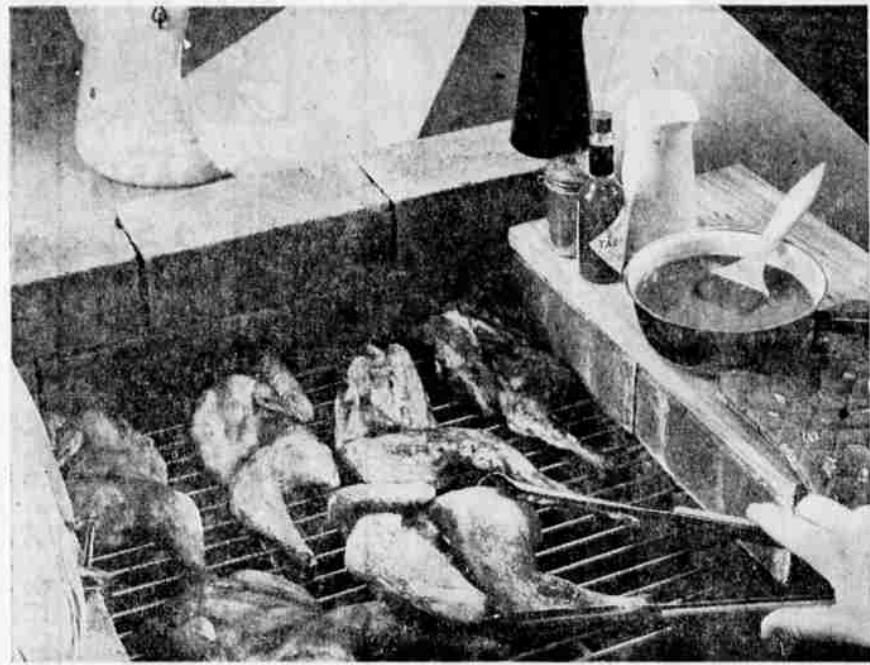


Memorial Day, Starting Of Picnic Season Need Easy-To-Fix Dishes

Connie Baker's FOOD features

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... backyard barbecue

Climax Holiday With Backyard Barbecue

There should be no question this Memorial Day as to what to serve at a backyard barbecue for your annual get-together with family and friends. All you need is plenty of chicken and a good barbecue sauce!

You will find Tabasco, the liquid red pepper seasoning, a valuable barbecue companion all summer long. Tabasco is an ingredient, not a pre-cooked sauce, which you'll want to have on hand for all cooking. Being liquid, it blends in smoothly with other components of a barbecue sauce, leaving no unpleasant specks or flavor deviations. Here's how to have good holiday cooking:

Bar-B-Quick
 1/4 cup prepared mustard
 1/4 cup unsulphured molasses
 1/4 cup salad oil
 1/4 cup vinegar
 1 teaspoon salt
 1 teaspoon Tabasco
 3 to 4 broiler-fryer chickens, split lengthwise, quartered, or breast or leg parts.

Put mustard and then unsulphured molasses in 1-cup measure. Stir to blend. Add salad oil, vinegar, salt and Tabasco; mix well.

To Barbecue Chicken: If using halves or quarters, hook wing tip behind shoulder joint into back. Brush with the barbecue sauce. Place on grate set 12 inches or

more from heat — skin side away from heat; cook slowly until tender, turning frequently and basting each time. Allow 1 to 1 1/4 hours total cooking time. To test for doneness, drumstick should twist easily out of thigh joint. If parts are used, thickest pieces should be fork-tender. Just before serving, brush chicken with any left-over sauce, or use for dunking.

Indoor Broiler Method: Set oven to moderate (350 degrees F.). Heat broiler with pan in place 10 minutes. Line pan with aluminum foil. Place chicken, skin side down, on broiler pan; brush barbecue sauce over cut side of chicken. Broil 1/2 hour on each side, brushing occasionally with barbecue sauce.

Excellent results depend upon slow cooking — glowing coals (not flame) and proper distance from heat.

Guests Share Picnic Fare, Fun Of Dining In Backyard

Fresh air, food, family, friends and fun are the finest ingredients for a good picnic.

