



“Ma, How Long Do I Cook the Turkey For?”

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Introduction

OPTIONS

```
options pageno=1 nodate soruce2 mergenoby=warn msglevel=i nobyline  
orientation=landscape nonumber symbolgen mprint mlogic mprintnest  
formchar="|—————|+|—————+|=|—^<>*";  
goptions reset=all;  
ods escapechar '!';  
ods path sasuser.templat(read) sashelp.tmplmst(read);  
ods path show;
```

PROC TEMPLATE

```
define style TPC_std;  parent = Styles.Default;
  *Fonts useful are Times New Roman,Courier New,Arial;
  %let fnt=Times New Roman; %let fnz=8pt;
  replace fonts /
    'TitleFont2' = ("&fnt", &fnz) 'TitleFont' = ("&fnt", &fnz)
    'StrongFont' = ("&fnt", &fnz) 'EmphasisFont' = ("&fnt", &fnz, Bold)
    'FixedEmphasisFont' = ("&fnt", &fnz, Bold)
    'FixedStrongFont' = ("&fnt", &fnz) 'FixedHeadingFont' = ("&fnt", &fnz)
    'BatchFixedFont' = ("&fnt", &fnz) 'FixedFont' = ("&fnt", &fnz)
    'headingEmphasisFont' = ("&fnt", &fnz)
    'headingFont' = ("&fnt", &fnz) 'docFont' = ("&fnt", &fnz);
  style SystemTitle from TitlesAndFooters / protectspecialchars=off asis=on
    font=Fonts('TitleFont');
  replace Output from Container / frame = VOID rules = NONE
    background=_undef_ frameborder=OFF;
  replace color_list / 'bg' = cxFFFFF 'fg' = cx000000;
```

PROC TEMPLATE

```
%let fgc=%str(color_list('fg')); %let bgc=%str(color_list('bg'));  
replace colors / 'headerfgemph' = &fgc 'headerbgemph' = &bgc  
  'headerfgstrong' = &fgc 'headerbgstrong' = &bgc 'headerfg' = &fgc  
  'headerbg' = &bgc 'datafgemph' = &fgc 'databgemph' = &bgc  
  'datafgstrong' = &fgc 'databgstrong' = &bgc 'datafg' = &fgc 'databg' = &bgc  
  'batchfg' = &fgc 'batchbg' = &bgc 'tableborder' = &fgc 'tablebg' = &bgc  
  'notefg' = &fgc 'notebg' = &bgc 'bylinefg' = &fgc 'bylinebg' = &bgc  
  'captionfg' = &fgc 'captionbg' = &bgc 'proctitlefg' = &fgc 'proctitlebg' = &bgc  
  'titlefg' = &fgc 'titlebg' = &bgc 'systitlefg' = &fgc 'systitlebg' = &bgc  
  'Conentryfg' = &fgc 'Confolderfg' = &fgc 'Contitlefg' = &fgc 'link2' = &fgc  
  'link1' = &fgc 'contentfg' = &fgc 'contentbg' = &bgc 'docfg' = &fgc  
  'docbg' = &bgc;
```

PROC TEMPLATE

```
replace Body from Document /
  bottommargin = 1.0in topmargin = 1.0in rightmargin = 1.0in
  leftmargin = 1.0in pagebreakhtml = html('PageBreakLine');
replace SystemFooter from TitlesAndFooters /
  font = Fonts('TitleFont') just=left cellpadding=0 cellspacing=0;
style table from output /
  background=_Undef_ frame=hsides rules=groups
  borderwidth = 1pt cellpadding = 0 cellspacing = 0;
style Header from header /
  background=_undef_ frame=below rules=rows font = fonts('HeadingFont')
  foreground = colors('headerfg') background = colors('headerbg');
style Rowheader from Rowheader /
  rules=rows background=_undef_ frame=below;
end;
run;
```

Our Data

```
data turkey0;  
  do weight=5 to 20;  
    time_usf=weight*20; *Unstuffed time;  
    time_stf=weight*25; *Stuffed time;  
    output;  
  end;  
run;
```

Global Titles and Footnotes

```
title1 j=l "Cook and Eat (Yum Yum), Inc." j=r "Page !{pageof}";
```

```
title2 j=l "Turkey";
```

```
footnote1 '!R"\brdrt\brdrs\brdrw20 "'
```

```
    "Program Name: Turkey.sas "
```

```
    "Creation Date and Time: &sysdate9:&systemtime";
```

```
footnote2 '!R"\fi720\li720\tx720 Note:\tab USDA guidance released ‘  
    'April 5, 2006: \ldblquote\i A whole turkey (and turkey parts) is ‘  
    'safe when cooked to a minimum internal temperature of 165°F as ‘  
    'measured with a food thermometer. Check the internal ‘  
    'temperature in the innermost part of the thigh and wing and the ‘  
    'thickest part of the breast. For reasons of personal ‘  
    'preference, consumers may choose to cook turkey to higher ‘  
    'temperatures.\i0\rdblquote "';
```


The Table

```
ods listing close;
ods rtf file="C:\TUA\OUTPUT\Turkey.rtf" style=TPC_std
    nogtitle nogfootnote;
%let undrln=%str(!R'\brdrb\brdrs\brdrw20 ');
title3 j=c "Table 1";
title4 j=c "Cooking Times for Turkey, Thawed (Oven Preheated to 325F)";
proc report data=turkey0 nowindows headline split='|';
  columns weight
    ("&undrln.Turkey Cooking Time|(minutes)" (time_usf time_stf));
  define weight /display order=internal 'Weight (lbs)'
    style={cellwidth=1in just=left protectspecialchars=off
    pretext='\tqdec\tx720 '};
  define time_usf /display 'Unstuffed' style(column)={cellwidth=1in just=c};
  define time_stf /display 'Unstuffed' style(column)={cellwidth=1in just=c};
  quit;
run;
```

