LADIES HAVE YOU HEARD?

By Doris Thomas, Extension Home Economist

Prevent Contaminated Wild Game Meat

With the big game season in Pennsylvania comes the possibility of wild game meats contamination leading to food poisoning. Wild game meat may spoil when improperly handled. Here are some suggestions to avoid poor quality game meat. Good and proper care of game is the key.

Bacteria which abound in nature can cause meat spoilage. And, this may lead noises,

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resembles the flu in symptoms including headache, vomiting, cramps, nausea, fever, and diarrhea. It usually strikes 12 to 36 hours after eating food contaminated by salmonellae bacteria. Although it is seldom fatal, it is very uncomfortable.

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Time to

One way to avoid problems is to shoot only healthyappearing animals. If the quarry is stumbling, staggering, making unusual unusually to food poisoning. The most agressive, or appears blind, common type of such be suspicious. The animal poisoning is salmonellosis. It may be unhealthy. Kill and

"It's smart to

be'Thrifty"

dispose of wildlife suspected of being diseased. Report the type of animal and location experienced hunter.

tamination.

With larger game such as deer, it's important to field dress the animal immediately after tagging it. When back at camp, hang the carcass to help dissipate body heat. At this time, cut away unwanted fat or internal tissue. Prop open the body cavity to permit air circulation. On the trip home, keep the carcass cool.

Have your deer processed at a slaughterhouse or locker plant where cooling facilities are available. Or, if you cut up your own, do it immediately so meat quality is maintained.

against possible food poisoning is to carry plastic gloves with you and use them when cleaning the game. And when you are home, cook the meat thoroughly. Don't leave leftover meat out after the meal. And make sure to clean cooking and

to a District Game Protector. And never eat game you didn't kill yourself unless you know it was handled properly by an

Once game is taken, check it thoroughly for obvious signs of disease or old wounds. If such are present, don't use it for food. Field dress game immediately to avoid meat contamination from digestive tract contents. Cooling, or chilling meats is one of the best ways to avoid bacterial con-

Another precaution

storing utensils completely.

Holiday Stain Removal Tips Tablecloths and clothes often suffer from holiday meals. There are all types of foods around, and when they're spilled they usually leave stains. But if you treat stains while they are fresh,

they can often be removed. There are several things to remember for proper stain removal. First, identify the stain if possible. If you don't know what caused the stain. you may be able to determine if it is a greasy or nongreasy stain.

Second, know the fabric. stain removers Some



Sage Cheese Bread 1 package (133/4 oz.) hot roll mix 1 egg

1/2 cup grated Cheddar cheese 11/2 teaspoons ground sage

Pour 34 cup warm (not hot) water into a medium-size mixing bowl Sprinkle yeast from the hot roll mix over water, stir until dissolved Stir in egg, cheese and sage Add flour mixture from package, blend well. Cover and let rise in a warm place until double in size, 30 to 45 minutes Shape dough and place in a greased 81/2 x 41/2 x 21/2-inch loaf pan Let rise again until double in size Bake in a preheated moderate oven (350° F) 30 to 40 minutes or until nicely browned. Cool and slice YIELD 1 loaf



damage some fabrics or leave spots on them. The only way to be sure is to test the stain remover on a corner of the fabric. If it leaves a spot, take the fabric to a professional dry cleaner.

When removing stains, always work from the back of the fabric. That way, the stain comes off the fibers instead of going through them.

Fruit stains are common around holidays. Soak the fabric in warm water and an enzyme pre-soak, then launder. If necessary, treat stain and launder again.

Gravy or milk stains can often be removed by soaking in cold water and an enzyme pre-soak. Of, if you prefer, make a paste of detergent and water and rub it into the stain. Launder after either treatment.

Wine and soft drink stains can often be removed by soaking the fabric in oxygen bleach and hot water.

Soak coffee and tea stains in hot water and an enzyme pre-soak or oxygen bleach, then launder.

Candle wax can be especially difficult to remove. Scrape off as much as possible, taking care not to damage the fabric. Then place the stain between paper towels and press with a warm iron. Place it on fresh paper towels and sponge the back with drycleaning solvent. Let it dry, then launder. If the stain remains, launder again with an oxygen bleach.

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