Picnic fare as simple as hot, juicy hamburgers topped with melting slices of Gouda cheese, a crisp salad, seasonal fresh fruits, cookies and coffee will quite easily establish one of your backyard picnics as an unusually great success.

Summer skies and warm weather are enticing lures, and they set the scene well for outdoor meals.

It's seasonal, now, for your thoughts to easily roam to the kinds of foods which combine well to make picnic fun for all and a burden to none. Let's face it... make certain that the burden is not on you, the hostess.

Too many homemakers and hostesses take picnics too seriously... with elaborate preparations, fussy cooking, hunting the ideal spot and lots of extras that strip the occasion of much of its spontaneous fun.

The wonderful aroma of delicious hamburgers cooking over a charcoal fire, the clear skies of these summer evenings, and a happy atmosphere of relaxed hospitality will create the finest of introductions for guests to an informal supper and evening in your backyard.

First in importance is your determination to keep your menu simple. Invite your guests to top

each sizzling hot hamburger with an oval slice or two of Gouda cheese and pop them between buttered, toasted halves of sandwich buns hot from the charcoal grill. French fried onion rings (the frozen type, wrapped in foil and heated over the charcoal fire) add a harmonious note to each hamburger sandwich.

A "walking" salad made of crisp cabbage slaw heaped into scooped halves of luscious red tomatoes makes a hit with guests who like to walk around the lawn while eating. Those who prefer to assemble their meal on a plate and eat at a lawn table or on a tray will like this salad equally well.

Chocolate brownies served with fresh pears, plums and grapes, and coffee and milk as a beverage, complete an outdoor meal that will be long remembered as a happy summertime event.

It's a good idea to include guests often in your plans for picnics in your backyard this summer and fall. If you have cabbage, fresh tomatoes, a unit or two of baby Gouda cheese and fresh fruit in your refrigerator, frozen onions in your freezer, and a package of brownie mix on the shelf, you have a good head start in preparation of this backyard meal. A quick trip to a neighborhood store for sandwich buns and meat and presto!... within an hour you can be ready to serve this picnic meal to guests.

Home Cooking, Gone Modern

There's a new look to the average cookbook shelf. Instead of a few well-thumbed volumes, the modern housewife is apt to keep her recipes in a loose-leaf notebook, or a convenient box. The notebook or box will contain many booklets and information provided by the manufacturers of well-known food brands. In addition, there will be a fair collection of advertisements, in which leading manufacturers join forces to bring delectable recipes to the consumer.

Women today have an administrative attitude toward prepared foods — they feel that someone else has done the preliminary chopping, peeling and cooking, enabling them to arrive on the scene as an artist-chef. In addition, they feel that the booklets and other literature prepared by a number of leading companies are the results of research and experiment by qualified persons, and they make full use of such material. The consistent quality of brand name food products make results predictable, and delicious.

A booklet from the kitchens of a major soup company gives many tips on soup combinations, using soup for sauces, and giving menus built around soups. Recipes such as this one are given:

Souper Scalloped Potatoes
 1 can 10 1/2 oz. condensed cream of chicken soup
 1/4 to 3/4 cup milk

dash black pepper
 4 cups sliced potatoes (about 1 1/2 lbs.)
 1 cup diced cooked chicken (or 1 5-oz. can boned chicken)
 1 small onion, sliced
 1 tsp. butter or margerine
 a dash paprika
 Combine soup, milk and pepper. In a buttered 2-qt. casserole arrange alternate layers of potatoes, chicken, onion and sauce. Dot top with butter, sprinkle with paprika. Cover. Bake in a moderate oven (375 degrees F) for one hour. Uncover. Bake 15 minutes longer or until potatoes are tender. Dot with strips of pimento if desired. Makes 6 servings.

