

Cookbook

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Fish Fiesta Packets

Salmon or halibut steaks, cut $\frac{1}{2}$ to $\frac{3}{4}$ in. thick (allow 5 oz. per serving)
6 slices eggplant, cut $\frac{1}{4}$ in. thick
6 slices lemon
6 slices onion
6 slices tomato

1. Spoon 1 tablespoon Olive Sauce onto center of each of six 12-in. squares heavy-duty aluminum foil; bring edges of foil up slightly.

2. Place salmon or halibut steaks on the sauce. Spoon 2 tablespoons of the Olive Sauce over each steak. Add one slice of eggplant, lemon, onion, and tomato to each steak, spooning some of the remaining sauce over each layer.

3. Wrap packets securely. Grill 3 in. from coals 25 to 30 min. *6 packets*

Olive Sauce—In a screw-top jar, combine $\frac{3}{4}$ cup olive oil, $\frac{1}{4}$ cup lemon juice, 2 tablespoons Worcestershire sauce, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon black pepper, 1 teaspoon savory, and 1 cup chopped pimiento-stuffed olives. Shake vigorously before using. *About 2 cups sauce*

Sea Food Kabobs

$\frac{1}{2}$ cup olive oil
3 tablespoons soy sauce
1 tablespoon Worcestershire sauce
2 tablespoons white wine vinegar
 $\frac{1}{2}$ teaspoon grated lemon peel
2 tablespoons lemon juice
 $\frac{1}{2}$ teaspoon freshly ground black pepper
2 teaspoons snipped parsley
1 8-oz. lobster tail, cut in 6 pieces
6 scallops
6 shrimp, peeled, deveined, and rinsed
12 large mushroom caps
18 4-in. pieces sliced bacon
12 1-in. squares green pepper
6 cherry tomatoes

1. Combine first eight ingredients in a screw-top jar and shake vigorously.

2. Pour the marinade over the sea food and mushroom caps and set aside for at least 2 hrs. Drain, reserving marinade for brushing.

3. Wrap each piece of sea food in bacon. Thread pieces on 10-in. skewers as follows: green pepper, lobster, mushroom, scallop, mushroom, shrimp, and green pepper. Add a cherry tomato to each skewer during the last 5 min. of grilling.

4. Grill 3 in. from coals 10 to 12 min., or until done, turning and brushing frequently with marinade. *6 kabobs*

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BRINGING UP BABY.* HINTS COLLECTED BY MRS. DAN GERBER, MOTHER OF FIVE

summer strategies... baby style

Wonderful, wonderful season for small-fry... basking in the big outdoors... reaping the sweet rewards of smiling sun and soft-spun air. Two sensible summer suggestions:

• Backyard or beach, don't let a gadabout run too much in the heat. (Sleep has a way of evading an overtired child.)

• A busybody toddler will love to barefoot it through silken grass or sun-kissed sand. But before you let your Gulliver wander, make sure all traveling grounds are free of sharp twigs, pebbles, etc.

Summer supper strategy. A day in the big outdoors calls for an especially nice and nourishing supper. Easy, with a Gerber Strained or Junior High Meat Dinner. For these delightful dishes have 3 times as much meat as regular vegetable-meat combinations. And all this extra meat is deftly mated with garden-good vegetables.

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Of routine interest. Heat-lazy days... and eating and sandman schedules have a way of getting haphazard. But it's not a good idea to relax routines too much. Summer or winter, a well-regulated baby is usually a happier baby.

Sand pail pointers. That good old standby, the sand pail, has more than play value. At the beach it can be used as a "carry-home" for shore treasures. At home, it can be used as a catch-all for small toys, crayons, etc.

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