

Family proud as Peacocks of its Amish-grown turkeys

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ing lot so they can get in. We just can't handle more than 400 people a day, even with extended hours. It's not a question of enough personnel, we just don't have the room in the store," Cyndi says.

Ninety nine percent of holiday orders are special orders, and many customers have their orders in already. And — you won't believe this — the store just got a telephone for the first time ever.

"WE HAD TO," says Marilyn. "There's another store with a name similar to ours, and we was getting all of our calls. Then Cyndi called

"information" and the operator said, 'I wish I did have Peacock's number. I must have had 300 calls today asking for it,'" so we got a phone for humanitarian as well as business reasons."

There are rumors that smaller households are buying smaller turkeys, but you can't prove it with the Peacock customers.

"People like leftovers," says Cyndi. "We take orders for sizes from 14-22 pounds. The average is about 20 pounds. We have three or four old-time customers who just take the biggest turkey they can get. Last year, one customer, who weighs about 90 pounds, walked out behind a

44-pound turkey. She had to have help getting it in and out of the oven."

After the last car is out of the driveway and the last customer has walked out with the next-to-the-last turkey, what does Marilyn Peacock do? You might think she would go on a cruise or at least to a movie, but no. She goes to the cooler, takes out the last turkey and prepares a full dinner for 14 people. "We just love turkey," she says, with a broad grin.

Peacock's Poultry Farm, 6355 Rochester Road, Troy, 870-0020. Hours: Tuesday-Saturday, 9 a.m. to 5 p.m. Call for holiday hours.

THE SIX-MINUTE TURKEY

In planning your turkey dinner, remember that whole turkeys range in size from 6 to more than 30 pounds, are available fresh or frozen and may be pre-basted. If you allow 1 pound of turkey per person you will have plenty for the dinner and some for your favorite leftover recipes.

If the turkey is frozen, leave in original bag and thaw in refrigerator for three to four days (24 hours for each 5 pounds of turkey) or cover with cold water, changing water frequently (1/2 hour per pound of turkey). Refrigerate or cook turkey as soon as thawed.

For your 6-minute turkey, simply follow these easy steps. Remove plastic wrap from thawed turkey, remove giblets and neck from body cavities, rinse turkey inside and out, pat dry with paper towel, return legs to back lock or band of skin, tuck tips of wings skimo, back of turkey, and skewer neck skin to back.

Place turkey breast-side up on rack in foil-lined pan. Place a tent of aluminum foil loosely over turkey to prevent over-browning. Place in oven and roast according to chart. Foil tent may be removed last half hour for a final browning.

APPROXIMATE ROASTING TIME IN 325 DEGREE OVEN

Weight: 8-12 pounds, unstuffed 3-4 hours, stuffed 4-5 hours; 12-16 pounds, unstuffed 3 1/2-4 hours, stuffed 4 1/2-5 hours; 16-20 pounds, unstuffed 4 1/2-5 hours, stuffed 5 1/2-6 hours; 20-24 pounds, unstuffed 5 1/2-6 hours, stuffed 6 1/2-7 1/2 hours.

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Turkey is done when meat thermometer registers 180-185 degrees, thick part of drumstick feels soft when pressed with thumb and forefinger or drumstick moves easily. Stuffing in a turkey needs to reach 165 degrees to be sufficiently cooked.

HOT TURKEY POT PIE

4 cups cooked, cubed turkey
1/2 cup butter
1 1/2 cups chopped onion
4 sweet red peppers, finely chopped
4-5 green chilies, halved and seeded
1/2 cup plus 2 tablespoons flour
5 cups turkey broth (chicken bouillon may be substituted)
2 cups grated Cheddar cheese
Salt

Freshly ground black pepper
2 packages (10 ounces) frozen patty shells, thawed (or your own favorite pie crust, rolled thick)
1 egg beater

Melt butter in a saucepan. Add the chopped onion, peppers and chilies. Cook over low heat, stirring fre-

quently for about 10 minutes. If desired, the chilies can be removed at this stage.

Stir flour into vegetables and cook for 1 minute. Remove from the heat and stir in the broth (chicken bouillon may be substituted). Cook, stirring constantly, until the mixture comes to a boil. When it has thickened, remove from the heat and stir in the cheese. Adjust the seasoning. Spoon over cubed turkey in 2-quart casserole.

