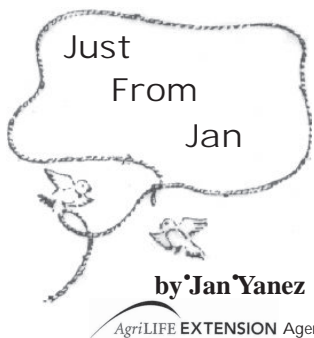




Robert Lee Vision with a Purpose Christmas Activity



Happy to See Santa! Little Ellah Holik seems to really have enjoyed her visit with Santa this year. Her parents are Adam and Michele Holik from Wall. Grandparents are Rick and Elena Sanchez from Robert Lee and David and Wanda Holik from Wall. Great-grandparents include Elena Garcia from Wink and Enrique and Antonia Sanchez from Sonora.



Serving Up Safe Buffets
Easy Tips for Food Safety When Entertaining

Adults around a table eating appetizers. Entertaining is one of the mainstays of the holiday season and helps commemorate milestone events throughout the year, too. With proper prep, you can be creative and tempt your party guests with an array of fun platters ... while still keeping food safety in mind!

Plan a "bacteria-free buffet"

with these helpful tips:

Size Matters

If you're planning a buffet at home and are not sure how quickly the food will be eaten, keep buffet serving portions small.

Prepare a number of small platters and dishes ahead of time, and replace the serving dish with the fresh ones throughout the party.

Store cold back-up dishes in the refrigerator or keep hot dishes in the oven set at 200° F to 250° F prior to serving. This way, your late-arriving guests can enjoy the same appetizing arrangements as the early arrivals.

Table with many different dishes.

Take Temperatures

Hot foods should be kept at an internal temperature of 140° F or warmer.

Use a food thermometer to check. Serve or keep food hot in

chafing dishes, slow cookers, and warming trays.

Be aware that some warmers only hold food at 110° F to 120° F, so check the product label to make sure your warmer has the capability to hold foods at 140° F or warmer. This is the temperature that's required to keep bacteria at bay!

Chill Out

Cold foods should be kept at 40° F or colder.

Keep cold foods refrigerated until serving time.

If food is going to stay out on the buffet table longer than two hours, place plates of cold food on ice to retain the chill.

Keep It Fresh

Don't add new food to an already-filled serving dish. Instead, replace nearly-empty serving dishes with freshly-filled ones.

Be aware that during the course of the party, bacteria from people's hands can

contaminate the food. Plus, where the temperature is above 90°F, the safe-holding time is reduced to one hour.

Watch the Clock

Remember the 2-Hour Rule: Discard any perishables left out at room temperature for more than two hours, unless you're keeping it hot or cold.

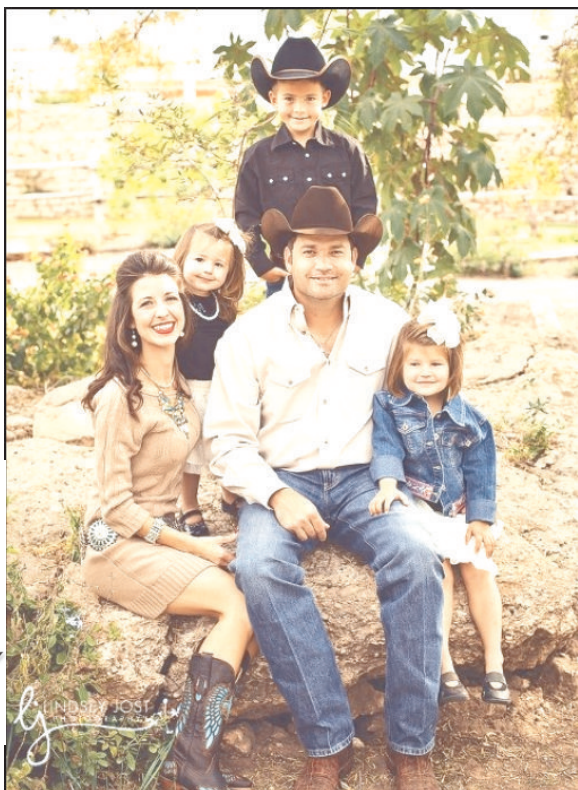
If the buffet is held in a place

where the temperature is above 90°F, the safe-holding time is reduced to one hour. Watch the clock with leftovers, too! Whether you're sending "doggie bags" home with guests or are saving them for yourself, leftovers should be refrigerated as soon as guests arrive home and/or within two hours!

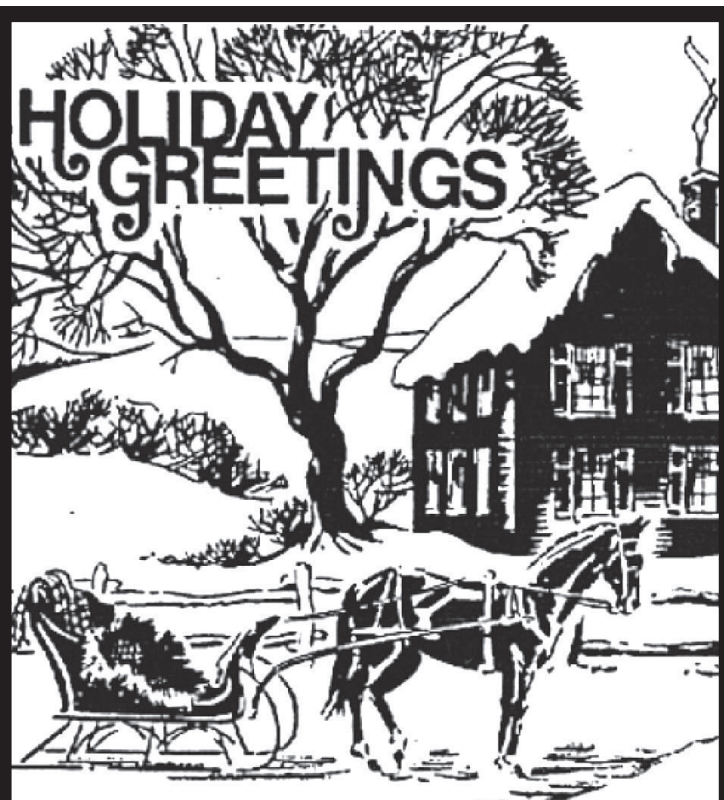
Merry Christmas

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