

GOBBLE

TURKEY FACTS

In 2007, the average American ate about 17 pounds of turkey.

In 2007, more than 271 million turkeys were produced in the United States. According to Americans surveyed by the National Turkey Federation, 97 percent of Americans eat turkey at Thanksgiving.

The average weight of a Thanksgiving turkey is 15 pounds.

The heaviest turkey ever raised weighed 86 pounds.

A male turkey is called a tom, and a female turkey is called a hen.

Wild turkeys can fly for short distances, and up to 55 mph. They can run 20 mph.

When they become excited, turkeys' heads change colors.

Each Thanksgiving, 675 million pounds of turkey are consumed.

Turkeys can see movement about 100 yards away.

Turkeys have been in existence for almost 10 million years.

Baby turkeys are tan and brown, and are called poults.

Of all turkeys consumed in the United States, 29 percent are consumed during the holidays.

Each Thanksgiving, 45 million turkeys are eaten. On Christmas, 22 million turkeys are consumed and 19 million are eaten on Easter.

The only turkeys that gobble are male turkeys. Female turkeys make a clicking noise.

The dance the "turkey trot" was named after the short, jerky steps of the bird.

Commercially raised turkeys can't fly.

Turkeys have heart attacks.

The first English King to like turkey was Henry VIII. Edward VII made it fashionable to eat turkey at Christmas.

June is National Turkey Lovers' Month.

Each Thanksgiving, the National Turkey Federation presents a live turkey and two dressed turkeys to the president. He pardons the live turkey, allowing it to live on a historical farm.

The five most popular uses for leftover turkey are served on a sandwich, in stew, chili or soup, as a casserole and as a burger.

Turkey is low in fat and high in protein, and has more protein than chicken or beef.

White meat has fewer calories and less fat than dark meat.

In a letter to his daughter, Benjamin Franklin proposed the turkey as the official bird of the United States.

SOURCE: UNIVERSITY OF ILLINOIS EXTENSION WEB SITE: [HTTP://WWW.URBANEXT.UIUC.EDU/TURKEY/FACTS.HTML](http://www.urbanext.uiuc.edu/turkey/facts.html)

FACES + PLACES



HELLO, MY NAME IS
ASHLEY KULCZYCKI

You wouldn't want to mess with mechanical engineering senior Ashley Kulczycki. As a member of the Society for Creative Anachronism, she is well-schooled in the arena of medieval martial arts.

"It's not just for geeks," she said. "There are people specializing in every part of medieval life." The MSU chapter is a student group that recreates the lifestyle of people who lived in the middle ages. The group meets twice a week. It shares crafts and other artifacts preceding the 1600s on Mondays, and it meets on Wednesdays in the Pavilion for Agriculture and Livestock Education, clad in 10-pound steel helmets, shoulder pads and shields to practice "Western martial arts."

— *Compiled by Dan Fuas, photo by Gabrielle Moore, The State News*

Section B | The State News | www.statenews.com | November 26, 2008

wednesday



Okemos resident Kay Trosko dips the cherries into the chocolate while making chocolate-covered cherries Monday afternoon. Trosko first made candy as a birthday gift for her father more than 30 years ago.

PHOTOS BY SAM RUIZ/THE STATE NEWS

How *sweet* it is

Dessert business owner, wife of MSU professor sells her personally crafted candies from her Okemos residence

Trosko Cakes and Desserts

Some of the treats Trosko offers:

light, chocolate, citrus, coffee and butterscotch black walnut caramel

soft caramel enrobed in chocolate

marzipan with either dried sour cherries or raisins enrobed in chocolate

K's Cream, Grand Marnier, amaretto, black raspberry, tropical and chocolate truffles

almond coconuts and molasses coconuts

toffee enrobed in either dark or milk chocolate and pecans

french nougat with nuts

soft nougat with dried fruits

nut and caramel or nougat combinations enrobed in chocolate

cherries in liquid fondant, enrobed in either dark or milk chocolate

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SOURCE: TROSKO CAKES AND DESSERTS

By Chris Vannini
THE STATE NEWS

Outside, deer and wild turkeys roam free, inside, Kay Trosko creates desserts that would put Entenmann's and Hostess to shame. She works in a cathedral of a kitchen, which was added onto the Trosko's Okemos home in 1989.

The \$80,000 kitchen features a full house of cupboards, filled with a variety of equipment. A monster of a freezer sits on one wall. In the middle of the kitchen is a long granite countertop where Trosko sits quietly, hums a tune to herself, and creates her confections. "I only do candies in the fall and early spring because working chocolate is difficult when it's hot," she said. The upcoming holiday season is when she makes candies for friends, family and clients.

Getting started
Trosko's sweet tooth for candy-making began in 1974 while trying to determine a suitable birthday gift for her father. "He had a lot of everything he wanted for his hobbies," she said. "So I finally felt, well, he really does like sweets, I'll make him some candy. And I did." This experiment became a revelation and launched a second career. "It tasted pretty good, but it didn't look very nice," she said. "Over the years, I just kept doing it, experimenting and what not." Trosko sells her candies in assort-



Okemos resident Kay Trosko gently places a cherry onto a cold granite slab, which helps cool the chocolate coating, Nov. 3 at her home in Okemos.

"It's an amazing thing that she has picked up all by herself. She didn't take any cooking courses or anything. Her background is in both science and art, particularly chemistry."

James Trosko, MSU professor

ments of four different sizes. Because Trosko is the only member of her business, she doesn't advertise. Most customers are friends, former colleagues or colleagues of her husband. "It's a cottage industry and a hobby business, (so) I don't advertise," she said. "There's no point in adver-

tising and taking in more business than I can handle." Every year, Trosko's husband, James Trosko, an MSU professor, gives her candy to his colleagues in the Department of Pediatrics and Human Development and at the National Food Safe-

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To hear audio of Trosko describing a customer's experience, go to statenews.com