FAMILY-OWNED BUSINESSES AN AMERICAN TRADITION

Families Help Power Communities

'hen it's all in the family, it's good for your community.

Family-owned businesses play an enormous role in the U.S. economy, providing jobs and contributing to GDP. They also play a large role in local communities, with families putting their names behind products and services on which you and your neighbors can rely.

To get a sense of how important these businesses are to the nation's economy, check out these statistics from the Score Associa-

- Family-owned businesses employ 60 percent of the United States workforce while creating 78 percent of all new jobs.
- 1.2 million family-owned small businesses are run by a husband and wife team; employment numbers range from two to thousands of people.
- 19 percent of the 28.8 million small businesses in the United States are family owned.

Family Farms

Family-owned farms "remain the backbone of the agriculture industry," with 97 percent of all U.S. farms being family owned, according to the U.S. Department of Agriculture's National Agricultural Statistics Service reports

Of those roughly 2.1 million farms, about 88 percent are small farms, and 58 percent of direct-toconsumer sales are made by small family farms.



By the Numbers

Here is a snapshot of how family-owned businesses help the economy, according to the Conway Center for Family Business:

 Family businesses account for 64 percent of U.S. gross domestic product, generate 62 percent of the country's employment, and account for 78 percent of all new job creation.

· Family-owned businesses are the backbone of the American economy. Studies have shown about 35 percent of Fortune 500 companies are family-controlled and represent the full spectrum of American companies from small business to major

• The greatest part of America's wealth lies with family-owned businesses. Family firms comprise 80 to 90 percent of all business enterprises in North America.

· Small businesses, including many family

firms, employ just over half of US workers. Of 113.4 million non-farm private sector workers in 2011, small firms with fewer than 500 workers employed 55 million and large firms employed 58.4 million. Firms with fewer than 20 employees employed 20.2 million.

· Research shows that family businesses are less likely to lay off employees regardless of financial performance.

So how can you show your support? Patronizing farmers markets and roadside produce stands and buying direct from the farm are all great ways to get involved.

Buying at the farm also ensures that you can see where and how the food was grown.

In it together

Many family-owned businesses are locally owned. The entire community has something to gain when local businesses succeed. More of your money stays local, the business contributes jobs to the local economy and often profits are re-invested locally.

Unique Advantages

A family-owned business can provide an intimate level of service that other businesses jut can't match. Because familyowned businesses tend to be passed down from generation to generation, chances are good that when you patronize, for example, your local butcher shop, you'll be dealing with the same family time and again. That kind of familiarity between business and customer often makes for unparalleled service.

Show your support

Given all that family-owned businesses offer, how can you show you appreciate their efforts? You don't have to look far to find an opportunity. Consider all the goods and services you buy on a daily, weekly, monthly or annual basis. Are those businesses family owned? If not, check your local newspaper advertisements or take a walk down Main Street to discover family-owned enterprises you can support.

THAW: Safely thawing a frozen turkey is one of the most important steps in meal prep

microwave

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turkey in the microwave, check your owner's manual for the size turkey that will fit in your microwave oven, the minutes per pound and the power level to use when thawing a turkey. Remove all outside wrapping and place the turkey on a microwave-safe dish to catch any juices that may leak. Use the defrost function based on weight. As a general rule, allow 6 minutes per pound when thawing a turkey in the microwave. Be sure to rotate it several times, and even flip it, during the thawing process.

If the turkey starts to actually cook instead of just defrost, let it rest for 5 minutes or so before you resume thawing. Partway

through thawing you may wish to cover the tips of the wings and drumsticks with a small piece of foil to shield them from the microwaves and keep them from cooking. Once the turkey has thawed you should cook it immediately.

How NOT to thaw a turkey

In case you are wondering, here are some thawing methods that are not recommended:

- thawing a turkey on the counter, in the garage or on the back porch
- thawing a turkey in a brown paper grocery bag or plastic garbage bag
- using the dishwasher to thaw a turkey (with or without water)
- any method that is not the refrigerator, cold water, or the

How to cook a frozen turkey

If your turkey is still icy on Thanksgiving morning, don't panic! It is perfectly safe to cook a turkey from the frozen state; it will just take longer to cook. A solidly frozen

turkey will take at least 50 percent longer to cook than a thawed turkey. If your turkey is only partially frozen, remember that it will take a bit longer to cook. Use your food thermometer, and when your bird measures 165°F in the innermost part of the thigh, the innermost

For more information on safe thawing methods, visit fsis.usda.gov

part of the wing and the thickest

part of the breast, it is ready.

TURKEY SIZE	In the Refrigerator (Approximately 24 hours for every 4-5 lbs.)	In Cold Water (Approximately 30minutes per lb.)
4 to 12 pounds	1 to 3 days	2 to 6 hours
12 to 16 pounds	3 to 4 days	6 to 8 hours
16 to 20 pounds	4 to 5 days	8 to 10 hours
20 to 24 pounds	5 to 6 days	10 to 12 hours



