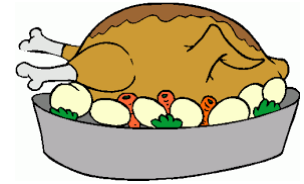


COOK'S CORNER (continued)



COOKING TIPS

Hosting the big meal is one happy honor, right? The following troubleshooting guide is here to save your day.

Give that Turkey a tan: If your turkey is cooked but not browned, stop basting and increase the heat to 450 degrees. It should get golden in a few minutes.

Finish undone turkey legs: Remove legs and thighs from the turkey and place them back in the roasting pan. Continue cooking until thickest part of the thigh reaches 175degrees.

Refresh a dry bird: Slice the meat and place in a single layer in a baking dish. Pour enough warm turkey or chicken stock to cover slices, cover and bake at 350for 10-15 minutes.

Revive soggy stuffing: Spread on a cooking sheet and bake at 350 degrees for 10 minutes. Still mushy? Stir and repeat.

Solve gravy glitches:

It's runny. Slowly stir cold turkey or chicken stock into a bit cornstarch. Gradually Wisk into simmering gravy. If it's lumpy pour gravy into a blender and give it a whirl 30-40 seconds.

It's Gloopy. Wisk in turkey or chicken stock a little at a time until you get the right consistency.

A Little This & A Little That

Tripping the Life Fantastic

All the community members who were part of the Essex trip had a really good and fun filled day(minus the heat). Three other trips are planned and ready to go. Boston/Salem, New York City, and Atlantic City. There are still seats open for the NY.C.trip call Cathy and the A.C. Trip call Artie.

Thank you Diane and Marylee for a beautiful Book Club luncheon. — C.Hannon.

Thank you Paul,Carlo,and Mike for a great BOCCE Season. — The Hannonns

In the end, it's not the years in your life that count. It's the life in your years.

Abraham Lincoln