey can be thawed by being placed, still in its original wrapper, in a closed double brown paper bag on the kitchen counter. Allow no more than one hour per pound when thawing this way. The closed double paper bag forms a cool air space around the tur-

key so that its surface is not exposed to the room's temperature.  
5. Be sure all utensils used with the raw bird are washed thoroughly with a detergent before being used again.

**COOKING**  
1. Never stuff the internal cavity of turkeys with dressing until it is ready to go into the oven.  
2. Cook poultry completely at one time; never partially cook and then finish cooking later. The internal temperature of a turkey when done is 180 to 185 degrees F.  
3. Commercially stuffed frozen turkey should always be cooked without thawing.  
4. Estimate the proper length of time for cooking so that the turkey will be fully cooked and served immediately after it is done.

**STORING LEFTOVERS**  
1. Never allow cooked turkeys to stay in unheated ovens, such as for overnight storage.  
2. Never refrigerate cooked whole turkeys for overnight storage without first reducing their bulk size.  
3. Store turkey, dressing and the broth or gravy in different containers.  
4. Whenever possible, put large quantities in several small containers rather than one large one to speed cooling.  
5. If leftovers won't be used within one or two days, put in the freezer rather than in the refrigerator.

**REHEATING**  
1. When using stock, boil thoroughly either before or during gravy preparation.  
2. Heat leftover turkey and dressing thoroughly before serving. Never just warm it.



Mr. and Mrs. Charles O. Fox

**Couple To Celebrate Golden Anniversary**

Mr. and Mrs. Charles O. Fox of Meadow Road, Burnsville will celebrate their 50th Wedding Anniversary with a reception to be given by their children in the Community Building on Robertson Street, Burnsville.

The reception will be held Saturday night, November 25, from 7 to 10 p. m. Mr. and Mrs. Fox, honorees, have seven children: S/sgt. Bruce Charles Fox

of Pope Air Force Base, Mrs. Robert L. Bowes of Roxboro, Mrs. Charles Pate of Romulus, Michigan, Mrs. Estel Higgins of Burnsville, Mrs. Earl Link of Alton, Va., Mrs. Rollins Beaver of Bakersville and Miss Bemice Fox of Asheville. They also have 19 grandchildren and five great-grandchildren.

All friends and relatives are invited to attend.

**Celebrates Birthday**

Jay Thomas Styles, son of Mr. and Mrs. Doyle Styles of Fort Lauderdale, Florida, celebrated his first birthday with a party at his home on Saturday, November 11. There were about twenty guests at the party. Jay is the great grandson of Mr. and Mrs. J. V. (Casey) Jones of Burnsville.



Shelia McCurry

**To Celebrate 3rd Birthday**

Little Shelia Diane McCurry, daughter of Mr. and Mrs. Travis McCurry, is celebrating her 3rd birthday on November 23, Thanksgiving Day.

PHONE 765-2413  
**Craig**  
Professional Photography  
SPRUCE HILLS, N. C.

**Sales And Use Tax Report**

The local 1% Sales and Use Tax Report for October, 1972 shows the following tax collections by county: Yancey collected \$12,055.05 for that period; Mitchell collected the amount of \$18,348.80 and

Avery County collected \$16,411.35.

The report is issued monthly by G. A. Jones, Jr., Commissioner, N. C. Department of Revenue, Raleigh.



George Washington Carver found 300 new commercial uses for the peanut.

**David's Limited town square**  
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**TIES** are always appropriate Danbury and Bruce Ltd. **4.00 UP**

**CORDURY SLACKS** Reg. 13.00 **10.98**

**WOOL COATS** Reg. 44.95 **32.50**

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**From The Yancey Extension Homemakers food news & cues**

By Mrs. Mary Gillespie

If you prefer a chiffon pumpkin pie or the old fashioned kind baked in the crust one of these should be just what you like.

**PUMPKIN CHIFFON PIE**

Have ready a 9-inch graham cracker or gingersnap crust. Soften 1 envelope unflavored gelatin in 1/4 cup warm water in 2-qt. saucepan. Add 1/2 cup sugar--2 egg yolks, 1 tsp. pumpkin pie spice--dash of salt. Stir until smooth. Stir in 3/4 cup evaporated milk. Cook and stir over low heat until the mixture thickens. Do not boil. Take off heat. Stir in 1 lb. can pumpkin (or 2 cups) and 1 1/2 tsp. grated orange rind. Chill until thick but not firm. Beat 2 egg whites until foamy. Beat in gradually 1/2 cup sugar until stiff and glossy. Fold in pumpkin mixture and heap into the crust--sprinkle top with finely chopped pecans if desired. Chill two or three hours before serving.

**PUMPKIN PIE**

Pastry for 9 inch pie shell  
2 cups mashed cooked pumpkin  
3/4 cup firmly packed brown sugar  
1/4 tsp. cinnamon  
1/2 tsp. mace  
1/2 tsp. nutmeg  
1/2 tsp. salt  
1/4 tsp. ginger  
3 tblsp. melted butter  
1 tblsp. molasses  
2 eggs slightly beaten  
2 cups scalded milk

Combine all ingredients and pour into unbaked shell. Bake at 450 degrees about 20 min. Then reduce to 350 and bake until custard is firm.

We think this is one of the best applesauce cakes we have ever made. It is very moist and soft. Bake either in a sheet pan or in layers. It makes three nice layers and is delicious put together with seafoam icing.

**RAISIN APPLE CAKE**

2 1/2 cups sifted flour  
1 1/2 tsp. soda

1 tsp. cinnamon  
2 cups thick applesauce  
1/2 cup chopped nuts  
1 tsp. cloves  
1 tsp. nutmeg  
3/4 cup shortening  
1 1/4 cup sugar  
2 eggs  
1/2 cup light molasses  
1 cup raisins  
--Sift flour with soda, salt and spices. Put 2 tbs. flour mixture over nuts and raisins and stir to coat. Cream shortening--add sugar gradually; beat until fluffy. Add eggs one at a time. Beat well. Add molasses--beat. Add flour alternately with applesauce. Fold in nuts and raisins. Bake 350

**United In Matrimony**

Gail Sue Gardener and Paul Fredrick Greene were united in marriage November 13, 1972 at Young's Chapel Free Will Baptist Church at 4:00 p. m.

The bride is the daughter of Mrs. Jim Collins and Mr. Shelby Gardener, Norton, Virginia. The bridegroom is the son of Rev. and Mrs. Fred Jack Greene of Norton, Va., formerly of Burnsville, N. C.

Rev. Greene officiated at the wedding of his son with a double-ring ceremony.

The bride wore a street-length dress of knit with matching dress-length vest in green and brown knit. Attending the bride was her mother, dressed in a green plaid dress and a cape of wool. Mike Rash, Johnson City, Tennessee, was best man.

The couple had dinner at the home of the bridegroom's sister, Mrs. Harley Campbell. After spending the night in Burnsville, Mr. Greene returned to his job with the Norton City Police Department. Mrs. Greene returned to school at the John I. Burton High School where she is a junior. They will reside in