

Connie Baker's FOOD features

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Spend The 4th Of July In Your Backyard



... broiled baby turkey halves

Marinated Turkey Will Make Hit With Company

Barbecuing and eating out-of-doors has become a popular summer pastime. Informality rules, and everybody relaxes and has a good time. Guests will particularly enjoy a barbecue party when the menu features such tempting food as "Broiled Baby Turkey Halves" that have been marinated in a flavorful sauce. The small junior turkeys are ideal for barbecuing; they are tender and meaty; also make generous servings either halved or quartered.

Keep the turkey the main attraction and complete the menu with foil-baked potatoes (done on the grill also), a green salad and "Chilled Peaches and Cherries in Port" for dessert. Serve this colorful dessert in a bowl of crushed ice to keep it cold and tempting. It's a fitting climax to the barbecued bird.

Broiled Baby Turkey Halves
1 (4-pound) ready-to-cook Fryer Roaster Turkey

1 1/2 cup chopped chives
1/4 cup chopped parsley
1 teaspoon chopped tarragon
1/2 cup butter
1/3 cup Sherry wine
1/3 cup salad or peanut oil
1/3 cup soy sauce
1 clove garlic
Salt and pepper

Cut turkey into halves or quarters and break the drumstick, hip, and wing joints so bird stays flat during broiling. (Use skewers to hold in place.) Mix chives, parsley and tarragon with butter. Loosen skin of turkey and stuff herb mixture under. Combine Sherry, oil, sauce and garlic. Marinate turkey 1 or 2 hours. Sprinkle with salt and pepper.

To oven broil: Place in broiler pan (not on rack) skin side down. Place low under broiler, turning occasionally and basting frequently with remaining marinade. Broil about 90 minutes, or until thoroughly done.

To grill-broil outdoors: Place on grill (high above coals so it does not burn) with bone side nearest coals. When inside is well-browned, turn and brown skin side, brushing with marinade. Takes about 90 minutes. Test for doneness: Cut into thick part of drumstick. If it cuts easily and no pink is visible, turkey is done.

Serves four.

Chilled Peaches and Cherries in Port
1 1/4 cups syrup from canned cling peaches
1/4 cup Port wine
8 to 10 canned cling peach halves
1/4 cup fresh or canned sweet red cherries

Boil peach syrup down to 1/2 cup. Remove from heat, blend in Port wine and pour over drained fruits. Cover and allow to stand overnight.

Serves eight.



barbecued lamb

Entertain Friends With A Lamb Barbecue

Barbecuing for a crowd is no trick at all, if you have a king-sized piece of barbecue equipment (and they do come big enough to serve 25!) and choose the right cuts of meat.

Lamb steaks are different and perfect for a crowd. Ask your meat dealer for a good meaty whole leg of lamb or two. From the sirloin end, have him cut 3 good slices. These are actually lamb sirloin chops, though many call them steaks. Then continue to slice off steaks until the shank end is reached. You should have 4 to 5 good-sized steaks, about 1 inch thick. Have the shank end boned and the meat ground with a bit of kidney fat to use as lambburgers for the younger set. Small fry and teen-agers will love them sandwiched into burger buns with all the trimmings!

To prepare Lamb Steaks for Barbecue-Grilling: Cut from the leg, these steaks are tender meat but tangy taste-appeal may be added to the delicate flavor of the lamb by allowing the steaks to stand several hours or overnight, under refrigeration of course, in a marinade of your choice — and you will have a lot of choosing to do when you see the list of these flavor-giving mixtures to be found in cookbooks of all sorts.

These recipes usually start with 1/4 cup olive or salad oil to 1/4 cup dry red or white wine or lemon juice and wine vinegar or pineapple juice or orange juice, with herbs — fresh or dried — salt, coarse-ground black pepper, garlic, and such items as soy sauce, meat sauce, curry powder, and so on added. You can really start "collecting" these seasoning-sauces, as you would bottles, butters or snuff boxes. Just as exciting, any day!

