Basic State Civil Defense Plan
For Medical and Health Preparedness in New Jersey

Paul S. Grundy, Educator
17 Years, Died of Illness

GOP League Acts Early Action
On Bus Ride Tickets

Local Boy Scout Shirt In
3 Car Crash At East Main St.

DOUGIELT
GRILL DEFET
LINCOLN, 21-1

Moo-Fridge For
Say, Inc.

Lorado, Historical Points
At School Not Approved by
Local Folk, Statement Said

Korean Aid Drive Started
In Borough

WW Books Make 40th Anniversary

Nash Agency Opens In Hawthorne

Sold Palins Praise
Lifeguard Education
Of New Jersey
YOU’LL SAVE 20% AND MORE
AT ROGERS CLOTHES DURING THIS ADJUSTERS
SMOKE & FIRE
SALE!
LAST 10 DAYS

TROPICAL SUITS...
19.00
SPORT SLACKS...
4.00
TWO-TROUSER Gabardines...
36.00
GABARDINE RAINCOATS...
15.00

LIBERAL TRADE IN ON YOUR OLD WASHER

3.56 4.48
3.60 4.50

55 MAIN ST.
PATERSON

GREAT EASTERN PEOPLE
SHARE GRAND UNION
EMPLOYEE BENEFITS

GRAND UNION

TURKEYS...
49.00

DANDY CLEARANCE
SALE
STARTS TODAY

GRAND UNION CROCKERY VALUES

Star-Kist Tuna ...
33.00

Borden’s Starters ...
33.00

Corned Beef Hash ...
37.00

Salad Dressing ...
37.00

Bartlett Pears ...
21.00

Cheerios ...
43.00

Beef Stew ...
32.00

Park Toilet Tissue ...
29.00

FRESH FRUITS AND VEGETABLES

Seedless Grapes ...
29.00

Honeydews ...
29.00

Eharta Peaches ...
325.00

Sweet Corn ...
60.00

Pascal Celery ...
15.00

Fresh Egg Plant ...
3.00

NEW PRODUCTS

Shredded Wheat ...
25.00

Lucky Strike ...
25.00

Pepsi-Cola ...
25.00

Grand Union’s 10 Steps to Safety

1. Un_loader Box
2. Preparation Area
3. Raw Food Area
4. Cut Out Area
5. Disposal Area
6. Storage Area
7. Water Supply
8. Sanitized Area
9. Safety Area
10. Sanitized Area

CAUTION:

1. Keep packages closed while not in use.
2. Keep food in airtight container.
3. Wash hands before eating.
4. Wash hands after handling raw meat.
5. Avoid cross-contamination.
7. Use separate cutting boards for raw meat.
8. Refrigerate perishable items.
9. Cook to proper internal temperature.
10. Label food with date and type.

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SAVE ON ACME'S SUMMERTIME JUICES!

Ideal Fancy Orange or Blended Juice

Grapes 2 ~ 29c

Peaches 4 ~ 25c

Cucumbers ~ 5c

Carrots ~ 10c

ROLLS ~ 15c

Lemonade 2 ~ 25c

ît-through Leap

46 Days

Board Approved

Acme Markets

246 Diamond Bridge Ave, Hawthorne