

Here Are Tips for Brides to Help Stop Kitchen Failures

By FAITH GILLESPIE
Final words to the bride in the kitchen:

The achievement of competence, if not brilliance, in the kitchen can be an exciting undertaking, an adventure that lasts a lifetime. Few wifely endeavors are as satisfying to a woman's domestic and creative instincts as is setting a good table for her family. And the product of this housewifely work is prouder and tastier than fresh ironed sheets, even.

Besides all that, cooking is fun... provided the new cook has more successes than failures. Here are some culinary clues designed to prevent failures:

1. READ YOUR INSTRUCTION BOOKLETS. All your shiny new equipment will last longer and serve you better if you read about them before you ever start pushing buttons and turning things on.

Even if you are certain that your new pressure cooker is exactly like Aunt Annie's, don't be like my very intellectual friend who just knew how everything worked. She merely plunged in with no thought to the manufacturer's instructions, and the lid to her pressure cooker (which was exactly like Aunt Annie's) blew to the ceiling and orbited around the kitchen. Some fun.

2. FOLLOW RECIPE DIRECTIONS EXACTLY.

Until you really know what you are doing, trust your cook book. Don't substitute or take shortcuts. If the recipe looks too complicated for your skills, find a simpler one.

3. MEASURE EVERYTHING ACCURATELY.

Sloppy measuring might not make a difference in some recipes, but in others it will spell disaster. Until your judgment is based upon experience, don't take chances; it isn't fun to have to throw out inedibles... the disappointment and cost are too great.

4. CLEAN UP AS YOU GO ALONG.

Nothing can more quickly dampen your desire to cook than an unsightly heap of pans and messy beaters and griddles and bowls. To view such wreckage is temptation never to go back into the kitchen again.

Rinse mixing bowls and tools and put them away as you finish with them. Soak your pans in warm water with a little detergent during dinner. Even if your eager new King of Hearts is still helping with the dishes, teach yourself to think ahead at the beginning and save drudgery in the end.

PREVENT LEFTOVERS.

The problem of what to do with leftovers is one of the unsolved mysteries of the technological age, especially in a family with two people. There are fascinating ways to use leftovers, if the right things are left over, which is seldom. So buy carefully, and buy for two, not three or four.

Here are approximate amounts of meat to buy for one meal for two people.

with consideration of variety: Steaks and chops with bone — 3/4 pound to a pound; Boneless meat (ground beef, cutlets) — 1/2 to 3/4 pound.

Variety meats (liver, cuts) — 1/2 pound or a little less. Poultry — 1 1/2 to 2 pounds (leftover poultry is good for sandwiches).

Ready-to-eat sausage (bologna, liver sausage, cold

6. USE LEMON JUICE AND PARSLEY. If the fresh varieties can

be used up while they are still fresh, invest in bottled lemon juice and dried parsley. Your meals will have more zip, and you will be

able to feel like a real gourmet cook. In a little while, you can move on to an informed use of spices and herbs, but at

first, lemon and parsley make you look as though you know what you are doing. And that's half the battle, Cookie!

W FRESH SLICING CUCUMBERS OR MILD TENDER **Green Onions** **3 29¢** FOR

CALIFORNIA GROWN FRESH, SWEET, JUICY **Bartlett Pears** **3 49¢** LBS.

'1000.00 WINNER! **Play "Let's Go To The Races"** **JOIN THE THOUSANDS OF HAPPY WINNERS** **WIN UP TO \$1000.00** **5 NEW RACES EVERY WEEK!** **WATCH CKLW-TV CHANNEL 9 SATURDAY 9 P.M.**

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MRS. ALFRED BURRIS — OAK PARK
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NEW SOFT, IN A 1 LB. BLUE BONNET **Soft Margarine** **39¢** 1 LB. CTN.
KRAFT BRAND NATURAL SLICED **Swiss Cheese** **49¢** 8 OZ. PKG.

ROAST LIKE CAPONI U.S. GRADE A **Roasting Chickens** **59¢** LB.
MARINATE AND GRILL SLOWLY U.S. CHOICE **Chuck Steak** **69¢** LB.
GRADE 1 SKINLESS PLUMP & JUICY **Peters Wieners** **49¢** 1 LB. PKG.
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A Steak From The "Round" **IS GUARANTEED TO DELIGHT AT THIS SPECIAL LOW PRICE!** **U. S. CHOICE CENTER CUT Round Steak** **79¢** LB.

GREAT FOR SANDWICHES FAMOUS **Food Fair Chunk Tuna** **25¢** 6 1/2 OZ. CAN

GREAT FOR PICNICS REGULAR OR DIET **Tico Canned Tico Pop** **7¢** 2 OZ. CAN

CYO To Hold Bob-Lo Cruise

All Catholic young adults are cordially invited to attend the Bob-Lo Moonlight Cruise which the Archdiocesan CYO Federation of Young Adult Clubs will sponsor on the evening of Friday, August 5.

Those who wish to attend may purchase tickets in advance from any Young Adult member, or they may secure tickets at the dock at the foot of Woodward on the night of the cruise. Tickets are priced at \$1.75 per person.

Nancy Hess, general chairman of the committee, reports that a hootenanny and other entertainment will be provided on the trip to Bob-Lo. There will be a stopover at the Island to give those who attend a chance to enjoy the special rides there. Ride tickets may be purchased at a reduced rate.

Continuous music, live and taped, will be offered for dancing on the return trip. The boat will dock in Detroit at midnight.

Minimum age for attendance is 18 years.

Reasons To Visit Food Fair **Look At These Amazing Values** **Planning This Week's Menu?** **Buy More And Save More**

FISH BRAND Spanish Peanuts 11¢ BAG **39¢**
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LUX BRAND Liq. Dish Detergent 17¢ 4 OZ. BTL **49¢**
FLAVOR KIST Tasty Honey Grahams 11¢ 10 OZ. BOX **29¢**

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DEL MONTE BRAND Orange Juice 1 OZ. 14 OZ. CAN **29¢**
GREAT FOR SANDWICHES Kraft Cheese Whiz 11¢ 2 OZ. JAR **59¢**
100% FRESH CHILLED BREAKFAST GOLD! 1 GAL. Florida Orange Juice 69¢

U. S. CHOICE Blade Cut Pot Roast 11¢ **45¢**
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SWIFT PREMIUM WHOLE OR BUTT HALF Tasty Smoked Hams 11¢ **69¢**

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2748 W. 6 Mile at Inkster Livonia
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Livonia Mall 7 Mile at Middlebelt Livonia
705 South Main at Linden Plymouth
27200 Joy Road at Inkster Redford Township
Downtown Farmington Farmington Road, South of Grand River
Five Mile Rd. at Livonia
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