Place thawed patty shells very close together on a lightly floured board and pinch edges together to make a sheet of dough. Roll out into a shape to fit the top of the casserole. If using your own favorite pastry, roll out thick to fit casserole. Seal the edges and brush the top with beaten egg. Place on a cookie tray and cook in a very hot oven (450 degrees) for 30 minutes. Reduce temperature to 325 degrees and cook for 30 minutes longer.

Source: National Turkey Federation

Sugar baby pumpkins are the best for cooking

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Personally speaking, the first grade class at Cleveland School in Livonia and myself both agree that fresh-picked pumpkin seeds picked by tiny little hands make the best-tasting seeds, when the seeds spread out on a cookie sheet, sprinkled with fresh ground kosher salt and baked at 350 degrees for 20 minutes.

Pumpkin is also utilized by dehydration for many institutional foods. The pumpkin is first drum dried while being mixed with starch and sugar and can be used for many pies, breads and mixes. After

dehydration, the pumpkin mixture is packed as is or mixed with additional additives such as dried milk powder, dried eggs and flavorings, for packaged, dehydrated pumpkin-pie filling. The average cannularian, however, will see little availability of these products as they are mainly intended for the institutional market.

Toppling the list of culinary trends is the miniature pumpkin, grown in Michigan, Indiana, Tennessee, Florida and California. While not for carving into jack-o'-lanterns, these

perfect miniatures can be cooked and eaten like any winter squash. They lend themselves nicely to stuffing, in addition to being cooked whole with just a dollop of butter and have been burdened with an overly cute name — "Jack Be Little Pumpkins." They can be ordered through Frieda's Finest Produce Specialties, P.O. Box 58488, Los Angeles, CA 90058.

If your local grocer or farmer's market still has small sugar baby pumpkins sitting around, why not pick one up and try your skill with it in the kitchen?

BAKED PUMPKIN

1 small sugar pumpkin
3 tablespoons butter or margarine
3 tablespoons chopped onion
2 tablespoons chopped green pepper
1 teaspoon salt
1/4 teaspoon fresh ground pepper
1/4 teaspoon paprika
1/4 cup seasoned bread crumbs

Remove seeds and strings from inside of pumpkin. Cut into pieces and pare. Boil in lightly salted water for 30 minutes or until tender. Drain and mash. Set aside. Melt butter in a medium skillet. Sauté onions and peppers until translucent. Stir in salt, pepper, paprika and then pumpkin. Turn into a lightly greased baking dish and sprinkle with seasoned bread crumbs. Bake at 400 degrees for 25 minutes. Serves 6.

EASY PUMPKIN SOUP

2 1/2 cups cooked pumpkin
1 1/2 cups chicken broth or stock
3 cups milk
1/2 cup cooked rice
2 tablespoons butter
1 teaspoon chopped parsley
Salt and pepper to taste

Mix pumpkin with stock. Bring to a boil. Reduce heat and stir in milk. Add remaining ingredients. Cook over low heat, stirring occasionally for 15 minutes.

PUMPKIN PIE

2 cups mashed pumpkin
1 cup milk
1 egg yolks, beaten
1/2 cup sugar
1/4 teaspoon cinnamon
1/4 teaspoon cloves
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1 teaspoon salt
3 egg whites, beaten stiff
Plain pie pastry

Line a pan with pastry. Set aside. Mix the pumpkin with the milk and stir in egg yolks. Combine sugar with the cloves, ginger, nutmeg, salt and cinnamon. Stir into pumpkin mixture. Fold in beaten egg whites. Pour into pie pan lined with pastry and bake at 450 degrees for 10 minutes, then reduce temperature to 375 and continue baking for 20 minutes.

Chef's suggestion: Stir in chopped


nuts, a little dry sherry or some raisins for a delectable addition.

PUMPKIN MUFFINS

2 cups cooked mashed pumpkin
1/2 cup oil
1/2 cup honey
1 1/2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon nutmeg
1/4 teaspoon cloves
1/4 teaspoon ginger
Pinch salt
2 eggs

Mix together the pumpkin with the oil and honey. Combine dry ingredients and stir into pumpkin mixture. Beat eggs and stir in. Mix well. Pour into lightly greased and floured muffin pans and bake at 350 degrees for 20-30 minutes.

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