

Feeding the Family

By ZOLA VINCENT
Food Editor

Do-It-Yourself Fad Invades Outdoor Cookery Realm

Whether you and your family and friends take to the backyard, the tall timber, the fishing stream or wherever you holiday, food is bound to come first. The cry "When do we eat?" is heard throughout the land whether you picnic on a granite rock, a sandy beach or on a stack of foam rubber cushions.

No longer does mother stir and stew over a hot oven fixing picnic foods. She figures the capacity of the total number to be fed, takes along a variety of food in the raw state, piles it attractively on a table on aluminum foil. She then puts an adequate piece of aluminum foil as a sort of place mat on table or tables and tells each guest to help himself to his favorite foods, to make a neat parcel of same and put in on the coals or grate.

Salt, pepper, butter and may be some Worcestershire and soy sauce for seasoning. Eating tools, stacks of paper napkins. Plenty of good coffee (cream and sugar) and a pitcher of lemonade or other iced beverage. Who could help but have fun! And all the work's done!

Chicken in Foil Dinners

Chickens, both broilers and fryers, being plentiful, they're a fine choice for the picnic. Many combinations of chicken with vegetables and other ingredients may be cooked in foil. Pattern for preparing these easy dinners is as follows: Have chicken cut in half, quartered or in pieces depending on size.

Sufficient chicken for one serving is placed skin side down in center of a double thickness of standard aluminum foil measuring about 12 inches by 14 inches. Or one thickness of heavy-duty aluminum foil. Vegetables, butter, seasonings and a little liquid are added.

Bring the foil up over the food and seal the edges together with a double fold. Seal ends the same way. Place the packets on the grate over an outdoor fire and cook, chicken side down for about 40 minutes. Turn and cook 20 minutes more. Have the fire at a good brisk heat when the package starts cooking so that the chicken will brown through the foil. As the fire cools down somewhat, the packets are turned. Eat right from the foil. Delicious gravy is formed from the juices of the chicken mingled with the butter and other good ingredients.

Chicken, Limas, Sauce

Prepare chicken as indicated above. Place each piece, skin side down on piece of foil. Season with salt, pepper, a little fresh or dry tarragon and chives minced fine or a prepared ground herb mixture (poultry seasoning will do). Have ready defrosted lima beans, dividing a package among four chicken servings and spooning limas into the hollow part of the chicken. Season with salt and pepper, then add one tablespoon canned tomato sauce to each serving and top with generous piece of butter. Seal packages and cook as described above.

Chicken, Sweets, Apple

Prepare chicken pieces, placing each portion in center of a piece of aluminum foil. Here's a little preliminary kitchen work. In a frying pan, fry two strips bacon until crisp. Drain bacon and lightly brown the chicken liver in fat. Dice liver and bacon. Pour off all but one tablespoon bacon fat from pan and add one cup of quickcooking rice (uncooked) to pan. Add one cup canned tomatoes, half juice and half pulp, cut up so that tomato is equally mixed through.

Stir in bacon and liver, one teaspoon finely minced onion, one-half teaspoon salt, a dash of pepper and some garlic salt. Spoon mixture over each chicken piece. Seal packages and cook on grill as indicated above. Eat right from foil.

Foiled Shish-Kabobs

In or out of foil, these are wonderful. Depends on how much watching and degree of browning desired. Have beef or veal cut into 1½ inch cubes, then slice several vegetables into pieces size calculated to cook in approximately the same time; thinly sliced onions, tomatoes, large whole mushrooms. Lay cubed meat and vegetables out on a table. Give your guests skewers and let them skewer their own selection. Brush each skewerful with barbecue sauce, wrap in aluminum foil and lay it on grate for about 15 minutes to a half hour, depending on size of pieces and heat of fire.

No skewers handy? Just assemble the food as indicated above in packets and place on grate for same length of time.

Corn on the Coals

High in price right now but increasing in supply right along, corn-on-the-cob is incomparable when fixed like this. Husk ears of corn and lay on double-thick squares of aluminum foil. Spread with melted butter, sprinkle with salt and pepper. Wrap foil around corn, sealing edges with fold. Place on hot coals or grate and cook about 10 minutes, turning occasionally.

Campfire Vegetables

For accompanying outdoor

broiled steaks, chops, chicken, fish or whatever, you may want to offer a packet of hot and flavorful vegetables. Do it yourself or let the others do it for themselves; wrap sliced potatoes, frozen peas or other frozen vegetables to which you have added butter and seasonings; wrap in aluminum foil, bringing edges together and sealing with a double fold to form neat package. Place packets on top of grill or right on the hot coals for 10 minutes. If you think vegetables are done before meat is ready, push packets to one side of fire where they'll keep hot and flavorful until all is ready.

