 NEW PRODUCT UNVEILED pan. Bake in 350.-degree oven
25 minutes. Cool. Cut into 16
26 gona Food Products vice president for sales, Larry Wo
nnveits the companys new Bread-Mates product at a r
cent lancheon meeting of the Family Panel of Amet Makes 16 squares. Cent lincheon meeting of the Family Panel of America.
Inspecting the new product that sona claims will stamp
out soggy sandwiches are Mr. Wohl and Mrs. Lat Wanna out soggy sandwiches are Mr. Worl and Mrs. Da Wanna
Cormer, founder of the Family Panel of America and its
national director. Bread.Mates are individual pouches of national director. Bread.Mates are individual pouches of
mustard and ketchup designed to be included in the lunch
box and tor use at picnics and barbecues to be added to sandwiches at
their freshnes

 All to 'Come Get It'

|  |  |  |
| :---: | :---: | :---: |
| Come and get it. <br> move fish, reserving sauce for |  |  |
| you've ever eaten, grill them | When coals are |  |
| hot coals and baste them $f$ | fish in well-greased, hinged |  |
| Long before the white man grill about 4 inches from eame to these shores, the source of heat for 8 minutes |  |  |
|  |  |  |  |
| came to these shores, the American Indians learned | Baste with remaining sauce. |  |
| just how good fish tastes when cooked over the open fire | Turn and cook for 7 to 10 min - |  |
|  | utes longer, or until fish flakes easily when tested with a fork. |  |
| This form of fish preparation has withstood the test of | easily when tested with a fork. Serves 6 . |  |
| tion has withstod the est of Sop time and today is more popu- | FOR barbecues |  |
| lar than ever.In barbecuing halibut, it is |  |  |
| advisable to choose thicksteaks for easier handing and |  |  |
|  |  |  |  |
| to keep the fish intact when cooked. The steaks have a |  |  |
| tendency to stick to the hot grid, even when well greased, |  |  |
|  |  |  |  |
|  |  |  |
|  |  |  |  |
|  |  |  |
|  |  |  |
| BARBECUED HALBUT STEAK |  |  |
| 2 lbs . halibut steak |  |  |
| $1 / 2 \mathrm{cup}$ chopped onion |  |  |
| 2 tbs. chopped green pepper |  |  |
| 1 clove garlic, finely chopped |  |  |
| 2 tbs. butter, melted |  |  |
| 1 can (8-oz.) tomato sance <br> 2 tbs, lemon juice |  |  |
| 1 tbs. sugar |  |  |
| 1 ths. Worcestershire sauce |  |  |
| $\begin{aligned} & 2 \text { tsp. salt } \\ & 1 / 4 \text { tsp. pepper } \end{aligned}$ |  |  |
| If steaks are frozen, thaw. Cook onion, green pepper and |  |  |
|  |  |  |  |
| garlic in butter until tender. |  |  |
| Add remaining ingredients and simmer for 5 minutes, |  |  |
| stirring oceasionally. Cool. Cut steaks into serving |  |  |
| pieces. Place in single layer in shallow baking pan. Pour |  |  |
|  |  |  |  |
| sauce over fish and let stand |  |  |

Junior CDA Program Will Be Inaugurated Mrs. Arthur Rinaldi, Na. $\begin{gathered}\text { Mrs. Charles Butterfield, }\end{gathered}$
$\begin{gathered}\text { tional Regional Director and } \\ \text { (arand regent, announced } \\ \text { California State Chairman } \\ \text { the district meeting will be }\end{gathered}$ tional Regional Director and grand regent, announced
California State Chairman
of district meeting will be be
of the Junior Catholic held Oct. 18 at the Sports.


