Serve holiday meals safely

Don't give food poisoning as a holi-day gift. Foodborne illnesses do not only happen when the weather is hot, warns the Oakland County Coopera-tive Extension Service.

Bacteria cause food poisoning.
All they need to grow is the right combination of time, temperature, and moisture. Food poisoning can cause diarrhea, vomitling, stomach cramps, and other unpleasant symptoms. Proper handling, preparation, and storage can avoid these kinds of problems. It's as easy as 1, 2, 3, 1. Keep foods clean 2. Keep food cold or 3. Keep foods hot.

PERISHABLEa foods such as cream ples, scatoods and dishes made with eggs, fish, meat, and poultry must be kept below 40 degrees. Do not let these foods stand above this tempera-ture danger zone for more than three hours

Follow these simple precautions:

- Cook rare beef to at least an in-ternal temperature of 140 degrees.
- Heat pan drippings to the boiling

point before serving, hours

- Refrigerate leftovers promptly.
- Avoid "cross contamination" of bacteria by washing counters and cut-ting boards with soap and water in between preparing different foods.
- Never partially cook a turkey one day and finish cooking it the next day.
- Thaw fresh frozen turkeys on a tray in the refrigerator or in cold wa-ter, never thaw any meat, fish or poultry on the counter at room tem-perature.
- Don't thaw commercially stuffed frozen birds at all; place them in the oven directly from the freezer and roast.
- Never stuff any turkey the night before cooking because the stuffing is a good breeding ground for bacteria.

blood pressure.

According to a study conducted by Ackley, Barrett-Connor and Suarez at the University of California, San Diego, men with high blood pressures (by-pertension) were shown to drink significantly less milk on a daily basis than those with normal blood

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Calcium is the component in milk and other dairy foods auspected of offering some protection against high blood pressure. An explanation seems to be determined to the component of the blood was allowed to the component of the blood was allowed to the component of th

Eat for health

Joan Corgiat, a horne economist with Oakinad County Cooperative Extension Service says, "Most of us don't think of the holiday season as a time to begin or continue eating a healthy diel. But with a little planning you can eat nutrient rich tasty holiday treats and still avoid extra calories."

She advises, "Eat the foods you want, but eat smaller amounts. Instead of loading your holiday foods with empty calories — sugar, chocolate, and candy — enjoy raisins, nuits and other dried fruits."

Here are some suggestions. Choose raisin oat meal cookies instead of chorolate chip, pumpkin bread instead of clinnamon coffee cake; cottage cheese dby Instead of sour cream; raw vegetables instead of chinnamon coffee cake; cottage instead of chips and dip; bran mufins instead of brown and serve rolls; you'll hig raisola instead of vanilla ice cream and fresh fruit instead of fruit please.

ples.
"Remember, moderation is the key If you are looking to stay in shape this hollday season," she said.

had significantly lower daily intakes of calcium from all dairy foods. According to the U.S. Depart-ment of Agriculture, dairy foods supply more than 70 percent of the available calcium in the Ameri-

The protective effect of calcium in the America Protection of the available calcium in the America Protective of the available calcium in the America Protective of the Control of the Carron, associate professor of medicine at Oregon Health Carron, associate professor of medicine on any given day than individuals with normal blood pressures. This evidence was presented in Soptember in Dearborn at an untrition symposium. Also, an increase in calcium intake has been shown to lower blood pressure. Dr. Jose Bellian and associates from the Institute of Nutrition of Central America and Panama, Guatemnia City, and The Johns Hopkins University, Bailtimore, Md., demonstrated that calcium supplements of one gram each day (equivalent to about three cightounce glasses of milk) were effective in significant plood pressure in 30 healthy young adults.



109.9

116.9

113.9

car wash



When the gold content of any alloy is expressed in karats, it refers to the proportion of pure (24 karat) gold. Thus, "18 karat" is 18/24 pure gold.

As of today, I will begin doing a column twice weekly for the Observer & Eccentric Newspapers about jewelry.

Through Christmas we will be open from 9 a.m. to 8 p.m. Monday through Saturday and Sunday from noon 'til 5 p.m. Come in and see us. We've added over 1, 000 new pieces in just the last 30 days for Christmas.

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