

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS

# 'Table for Two' Is Toddlers Big Thrill



LUNCH FOR TWO can be a special treat for toddler learning grown-up table manners. Ginger Fruit Dessert serves as the sweet for this partnership meal where menu is identical. Only the beverage and size of servings differ.

In case you can't remember back to the time when you were 1½, "going on 2," any toddler will tell you that the greatest thrill of all is so sit up to table and eat, "same as Mommie."

These partnership meals might well be a once-a-week treat, since the just-right menu does take some planning.

Yet here is a good example of making versatile Junior foods really work for you, especially in combination with other modern convenience foods.

Take a savory Gerber High Meat Dinner; perhaps Beef with Vegetables. Warm and serve in a golden ring of seasoned, hot pre-cooked rice.

Like the Golden Rice Ring, Ginger Fruit Dessert is designed for young and old.

The layered meringue, gingery crumbs and 3-fruit dessert make a parfait-type treat that will pretty up the family dinner or delight the children at their next party.

**GOLDEN RICE RING**  
1 package (5½-oz.) pre-cooked rice

2 tablespoons Gerber Strained Egg Yolks  
¼ cup melted butter or margarine

Salt and pepper to taste  
2 containers (about 1 cup) Gerber High Meat Dinner (any desired meat combination)

Prepare rice as directed on package. Add egg yolks, melted butter, salt and pepper to hot rice.

Press into individual ring molds; unmold on serving plates.

Fill centers with heated High Meat Dinner. Makes 6 servings.

(Cut recipe in half for Mother-Toddler luncheon, using any left-over rice in soup or with the child's meal next day.)

**GINGER FRUIT DESSERT**  
1 egg white  
2 tablespoons honey  
1 container (about 1 cup) Gerber Junior Fruit Dessert  
¼ cup finely crushed gingersnap crumbs

Beat egg white stiff, add honey slowly while beating; continue to beat until mixture stands in firm peaks.

In dessert dishes alternate layers of fruit dessert, gingersnap crumbs and meringue, topping with a peak of meringue.

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California's 24 cheese plants stretch virtually from one end of the state to the other.

## MAKE EASY FLUFFY HONEY FROSTING

If you are looking for an easy yet beautiful frosting for your cake, try this one made with honey.

Beat 1 egg white with dash of salt until stiff enough to hold in peaks, but not dry. Pour ¼ cup honey in fine stream over egg white, beating constantly, until frosting holds its shape.

Heat it on tops of two 8-inch layers or on top and sides of 8x8x2-inch cake. Swirl it with knife. To give it the golden look of the sun, drizzle honey from end of spoon into swirls.

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## New Look in Gerber Foods Now Available

Baby food shoppers in Los Angeles will now be able to see their favorite Gerber fruits and vegetables in true tempting color on the grocers' shelves.

Beginning this month, the more than 50 Gerber strained foods and 40 junior foods will be available in sparkling glass jars.

Mothers will find new convenience as well as eye appeal in the baby food jars.

**New Caps**

They have Quick-Twist caps which open with a ¼ turn, yet the closure is airtight, preserving the all important vacuum required for the protection of processed foods.

The caps close easily too, so the unused portion may be stored in the refrigerator.

In addition, the Wide-Top jars make it easier to spoon the food down to the last morsel.

**Modern Labels**

Mothers will also find it more convenient to select their favorite baby foods in the super market thanks to the modern design of the Gerber label which makes the variety name the most prominent element.

Strained foods will be offered in the low, wide 4½-oz. jars, Junior foods in 8-oz. jars.

Both strained and junior meats will continue to be available in the usual 3¼-oz. size.

**Chocolate Meets Mint**

The compatible flavors of chocolate and mint combine in this cooling drink using handy bottled or cartonized chocolate milk.

Add 2 tablespoons finely chopped mint leaves to 1 quart chocolate milk drink. Mix well and let stand in refrigerator until well chilled and flavors are blended.

When ready to serve combine cold-bottled cream soda.

## Fish Adapt to Barbecue

Chosen as Seafoods of the Month by the Southern California Fisheries Association, halibut, salmon and fish fillets share the spotlight.

Two of these Pacific fish; halibut and salmon, are particularly adaptable to barbecue cookery. Fish fillets are good pan fried as the fish for fish and chips.

In barbecuing either halibut or salmon on the grill, it is advisable to choose thick steaks so the cooked flesh doesn't break away quite as readily. Grease griddle well or use wire grilling frame.

