



**DEDICATED . . .** Dave Hanson, president of the senior class at Bishop Montgomery High, presented this statue of Bishop George Montgomery to the Rev. Joseph M. Pekarcik, principal of the school, during ceremonies Monday afternoon. The statue, located near the chapel at the entrance to the school, was commissioned by the senior class and executed by sculptor Steve Zakian. Monsignor George Montgomery Scott, namesake of Bishop Montgomery and pastor of San Pedro's Mary Star of the Sea Parish, dedicated the statue. (Herald Photo)

MARY WISE Menu Planners AND SHOPPING SUGGESTIONS



**FRESH GARLIC BREAD** from your very own kitchen begins with a frozen loaf of bread dough. Follow directions as listed and enjoy the combination of aroma of freshly baked bread with garlic and cheese. Peanut butter fans may want the second loaf made their way.

## New Twist in Garlic Bread Begins in Very Own Kitchen

Garlic bread, an old favorite, has a new and unforgettable taste when made with the new frozen Bridgford ready-to-bake bread dough.

It combines the wonderful aroma and flavor of fresh baked bread, garlic and cheese. The frozen loaf is removed from the bag and allowed to thaw only slightly at room temperature—just until cuts for filling can be made down into the partially frozen loaf.

This requires about 30 minutes. If the dough is allowed to become too soft, it is difficult to make the cuts and insert the filling. The aroma of this easy to make garlic bread calls a warm welcome to the family or guests. Chopped water-cress or chives give an unusual touch although the traditional chopped parsley is excellent.

- 2 tbs. melted butter
- 1/4 cup grated Parmesan cheese
- 1 clove garlic, minced
- 1/2 tsp. salt
- 2 tbs. chopped fresh water-cress, chives or parsley

Remove loaf of frozen bread from package. Let soften at room temperature about 30 minutes—only until it can be cut with a sharp knife.

Cut about 3 to 5 slashes the length of the loaf almost to the bottom. Mix together butter, cheese, garlic, salt and chopped water-cress, chives or parsley. Spoon garlic filling into cuts, pushing well down into loaf.

Place loaf in WELL GREASED 4 1/2 x 8 1/2 -inch bread pan. Sprinkle top of loaf with additional Parmesan cheese and a bit of paprika.

Let rise in warm place until the loaf reaches the top of the

pan or is increased in volume 3 to 4 times. Bake at 350 degrees about 30 minutes. Remove from pan immediately and cool on rack.

### PEANUT BUTTER 'N JAM BREAD

- 1 loaf, (1 lb.) Bridgford Ready-to-Bake Frozen Bread Dough
- 1/2 cup peanut butter
- 1/2 cup thick jam
- 1 egg yolk mixed with 1 tbs. cream
- 2 tbs. chopped peanuts

Prepare cuts in partially thawed loaf as for Fresh Garlic Bread. Spoon peanut butter well down in cuts in bread. Repeat with jam.

For golden brown top when baked, spread top of loaf with egg yolk mixture and sprinkle with chopped peanuts.

Let rise in bread pan and bake as directed for Fresh Garlic Bread.

## Solid Foods for Baby

For the next five or six months, you'll be adding new foods to baby's diet every other week or so and this can be pleasant and rewarding for both you and your baby if you follow a few simple rules, says the Nutrition Department of Beech-Nut Baby Foods.

Taking food from a spoon is different from taking milk through a nipple. Make it easy for your baby by introducing any new food a little at a time.

Thin down food (especially cereal) with formula to cream soup consistency. Use small-bowled, long handled spoon and place food towards the back of baby's tongue for easier swallowing.

Don't worry if you have to scrape food off his chin. It doesn't mean he dislikes the food.

Baby's taste-buds and digestive system can be confused if you introduce new foods in rapid succession, the Beech-Nut Nutritionists continue.

Don't force or coax if baby refuses a new food; tomorrow he may like it. Your doctor will advise you as to when to start each new kind of food.

Until baby is taking a whole jar of food at a feeding, don't feed him directly from the jar. Reheating and reserving of unused portions affects the purity of the sterile food and sometimes lessens the vitamin content.

It is suggested that fruits and puddings may be served at room temperature. Cereals are mixed with warm

formula or milk so need no additional heating. For other foods, a baby dish that holds hot water in its base will warm the food nicely.

There are important things to remember about the keeping of opened foods. First, before opening the jar, wipe both the jar and cap carefully with a clean, damp cloth. After serving, replace the cap tightly and store the jar in the coldest part of the refrigerator.

Vegetables, meat combinations, soups, puddings and egg yolks, once opened, may be stored in your refrigerator two days only. Fruits and fruit juices, once opened, may be stored for three days only.

When baby is eating only a small portion at each feeding, you may think it wasteful not to keep the unfinished jar of food until it's used up.

You can make very good use of left-over baby food in preparing family meals. Vegetables and meat combinations add extra flavor to canned soups. Egg yolk can be added to creamed sauce or hot vegetables.

Strained fruits make fine topping for ice cream and can be added to dessert sauces and puddings.



**Dr. Ross DOG FOOD**  
made naturally... so naturally it's better



**FRESH GARLIC BREAD**  
1 loaf (1 lb.) Bridgford Ready-to-Bake Frozen Bread Dough



## A new idea in adult living

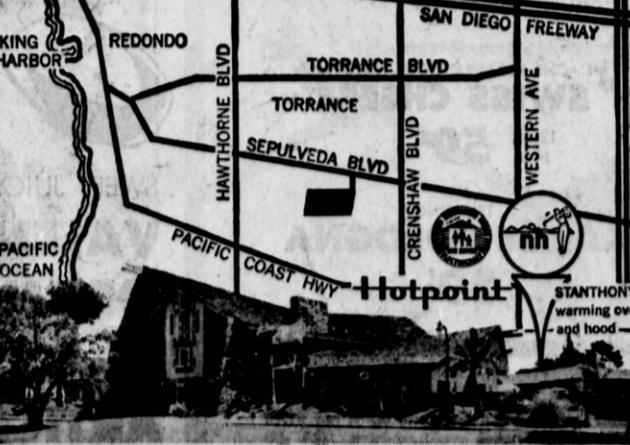
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**GARDEN HOMES FROM \$19,995**

The monthly maintenance fee, assessed by the elected board of Governors, is to maintain the recreation facilities, gardening and exterior painting.

## NEW HORIZONS SOUTH BAY



**DRIVING INSTRUCTIONS:** The Complete Adult Recreation and Garden Home community is located on Sepulveda Boulevard between Crenshaw and Hawthorne in Torrance. Phone 325-6161.

New Horizons is a development of Torrance Knolls, 22727 Maple Avenue, Torrance



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# Mother, want to save 8¢ on baby's cereal?



Take this coupon to your store and get 8¢ off any Beech-Nut Cereal: Oatmeal, Corn, High Protein, Rice, or Mixed Cereal. All have the smooth texture and wonderful flavor babies love, as well as the nutrition they need. One spoonful just naturally leads to another, because **Beech-Nut caters to your baby's taste!**