Try Variety In Turkey

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Try Variety
In Turkey

THIRTY-FIVE THOUSAND turkeys will find their way to the dinner tables in 1941 despite the fact that the Army and Navy are taking their share of the enormously stepped-up turkey production.

A curing and smoking process has recently been developed due to the present surplus of this fowl, and, along with another newly developed process, the boned fowl, is rapidly approaching the popularity of the familiar roast turkey.

The turkeys are processed after having been prepared as drawn birds or boned rolls. If the turkey is prepared as boned rolled there is less loss by shrinkage and reduced time required for the cure.

Making it possible to omit the smoking process are commercial smoked salt products which are to be used according to directions of the manufacturer. Because it has more surface per pound, poultry meat does not take as long to cure as pork.

Smoking adds more to flavor than to keeping quality. The smoke from hard wood is ordinarily used and, in order to keep the legs and wings from drying, it is wise to avoid strong drafts. Smoked turkey is not to be eaten raw, and it should be cooked on a rack or trivet so that some of the salt will be removed in the juice.

—Mary Roberts.

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