

# upstairs and downstairs In Milady's Kitchen

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Editor

## Herald and News

### Gerber Legendary Blades

Oregon is first in many things and among them is the making of fine knives.

Gerber Legendary Blades began production in 1939 and have gained worldwide acclaim. They are filling a felt want. There is no more pitiful sight than that of a strong man in the dining arena with a two-bit blade and a ten dollar handle, battling a prime rib roast in the presence of hungry guests.

A good man deserves a good blade to carve a good roast.

Ever hear the legend of Excalibur? It goes like this:

Excalibur (ex calce liberatus, "freed from the stone"), the blade which became the invincible sword of King Arthur, was found driven by Merlin's magic into a rock in front of the church. Its hilt bore an inscription signifying that the man who could withdraw the blade was the rightful king of England.

Young Arthur withdrew the sword — and became king. At King Arthur's death, Excalibur was thrown, at the king's request, out into the enchanted lake which hid the castle of Vivian, the Lady of the Lake. A hand in a flowing white silk sleeve caught the sword, brandished it three times and disappeared forever.

Gerber's Legendary Blades bear the form of the shield with the

words: "Ex calce liberatus," and a picture of Excalibur in the rock.

A Gerber blade is made to have the edge of a razor, the hardness of a file, and the flexibility and strength of a spring. It is double bevel wedge-ground to take and hold a sharp, smooth edge far longer than is possible with any other steel.

From the legend comes the name of the 11½-inch carving blade, Excalibur. Others in the line are Balmung, Durendal, Ron the fork, Snickersnee, Little Snick, French Snick and Shorty. Pixie and Mung are the smaller knives.

Gerber now has available the Hudson Trencher, 12½-inch carving platter, carved with an inclined plane to allow the juices to seek

the lower level and be out of the way, ready for spooning by the server. Made from solid American Sycamore, the Hudson Trencher carving and serving platter is a real innovation structurally as well as functionally.

Brand new are the smaller Hudson Trenchers, 12½-inches in diameter. Both present a wood surface for the sharp knife edge to cut against.

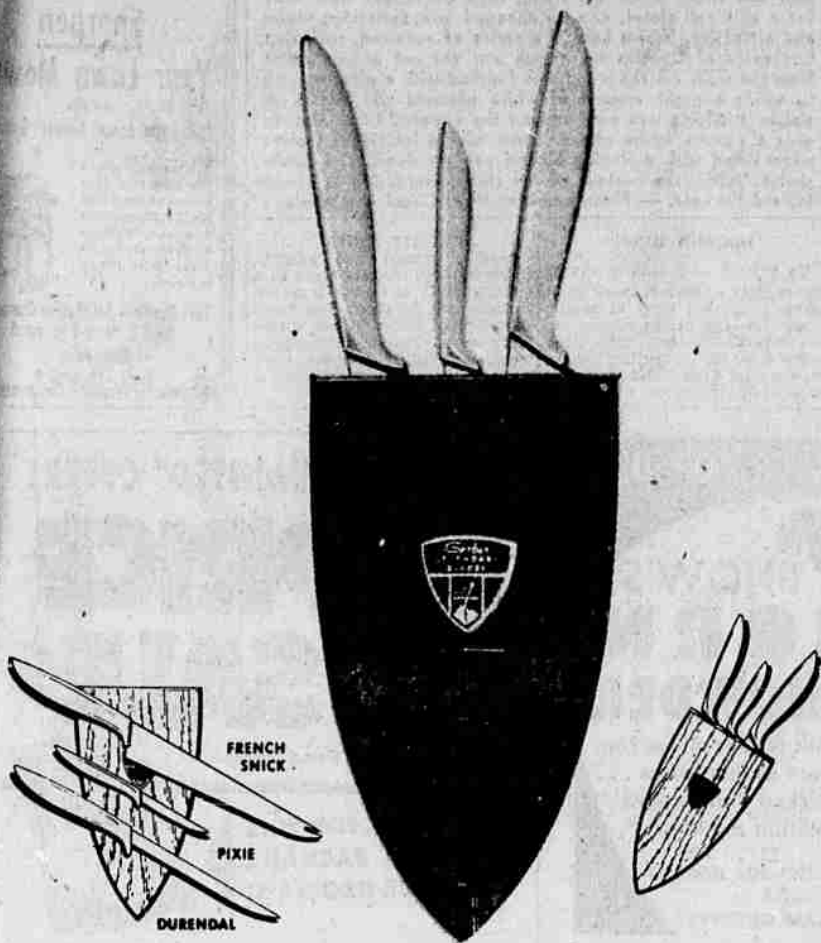
**People DO Read  
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**ANCIENT ROMANS**, so we are told, really knew how to relax in the bath. With the use of fragrant oils and precious unguents, they made bathing not only a fine art, but a relaxing ritual. However, you don't have to go to Rome to enjoy the delight of softened, perfumed bath water. Just a few drops of D'Orsay's Bain de Luxe will make your tub a sea of luxury, inviting you to linger lazily and relax completely — soothing jangled nerves and weary bones.

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**ONLY IN LEGEND** have blades held their edges like these. The new Gerber Legendary Chef's set consists of the Durendal boning knife, with a 6½-inch blade; Pixie paring knife with a 3-inch blade, and the French Snickersnee with 8-inch blade. The shield fastens on a wall, cupboard or chopping block, wherever it is most convenient. Also new is the 3 Sisters set in a wooden shield. The set consists of the Shorty, 4½-inch camp general utility knife, Little Snickersnee with a 7½-inch carver-server blade, and the Pixie with a 3-inch paring blade. The 3 Sisters set is the same as the Chef's set except with a different assortment of knives. The line has more than a dozen other sets, packaged in gift cases, or any of the knives can be ordered separately. A card or call to your food editor will give you additional details.

#### BROILED FILLETS

If frozen fish filets are used, thaw first. Pre-heat oven to moderate temperature (375 degrees). Sprinkle both sides of fish filets with salt and pepper. Arrange on a greased broiler rack on alumi-

num foil. Spread filets generously with mayonnaise. Place two inches from heat and broil 10 to 12 minutes or until fish is golden brown and can be flaked easily with a fork. If filets are more than 1 inch thick, turn at the end of 8 minutes, brush with mayonnaise and broil 5 to 8 minutes longer. Remove carefully to hot platter, garnish and serve immediately, one fillet for each serving.

#### SKILLET TUNA

Make a sauce of ¾ cup chili sauce, 1-3 cup mayonnaise, 1 teaspoon salt, 1 tablespoon Worcestershire sauce, ½ teaspoon pepper in medium-size skillet. Drain 1 can tuna fish and gently stir into sauce. Add one 8½-oz. can of peas and ¼ cup of the liquid. Heat until bubbly and serve immediately on toasted rolls or rice. Yield—4 to 6 servings.

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