The same sauce may be used for broiling steaks, chops, or roasts. Brush off with a narrow paint brush or use a long-handled brush designed for broiling barbecued meats.

To Grill: Prepare coals and grids as manufacturer of barbecue equipment directs. Rub the grill with cooking fat or a piece of lamb fat pierced with a long fork. Arrange steaks or chops on the grill. Your "barbecue" determines method and time. Some barbecues have a cover which enables cooking with direct heat and shortens the time. With this type, turn only once. In general, for steaks and chops cut about 1 inch thick, allow about 8 minutes to each side. Use tongs when turning. To determine when the lamb steaks are cooked to your liking, use a small sharp knife and make a slit alongside the bone. The meat should be juicy and a delicate pink inside. Don't overcook by going to the "well-done" stage. The lamb will be dry and tasteless.

When chops are right, season with salt and coarse-ground black pepper. Serve very hot, on hot plates. Top each steak with

Lemon Butter

(8 servings)

1/2 cup butter
1/2 teaspoon salt
Dash or 3 of Tabasco sauce
2 tablespoons snipped parsley
2 tablespoons lemon juice

Cold Cuts Are Quick, Easy To Fix For Holidays

Cold cuts are ready prepared meats. Why not take advantage of their ready to serve qualities by using them in hot dishes as well as in cold suppers? They make excellent meat to cube for casseroles, green pepper stuffings, or scalloped dishes. Or try them in dishes like the Liver Sausage Tomato Grill and Summer Sausage Casserole for which the simple, time-saving recipes are included with this article.

Liver Sausage Tomato Grill
Sliced rye bread
Liver sausage, cut 1-3 inch thick
Tomatoes
Salt, pepper

Toast rye bread on one side. Place slice of liver on untoasted side; top with tomato half. Sprinkle with salt and pepper; place under moderate broiler heat and broil for 10 minutes. Serve with Mustard Sauce.

Mustard Sauce
2 tablespoons butter or margarine
1 tablespoon flour
2 tablespoons dry mustard
2 tablespoons sugar
1/2 teaspoon salt

1/2 cup water
1/4 cup vinegar
2 tablespoons mayonnaise
1/4 cup chopped sweet or dill pickle
1/4 teaspoon Tabasco

Melt butter in sauce pan over low heat. Remove from heat; blend in flour, dry mustard, sugar and salt. Stir in water and vinegar and return to medium heat. Cook stirring constantly, until mixture thickens and boils. Remove from heat; stir in mayonnaise, pickle and Tabasco. Serve hot or cold. Yield: About 1 cup sauce.

Summer Sausage Casserole
4 cups thinly sliced pared potatoes
1/2 cup thinly sliced onion
3 tablespoons butter or margarine
2 tablespoons flour
2 teaspoons salt
1/4 teaspoon pepper
2 1/2 cups milk
Paprika
12 slices bologna cut 1/4 inch thick

Arrange potatoes and onions in alternate layers in a 2 quart casserole. Melt butter in sauce pan; blend in flour, salt and pepper. Add milk stirring constantly and cook until slightly thickened. Pour the sauce over the potatoes; cover and bake in a moderate oven (375 degrees F.) 45 minutes. Remove the cover and sprinkle the top with paprika. Remove outer covering from slices of bologna and arrange around edge of casserole. Bake 20 minutes longer. Yield: 6 servings.



... frankburgers

Frankburgers Make Versatile Summertime Fare

Informal and substantial fare that will delight adults as well as teen-agers, are these flavorful, bacon-wrapped frankburgers—which can be cooked in the kitchen and quickly transported for outdoor eating.

The Frankburgers, made with ground beef, seasonings and crisp corn flakes, need be broiled just

ten minutes, or until the meat is browned and the bacon crisp. Serve them on heated frankfurter rolls, along with hot baked beans, carrot and celery sticks and a beverage.

This Quick Bread Good With Cheese

This baking powder type of quick bread is enhanced with nutritious prunes, hence the name "Honey Prune Loaf." The loaf is moist, dark and very palatable. It needs only to be buttered to taste simply scrumptious. However, if you're a cheese fan, you'll find that cheese makes this quick bread a wonderful duo.

