

### AMONG MY SOUVENIRS

Chicken is always a barbecue favorite. This recipe is a little different, because it calls for the use of orange marmalade. Caution: Watch the chicken carefully during the cooking.

#### BETTY'S GINGER CHICKEN

- 2 broiling chickens (1½ to 2 lbs. each) halved
- 1 8 oz. bottle Italian-style salad dressing
- ½ cup orange marmalade
- 2 tsp. ginger
- Dash pepper

Place chicken halves in a single layer in a large pan and pour dressing over it, coating it well. Let stand for two or three hours, or overnight in refrigerator.

Just before cooking, combine a half cup of the dressing-marinate with the marmalade, ginger and pepper. Brush chicken with marinade and then place on barbecue grill, skin side up, and grill slowly for 20 minutes, basting often. Turn chicken and grill, basting again, for 20 minutes to a half hour, or until chicken is golden brown and tender.

### Cook Corn on Barbecue Grill

There are several ways to cook corn over the charcoal fire you have already prepared for the meat. Here are three methods:

Use unhusked ears. Pull husks back carefully and remove the corn silk. Put husks back into place and then wire them into place (at each end and the middle). Cook over the grill, turning occasionally.

Or remove all husks from corn except the last 3 or 4. Place in ice water for a half hour, or longer. Drain well and grill, turning occasionally, for 15 or 20 minutes.

Or remove husks from the corn and wrap in bacon, grilling until bacon is crisp and the corn is brown.

### TRY SOUR CREAM RELISH WITH MEAT

Many meats, such as corned beef, take well to relishes. Here we have a dairy sour cream relish which can be made half and half with yogurt or not, as you wish. This is also very good with white fish or salmon.

Combine 2 cups (1 pint) dairy sour cream or 1 cup each dairy sour cream and yogurt with ¼ cup chopped chives or little green onions, ¼ cup chopped dry onion, 1 cup finely chopped celery, 1 small peeled, finely chopped cucumber, 1 large chopped tomato and ¼ cup chopped ripe olives. Salt and pepper to taste. Pass in sauceboat or other serving dish.



"HURRY UP, DADDY" urge the Ebberts children, Danelle (top), Darcy, and Donald, as they watch their father, Dick Ebberts, ready the family barbecue for a hot-day feast. Ebberts is taking time to give the barbecue grill a coating of Vegeline to make the tidying-up process a little easier later on for the dishwasher (Mrs. Ebberts, of course).

### Even Barbecue Grill Comes Clean These Days

By MARY WISE

One of the pleasures of introducing a new product comes in trying it out first for yourself, reports Dick Ebberts, whose firm has recently introduced the Tryson Company's Vegeline Pan Coating to the greater Los Angeles area.

After he and his wife gave Vegeline a thorough try inside the house on everything from waffle irons to omelet pans, the two took Vegeline outside to the family barbecue to see how it would work.

"And it does wonders, too," says Mrs. Ebberts, into whose hands the stuck-up barbecue grill always came for cleanup when the steaks were only memories. She and her husband experimented on one of the new rotisserie baskets also, discovering that spare ribs and chicken slip right out of the baskets, leaving no charred-on food bits to be soaked and scrubbed off.

Before cooking, Vegeline is applied to the grill or

basket in a thin coat with a paper towel.

"It's quick and easy and proof of the old saying that 'an ounce of prevention is worth a pound of cure,'" the Ebberts' say.

The Ebberts are quite the barbecue buffs, and we persuaded Dick to part with one of his favorite marinade recipes (he is the chef). The recipe is used on portershouse or any of the loin steaks.

#### DICK'S PORTERHOUSE SPECIAL

- ¼ cup olive oil
- 3 tbs. wine vinegar
- 1 clove garlic, crushed or minced
- 1 tsp. basil
- 1 tsp. monosodium glutamate

Brush steak surface with sauce one hour and again one-half hour before barbecuing. Cook to desired doneness.

For a special treat, spread softened blue cheese on the top surface of the steak just before serving.



### Rules Simple For Care of Frozen Stuffs

The rules are few and simple when it comes to care of frozen foods. But the rules do protect the gold mine of nutrients and wealth of good eating qualities for which frozen foods are famous.

1. Look for neat packages, free of stains, tears or dents.

2. Read the label. If the package contains more than needed, use just the amount wanted and return remainder to freezer for another meal.

3. Watch the storage. Frozen foods may be kept at 0 degrees F. in the freezer or freezer compartment for weeks or months; at 32 degrees in ice cube compartment for 1 week; at 40 degrees F. or refrigerator shelf for 24 hours.

4. Remember to place most recent frozen food purchases towards back or bottom of freezer, rotating the items to use first the foods which have been stored longest.

5. Refreeze frozen foods only if the package contents are still cold to touch — at least 40 degrees, the temperature inside a refrigerator.

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