

# Food Forum

**Dorothy Johnson**

OUTDOOR-COOKING SEASON  
OPENS MONDAY

Picnic season open officially on Memorial Day. Ahead lies the welcome months of outdoor living. Now the barbecue grills are being polished for instant readiness to receive the frankfurters, hamburgers and spareribs, the three top favorites for al fresco dining.

These warm summer days do stir childhood memories of the fun that used to be; and yet, somehow, ash-covered hot dogs and marshmallows burnt to a crisp have lost their appeal.

Today, of course, we can take full advantage of such picnic gear as insulated bags or boxes, ice or dry ice, foil and clear plastic bags, vacuum bottles, small portable burners (in case you want to include freshly made coffee), outfitted hampers and similar specialized equipment.

Many of us save our trading stamps to buy folding tables, plastic knives, forks, cups and plates which help make picnicking a pleasure. For backyard barbecuing, listed here are basic items necessary, and a few tips for outdoor cooking.

## GRILLS

Hibachis, Bucket Broilers, Vertical Broilers, Round Grills, Rectangular Grills, or a home-made grill like mine--a deep hole dug about 3 feet deep and 3 or 4 feet wide with bricks surrounding the hole about 3 feet high with my oven grate placed about half way between the bricks--Makes GOOD barbecue.

## ACCESSORIES

Tongs, Forks, Skewers, Basting Brush (use a home-made swab on long stick), and a clothes sprinkler filled with water is an absolute must at any cook-out--for dousing errant flames or sputters caused by fat dripping or your basting. Keep sprinkler close at hand to use whenever fire flares up. Fuel--Charcoal, Wood. Fire Starters--Liquid starters are commercially sold for starting charcoal fires. Oh Yes, don't forget the "Safety Kit" with an antiseptic, burn ointment, plastic bandages, gauze pads and bandages, and adhesive tape.

## SUGGESTED GOODIES

Frankfurters, Beef, Ribs, Ham, Chicken, Fish, Corn on the Cob (wrapped in foil) are all choice and welcome items on a Barbecue menu. For barbecued meat at its best, a marinade should always be used--covering the food entirely and remaining for at least one hour at room temperature, or refrigerated, all day. While cooking, keep basting with marinade which you can buy at most any super market, or have you tried the Texas Pit Barbecue's Marinade. It can be bought by the pint, quart, or 1/2 gallon at the Texas Pit located at Lexington and Miller. It's boss for your cook-outs.

Spaghetti or baked beans are always a complimentary dish to Barbecue and can be put on back of your grill (or the side) where the fire is very low, and slow cook covered with foil. Cole Slaw and/or potato salad are always great favorites. If you are too pushed for time to prepare these "sides" in advance, you can also purchase baked beans, slaw, and potato salad at the very handy Texas Pit.

## ALL PURPOSE BARBECUE SAUCE

1 cup light molasses, 1 cup prepared mustard, 1 cup cider vinegar--makes 3 cups of sauce.

Combine ingredients in a 4-cup jar with tight fitting lid--shake well to mix--store in refrigerator. VARIATIONS: Ginger Rich Sauce--Mix 1 cup all purpose barbecue sauce with 1/2 cup ginger marmalade and 1 tsp ground ginger. . . . ZING SAUCE: Mix 1 cup all purpose barbecue sauce with 1/4 cup catsup, 1/4 cup salad oil, and 2 tbs. worcestershire sauce..ITALIAN HERB SAUCE: Mix 1 cup all purpose barbecue sauce with 1/2 cup chili sauce and 1/2 tsp. oregano...SOUTHERN SAUCE: Mix all purpose sauce with 2 cans (8 oz. each) tomato sauce, 1 medium onion chopped (1/2 cup), 2 cloves garlic minced, 2 green peppers ground, 1 tsp. cloves, 3 tbs. chili powder, and 1/8 tsp. cayenne. Combine all ingredients--cook over slow fire for about 40 minutes until all the sauce is well blended.

