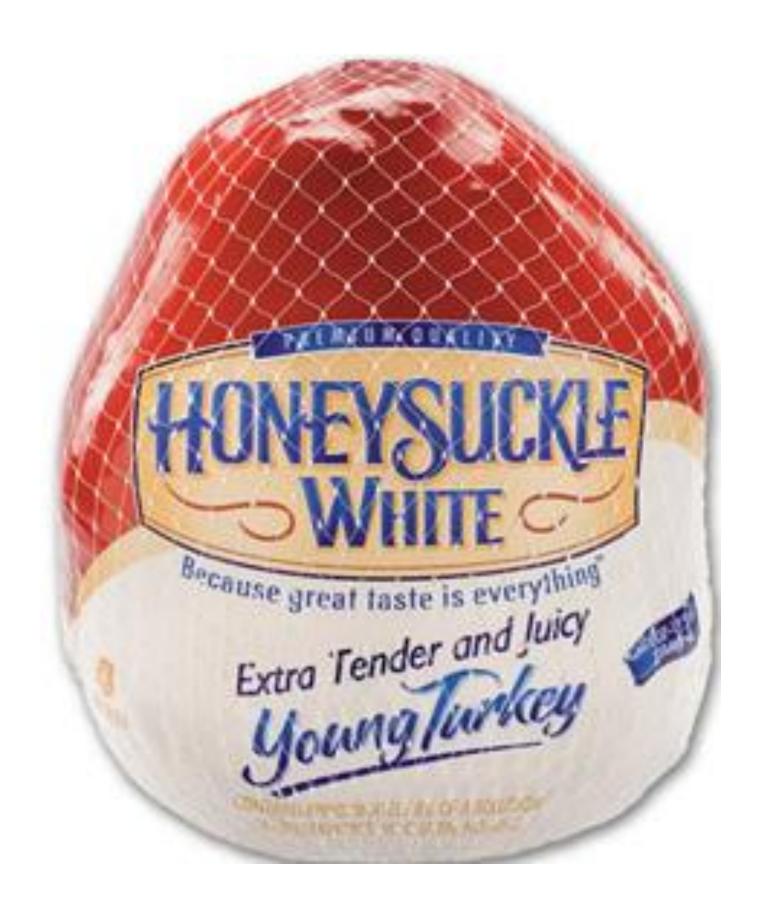
a turkey **DO>** 0 **J** thak

Activity 1: Activity Sign

Π 0 0 **`O** E U Π **D** 0 ð

Activity 1: Activity Sign Spanish



Honey Suckle Frozen Turkey

(Cut, laminate, place in pan image velcroed to wooden block)

Honeysuckle White[®] [Online Image]. (n.d.). Retrieved November 23, 2009, from Honeysucklewhite.com,

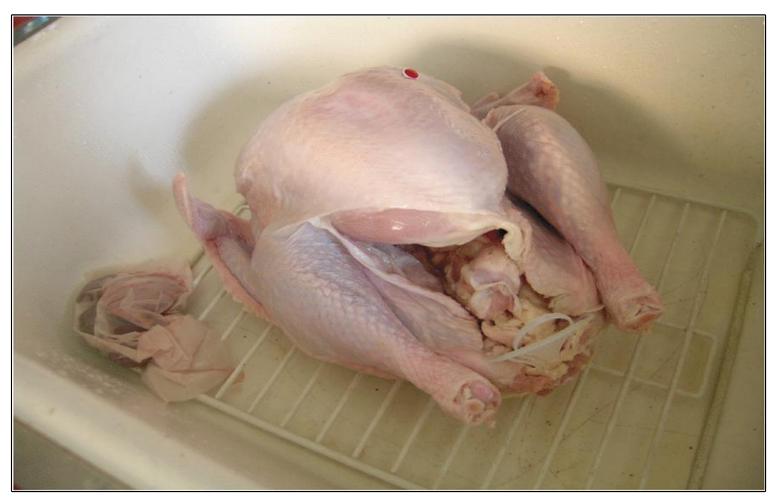
http://www.honeysucklewhite.com/ProductDetail.aspx?product_category_id=1&product_id=21



Turkey Label with Weight

Turkey Label [Online Image]. (n.d.) Retrieved November 24, 2009, from recipetips.com, <u>http://www.recipetips.com/kitchen-tips/t--1287/buying-a-turkey.asp</u>





Turkey thawing on the counter in original package

UNSAFE

Picture taken by Linda Ameroso, CUCE-NYC Staff member

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Activity 1

Turkey thawing out of original package in sink

UNSAFE

Picture taken by Linda Ameroso, CUCE-NYC Staff member





Turkey thawing in the refrigerator in original package in pan on bottom shelve

SAFE

Turkey Thawing in the Refrigerator [Online Image]. (n.d.). Retrieved November 23, 2009, from media.photobucket.com, <u>http://media.photobucket.com/image/thawing%20a%20frozen%20turkey/bfeiner/turkeythaw.jpg</u>

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> > Activity 1

Turkey thawing out of original package not in pan on top shelve of frig

UNSAFE

Picture taken by Linda Ameroso, CUCE-NYC Staff member





Turkey thawing in sink without running water

UNSAFE

Defrosting Turkey [Online Image]. (n.d.). Retrieved November 23, 2009, from flickr.com, http://www.flickr.com/photos/lobraumeister/3208590176/

