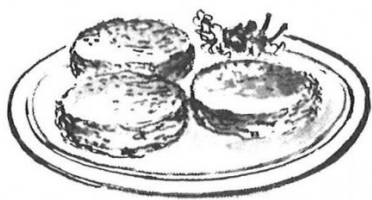

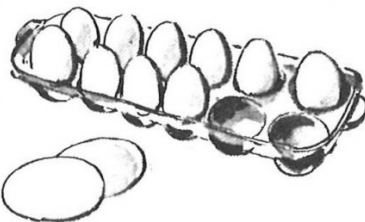
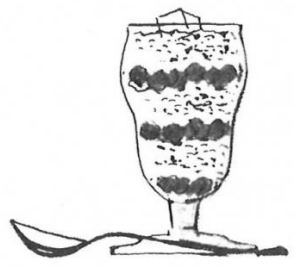

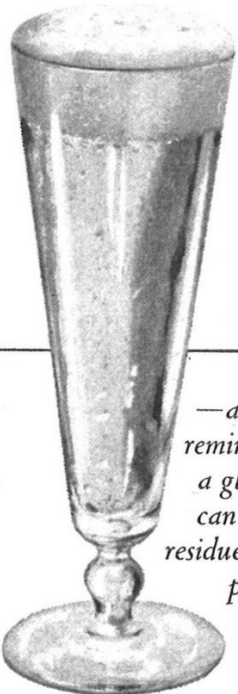

<i>Consommé</i>	<i>Flaked Fish</i>	<i>Rice Dessert</i>
		
<i>Meat Patties</i>	<i>Vegetable Puff</i>	<i>Eggs</i>
		
<i>Farina-Plum Parfait</i>	<i>Banana Split Salad</i>	

*Your patient has a wide choice of
unseasoned, strained or chopped foods*

The Low Residue Diet

Consommé can be served jellied or hot. Puréed vegetables folded into well-beaten egg can be baked to a puff. Chopped beef moistened with broth and mixed with bread crumbs shapes into patties. Eggs can be soft or hard-cooked by simmering. Flaked fish in lemon gelatin looks true to nature when your patient uses a mold.

For banana-split salad he can try cottage

cheese on banana and top with puréed apricots. Rice cooked in pineapple juice, water and sugar makes a golden dessert. For a parfait, try layers of farina pudding and puréed plums.

Of course, you'll tell your patient just which foods you want him to have—and whether he can enjoy a glass of beer* with his meals.

*pH—4.3, 104 Calories/8 oz. glass (Average of American Beers)

*—and may we
remind you that
a glass of beer
can make low-
residue diets more
palatable?*

United States Brewers Foundation
Beer—America's Beverage of Moderation



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