JUNE 2, 1965



becue favorite. This recipe is a little different, because it calls for the use of orange marmalade. Cau-Watch the chicken tion: carefully during the cooking

BETTY'S GINGER CHICKEN

2 broiling chickens (1½ to 2 lbs. each) halved 1 8 oz. bottle Italian-style salad dressing 2 tsp. ginger Dash pepper

Place chicken halves in a single layer in a large pan and pour dressing over it. coating it well. Let stand for two or three hours, or overnight in refrigerator.

overnight in refrigerator. Just before cooking, com-bine a half cup of the dress-ing-marinade with the mar-malade, ginger and pepper. Brush chicken with mari-nade and then place on bar-becue grill, skin side up, and grill slowly for 20 minutes, basting often. Turn chicken and grill, basting again, for 20 minutes to a half hour, or until chicken is golden brown and tender.

Cook Corn on Barbecue Grill

Database of the several ways took corn over the char-cook corn over the char-prepared for the meat. Here are three methods: Use whusked ears. Pull husks back carefully and husks back into place and the seven into place and husks from the corn and wrap in ba-script into the corn is brown.

TRY SOUR CREAM **RELISH WITH MEAT**

Many meats, such as corned beef, take well to relishes. Here we have a dairy sour cream relish which can be made half and half with yogurt or not, as you wish. This is also very good with white fish or salmon. Combine 2 cuns (1 pint)

good with white fish or salmon. Combine 2 cups (1 pint) dairy sour cream or 1 cup each dairy sour cream and yogurt with ¼ cup chopped chives or little green on-ions, ¼ cup chopped dry onion, 1 cup finely chopped celery, 1 small peeled, fine-ly chopped cucumber, 1 large chopped to m a to and ¼ cup chopped the olives. Salt and pepper to taste. Pass in sauceboat or other serving dish.

serving dish.

MAKETHET



"HURRY UP, DADDY" urge the Ebberts chil-dren, Danelle (top), Darcy, and Donald, as they watch their father, Dick Ebberts, ready the family waten their father, Dick Ebberts, ready the tamily barbecue for a hot-day feast. Ebberts is taking time to give the barbecue grill a coating of Vegelene to make the tidying-up process a little easier later on for the dishwasher (Mrs. Ebberts, of course).

Even Barbecue Grill Comes Clean These Days

basket in a thin coat with a By MARY WISE One of the pleasures of introducing a new product

paper towel. "It's guick and easy and proof of the old saying that 'an ounce of prevention is worth a pound of cure," the Ebberts' say. comes in trying it out first for yourself, reports Dick Ebberts, whose firm has recently introduced the Try-The Ebberts are quite the son Company's Vegelene Pan Coating to the greater barbecue buffs, and we persuaded Dick to part with Los Angeles area.

one of his favorite marinade recipes (he is the chef). The recipe is used on porter-house or any of the loin steaks. After he and his wife gave Vegelene a thorough try in-side the house on everything from waffle irons to omelet pans, the two took Vegelene outside to the family barbe-DICK'S PORTERHOUSE SPECIAL

PREVENTS FOOD STICKING

Takes the drudgery

out of cleaning

Vegalen

between WONDER and any other bread

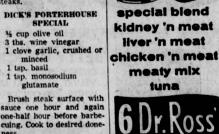
pots and pans!

TRY IT TODAY!

cue to see how it would work. work. "And it does wonders, too," says Mrs. Ebberts, into whose hands the stuck-up barbecue grill always came for cleanup when the steaks were only memories. She and her husband ex-perimented on one of the new roitsserie baskets also, discovering that spare ribs and chicken slip right out of the baskets, leaving no charred-on food bits to be soaked and scrubbed off. Before cooking, Vegelene

ness. For a special treat, spread softened blue cheese on the top surface of the steak just before serving. Before cooking, Vegelene is applied to the grill or

Vegalen



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Rules Simple For Care of

Frozen Stuffs The rules are few and simple when it comes to care of frozen foods. But the

simple when it comes to raise of frozen foods. But the rules do protect the gold with of protect the gold with of protect the gold with of protect the gold with frozen foods are famous.
a. According to the state of the second sec

longest. 5. Refreeze frozen foods only if the package contents are still cold to touch — at least 40 degrees, the temper-ature inside a refrigerator.







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