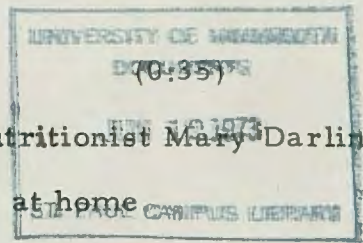


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AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA

May 25, 1973

Breads And Cereals



University of Minnesota extension nutritionist Mary Darling says breads and cereals need special care at home

Store cereals at room temperature in tightly closed containers to keep out dust, moisture and insects. Cereals tend to pick up odors, so don't store them near soap or other products with strong odors.

Remember to refold the inner wrapper on ready-to-eat cereals to keep them crisp and flavorful. Store bread in a bread box or bread drawer at room temperature. Store breads in the refrigerator to prevent mold in hot, humid weather.

\* \* \* \*

Food Poisoning

(0:28)

Handle foods properly to prevent food poisoning on picnics and other outings this summer.

Extension nutritionist Muriel Brink reminds homemakers that food becomes unsafe to eat when bacteria are allowed to grow. Bacteria thrive in a warm, moist environment.

Foods requiring special care include creme fillings, custards, eggs, poultry, pork, processed meat, milk products, sandwich fillings and egg, potato and tuna salads.

\* \* \* \*

Home Economist Tip:

(0:12)

Save food dollars by buying day-old bakery products. They usually are about half the price and the same food value as fresh ones. Many bakeries have "thrift stores" for their day-old specials.

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consumer radio briefs