Turn only once. Fish is ready when it is still firm but flakes easily when tested with a fork.

Barbecued halibut and salmon steaks are delicious when cooked with a basting sauce. Apply it generously on both sides when grilling.

**LEMON-CHIVE SAUCE**  
¼ cup butter  
2 lbs. frozen chopped chives  
1 tbs. lemon juice  
1 tsp. grated lemon peel  
½ tsp. salt  
Dash pepper

Melt butter in saucepan. Add remaining ingredients and beat thoroughly. Use as basting sauce or serve hot over boiled potatoes, asparagus, broccoli, carrots or baked fish.

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FRANKFURTER BUNS seem "custom designed" for this good combination of cooked asparagus spears, ham, cheese and spread.

## Bundle of Goodness

Are you looking for a new luncheon taste-treat? If you are tired of regulation sandwiches, try these roll-ups, featuring fresh asparagus and ham in a frankfurter bun.

### ASPARAGUS-HAM ROLL UPS

- 1 pound asparagus
- ¼ cup mayonnaise
- 1 teaspoon bottled steak sauce
- 1 teaspoon instant minced onion
- 4 slices cooked ham
- 4 slices processed cheese
- 4 frankfurter buns
- Foil

Cook asparagus, covered, in boiling salted water until tender, about 10-15 minutes. Drain and chill.

Combine mayonnaise, steak sauce, and instant onion. Arrange cheese on ham slices; spread with mayonnaise mixture.

Top with a few spears of asparagus. Roll up like a jelly roll.

Place in frankfurter buns. Wrap in foil. Bake in 375° F. oven for 10-15 minutes until warm. Serve.

## Plentiful Eggs Have Tips, Too

Eggs, for which there are an endless variety of uses in colorful spring menus, are again included on the U.S. Department of Agriculture's Plentiful Foods List for May.

With a bountiful supplies available, USDA home economists have the following suggestions for the care and preparation of eggs.

### Egg Tips

Eggs have a natural protective coating or "bloom" which helps keep air and foreign odors from entering the shell. Washing removes the "bloom." Therefore eggs may be wiped before storage if needed, but never washed.

Pour hot mixtures into beaten eggs stirring constantly. This avoids curdling and cooking the eggs.

Store eggs big end up, just as they come in cartons. This keeps the small air pocket in the large end and the yolks nicely centered. Keeps the quality up too.

### And Again

Egg whites and yolks separate easily when at refrigerator temperature. Also, the yolks are less apt to break.

Store separated eggs in the refrigerator. Egg whites keep from 7 to 10 days in a tightly covered dish.

Whole yolks should be put in a covered dish, covered with water, and used within two or three days.

When using egg whites in a recipe, fold the heavy ingredients into the beaten whites. Use a spoon, spatula, scraper or whisk with a light under-and-over motion. Don't overmix.

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Parsons' Sudsy does it!

## BAR-B-Q clean-up

Parsons' Ammonia plus Detergent cuts grease & grime and makes things sparkle - fast! Takes the drudgery out of outdoor dining! It's clean magic!



## HEAR THE SMARTEST SOUND IN TOWN

This Easter—be sure to include delicious WRIGLEY'S CHEWING GUM in the Easter basket (in case the Easter Rabbit forgets).



KBIG/740

Serving Los Angeles and all Southern California

# New... Quick-Twist\* Cap... Wide-Top Jar

Gerber adds modern conveniences to quality

- QUICK-TWIST CAP**  
A quick ¼ turn and the jar is open. Another ¼ turn recaps the jar to refrigerate any unused portion.
- WIDE-TOP JAR**  
Makes it extra-easy to spoon out baby's food... right down to the last bit in the bottom of the jar.
- SHOP-EASY LABEL**  
Variety names are right at the top of the label to speed selection... save precious shopping time.

Of course, babies have always been our first concern. But now, in addition to the fine quality, exceptional flavor and good nourishment you expect from Gerber... we offer you these modern container conveniences. You'll find the new glass jars (both strained and junior) are real time-and-work savers because they simplify shopping, baby feeding and the storage of leftover food.

**Important:** Gerber Baby Foods are prepared by specialists who work in the interest of better infant nutrition. Over 100 varieties, including cereals, for your baby's well-being and eating pleasure.

*Babies are our business... our only business!*

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