

# Try Breakfast On The Beach

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100% ORANGE JUICE FROM FLORIDA—KROGER FROZEN

**79¢** 6-OZ CANS OR 12-OZ CANS LIMIT 4 6-OZ OR THREE 12-OZ CANS PER CUSTOMER

20-22 LB. AVG. RED RIPE

**WHOLE WATERMELON**

**99¢** EACH

The morning sky turns rosy pink as the sun rises over a crystal lake. Your family, alone, has the front row seat for the spectacle. And now it's time for the finale—your treat—breakfast on the beach.

French toastwiches are a delicious way to say good morning to the world. If you like the egg batter and syrup can be prepared ahead and refrigerated overnight in carry-along plastic containers.

First on the fire is bacon, fried in a skillet until it's crisp. The bread is dipped into the protein-rich milk and egg mixture, then fried in the bacon skillet until it is

golden brown. Apple slices, sautéed in the bacon drippings, provide delicious texture contrast to the crisp bacon.

Meanwhile, warm the cinnamon-spiced currant syrup in a small saucepan. Drizzle this butter-based syrup over each French toastwiche to give it that unique melt-in-the-mouth flavor.

What do people drink with their breakfast on the beach? An instant, hot and nourishing beverage like Java-Cocoa. It combines the children's favorite quick chocolate mix and the adult's preferred powdered coffee in hot milk for an instant eye-opening beverage.

**FRENCH TOASTWICHES**  
SYRUP:  
1 jar (10 oz.) currant jelly (about 1 c.)  
¼ c. (½ stick) butter  
¼ t. cinnamon

**SANDWICH:**  
3 slices bacon  
8 apple slices  
4 eggs, slightly beaten  
½ c. milk  
4 t. sugar  
¼ t. salt  
8 slices bread

To prepare Spicy Currant Syrup: In small saucepan, stir together jelly, butter and cinnamon over low heat until melted and smooth. Yield: approximately 1 cup syrup. Cook bacon on griddle or in skillet until crisp. Remove bacon and set aside; reserve

drippings. Sauté apple slices in bacon drippings until tender. Keep warm. Combine eggs, milk, sugar and salt; dip bread in mixture. Fry in small amount bacon drippings until golden brown. To assemble sandwich: Arrange two slices bacon on slice of toast. Top with two apple slices placed side-by-side and additional slice of toast. To serve: Divide sandwiches in half and drizzle hot Spicy Currant Syrup over. Makes four sandwiches.

**JAVA-COCA**  
¾ c. instant chocolate flavored mix  
3 T. instant coffee  
¼ c. milk  
Blend together cocoa and coffee; stir into hot milk.

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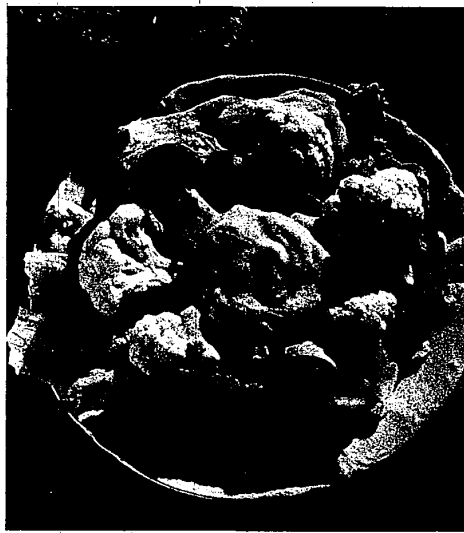
## Area Women Chosen For Fashion Show

Three area women have been chosen by Glamour magazine to represent Detroit as women of cultural, business or educational achievement, and to present them as being attractive as well as successful.

They are Toni Jones, a newspaper reporter; Jane Muer, a stock broker; and Mary Lee Weiden, producer of a locally shown television show. They are making guest appearances Aug. 13 through 17 in Hudson's Northland and Westland centers as part of Glamour "Young Originals," a program of fashion and beauty shows. Various programs are scheduled from noon to 4 p.m.

