

Sale thru Aug. 22, 1987 Not Responsible for Typographical Errors

Be-Lo's Consumer Corner



In A Stew Over Food Safety? Call the USDA Meat and Poultry Hotline

800-535-4555 Meat, Poultry & Seafood Preparation Tips

 Avoid Tasting While Preparing In raw meats, exists the possibility of bacteria.

Cook Meats Thoroughly Use a meat thermometer inserted in the thickest part of the meat, avoiding fat or bone.

- Keep Hot Foods Hot High tempertures kill most bacteria
- e Keep Cold Foods Cold Bacteria thrives at room temperture.
- · Thoroughly Reheat Leftovers Never leave food out over two hours. Next Week: "Hurricane Season Preparation"



Fries Up Crisp Sliced Bacon Pkg.

Gwaltney



Golden reast

**Virginia Choice Pork Barbecue** 

Gup

Maxwell House
MASTER BLEND

Bag

Maxwell House

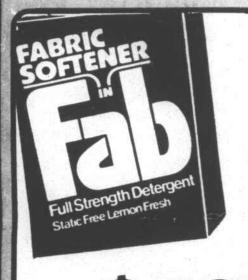
Jack's Fresh Made Cole Slaw or Potato Salad ...



Whole (6-

Boneless Sirloin Tip Roast

1b.

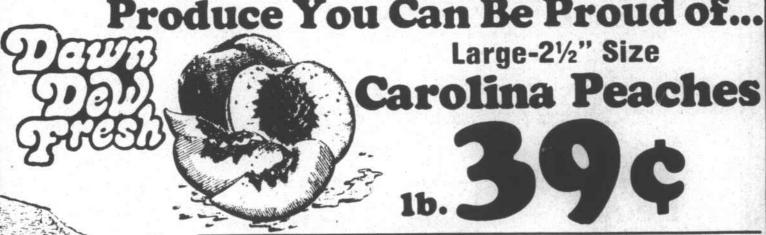




1 Qt. Btl.







Large-21/2" Size Carolina Peaches

**Juicy Sweet** Western Cantaloupes

High In Vitamin C

**All Purpose Russet Potatoes** 

5 lb. Bag

Virginia Grown **Red Paula Apples** 

Bag **Great Sauteed** 

Mushrooms 8 oz. Pkg.

Picnic Special MRAFI BARBECLIE nion, Reg. Hot, Hot Smoke Kansas City



100 Tea Bags



Green Cabbage







Pkg.

Turkey Salisbury **Meat Loaf** Western Mexican Mac & Cheese Spag.-Beans & Franks

