## Clean kitchen can prevent illnesses in home

winter?

"Start in the kitchen," said Mary Meck Higgins, Kansas State University Research and Extension nutrition specialist.

A kitchen sink may look innocent, yet, says Kelly Reynolds, an drain can harbor more than 500,000 bacteria per square inch.

Weight Watchers meetings can now

do so at 6 p.m. on Tuesdays starting

Jan. 11 at Right Combination Dance

Studio, 902 W. Hwy 24. Weigh-ins

are at 5:30. People can visit a meet-

ing for free without any obligation

program that goes beyond tradition-

al calorie counting to help people

Meetings last about 35 minutes.

It is recommended that members

attend one meeting each week to

learn about healthy eating, gain mo-

lose weight and keep it off.

to join.

Weight control

meetings to start

People interested in attending tivation and have their confidential

Weight Watchers has created a management over the Internet and

weight control.

890-3285.

Want to avoid colds and flu this and mixing one tablespoon of chlo- with a little chlorine bleach and vinrine bleach with four cups of water egar added to the wash cycle. to scrub the basin of the sink, then pouring the solution down the drain healthy include: to clean it twice a week.

Kitchen sponges also harbor handling raw and cooked foods. germs, said Higgins, who suggested adding sponges to the drying cycle environmental microbiologist at of the dishwasher to sanitize them the University of Arizona, a sink or using discloths and towel that can be changed each day.

She suggests these be laundered Higgins advises wearing gloves and disinfected in hot soapy water

weigh-in to track their progress.

Weight Watchers International

is the world's leading provider of

weight management services, oper-

ating through a network of compa-

ny-owned and franchise operations.

They provide subscription weight

offer publications and programs for

those interested in weight loss and

For information call Right Com-

bination Dance Studio at (785)

### Other tips for keeping the kitchen

• Wash hands before and after

Disinfect counters daily, and after handling or preparing raw fruits and vegetables, meats and poultry.

• Use courtesy wipes to disinfect other parts of a grocery cart that contamination on the kitchen coun-

lies able to care for teens, sibling

groups and special needs youth.

For those interested in becom-

ing a foster parent to help make

a difference in the life of a child.

an informational meeting is be-

(Mountain Time) on Thursday,

Jan. 13, at the Colby United

Methodist Church, 950 South

Parents will learn about: what

Agency looking

for foster parents

Youthville is in need of foster it takes to become a foster parent,

and much more.

www.youthvilles.

info@youthville.org.

homes, especially loving fami- licensing regulations, benefits

ing held from 5:30 to 6:30 p.m. and therapy. To learn more visit

appear unclean.

• While shopping, place foods that can attract bacteria (raw fruits, vegetables, meats and poultry are examples) in disposable bags provided by the market or other vendor to prevent cross contamination.

•At home, place reusable or other grocery bags on the floor or alternative surface (a chair or stool, for handles, infant or toddler seat or example), rather than risk potential

Youthville is one of the largest

nonprofit child welfare agencies

in Kansas, specializing in foster

care, adoption, psychiatric resi-

dential treatment and counseling

www.youthville.org and visit

For information call (800)

593-1950 ext. 8118 or email

ter, island or tabletop.

• Was reusable grocery bags regularly.

• Clean while cooking and preparing meals and snacks.

 Follow manufacturer's instructions when cleaning any appliance. If spattered food remains in a microwave, heating one cup of water to creat steam can help soften debris and simplify cleaning.

Be sure to clean all six surfaces

of a microwave's interior.

• Clean keypads, touch screens, cabinets, hardware and ceiling fans periodically. Wash hands in hot, soapy water frequently.

Information on cleaning and maintaining a healthy kitchen is available at Kansas State Research and Extension county offices or online at www.ksre.ksu.edu/humannutrition/.

### Time to review strengths, weaknesses

Most people think their strengths are what they're good at and their weaknesses are what they're bad at. This thinking can lead a person into a career that they may

be good at but that completely depletes them.

Here's a better way to think of strengths and weaknesses: Your strengths are those things that make you feel stronger, and your weaknesses are those things that make you feel weaker.

Aha! Some of you are having a light bulb moment right now. Just because you're good at something does not make it a strength. If it depletes you, it's a weakness. If it's a weakness, it will not fulfill you. If it jamie morphew • business tips

won't fulfill you, do you really want to continue to do it?

Take time to evaluate your strengths and weaknesses and determine what you were made to do.

This tip was brought to you by Western Kansas Business Consulting, sponsored in part by Sherman County. We offer free and confidential business consulting to Kearny, Scott, Sherman, and Wichita counties. For more information or to set up an appointment, contact Jamie Morphew at (620) 874-0771 or emailwkbc@wbsnet.org.

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