



Mini Mops Monthly

November 2014

Let's Talk Turkey ... How to Keep Your Family Safe

United States founding father Alexander Hamilton once proclaimed that "No citizen of the United States should refrain from turkey on Thanksgiving Day." And according to a survey by the National Turkey Federation, 88% of Americans *do* eat turkey on Thanksgiving.

If you're one of the 88%, please follow these tips and be safe. If you're among the other 12% who don't prepare or eat turkey for Thanksgiving, please pass these tips along to someone who does!

Tips to Safely Prepare a Turkey:

- Keep food prep surfaces, cutting boards, and utensils clean and sanitized to reduce the risk of Salmonella infection.
- Wash your hands before and after handling raw turkey.
- Thaw a frozen turkey in your refrigerator. Allow about a day for every 5 pounds.
- Use a meat thermometer — inserted into the thickest area of the thigh — to

Please see *Turkey Safety* on page 2

Superstar Client Spotlight ...

Meet Myrna Bolger-Taul

How long have you lived in Fresno?

Since birth!

How long have you been a Mini Mops client?

40 years

Who's your favorite supervisor or other Mini Mops team member? What makes that person special?

Adriana A and her whole crew ... They do an exceptional job cleaning my home!



Myrna Bolger-Taul and Bob Taul

Please see *Spotlight* on page 3

Quick & Easy Cranberry Sauce

Recipe from AllRecipes (allrecipes.com)

INGREDIENTS:

12 ounces fresh cranberries
1 cup orange juice
1 cup white sugar

DIRECTIONS:

Combine sugar and orange juice in a medium saucepan. Dissolve over medium heat. Stir in the cranberries, and cook until the berries start to pop (about 10 minutes). Remove from heat and pour the sauce into a serving bowl. The cranberry sauce will thicken as it cools. Serve at room temperature.



(Image credit: allrecipes.com)

Turkey Safety from page 1

determine if the turkey is thoroughly cooked (180° F).

Tips to Safely Store Turkey Leftovers:

- Remove leftover turkey meat from the bones and remove any stuffing. Refrigerate or freeze within 2 hours of cooking.
- Store turkey leftovers in shallow containers.
- Eat refrigerated turkey leftovers within 3-4 days.
- Immediately freeze leftovers that won't be eaten within 3-4 days, rather than freezing after those days.

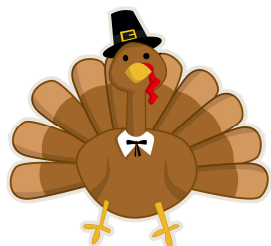
Tips to Keep Pets Safe:

- Never give dogs or cats raw or undercooked turkey — they can get Salmonella, too.
- Never give pets turkey bones.
- Keep kitchen trash cans covered and away from curious pets.

How to check your food thermometer for accuracy

1. Fill a pot with distilled water and bring to a rolling boil over high heat.
2. Hold the thermometer probe in the boiling water for one minute. Do not let the probe touch the pot.
3. After one minute, the thermometer should read between 210° and 214° F. If it does not, it is no longer giving an accurate reading. Do not use to gauge food done-ness.

Source: Centers for Disease Control & Prevention



For Laughing Out Loud ...

Q - What happened when the Thanksgiving turkey got into a fight?

A - He got the stuffing knocked right out of him!



HAVE FUN & EXERCISE YOUR BRAIN ... WORD SEARCH

K Y H U G N I P P O H S
 D J A L E F T O V E R S
 R B E D H C D T I I Z F
 G N I V I G S K N A H T
 O Y P S M R B L Y I F I
 O E N K D W F L W O P G
 D K I U E N I K O W A X
 D R K V Y M E T C U A I
 E U P B A Y B I D A O W
 A T M F A A P F R E L Y
 L X U Q L E F J R F B B
 S U P L G G R A V Y H M

This month's puzzle is all about Thanksgiving.

Find the hidden words in the grid of letters to the left (words can be up-down, side-to-side, diagonal, and/or backwards).

Words to find:

Thanksgiving
 Family
 Friends
 Leftovers
 Turkey
 Gravy
 PumpkinPie
 Football
 BlackFriday
 Shopping
 GoodDeals

Good luck and have fun!

Spotlight from page 1

What kind of work do/did you do?

Health Care. 30 years in a physician's office, and 25 years at Saint Agnes Medical Center.

What community activities/causes do you support?

I do a lot of volunteer work. Because of my health care background, there is that sense of desire to give back to the community.

What's your favorite thing about living in Fresno?

Family and friends are here. I tolerated the bad air knowing that family and friends live here.

REMEMBER!

Schedule your December cleanings EARLY!

We're taking these calls and setting the schedule to honor your special requests NOW!



IN-BETWEEN TIP:

Remove odors in a room by dabbing vanilla on the light bulbs. The heat of the bulb will diffuse the vanilla aroma and mask unwanted odors.



Mini Mops, Inc.
448 N Broadway Street
Fresno, CA 93701

Phone: (559) 264-6677

Fax: (559) 264-6073

E-mail:
Ron@MiniMopsInc.com

Website:
www.MiniMopsInc.com

REFER A FRIEND TO MINI MOPS!

*When your referral becomes a
Mini Mops client, YOU receive
10% off your next cleaning!*

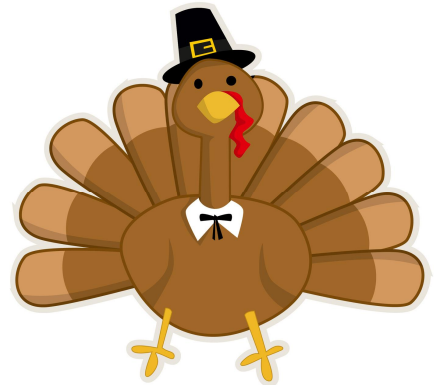
Inside This Issue ...

Page 1 Let's Talk Turkey ð How to Keep Your Family Safe!

Page 1 Superstar Client Spotlight ð
Meet Myrna Bolger-Taul

Page 2 Quick & Easy Cranberry Sauce

Page 3 Have Fun & Exercise Your Brain ð Word Search



PLUS ...

In-Between Tips to save you time and money

AND ...

For Laughing Out Loud!

**What happened when the Thanksgiving turkey got
into a fight?** *(The answer is inside!)*