## Chicken Tetrazzini made in casserole

AP — CHICKEN TETRAZZINI 2 whole large chicken breasts (about 2 pounds total), skinned, boned and cut lato blte-size pieces 4 cup chopped sweet red or green

pepper ¼ cup margarine or butter ¼ cup all-purpose flour 2 teaspoons instant chicker all-purpose flour oons instant chicken bouillon

or until chicken is no longer pink, stirring once. Drain. Cover and set aside. For sauce, in a 4-cup microwave-safe glass measure cook margarine safe glass measure cook margarine on high about 45 seconds or until melted. Stir in flour, boullion granules and pepper. Stir water and milk into flour mixture. Cook on high 5 to 7 minutes or until thickened and bubbly, stirring every minute. Stir in cheese.

7 minutes or until surfaces.

7 minutes or until surfaces.

7 minutes or until surfaces.

8 ounces paghettil, cooked and frained
One 4-ounce can sliced mushrooms, frained
12 rich round crackers, crushed
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12 rich round crackers, crushed
13 rich round crackers, crushed
14 rich round crackers and red or green pepper. Cook, covered, on 100
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## Raspberry jam tops thumbprint cookies

Following is a recipe that appears in an article on "An Elegant Dessert Buffet" in the November issue of Bon Appetit magazine.

RASPBERRY THUMBPRINT
COOKIES
Makes about 3 dozen
1 cup (2 sticks) unsalted butter, room temperature

temperature
½ cup sugar
2 cups all purpose flour
2 egg yolks
2 teaspoons grated lemon peel
½ cup (about) raspberry jam

Preheat oven to 325 degrees. Using electric mixer, cream butter with sugar until light and fluffy. Add flour, yolks and lemon peel and beat

flour, yolks and lemon peel and bear until just light. Form dough into 1%

## 3 cheeses are used with pasta

AP — Food, not supplements, is the best way to get the calcium your body needs to prevent bone loss. This appealing pasts dish will give your calcium intake a real boost. It con-tains three kinds of low-fat cheeses and supplies about 40 percent of your day's calcium needs.

PASTA PRIMAVERA WITH THREE CHEESES

ounces spagbetti Leups chopped sweet red or green peppers 2 cups sliced zucchini or yellow sum-

Lups suced zucehini or yellow summer squash
2 cups silced fresh mushrooms
1 tablespoon margarine or butter
1 cup part-skim-milk ricotta cheese
1/2 cup shredded skim milk mozzarella cheese (2 ounces)
1/4 cup milk

cup milk tablespoons grated parmesan

cheese 1 ¼ teaspoons Italian seasoning ¼ teaspoon salt ¼ teaspoon freshly ground pepper

Cook spaghetti in lightly saited water according to package direc-tions. Meanwhile, in a 12-inch skillet cook peppers, squash and mush-rooms in magarine for 3 to 4 min-utes or until almost tender. Drain pasta; toss with vegetables in skillet. Transier to heated platter; cover to

pasta; toss with vegetations in Stuffer, cover to keep warm. In a medium saucepan combine ricotta, mozzarella, milk, parmesan, Italian seasoning, salt and pepper. Cook and stir over medium-low heat until just warm, about 2 minutes. Do not boil, Spoon over pasta and vegetables. Toss before serving, Pass additional parmesan cheese and freshles rouse before serving, Pass additional parmesan cheese and freshles rouse before serving, Pass additional parmesan cheese and freshles rouse. Nutrition information per serving; 402 cal., 23 g pro., 58 g carb., 13 g et a., 29 mg chol., 56 in gs odum. U.S. RDA: 101 percent vitamin A, 251 percent vitamin C, 39 percent thiamine, 41 percent risolavin, 28 percent risolavin, 41 percent calcium, 38 percent lion.

## **Yogurts** unequal

AP — Nutritionally speaking, not all yogurts are created equal. So how do you pick the best yogurt for you? Look for clues to best-health buys in the nutrition information panels on

when comparing nutrients, be sure to compare yogurts ounce for

ounce.
Compare: 120 calories in a 8-ounce container of non-fat blueberry yogurt 20 calories per ounce. 190 calories in a 8-ounce container of custand-style blueberry yogurt 32 calo-

Del Monte

Limit one coupon per lamily Coupon expires: Bunday, November 13, 1988.

