

Teen-Age Girls Slain in Maryland

Hyattsville, Md. — (U.P.) — Two teen-aged high school girl students were slain yesterday in a park near here.

One girl had been stabbed to death. Police did not say immediately how the other had died. The girls left home this morning for the last day of school to receive their report cards.

The park is near the University of Maryland. The girls were Michael Ann Ryan, 14-year-old daughter of a Washington, D.C. policeman, and Nancy Marie Shomette of Lane Manor, Md.

Police broadcast a look-out for a 1941 dark green Packard, but did not say why such a search was being made for the automobile.

Intruder Flees Nurse's Quarters

Portland — (U.P.) — A 19-year-old student nurse told police yesterday a silent stranger invaded her room at a nurses' home Tuesday night.

Beverly A. Boren said she was typing at her desk when the unidentified man opened the door and walked in. She said that she screamed and he slapped her several times and knocked her to the floor, but that he fled down a fire escape when he heard approaching footsteps of other nurses. She said the man did not speak.

Portland — (U.P.) — The 1955 Oregon strawberry crop has been forecast at \$73,260,000 pounds, an all-time high.

Feeding the Family

By ZOLA VINCENT
Food Editor

Outdoor Cookery Book Reveals Recipes Galore

Father, Dad, Pop . . . by any name he's quite a guy and we're mighty fond of him. It's nice to have a man around the . . . barbecue, or even in the kitchen. Whether the man in your life scintillates doing skewer cookery or merely basks in the spotlight while Mother cooks as usual, we've good news for you . . . and here it is:

At long last, our good friends and neighbors, cook book doers deluxe, Helen Evans Brown (Californian) and James Beard (former Oregonian) have collaborated on a book "Outdoor Cookery" to delight the growing horde of west coast outdoor cookers.

Among our considerable acquaintance, we know of no two persons so adequately equipped with outdoor cookery know-how and enthusiasm. Perhaps the enthusiasm is because they know how. Certain it is that the book will delight west coasters, most of whom will be right at home among the campfires, portable charcoal grills, vertical grills, table type grill with spit, wheeled braziers, multiple skewers, hibachis, backyard barbecues and other paraphernalia dear to them.

Give a Man a Steak

Man and boy, the favorite food of the stronger sex is beef, preferably in a good thick steak but he'll also settle happily for hamburgers, ham, lamb, game, fish or any other food so long as it is well cooked and seasoned to his liking.

According to authorities Brown and Beard, there are tenderloin, porterhouse, T-bone, rib, Spencer, strip, pinbone sirloin or whole sirloin, wedge bone sirloin, rump, top, chuck and flank steaks which can be broiled or fixed Chateaubriand, Tournados Bernaise, Tarragon, Blue Cheese, Bordelaise and 27 other wonderful ways but we're going to skip 93 pages of heavenly broiling and roasting of meat, poultry, fish and shellfish and do some skewer cookery, having first gained the permission of publishers Doubleday essential to the borrowing.

Skewer Cookery

Outdoors or Indoors
"Call it cooking on skewers, kebab cookery, cooking en brochette or just plain cooking-on-a-stick—it's all the same and has been ever since Adam. Your skewers may be green twigs, wires, metal skewers, split bamboo skewers or even copies of elaborately wrought silver haterels or swords. Your fire may be campfire, fireplace, inside or outside grill or an inside range or rotisserie.

"Your foods may be almost anything: meat, game, fish, poultry, fruit or vegetables, alone or in combination of two or a dozen of them, strung on skewers and broiled. Sometimes these foods are marinated, sometimes merely brushed with oil or sauce." Here, a few combinations:
"Basic Near Eastern Shish Kebab is made with boneless meat cut in 1½ or two inch cubes. With lamb, mutton or veal, use the shoulder or leg;

with beef, the round, chuck or rump. Allow one-half to three-fourth pound per person. String the cubes on your skewers, having them pushed close together if you want your meat rare and juicy, farther apart if all-around crispness is the system for you.

"The classic way was to tip each skewer with a cube of bread to keep the meat from falling into the flames. The meat may be simply brushed with lemon juice and with olive oil, or marinated for from two hours to two days in this mixture:

"**Marinade.** Combine one part of lemon juice with three parts of olive oil and season with one clove of garlic, crushed, salt and pepper to taste, and, if you wish, some thyme, oregano, bay, cumin or what you will. The meat may be strung before or after marinating.

"The broiling, which is done as for steaks and chops, will take from 10 to 16 minutes, depending on how well done you want them. Shish kebab is usually served with pilaff or with kasha or rice. But suit yourself."