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> > Activity 1

Turkey thawing in container in sink under running water

SAFE

Defrosting Turkey [Online Image]. (n.d.) Retrieved November 23, 2009, from foodbuzz.com, http://www.foodbuzz.com/photos/0003/7751/quick-defrost-turkey.jpg





Turkey in original package thawing in microwave

UNSAFE

Picture taken by Linda Ameroso, CUCE-NYC Staff member

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Activity 1

Turkey out of original package thawing in microwave **UNSAFE**

Picture taken by Linda Ameroso, CUCE-NYC Staff member



Fish defrosting in sink under running water (Optional) SAFE

Defrosting Fish [Online Image]. (n.d.) Retrieved November 23, 2009, from photobucket.com, http://media.photobucket.com/image/defrost%20turkey/lulamae/Blogging/Poached%20Mahi/CIMG03 34.jpg





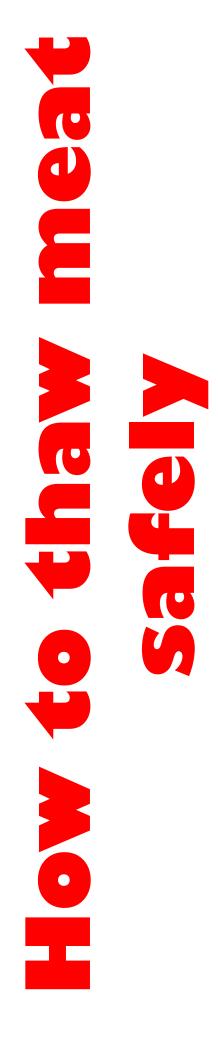






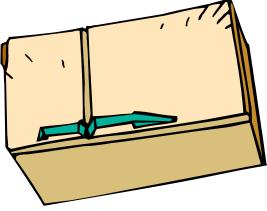






Refrigerator: The temperature of the refrigerator must read 40°F!

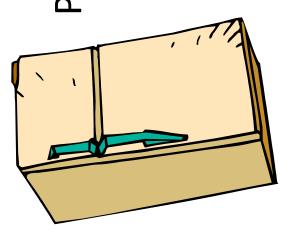
Allow 24 hours for every 4-5 pounds of turkey 20-24 pounds: 5-6 days 12-16 pounds: 3-4 days 16-20 pounds: 4-5 days 4-12 pounds: 1-3 days



Activity 1: Safe Thawing Sign

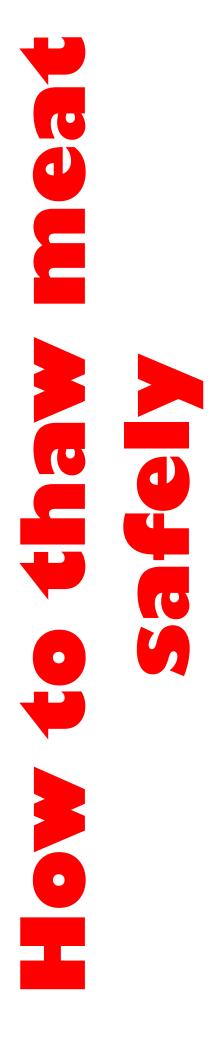
•

Refrigerador: La temperatura del refrigerador debe estar en 40°F!



Permita 24 horas para cada 4-5 libras de pavo 12-16 libras : 3-4 días 16-20 libras : 4-5 días 20-24 libras : 5-6 días 4-12 libras : 1-3 días

Activity 1: Safe Thawing Sign Spanish

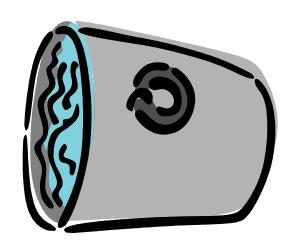


Cold Water: Keep Under Clean, Cold, Running Water

It takes about **30 minutes for each pound** of turkey to thaw

thoroughly 4-12 pounds: 12-16 pounds: 16-20 pounds: 20-24 pounds:

2-6 hours 6-8 hours 8-10 hours 10-12 hours



Activity 1: Safe Thawing Sign

Agua Fría: Mantenga en agua corriente, limpia, y fría.

Toma como **30 minutos por cada libra de pavo** para descongelar completamente:

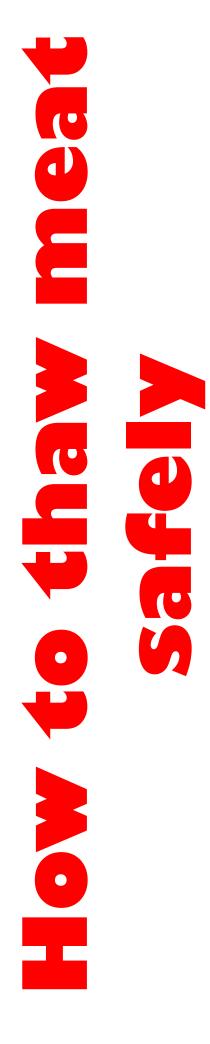
 4-12 libras:
 2-6 horas

 12-16 libras:
 6-8 horas

 16-20 libras:
 8-10 horas

 20-24 libras:
 10-12 horas

Activity 1: Safe Thawing Sign Spanish



<u>Microwave:</u> Can only be used if cooking the turkey immediately after!



Activity 1: Safe Thawing Sign

1 J.

<u>Microondas:</u> Se puede usar solo si

se va a cocinar el pavo

inmediatamente

despues!!



Activity 1: Safe Thawing Sign Spanish