



BARBECUE AT ITS BEST



WIDE OPEN — These delicious open-faced seafood sandwiches have a new flavor, lemon-lime gelatin which is used as a glaze with sardines, eggs and tomato slices.

SANDWICH TREAT FOR LUNCH

When you plan a luncheon or evening of entertainment, your guests will be enchanted with these handsome open-faced glazed sea food sandwiches. They are easy to make and have the advantage of advance preparation and refrigerator storage, plus boasting a new flavor in gelatin — lemon-lime.

Combined with the lemon-lime gelatin to make this unusual glaze are spices and tomato juice. The mixture is then slightly gelled and poured over the prepared open-faced sandwiches. Use any kind of bread—for the sardine combination we suggest rye.

There are many interesting combinations of foods to go with this glaze: sardines with egg and tomato slices . . . shrimp with sliced egg . . . and canned crab meat with grapefruit sections. A tray of these will make a most attractive piece of resistance for a party.

OPEN GLAZED SANDWICHES

with Savory Tomato Glaze
1½ cups tomato juice
1½ teaspoon peppercorns
¼ bay leaf
¼ teaspoon salt
1½ teaspoon whole cloves
1 tablespoon chopped onion
¼ cup chopped celery
1 regular size package (3 ounces) lemon-lime flavor gelatin
2 tablespoons vinegar
½ cup cold water
6 to 8 open-faced sandwiches
Combine tomato juice, pepper-

corns, bay leaf, salt, cloves, onion, and celery. Cover and simmer about 10 minutes. Strain. Dissolve gelatin in the hot liquid. Add vinegar and cold water. Chill until slightly thickened.

Place open-faced sandwiches on a rack and pour the slightly thickened glaze over the filling, allowing ¼ cup glaze for each sandwich. Chill until glaze is firm. Makes a generous 2 cups of glaze, or enough for 8 sandwiches.

Suggested Sandwich Combinations:
1. Sliced Egg, Sardine, and Tomato. Use buttered rye bread. Top each bread slice with 3 slices of hard-cooked egg, 3 slices of tomato, and 4 sardines.
2. Sliced Egg and Shrimp. Use buttered whole wheat or white bread. Top each slice with 3 egg slices and 5 cooked jumbo shrimp. Garnish with sliced stuffed olives. Glaze as directed.
3. Crab Meat and Grapefruit. Use buttered rye bread. Top with

CHICKEN FOR A FEW OR FOR A BIG CROWD

Chicken barbecues are a springtime favorite for families of four or large gatherings of 25. And the same barbecue chicken recipe is delicious whether made in family size or in quantity.

The spicy barbecue sauce is what makes the Western Style Chicken Barbecue a favorite with Dad and the kids and with all the neighbors. The chicken is baked in the oven and served hot or cold with the sauce. Crisp coleslaw and hot rolls complete the menu for a backyard barbecue.

Cooking for a crowd is really not such a frightening experience. With just a little planning and advance preparation it can be as easy as cooking for four. Oven-frying chicken has become a popular method for cooking chicken and is especially good for cooking large amounts. This way the chicken takes very little watching and is turned only once.

Tender-grown chicken is usually found cut up, packed in a tray and overwrapped for easy examination and protection in the market. The transparent wrap is a good safeguard against surface drying of the chicken in the home refrigerator.

WESTERN STYLE CHICKEN BARBECUE
Yield: 4 servings
1 chicken, cut up for frying
½ cup (½ stick) butter
1 cup sliced onion
2 tablespoons vinegar
2 tablespoons Worcestershire sauce

¼ teaspoon red pepper
¼ teaspoon black pepper
1 teaspoon chili powder
¾ cup catsup
¾ cup water
½ cup chopped green pepper, if desired

Wash chicken pieces and dry. Melt butter in 11 by 7 by 1½ inch baking pan in a hot oven (400 degrees F.). Remove baking pan from oven. As pieces of chicken are placed in pan, turn to coat with butter, arrange skin side down in a single layer. Bake in a hot oven (400 degrees F.) 30 minutes. Combine onions and remaining ingredients and simmer 30 to 40 minutes. Turn chicken. Pour barbecue sauce over chicken. Bake another 25 to 30 minutes. Serve hot or cold with sauce.

CHICKEN BARBECUE
Yield: 25 servings
6 chickens, cut up for frying
1½ cups (3 sticks) butter
6 cups sliced onions
2½ cup vinegar
2½ cup Worcestershire sauce
1½ teaspoon red pepper
2½ teaspoons black pepper
4 teaspoons chili powder
4½ cups catsup
4½ cups water
3 cups chopped green pepper, if desired

Wash chicken pieces and dry. Melt ¾ of a stick in each of four 13 by 9½ by 2 inch baking pans in a hot oven (400 degrees F.). Remove baking pans from oven. As pieces of chicken are placed in pans, turn to coat with butter, arrange skin side down in a single layer. Bake in a hot oven (400 degrees F.) 30 minutes. Combine onions and remaining ingredients and simmer 30 to 40 minutes. Turn chicken. Pour barbecue sauce over chicken. Bake another 25 to 30 minutes. Serve hot or cold with sauce.

SPRING DISH IS COLORFUL

This colorful tomato and asparagus dish will add a taste of spring to your dinner menu. Don't drown out its subtle flavor with an emphatically seasoned main dish like spaghetti or curry. Team it, instead, with chops or poultry and, perhaps, a baked potato.

ASPARAGUS AU PRINTEMPS
1 pound of fresh asparagus
2 tablespoons of butter
1 teaspoon of chicken seasoning

Wash stock base.
1 teaspoon of Mei Yen Seasoning
¼ teaspoon of lemon peel
¼ teaspoon of basil
1 teaspoon of arrowroot
½ cup of water
2 large ripe tomatoes

Cut tough stem ends from asparagus and steam 15 minutes or until just tender. Meanwhile, melt butter in small saucepan and blend in chicken stock base, Mei Yen, lemon peel and basil. Mix arrowroot with water, add to butter and cook, stirring constantly, until mixture boils and thickens. Chop tomatoes coarsely, add to sauce, and cook 2 to 3 minutes longer. Turn asparagus out onto heated serving dish. Spoon sauce over it. Makes 4 servings.

Meda-Bel
MELLORINE
½ Gallon **49^c**

BIG 40-OZ. SIZE
BISQUICK
3 FOR 1⁰⁰

BEST FOODS
Mayonnaise
Full Qt. **49^c**

* Crescent VANILLA 2-oz. 39^c	COTTAGE CHEESE CARNATION FULL PINT 19^c
Dole Crushed PINEAPPLE 2½ Tin 43^c	Beans Centennial Pinto, Red or White 2 lbs. 3⁹⁹
Delsey Asst. Toilet TISSUE 2's 27^c	Vanilla Wafers Sunshine 12-oz. 41⁰⁰
Regular KOTEX 12's 39^c	Standby Corn Cream Style, 300 tins 71⁰⁰
Facial Tissue KLEENEX 300's 23^c	Hormel Chili Large 40-oz. size 59^c
Kleenex Asst. TOWELS Giant 31^c	Sliced Beets S&W 303 tins 51⁰⁰
	Peeled Apricots S&W whole, 303 tins 29^c
	Kidney Beans S&W Red, 303 tins 2²⁹
	Applesauce S&W, 303 tins 2³⁵
	Whole Kernel Corn S&W, 303 tins 51⁰⁰
	Tomato Catsup S&W King Size 20-oz. 41⁰⁰

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Graham Crackers 1-lb. box **29^c**

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Large and Tender **19^c lb.**

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