DeLuz News

| 760.385.4835 November 2017

DATES TO REMEMBER

11/05 Daylight Savings
11/08 & 11/29 Early Out
11/10 Veteran's Day
11/16 Ladies Potluck Bingo
11/20 - 11/24 No School
11/21 Turkey Give-A-Way
(rsvp sign-ups to follow)
11/23 Thanksgiving
11/23-11/24 Office Closed

DIRECTIONS TO COOK YOUR TURKEY

Preheat oven to 325° F. Drain juices and pat dry with clean paper towels. Place turkey breast side up on a flat rack in a shallow roasting pan 2" deep. Turn the wings back to hold the neck skin in place (tucking the wings will help stabilize the turkey in the pan and when carving). Brush skin lightly with vegetable oil for best appearance. Insert an oven-safe meat thermometer deep into the lower part of the thigh without touching the bone. Place your turkey in the oven. When the turkey is about ⅔ done, loosely cover the breast with a piece of foil to prevent overcooking.

Your turkey is done when the temperature with a meat thermometer is 180° F in thigh and 165° F in breast or stuffing. Lift turkey onto platter, and let stand for 15 minutes before carving.

TIP TEST YOUR OVEN FOR PROPER OPERATION BEFORE THE HOLIDAY SO WE CAN MAKE REPAIRS AS NEEDED

We value your service and wish you a happy Veteran's Day.
The office will be open.

Looking for something fun to do on a Thursday evening? Visit the Sunset Market in downtown Oceanside with live bands and great food.

COUNTERTOP CARE

While we enjoy cooking a fabulous meal for our families here are a few tips to keep the countertops clean and in good condition.

Do not use countertop as a cutting board.

Do not use abrasive sponges, Brillo pads or steel wool.

Do not put anything hot on countertop as it will damage the surface.

Use a non-abrasive cleaner; no bleach.