

Homemaking News Notes

After you have selected the turkey for our family Thanksgiving dinner and prepared the stuffing materials-you will want to be sure the bird is cooked to give your family the utmost in eating enjoyment.

To prepare the turkey for roasting remove any pin feathers by using a strawberry huller or tweezers or by catching them between thumb and paring knife. Singe the bird if necessary, wiping dry if it has been wet.

Wash the outside well by rubbing with cloth or soft brush. Rinse the cavity with cold water. Drain the bird thoroughly by standing it upright for a few minutes.

If you buy a frozen turkey, thawing is recommended before cooking. The best place for thawing is in the refrigerator. Leave the bird wrapped in its water-tight wrapper. A very small turkey should thaw in about a day; a big 20 pounder may take four days; a family size 8 to 12 pounder, about two days.

If you need to thaw the turkey in less time, put it under cold running water; not under a hot water faucet. This will take one to three hours.

The turkey may be stuffed just before it goes into the oven or several hours in advance. When you stuff it ahead of time, cool hot dressing before putting it in the turkey. Then wrap the stuffed bird loosely in waxed paper and refrigerate immediately at a temperature of 38 degrees Fahrenheit or less.

Don't pack dressing tightly. If you do, it will be soggy and the bird may burst when dressing expands during cooking. Turkeys may be roasted without dressing.

Correct roasting is slow cooking by dry heat on a rack in an open pan. It requires no water.

Low temperatures assure better flavor and appearance, less shrinkage and less loss of juices.

A shallow pan allows the heat to circulate around the bird, roasting it evenly. A rack that fits the pan and is at least one half inch high raises the bird off the bottom of the pan, keeping it out of the juices.

For best results, follow these simple steps in roasting. Rub the cavity with salt (1/2 teaspoon per pound of bird). Put enough stuffing in the neck to fill it out nicely and fasten neck skin back with a skewer. Stuff the cavity well, but do not pack tightly. Truss the bird and grease skin thoroughly with melted or softened cooking fat.

Place the turkey on a rack in a shallow pan, breast down. Cover top and sides of bird with a fat moistened cloth—preferably clean white cheese cloth.

Place in a preheated oven set at proper temperature for your size turkey. Do not sear. Do not cover. Do not add water. Moisten cloth with fat from bottom of pan if cloth dries slightly during cooking.

Turn the bird breast up when about 3/4 done if breast meat browns too slowly—Mrs. Nancy Sutton, Home Extension Agent.

Fowl Cholera Has Had It

WASHINGTON, D. C.—Fowl cholera, an old poultry killer, is about to meet its nemesis. U. S. Department of Agriculture scientists have developed several vaccines which look good for fighting this disease.

Experiments are going forward to determine the best method of preparation and dosage to obtain the greatest amount and duration of immunity for vaccinated fowl. The results should make it possible shortly to vaccinate poultry under field conditions where natural outbreaks of cholera are prevalent or are expected.

A single dose of one experimental killed-virus vaccine has been found to give excellent immunity for nine months. It should give adequate protection for the laying year.

Previously, the only available treatments for the disease have been the use of sulfa drugs and or bacterins made from infected birds. Both of these gave only temporary immunity.

Stored grain insects appear to have increased in Nebraska this fall, a University of Nebraska insect specialist reports. Extension entomologist Robert E. Roelle said the increase is likely due to moisture conditions and temperatures in grain, which have fostered a longer grain pest. The only practical control measure is fumigation. Fumigants work best if grain temperature is above 70 degrees, and grain moisture is 12 per cent or lower.



HINKY DINKY

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- 50 Extra Top Value Stamps with 2-Lb. Loaf of Kraft's Velveeta or Food Club Ched-R-Treat Cheese
- 50 Extra Top Value Stamps with Five 12-oz. Jars of Kraft's Fresh Cucumber Pickles
- 50 Extra Top Value Stamps with two 46-oz. Cans of Del Monte Pineapple-Grapefruit or Pineapple-Orange Drink
- 50 Extra Top Value Stamps with Half Gal. Carton Dartmouth Ice Cream
- 50 Extra Top Value Stamps with two pounds any brand Sliced Bacon
- 50 Extra Top Value Stamps with 1-Qt. of Johnson's Glo Coat, Simoniz Aero-wax or Bruce's Wax
- 50 Extra Top Value Stamps with any size Top Frost Turkey
- 50 Extra Top Value Stamps with two 16-oz. cans of Ocean Spray or Food Club Cranberry Sauce
- 50 Extra Top Value Stamps with king size 1-lb. bag of Hinky Dinky Potato Chips
- 50 Extra Top Value Stamps with 5-lb. bag of Oranges
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- 50 Extra Top Value Stamps with large 20-oz. Jar Elma Strawberry Preserves
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- 50 Extra Top Value Stamps with quart jar of Kraft's Miracle Whip or Food Club Salad Dressing
- 50 Extra Top Value Stamps with any six pkgs. of Top Frost Frozen Foods
- 50 Extra Top Value Stamps with six G-E or Sylvania Light Bulbs
- 25 Extra Top Value Stamps with pkg. of a dozen Hinky Dinky Donuts
- 25 Extra Top Value Stamps with 2 king size 24-oz. loaves of Hinky Dinky Bread
- 25 Extra Top Value Stamps with 5-Lb. Bag of Food Club Flour
- 25 Extra Top Value Stamps with 7-oz. bag of Hinky Dinky Potato Chips
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- 25 Extra Top Value Stamps with 1-lb. Carton Food Club U.S.D.A. Grade "AA" Butter

