

Build Your Barbecue Fire Properly



Now that it's picnic and patio time, essential help is a bag of wood charcoal briquets. They are made of carbonized wood, and are recommended for amateurs or veterans. They burn with steady heat and give uniformly good cooking results.

Many outdoor cooks like to keep their own performance charts with this steady fuel, recording depth of firebed, distance of food from fire, and time taken to cook. With a few experiments, cooking time can be gauged accurately. Whatever the type of equipment used, a few general rules are recommended for best results.

In laying wood charcoal briquets for a fire, a pyramid is the recommended start. For an or-

dinary cookout, use about thirty briquets stacked to a height of five inches, more or less. Much depends on the type of equipment used. Deep bowl-shaped barbecues may require more fuel, shallow models less. An electric fire starter can be buried in the pyramid. Or you may prefer to use charcoal lighting fluid, following instructions on the can. Some families get good results using cut up paraffin milk containers buried in the coals. Whatever method you use, allow ignited coals to remain in pyramid until fine white ash forms over all. This indicates cooking heat has been reached.

Separate Coals

Before placing food on fire, use fire rake or tongs to separate

coals for type of cooking desired. Excess ash can also be shaken off at this time by a few hard raps at side of the barbecue grill. Here again the pattern of coals depends on the size and shape of the equipment you use.

For spit cooking, lit coals can be arranged in an open circle slightly larger than the area of meat or fowl to be cooked. Turned-up foil can be placed in the hollow center of the circle to catch drippings. Additional coals can be added to the circle for long cooking, or the circle of coals made deeper for more intense heat.

In shish-kebab cooking, the white-ashed charcoal briquets should be lined up in double rows several inches apart. Skewered foods should be placed on the grill over the hollowed areas so that meat juices fall in empty spaces between the rows.

COOK-OUT

SPECIALS

FROM DRIVE-N-SAVE MARKET

Drive-N-Save is your Cook-out and Barbecue headquarters. Food specials and Patio Bargains. The weather is right and Douglas County is the place for a picnic; at home or at a park or on the North Umpqua. Stop at Drive-N-Save before you go or on your way and save!



A Barbecue Sauce

To Suit Each Individual's Taste

- FRENCH'S 18-oz. 39c
- DERBY'S Economy Size 55c
- OPEN PIT 28-oz. 49c
- NALLEY'S 12-oz. 39c
- GEBHARDT'S 17-oz. 2/49c
- OLD SOUTHERN 11-oz. 29c
- KRAFT'S 18-oz. 39c
- Wright's Liquid Smoke 3-oz. 29c

Reg. 79c Plastic
Picnic Set
Boilable, Stain Resistant.
Dishwasher safe. 5 Pc. Set.

49^c

Reg. 3.98 Electric
Charcoal Lighter
Ideal for patio hot plate.
Quick . . . Clean . . . Safe

2.44

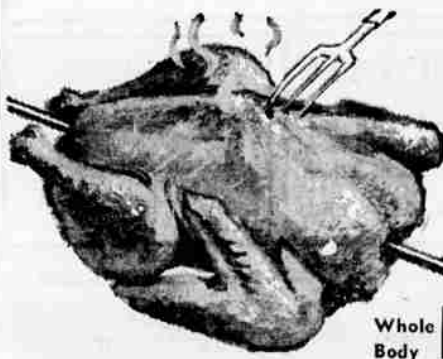
Reg. 79c Flyded
Insect Killer
For flies, mosquitos & other
type insects around barba-
cue or patio. Handy push-
button bomb.

59^c

Reg. 6.95
10" HIBACHI Round with removable Grill **3.99**

Kiddies
PATIO CHAIRS Wooden frame. Ass't. colors **99^c**

Reg. 1.79
PITCHER - DECANTER Unbreakable plastic, New design. 3 1/2 qt. **99^c**



Whole Body

FRYERS FOR BARBECUING

29^c

Tender Plump -- Oregon Grown Birds. Just Right For Barbecuing or For Fried Chicken For Picnics Buy Some For The Weekend!

Prices In This Ad Effective Friday Saturday — We Reserve The Right To Limit —

drive-n-save