



NATIONAL WINNER — Smokehouse Chicken won a first place in a nationwide chicken cooking contest in the barbecue division. The old southern recipe was entered by a man, James E. Hearl of Woodstock, Va. It is an ideal dish for a large crowd since several spits may be used.



HITS THE SPOT — A hearty country-style meal hits the jackpot. Just about every one likes chicken. Begin with fried chicken, add Pineapple-Sweet Potato (yams are new on the market) sombreros and Triple Bean Salad and watch eyes light up. Prepare plenty for this is a second serving menu.

Sweet Taters 'N' Chicken

There's nothing quite like a country style dinner to wind up a day of outdoor activity. Begin with a platter of golden brown special Pineapple - Sweetpotato Sombreros. The Top Hat is made of slices of canned pineapple and the crowns are nutmeg flavored mashed sweetpotatoes. They're popped into the oven and baked until hot and lightly browned.

Triple Bean Salad, the vegetables and salad in one dish, is the perfect accompaniment to the chicken platter. Canned red kidney, cut wax and cut green beans are combined with onion and pimiento and tossed with a tasty sweet-sour dressing.

- 1 teaspoon salt**
TRIPLE BEAN SALAD
 1/2 cup sugar
 1/2 cup vinegar
 1/2 cup salad oil
 1 teaspoon salt
 1/2 teaspoon pepper
 1 teaspoon celery salt
 2 small onions
 1 can or jar (4 oz.) pimiento
 1 can (1 lb.) red kidney beans
 1 can (1 lb.) cut wax beans
 1 can (1 lb.) cut green beans
 1/2 cup salad greens
- Combine sugar, vinegar, salad oil, salt, pepper and celery seed in a saucepan; bring to boiling, stirring. Mix sliced onions separated into rings, dime size pieces of pimiento and drained beans. Pour the hot vinegar mixture over the beans; mix lightly. Chill several hours or overnight, mixing lightly once or twice. Drain dressing from beans and serve them on crisp salad greens. Right to 12 servings.

COUNTRY STYLE DINNER
 Fried chicken, pineapple-sweetpotato sombreros, triple bean salad, buttermilk biscuits, butter, peach sundae, angel food cake, coffee and milk.

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Barbecued Chicken 'N' Wine

Two or three chickens may be roasted together if the spit is long enough to hold them. The stuffing ingredients listed here are for 1 chicken.

1 3 1/2 lb. chicken
 1 tsp. salt
 1/2 tsp. pepper
 3 branches celery tops
 6 sprigs parsley
 2 1/4-inch slices onion—coarsely chopped
 2 slices lemon—quartered
 1/4 tsp. dried thyme leaves
 2 tbsp. butter
 Cooking oil
 1 cup red wine vinegar
 1 cup sauterne
 15 pieces of seasoned (dried) apple wood (or other fruit wood) roughly the size of walnuts.

Rub inside of chicken with salt and pepper and stuff with the celery tops, parsley, onion, lemon, thyme and butter. Truss by tying tail to crossed legs; tie legs and wings to body. Run a spit through the chicken longways and brush with cooking oil. Meanwhile, heat the vinegar and wine together to the boiling point; toss in the apple wood and soak for at least an hour. Build a charcoal-briquet fire along the back of the grill; fashion a drip-pan out of heavy aluminum foil which goes in front of the charcoal. When the charcoal is covered with grey ash, add 5 pieces of apple wood to the coals; engage the spit and start the motor. If grill is barrel type, close hood; otherwise, drape with aluminum foil to hold in as much smoke as possible. Chicken is self-basting but the apple wood should be replenished from time to time for continuous smoking. Many factors influence cooking time: size of chicken, size of fire, outdoor temperature and so forth. Starting with the chicken at room temperature and using a completely enclosed grill, the cooking time was 1 1/4 hours. Under extreme conditions the cooking time could run 1 1/2 hours. When the chicken pulls away from the ends of the leg-bones, it is done. Slice for serving and make sure each slice carries a piece of the skin. Glazed orange sections make a nice garnish.

DESSERT ALMONDINE

Enjoy a summer dessert with a glamorous touch that belies its easy preparation. Brush edges of individual bakery sponge short-cake shells with apricot or other canned fruit syrup; coat with toasted slivered almonds. Fill each with a scoop of ice cream and top with sundae sauce of your choice and a sprinkling of almonds.

CANTALOUPE SUNDAY

California cantaloupes, now in markets, are grown from a special strain of seed developed to produce melons with small seed cavities, thick meat and thin rind.

Devilish french bread on skewers is a novel sandwich for backyard barbecues. Slice 2 loaves of brown, and serve french bread diagonally in 1-inch slices. Mix 1 (4 1/2 ounce) can of deviled ham with 1 tablespoon of chopped onion. Spread alternate slices with ham mixture, and the others with sharp cheese spread, using a total of 1/2 cup of cheese spread. Reassemble each loaf on a long skewer, inserting it through center of slices. Brush each with melted butter, using a total of 1/4 cup. Broil 6 inches from heat about 4 minutes per side. Serves 6 to 8.

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Apple Sauce 6¹⁰⁰
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Libbys — Halves
APRICOTS 4¹⁰⁰
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NESTLES INSTANT COCOA 38-oz. Tin 88^c

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Malveys Mild Sweet
Cucumber
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Libbys, Big No. 2 1/2 Cans
PORK & BEANS 5¹⁰⁰

Libbys All Green Spears
Asparagus 3¹⁰⁰
 No. 1 Tall Tins

Masons, Berries, Dots, Black Crows, 8-oz. boxes
CANDY SALE 3⁵⁹

GUARANTEED TENDER-FLAVORFUL MEATS

8 to 20 lb. **Turkeys** 39^c lb.

Del Monte, Sliced
Bacon 59^c lb.
 Thick or Thin

USDA "Good" Beef
Short Ribs 29^c lb.

Fresh
Oysters 12-oz. Jar 55^c

TWIST

Medo-Bel's Frozen Dessert, Orange & Vanilla, Raspberry & Vanilla, Low-Fat Dairy Product. 49^c

Buttered Syrup Mrs. Butterworth's 24-oz. Bottle 67^c

48-oz. Mazola 79^c
OIL Pure Corn

Extra Large Medford Hales
Peaches 1⁹⁸
 U.S. No. 2 Gem

Extra Large
Potatoes 10³⁹
 Lb. Bags

Extra Large
Cants 3⁵⁷
 1/2 Doz. 1/2 Doz.

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