HONEY PRUNE LOAF

2 cups sifted all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon soda
2 cups bran cereal
1 cup chopped cooked prunes
1 egg
3-4 cup honey
3-4 cup sour milk or buttermilk
2 tablespoons melted shortening

Sift together flour, baking powder, salt and soda. Stir in bran. Add prunes. Beat egg lightly, and combine with honey, sour milk and shortening. Add to first mixture, and stir until all of flour is moistened. Turn into greased loaf pan (about 10 x 5 x 3 inches). Bake in moderate oven (350 degrees F.) 1 to 1 1/4 hours, or until puffed in center of loaf. Makes 1 loaf.

SERVE ANYTIME

Pretty and gay, this dessert suits any occasion. Serve wedges of plain angel food cake or the new confetti angel food, topped with whipped cream and chilled canned fruit cocktail. Whip cream quickly and lightly with a spoon until soft, not melted. Spoon over cake and top with colorful canned fruit cocktail.

Partners for Grilled Lamb Steaks: French Fried potatoes and onion slices, a big pot of white beans or baby limas, hot French Raisin bread toast, spread with cream cheese, makes a favorite breakfast change for the whole family.

Frankburgers
2 cups corn flakes
1/2 cup milk
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons grated onions
1 pound ground beef
8 slices of bacon
8 frankfurter rolls

Crush corn flakes slightly; combine with milk. Let stand about 3 minutes. Add salt, pepper, onions, and beef; mix well. Shape meat mixture into 8 frankfurter shaped portions; wrap each spirally with bacon slice. Fasten with toothpick. Broil about 10 minutes or until meat is brown and bacon is crisp. Serve in heated frankfurter rolls. Yield: 8 servings.

TASTY SPREAD

Whip this tasty cracker spread together in a jiffy for last minute hors d'oeuvre. Blend softened cream cheese, chili sauce, chopped walnuts and small amount of Roquefort cheese together to spreading consistency. Serve with potato chips or small crackers and let each guest help himself.

FOR VARIETY

For sandwich variety, try this combination of grated cheese and canned corned beef mixed with mayonnaise, ripe olive wedges and a little prepared mustard. Spread on slices of rye bread and broil until cheese melts. To make a sandwich plate luncheon, add some zesty cole slaw.

BREAKFAST SURPRISE

Surprise the children by serving their breakfast prunes as a delicious milk shake. Combine mashed prunes and cold milk with sprinkling of nutmeg in electric blender or whip together with rotary beater. Pour into tall glasses and serve with the new flavored straws.

EXTRA APPEALING

The old favorite, peanut butter and jelly sandwich, is extra appealing when made with raisin bread and cut into fancy little squares, triangles or circles. Try this idea for your pre-schooler's lunch or between-meal snack. Raisin bread toast, spread with cream cheese, makes a favorite breakfast change for the whole family.



... crispy frank salad

Crispy Frank Salad Is 4th Of July Fare

Franks and Fourth of July meals are made for each other. Even if a cookout is not on your schedule, this popular food is a welcome addition to whatever menu plans are under way. A crisp, cool salad, for example, takes on added appeal when pennywise slices of

franks are combined with crunchy vegetables, peppery seasonings, and a smooth salad dressing. Its a tasty combination perfect for potluck meals and backporch buffets. Tender, flavorful franks are ready to eat when purchased. Selecting them by brand name assures you of highest quality and greatest eating pleasure. After purchase the franks should be stored covered in the refrigerator and used within 3 or 4 days. The original transparent wrapper is excellent for the refrigerator storage.

Besides salads, franks cut in pennywise fashion are so handy to use that you will find a variety of ways to take advantage of their popularity. They add flavor and meaty goodness to casseroles served as the important "one-hot dish" for summer meals. Bean and tomato soups are just two of the many kinds which may be served with frank slices bobbing temptingly on the surface. However, served, franks add pleasure and food value to the meal.

