

1976 A

see also
1976 B

had no taste.

Before I discovered McCormick/Schilling my family had

Around our house, you could always tell the nights I was making my famous Salisbury steak. You just couldn't tell my family. They had a way of coming up with excuses why they couldn't come home for dinner, whenever they knew I was making something special.

Like the time my husband called to tell me that he had to work late at the office. Until then, I never knew an organ grinder even had one.

Not that he didn't love me. He always said that I was the most important person in his life. And that's including the monkey. It's just that when it came to appreciating the food I made, my husband had no taste. In fact, no one in my family really did.

Oh I tried. Coq au Vin. Steak au Poivre. But no matter how hard I tried, my meals never tasted like much of anything at all.

Which is the kindest thing you could ever say about my gravy. As a matter of fact, my husband once said I was the only cook he knew, whose brown gravy could turn purple green. And as far as the rest of the family was concerned, when it came time for dinner they usually were.

That is, until I discovered McCormick/Schilling. You know, McCormick/Schilling are the spice and flavor people. So when it comes to making sauces, seasonings, or anything at all, they put a lot of good taste into everything they make.

Take their gravies, for instance. With McCormick/Schilling Brown Gravy, Onion Gravy or Chicken Gravy Mix, you just open a package and you've got it made. Smooth, rich gravy. With just the right blend of spices and herbs, to make a great tasting gravy every time.

Which made a great difference in my famous Salisbury steak. And a noticeable difference in my life.

In fact, you could say McCormick/Schilling gave my family good taste. And believe me, it's all in their mouth.



8/5 Day 3/76