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## Meat still basic food

Americans are changing the way they eat. Three square meals a day have become a thing of the past for many.

Americans are now skipping one out of 10 meals half of those between ages 22 and 40 regularly skip breakfast, and 25 percent skip lunch at least once a week.

Twenty to 25 percent of the householde do not

breadfast, and 25 percent skip lunch at least once a week:

Twenty to 25 percent of the households on not have a sit-down dinner as often as five nights a week Snacking is replacing mealtime. Some people eat 5 many as 11 times a day. This life style picture was presented in a recent edition of "Food Engineering."

While eating habits may be changing, it is important to realize the body's nutritional needs have not changed, points out the National Live Stock and Meat Board. A conscious effort must be made when eating irregularly to choose foods that supply the nutrients needed for a normal and healthy body.

No matter when or where you eat, meat is an important food. The high-quality protein in meat is needed to build, maintain and repair itsues and help the body resist infection and diseases. About portant are the many essential B-vitamins and minerals jound in meat. Here are some tips on buying and preparing different meats.

WINN CORDING: a lamb pass! do not remove

WHEN COOKING a lamb roast, do not remove the fell, recommends the National Live Stock and Meat Board. This thin paper-like covering on the outer fat helps the cut retain its shape and juiciness during the cooking. If the fell has not been removed at the retail market from smaller cuts such as chops, it should be removed before cooking.

IF YOU CARRY your lunch in a brown bag, you're not alone. An estimated 31 million Americans regularly bring their lunch from home to work or school.

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The property of the primary reason for carrying band to there major considerations include Laof of the comparison of the comparis

safely to work or school in vacuum containers.

EVERY TIME YOU make a selection at the meat counter, you must decide how much to buy—what size roast for Sunday's dinner?—how many pork chops for tonight's meal? or how much ground beef for the casserole?

Important consideration include the number of persons to be served at a meal and their appetites. Also, are leltovers planned? Or will a cut be divided before cooking for more than one meal? If the meat cut is on sale, you may also want to consider buying extra for later meals if freezer space is available.

As a general guide when determining serving size, allow at least 4t to 5s pound per serving if the cut is boneless. If bench, estimate is to 4s pound each, If very pony (spareribs, short ribs, etc.) allow 3t to 1 pound per serving.

WHEN BUVING ground beef, check the label to know careful what you are buying. If the label say ground beef, you can be assured that it is pure beef with no extenders added. If the ground beef contains soy products, it must be descriptively labeled with terms such as "Ground Beef with Textured Vegetable Product," or "Ground Beef and Isolated Soy Protein Product." These extended ground beef products must include a nutritional comparison of the ground beef and the combination product,



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