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Turkey Buying Tips

(0:45)

The U-S Department of Agriculture says there is plenty of turkey available now. . . as much as 20 percent more than last year.

When buying turkey, check for the age and U-S grade. Young turkeys are more tender than mature birds. The U-S grade. . . such as Grade A. . . tells you that it is fully fleshed and well finished. If you are buying for a small group, you might want to consider buying just turkey breasts or drumsticks or a half turkey. However. . . buying the whole turkey is still a better cents per pound value.

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Orange Buying Tips

(0:50)

This year's orange crop will reach record production. . . with early, mid-season and navel orange crops forecast at nearly 115 million boxes. When buying oranges, look for fruit that is heavy for its size. This indicates that the fruit has good flesh and juice. Skin color is not always a reliable index of quality. A greenish cast does not mean that the orange is immature, Often, fully matured oranges take on a greenish hue if they have been left on the tree longer than other oranges. Avoid buying oranges that have dull or dry skin or a spongy texture. This may indicate aging.

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