

LET'S TALK TURKEY

Types of turkeys regulated by the USDA:

*For more information about each type of turkey, visit fsis.usda.gov.

3 WAYS TO THAW

While frozen, a turkey is safe indefinitely. As soon as it begins to thaw, bacteria that may have been present before freezing will begin to grow again. Here are three ways to safely thaw your bird:

Refrigerator:
Safe to store the turkey for another 1 – 2 days in the refrigerator.
This is the USDA recommended thawing method.
How to thaw:
Allow approximately 24 hrs. for every 4-5 lbs. of bird.

Cold water:
Cook immediately after thawing.
How to thaw:
Submerge the bird in cold water & change every 30 mins.

Microwave:
Cook immediately after thawing.

How to thaw:
Use defrost function based on weight.
For more information on safe thawing methods, visit fsis.usda.gov.

DID YOU KNOW?
It's safe to cook a frozen turkey through cooking time will be 50% longer!

Clean

Wash your hands for 20 seconds with soap and warm water.

Utensils Plates Countertops Cutting boards **SHOULD ALSO BE WASHED**

Bacteria, which can be present inside and outside a turkey, can't be washed off the bird! Cooking is the only way to destroy this potentially dangerous bacteria.

SO DON'T WASH YOUR TURKEY!!

SEPARATE

Separate raw turkey from fresh food, and use separate cutting boards, plates, and utensils.

Keep dishes that touch raw food separate, too!

Wash items that touch raw meat with soap and warm water.

COOK

Your bird is not safe until it reaches 165 °F — you cannot tell by the color.
Remember to ensure any stuffing cooked with the bird reaches 165 °F, too!

Use these places to check the temperature:

- Thickest part of breast
- Innermost part of wing
- Innermost part of thigh

When turkey is removed from the oven, let it stand 20 minutes before carving to allow juices to settle.

CHILL

Take your time around the dinner table, but refrigerate leftovers within 2 hours!

Safe in fridge: 3-4 days

Safe frozen: last up to 2-6 months for best quality.

Leftover turkey should be cut into smaller pieces, and store items separately in smaller containers.

Be sure to pack leftovers in a cooler if traveling.

Reheat thoroughly to a temperature of 165 °F.

Remember, bacteria that cause foodborne illnesses can't be smelled or tasted!

FOR MORE INFORMATION: Visit foodsafety.gov

If you have a specific question, call the USDA Meat and Poultry Hotline at 1-888-MPHOTLINE or visit AskKaren.gov. Visit PregunteleAKaren.gov for questions in Spanish.

BUDGET BILLING IS HERE!!

Included with your November statement is the application and guidelines. If this is something you would be interested in, fill out the application as soon as possible and email or bring in to the City Offices. Questions? Call 308-235-3639 for answers.

SHOP WITH A COP

Shop with a cop is back this year. Children are chosen through a selection process with the school system and will spend a day shopping with a policeman. Your donations are needed...drop them off at the City Offices by December 8.