Crispy Frank Salad

5 (1/2 pound) franks
1 small head cabbage, shredded
1/2 cup chopped cucumber
1 tablespoon chopped pimiento

1/4 cup chopped celery
1/4 cup cold fried chicken are fine "finger foods" to accompany the piping corn. Relishes and fresh fruit or cupeakes complete this "out of hand" menu. Watermelon, cut in big wedges, is a particularly fine dessert for this special mid-summer feast. Make certain you provide plenty of paper napkins.

Frank 'N Kidney Bean Salad

Yield: 4 to 5 servings
5 (1/2 pound) franks
1 1/2 cups drained kidney beans
1/2 cup chopped cucumber
1 tablespoon chopped pimiento
1/4 cup chopped celery
1/4 cup chopped green pepper
1 tablespoon chopped onion
1/2 teaspoon paprika
1 tablespoon lemon juice
1 tablespoon horseradish
1/2 teaspoon salt
Dash of hot pepper sauce
1/4 cup salad dressing
Lettuce

Cut franks into thin pennywise slices. Mix franks with all ingredients except lettuce. Chill. Serve in lettuce cups.

Try Serving Corn With Toppings

You'll be up to your ears in flavor with summer's bounty of roasting ears meltingly spread with an array of flavorful margarine toppings. Whether you prepare a feast of corn steaming from a big pot of boiling water or whether you roast the corn, foil wrapped over an outdoor fire, lots of flavorful topping is a must. With the economy of delicately flavored quality margarine, you'll feel free to serve it lavishly to enrich the fresh corn goodness.

For those special corn feasts, add a smart twist by serving a variety of flavored spreads which you have whipped to a fluffy consistency. You will think of many favorite combinations of your own, but you might want to start with a margarine and onion whip or a peppery combination of Worcestershire sauce and margarine. For those who like a bland mixture, a sesame seed spread is an unusual topper. Shakers of salt and

pepper grinders for seasoning the corn are musts, along with the spreads.

Keep the rest of the menu simple. For outdoor fare, franks in buns or cold fried chicken are fine "finger foods" to accompany the piping corn. Relishes and fresh fruit or cupeakes complete this "out of hand" menu. Watermelon, cut in big wedges, is a particularly fine dessert for this special mid-summer feast. Make certain you provide plenty of paper napkins.

Here are recipes for a few toppings combining delicately flavored quality margarine and seasonings.

Sesame Seed Spread

Yield: 1/2 cup spread
1/4 pound of margarine
2 teaspoons sesame seed, toasted

Soften margarine at room temperature. Add onion. Mix thoroughly. Serve with hot corn on the cob.



... make your own kebabs

Make Your Own Kebabs For The Outdoor Grill

Most Americans will agree that the most "fun meal" in summer is one cooked over an outdoor grill. The wonderful aroma of the cooking food, keen outdoor appetites, and the informality of the setting make outside eating appealing.

Casual entertaining is easily planned around an outdoor meal. Some of the menu can be readied in advance — salads, beverages, and desserts — and the rest of it cooked over the grill. A most successful party is one at which the guests cook their own meats. Serve an assortment of meats and vegetables for kebabs and let each person select his favorite combination for grilling. Many cuts of beef, lamb and smoked pork lend themselves to skewer cookery. Any cut which can be broiled in the kitchen range can be grilled outside.

To prepare sausage links for kabab cookery, place them in a skillet with a few tablespoons water,

cover pan and simmer 5 minutes. Drain off water and arrange meat on skewers for final broiling.

How to Cook Kebabs

Alternate any or all of these meats with mushroom caps, onion slices, and green pepper pieces on a long handled skewer. Brush each with melted butter or margarine or a barbecue sauce and cook over glowing coals until the meat is well-browned outside and tender and juicy within. Turn the skewers frequently so the meat is evenly browned on all sides.

It is difficult to give exact cooking times for outdoor grilling meats. The distance of the meat from the source of heat, the amount of heat, and even the weather conditions (wind, moisture in the air) affect broiling times.

To serve kebabs, push the meat and vegetables from the skewer with a fork. Eat with a fork or serve sandwich-style in frankfurter buns.