

LAMB, LEG OF (uncovered roaster)	and 350° F. for remaining time 500° F. for 30 minutes	20 minutes to the pound
LAMB, LEG OF (covered roaster)	and 350° F. for remaining time 500° F. for 15 minutes	30 minutes to the pound
PORK, LOIN OF (uncovered roaster)	and 350° F. for remaining time 500° F. for 30 minutes	30 minutes to the pound
PORK, LOIN OF (covered roaster)	and 350° F. for remaining time 350° F. for entire time	20 minutes to the pound
TURKEY (uncovered roaster)	350° F. for entire time	20 minutes to the pound
TURKEY (covered roaster)	500° F. for 15 minutes and 350° F. for remaining time	20 minutes to the pound
VEAL (uncovered roaster)	500° F. for 30 minutes and 350° F. for remaining time	20 minutes to the pound
VEAL (covered roaster)	500° F. for 30 minutes and 350° F. for remaining time	20 minutes to the pound

## Cooking Measures

60 drops	1 teaspoon
3 teaspoons	1 tablespoon
1 tablespoon	1/2 fluid ounce
16 tablespoons	1 cup
1 cup	8 fluid ounces
2 cups	1 pint
2 pints	1 quart
1/2 cup butter	4 ounces
4 tablespoons coffee	1 ounce



FIRST MONTH

# JANUARY 1965



sun	mon	tue	wed	thu	fri	sat
27.	28.	29.	30.	31.	<b>1.</b> NEW YEARS	2. New Moon
3.	4.	5.	6.	7.	8.	9.
10. First Quarter	11.	12.	13.	14.	15.	16.
17. Full Moon	18.	19.	20.	21.	22.	23.
24. Last Quarter	25.	26.	27.	28.	29.	30.
31.						

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

Tasty Recipe and Menu Suggestions Under Pad Featuring

## FAMILY MEALS

DO NOT TEAR OFF

FOLD UNDER COVER

S	M	T	W	T	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28						