

## Turkey Time Talk

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Agent

Turkey time has come to be year-round fare with small, tender, low calorie birds; but Thanksgiving and Christmas are the traditional times. If possible, buy the turkey when it's on sale and freeze it. Allow 1 lb.

per person if you expect to serve seconds and sandwiches later.

To thaw place the turkey in the refrigerator for 1 to 3 days depending on the size of the turkey. If refrigerator space is limited, thaw the bird in its original water tight wrap in cold water. This method requires 3 to 7 hours.

### Roasting Preparation

To prepare for roasting, rinse

neck and giblets, place in saucepan with seasonings and water. Let simmer 2 hours or longer. You'll use this broth in dressing and gravy, add the giblets chopped, to the gravy.

Rinse turkey quickly in cool water and pat dry. Rub the inside with salt. Fold neck skin under back and fasten with a skewer. Tie drumsticks to the tail and twist wing tips onto back.

Turkeys of any size may be roasted. Correct roasting is dry heat cooking at low temperature. It requires no water, no searing, no basting, and no cover.

A shallow pan with a rack at least ½ inch high raises the bird off the bottom of the pan keeping it out of the juices and allowing the heat to circulate around the bird, roasting it evenly.

Always roast turkey done in one continuous cooking period. Low temperatures assure better flavor and appearance, less shrinkage and less loss of juices.

Place turkey breast side up on rack in shallow roasting pan. Brush skin with butter or fat. If a roast meat thermometer is to be used, insert it so that the bulb is in the center of the inside thigh muscle or the thickest part of the breast meat. Be sure that the bulb does not touch bone.

Place in an oven preheated to 325 deg. F. Brush occasionally with butter or drippings. When the turkey is two-thirds done, cut the cord holding the legs to permit heat to reach the heavy meat part. To prevent over browning, cover with a loose tent of aluminum foil or lay a fat-moistened cloth over the legs and breast.

Here is your time table for roasting in 325 deg. oven:

Ready-to cook wt.	Cooking time
6-8 lbs.	3 to 3½ hr.
8-12 lbs.	3½ to 4½ hr.
12-16 lbs.	4½ to 5½ hr.
16-20 lbs.	5½ to 6½ hr.
20-24 lbs.	6½ to 7 hr.

There is no substitute for a thermometer to test for doneness. the traditional "doneness test" used by many experienced cooks is a "feel" test. Turkey is done when the thickest part of the drumstick feels very soft when pressed between protected fingers, and the drumstick moves easily up and down as the leg-joint gives readily, or breaks.

Bake the dressing separately for the last hour of roasting. Baste with a few spoonfuls of drippings turkey. Prepare from stale bread or packaged dressing or a combination. Add extra

touches of oysters, chestnuts or celery and onions. This ensures a deliciously light, digestible, thoroughly cooked tuffing.

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