

## TURKEY PREPARATION

NEVER LET YOUR TURKEY REACH ROOM TEMPERATURE  
REMOVE TURKEY FROM REFRIGERATOR. **REMOVE GIBLETS AND NECK  
FROM TURKEY NECK AND BODY CAVITY. THROW THEM AWAY! YOU  
DO NOT NEED TO BOIL THEM.**

WASH TURKEY OUT THOROUGHLY.

PLEASE ROAST YOUR TURKEY IN A LARGE PLASTIC OVEN BAG. ***LEAVE  
BAG ON TURKEY AND TAKE IT TO THE CHURCH.*** LEAVING THE BAG IN  
PLACE KEEPS THE MOISTURE IN THE TURKEY UNTIL IT IS CARVED.

AGAIN, DO NOT LET YOUR TURKEY REACH ROOM TEMPERATURE. ALL OF  
THE ABOVE PRECAUTIONS PREVENT THE TURKEY FROM SPOILING...

BEGIN COOKING TURKEY AROUND 11:00PM SATURDAY NIGHT. PUT  
TURKEY IN PLASTIC COOKING BAG. Add one tablespoon of flour to the bag. You  
do not need to add anything else. **No need to put celery, or other things  
in the turkey cavity.** YOU CAN COOK IT IN THE OVEN OR AN ELECTRIC  
ROASTER. COOK ON LOW AT 300 DEGREES. IT WILL BE DONE BY 7-8 AM.  
THIS WILL PREVENT UNDERCOOKED TURKEYS. DO NOT CARVE.

RETURN TURKEY TO THE CHURCH BY 8:30 AM.

**SO THAT LADIES DO NOT HAVE TO STRUGGLE TO GET A HEAVY  
TURKEY DOWNSTAIRS INTO THE KITCHEN, THE KNIGHTS OF  
COLUMBUS WILL OFFER CURB SIDE PICK-UP FOR INCOMING TURKEYS,  
SALADS AND PIES. JUST PULL UP TO THE CURB IN FRONT OF THE  
CHURCH AND THERE WILL BE SOMEONE THERE TO CARRY YOUR  
TURKEY. PLEASE DO THIS BY 8:30 AM SO THE TURKEYS CAN BE  
CARVED.**

A LIST OF ALL PEOPLE ROASTING TURKEYS WILL BE POSTED ON THE  
KITCHEN REFRIGERATOR. YOUR NAME WILL BE CHECKED OFF WHEN  
YOUR TURKEY IS BROUGHT IN.

**PLEASE MARK ALL PARTS OF YOUR ROASTER, INCLUDING THE CORD.  
IT IS A BIG JOB TO PUT ALL THE ROASTER PARTS TOGETHER AFTER  
THEY ARE WASHED AND IT IS MUCH EASIER IF EACH PIECE IS MARKED  
SO THE PROPER PIECES CAN BE KEPT TOGETHER. THANKS!**