The brand manufacturers of frozen food, too, do all they can to help the consumer. Often, the package of vegetables, meat or whatever carries additional cooking tips; beyond this, manufacturers put out booklets with recipes such as this one:

Tangy Pee Salad
 1 package of frozen green peas, cooked
 1/2 cup diced American cheese
 1 small onion, diced
 1 tablespoon finely diced dill pickle
 Cook peas according to directions. Cool. Mix ingredients lightly together in salad bowl. Add mayonnaise, salt and pepper to taste. Serve on lettuce.



... outdoor packaged dinners

Outdoor Packages Make For A Practical Picnic

Greatest boon to outdoor cooks since the charcoal grill is the packaged dinner, a tasty combination of meat or fish and vegetables neatly wrapped in aluminum foil. Individual packaged dinners can

be prepared in advance and stored in the refrigerator until cooking time.

Grilled Chicken in Foil

6 pieces precut chicken (leg with thigh preferred) or 2 packages frozen, precut chicken
 1/2 cup softened butter or margarine
 Salt
 Pepper
 2 medium onions, chopped
 2 tablespoons chopped parsley
 6 double-thick squares, foil wrap
 1. Rinse and dry fresh chicken. Allow frozen chicken to defrost enough to separate pieces.
 2. Place each serving in center wrap.
 3. Spread softened butter over chicken. Sprinkle with salt; pepper.
 4. Top each serving with onions, parsley, mushrooms.
 5. Bring up sides of foil. Fold down onto chicken in tight double fold. Fold ends up in tight double folds. (These tight folds are important since the packets must be turned during cooking.)
 6. Foil packets may be placed in freezer or refrigerator until ready to grill.
 7. Place foil packages directly on coals; grill 30 minutes, turning once.
 8. Serve in opened packages.
 9. Yield: six servings.

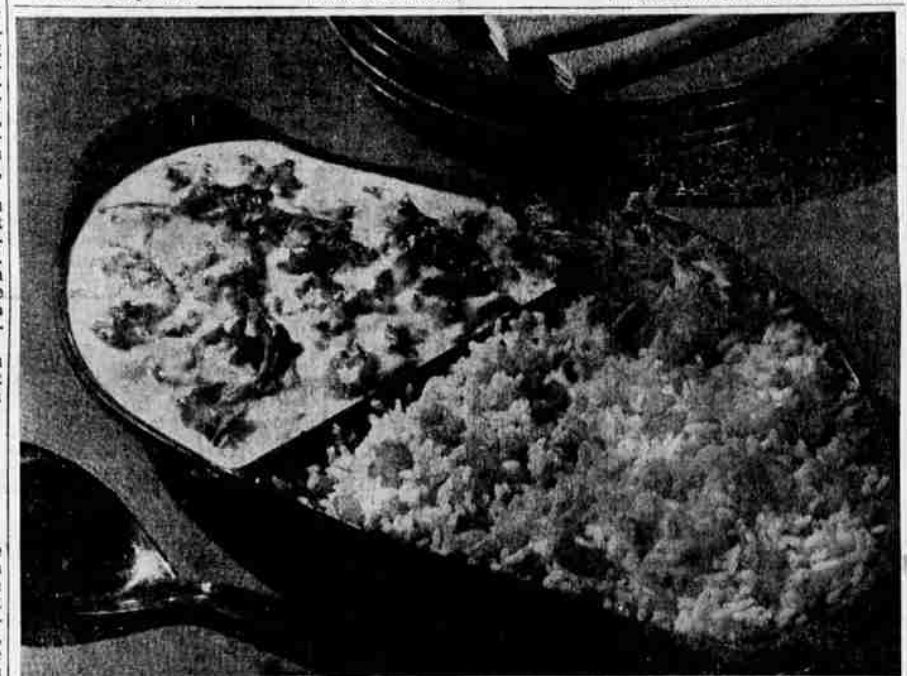
Picnic Fish Fillets
 Fish makes the perfect foil-packaged picnic dinner, grilled with lemon butter or a barbecue sauce, or combined with fresh herbs and vegetables.