"**Shish Kebab, Greek Fashion.** String marinated meat on skewers, alternating with slices of onion or small whole ones (par-boiled) and squares of green pepper. (If the onion is sliced from stem to root, in sections, it will be easier to skewer.) Season marinade with mint or oregano.

"**Shish Kebab, Turkish Fashion.** Alternate marinated lamb with pieces of sweetbread, onion and either quartered tomatoes or whole cherry tomatoes. Season marinade with bay leaves.

"**Oriental Kebabs.** Marinate the meat cube in one cup of canned pineapple juice, three tablespoons of soy sauce and one clove of garlic, crushed. Alternate with cubes of pineapple and brush skewered meat with oil or melted butter while broiling.



SEASONING IN BEANS — Pop likes pep in the savory baked beans he fixes. He's likely to add seasoning touches of unsulphured molasses, prepared mustard, a dash of tabasco to canned baked beans; top the whole with onion slices. Many of father's favorite recipes are included in today's food column.

Charcoal Grilled Fruits and Vegetables

A whole new world of outdoor cookery opens up in "Outdoor Cookery" chapter on Fruits and Vegetables. Helen Brown and James Beard remind us that "charcoal cookery need not end with meats, fish and game. Many fruits and vegetables take on exciting new flavor when subjected to slow roasting over or in the coals.

"There are two ways to cook fruit; the first is to broil it on the

grill; the second to foil it and cook it on top of or very close to, the coals." We borrow from the book:

"**Broiled Apples.** Cut apples in thick rings and dip in butter. Broil on both sides, using a hinged broiler. Sprinkle with sugar before serving.

"**Broiled Bananas.** Peel bananas and cut in half crosswise. Wrap each half in a piece of bacon and broil until crisp. You'll like them with broiled chicken or with ham.

"**Roasted Corn.** This of course is the most popular of charcoal-cooked vegetables. Pull back the husks, remove all silk, replace husks and tie their ends together. Soak corn in cold water for at least 30 minutes before roasting on the grill. The ears should be turned 2 or three times and will take 10 or 15 minutes over a hot fire. We like to add our butter and seasonings while we eat.

"**Roasted Potatoes.** Scrub baking-size potatoes and bury in the coals for 45 minutes or until done when pierced with a fork. The skins will be black but the insides will be wonderfully tender and flaky. Lots of butter is in order.

Pop Likes Molasses Flavor in Baked Beans

A favorite editor asked for a recipe for baked beans "with a dark brown taste" like Father used to fix. (How's that for a switch on Mom's cooking.) Making it really easy for him, we started out with two one-pound cans of baked beans, think we have something he, and you, will like.

We picked canned beans because the long preparation has been done by the canner. We gained spicy, distinctive flavor by using old-fashioned unsulphured molasses, a bit of vinegar, a dash of tabasco. Use either New England style or beans in tomato sauce. Or use one can each of baked beans and kidney beans.

¼ cup unsulphured molasses
1 tablespoon vinegar
2 tablespoons prepared mustard
¼ teaspoon tabasco
2 1-pound cans baked beans
1 onion, sliced

Combine unsulphured molasses, vinegar, mustard and tabasco; mix well. Empty beans into skillet or casserole; stir in molasses mixture. Arrange onion slices on top of beans or layer with beans. Bake in hot oven, 425 degrees, 30 minutes. Four generous servings.

Deviled Ham Steak

Brown and Beard in their "Outdoor Cookery", do a ham steak like this; suggest that it be served with a bean casserole and charcoal roasted bananas. They also think that beer is pretty special with this. We're confident that Father will agree.

"Choose a fine center cut of ham, about 1½ inches thick and cover with a good brushing of English mustard (combine one tablespoon of dry mustard with one-fourth teaspoon of salt and enough white wine or wine vinegar to make a paste). Grill the steak over a low fire, turning it fairly often. It should take about 45 minutes at slow cooking.

"About five minutes before you feel that the ham is ready for the table, brush both sides with a mixture of mustard and honey—one teaspoon of mustard to two tablespoons of honey is about the right proportion. Turn the ham several times to allow this mixture to form a glaze. Slice in medium-thin diagonal slices. Ham is also good basted with the syrup from a jar of preserved ginger."

Daily's U-Drive
Medford Airport

Higher Milk Prices

For Producers Demanded

Portland — (U.P.) — A demand for higher milk prices to producers has been voiced here by two groups which said they want a one-cent-per-quart increase.

