



FOOD TESTING



THE GAG TEST:
Anything that makes you gag is spoiled



DAIRY PRODUCTS:

- Milk is spoiled when it starts to look like yogurt.
- Yogurt is spoiled when it starts to look like cottage cheese.
- Cottage cheese is spoiled when it starts to look like regular cheese.
- Regular cheese is nothing but spoiled milk anyway and can't get any more spoiled than it is already.



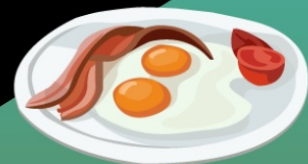
BREAD:

Fuzzy and hairy looking white or green growth areas are a good indication that your bread has turned into a pharmaceutical laboratory experiment.



MEAT:

If opening the refrigerator door causes stray animals from a three-block radius to congregate outside your house, the meat is spoiled.



GENERAL RULE OF THUMB:

Most food cannot be kept longer than the average life span of a hamster. Keep a hamster in or nearby your refrigerator to gauge this.