Foiled Fish Fine Fare

A whole fish of any size may be successfully roasted by wrapping in a double thickness of oiled aluminum foil and cooking right on the coals. Small fish take only 15 or 20 minutes; may be combined with sliced onions, mushrooms, sliced green peppers, tomatoes. Many like thin lemon slices in this.

Young Turkey Broiled Indoors or Outdoors

Many a weekend all summer will find west coasters broiling the smaller size turkeys that weigh from six to 10 pounds. For cheer, have poultry man split the turkey and remove the backbone. Save backbone for stock.

Marinate turkey halves over night in one cup each of white wine and cooking or olive oil, seasoned with one-fourth cup of fresh tarragon or two-tablespoons of dried tarragon, salt and freshly ground pepper.

Outdoor Broil. Broil turkey halves in a hinged rack over hot coals from one to 1½ hours depending on size of bird and intensity of heat. Brush frequently with marinade. A prod of a fork will keep you posted on progress but don't overcook or you'll lose juiciness.

Indoor Broil. Or proceed as above but broil in a broiler pan in the oven; not on a rack—seven to 10 inches from flame, adjusted to a low even flame, for about one to 1½ hours, turning twice during cooking. Brush frequently with the marinade.

Friendly Franks
For quick family meals and for use when your home becomes a filling station for friends, both young and older, there's no finer choice than the frankfurter.

This all-meat item, is smart economy and can be served in so many interesting ways. Top franks which have been heated in water, pan-fried or broiled, with a creamy cheese and mustard sauce. Or thinly slice the franks and pan fry until lightly browned; then add to a white sauce seasoned with garlic salt. Good served on canned fried noodles.

Or heat frankfurters in water and serve with cooked cabbage wedges (seven minutes is long enough). Over all, pour a tangy white sauce seasoned with mustard and horseradish.

Hobo Picnic

Certain to delight the children whether they're headed for backyard, nearby playground or wherever. Arrange a hobo-style picnic lunch in a gay kerchief from the ten cent store. Don't count on getting neckerchief back. Let children find their own stick for toting the pack. Give them sandwich assortment, fresh



ALUMINUM FOIL—It's going to be a great summer for foiling foods. Aluminum foil seems the biggest thing since outdoor cookery began a few milleniums ago. Today's food columns tell about "Do It Yourself" feeds that are fun; corn on the coals, foiled fish and many other good things.

Around Hollywood

By ALINE MOSBY
United Press Correspondent

Editor's Note: Aline Mosby is on vacation. The United Press asked leaders in the fight over pay-TV to present their sides of the argument in a two-part series. Today's guest column is by Paul MacNamara, executive of Telemeter, a pay-TV system.

By PAUL MacNAMARA Written for United Press

Hollywood — (U.P.) — The opponents of pay-as-you-see TV are oddly enough fighting to preserve something that really does not exist and never did — that's free TV.

So far the American people have invested \$10,000,000,000 in TV sets and each year spend a whopping amount keeping these millions of sets in repair.

In addition, the advertiser has to pick up the check for the programming. Our contention is that the cost of the program is added to the cost of his product, and when the public buys the product the public pays for the show.

The question as to who will be most affected by pay-as-you-see TV is an easy one. It's obvious that the motion picture theater operators will be the first ones to feel this new competition.

Real Function

The motion picture theater's real function is to show motion pictures on a pay-as-you-see basis in the theater.

However, the greater convenience and lower cost of seeing motion pictures on a pay-as-you-see basis at home makes it obvious that if and when pay-as-you-see TV comes it may offer a kind of competition the theater will be unable to meet. This doesn't mean that all the theaters will go out of business, but there will be a very definite adjustment.

It's interesting to note that the present opponents to pay-as-you-see TV. The theater operators with their big screen TV hookups have been selling sports shows via TV on a pay-as-you-see basis. However, they have been limited in the number of people who could see the show via this device by the number of seats in their theaters. For instance, the Marciano-Cockell fight was shown in 80-odd theaters around the country. The

fruit, a pack of Barnum's animal crackers and a store container of milk and they'll be happy for the longest time.

price of admission per individual averaged around \$3.

Lower Price

If the fight had been presented on a pay-as-you-see TV basis millions of people could have seen the fight as opposed to a few hundred thousand who could see it in the theaters and the price might have been \$1 or less.

Another argument being thrown in against pay-as-you-see TV is that it will eliminate free TV.

If you took all the movies produced in a big production year in Hollywood you would come up with about 400 pictures—that's 600 hours. Big league baseball could total about 900 hours. Big collegiate football games total around 800 hours. Championship fights and special events total about 200 hours. This is a possible total of 2,500 hours for the year.

New York City and Los Angeles use approximately 36,000 hours of programming a year. That would leave more than 30,000 hours of free TV.