Here's a picnic version that uses home-grown juicy tomatoes and, if you're lucky, freshly-caught fish. If it's an inland picnic, substitute frozen fish fillets. The lemon juice brings out the delicate flavor of the fish. The double-wrap of foil keeps the delicate fillets in shape during cooking over the coals.
 2 packages frozen fish fillets or 2 pounds fresh fillets
 Juice of 1 lemon
 Salt
 Paprika
 6 slices bacon

2 medium onions, sliced
 2 tomatoes, sliced
 1. Allow fish to defrost enough to separate fillets.
 2. Divide fillets into servings.
 3. Place each serving in center of square of foil wrap.
 4. Sprinkle with lemon juice, salt, paprika.
 5. Top each serving with bacon slice, slices of onion, tomato.
 6. Bring up sides of foil wrap; fold down onto fish in tight double fold; fold ends up in tight double folds.
 7. Place each package in center of another square of foil wrap; wrap in same way with double folds.
 8. Place packages directly on coals; grill 15-20 minutes for frozen fillets, 10-15 minutes for fresh fillets; do not turn.
 9. Serve in opened packages.
 10. Yield: six servings.

Shrimp Kebabs
 1 pound green shrimp, washed, cleaned
 1 1/2 pound can pineapple chunks
 1/4 cup soy sauce
 4 slices bacon, cut into 2-inch pieces
 1. Place shrimp, pineapple in bowl; top with soy sauce. Let stand 30 minutes.
 2. Alternate shrimp, pineapple, bacon pieces on small skewers.
 3. Place each filled skewer in center of lightly greased, double-thick square of foil wrap. Bring up sides of foil; fold down over kebabs in tight double fold. Fold each end over twice, being careful not to piece foil on tips of skewers.
 4. Place in Refrigerator until ready for cooking.
 5. Place packages on grill. Broil 12-14 minutes, turning once.
 6. Serve in opened packages.
 7. Yield: six to eight servings.

USE BEANS ON TOMATOES
 If rushed for dinner, put a vegetable salad together quickly. Drain canned green beans; arrange the tender, stringless beans over sliced tomatoes and drizzle with sharp French dressing. Sprinkle with crumbled Roquefort cheese or chopped hard-cooked egg.



... creamed dried beef

Creamed Dried Beef Is Simple Supper Twosome

This savory spring supper or luncheon menu — placed on one dish for smartly convenient serving — consists of creamed dried beef with celery rice.

Celery rice, made from package pre-cooked rice, celery, onion and butter, is appealingly light and flavorful. It's very economical, too! And the creamed dried beef — a recommended companion piece — is also "on the light side." Melt 2 1/2 cups of milk used as saucepan. Add onion and celery to smooth it into its delightful con- and saute until onion is lightly sistency make it an extra nourish-browned. Add packaged pre-cooking entree for the month of Juneed rice, water, and salt. Mix just to moisten all rice. Bring quickly Creamed Dried Beef - Celery Riceto a boil over high heat. Then cover 2 tablespoons butter and remove from heat. Let stand 13 minutes. Meanwhile, melt 1/4 cup butter in 1 cup sliced celery (1/4 in. thick) skillet. Add dried beef and saute 1 1/2 cups (5-oz. package) pack- and stir until blended. Then add

1 1/2 cups water
 1/2 teaspoon salt
 1/4 cup butter
 1 1/2 cups (3-oz. jar) dried beef, cut. (If dried beef seems too salty, rinse in hot water before using.)
 1/4 cup flour
 2 1/2 cups milk
 1/2 teaspoon Worcestershire sauce
 Dash of pepper
 Melt 2 tablespoons butter in though the 2 1/2 cups of milk used as saucepan. Add onion and celery to smooth it into its delightful con- and saute until onion is lightly sistency make it an extra nourish-browned. Add packaged pre-cooking entree for the month of Juneed rice, water, and salt. Mix just to moisten all rice. Bring quickly Creamed Dried Beef - Celery Riceto a boil over high heat. Then cover 2 tablespoons butter and remove from heat. Let stand 13 minutes. Meanwhile, melt 1/4 cup butter in 1 cup sliced celery (1/4 in. thick) skillet. Add dried beef and saute 1 1/2 cups (5-oz. package) pack- and stir until blended. Then add

milk gradually, stirring constantly. Cook and stir over medium heat until sauce is smooth and thickened. Add Worcestershire sauce and pepper. Season with salt, if needed. Arrange celery rice on platter and serve with creamed dried beef. Makes 4 servings.

