



North Carolina is barbecue country with chicken, slaw and cornbread in abundance. For your own outdoor, banquet, try a menu of Country Barbecued Chicken with either hot or hickory smoke flavored barbecue sauce; Crowd Pleasin' Coleslaw with mayonnaise and Souther-Style Cornbread. Make dessert extra special with Piedmont Apple Brown Betty served warm with cream or milk.

## It's time to barbecue!

### COUNTRY BARBECUED CHICKEN

1 2½- to 3-lb. broiler-fryer, halved  
¼ cup hot or hickory smoke flavored barbecue sauce

Place chicken on greased grill, skin side up, 5 to 7 inches from coals. Grill over low coals (coals will be ash gray) 1 hour, turning every 15 minutes. Turn; grill additional 45 minutes, turning and brushing with barbecue sauce every 10 minutes.  
3 to 4 servings.

### CROWD PLEASIN' COLESLAW

6 cups shredded cabbage  
½ cup chopped onion  
½ cup mayonnaise  
2 tablespoons vinegar  
1 teaspoon sugar  
½ teaspoon salt  
¼ teaspoon pepper

Combine cabbage and onion. Add combined remaining ingredients; toss lightly. Chill.  
6 to 8 servings.

### SOUTHERN-STYLE CORNBREAD

3 cups cornmeal  
1 cup flour

Easy to prepare side dishes round out any meal

### FRIED APPLES 'N' SPICE

5 cups cooking apple slices  
¼ cup margarine  
½ cup packed brown sugar  
1 teaspoon cinnamon

Heat skillet. Add margarine; saute apples. Sprinkle with sugar and cinnamon; mix lightly. Cook until apples are tender.  
6 to 8 servings.

### CHEESE GRITS

1 cup grits  
1 cup (4 oz.) shredded sharp cheddar cheese

Prepare grits as directed on package. Add cheese; stir until melted.  
6 to 8 servings.

2 teaspoons baking powder  
1½ teaspoons salt  
½ teaspoon soda  
2 cups buttermilk  
½ cup margarine, melted  
4 eggs, slightly beaten

Combine dry ingredients. Add combined remaining ingredients; mix well. Pour into well-greased 15½ x 10½-inch jelly roll pan. Bake at 425°F, 20 to 25 minutes or until golden brown.

### PIEDMONT APPLE BROWN BETTY

4 cups torn day-old bread  
4 cups peeled cooking apple slices  
½ cup raisins  
1¼ cups water  
2 tablespoons lemon juice  
½ cup packed brown sugar  
¼ teaspoon cinnamon  
¼ teaspoon nutmeg  
¼ cup margarine

Combine bread, apples and raisins; place in 10 x 6-inch baking dish. Pour combined water and lemon juice over bread mixture. Sprinkle combined sugar, cinnamon and nutmeg over top; dot with margarine. Cover; bake at 375°F, 45 minutes. Uncover; bake additional 10 minutes. Serve warm.

### BUTTERMILK DROP BISCUITS

1¼ cups flour  
1½ teaspoons baking powder  
½ teaspoon soda  
½ teaspoon salt  
½ cup margarine  
½ cup buttermilk  
1 egg, slightly beaten  
Strawberry preserves

Combine dry ingredients. Cut in margarine until mixture resembles coarse crumbs. Add combined buttermilk and egg, mixing just until moistened. Spoon twelve mounds of dough onto cookie sheet. Bake at 400°F, 10 to 12 minutes or until lightly browned. Serve with preserves.  
1 dozen.

## Hors d'oeuvres for an elegant dinner

### MINIATURE HAM PUFFS

¼ cup water  
¼ cup margarine  
¼ cup flour  
Dash of salt  
2 eggs  
1½ cups finely chopped ham  
½ cup chopped pitted ripe olives  
2 tablespoons finely chopped onion  
½ teaspoon dry mustard  
Mayonnaise or similar salad dressing

Bring water and margarine to boil. Add flour and salt; stir vigorously over low heat until mixture forms a ball. Remove from heat; add eggs, one at a time, mixing well after each addition. Drop rounded teaspoonfuls of dough onto ungreased cookie sheet. Bake at 400°F, 30 to 35 minutes or until golden brown. Immediately remove from cookie sheet.

Combine meat, olives, onion, dry mustard and enough salad dressing to moisten; mix lightly. Cut tops from cream puffs; fill with meat mixture. Replace tops.

Approximately 3 dozen.

To make ahead: Prepare recipe as directed. Wrap securely; chill several hours or overnight.

### SOUFFLEED APPETIZERS

1 egg, separated  
1 cup (4 oz.) shredded sharp cheddar cheese  
Dash of cayenne  
6 white bread slices, toasted

## School menus

Monday, April 19: Orange juice, wiener wrap, baked beans, carrot coins, granola cookie, milk.

Tuesday, April 20: Pork 'n' gravy, whipped potatoes, vegetable relish, cinnamon roll, orange wedges, milk.

Wednesday, April 21: Breaded fish fillet, french fries, pineapple coleslaw, apple-prune bread, apple wedges, milk.

Thursday, April 22: Hawaiian delight pizza, tossed vegetable salad w/raich dressing, whole kernel corn, applesauce, milk.

Friday, April 23: Chicken patty, whipped potatoes & gravy, celery chunks, bulgur roll, mixed fruit cup, milk.

KEEP IN STYLE WITH THE NEW PORTLAND OBSERVER FASHION PAGE

Beat egg white until stiff. Add egg yolk; mix well. Fold in cheese and cayenne. Trim crusts from toast; cut each slice into four triangles. Top each triangle with cheese mixture; broil until slightly browned. Garnish with bacon, if desired. Serve immediately.

24 appetizers.

Variations: Cut each toast slice into quarters; cut each toast slice into four 1-inch fingers.

### FROSTED CHICKEN LIVER PATE

2 cups water  
1½ lbs. chicken livers  
½ cup margarine  
2 tablespoons grated onion  
2 tablespoons brandy  
1 tablespoon Worcestershire sauce  
1½ teaspoons prepared mustard  
½ teaspoon salt  
Dash of pepper  
1 3-oz. pkg. cream cheese  
2 teaspoons milk

Bring water to boil; add livers. Cover; simmer 10 to 12 minutes. Drain. Finely chop livers. Add remaining ingredients; mix well. Chill overnight. Shape into ball.

Combine softened cream cheese and milk, mixing until well blended. Frost pate with cream cheese mixture. Cover; chill. Garnish with pimiento and ripe olives, if desired. Serve with party rye or pumpernickel bread.



Elegant meals begin with delicious hors d'oeuvres. For a variety of before-dinner treats, try Souffleed Appetizers, Miniature Cream Puffs and Frosted Chicken Liver Pate.

### MOTHER GOOSE DOT PUZZLE

Tommy - "Funny how a fellow would start a superstition that Friday is un lucky  
Rot - "Yeah, he must'a been a



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