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TUESDAY, November 24, 1942

QUESTION BOX

New ceiling prices based on turkey quality?

How clean oven?

ANSWERS FROM

marketing specialists and
home economists of the
U. S. Department of
Agriculture

Out of the mailbag today comes one letter asking about buying turkey under the new price ceilings...and another about getting the oven ready for the turkey.

First, the letter about turkeys and price ceilings. The letter, dated November 7, says: "I have read that on this date the Government has put turkeys under permanent price ceilings. Does this mean that the price I pay for my turkey will depend on the quality of the turkey? If so, please tell me what the different grades of quality for turkeys are, and how I can tell that the price I pay is right for the particular grade of turkey I get."

The answer to this letter comes from marketing specialists of the U. S. Department of Agriculture. They say the price you pay your grocer for turkey should correspond to the quality of turkey you purchase. Every turkey your grocer or butcher sells gets a grade of A, or B, or C, the grade depending on standards of quality set by the U. S. Department of Agriculture. But prices within a grade may vary. Not all turkeys of Grade A quality cost the same. The price ceiling will depend on the age of the turkey, its weight, and the class of the store where you buy.

You can check the quality of the turkey you are buying by looking for a tag or mark. That tag will either say Grade A, B, or C... or U. S. Grade A, B, or C. If it says U. S. Grade, that will mean that Government graders

have done the grading. Grade A or U. S. Prime is the first quality turkey...Grade B or U. S. Choice is the second best grade...and Grade C or U. S. Commercial is the third grade.

Above these 3 regular grades there is the extra fancy turkey--one that gets the mark of U S Special or U S Grade AA. A turkey that gets this grade is even higher in quality than U. S. Grade A or U. S. Prime. A special price ceiling is not set for this very fancy bird, but graders of the Agricultural Marketing Administration will continue to grade turkeys this way as they were doing before permanent ceiling prices were put on turkeys.

If you don't find a tag or mark showing grade on the bird you buy, ask the grocer or butcher to show you the container in which the turkey was shipped from the wholesaler. The grade may be marked on the container. Your grocer will post any changes in ceiling prices. The changes are made only on Thursday of each week.

By the way, ceilings on prices of other foods you may be buying for Thanksgiving were set the same day that ceilings went on turkey prices. Both onions and potatoes now have permanent price ceilings, too.

Onions now get labels according to their quality. The better onions get the mark of U. S. Grade 1. Other onions may be tagged "Ungraded." Price ceilings are according to this standard grade. Onions that are especially fancy may be a little higher in price. Naturally, ungraded onions and potatoes should be the least expensive per pound. The size of the onions also affects the price. Large size yellow onions of US Grade 1, of course should cost more than small-size yellow onions of the same grade.

The same holds true of potatoes. So from now on when you are buying even such common everyday foods as onions and potatoes, look for the grades, or ask your grocer to identify them.

