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Poisonous Mushrooms

(0:35)

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If you plan to use canned mushrooms in your holiday stuffing take a good look at the can before opening it. The Food and Drug Administration is making a nationwide search for canned mushrooms that may be contaminated with lethal botulism toxin.

F-D-A Commissioner Alexander Schmidt advises consumers who encounter swollen or leaking cans not to open or eat them. Instead, he suggests contacting the nearest F-D-A office.

Botulism toxin is produced by certain bacteria which usually are killed in the canning process. Federal inspections of 42 mushroom processing plants disclosed that half of them had inadequate procedures or equipment.

Botulism poisoning can be fatal to humans if not diagnosed and treated promptly.

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Roasting Bags

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Use of the plastic roasting bag or wrap for poultry and roasts has many advantages, but be sure to follow directions exactly.

That recommendation comes from University of Minnesota nutritionist Mary Darling.

An advantage of plastic roasting bags is that they produce a moist, self-basted roast with ample juice for gravy. There's no need to buy a special roasting pan for a big turkey. Instead, you can cook the bagged bird in your broiler pan.

To prevent the bag from bursting in the oven, follow this important safety measure. Scatter a tablespoon of flour into the bag or onto the wrap or use the seasoning mix that comes with some of the bags.

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