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FOOD SAFETY REMINDER: The only way to be sure you've reached proper cooking temperatures is to use a thermometer. Keep thermometers calibrated and always take the internal temperature of the food item, since food heats more slowly at its center.



JANUARY 2015

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4	5	6	7	8	9	10
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FEBRUARY 2015

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MARCH 2015

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APRIL 2015

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MAY 2015

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JUNE 2015

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JULY 2015

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AUGUST 2015

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SEPTEMBER 2015

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OCTOBER 2015

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NOVEMBER 2015

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DECEMBER 2015

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