## Warns Of Food Dangers

We usually prefer our symmer foods to be at some fin-between tempera tu re; dot really hot, and not really cold. Such room-temperature foods as potato or tunal salads, cured or cooked lunch meats, sandwich a pread s (and so forth) are good examples.

tand so forth) are good examples.

But there is a danger connected with these "room-temperature" foods, a danger you should be aware of, so you can guard against it. That is the danger of food potentials.

Dosming.

You see, the very same moderate temperature range that we humans prefer for our summer food is also preferred by the germs that cause food polisoning.

Whereas in very hot foods the high temperature kills these germs, and in very cold foods the low temperature stops or slows the growth of these germs. In food that remains for very long at room temperature these germs can thrive and multiply. They can double themselves about twice in a half-hour on a hot summer day.

Your best protection against these food-poisoning germs is to keep hot foods hot and cold foods cold.

Now, this is easy enough to do at home, where you have a range and a refrigerator. But you must take extra trouble on summer picnics and outings, on trips to the cottage of cabin, or to the beach. Insulated jugs and varappings and a cooler of ice can be very helpful.

Your food must be kept hot for cold until just before eating ..., or both. Only by keeping the food temperature below 40 degrees, or above 140 degrees, can you insure against the growth of food poisoning germs.

Food poisoning germs are quite common, you know. Everyone has at one time or another carried staphyloccus germs around in his nose of throat or on his skin. Merely sneezing can introduce these germs into food or onto utensils.

Postato salad, ham salad,

Porato salad, nam salad, salads with eggs. custards, deviled eggs., and some creamfilled pastries are especially vulnerable as germ-multiplying grounds. The poison induced by these germs cause the classic food polgoning symptoms or crampe—nause—headache — roming—promated to the controlled germs can contaminate food also, and cause symptoms similar to, but even more severe, than those of staph. Salmonella germs can usually associated with the waste products from humans and other animals and they can be controlled with good personal hygiene and proper cooking and storage of foods.

Well, all this sounds very own in our and complicated and dangerous, doem't libut it is really not so at all. Not if you follow just a few simple rules for the safety of your family.

First, Keep all hot foods hot and cold foods cold. Avoid the germ-inviting lukewarm food temperatures near contemperature, except when actually serving and eating the foods.

Becond, practice good personal hygiene, Protect, food from sneezes and coughs. Second, practice good personal hygiene, Protect, food from sneezes and coughs. Wesh your hands before preparing food and don't use the same utennis on cooked food without washing them in between.

Third, when in doubt—throw it out! Any time food of off-color, smells strange, or looks unhappy in any way don't take a chance. Throw

Red Hot Ball

Med Hot Ball

The center of the earth, scientists believe, is an extremely hot molten ball 6,000 miles in diameter. Its composition, similar to that of meteorites, is primarily aron and nickel.



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