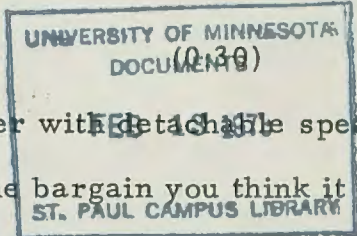


HN 2000 CRB  
2/9/73

AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA

February 9, 1973

4-H Consumerism



That free fifty-dollar record player with detachable speakers offered by the record club may not be the bargain you think it is. Read the rest of the advertisement--4-H and youth specialist Phyllis Worden advises.

She says records offered by these companies usually aren't the latest releases and may not even be the ones you want. At six dollars a record, that's seventy-two dollars plus shipping charges for twelve months. Also, you probably can buy the same stereo elsewhere for less than fifty dollars.

\* \* \* \*

Changes In Bacon Packages

(0:36)

Meat packagers have until February 19th to comply with changes in federal regulations regarding bacon.

One change requires that the opening in windowed packages of sliced bacon must be at least one-and-a-half-inches wide and show at least seventy percent of the length of a representative bacon strip.

Some processors already have been packaging bacon in transparent materials that reveal the entire contents.

The second regulation change requires that all cured meat or products containing cured meat must be labeled to tell consumers ingredients used in the curing process.

\* \* \* \*

more ...



Battery Charging

(0:10)

Charge batteries in an area where air can move freely to prevent a hydrogen gas build-up that might explode. Don't make connections on the battery while the charger is on.

\* \* \* \*

Jumper Cables

(0:20)

Connect jumper cables to the fully charged battery last and make the final connection to the grounded terminal when starting a car with a dead battery. Always connect positive to positive and negative to negative posts when using jumper cables, otherwise the alternator can be damaged.

Never use matches around a battery. Be careful when making a connection to prevent sparks from discharging.

\* \* \* \*

Pale, Soft, Watery Pork

(0:16)

University of Minnesota meats specialist Richard Epley says high quality pork is bright pink rather than pale.

Some low quality pork from swine afflicted by porcine stress syndrome has been finding its way to retailers. It is pale, soft and watery.

\* \* \* \*

Date Labels On Food

(0:30)

A recent U. S. Department of Agriculture report says stores that stamp dates on food labels may have fewer consumer complaints on freshness. Also, these stores may have improved stock rotation practices.

Eighteen percent of the shoppers contacted in a national telephone survey complained about food going stale sooner than expected. Items shoppers complained about then were dated in a chain of Ohio food stores. Shoppers were interviewed in the stores before and after the dated items were introduced.

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