

Plan spring party

by Ethel Moore

Preparing for warmer days and long weekends calls for lots of good food, conviviality and entertaining. Standbys are plenty of fried chicken, ribs to barbecue if weather permits, hearty side dishes and drinks. Can't cook out? Make it a party atmosphere anyway — anywhere — on the patio, porch or playroom. Try Kebabs on the Grill, bake our Chicken Italiano or make a real special Chili. One of these is sure to please this weekend. Save the other recipes for later. The perfect party drink anytime is this Cranberry Wine Punch. Lighten up your life... plan something special for this weekend. Enjoy!

EASY SHISH KEBAB

- 1 1/2 pounds boneless lamb or beef cubes
- 1/2 cup oil
- 1/4 cup red wine vinegar
- 2 cloves garlic, minced
- Any combination of zucchini cubes, eggplant cubes, whole cherry tomatoes, mushroom caps, thick slices of onion, slices of green and red pepper
- Salt

Place cubes of meat in large bowl. Combine oil, vinegar and garlic; cover the meat and let stand 1 hour at room temperature or overnight in the refrigerator. Thread meat and choice of vegetables alternately on skewers. Grill over charcoal or in the broiler until the meat is browned to taste and vegetables are tender but still crisp. Baste often with the marinade. Season with salt if desired. Serves 6.

FRUITY SPARERIBS

- 6 pounds spareribs
- 4 large cloves garlic, crushed
- 1 tablespoon salt
- 1 cup chicken consommé
- 1 cup orange marmalade
- 1/4 cup vinegar
- 1/4 cup ketchup

Cover ribs with mixture of remaining ingredients, let stand several hours. Lay on oiled grill and roast slowly 1 1/2 hours, turning and brushing often with the marinade, until thoroughly cooked. Makes 6 servings.

CHICKEN ITALIANO

- 1/4 cup all-purpose flour
- 2 tablespoons softened butter or margarine
- 1/2 envelope Italian salad dressing mix (2 teaspoons)
- 1/2 teaspoon paprika
- 3 tablespoons water
- 1 2 1/2- to 3-pound broiler-fryer chicken, cut up

In a small bowl, thoroughly combine flour, softened butter, salad dressing mix, and paprika. Blend in water. Spread butter mixture over chicken pieces. Place chicken, skin side up, in ungreased, large shallow baking pan. Bake at 375 °F. until chicken is tender, 50 to 60 minutes. Do not turn. Makes 4 servings.

CHILI PLUS

- 2 cans (16 oz.) red kidney beans, drained
- 1 pound ground beef
- 1 pound Italian hot sausage, skinned
- 2 tablespoons olive oil
- 2 cups onion, chopped
- 1 cup green pepper, chopped
- 1 cup celery, chopped
- 2 cloves garlic, minced
- 3 tablespoons chili powder
- 1 tablespoon oregano
- 2 bay leaves
- 2 teaspoons ground cumin

Boise closes

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Unthank Park, which is in the center of the district and has shelter and restrooms. Staff would be present here, also.

Boise's last graduation—a formal affair as usual—will be held on Thursday, June 9th at 1:30 p.m. The guest speaker is Ronnie Herndon, co-chair of the Black United Front. Laura Glosson, 8th grade teacher who has been at Boise for 15 years and is retiring, will also speak. Parents, friends and the public are invited.

Make salad for summer

- 3 cups canned tomatoes in puree
- 1 cup beef broth
- Salt & pepper to taste

Heat oil in heavy skillet; add meat and brown. Add all remaining ingredients, except beans, and blend well. Bring to a boil and simmer 20 minutes, stirring frequently. Add beans and simmer 15 minutes longer. Makes 8 servings.

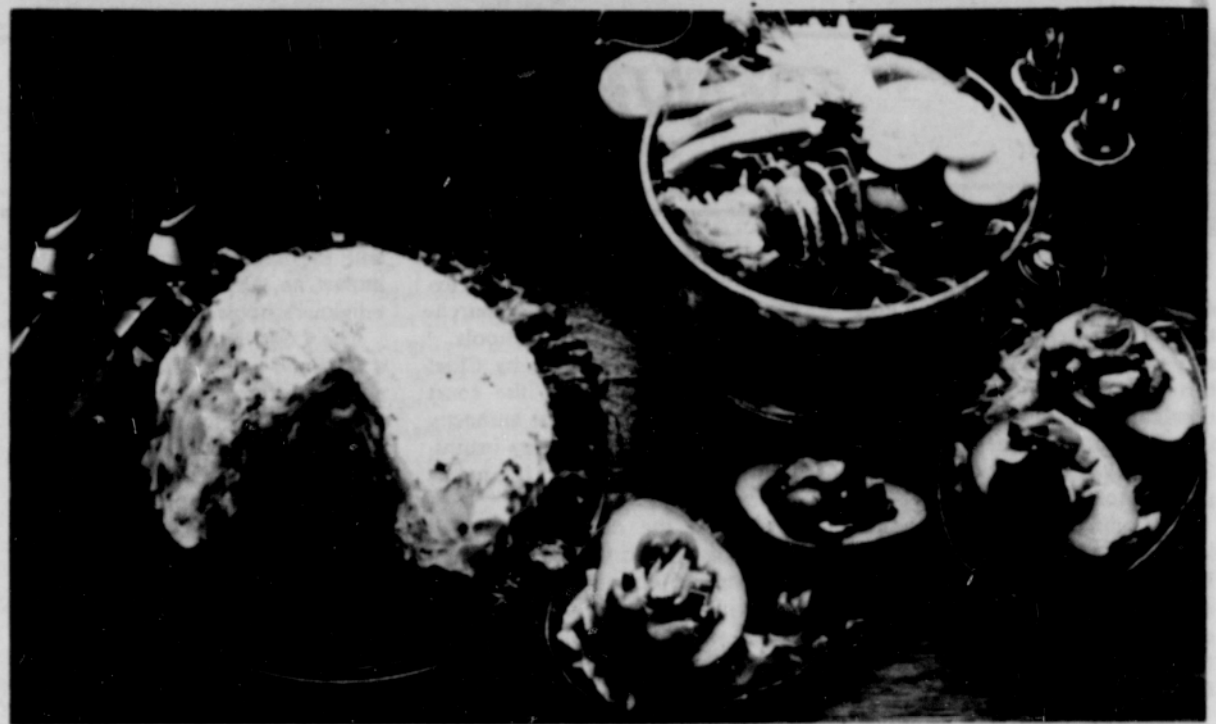
CRANBERRY WINE PUNCH

- 4 cups (32 oz.) cranberry apple drink, chilled
- 1 bottle (1 fifth) white wine, chilled

Mix cranberry apple drink and wine in a large pitcher or punch bowl. Makes 18 4-ounce servings.

Celebrate the balmy breezes of summer with luscious salads that are a treat for the eye as well as the palate.

Erase thoughts of plain lettuce leaves and dressing, there's much, much more to salads that's worth getting excited about! Warm weather menus really perk up when salads are used as either appetizers, entrees, or desserts. Meat, poultry, seafood, eggs or cheese go to work as a protein boost when salad is the main course. Let your creativity soar and there will be no end to the tasty delights you'll have fun preparing. For example, note the picture perfect Garden Potato Salad, the Avocado Tuna Salad, and the Chef's Salad with Thousand Island Dressing.



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