

McKay's Open Pantry Delicatessen



FEATURING



Broasted Chicken - by the bucket or the piece • Party trays made to order • Fresh home-made pizza • Fresh bagels and pocket bread • San Francisco style sour dough bread • 31 varieties Imported and Domestic cheese • 35 varieties lunch meat and sausages • Full line salad bar • Hot food to go • Fresh sandwiches made daily

Hot or cold, Imported or Domestic foods with old-fashioned service - S & H Green Stamps, Too!

1960 Franklin Blvd.
Eugene
343-6418

Open 8 am to 8 pm daily

655 W. Centennial Blvd.
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Turkeys change feathers from colorful to tasteful

STATE COLLEGE, Pa. (AP) — The turkeys that will grace Thursday's Thanksgiving tables are birds of a different feather from the ones the Pilgrims stalked in the forests.

The colorful birds that come to mind are virtually gone from domestic production and replaced by a species with snow-white feathers.

The dark feathers of the old fashioned birds also caused a dark pigment in the skin. The

dark color didn't appeal to many consumers so scientists bred the color out of the bird.

Commercial turkey production in the United States dates back to the 1920s, when domestic turkeys were few and expensive. These early birds were bred with an eye toward perfect plumage rather than the quality of their meat.

By the end of the 1930s, the emphasis shifted from colorful feathers to taste.

In the 1940s, USDA researchers produced the "Beltsville White," a broadbreasted smaller bird, just right for the family table. Other similar strains were developed, and, with advances in disease control and production methods, the turkey industry entered the modern age.

Today, individual growers produce turkeys by the thousands. The snow-white birds are scientifically nurtured in precisely controlled environments.

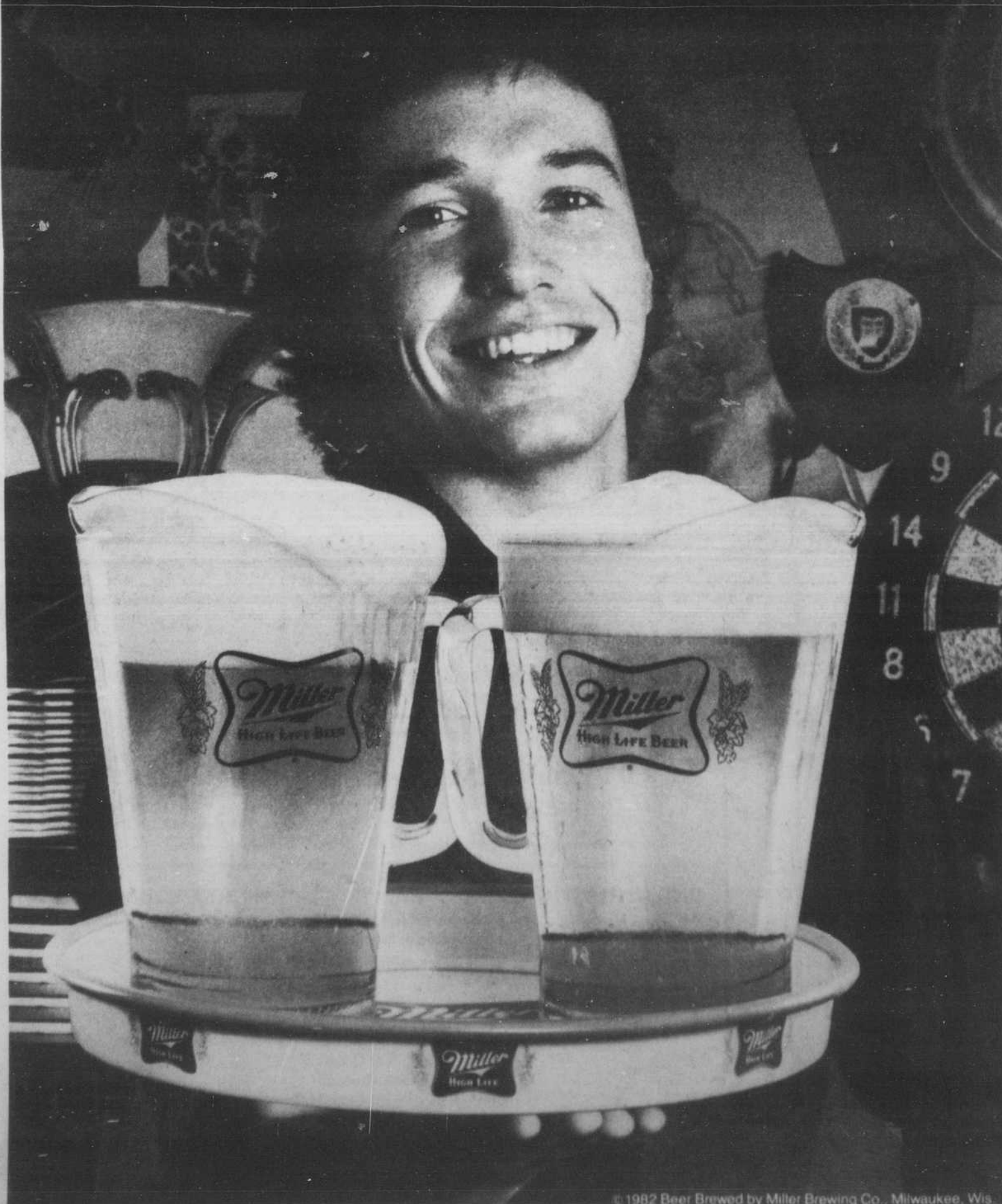
From artificial incubation to the truck trip to the processing plant, they are secluded from the influences of the outside world.

Last year, North Carolina became the largest turkey producing state, surpassing the long-time No. 1 producer, Minnesota.

California is third, followed by Arkansas and Missouri. These five states produce more than two-thirds of all U.S. turkeys.

Producers here in Pennsylvania raised 5.6 million turkeys last year and represented about three percent of the total number raised of 168 million head, which was a record number of birds.

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