Tips for easier menu planning

Editors note: This is the first of a series of articles on meal/menu planning designed for the novice and the experienced cook dike. The final article will detail how to prepare a holiday dinner from planning the menu to tips on serving. So if you are hosting Christmas dinner for the first time and are about to panie, don't, help is on the way.

By Linda Lev.

How would it'be if you never had to worry about what to have for dinner again? In addition, you could save between \$5 and \$50 per week, be assured of nutritious meals, and spend less time producing these meals?

I know it's possible — I've done it!
The formula for my success is an understanding of meal planning, and the good news is its easier than you think.

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In this series of articles, I will detail the plan that has worked for me and my family of seven. We will cover steps in menu preparation; how to transfer your meah plans to a shopping list; adjusting to a budget; working with a minimum amount of time; preparing for company and holiday meals, with no extra cost.

It would be impossible for me to make a menu for you. We each have individual preferences in foods, and with the huge variety available to us, there is no need to be bound by another's ideas. There are two hasic rules that are all you need to make correct choices in planning your meals.

First, each day should include foods from each of the four food grups which are; (I)Fruits and Vegetables; (2)Breads and Cercals; (3)Meat, Poultry, Fish and Beans; (4) Milis and Cheese.

Second, you must eat a variety of

Second, you must eat a variety of each food group, prepared in a variety of ways. With these rules firmly in mind, we can begin.

TAKE A standard 8½ x 11 sheet of paper and turn it sideways so you will be writing across the long side. You will be make eight columns. Beginning with the day you plan to grocery shop,

write the days of one week across the top. In the eighth column write: "Next week's grocery list." Divide the sheet into three sections. The top for breakfast, middle for lunch and the bottom for dinner.

Next look at your appointment calendar. Meals that will be affected by any special activities you have planned are going to be the first ones you fill in because generally, meals must "cater"

are going to be the first ones you fill in because generally, meals must "cater" to other activities and without proper planning, the nutrilion element often goes out the window. By planning these meals first, you can choose nutrilious, but time-saving meals for these times. For example, let's assume Thursday night is a hockey night. You don't have time to find something and cook it so, instead you visit a local fast food restaurant, and eat in the car, or, (I shudder to think) you eat chips and pop at the arena.

taurant, and eat in the tar, or, is shoulder to thinky you eat chips and pop at the arena.

No menu should ever have chips and pop scheduled as dinner — but, a fast-tood dinner is not out of the question. At this time, in the quiet of your meat-planning area you 'evide where the family will eat to Thursday, No more asking, "Where would you like measuring asking, where would you like measuring asking and the state of the property of the proper

\$210.00. Secondly, the nutrition content is very hard to determine on prepared foods. However, there are statistics available and they are surprisingly complete.

An alternative to fast food could be homemade taco's. You could have the lettuce, cheese and onlons in seperate containers in the fridge, and the meat cooked earlier and warming in the crock pot or the warming oven while you round up the rest of the family. In this case even home-prepared taco's won't be over a five-minute wait. The key is preplanning and in this case, prepreparation. Conflicie to the family and the food of the family and the food of the family and the food of the family. In this case, prepreparation. Conflicie to use this method to fill in any meals that will conflict with your appointments.

Next, keeping in mind the two basic rules, fill in the blank spaces on your family have enjoyed in the past. Don't try to imitate magazine meals ... yet. (If you have a very difficult time coming up with meal ideas, use a menu sheet to record the meals you are eating using your present system for a few weeks. Then you will have all the 'ideas' you need to prepare a menu in advance.)

DON'T PLAN the same breakfast,

DON'T PLAN the same breakfast, lunch or dinner two days in a row. At first it may seem difficult to come up with seven different breakfasts at one sitting, but you can repeat Monday's on Wednesday, Tuesday's on Friday, etc. so you won't have to think up seven all at once.

so you won't have to think up seven all at once.

It's a good idea to save old menu's so that when you get a "inhid-block" you can refer to past weeks and copy a meal you enjoyed. If you're really organized you can date your menu's and keep them in order so when foods are in-season you will be able to refer back to last year's menu and repeat favorite dishes.

As you fill in the meals, remember to

annized you can date your menu's and keep them in order so when foods are planning a fast-food dinner is because you saved the decision time, you may be able to eat sitting down in the restaurant, and not on the run in the car. Before you become too elated about the idea of fast foods satisfying nutricol look at the drawbacks.

Bucks — A family of four could easily spend \$10.00 at Tim's for one meal. Whiltiply that by the 21 meals that are required, and you have a food budget of and meat sauce look for something

green salad... or both.

