



Happy Thanksgiving!



**Individual Bread
Pudding Holiday
Pre-Orders**

We are now accepting pre-orders for the Thanksgiving Holiday for our individual bread puddings!

Our flavors include:
Pumpkin with pumpkin spice sauce, S'mores with chocolate sauce,

Orange Cranberry with citrus glaze and Caramel Apple Pie with caramel sauce.

One Dozen: \$48.00 + tax

Half Dozen: \$26.00 + tax

Email your order to info@ejisculinary.com by November 15, 2019.

Pick up will be Saturday, November 23, 2019 at Memorial Villages Farmers Market located at 10840 Beinhorn Road between 9am – 12pm.

Delivery is available for a \$15 delivery fee, deliveries will be made Wednesday, November 27, 2019

Food Safety Tips for your Holiday Turkey

Food handling errors and inadequate cooking are the most common problems that lead to poultry-associated foodborne disease outbreaks in the United States.



Follow these four food safety tips to help you safely prepare your next holiday turkey meal.

1. Safely
Thaw
Your
Turkey
Thaw
turkey
in
the
refrigerator
in
a
container,
or
in
a
leak-
proof
plastic
bag
in

a
sink
of
cold
water
that
is
changed
every
30
minutes.
When
thawing
a
turkey
in
the
microwave,
follow
the
microwave
oven
manufacturer's
instructions.
Never
thaw
your
turkey
by
leaving
it
out
on
the
counter.
A
thawing
turkey
must
defrost
at
a
safe
temperature.
When
the
turkey
is
left
out
at
room

temperature
for
more
than
two
hours,
its
temperature
becomes
unsafe.
Bacteria
can
grow
rapidly
in
the
“danger
zone”
between
40°F
and
140°F.

2. Safely
Handle
Your
Turkey
Raw
poultry
can
contaminate
anything
it
touches
with
harmful
bacteria.
Follow
the
four
steps
to
food
safety
–
cook,
clean,
chill,
and
separate
–
to

prevent
the
spread
of
bacteria
to
your
food
and
family.

3. Safely Prepare Stuffing Cooking stuffing in a casserole dish makes it easy to make sure it is thoroughly cooked. If you put stuffing in the turkey, do so just before cooking. Use a food thermometer to make sure the stuffing's center

reaches
165°F.
Bacteria
can
survive
in
stuffing
that
has
not
reached
165°F
and
may
then
cause
food
poisoning.
Wait
for
20
minutes
after
removing
the
bird
from
the
oven
before
removing
the
stuffing
from
the
turkey's
cavity;
this
allows
it
to
cook
a
little
more.

4. Safely
Cook
Your
Turkey
Set
the

oven
temperature
to
at
least
325°F.
Place
the
completely
thawed
turkey
with
the
breast
side
up
in
a
roasting
pan
that
is
2
to
2-
1/2
inches
deep.
Cooking
times
will
vary
depending
on
the
weight
of
the
turkey.
To
make
sure
the
turkey
has
reached
a
safe
internal
temperature
of
165°F,

check
by
inserting
a
food
thermometer
into
the
center
of
the
stuffing
and
the
thickest
portions
of
the
breast,
thigh,
and
wing
joint.
Let
the
turkey
stand
20
minutes
before
removing
all
stuffing
from
the
cavity
and
carving
the
meat.

Take Care of Leftovers

Clostridium perfringens are bacteria that grows in cooked foods left at room temperature. It is the second most common bacterial cause of food poisoning. The major symptoms are vomiting and abdominal cramps within 6 to 24 hours after eating.

Clostridium perfringens outbreaks occur most often in November and December. Many of these outbreaks have been linked to foods commonly served during the holidays, such as turkey and roast beef. Refrigerate leftovers at 40°F or colder as

soon as possible and within two hours of preparation to prevent food poisoning.

Resource: <https://www.cdc.gov/features/turkeytime/index.html>



November Food Holidays

November 1: National Bison Day

November 2: National Deviled Egg Day

November 3: National Sandwich Day

November 4: National Candy Day

November 5: National Chinese Take Out Day

November 6: National Nachos Day

November 7: National Bittersweet Chocolate with Almonds Day

November 8: National Cappuccino Day

November 9: National Greek Yogurt Day

November 10: National Vanilla Cupcake Day

November 11: National Sundae Day

November 12: National Pizza with the Works Day

November 13: National Indian Pudding Day

November 14: National Guacamole Day

November 15: National Clean Out Your Refrigerator Day

November 16: National Fast Food Day

November 17: National Baklava Day

November 18: National Apple Cider Day

November 19: National Macchiato Day

November 20: National Peanut Butter Fudge Day

November 21: National Gingerbread Cookie Day

November 22: National Cashew Day

November 23: National Espresso Day

November 24: National Sardines Day

November 25: National "Eat with a Friend" Day

November 26: National Cake Day

November 27: National Bavarian Cream Pie Day

November 28: National French Toast Day

November 29: National Lemon Cream Pie Day

November 30: National Mousse Day

Kind regards,
Your Team at Company Name



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