



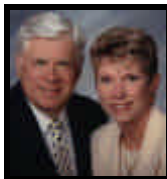
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Market Analysis Update

Free market update, just clip and return to address above .



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Market evaluation of my property Sales activity in my tract Other

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MOUSE IN THE HOUSE

FAMILY REAL ESTATE NEWSLETTER

Compliments of:
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Thanksgiving Countdown

Here's your timeline to success with all your Thanksgiving preparations this year. Enjoy!

Early November

- Invite your guests. Keep track of who is bringing what on your menu.
- Make shopping list of perishables and nonperishables. Don't forget to include film, batteries, and beverages.
- If you are ordering a fresh turkey, do it now.
- Make a Thanksgiving to-do list, listing all the little things you feel must get done prior to Thanksgiving. Be sure to schedule time for each chore and indicate who will take care of that chore.
- Order your floral centerpieces now.

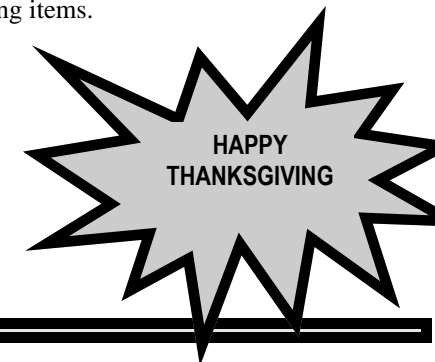
Two Weeks Ahead

- Check all serving dishes, flatware, and glassware.
- Shop for any paper goods you need for the event.
- Make sure you have enough tables and chairs for your guests.
- Take an inventory of your tablecloths and napkins.
- If any of your items need to be cleaned, do it now.
- Clean your refrigerator to make room for your Thanksgiving items.
- Shop for nonperishable groceries on your shopping list.
- Plan and make decorations.

One Week Ahead

- Plan seating arrangements.
- Review your recipes.
- Prepare cooking schedule.
- Check thawing time for frozen turkey.

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Four Days Ahead

- Start defrosting the frozen turkey in your refrigerator.
- Save money on ice -- start making your own ice cubes now. When frozen, dump them in a freezer bag.

Two Days Ahead

- Chill beverages.
- Shop for perishable items.
- Set out bread for homemade stuffing.
- Make cranberry sauce.
- Fill salt and pepper shakers and butter dishes.
- Be sure your home is clean.

One Day Ahead

- Peel potatoes, place in a pot of cold water. Keep in refrigerator.
- Clean vegetables and refrigerate.
- Make all dishes that can be prepared ahead. Don't forget the pies.
- Check your bathrooms. Be sure to have extra toilet paper and hand towels available.
- Put up decorations.
- Prepare stuffing.
- Do spot cleaning of the rooms that will be used.
- Buy flowers for the table.
- Let your family set the table in the evening.
- Make the side dishes that can be baked ahead of time.

Thanksgiving Day

- Remove turkey from the refrigerator for one to two hours. Add stuffing.
- Preheat oven.
- Put turkey in oven and baste every half hour.
- Prepare coffee and brew 20 minutes before serving.
- Keep the turkey covered and let it rest for about 20 minutes before slicing.
- Microwave food to quickly reheat if all

the burners of the stove are occupied.

- Make gravy and last-minute vegetables
- Set out refrigerated dishes.
- Heat bread or rolls as needed.
- Remove stuffing from turkey.
- Carve turkey.

Turkey Facts

- At one time, both the turkey and the bald eagle were national symbols of America.
- According to the U.S. Department of Agriculture, one-sixth of the 300 million turkeys sold each year are sold for Thanksgiving.
- A turkey under 16 weeks old is called a **fryer**; a **roaster** is usually five to seven months old.
- Turkeys have great hearing, but no external ears.
- Age is the most important factor in the taste of a turkey. Old males are preferable to young ones. The opposite is true for female birds.
- Turkeys are the only breed of poultry native to the western hemisphere.

Carving The Turkey

Turkey is the main attraction of the Thanksgiving Table. While you may serve a whole roasted turkey as a centerpiece of the table, sliced meat and carved turkey are easier to serve. Here are some tips on how to carve a turkey for Thanksgiving:

Equipment You May Need:

- Warm serving platter
- Pair of kitchen scissors
- Flexible and sharp 10-inch slicing knife
- Carving fork for arranging and serving the meat

Method:

- Let the turkey cool for about 20 to 30 minutes at room temperature.
- Put the turkey on a carving board using paper towels.
- Cut through the trussing with scissors and remove all the string.
- Remove the drumsticks by placing the knife against the thigh and cut down to the leg's second joint, where you apply the pressure with the knife point and twist it to sever the drumstick.
- Make an oval incision in the neck cavity and remove the stuffing, taking care to leave the skin intact.
- Transfer the scooped out stuffing into a serving bowl using a long-handled spoon.
- Slice the thigh meat from the bone.
- Cut carefully while placing the knife horizontally at the bottom curve of the bird's breast and slice in towards the rib cage from the top down.
- Cut vertically through the breast meat while carefully preserving some of the skin on each slice.
- Sever the wings from the first wing joint.
- Arrange the carved turkey on the serving platter by placing the breast-meat slices in rows along both sides of the platter, the slices of thigh meat in the center, the drumsticks crossed at one end and the wings on top, facing each other with the skin side up.

Sweet Potato and Pear Swirls

Source: **Better Homes and Gardens**

Prep: 55 minutes

Bake: 15 minutes

Ingredients 4 medium sweet potatoes or yams (about 2 pounds) 2 tablespoons butter or margarine 2 medium ripe pears, peeled, halved, cored, and chopped (about 2 cups) 1/4 teaspoon ground cinnamon 1 egg 1 recipe Praline Topping

Directions

1. Peel and quarter sweet potatoes. Cook potatoes, covered, in a small amount of boiling lightly salted water for 25 to 35 minutes or until tender. Drain well.

2. Meanwhile, melt margarine or butter in a medium skillet. Add pears; cook, covered, over medium heat until very tender, stirring occasionally.

3. Combine potatoes, pear mixture, and cinnamon in a bowl; beat with an electric mixer on low speed. Cool slightly.

4. With electric mixer running on low speed, beat egg into cooled mixture. Using a decorating bag with a large star tip, pipe mixture into 12 rounds (about 1/3 cup each) onto a greased 15x10x1-inch baking pan, building up edges slightly. (Or, spoon into 12 rounds on baking pan, using back of a tablespoon to make a slight indentation in center of each.) Cover and chill overnight, if desired.

5. Before serving, drop a scant teaspoon of Praline Topping on each round. Bake in a 375 degree F oven about 15 minutes or until potatoes are light brown and heated through. Makes 12 servings.

Praline Topping: Stir together 3 tablespoons brown sugar, 2 tablespoons melted butter, and 1 tablespoon half-and-half or light cream in a small mixing bowl. Stir in 1/3 cup broken pecans.

Make-Ahead Tip: Prepare rounds and freeze until firm. Transfer frozen potatoes to a freezer container; freeze for up to 1 month. To serve frozen rounds, place on a greased baking sheet. Drop a scant teaspoon of Praline Topping on each round. Bake in a 375 degree F oven about 20 minutes or until potatoes are light brown and heated through.