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AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •

November 16, 1973

Buying Turkeys

(0:20)

The turkeys you find in the supermarket now have been cleaned and are frozen.

University of Minnesota extension nutritionist Muriel Brink says read the label for information on class, inspection, grade and weight when you buy a turkey. The label also may give instructions for storing, thawing and cooking the turkey.

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Roaster Turkeys

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Tips on buying and preparing roaster turkeys are given in a University of Minnesota Agricultural Extension Service fact sheet. Copies of "The Roaster Turkey" fact sheet are available from local county extension offices or the Bulletin Room, University of Minnesota, St. Paul, Minnesota 55101.

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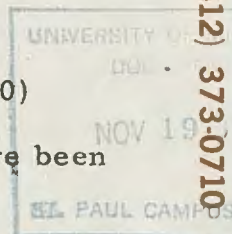
Cranberries

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To make the grade, cranberries must have bounce. It's part of the sorting process before cranberries are bagged or made into sauce or relish. Those that just roll and don't bounce are discarded.

Look for fresh berries that are plump, firm and have a high luster. Turn the package of cranberries over to see if berries inside look brown, soft, spotted or watery. Don't buy these.

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