

# RED TAG SALE

TREAT  
 SH SEEDLESS  
 WHITE  
**fruit**  
**89¢**

EA. **33¢**

**2 FOR 49¢**

**3 LBS. 99¢**

LB. **10¢**

IGA CHOICE

**Dessert Pears**

14-FL. OZ. TIN **29¢**

FLORIENT (ASST'D. SCENTS)

**Air Freshener**

6-FL. OZ. AERO. TIN **44¢**

POISE "EVERYDAY LOW IGA PRICE"

**Pet Litter**

10-LB. BAG **69¢**

BATHROOM (15-OZ. AERO. TIN)

**Pine-Sol Cleaner**

**79¢**

POST. CEREAL

**Sugar Crisp**

13-OZ. BOX **57¢**

**Kitchen Cleanliness Counts**



*Marie-Paule Green*  
 Marie-Paule Green  
 Director - Consumer Affairs Dept.

Much of today's food-borne illnesses can be avoided by sensible food practices in a clean kitchen. You buy good food -- keep it safe. For instance, never let anyone handle food in your kitchen unless hands are clean. This also goes for the volunteer who helps you unpack your groceries.

After handling raw meat, fish, poultry, or eggs wash hands properly before moving on to other foods.

Never place foods on a surface where you have had raw meat or poultry 'till it's been thoroughly cleaned with soap and water. In the same vein, raw meat and poultry should not be placed on dirty surfaces where sandy fruit and vegetables have lain. These practices, plus scrubbing all dishes, cutting boards, utensils and knives after use will prevent bacteria from spreading to cooked foods, salads and raw foods.

Remember: life begins at 40! Keep cold foods below 40°F and hot foods above 140°F to prevent bacteria growth. You buy good food -- keep it safe.

Mrs. Green is available to talk "shopping" to groups. Call 259-6633 or write - 300 The East Mall (1st.), Toronto, M9B 6B8.

IGA INSTANT SKIM

**Milk**

3-LB. BOX

**Powder**

**\$1.15**

PRICES EFFECTIVE

WED. THRU SAT., JAN. 30, 31, FEB. 1, 2



**Quality, Service and Value, all at IGA**