ALBERT'S

Italian Chef Dressing
8-oz. Bottle
37c

LIPTON'S

Onion Soup Mix
Reg. Pkg.
18c

- Monarch ASPARAGUS SPEARS All Green. No. 300 Cans... 2 for 49c
- SPRY 3 Lb. Can... 95c
- SUPREME SALAD WAFERS 1-Lb. Box... 29c
- AMERICAN BEAUTY 16-oz. Bag... 24c
- MAZOLA Pint Bottle 37c. 5c Off Quart Bottle... 2.29
- MAZOLA Salad Oil, Gallon... 33c
- REYNOLDS WRAP Aluminum Foil, 12" Wide, 25-Foot Roll... 39c
- STARKIST TUNA Solid Pack, Light Meat, Blue Label, 6 1/2-oz. Can... 34c
- CHEER Blue, Large Pkg. 5c Off Sale, 2 Giant Cans Banded Together... 44c
- COMET CLEANSER 2 for 41c
- ZEST Bath Bars 5c Off Sale, 6c Off Sale, Qt. Bottle... 47c
- STALEY'S WAFFLE SYRUP 1-Lb. Bag... 39c
- SUPREME Chocolate Fudge Sandwich Cookies, 1-Lb. Bag... 39c

It's a Second Big Week Stampsgiving

DEL MONTE
or FOOD CLUB
PEACHES
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Yellow: Cling

No. 2 1/2 Cans
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Food Club Fancy New York State
Apple Sauce No. 303
Cans... 2 for 29c

Gaylord, Whole, In Heavy Syrup
APRICOTS No. 2 1/2
Cans... 3 for \$1

Sacramento Fancy
FRUIT SALAD No. 303
Cans... 3 for \$1

Royalty Crushed
PINEAPPLE No. 303
Cans... 2 for 35c

Jack O' Lantern
YAMS No. 303
Cans... 2 for 39c

Elma Stuffed Manzanilla Salad
OLIVES 10-oz. Jars... 2 for 69c

Glaze Fruits for Holiday Baking

- S & W Red CHERRIES 6 1/2-oz. Jar... 49c
- S & W Diced ORANGE PEELS 4-oz. Jar... 23c
- S & W Diced PINEAPPLE 4-oz. Jar... 29c
- S & W Diced CITRON 4-oz. Jar... 23c
- S & W Glaze MIXED FRUIT 1-Lb. Jar... 61c

YAMS 2 lbs. 15c

U.S. No. 1,
Texas,
Puerto Rican

Fancy California Degletnoor
FRESH DATES 2-Lb. Plo... 49c

Fancy Fresh Imported "AA" Grade
CHESTNUTS Large Size, Lb... 29c

Fresh Tender California Pascal
CELERY Hearts, Cello Bundle of 2 Large Stalks... 29c

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Extra Fancy Northwest Red Rome Beauty
APPLES... 2 Lbs. 29c

Fancy White Hothouse
MUSHROOMS Box... 29c

Fancy Fresh California
BRUSSEL SPROUTS Per Box... 35c

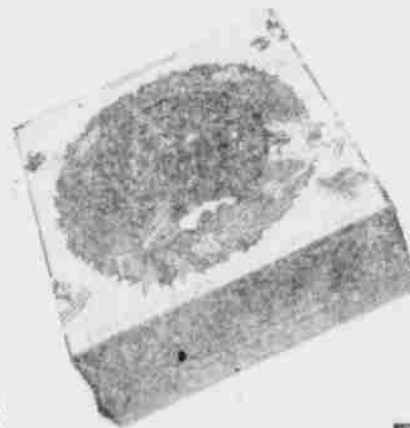
Fancy Fresh California
BROCCOLI Large Bunch... 35c

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Rich! Spicy! Moist!
Chock Full of Glaze Fruits

\$1.99

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Save 20c
This Coupon Worth 20c at Hinky Dinky on 18 oz. bottle of
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