Wife Reluctant To Prosecute Husband

Portland — (U.P.) — Mrs. Marvis Elaine Johnson said today her husband is basically a "sweet guy" and that she is reluctant to be a party to his prosecution for beating their month-old child.

Earl Raymond Johnson, 29, is being held for the grand jury here on a charge of assault with intent to kill. The charge followed filing of a complaint signed by his wife.

Mrs. Johnson said today she thought her husband would only be reprimanded and did not realize he was being charged with a felony. His infant son is still in critical condition in a Portland hospital.

Mrs. Johnson claimed she did not know what she was signing in the office of Deputy District Attorney Don Layman and that she was threatened with prosecution herself if she did not sign.

Layman said the complaint was read to the woman before she signed and he denied that she was threatened. He said her signature was not necessary to his case against Johnson.

Cattle Show's Top Winners Listed; 70 Competitors

Ken Bitterling, Antelope, and David Huffman, Eagle Point, topped all contestants at the Rogue River Jersey Cattle Club Junior Dairy show Saturday at Gold Hill.

Ken was awarded the Jersey

Cattle club trophy for being the grand champion showman among some 70 competitors. He used his aged cow to repeat a top job of showmanship as he did at the past county fair. Ken won over Ronnie Anderson, Antelope, the first place intermediate showman, and Marthanne Goodwin, Applegate, the beginner showmanship winner, to receive the trophy.

David Huffman proved himself the best dairy judge by scoring 285 out of a possible 300 points in the livestock judging contest. Tying a close second were David Mack of Sams Valley and Mariam Gopen of Applegate, with 270 points.

Other Results

Other results were: Tied at 255 points: David Carter, Gold Hill; Jeffrey Anhorn, Central Point; Linda Martin, Grants Pass; Ralph Clark, Grants Pass; David Hughes, Eagle Point; Joyce Johnston, Reese Creek; Melvin Smith, Sams Valley; Jerry McDonald, Eagle Point; Billy DeMersamen, Illinois Valley.

Tied at 240 points: Celeste Huffman, Antelope; Steve Carroll, Eagle Point; Deanna Keyser, Grants Pass; Roger Johnson, Grants Pass; Danny DeMersamen, Illinois Valley; Allen Thompson, Grants Pass; Roberta Martin, Illinois Valley; Sharon Johnson, Grants Pass; Carole

man, Illinois Valley; Appy, Illinois Valley.

Salem — (U.P.) — Coos county has presented to the state 28 acres as an addition to Golden and Silver Falls state park near Coos Bay.

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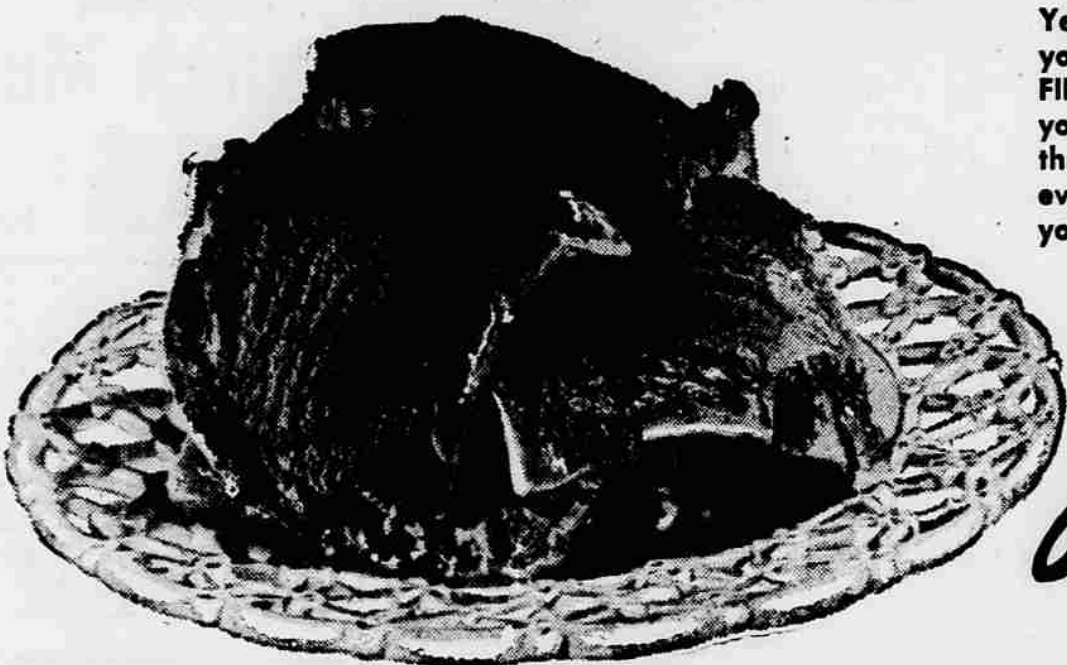
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