

VOICE OF HOPE

THANKSGIVING IS ALMOST HERE!

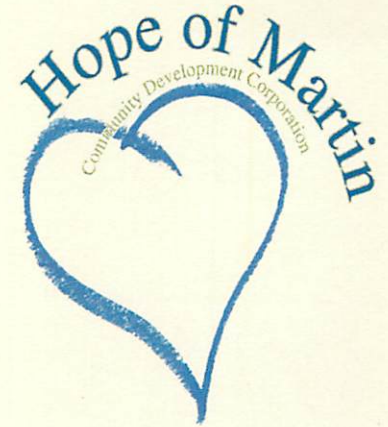
NEWSLETTER

NOVEMBER 2021

Office Hours-Monday-Thursday 8:00AM-1:00PM
Wednesday 8:00-12:00

Union City emergency number 731-446-9618

Martin emergency number 731-588-5561



Rent is due on the 1st day of the month and there is a
\$25.00 late fee after the 5th day of the month.

FOUR STEPS FOR A FOOD SAFE THANKSGIVING FEAST

CLEAN-You should always start preparing food by washing your hands and utensils. Repeat after handling raw meat or poultry. Wetting your hands with running water, lather with soap for 20 seconds and rinse and dry with a clean towel. It is important also to clean and sanitize your surfaces using warm soapy water and a clean cloth. There are many sanitizers you can use for your surfaces to kill bacteria. Follow the label instructions if using commercial sanitizers. You can use a homemade version using a solution of 1 tablespoon of liquid chlorine bleach per gallon of water. SEPARATE-Raw juices from turkey can spread contaminating what they touch. Make sure you clean and sanitize. Keep raw meat and poultry products away from ready-to-eat foods, preparing them prior to handling raw meat and poultry. COOK-Always make sure even if a pretty golden color, that your turkey is fully cooked before eating. Using a food thermometer is the sure way of checking. It is safe when the internal temperature of the thickest part of the breast and innermost part of the wing and thigh are at 165 degrees F. Sides should be heated to the same temperature. CHILL-Food should not sit out at room temperature for more than two hours before going into the fridge to chill.

UPDATED HOPE INFORMATION

Hi my name is Jessica Boone! Mrs. Ramona has retired, and I am now the property director. I will be here Monday through Thursday 8:00– 1:00 and Wednesday 8:00 to 12:00. If you need my assistance with anything please do not hesitate to call. I will do the best I can to help, and if I can't, I will find someone who can. I am a people person and very outgoing. I try to treat people the way I would like to be treated. I hope to make a lot of new friends, and look forward to meeting you all.

HOPE OF MARTIN

PO BOX 354

327 N. McCombs Street

Martin, Tennessee

38237

THANKSGIVING MATH / COST OF COOKING ESTIMATE

TURKEY \$28

MASHED POTATOES \$6

PUMKIN PIE \$5

PEAS \$3

CRANBERRY SAUCE \$7

HAM \$36

GREEN BEANS \$7

GRAVY \$1

ROLLSS \$7

CORN \$2

SWEET POTATOES \$7

DRESSING \$6

TIPS FOR HOSTING THANKSGIVING

SET THE TABLE THE WEEK OF

DITCH THE PAPER PLATES

CLEAR OUT THE REFRIGERATOR

PLACE SNACKS OUTSIDE THE KITCHEN

BAKE DESSERTS AHEAD OF TIME

HAVE YOUR LEFTOVER CONTAINERS READY

HAVE YOUR SEATING ALREADY ARRANGED

OUTSOURCE THE TURKEY (OR NOT)

GIVE EVERYONE A JOB (A SIMPLE TASK)

KEEP BREAKFAST SIMPLE