

# Mother's Day Tips

## Simple Solutions For A Memorable Mother's Day

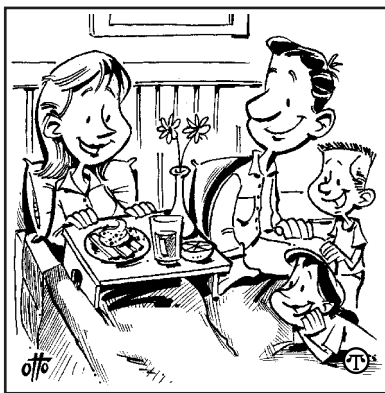
(NAPSA)—Many families during the past few months have chosen to spend more time at home. Experts expect this trend to continue through Mother's Day, with many families opting to honor Mom with an old favorite—breakfast in bed.

The challenge for kids and Dads alike is to feature a breakfast dish simple enough to allow everyone to get in on the fun but tasty enough for Mom to remember the meal long after the special day is over.

Today's emphasis on great tasting, snack-sized breakfast foods provides a simple solution guaranteed to make it a memorable Mother's Day for the whole family. One suggestion? Start with French Toast Sticks—often a delicious breakfast selection on their own. An array of fancy delicacies can be created starting with this breakfast basic.

A favorite among both kids and Moms, Belgian-Style French Toast Sticks are both quick and fun to make. Kids also will like it because the berries and cream add a special touch for making the all-important grand entrance into Mom's bedroom.

Looking for other simple ways to wow Mom on her special day? Check out [www.Farmrichfun.com](http://www.Farmrichfun.com) to enter her in the "Cool Mom Contest." Each month in 2002, one lucky mom will be randomly selected as the nation's "coolest" Mom. All monthly winners will be entered in the grand prize contest featuring a prize that's sure to result in even more quality family time at home—an ultimate family fun game room featuring the latest in gadgets and gizmos for the whole family, valued at \$10,000. That's one Mother's Day present Mom is sure to remember.



Traditional methods of honoring Mom—such as breakfast in bed—are expected to be popular this year.

### Kid-Friendly Belgian-Style French Toast Sticks

*Start to Finish: 10 minutes*

*Serves: 6*

- 3 cups frozen mixed berries, thawed and drained (or 1 cup each fresh strawberries, raspberries and blueberries)**
- 1 cup granulated sugar**
- 24 Farm Rich® French Toast Sticks (available in 20 oz. or larger packages)**
- 1½ cups whipped topping or whipped cream**

**1. Combine berries and sugar in medium bowl until well coated. Set aside.**

**2. Cook French Toast Sticks according to package instructions.**

**3. Place four French Toast Sticks on each of six plates.**

**4. Pour ½ cup of fruit mixture onto French Toast Sticks; top with whipped cream and serve immediately.**