The Table

Table 1
Cooking Times for Turkey, Thawed (Oven Pre-heated to 325F)

Weight (lbs)	Turkey Cooking Time (minutes)	
	Unstuffed	Unstuffed
5	100	125
6	120	150
7	140	175
8	160	200
9	180	225
10	200	250
11	220	275
12	240	300
13	260	325
14	280	350
15	300	375
16	320	400
17	340	425
18	360	450
19	380	475
20	400	500

Program Name: E:\Users\Frankin\mp-Turkey.sas Creation Date and Time: 30SEP2013:14:22

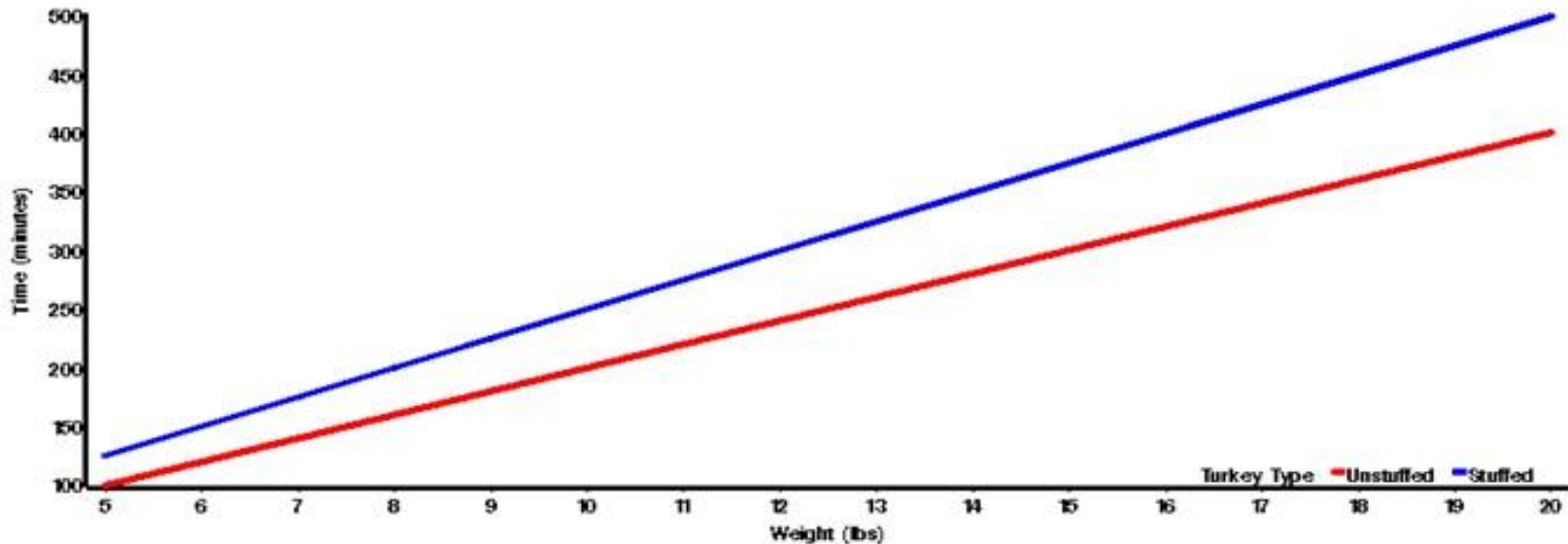
Note: USDA guidance released April 5, 2006: "A whole turkey (and turkey parts) is safe when cooked to a minimum internal temperature of 165°F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures."

The Figure

```
goptions device=png target=png ftext="swissb"  
  xpixels=4375 ypixels=2200 xmax=8.75 in ymax=4.9 in;  
axis1 label=(h=1 'Weight (lbs)') offset=(0.10 in) width=2 value=(h=1.0);  
axis2 order=(100 to 500 by 50) value=(h=1.0) length=2.90 in  
  label=(h=1.0 a=90 'Time (minutes)') minor=(h=0.5 w=0.5) width=2;  
symbol1 value=dot h=1.0 width=3 line=1 i=join color=red;  
symbol2 value=square h=1.4 width=3 line=1 i=join color=blue;  
legend1 label=('Turkey Type') position=(bottom right inside)  
  value=(tick=1 'Unstuffed' tick=2 'Stuffed');  
title3 "Figure 1";  
title4 "Cooking Times for Turkey, Thawed, Oven Preheated to 325F";  
proc gplot data=turkey0;  
  plot time_usf*weight=1 time_stf*weight=2  
    / overlay noframe legend=legend1 haxis=axis1 vaxis=axis2;  
run;  
quit;
```

The Figure

Figure 1
Cooking Times for Turkey, Thawed, Oven Pre-heated to 325F



Program Name: E:\Users\Franklin\mp\Turkey.sas Creation Date and Time: 30SEP2013 14:22

Note: USDA guidance released April 5, 2006: "A whole turkey (and turkey parts) is safe when cooked to a minimum internal temperature of 165°F as measured with a food thermometer. Check the internal temperature in the innermost part of the thigh and wing and the thickest part of the breast. For reasons of personal preference, consumers may choose to cook turkey to higher temperatures."

Conclusion

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