Jane Muer will be in the Westland center Monday, Aug. 13 and the Northland center, Thursday, Aug. 16. Toni Jones will be in the Westland center Tuesday, Aug. 14 and the Northland center, Friday, Aug. 17. Mary Lee Weiden will be in the Northland center Wednesday, Aug. 15.

Each store will have one grand prize drawing Friday, Aug. 17. The winner will receive a make-over by experts including a wool or wool-blend coat, suit or sportswear outfit, make-over and make-up kit, and make-over hairdo.



FRESH GARDEN vegetables are given a special personality with a dressing made by combining ¼ cup mayonnaise, ¼ cup French dressing, a dash of dry mustard and ¼ cup of crumbled blue cheese.

## Childbirth Film Will Be Shown

"The Story of Eric," a film demonstrating the Lamaze method of childbirth, will be shown Friday, Aug. 17, at 8 p.m., in Christ the Victor Lutheran Church, 25335 Ford Road, Dearborn Heights. Following the film, a couple who has used the Lamaze method in childbirth will be present to answer questions. A \$1 donation per couple is requested. The showing will be sponsored by the Childbirth Preparation Association, volunteer service organization of women who have used Lamaze. Classes demonstrating the method are offered in Dearborn, Taylor, Trenton, Dearborn Heights, Redford and Wyandotte. A new series of classes begins approximately every seven weeks.

## Auxiliary To Hold Party

The Ladies Auxiliary of the Veterans of Foreign Wars, Cpl. Edward J. Bova Post 686, 3520 Ford, Westland, will hold a public card party Monday, Aug. 20 at 7 p.m. There will be door and table prizes. Light refreshments will be served. There is a donation of \$1.25 per person.

## What's Cooking

By LARRY TRIMM

It's picnic time in Michigan and when it comes to picnic foods, ants aren't the only hazard. The potential danger of food poisoning accompanies every picnic or outdoor meal, according to the food inspection division of the Michigan Department of Agriculture.

To make sure your picnics are fun and not dangerous, MDA's food inspectors say, "Keep food hot, keep it cold, or don't keep it." Foods are generally safe when stored at temperatures above 140 degrees or below 45 degrees. Germs which may cause severe gastrointestinal upsets tend to thrive in foods kept at warm temperatures and not adequately refrigerated.

Favorite foods for picnics are sandwiches, salads and fruits. Michigan's agricultural harvest during the summer months is perfect for these foods. During July, cherries, berries, early apples and potatoes, cucumbers, lettuce, tomatoes and peppers are plentiful Michigan crops.

You can combine them in a variety of ways for delicious, nutritious treats. As a rule of thumb, always carry lots of fresh, crisp potato chips along for munching. Much of Michigan's potato crop is used for processing potato chips.

You can make sandwiches more enticing by using a variety of breads. There's white, rye, whole wheat, French, pumpernickel and many delicious seeded rolls.

For a large family outing or a friendly gathering, hero sandwiches are ideal. You can prepare them ahead of time and keep chilled until ready to serve. Try splitting large loaves of French bread through the center, lengthwise. Spread both sides with your favorite sandwich spread and add fillings. Michigan luncheon meats, turkey or chicken slices, bits of bacon, Michigan cheeses, lettuce, sliced cucumbers, pickles, egg salad, and baked beans are good in varying combinations. Cut into portions for easy serving.

## Evaporated Milk As A Substitute

Need whipped cream, buttermilk, sour milk or sour cream on a moment's notice? Use evaporated milk. Suggests Sharon Van Dyne, Michigan State University consumer marketing specialist. A can of chilled evaporated milk makes a delicious whipped cream. Mrs. Van Dyne says. Add one teaspoon lemon juice before or during whipping, to stabilize.

In recipes requiring buttermilk, substitute by adding a few drops of vinegar or lemon juice to evaporated milk.

To make sour cream, add one tablespoon vinegar to one cup evaporated milk. For sour milk, one tablespoon vinegar, ½ cup water, ½ cup evaporated milk.

If stored properly, unopened cans of evaporated milk keep several months. Store in a cool place, below 70° degrees and above freezing.

Clean the can top with a damp cloth before opening. Once opened, refrigerate in the original container, covered. Use within four or five days.

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