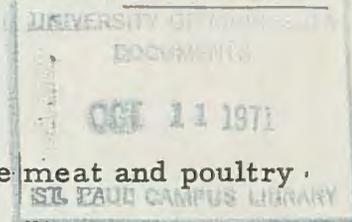


October 8, 1971

Your Guarantee Of Wholesome Meat



Every housewife wants to serve wholesome meat and poultry to her family. How can she be certain the meat she buys is always safe? The best indication of wholesome meat and poultry is the purple stamp bearing the words "U.S. Inspected and Passed." This stamp certifies that the meat has been approved by a veterinarian and complies with rigid standards of the Federal government for safety, purity and wholesomeness.

The stamp of inspection guards you and your family against the hazards of diseased or unwholesome meat or meat products-- whether they're fresh, canned, or frozen. Inspection starts when the animals arrive at a meat packing plant. Veterinarians eliminate all animals with diseases before slaughter. After slaughter, each carcass is checked for unfit meat. Veterinarians continue to check the meat during and after the packing process. Inspectors make sure the meat products are correctly labeled and contain only those ingredients normal to the product.

Not only is the meat inspected, but the facilities in the plant are checked for proper sanitation. Anything that may come in contact with the meat during processing is carefully checked-- from the painted walls of the processing plant to the string around the meat.

Today, about 20 billion pounds of meat are inspected per year. Only a fraction is condemned. But in recent years this fraction added up to more than one million pounds of meat and meat food products, including poultry, each working day.

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consumer radio briefs

The New Blazer

The familiar blazer has a new fashion image this fall-- versatility. Designers are featuring them not only in sportswear, but in a variety of fabrics and styles to be worn for indoor and outdoor wear. Today blazers can be purchased in just about any size to please every age group from granddaughter to Grandma.

Styles range from a sporty blazer paired with jaunty warm pants--to a stylish ribbed knit blazer topping a two-tone long torso dress. Glamorous evening blazers are made in velvet and satin. You'll find blazers teamed with slim or pleated skirts or pants, giving either a schoolgirl look or a big city look.

Some designers have lengthened the blazer jacket to create a blazer coat. And some of the indoor styles are colorful, too-- like a snappy red robe trimmed in gold braid that's really an ankle-length blazer.

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Cleaning Duck

Duck hunting season brings beautiful fall weather and good eating. But in order to get the best taste from your meat you must know how to field dress the ducks properly. Beverly Lundgren, assistant extension specialist at the University of Minnesota, says to clean the birds as soon as possible being careful not to break the entrails. Don't forget to remove the crop, too. Wipe out the bird with clean grass or cleansing tissue to keep the bird as dry as possible. This inhibits spoilage.

Keep the duck cool until you're ready to cook it. If you must travel a long distance home, store the meat in a cooler with ice.