

The Battalion Classified

845-2611

HELP WANTED

HELP WANTED

FOR SALE

FULL OR PART TIME

*Day shift
*Night shift (till 10:00 p.m.)
*Weekends
Minimum starting salary \$2.75 per hour for inexperienced persons. Cashier experience helpful.

*Flexible hours to fit your schedule
*Rapid advancement

Apply in person only:
9:30-11:00 a.m. (if possible)

Whataburger

Bryan 1101 Texas College Station 105 Dominik 188th

DUPLEX FOR SALE

By owner. Large two bedroom duplex. 2-story, large rooms. Fireplace, garage, fenced back yard. Assume loan balance. 1915 Pine Tree Drive, Bryan.

Call 823-5064 before 5
OR
779-8991 after 6

BUSINESS OPPORTUNITIES

SMALL INVESTMENT LARGE RETURN

Get into the most needed exciting business in the United States.

Our Nationally Advertised Urea Formaldehyde Foam passes all tests. It offers the most Modern Equipment for foaming wall cavities and shredded Foam for Attics; has an indefinite shelf life, and can be used with your present equipment!!

Our Cellulose advanced technology insure the finest insulating material available. Our Cellulose meets or exceeds all new testing requirements!!

Our Cellulose is U. L. listed!!
Our Cellulose has Class 1 fire rating!!

Insul-Quip Equipment
Complete line of Foam units, Cellulose blowers, Comb. Foam & Cellulose shredders, Spray-up and many more related items.

Complete training, marketing procedures, and methods available to all our Dealers.

Call Collect

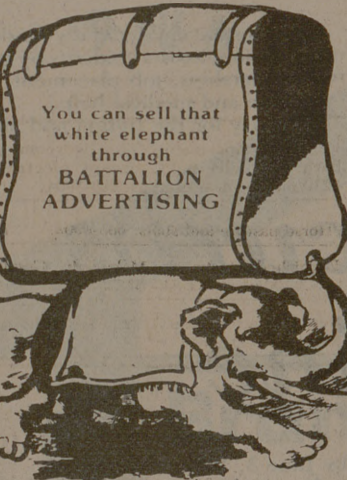
Insulation Headquarters 214 783 7646
111 Arapaho Central Park, Richardson, Texas 75080

INTERSTATE Theatres

UNIVERSITY SQUARE SHOPPING CENTER
PLATT THEATRE GROUP SALES TICKETS WILL BE ACCEPTED

CINEMA I
Just where you thought it was safe to go back in the water...
ALL NEW JAWS 2
ADULTS \$3.00
CHILD \$1.50
PC MAY BE TOO INTENSE FOR YOUNGER CHILDREN

CINEMA II
It was the Deltas against the rules... the rules lost!
NATIONAL LAMPOON'S ANIMAL HOUSE
ADULTS \$3.00
CHILD \$1.50
R-35 A UNIVERSAL PICTURE TECHNICAL



Nitrite danger

A&M specialist says 'cure' worse than harms

Banning the preservative nitrite in cured meats could be a "cure worse than the disease," claims a Texas A&M University meats specialist.

Eliminating nitrite would only remove 2 percent of the average person's daily intake of the chemical. The other 98 percent would still come naturally from other sources like saliva, vegetables and ingested proteins, said Dr. Jeff Savell of Texas A&M's Texas Agricultural Extension Service.

He serves on the Nitrite Safety Council, composed of representatives from livestock, poultry and meats industries.

Savell said nitrite is one of the best, if not the best, inhibitor of botulism poisoning. The chemical has been used for centuries, first by accident and then by design, to give

that particular taste and color normally associated with cured meat products. It is used in hams, bacon, hot dogs, sandwich meats and other meat products.

Savell said nitrite is one of the best, if not the best, inhibitor of botulism poisoning. The chemical has been used for centuries.

Savell stressed there is currently no effective replacement for nitrite. If nitrites are banned, one alternative would require all meat products to be refrigerated below 40 degrees Fahrenheit for safety.

"In banning nitrites, the cure may be worse than the disease," Savell said. "We're fortunate that the cured meats industry hasn't had a high incidence of food safety prob-

lems. This can be directly linked to the use of nitrite in these products.

