The newest method of preparing turkey which is described below will almost double the number of servings ordinarily secured from a whole-roasted bird. This economy plus the extreme ease of serving and the fact that turkey is now plentiful and available throughout the year, should greatly increase consumption of our now favorite holiday poultry.

Normally, and particularly in institutional feeding, one pound of uncooked turkey is figured per serving. In the demonstration which follows, a 27 pound, 3 ounce bird yielded approximately 50 servings. This yield, came from 12 and a half pounds (45.9% of the gross weight) of choice edible, easy-to-serve cooked turkey, ready for slicing. Servings were figured at 4 ounces of boneless meat. In addition there were valuable by-products from the wings, giblets and carcass ready to be put to excellent use for salad, sandwich filling, chop suey, casserole dishes or creamed turkey. Another completely usable by-product was four pounds of natural juice.

Before cooking, the bird was divided as follows: 2 breasts, 12 pounds; 2 legs and thighs, 7 pounds; 2 wings, 1½ pounds; neck, liver, giblets and heart, 2 pounds; carcass and bones, 4 pounds, 11 ounces.
Here you see the whole carcass from which the skin has been removed. The skin is divided into four equal proportions. After the breasts and legs have been boned, they will be re-wrapped with their own skin and tied securely for baking.

Removal of the tendons from the leg is essential to carving.

The first step in breaking down the carcass is removal of the leg and thigh.
Remove one side of the breast by cutting closely down the keel bone. Protect the whole muscle without cutting it any more than possible.

Bone the leg in preparation for boneless, rolled turkey.

Tie the breast or white meat in the skin of the turkey for roasting. When cut across the grain, the white meat of turkey will cook as quickly as any steak, cutlet or chop when broiled, fried or sauteed. One must be very careful not to season excessively. To do so will destroy the natural flavor of delicious turkey.
Tie the boneless leg back into the skin of the turkey to support it and to protect the delicate flesh of the turkey during roasting. The skin wrapping will keep the meat tender and juicy.

Both legs and breasts rolled, buttered, seasoned, and dusted with flour ready for roasting or baking. Using this method, a 27 pound turkey that normally requires 9 hours to bake allowing 20 minutes to the pound, can be cooked in less than 4 hours. There will be more turkey to eat, it will be much easier to carve, and the left overs may be used more profitably.
Did you ever see anything more beautiful than this truth-telling example of a foolproof and perfect job of roasting? This leg and half of the breast wrapped in skin were roasted at 300° F. Without any water being added at any time, the meat yielded 25% more turkey plus two pounds of natural juice for making gravy or sauce to be served with the turkey.

Look at the piece the knife and fork are in—all white meat carved across the grain. If baked at low temperatures until it develops 175°F. by thermometer test, it will carve easily and every slice will be tender and juicy. The leg can also be carved completely and it too yields considerably more turkey, very palatable and attractive.

This figure shows the bones and carcass meat. The bones should be cut so they will fit into a kettle and boiled without too much water until the meat will slip from the bones. This is done while the turkey is fresh and sweet. The trimmings can be used in many ways including chop suey, hash, turkey a la king, creamed mincemeat sandwiches, salads, shortcake and turnovers. This completes near-perfect utilization of the bird.