# Jo Mackey Operation Pickup



JO MACKEY HELPED--Floyd Plymouth's Individual Learning Class picked up all the beer cans that line Revere Street between West Nelson and Rossmoyne on May 17 to celebrate and assist Las Vegas' "Operation Pickup" program.

Clean-up men shown here are (l-r): Curtis Wise, Ronnie Criner, Spencer Williams, Michael Walker, Robert Jackson, Thomas Williams, John Day, Steve Allerson, Kenneth Coleman, and Printice Rose with teacher, Floyd Plymouth.

The task force reported a total of 3,750 beer cans were picked up, but regrettably added that only three days after completion of their project, a total of 25 beer cans were counted littering up the same area.

H. P. Fitzgerald, Jo Mackey principal and project coordinator adds his plea to the boys and Plymouth to PLEASE don't be a litter bug. Use litter bags and avoid littering up the community and streets with trash and cans. Remember every litter bit helps.

# An Open Letter to Nevada Voters

**RALPH DENTON**

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THERE WAS A TIME WHEN A CANDIDATE COULD MEET EVERYONE IN NEVADA JUST BY GOING AROUND AND SHAKING HANDS. BUT NEVADA HAS GROWN AND TODAY IT TAKES NEWSPAPERS, RADIO AND TV STATIONS, AND OTHER MEDIA OF MASS COMMUNICATION TO TELL YOU WHO I AM, WHAT I STAND FOR, AND WHY I WANT TO BE YOUR CONGRESSMAN. BUT ALL OF THIS IS EXPENSIVE.

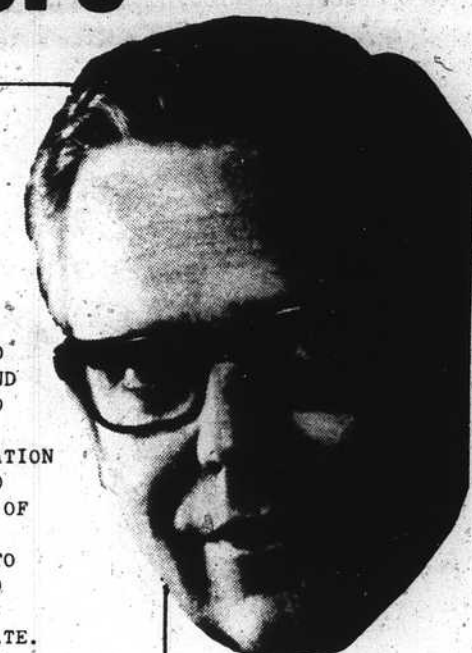
THERE ARE TWO WAYS TO RAISE THE MONEY TO FINANCE A POLITICAL CAMPAIGN. ONE WAY IS TO ACCEPT THE SUPPORT OF LARGE COMPANIES AND ORGANIZATIONS WITH BIG INTERESTS IN THE STATE. BUT BIG MONEY FREQUENTLY WANTS BIG PROMISES.

THE OTHER WAY IS TO COME TO YOU, THE VOTER IN NEVADA, TO ASK YOUR SUPPORT. IF YOU BELIEVE, AS I DO, THAT NEVADA NEEDS A RESPECTED VOICE IN THE HOUSE OF REPRESENTATIVES IN WASHINGTON, I NEED YOUR HELP. IF YOU CAN DEVOTE SOME TIME, OR CONTRIBUTE FINANCIALLY, HOWEVER SMALL, PLEASE WRITE TO ME AT THE ADDRESS ABOVE.

WORKING TOGETHER WE CAN GIVE NEVADA A VOICE IN CONGRESS AND GIVE ALL NEVADANS A BRIGHTER FUTURE IN THE YEARS TO COME.

SINCERELY YOURS,

*Ralph L. Denton*



*"The Voice you need in Congress"*