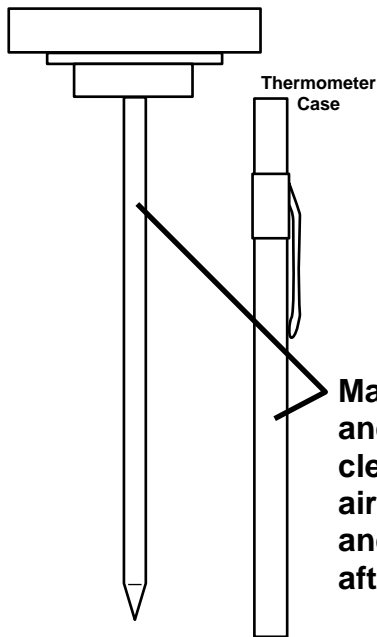


Use a meat thermometer for large cuts of meat.

Roasts should reach 160°F for medium; whole poultry should reach 180°F.



Take the temperature in the center and/or the thickest part of your cooked meats.

Make sure thermometers and their cases remain clean. Wash, rinse and air dry all thermometers and cases before and after each use.

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For Holiday or Barbeque Seasons