

... Holiday Food Safety

(Continued from page 3)

surface dirt.

- Do not rinse raw meat and poultry (holiday turkey) before cooking. Rinsing these foods can make it more likely for bacteria to spread around sinks and on countertops.

2. Separate

Prevent cross contamination!

- Keep raw food away from cooked at all times. It is recommended that eggs, meat, poultry, seafood, and their juices be kept away from foods that won't be cooked. Use this rule while shopping in the store, when storing in your refrigerator (always store raw meat on the bottom of your refrigerator), and while preparing your favorite holiday meals.

- Consider using different colored cutting boards for foods that will be cooked (such as raw meat, poultry, and seafood) and for those that will not (such as raw fruits and vegetables).

- Do not serve cooked meat or other food that is ready to eat on an unwashed plate that has held any raw food.

3. Cook

Cook to kill harmful germs!

- Always use a food thermometer to make sure meat, poultry, and fish are cooked to a safe internal temperature. Foods should never be kept in the danger zone of 40F-140F. When cooking your turkey, insert a food thermometer into the innermost part of the thigh, wing and the thickest part of the breast. The turkey is safe to eat when the temperature reaches 165°F. Always read instructions on holiday hams for proper cooking times and cooking per pound.

- Boil sauces, and gravies when reheating to kill any bacteria.

- Holiday Baking-always use pasteurized egg products and do not eat uncooked cookie dough, which may contain raw eggs.

4. Chill:

Keep it chill!

- Prepare for the large quantities of food in your fridge by installing an appliance thermometer. Set your refrigerator at or below 40F and the freezer at 0F.

- Food should be defrosted safely in the refrigerator, under cold running water, or in the microwave. Never leave food outside on a countertop to defrost. Once food is thawed in cold water or in the microwave, it should be cooked immediately.

- Allow the correct amount of time to properly thaw food. Your turkey this season should take at least 3-5 days to thaw completely when thawed in the refrigerator. Read instructions for proper thawing times per pound.

- Refrigerate leftovers and any type of food that should be refrigerated within two hours. That includes pumpkin pie and pumpkin rolls!

- Leftovers should be reheated to 165 degrees F and used within 3 days.

- A good rule to follow about whether a food is safe to eat or not... "when in doubt, throw it out"

Following these food safety rules can help make your party and mealtimes a delicious and memorable time. If transporting a

dish to your holiday get-together, keep it cold in a travel cooler and reheat at the party, or transport warm in an insulated container. Keep your food temperatures outside the danger zone. This winter remember to stay calm, clean your surroundings in the kitchen, read instructions and most of all have fun! Remember a food thermometer is always a good stocking stuffer idea!

... Santa Letters

(Continued from page 28)

Dear Santa,

My name is Avery Bosworth and I am 9 years old. This year I've been good. Something good I did this year was I cheered up my friends when they were sad. I would like to give some of the gifts I receive to other people. This year I might like to receive an Apple Watch. My Christmas wish this year is for everybody to have a WONDERFUL Christmas.

I also have a question for you! Why do you fly in a sleigh?

With Love and Gratitude,

Avery Bosworth

Dear Santa,

My name is Alexandria and I am 8 years old. This year I've been really good. Something good I did this year was helping my mom with the baby. I would like to give toys to the people that don't have homes. This year I might like to receive a berbey stor set. I will like a pupey and a choullet phon. My Christmas wish this year is toys to the people that don't have home's.

I also have a question for you! When did you get. Your randere And where did you get all of them?

With Love and Gratitude,

Alexandria

Dear Santa,

My name is Amanda Burns and I am 9 years old. This year I've been really good. Something good I did this year was help my mom do dishes. I would like to give peace and joy to others. This year I might like to receive a four wheeled luggage and doll clothes. My Christmas wish this year is that there will be snow this year on Christmas.

I also have a question for you! Why do you ride in a sleigh?

With Love and Gratitude,

Amanda Burns

Dear Santa,

My name is asher cliffton mcaden



and I am 9 years old. This year I've been really good. Something good I did this year was I went to Sea World. I would like to give Bracken a lego set. This year I might like to receive a Last Kids On Earth book 1-4 set. My Christmas wish this year is another PlayStation-4 controller and a Bad Kitty book set 1-4.

I also have a question for you! How do you get more Riendeer when one dies?

With Love and Gratitude,

Asher

Dear Santa,

My name is Ayden and I am 9 years old. This year I've been really good. Something good I did this

year was help Jacob with this work. I would like to give money to the poor. This year I might like to receive a pokemon tin. My Christmas wish this year is to be rich in the future.

I also have a question for you! Why are you so fat?

With Love and Gratitude, Ayden

IVEY MOTORS

2018 Ford Raptor \$57,000

Lightning Blue w/Black Leather! Navigation, Sunroof, and Remote Start! Loaded! Very Sharp Ride! 34K Miles! #7160

2019 Ford F-550 Chassis \$54,845

White w/Gray Cloth! Single Cab! Diesel! 4x2! Only 500 Miles! Like New Condition! #V170B

2016 Chevy Tahoe LT \$36,300

Tan w/Tan Leather! Nice Reliable Family Vehicle! 43K Miles! #V2374

2013 Ford F-150 XLT \$17,300

White w/Gray Cloth! 116K Miles! Great Condition! #7129A

2016 Ford Taurus SEL \$12,500

Red w/Tan Leather! Great Looking Sedan! 93K Miles! #V153A

Let Ivey Motors help you with your service needs!!

State Inspections
Oil Changes
Vehicle Repair & Maintenance
New Tires * Tire Service

453-4561

Ask For:

Cole Flanagan • Buddy Wallace • Kagan Maxcey

