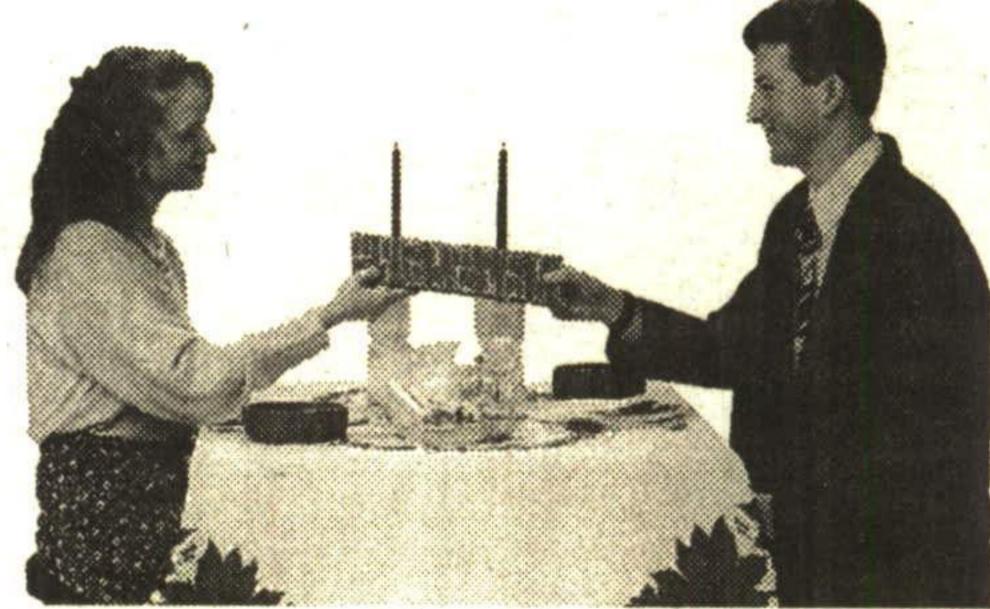
Page 20 Acton/Georgetown - Sunday, Dec. 22, 1996 OBEY THESE SIGNS FOR A SAFER HOLIDAY SEASON Still time to register Christmas Break 4 Day Course Dec. 30 & 31, Jan. 2 & 3 WHEELS **Driver Training** Inc. 878-4135 245 Commercial St., Milton DAVE'S SERVICE CENTRE 71 Mountainview Road North (Corner of Armstrong Ave.) GEORGETOWN, ONT. L7G 4J6 877-0064 RESERVED WHERE THE SERVICE IS THE DIFFERENCE DESIGNATED DRIVERS COMPLETE COLLISION REPAIR THIS MESSAGE IS BROUGHT TO YOU BY 311 ARMSTRONG AVENUE The Independent GEORGETOWN, ONTARIO 877-8685 877-1138 AND THESE CONCERNED SPONSORS Happy New Year GEORGETOWN URGENT FRUIT MARKET FRED'S TOWING Volunteers Needed 140 Guelph St. 46 Guelph St. All it takes is one hour Georgetown Georgetown a week to help a child 877-8882 877-4471 in your community. "Where freshness is Safely on the road is Next ORIENTATION guaranteed" our concern. for new volunteers Jan. 28 KIYO'S For more Japanese Car Service Ltd. information call SAND 21 Mill Street 844-8211 GRAVEL TO Georgetown, Ontario ext. 282 L7G 2H6 Office: J.C. DUFF LIMITED CHILDREN'S (905) 874-4748 R.R. #1 873-0550 Friends Limehouse, Ontario Fax: Motor Vehicle Inspection (905) 873-0993 LOP 1HO Halton Children's Aid Society Your Halton School Boards urge you to... Please Drive Linda Glover with Care this Donald Schrenk Chair Hollday Season Chair **Bob Williams** Fred Sweeney Director of Education Director of Education



Enjoy your holiday feast without a visit to the doctor

his holiday season, have your dinner party remembered for the right reasons and not because of food poisoning!

