

# Service projects of the Civitan Club of Auburn

Camp ASCCA

Civitan International Research Center at UAB, Birmingham (developmental disabilities in children)

Flags in downtown Auburn on holidays

Special Olympics

Auburn Bicycle Safety Program for 4<sup>th</sup> graders

Other youth activities

Pioneer Day at Loachapoka

Auburn Bicycle Bash

Community Market/Food Bank

AHS Valentine Party for students with special needs

**Civitan** is an international civic club promoting:

**KNOWLEDGE-SERVICE-FELLOWSHIP**

The **Civitan Club of Auburn** meets every Friday for lunch except 5th Fridays at area restaurants or at the Auburn Univer-



## Have a mint and help a child!

Civitan's Candy Boxes in local restaurants help to support the Civitan International Research Center at the University of Alabama- Birmingham where leading scientists help children with mental and physical disabilities. So, drop in a coin, have a mint and help a child.



## Civitan Club of Auburn

“Builders of good citizenship”

P.O. Box 535  
Auburn, AL 36830-0535  
<http://auburncivitan.org/>

Officers 2015-16

President:: Nathan Waters (334-332-9934)  
Past President: Kirk Iversen (334-332-7667)  
Turkey Smoking Chair: Charles Mitchell (334-821-8860)



Civitan Club of Auburn

## Care of Your Freshly Smoked Civitan Turkey or Picnic Ham



Congratulations on your selection of a smoked turkey or picnic ham from the Civitan Club of Auburn. This is a holiday tradition in our civic club and we've been improving on the process for over 41 years. Proceeds from this project are used to assist those with special needs and other community service projects.



Our club has carefully smoked your turkey or ham for 8 hours using hickory and pecan. It is arriving fresh off the smoker. Here are some safety tips to make your holidays the best.

**Keep it cool.** If you are not going to eat the turkey or ham within 3 or 4 hours, cool it as quickly as possible. A good way to quickly cool it is to place it in the freezer overnight. In the morning, put the cooled meat in the refrigerator until you are ready to eat it.

**Or keep it hot.** Never leave your turkey or ham at room temperature for more than two hours. Either keep it hot, above 140 F, or refrigerated, below 40 F.

**Enjoy the leftovers.** Leftovers kept in the refrigerator are best if used within four days.

**Freeze the rest.** Frozen leftovers may keep for several months. Food may be frozen longer and remains safe, but it tends to lose its flavor and become drier.



### Beans and Ham

(This is an easy, nutritious, and traditional New Year's dish.)

1 pound bag of dried beans or blackeyed peas  
Bone of 1 smoked picnic ham preferably with some meat still attached  
2 quarts water  
salt  
Pepper

Rinse beans and soak in 2 quarts water for 6-8 hours or overnight. Drain. Place ham bone and beans in a large saucepan or dutch oven and cover with fresh water. Bring to a boil, reduce heat, cover and cook slowly for 1 hour or until beans are tender. Salt and pepper to taste.

### Smoked Turkey Soup

(Some of our customers claim they enjoy the soup as much as the turkey. Here's one recipe you can try or create your own.)

1 smoked turkey carcass  
4 quarts water  
6 small potatoes, sliced  
2 stalks celery, diced  
4 large carrots, diced  
1 large onion, chopped  
1½ cups shredded cabbage  
1 (7½ ounce) can tomatoes, chopped  
½ cup uncooked barley  
1 tablespoon Worcestershire sauce  
1½ teaspoon salt  
1 teaspoon dried parsley flakes  
1 teaspoon dried basil  
1 bay leaf  
¼ teaspoon pepper  
¼ teaspoon paprika  
¼ teaspoon dried thyme

Bring turkey carcass and water to a boil. Reduce heat, cover, and simmer 2 hours. Remove bones and pick all meat from bones. Return meat to broth. Add remaining ingredients. Simmer for 1 hour or until vegetables are tender.