## Friday, October 25, 1985

## Sophia Blumberg Bat Mitzvah At Temple Beth Sholom



(Photograph by Marvin)

## Las Vegas Israelite "Tips For Preparing A Frozen Turkey"

Holidays and turkey dinners with family and friends...the two just naturally go together. But, for many homemakers the "how-to's" of preparing a turkey for that big holiday dinner can be quite frightening, especially if they're preparing a frozen turkey.

To answer a few of the questions about preparing a frozen turkey for the holidays, the good cooks at Empire Kosher poultry offers the following suggestions.

Frozen turkeys are fast frozen to guarantee freshness. Stored in a freezer in the original wrapper at 0° F or below, whole turkeys will keep for 12 months without losing quality.

If you are planning to prepare a frozen turkey for your holiday dinner, you must be sure to allow time for thawing. Here are two possible ways to thaw your frozen turkey:

First, "the conventional thaw method." Leave the bird in the original wrapper. Place on a tray in your refrigerator and allow it to thaw there. For a whole turkey this will take about 3 to 4 days or 24 hours for each 5 pounds of bird.

The second method of thawing is "the cold water thaw method." Again, leave the turkey in the original wrapper. Place the bird in a sink or pan where it can be completely covered with cold water. Change the water every 30 minutes, allowing 30 minutes thawing time for each pound of whole turkey.

Never thaw the turkey at room temperature. Once the bird is thawed, cook or refrigerate immediately. Do not refreeze uncooked turkey.

It is also impossible to cook a frozen turkey without thawing, however, it is very important that the giblets must be removed from the body cavity of the bird before it is placed into the oven.

If the bag containing the liver is not removed from inside the turkey when it is placed in the oven, the bird becomes non-kosher.

If the giblets have been removed from inside the bird, the frozen turkey can be placed in a 325° F oven for about 6 to 6-1/2 hours for an 8 to 12 pound turkey or 71/2 to 81/2 hours for a 12 to 16 pound turkey.

To be sure any turkey is done, check with a meat thermometer. A thermometer inserted in the thigh of the bird should read 180-185° F when done.

For additional information about preparing and cooking turkey, call the Empire Kosher "Consumer Information Line" at 1-800-EMPIRE-4. Or, write to Empire Kosher Poultry, P.O. Box 165, Mifflintown, Pa. 17059.

Sisterhood of Congregation Ner Tamid will be holding a Channukah Bazaar at the Temple on Sunday, November 17. Food and fun and easy shopping for all. Come and share this time and join us in attending this Channukah Bazaar and fill your shopping needs. Don't forget Sunday November 17, 1985 at Congregation Ner Tamid. This Bazaar is sponsored by the Sisterhood and we'd appreciate your support. Congregation Ner Tamid is located at 2761 Emerson Avenue. Telephone if you have any questions or need directions. The telephone number is 733-6292. Look forward to seeing you there.