Never had food poisoning? Perhaps you have but thought you were sick with flu. It's not always easy to tell if you have food poisoning. The symptoms ranging from nausea, vomiting, diarrhea, fever or cramps, can appear anywhere from 30 minutes to two weeks later. Most often, though, people get sick within four to 48 hours after eating the contaminated food.

Why? Because at the right temperature, bacteria you can't see, smell or taste in food can multiply to millions in a few short hours. In large numbers, they

can cause illness. There are precautions that can be taken to avoid contamination.

- When you shop, buy cold food last. Refrigerated food should be cold to the touch. Frozen food should be rock-solid.
- Canned goods should be free of dents, cracks or bulging lids that could indicate a serious food poisoning threat.
- Freeze fresh meat, poultry or fish if you can't use it within a few days.
- Put packages of raw meat, poultry or fish on plates before refrigerating so their

juices won't drip on other food. Raw juices often contain bacteria.

 When you prepare food, keep everything clean. Always wash your hands in warm soapy water before preparing foods.

 Thaw food in the refrigerator, microwave or oven, not on the kitchen counter. At room temperature, bacteria can grow in the outer layers of food before the inside thaws. Marinate in the refrigerator,

> When you serve food, use clean dishes and utensils to serve, not those you used when preparing the raw food.

 Keep cold party food on ice or serve it on platters from the refrigerator.

 Never leave served food out for more than two hours. Bacteria that can cause food poisoning grow quickly at room temperature.

 When you handle leftovers, use small containers for quick cooling in the refrigerator. Don't pack the refrigerator. Cool air must circulate to keep food safe.

 Remove stuffing from poultry and meats and refrigerate in separate containers.

 When you reheat, bring sauces, soups and gravy to a

For more information, call the Food Safety Program at Halton Health Dept., 825-6211.



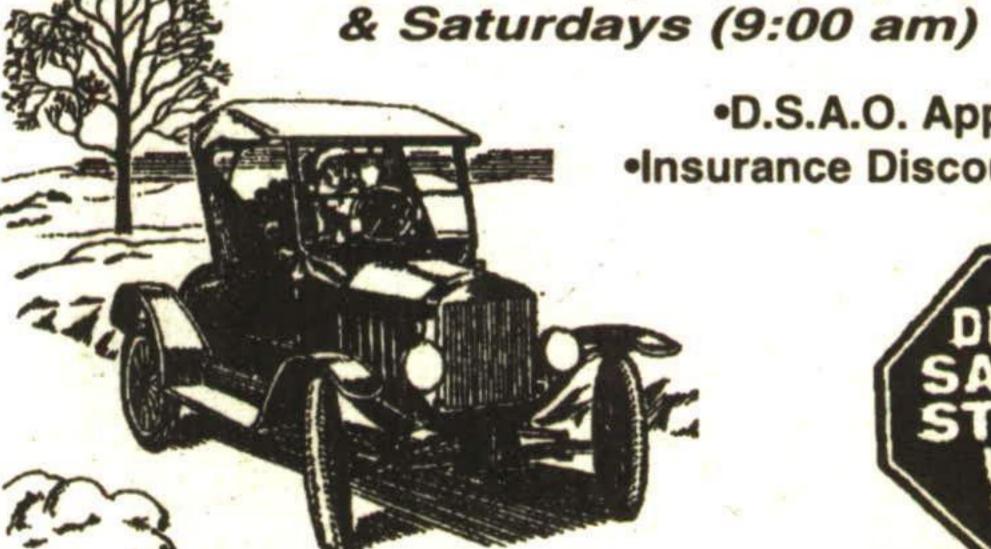
WHEELS **Driver Training Inc.**

878-4135

245 Commercial St., Milton

DRIVE BY YOURSELF IN 8 MONTHS!

COURSES AVAILABLE Wednesdays (4:15 pm)



D.S.A.O. Approved Insurance Discounts Apply



Merry Christmas from the staff at Wheels