"I can't see how increasing the risk of botulism and completely revamping the cured meats industry is worth lowering the 2 percent incidence of a chemical that has been used in meats for hundreds of years."

Savell said the federal government will possibly move to phase out nitrites over a period of time because of a recent Massachusetts Institute of Technology study linking the preservative with cancer.

"Nitrite is the only chemical that will do it all -- prevent botulism, give flavor and color and still retard oxidation. No substitute has been found that even comes near to it, even though hundreds of substances have been tested as possible replacements," Savell stressed.

The controversy over nitrites surfaced in mid-August when the USDA and the Food and Drug Administration announced the findings of the MIT study. The report indicated the possibility that nitrites caused lymphoma, a form of cancer, in laboratory rats. The animals were fed levels of nitrites greatly exceeding those found in foodstuffs.

Neither agency made a recommendation for further action at the time, although Assistant Secretary of Agriculture Carol Foreman said some attempt will be made to phase out nitrites.

In the study, 2,000 laboratory rats were fed up to the human equivalent of 586 pounds of cured meats per day. Tests revealed a 12.5 percent incidence of cancer in the nitrite-fed rats, while the rats that

were not fed the chemical had a cancer incidence of 8.4 percent.

There is a definite need for continued research to learn more about the benefits and hazards associated with the use of nitrites, Savell said.

"Is one study, the first of its kind, enough to change an entire industry's production methods, plus increase the risk of botulism?" he asked.

The economic impact cannot be ignored either. Cured meats are a \$12.5 billion industry with a domestic annual production of more than 9 billion pounds of food products.

"Is one study, the first of its kind, enough to change an entire industry's production methods, plus increase the risk of botulism?"

He noted almost 70 percent of the pork produced in the United States ends up in cured meats like bacon, sausage and ham, while the remainder is sold as fresh meat.

The effect would also reach far beyond the pork producer to meat packers, retailers and consumers, as well as farmers, tractor and equipment manufacturers and other related industries.

Suggestions coming from the government on what to use in place of nitrites include other chemicals (such as potassium sorbate), freezing and radiation treatments.

All are feasible, Savell said, but each is rather expensive at present and would require some time to start new processing production.

MAMA'S PIZZA DELIVERS

11 A.M.-11 P.M. DAILY

PIZZA, SPAGHETTI, LASAGNA, SALADS, & DRINKS (\$5.00 MINIMUM)

846-3380

807 TEXAS AVE.

ALTERATIONS

IN THE GRAND TRADITION OF OLD TEXAS WHERE MOTHER TAUGHT DAUGHTER THE FINE ART OF SEWING — SO HELEN MARIE TAUGHT EDITH MARIE THE SECRETS OF SEWING AND ALTERATIONS.



AT WELCH'S CLEANERS, WE NOT ONLY SERVE AS AN EXCELLENT DRY CLEANERS BUT WE SPECIALIZE IN ALTERING HARD TO FIT EVENING DRESSES, TAPERED SHIRTS, JEAN HEMS, WATCH POCKETS, ETC.

"DON'T GIVE UP — WE'LL MAKE IT FIT!"

(WE'RE JUST A FEW BLOCKS NORTH OF F&M MART.)

WELCH'S CLEANERS

3819 E. 29th (TOWN & COUNTRY SHOPPING CENTER)

YOU CAN JUDGE A STORE BY THE COMPANIES IT KEEPS.



Outfitters

313B South College
Skaggs Shopping Center/College Station

Be careful with fire. Remember: there are babes in the woods.

And those baby fawns, rabbits, squirrels and trees need a safe, happy home. They need a place where they can grow up strong and healthy.

Like babes everywhere.

So, please, be careful with fire when you're in the forest.

Follow all the rules of safety and caution — just like any other place where there are children at play.



We're quite happy to announce the opening of

Bridals & Formals

College Station's newest fine bridal shoppe

in the Texas 707 Center

Open Monday-Saturday
10:00 a.m. - 6:00 p.m.

707 S. Texas Ave.

