

your friends may come to our plants. The best time for your friends and families to come to English Street will be on Thursday, May 3, at 9:00 a. m. at Plant #1. Those who work on day shift elsewhere or otherwise prefer to come later will report to Plant #1 at 6:00 p. m.

The danger of tetanus is everywhere and the entire family should be protected against this injury hazard.

A card will be given to every person receiving the shots. Please have your name and birth date written on your card. You can also enter the date under the column headed tetanus and keep your own record of when the series was completed. The card provides spaces for other inoculations and you can have this filled out by consulting your family physician or other health record. Carry this card with you at all times,

as it will provide valuable information to your attending physician in the event of illness or other emergency.

You are also requested to have your payment ready when you approach the doctor's table for the inoculation.

**TETANUS:** After two injections at 4 to 8 week intervals and a third injection 1 year later, a booster injection should be obtained every 3 to 4 years. Leap year is a good reminder for your Tetanus booster.

**DIPHTHERIA:** Once immunization has been obtained, booster injections should be obtained every 3 to 4 years.

**POLIOMYELITIS:** After two injections at 4 week intervals have been given followed by a third, 7 to 12 months later, or three injections at monthly intervals, a fourth injection 1 year later has been recommended. Until specific recommendations have been made, a booster injection every 4 years is suggested.

**SMALLPOX:** Vaccination against smallpox should be obtained every 5 years.

**ANTITOXIN RECORD**

	Date Received	No. of Units	Reaction	Administered By:
<b>TETANUS</b>				
<b>DIPHTHERIA</b>				

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Howdy!

Now that Spring is here again in all its glory, it's time to be thinking about lighter things to eat, such as the asparagus supreme we have for you. The nice thing about this recipe is that it can be prepared before meal time and stored in the refrigerator until time for cooking.

**Asparagus Supreme**

- 1 Large can asparagus (white)
- 2 Boiled eggs
- White sauce
- 1/2 Cup grated cheese
- 1 Cup crushed corn flakes or potato chips

Slivered toasted almonds, optional

Place alternate layers of asparagus and sliced egg in casserole and cover with white sauce. Sprinkle with grated cheese and almonds and cover with layer of corn flakes, or potato chips, just before placing in oven. Heat 15 to 20 minutes in preheated 350 degree oven.

(Proportions for white sauce: 1 1/2 tablespoons butter, 1 1/2 tablespoons flour, 1 1/2 cup hot milk and 1/2 teaspoon salt.)

Bye now!