It's easier for me to fill in dinners
before I plan my lunches, which makes
no difference in the quality of the
menu. The important thing is in any
one day you are getting a good representation from each food group. If you
had bacon and eggs for breakfast, and
you plan a beef roast for dinner, you
can have a meatless lunch and still saitisfy the meat requirement on that day.

isly the meat requirement on that day.

If you have a day planned that seems perfect except for a lack of vegetables ... add a saled. If you need more of the bread group, add croutons to the saled, or include breadsticks. The fast-food taco dinner mentioned earlier is pretty skimpy on the vegetable, so Thursday's lunch or dinner will include a good amount in the vegetable/fruit group to make up for it.

CONTINUE TO use this kind of rea-soning and fill out the remainder of your menu.

soning and fill out the source was a soning and fill out the After you are finished, double check each day individually for a good representation of the four food groups. Nort, check from day to day for a good variety of color, texture, nutrients and preparation techniques. Make changes as needed to comply with these two immediate rules.

needed to comply with these two important rules.

Eventually you will be able to easily
plan a weeks meals using beef no more
than three days, and poultry no more
than two days. Your menu will include
a good color variety in the vegetable/
for the cas. It will also include a variety
fried foods, or the same kind of cheese
all the time.

all the time.

By havine, a plan down on paper it's.

By havine a plan down on paper it's and the time.

By havine to keep track of what you and your family are cating, and youthat should I make for dinner?" again. Now, don't you feel good?

Beginning with your menu, you will be able to adjust your meals to your budget, your time, your special eating needs, and you will be able to produce company and hollday meals without blinking and eye.

Just trust me, and follow along for the next few weeks.

O&E sports... your guide to local scores





Start day right with orange pancakes

Eating a good breakfast each morning is the best way to start the day. Breakfast provides your body with fuel for the day, just as gasoline feeds your car. If you choose not to "fill of" each morning, you may be running close to empty before you start the day. Remember — breakfast should provide ¼ to ½ of your day's nutrients and calories.

and calories.

If you're really in a pinch for time, consider a breakfast-on-the-run recipe. Easy to prepare blender drinks featuring nutrillous orange juice will help you start the day right.

If time permits, orange pancakes are a super breakfast treat. Top these hotcakes off with a double treat — 2 cups (i ib.) cottage cheese orange syrup.

Breakfast is important to everyone. Examine breakfast habits and enjoy these nutritious recipes featuring orange juice all school year.

ORANGE PANCAKES 2 cups biscult mix 2 thsp. orange rind (grated) 1 cup orange juice

Combine biscuit mix, orange rind, orange juice, milk and egg in bowl. Mix until moistened, but still tumpy. Heat and lightly grease griddle. Pour ¼ cup batter for each pancake and turn onco. Stack pancakes with ¼ cup cottage cheese between each layer. Top with additional cottage cheese and orange syrup.

ORANGE SYRUP
1½ cups light corn syrup
1 can (6 ox.) frozen orange juice concentrate (thawed, undiluted)

Mix corn syrup with concentrate un-til well blended. Pour over hot pan-cakes. Refrigerate remaining sauce.







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CAROB...the Healthful Alternative to Chocolate

It is known as St. John's Bread and the "manna" of the

It is known as St. John's Bread and the "manna" of the desert, but whatever name you call it, the flat leathery seed pods of the carob tree are a Godsend for those of us who love the taste of chocolate, but don't want the caffeine and calories that go along with it. The carob tree is native to the Mediterranean area, and before chocolate became such a common commodity, it was used by the children of the region as a candy, due to its naturally suck; rich flavor.

Carob is naturally high in vitamins A & B, and the minerals calcium and magnesium, and contains only 2% fat (as compared to \$2% for chocolate). Although you can eat the dried pod as is, it generally its ground into powder and toasted, and made into everything from carob chips to carob candy bars to carob covered pineapple rings. Although nothing can match the taste of real chocolate, most carob confections really are delicious, especially those with milk added to it. And with carob, we don't have the high oxalic acid content that chocolate has, which can also interfere with the body's absorption of calcium.

We think carob is good enough to make you switch for good, or at least to satisfy that chocolate eraving most of the time. The Good Food Company has a wide range of carob products, including the whole carob pod, carob chips, carob candy bars, as well as carob SANTAS, carob SNOWMEN, and carob CHRISTMAS TREES, carob TEDDY BEARS, and carob CHRISTMAS TREES, carob TEDDY BEARS, and

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