

Turkey 101 with Sara Moulton

Top Tips On Cooking And Carving The Bird



To look sharp when carving a turkey, make sure the knife you use is sharp, advises cookbook author and chef Sara Moulton.

a sharp knife. Fortunately, the Chef'sChoice highly acclaimed XV EdgeSelect applies a flawless, ultrasharp, triple-bevel Trizor XV edge while precision guides eliminate guesswork. In fact, Cook's Illustrated, published by America's Test Kitchen, "Highly Recommended" the Chef'sChoice Trizor XV Model 15 electric knife sharpener, and noted that, "with diamond abrasives and a spring-loaded chamber that precisely and gently guided the blade, it purred with perfection, consistently producing edges that were sharper than on brand-new knives with edge to tip." The magazine also noted this "big perk: it can convert a 20-degree edge to a sharper 15 degrees."

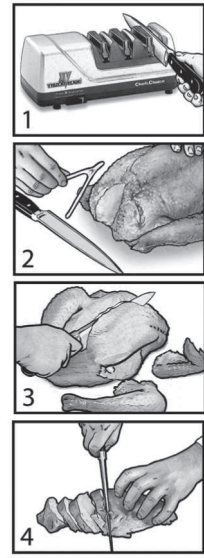
To avoid stress, carve the bird in the kitchen, not at the table.

Step Two: (tip from Sara Moulton) Remove the wishbone. Use knife tip, cutting down on either side of the bone.

Step Three: Pull the leg away from the body and cut through the bone at the joint, then remove the breast by carving along the rib cage.

Step Four: Cut the breast against the grain for perfect, even slices.

Learn More
For further knife facts and carving tips, visit chefschoice.com or call (800) 342-3255.



(NAPSA)-When it's turkey time at your house-whether for a holiday or just because that big bird tastes so good-there are a few tips from TV chef Sara Moulton and Chef'sChoice to always keep in mind and at hand.

Moulton's latest cookbook, "Sara Moulton's Home Cooking 101," offers this advice on how to prepare and roast your turkey:

How Much Food To Figure

You'll need around one to 1 1/2 pounds of turkey per person (depending on whether you want leftovers). Smaller birds have less meat.

Expect about 1/2 cup of gravy per person, which allows for leftovers. You'll need about 1 1/2 tablespoons of fat and 1 1/2 tablespoons of flour per cup of stock.

Thawing A Frozen Turkey

It's best to thaw your turkey in a refrigerator that's at 40 degrees or cooler. A good rule of thumb is to allow 24 hours of thawing time for every four to five pounds of turkey.

Begin By Brining

Brining your bird will result in a moist and flavorful turkey. You shouldn't brine a kosher turkey, which has already been salted, as the drippings will be too salty to use for gravy.

Start by gently separating the turkey skin from the breast meat, legs and thighs without breaking the skin. Rub 1 tablespoon salt evenly inside turkey cavity, 1 1/2 teaspoons under the skin of each breast and 1 1/2 teaspoons under the skin of each leg/thigh. Wrap turkey in plastic wrap or tightly in a plastic bag. Chill for 24 to 36 hours. Pat very dry and roast as

follows.

Roast Turkey Recipe

Preheat oven to 325° F. Arrange an oven shelf in the lower third of the oven. Remove neck and giblets from body cavity of turkey. Drain juices, pat bird dry inside and out. If stuffing, stuff right before roasting and return legs to tucked position. Arrange turkey breast side up in a rack (preferably a v-rack) and set in a heavy, large roasting pan. Melt a stick of butter and brush turkey all over with one-third of the butter. Season with salt and pepper, cover loosely with foil. Pour two cups of chicken broth into the bottom of roasting pan and roast turkey in the lower third of the oven for one hour. Uncover and baste with another third of the butter. Re-cover turkey and roast until approximately half way through the total cooking time. Uncover the turkey, baste

with remaining butter and roast, uncovered, until a thermometer, when inserted in the thickest part of the leg thigh joint, reaches 165° F. Transfer turkey to a platter, leaving the drippings in the pan for the gravy, and cover the turkey loosely with foil. After turkey is cooked, let it rest for 20 minutes. While it's resting, make sure your knives are sharp. "Remember, a sharp knife is very important when it comes to holiday food prep, carving the turkey and removing the wishbone!", says Sara.

Turkey Carving Tips From Chef'sChoice®

Step One: Sharpen your knives. Not only are sharp knives safer, they'll help you smoothly cut thin, even slices without shredding the meat. Behind every beautifully carved turkey is

999 PUBLIC NOTICES

999 PUBLIC NOTICES

PUBLIC HEARING NOTICE

The Florence Planning Commission will hold a public hearing at 7:00 PM on **November 8, 2016**, in the Council Chambers of City Hall, 250 Highway 101, concerning the following proposals:

RESOLUTION PC 16 23 PT 03 & PC 16 24 VAR 02: An application from Patricia Mullins requesting a variance and minor partition to the property located at 87545 Highway 101 to create three parcels with a variance for highway frontage. Two parcels will border Highway 101 and one parcel will border Spruce Street. The existing use of the parcel is as a single-family residence within the Service Industrial District, Assessor's Map #18-12-14-20 Tax Lot 00100.

For more information please contact the City of Florence Planning Department at (541) 997-8237 or visit city's website at www.ci.florence.or.us.

Publication Date: November 2, 2016

IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF LANE PROBATE DEPARTMENT

In the Matter of the Estate of DONALD W. MARTIN, Deceased. No. 16PB07148

NOTICE TO INTERESTED PERSONS

NOTICE IS HEREBY GIVEN that the undersigned, Charles A. Gesik, has been appointed Personal Representative of the above-entitled estate. All persons having claims against the estate are required to present them, with proper vouchers attached, within four (4) months after the date of first publication of this Notice, as stated below, to the Personal Representative at the offices of THOMAS C. NICHOLSON, Attorney at Law, PO Box 308, Florence, Oregon 97439, or the claims may be barred.

ALL PERSONS WHOSE RIGHTS MAY BE AFFECTED BY THESE PROCEEDINGS MAY OBTAIN ADDITIONAL INFORMATION FROM THE RECORDS OF THE COURT, FROM THE PERSONAL REPRESENTATIVE, OR FROM THE ATTORNEY FOR THE PERSONAL REPRESENTATIVE. Dated: October 27, 2016.

Charles A. Gesik, Personal Representative
Thomas C. Nicholson, OSB #813265
552 Laurel Street
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Florence, OR 97439
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Fax: 541-997-7152
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Publication Dates: November 2, 9 & 16, 2016

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Wednesday's Graphic All Souls Day November 2, 2016

Graphic Search

Here is how it works... We will put a graphic or photo in the box to the left. You find it somewhere in the classifieds. Come into our office, Enter your name, phone number and describe where you found the graphic or bring in a clipping to attach to your entry into the drawing for a gift certificate.

Good Luck

MRS. CHRIS CRAMER found the Halloween Graphic on page 9B (West Coast Real Estate - First listing "Pending" #734 - to the right of bench ground floor) She won a gift certificate to a local merchant.

Gift Certificates must be picked up within 2 weeks of winning. Deadline for today's paper: Thursday by 3:00 PM



Saturday's Graphic

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