

4th of July turkey barbecues

With turkey parts available in the fresh and frozen meat cases of supermarkets year-round, you can add different cuts of turkey to your barbecue repertoire. And if you've never tasted turkey on the grill, you're in for a flavorful surprise.

Turkey comes as many ways as chicken, with a few extras. Whatever your preference, turkey parts come packaged for your convenience. Mix and match them to guarantee that every family member gets his or her favorite part.

BARBECUED TURKEY PARTS

Select wings, wing drumettes, drumsticks, thighs, or a mixture of several different parts. Wrap parts in heavy duty aluminum foil, dull side out. Place on grill 6 to 8 inches from coals, turning occasionally, for 1 hour. Wings can be added 1/2 hour later than other parts. Remove the foil, brush with barbecue sauce or glaze (see below). Continue cooking, turning often and brushing with sauce or glaze, until meat is tender, about 30 to 40 minutes more.

TURKEY DRUMSTICKS ON THE GRILL

- 4 pounds turkey drumsticks
- 1/4 cup butter
- 1/2 cup vegetable oil
- 1/2 cup sherry
- 1/2 cup soy sauce
- 1 clove garlic, minced
- 1/4 cup chopped chives
- 1/4 cup chopped parsley
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Melt butter and add remaining ingredients. Marinate turkey in this mixture for at least 8 hours, turning several times. Wrap each drumstick in 1/4 cup marinade with heavy aluminum foil. Place on charcoal grill, turning occasionally for 1

hour. Remove foil and continue cooking and turning for an additional 30 to 40 minutes.

Makes 8 servings, about 410 calories per serving.

HERB GLAZE FOR GRILLED TURKEY

- 1/2 cup vegetable oil
- 1/4 cup light corn syrup
- 1/4 cup finely chopped onion
- 1 tablespoon lemon juice
- 1/2 teaspoon dried oregano, crushed
- 1/2 teaspoon dried basil, crushed
- 1 teaspoon caraway seed
- Salt, to taste

Combine all ingredients. Brush



TURKEY DRUMSTICKS

on turkey parts as described above. Makes 1 1/8 cups; about 68 calories per tablespoon.


TANGY TURKEY BARBECUE SAUCE

- 2 tablespoons margarine
- 2 medium onions, minced
- 1/4 cup catsup
- 3 tablespoons brown sugar
- 2 tablespoons prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt

Combine all ingredients. Simmer 15 minutes. Brush on turkey parts as described above.

Makes 1-1/4 cups; about 31 calories per tablespoon.

Please call for appt.



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Summer drivers needed for meals-on-wheels

Loaves & Fishes Centers, Inc., need summer replacements for their "Meals-on-Wheels" program. Drivers are needed to ensure the delivery of hot noon meals to the elderly in 33 neighborhoods in the tri-county area through the summer vacation season.

"A car, a free noon hour, and an interest in serving the homebound elderly are the only requirements needed to be a Meals-on-Wheels volunteer," notes Jane VanderPloeg, Loaves & Fishes volunteer development coordinator.

To volunteer, call the Loaves & Fishes center nearest your home or office, or call the Loaves & Fishes central services office at 777-2424.

Hotline answers canning queries

A "Food Preservation Hotline" is available again this summer to answer questions about canning, freezing, pickling, jams and jellies, food drying, equipment, food storage and safety. Residents of the tri-county local calling areas may call 252-4581 or 252-4588 between 8:30 a.m. and 12 and 1:00 p.m. to 4:30 p.m. This phone service sponsored by Oregon State University Extension Service is available Monday through Friday, July 9th, through October 26th.

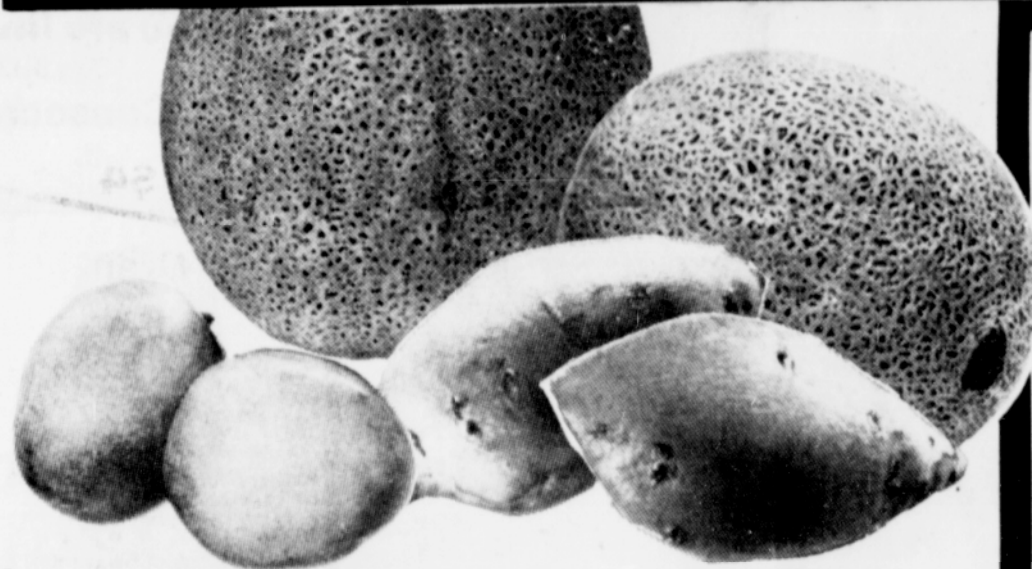
Latin American dancing taught

Latin American dance techniques for the rumba, samba, tango and cha-cha will be presented in a six-week evening class through Portland Community College beginning Monday, July 2nd.

Latin American Ballroom Dancing is taught by Northeast Portland resident Louise Resleure at the P.C.C. Cascade Campus, 705 N. Killingsworth, weekly from 7-9 p.m. for six weeks. Tuition is \$14.50 and registration may be done now through P.C.C.

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