



SYRACUSE

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Community Corner

Family gatherings

By PATRICIA M. BRAMAN
Extension Agent

The dining room table may seat only six or eight, but somehow, families find ways to stretch the food and the table space at Thanksgiving. That's part of the tradition.

Entertaining a large family gathering is fun, but it needs to be done safely. Roast turkey — the favorite Thanksgiving entree — is a perishable food. Always thaw the turkey in the refrigerator for two to four days. If you must thaw it more quickly, put it in a waterproof plastic bag, seal tightly, and defrost in cool water. Thawing frozen poultry at room temperature gives bacteria a chance to grow. This is especially true with large frozen turkeys because of the time it takes them to thaw completely.

Turkey should be cooked thoroughly to an internal temperature of 180-190 degrees F. Never partially cook it and finish cooking later. Bacteria can survive in partially cooked poultry. To test for doneness without a thermometer, press the thick part of the drumstick between your fingers. Protect with paper towel or clean cloth. Meat should be soft. Move drumstick up and down, it should move easily or twist out of joint.

Stuffing can present a food safety problem if not handled properly. It should be completely

cooked. It's safest to cook stuffing separately from the turkey, because stuffing inside a warm turkey is a breeding place for bacteria. It's also easier to serve a crowd when the stuffing is cooked separately. Never stuff turkey the night before cooking as bacteria can grow.

Scalloped oysters — another holiday favorite in some households — are also highly perishable. Keep them refrigerated or frozen until just before cooking. In serving, keep them hot and refrigerate leftovers immediately.

Your family may enjoy meals every day without problems, but on holidays when large groups get together, the types and larger quantities of foods present different problems. Bacteria can

cause food poisoning with the right combination of time, temperature, and moisture. Keep hot food hot (above 140 degrees) and cold foods cold (below 40 degrees). Never allow perishable foods to stand at room temperature more than two hours. After the meal, be sure to refrigerate leftovers immediately.

Holiday meals are fun but need careful planning. How many people can you safely serve? How much time will it take to prepare the food? Don't try to feed more people than you can handle. Consider the size and quantity of the cooking equipment you have, your supply of eating utensils and dishes, and the amount of refrigerator space you'll need to store foods. Have a happy and safe Thanksgiving Day.

Leesburg Homemakers celebrate anniversary

Members of the Leesburg Homemakers Club met Wednesday evening, Nov. 15, in a Goshen restaurant for a 6:30 dinner. The club was celebrating its 42nd anniversary.

Hostesses for the evening were Mrs. Max Anglin and Mrs. Leo Anglin. Mrs. Leo Anglin gave several readings and conducted a game on what the 25 members

present wanted Santa to bring for Christmas.

Door prizes were won by Mrs. Jack Smith, Mrs. Charles Smoker, Mrs. John Lursen and Mrs. Dale Morehouse.

The Christmas meeting will be a carry-in dinner at 6:30 p.m. on December 19 in the home of Mrs. Kenneth Miller, east of Leesburg.



Mrs. Cormany hostess for Home Arts

Mrs. Paul Cormany was hostess to the Home Arts Club of Milford on Tuesday, Nov. 14.

Mrs. Earl Neagle, president, opened the meeting by leading the pledge to the flag and club creed.

For devotions Mrs. Cormany read, "A Season of the Heart" and "Giving Thanks."

Mrs. Forrest Zimmerman gave the health and safety report on "Who has the responsibility of the

family's health?" In the report Mrs. Zimmerman touched on the topic that the mother usually is the one who must serve the most nutritious meals for the money, know what immunizations they've had and what to do in emergencies.

The garden remarks were given by Mrs. Charles Schell, who told about different kinds of vegetables and what they do for health. She stated that squash,

pumpkins and cabbage are good to purify the blood.

Mrs. Zimmerman gave the lesson entitled "Eating for Health and You are what you Eat." She said that the largest health problem today is obesity. She gave a true and false test to those present. She also stated that the body needs some fat, sugar and cholesterol, but one must watch for too much.

Pointed out during the lesson were heredity, life style, worry and exercise; all play a roll in our life as to our needs. The key to good health is moderation in all things and that three balanced meals were needed during the day.

Roll call was answered by giving plans for Thanksgiving with eight members answering. Minutes from the last meeting were read and dues were collected.

The hostess served refreshments of pumpkin pie, cookies, cider and coffee with Mrs. Vera Craven winning the prize.

The meeting closed by repeating the club collect.

Waubee Grange has pot luck

The St-Mar-Kos Pomona Grange met in the home of Mr. and Mrs. Raymond Pinkerton, Milford, Thursday evening, Nov. 16, with a pot-luck supper before the meeting.

Master Vera Thompson opened the business part of the meeting. The Grange will have an officers instruction for the subornate granges of Bremen, Waubee and New Tamerach as well as the Pomona officers on April 19, in the Bremen Grange Hall.

