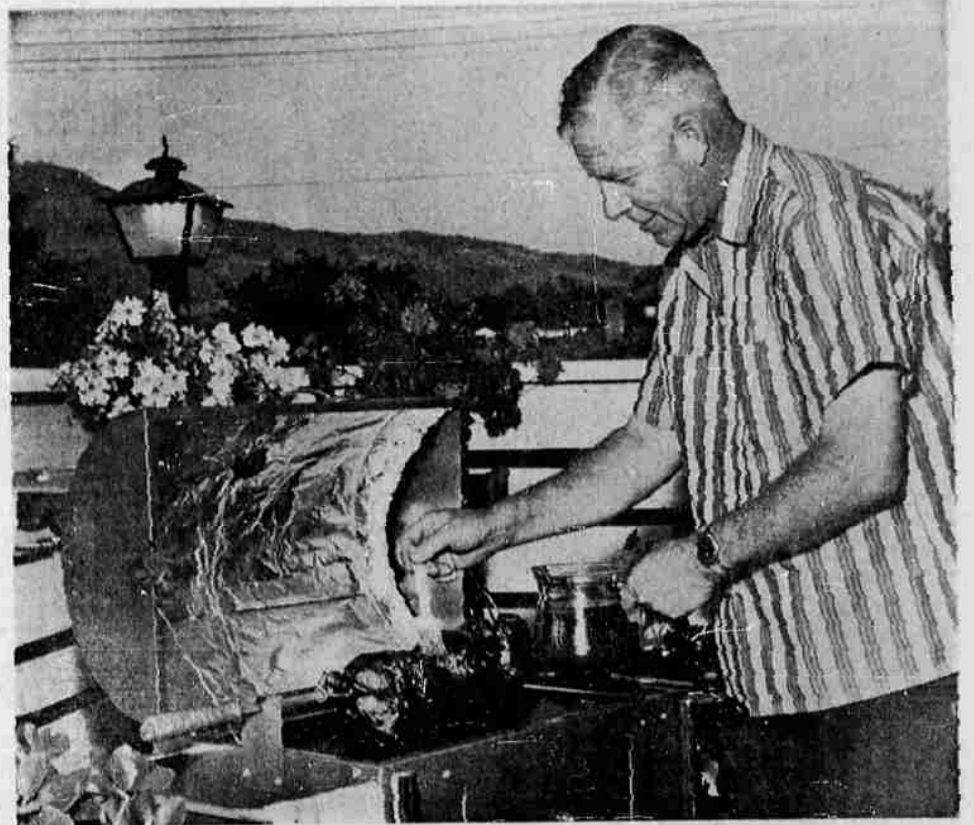


Out-Of-Door Cookery



Each year all over the country more and more families are joining out-of-door cookery fans. In the Rogue valley, the long warm, summer evenings add to the pleasure and shown above is a typical scene in Medford yards this summer. Pictured are Dr. and Mrs. E. V. Meyerding, and their children, Elliott 11, Eugene 8 and Page 15, as Dr. Meyerding is about to place a large steak on the grill for the family's dinner.



Harry L. Jewett, 525 Barnes avenue, is an experienced barbecue cook, and in the June, 1962 issue of Better Homes and Gardens he was one of 12 men from the 50 states featured in an article entitled, "The Best Cookout Chefs We Know." The article was the result of a national contest conducted by the magazine. Because of his selection for his entry "Barbecue Sauce, a la Man," he received the large grill at which he is pictured basting chicken with his prize-winning sauce.



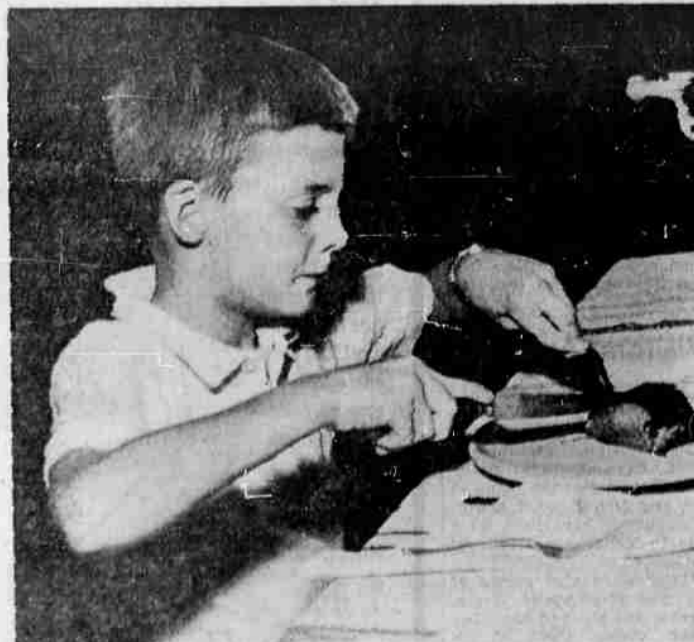
One reason why out-of-door meals are so popular is that the whole family can "get into the act." Mrs. Jewett tosses a green salad for the meal as Mr. Jewett grinds pepper corns for its seasoning.



Thomas R. MacLeod, 200 Sunrise avenue, is an ardent fisherman and is well-known for his fish barbecues and a lemon sauce which he prepares for serving with the fish. With him in the patio at their home is Mrs. MacLeod, who has just put the finishing touches on a tossed salad for their al fresco dinner. (Xnackstedt Photo)



With a silhouette of Rogue valley hills and trees in the distance, Mr. Jewett removes the well-turned and basted chickens from the barbecue spit while his son, Mike Jewett, and Mrs. Jewett look on. With it they have valley grown sweet corn, and French bread with garlic-butter.



Of course the main part in enjoying a barbecued dinner is the tasting and eating of the food with its charcoal flavor. Above, Eugene Meyerding is about to take his first morsel of the sizzling steak which his father, at right, has just removed from the grill and served. The Meyerdings also use Harry Jewett's prize-winning sauce.