Festival Crepes Herald Advent Of Strawberries

Here's a wonderfully festive dessert for strawberry season.

Fresh juicy berries are rolled in delicate thin pancakes, then topped with a creamy cinnamon fluff. If you've never made these delicate thin pancakes before you'll be pleasantly surprised at how quickly you can learn the deft art of turning crepes. Or, if you prefer to leave this artistry to others, canned crepes are available in specialty food shops.

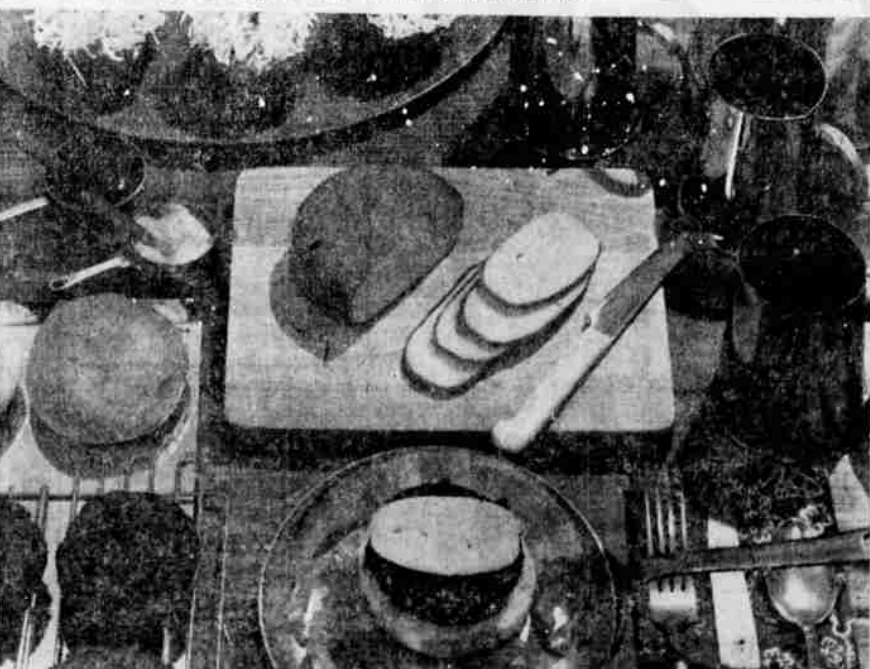
The spicy fluff that perfects this flavor combination is made with dessert topping mix that stays fluffy atop warm dishes. This convenient packaged mix can be spiced, tinted, or flavored before whipping. More than that, it's low in cost and calories but withal keeps a rich creamy flavor that makes a wonderful topping for fruit, short-cakes, pies and cake.

Butter
 1 1/2 cups sliced fresh strawberries, sweetened to taste.
 Beat the eggs lightly; add the flour, salt, and sugar and beat well. Add the 1 cup milk and continue beating 3 to 4 minutes. Meanwhile, melt enough butter in a skillet to coat bottom and sides. When hot, pour in about 3 tablespoons of batter. Tilt pan to make batter spread evenly forming a thin flat pancake, cook until batter bubbles. Turn and bake on

other side. Repeat with remaining batter. Fill each crepe with 1 to 2 tablespoons of the strawberries. Roll up and arrange on heated serving plate. Top each crepe with cinnamon-topping. Serve warm. Makes ten 8-inch crepes.

Cinnamon Fluff
 1 package dessert topping mix
 1/2 cup milk
 1/2 teaspoon vanilla
 1/2 teaspoon cinnamon
 Combine dessert topping mix, 1/2 cup milk, vanilla, and cinnamon. Whip as directed on package. Chill.

Strawberry Crepes
 3 eggs
 3/4 cup sifted flour
 1/2 teaspoon salt
 1 1/2 teaspoons sugar
 1 cup milk



... picnic basics



... festival crepes