These dinner plates were donated by Alice Wiseman.

They recall a time when Alice said local farmers helped

Each other during harvest time. Then families would

Serve a potluck meal. Hence, she thought of them as

"Harvest Plates".

"BONE PLATES"

Up through the 1930's "bone plates" were used to deposit chicken or fish bones at the table. Usually they matched the week-day dinner dishes or the Sunday dishes.

In middle and upper class families -- or those aspiring to this status -- along with finger bowls, they were considered to be a sign of civility.

Donated by

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Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.

KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.

COOK THOROUGHLY.

KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

Keep

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