

Feeding the Family

By ZOLA VINCENT
Food Editor

Poultry, Pork Bargains Beckon Picnic Barbecue Enthusiasts

Now comes the happy informal season of garden grill cooking, terrace treats, patio meals, blue-sky breakfasts, cook-outs for hikers and bikers; picnics at beach, by a mountain stream, in a roadside park or a neighbor's back yard.

It isn't very thoughtful of Decoration day to come on a Wednesday, but since it has happened that way, we're starting the season a few days early; or maybe this is only wishful thinking! But like those boys who help Grandma across the street, we think it important to "be prepared," so we're getting ready for anything, weather-wise.

Grilling, charcoal broiling and barbecuing are the favorite outdoor sports of many. Actually, of course, food can be broiled and barbecued indoors as well as out (some are so brash as to even think it is better so). Barbecue sauces usually are made ahead of time and that is true of our favorite molasses barbecue sauce which is equally zestful with pork spareribs or broiler-size chickens. But first let's look at the market report:

Poultry, especially broilers and fryers, continue plentiful in western markets. Those with freezer space will do well to put in a good supply for future use.

Pork, plentiful now, is due to decrease in production, rise in price, so enjoy it now. Sparerib nibbling is one of barbecue-ing's greatest delights. Loin and barbecue ribs are usually higher priced than regular ribs; well worth it because of the better proportion of meat.

Molasses Barbecue Sauce. In a saucepan, combine one-fourth cup unsulphured molasses, one tablespoon prepared mustard, one tablespoon vinegar, one eight-ounce can tomato sauce, one-fourth teaspoon Tabasco and one-fourth teaspoon onion; bring to a boil and boil for one minute. Enough to baste three pounds of ribs or two halves of a broiler.

Barbecued Chicken. Have a 1½ to two pound broiler cut in half. Place in shallow pan, skin side up. Brush with melted butter; sprinkle with salt and pepper. Bake in moderate oven, 350 degrees, 1½ hours; turn twice during baking. Baste with barbecue sauce during last hour of baking. If chickens are broiled out of doors, sauce may be spooned over toward end of cooking.

Barbecued Spareribs. For four servings have three pounds spareribs cut in serving pieces; place in shallow pan. Roast in a moderate oven, 350 degrees, 1½ to two hours; less if final cooking is to be done on outdoors grill. Baste with barbecue sauce during last hour of baking or grilling.

Frankfurters in Foil
Picnic item deluxe to be finished indoors or outdoors. Fix

frankfurters in aluminum foil well ahead of time and store in refrigerator ready for cooking. Sliced frankfurters in aluminum foil will ahead of time and store in refrigerator ready for cooking. Sliced frankfurters length-wise, fill slit with aged cheddar cheese and pour over a full-flavored tomato barbecue sauce. Wrap in aluminum foil and heat 10 to 15 minutes in oven, broiler, outdoor grill or the coals of a campfire. Easy to transfer frank and sauce from foil to heated long bun.

Campfire Potatoes
For baking potatoes outside, select medium-size baking potatoes; scrub well. When fire burns low, cut a deep plug in top of each potato, fill hole with evaporated milk and replace part of plug. Wrap potato snugly in heavy aluminum foil, plug-side up. Bake in hot coals. The milk makes for fluffiness.

Hamburger Toppers
While Dad grills hamburgers, Mom cuts big ripe tomatoes into thin slices, sprinkles each with onion salt, then with grated cheese. At serving time, she tops each burger with one of these cheesy tomatoes. Another time, (or offer a choice), she mixes Roquefort or blue cheese with soft butter, rolls and chills the mixture. Then she tops each serving of grill-cooked meat with a slice of this buttery log.

Picnic Meat Loaf
Fine Pot Luck Item
Many picnic parties are pot luck affairs with each family preparing one planned item or course; makes it so easy for everyone. Here's a picnic meat loaf that can be carried, pan and all, to park, beach or backyard; makes eight to 12 servings depending on other meat dishes available. This loaf is also very good served cold.

1 egg
2 cups fluffy bread crumbs
3 tablespoons chopped onion
3 tablespoons chopped green pepper (optional)
¼ teaspoon salt
¼ teaspoon dry mustard
¼ teaspoon pepper
1 cup milk or buttermilk
1 pound uncooked ham, ground
1 pound ground lean veal, beef or pork

Beat egg in bowl. Add other ingredients. Mix well. Pack into greased 9x5x3 inch or comparable size loaf pan. Bake at 350 degrees (moderate) one to 1½ hours. Serve garnished with plenty of pickles, pineapple slices or sticks and parsley.

Mustard-horseradish sauce. This is delicious with any meat loaf, with ham or corned beef. Whip one-half cup heavy cream; add one teaspoon prepared mustard, one tablespoon vinegar, two or three tablespoons horseradish and a dash of salt. Mix gently. Makes about one cup.

Date Nut Cake
Plentiful California dates, semi-sweet chocolate morsels and walnuts make a cake for home pleasuring and for carrying. So easy to make.

Combine one cup chopped dates, one teaspoon soda and 1½ cups boiling water and let cool. Blend well three-fourths cup shortening, one cup sugar and two unbeaten eggs. Add one-fourth cup sifted flour, one-half teaspoon salt, the date mixture, one-half cup chopped nuts and one-half cup semi-sweet chocolate morsels that have been chopped. Pour into greased 12x8x2 inch pan. Top with one-half cup chopped nuts, one-half cup semi-sweet chocolate morsels that have been chopped. Bake at 375 degrees for 45 minutes and you'll have 24 two-inch squares of goodness.

