



Jack Borgenicht  
Originals

Just Right For a Happy Day ... These Dainty Dresses, So Fresh and Crisp!

Many modern fabrics look better when starched... best when starched with instant **Niagara**®



Swish in cold water... instantly it's ready!

When little girls' dresses of modern fabrics like these get that "too washed and worn" look, you can perk up their wilted appearance by starching with instant NIAGARA! They'll look smart, crisp, stay fresh longer.

No messy boiling. Niagara's pre-cooked for you. Just swish in cold water—it's ready instantly to give you best results.

Niagara penetrates deeper into cloth—up to one-third deeper than home-cooked starches as proved by laboratory tests. This means easier ironing—no sticking, no spots, no white streaks even on the darkest fabrics!

Available in 12 oz. and Large Economy 24 oz. Sizes

**Niagara**® Instant Laundry Starch  
AMERICA'S LARGEST SELLING STARCH

# DINING ALFRESCO

Family Weekly Cookbook

MELANIE DE PROFT  
Food Editor

## Rumaki

A repeat by special request.

TO PREPARE: 20 MIN.

(ALLOW 30 MIN. FOR MARINATING)

½ lb. chicken livers  
1½ tablespoons honey  
1 tablespoon soy sauce  
2 tablespoons cooking oil

½ clove garlic, crushed  
6 slices bacon, cut in thirds  
1 5-oz. can water chestnuts,  
drained

1. Rinse chicken livers with cold water; drain on absorbent paper. Cut into halves into a bowl. Pour a mixture of the honey, soy sauce, cooking oil, and garlic over livers; cover. Let stand about 30 min., turning occasionally. Remove livers from marinade and drain on absorbent paper.

2. Wrap a piece of bacon around a piece of chicken liver; secure on small skewer. Insert a water chestnut on skewer; repeat with another chicken liver and water chestnut.

3. Grill until bacon is cooked, carefully turning and brushing with marinade. Remove appetizers to a warm platter and serve immediately.

About 1½ doz. appetizers

## Savory Barbecued Chicken

TO PREPARE: 20 MIN.

### Savory Barbecue Sauce

3 broiler chickens, each 1½ lbs. ready-to-cook weight, cut in halves

1. Clean, rinse, and pat chicken dry with absorbent paper.  
2. Place chicken, cut side down, on greased grill about 6 in. from coals. Grill, turning and brushing frequently with the sauce, until chicken is tender.

6 servings

**For Savory Barbecue Sauce** (about 2½ cups)—Heat 1 tablespoon butter in a heavy saucepan. Add ½ cup chopped onion and cook until onion is soft. Add 1 cup catsup, ¾ cup cider vinegar, ½ cup water, ½ cup light molasses, 1 env. garlic salad-dressing mix, and 2 beef bouillon cubes. Bring to boiling, stirring gently. Reduce heat and simmer 15 min., or until sauce is slightly thickened.

## Vegetable-Salad Platter

In separate saucepans, cook green beans, carrot halves, and 3-in. celery pieces until crisp-tender. Drain and chill. Cook cauliflowerets until just tender. Drain and chill. Meanwhile, prepare 1 env. onion salad-dressing mix according to directions on package. When ready to serve, line a serving platter with crisp lettuce and arrange chilled vegetables and tomato slices on lettuce. Serve with the salad dressing.