Catsup

# Cholesterol can be good or bad

monounsaturated, good cnoisserus, bad cholesterol.

What do they mean to us as we prepare foods at home or eat out?

No one should make major changes in the diet without consulting a phy-sician. Know your cholesterol level and do not settle for being told it is normal.

A limited amount of cholesterol is

A limited amount of cholesterol is important for the regulation of certain body functions, but high levels in the bloodstream may form fatty deposits in the arteries. These deposits may slow or blook the flow of blood through the body resulting in a heart attack or stroke. Eating less total fat is a safe way to reduce calories and cholesterol consumption. Lesing weight and exercise can reduce the effects of other heart-disease risk factors and improve overall health.

prove overall health.

SIMPLY PUT, LDL — cholesterol (low density lipoprotein) — transports the cholesterol in the laded that is reterred to as the "bad chostnerol" and linkered the six of the laded that is reterred to as the "bad chostnerol" and linkered (high density lipoprotein) — is called the "good cholesterol" be seep the low as low as possible and the high as high as low as possible and the high as high as low as low as possible and the high as high as high as high as the chosen for the high and the high as high in saturated fat see for the high as high in saturated fat down, select lean cuts of meat (white meat contains less fat than dark). Avoid anything packed in oil. Restrict use of fatty function meats. Use skim milk instead of whole milk.

Polyunaturated fats tend to di-



### Lois Thieleke

home economist, Cooperative Extension Service

minish blood cholesterol. These are usually liquid oils such as corn, sunflower, cottonseed, safflower, seeame and soya oils, besides (fish and poultry (without the skin). They are liquid at room temperature. Nearly all lats from plant sources are unsaturated. The exceptions are palm oil and occount oils, which are highly saturated. These are usually present in prepackaged foods, such as baked goods, mayonnaise, salad dressing and snack foods.

Read the label to make sure these are not listed. If baked goods ear an oily stain on the paper bag, they're rich in fat — beware!

MONO-UNSATURATED fats ave no direct effect one way or the have no direct effect one way or the other. Some scientists consider them neutral or think they can lower cho-lesterol. Olive oil and peanut oil are this type of fat. These fats are de-rived from olives, almonds, peanuts and grapesceds. Avocado is also mono-unsaturated fat.

mono-unsaturated fat. When choosing margarine, the first ingredient on the label should be liquid vegetable oil. Dor't buy one that lists the first ingredient as partially bydrogenated or hardened oil. Continue to eat dairy products, just switch to the low fat varieties. Keep the salads, use a vinegar (no oil) dressing.

the salads, use a vinegar two on, dressing.
Organ meats, such as liver and kidney, are high cholesterol foods.
Eggs are also considered high cholesterol so keep track of the food made with eggs such as custards, salads, egg noodles, pancakes, corn-

bread and mulfins. The egg yolk is the culprit, as egg whites contain or cholesterol. Choose angel food cake instead of sponge cake. Use only the white in cooking or use egg substi-

white in cooking or use egg substitutes.

Some cooking tips to lower fat are:
cut away excess fat before cooking,
stay away from frying meats, instead use a rack when roasting or
broiling. Baste meat with wine, tomato jude or bouillon. Make use of
herbs and spices to flavor vegetables
instead of butter or margarine. Use
bouillon to flavor vegetables
instead of butter or margarine. Use
bouillon to make gravy, sauces or
soups. Avoid eating the skin of poultry, using cream, snacking on cream

WHEN EATING OUT, select fruit, sherbet or angel food cake for des-sert instead of baked goods or frozen

sherbet or angel food cake for des-sert instead of baked goods or frozen desserts. Request dressing and gra-tiles be served on the side and use them sparingly.

Order foods broiled, poached, steamed, stir-fled or roasted. Elimi-nating butter from bread and then eating freach fries does not help. Use low-fat milk or non-fat dry milk in your coffee. Avoid processed cream substitutes unless made from a po-lyunsaturated fat. Most of them are made with cocount oil.

A lower fat diet does not involve drastic changes in eating habits. Just a few simple changes in the types of food products we eat make a signifi-cant difference in fat consumption. Adapt a low-fat diet that is rich in fruits, vegetables, lean meats, whole grains and low-fat diety products. Adapt the philosophy of moderation in eating habits and keep the indul-gence to a minimum.





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