Outdoor Frozen French Fries. Empty the frozen potatoes into an old-fashioned wire corn popper and heat over picnic fire, shaking popper frequently to brown the potatoes evenly. Sprinkle with salt and serve.

Table Space Saver. On any picnic table, build an "island" in center. Two stacks of bricks, two or three bricks high, with board on top makes a fine place for showing off dessert cake, cupcakes, bowl of ambrosia or other fancy finisher for the meal.

Fancy Bread Excitement
For this you will need a round loaf of Italian or French sour dough bread or a round loaf of rye. Slice loaf any way you like—and spread each slice with chili-cheese spread (recipe below). Put loaf together again, wrap loosely in aluminum foil;



OPENING OF PICNIC SEASON—Plenty poultry and plentiful pork greet the opening of the picnic season by getting themselves grilled or barbecued. Many will like this sweet-spicy barbecue sauce blend of unsulphured molasses, tomato sauce, vinegar, mustard and onion. This and other fine indoor-outdoor fare are included in today's food columns.

heat in oven or at edge of outdoor grill.

For the spread, mix together one-half cup soft butter, one clove garlic mashed with salt, one-half cup grated Cheddar cheese and one-third cup chili sauce.

Chili Bean Special
Is One Dish Meal
Supper in the garden doesn't always mean charcoal cooking. But it does call for something hot and hearty at the end of a busy day (or even in the middle of same). Figure this for each five persons to be served. A generous tossed salad, of course.

2 tablespoons bacon drippings
1 large onion, chopped
¼ to 1 pound ground beef
1 teaspoon salt
¼ teaspoon pepper
2 to 4 teaspoons chili powder
1 clove garlic, minced
1 can (8-ounces) tomato sauce
1 large (No. 2½) can kidney beans

1 cup grated cheese (¼ pound)
Simmer chopped onion in bacon drippings in skillet three or four minutes. Add ground beef and cook, stirring until red color disappears. Sprinkle with salt, pepper and chili powder. Add

garlic and tomato sauce, cover and simmer 15 minutes or longer. Add beans and their liquid and heat thoroughly. Taste. Add more seasonings if needed. Shortly before serving, stir in about half the cheese, let it melt, then top with remaining cheese on top.

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LEGAL NOTICES
No. 36-261-L
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR THE COUNTY OF JACKSON
INVESTMENT SERVICE CO., a corporation, Plaintiff, v. ARTHUR M. CURTISS and GRACE E. CURTISS, Defendants.
TO ARTHUR M. CURTISS, ALSO KNOWN AS ARTHUR M. CURTISS, SR.
IN THE NAME OF THE STATE OF OREGON you are hereby required to appear and answer the complaint filed against you in the above-entitled action within four weeks from the date of the first publication of this summons, which said date of first publication is the 24th day of May, 1956, and if you fail to so appear and answer said complaint, the plaintiff will apply to the court for a judgment against you for the sum of \$1950.64 with interest thereon at the rate of six per cent per annum from March 27, 1956, until paid, plus such attorney's fees as shall be adjudged reasonable by the court not to exceed \$350, plus plaintiff's costs and disbursements incurred in this action, and plaintiff will further apply to the court for an order directing the sale of certain real property owned by you and the defendant Grace E. Curtiss, consisting of the land and premises located at 430 Benson Street and 434 Benson Street in Medford, Jackson County, Oregon, to satisfy said judgment. Said land and premises have heretofore been attached by the sheriff of Jackson County.

This summons is served upon you by publication, pursuant to order of the Honorable H. K. Hanna, Judge of the above-entitled court made and entered on the 15th day of May, 1956, which order requires that summons be served upon the defendant Arthur M. Curtiss by publication once a week for four consecutive weeks in the Medford Mail Tribune, a newspaper of general and regular circulation in the County of Jackson, State of Oregon, and published in the City of Medford in said county, and that June 14, 1956, is the date of the first publication of this summons and that June 14, 1956, is the date of the last publication of this summons.

ROBERT H. HUNTINGTON
OF attorneys for plaintiff.
Hart, Spencer, McCulloch, Rockwood and Davies,
1810 Yeon Building,
Portland 4, Oregon.

Dead line: Sunday Classified is at noon Saturday; 10 a.m. Monday for Monday; other days 5:30 previous day.

MEDFORD (OREGON) MAIL TRIBUNE—SEVEN

LEGAL NOTICES

NOTICE TO CREDITORS
In the Circuit Court of the State of Oregon for the County of Jackson Probate Department
In the Matter of the Estate of May Leeper, deceased.
NOTICE IS HEREBY GIVEN that I have been appointed Administrator of the above estate by an order made therein on May 1st, 1956; all creditors having claims against said deceased are hereby notified to present the same, duly verified, and with proper vouchers attached, to me at the office of Roberts, Kellington & Branchfield, 201-3 U.S. National Bank Bldg., Medford, Oregon, within six months from the date of this notice.

Dated at Medford, Oregon, this 3rd day of May, 1956.

J. D. Monteith
Administrator of the Estate of May Leeper, deceased.

NOTICE TO CREDITORS
Notice is hereby given that I have been appointed by the Circuit Court of Jackson County, Oregon, Executor of the Will of Nettie A. Antle, deceased, and have qualified. All persons having claims against the estate of said decedent are hereby notified

to present them with proper vouchers duly verified to me at the office of Skyrman, Ouellette & Heisel, attorneys for said Executor, at Room 418 Medical Center Building, in Medford, Oregon, within six months from the date of this notice.

Dated and first published May 10, 1956.

E. V. Kellogg,
Skyrman, Ouellette & Heisel
Attorneys for

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