Portland Independent Milk Producers association and Grade A Milk producers were joined by Clackamas County Jersey club members in favoring the increase.

Price bargaining is scheduled to begin next month following settlement of the current dispute between dairies and AFL teamsters which left Portland without milk for several days at the first of the month.

Dead line Sunday Classified is at noon Saturday; 1 a.m. Monday for Monday; other days 3:30 previous day

Hartford, Conn. — (U.P.) — Last Christmas, Mrs. John Alsheskie lost a wallet containing \$13.01 and personal papers. After four months, someone mailed her the \$13.01. The next day, she received another envelope. Inside were the personal papers.

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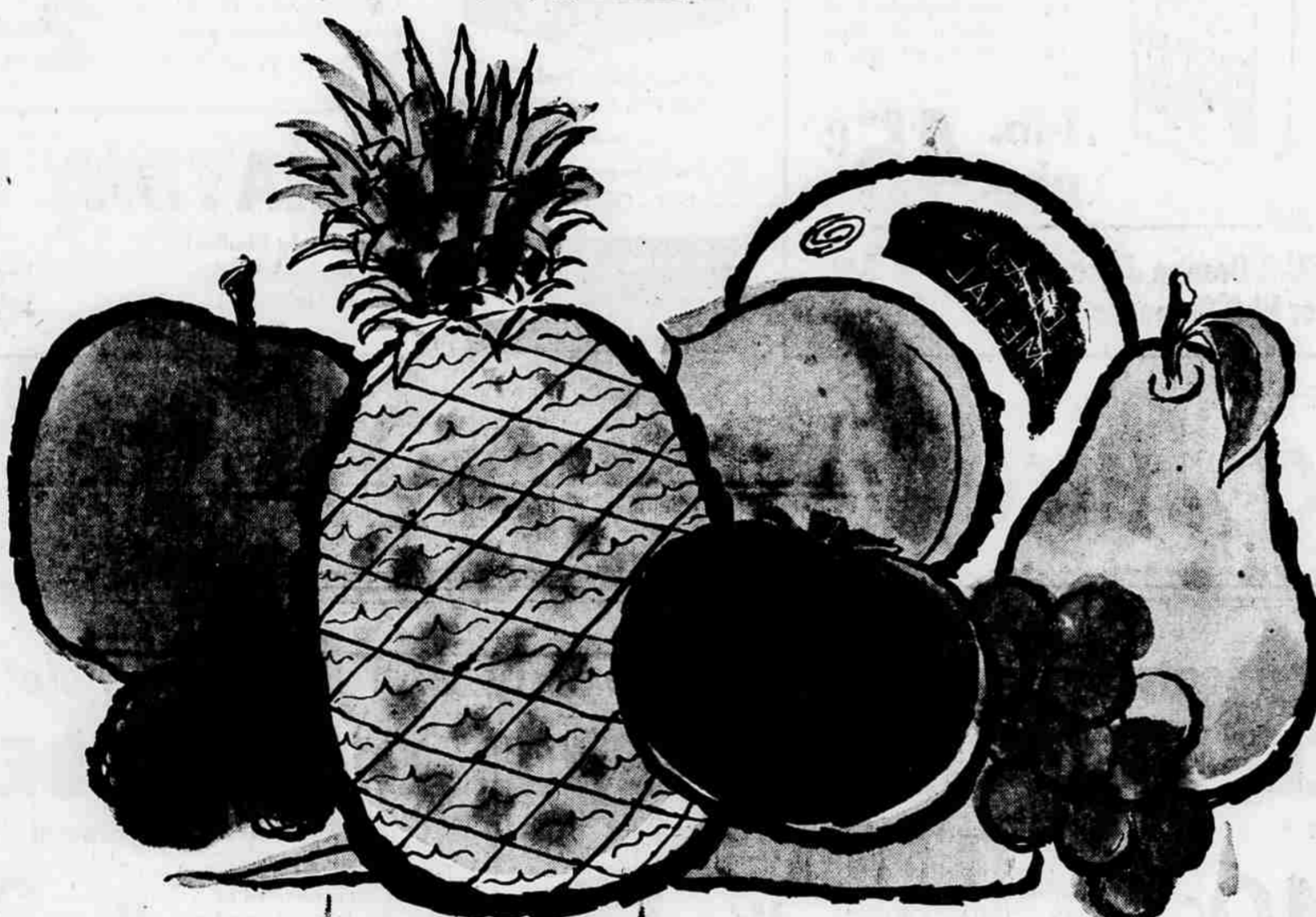
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