



**A PRETTY THANK-YOU.** The bride thanks her attendants of the traditional luncheon, usually given, in Observerland, one week before the wedding. Popular gifts for the bridesmaids are jeweled pins, like the ones shown here, presented in a unique way as part of the centerpiece. The old-fashioned tone of many of today's weddings is reflected in the place setting, the 18th century floral motif of Royal Doulton's Old Colony pattern. Silver is Chantilly by Gorham. Crystal is St. Regis by Fostoria.

## Cooking For Two

Today's young bride is inclined to be creative in her menu planning. No ordinary roast beef for her! Guests will be served luxurious Beef Wellington in a rich pastry crust.

She'll explore the exotic cuisines of the world, and her table will be graced with sesame chicken from China, and sauces of France and the spaghetti of Naples, curries from India and lamb from Greece.

Myra Waldo, Julia Child and the Galloping Gourmet are followed avidly.

So much for company.

It's far more difficult to find recipes for everyday meals, ways of preparing staples which aren't mundane, and which provide small enough portions so that leftovers don't become a way of life.

There are several good sources of help. Michigan Consolidated Gas Company, for example, sponsors bride's cooking clinics.

### LEMON GLAZED PORK CHOPS

2 servings

4 thin pork chops

**LEMON GLAZE:**

2 - 3 teaspoons prepared mustard

½ teaspoon grated lemon rind

1 tablespoon lemon juice

½ cup firmly packed brown sugar

1. Combine ingredients for glaze

2. Slash fat on pork chops and broil 3" - 4" from flame until well browned, season with salt and pepper, then broil other side.

3. Spoon lemon glaze over each chop; top with a thin lemon slice and return to broiler until glaze bubbles and browns slightly.

### BASIL-TOPPED BROILED TOMATOES

Brush thick slices of tomatoes with melted butter. Season with salt and a sprinkle of basil. Put under broiler when glaze is added to the pork chops.

### CHINESE SALAD

2 servings

1½ teaspoons melted butter

¼ teaspoon garlic salt

¼ teaspoon curry powder

1/3 teaspoon Worcestershire sauce

½ cup Chinese noodles

½ quart mixed salad greens

3 sliced ripe olives

¼ cup French dressing (about)

1. Combine butter and seasonings.

2. Mix with noodles in shallow pan.

3. Heat at 200 degrees for 15 minutes.

4. Combine remaining ingredients.

5. Add noodles, toss and serve

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