



responsibility to see that food poisoning germs do not reach the family's food.

These Housewife if you want to keep your family free from distressing and sometimes serious illness this summer, take note of these hints:

Always wash your hands before preparing and serving food.

- See that every member of the family washes the hands after using the toilet.
- Cover all sores or cuts on the hands with a clean dressing.
- Keep all food protected from flies and other vermin.
- Use pasteurised milk; failing that use milk that has been brought to the boil.

The above formula for SAFE EATING is simple.

All it requires is purposeful application.

CLEAN kitchen practice and GLEAN food preparation deserve GLEAN hands at the table.

For a Brighter WHITE that's good for Leather!



ASK FOR LAPOL AT YOUR GROCER OR SHOE STORE

