

Unlock The Secret To Moist Turkey

(NAPSA)-For moist, delicious turkey, chicken and pork, it's smart to brine them before cooking. The process of brining involves putting the meat in a saltwater solution before it's cooked to keep the natural juices locked in. This long-held secret of chefs is now used by more and more home cooks.

Chicken, pork and turkey benefit from brining because they're generally cooked at higher heat, which saps the moisture and flavor of the meat quickly. The brining binds and locks in natural juices without leaving a salty flavor. For the easiest and most effective brining, consider Morton Coarse Kosher Salt. It has a clean, crisp taste. Whether you're making a basic saltwater brine or adding herbs and spices for more flavorful dishes, this kosher salt can make a noticeable difference in the juiciness of your meats.

Soak the turkey in this recipe for a succulent bird. Note: Do not brine your turkey if it has been "basted," "enhanced" or "marinated" or is already classified as kosher. For more brining recipes, go to www.mortonsalt.com.

Brined & Roasted Whole Turkey

- 2 cups Morton(r) Coarse Kosher Salt
- 2 cups sugar
- 2 to 3 gallons of cool water
- 1 12- to 15-pound fresh, whole, bone-in, skin-on turkey, rinsed and patted dry
- 8 Tbsp unsalted butter, divided (5 Tbsp. softened; 3 Tbsp. melted)
- 1/2 teaspoon ground black pepper
- 1 cup white wine, chicken broth or water

To Brine: Combine Morton Coarse Kosher Salt and sugar in cool water in a large, clean stock-pot until completely dissolved.

Place whole turkey in the brine until completely submerged. Cover and refrigerate 4 to 5 hours minimum, or overnight for best results. Remove turkey from the brine, rinse inside and out under cool running water for several minutes to remove all traces of salt; pat dry with paper towel.

To Roast: Mix the softened butter with the pepper. Place turkey on rack in roasting pan. Rub the seasoned butter under the skin. Brush the skin with the melted butter. Pour the 1 cup liquid (wine, broth or water) over the pan bottom to prevent drippings from burning. Roast turkey at 450° F for 25 minutes, baste and then rotate the roasting pan.

Continue roasting until the skin turns golden brown, an additional 25 minutes; baste again. Reduce oven temperature to 325° F; continue to roast, basting and rotating the pan once about halfway through cooking, until the internal temperature reaches 170° F for turkey breast meat and 180° F for turkey thigh meat. Remove the turkey from the oven. Let stand 20 minutes before carving.

Fostering A Child's Love Of Animals

(NAPSA)-If you have (or know) a child who loves animals, there are a number of ways to help foster that passion for furry creatures-and possibly help it grow from a passion to a career path.

- If you have a family pet (or pets), allow the child to take part in its care and feeding. Even little ones can scoop out dry food or fill a water dish. Making this kind of "chore" part of the child's everyday duties can help encourage a sense of responsibility-and allow for an added bond between the pet and the child.
- If you don't have a pet, bring your child to where he or she can spend time with animals, be it an animal shelter, petting zoo or a friend's house. Allow the youngster to ask questions and learn about what it takes to keep animals happy and healthy.
- If your child reads a book about a certain kind of animal, go on the Internet with him or her and do some research about that animal's behavior, habitat, eating habits, etc.
- If your pet needs to go to the veterinarian, let your child come along and ask questions. Explain that animals sometimes get sick and need to go to the doctor-just like children do.
- If your child is fascinated by animals and you have a Wii or Nintendo DS gaming system, a new video game



For a truly succulent bird, begin by giving the turkey a good soaking in saltwater.



A new video game lets children take care of both domestic pets and exotic baby animals.

lets children play as a young veterinarian who has just opened his or her first animal clinic. Players then take care of their neighbors' domesticated pets, as well as the local exotic baby animals.

In Ubisoft's "Petz Rescue: Wildlife Vet," players get to diagnose, cure, observe and heal animals to gain their clients' confidence and respect. They uncover the mystery behind the animals' illnesses and face real challenges on the journey to becoming a great veterinarian.

Players get to treat more than 12 animals, both adult and baby, as well as domestic and wild. Throughout, they can learn about the veterinary process-diagnosing and curing-while maintaining careful observation of sick animals and giving advice to their clients. They also get to manage their own clinic and interact with clients to increase their reputations. To learn more, visit the Web site at www.petz.com.

Camp Fire USA Mt. Hood Council 2008 Annual Holiday Candy Sale

Please consider giving our product as a gift. Our holiday candy is the perfect way to say "Thanks" to your customer, clients, employees, friends and family!
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\$5.00 Bag (8oz)
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\$5.00 Bag (8oz)
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Candy Cane ROCA®
Buttercrunch Toffee
\$10.00 Canister (13.3 oz)
\$110.00 case of 12

Mix and match holiday gift packaging available. Combination of any two products at listed price plus \$3.00 for holiday packaging. Shipping available for an additional charge.

You can feel good knowing that your purchase helps support Camp Fire USA Mt Hood Council's child, youth and family programs right in your community!



Please see reverse side for more information on our programs

Mt. Hood Council Holiday Candy Sale Contact:
Tracy Loewen, Youth Development Manager
tracyl@campfireusamthood.org 503.656.2530 x 46 or 360.816.0570 x 46

ATTENTION EAGLE SCOUTS and Other Service Organizations Do You Need A Community Project?

CAMP MELACOMA WOULD APPRECIATE YOUR CONSIDERATION
Camp Melacoma, located 13 miles up the Washougal River Road in Skamania County is owned and operated by Camp Fire USA ~ Mt. Hood Council. Camp Fire USA is non-profit, and dedicated to educating children.
The camp could use your help.



WOOD PROJECTS

CABIN DOORS, CABIN WINDOWS, OUTHOUSES, CRAFT HOUSE, POOL BATHHOUSE, WELL HOUSE, HOBART MIXER TABLE, POND DOCK. Some wood and fasteners are available.

PAINT PROJECTS

PAINT CABINS, PAINT SIGNS, WOOD SEALING, POOL BATHHOUSE

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WINEBERG LODGE, POOLHOUSE BATH LIGHTS. Supervisors must have Electrical License

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NIEMAN LODGE, POOLHOUSE BATH, Supervisors must have Plumbing License

LANDSCAPING PROJECTS

TENT TOWN, CLEARING STREAMS, CLEARING TRAILS

For details of any of these projects please email us.
If you are interested in VOLUNTEERING to help with any of these projects, please call us at 360 837-3699