A report on the state Grange session held at Logansport, October 21-23, was presented by Mrs. Carrie Pritsch as delegate. In her presentation Mrs. Pritsch said that of the 66 resolutions turned into the state from the granges, four resolutions from the St-Mar-Kos grange were approved.

The W.A.C. received 909 stuffed toys to be given to childrens hospital at Christmas. Happy birthday was sung to Mrs. Lulu Felkner. She will be 93 on November 30.

Lecturer Ruth Miller, read an article used by National Grange Master John Scott, in his address on November 13, at the 112th annual session, in Denver, Colo. In the article she read of how he strongly defended the need for strengthening and maintaining

Cookie exchange set for holiday party event

Members of the Junior Mothers Club of Syracuse met on Monday night in the home of Mrs. E. W. Hall.

Mrs. Mary Shreve gave a talk on unusual epitaphs discovered across her travels of the United States.

Plans were made for the annual Christmas party which will be a cookie exchange on Monday, Dec. 11, in the home of Mrs. Ron Silveus.

Assisting the hostess for the evening were Mrs. Darle Hoover and Mrs. Jack Stoelting.

"The busy have no time for tears." Byron



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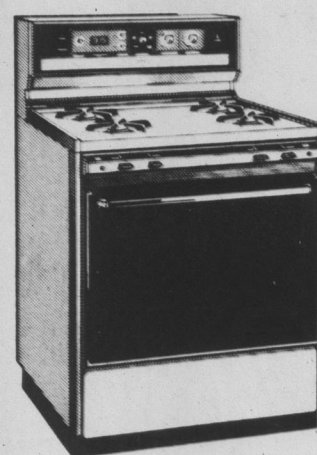
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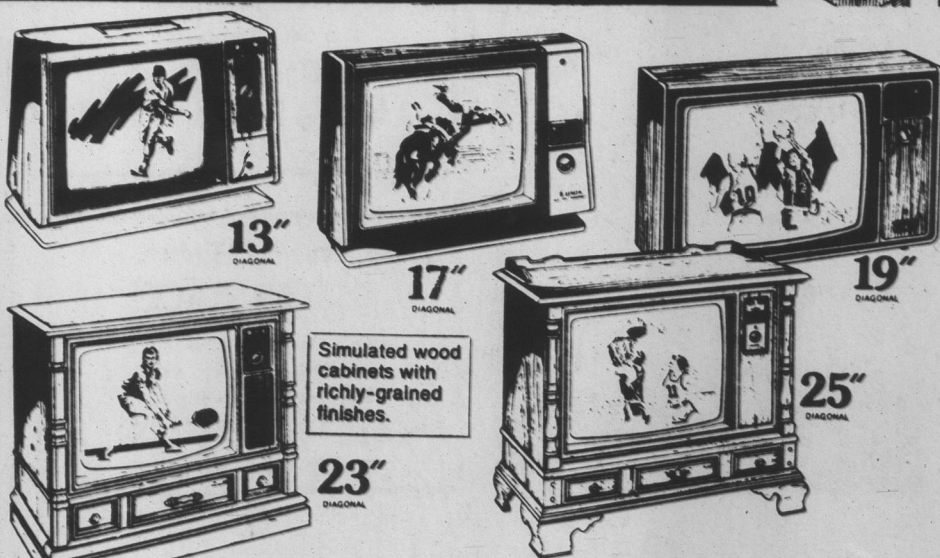
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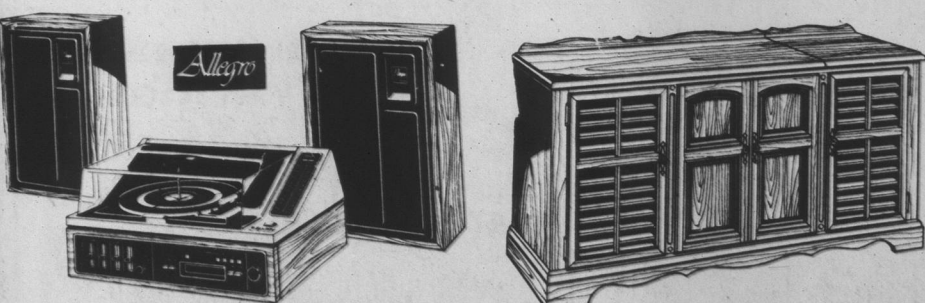
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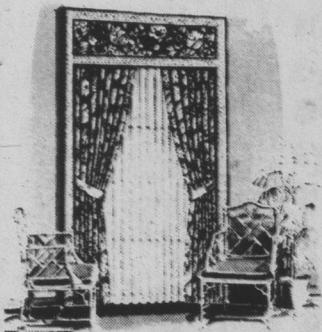
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