

FOOD FORUM *

Dorothy Johnson

NOW THAT the picnic season for millions of Americans is here, it is a good time to rejuvenate last year's eating-out ideas and dig up some new ones.

A well-planned picnic can be easy, but a poorly-planned, or an overly-ambitious menu can be much harder to manage than an everyday family meal at home.

The busiest homemakers often choose to make a picnic of convenience items. Careful packing makes picnicking fare more delectable. Try to keep hot foods hot and cold foods cold. Several layers of newspaper provide insulating wraps for casseroles of hot food.

Various styles of insulated containers are available for picnickers. These containers will keep food hot or cold--the hots packed separately from the colds.

"Dinnerware" also can save excess fuss. Paper plates, etc. are, by far, the simplest and easiest to use. If your picnic spot does not provide garbage cans, take along a large paper bag for discards.

Outdoor Chefs, like many indoor Chefs, often rely too heavily on steaks, chops or chicken for the menu. Don't be that kind of outdoor Chef. Be adventurous--use your imagination.

RIBS PIQUANT

Sprinkle pork ribs with salt, pepper, crushed oregano and savory. Drizzle with lemon juice. Let stand overnight. Grill, turning often, basting with sauce of 1 cup chili sauce, 1/2 c. olive oil, 1/2 c. vinegar, 1 tsp. bitters, 2 cloves of crushed garlic, dash salt and pepper.

PINEAPPLE PORK RIBS

Marinate pork ribs overnight in mixture of 1/2 c. pineapple juice, 1/2 c. port wine. Grill--turning often.

BOURBON RIBS

Marinate pork ribs overnight in mixture of 1/2 c. soy sauce, 2 oz. bourbon, 1/2 c. chopped scallions, 1 tsp. ginger. Grill, turning and basting often.

RIBS IN BEER

Marinate pork ribs overnight in 3 tbsp. sugar, 1 tsp. paprika. Add enough beer to make a paste. Then add and blend thoroughly 1/2 c. peanut oil, 1 c. beer, 1 finely minced onion and pinch of salt. Shake in a Mason jar. Grill--turning and basting often.

SWEET AND SOUR RIBS

Marinate cut up pork ribs in Chinese sauce overnight. Mix together 1/2 c. soy sauce, 1/2 c. sherry wine, 1 crushed clove garlic, 1 tsp. brown sugar, 1 tsp. powdered ginger.

HERB CARROTS

Place small tender raw carrots in center of heavy duty sheet of foil. Sprinkle with salt, pepper, thyme, minced parsley, 3 tbsp. water. Dot with butter. Close package with tight double fold, leaving room for steam expansion. Grill 40 minutes, turning often.

STUFFED GRILLED ONIONS

4 lge. red or yellow onions, 8-10 tsp. dry bread crumbs, 4-5 tbsp. butter, 1 tsp. oregano.
Peel onions and hollow out centers, leaving 3-4 layers of outside "wall." Chop insides finely; mix with bread crumbs and all other ingredients. Season to taste. Stuff each onion. Grill 15 to 20 minutes, turning often.

LIMAS AU GRATIN

Place 1 package frozen baby lima beans in a foil pie plate. Add 2 tbsp. milk, 1/2 tsp. salt, 1/8 tsp. pepper, pat of butter. Sprinkle with 2 tbsp. grated parmesan or Romano cheese. Cover with piece of heavy duty foil, crimping edges snugly. Grill, turning often, for 15 min.

Faculty Honors Teacher



At a meeting of the entire staff shortly before the School term ended, the faculty of Matt Kelly School honored a retiring member, Mrs. Bernice Skrtich. Mr. Walker, Matt Kelly principal, made the presentation of a pendant watch and a suitably inscribed bronze plaque in appreciation of Mrs. Skrtich's professional service. A veteran at Matt Kelly, Mrs. Skrtich has been a Grade One teacher there since its opening in the fall of 1961, when she transferred from Kit Carson. Bernice came to the Clark County School District in 1960 after a long tenure with Nebraska school districts.

Mrs. Skrtich and her husband, John, live in North Las Vegas. She has five children and several grandchildren. Her eldest grandson is with the Navy at Vietnam. One son, Ted Turpin, is presently financial editor of the Tucson Citizen, a position he accepted following a term of years with The Wall Street Journal. Her retirement will give Bernice opportunity to see her family more often.

Mrs. Skrtich is not leaving the educational field. She plans to keep her teaching skill in use with the substitute staff. Other retirement pursuits include ambitious gardening plans at her home. She has thought of joining some local discussion groups interested in civic matters.

Her many friends on the Matt Kelly faculty will miss Bernice's affable good humor and quick wit. They join heartily in wishing a happy retirement.

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LOS ANGELES CUB SCOUTS TREATED TO CRUISE THRU FAMED BUSCH GARDENS



PULLING AWAY from dock area, vessel carrying Cub Scouts from Los Angeles Pack 238C begins winding cruise through Busch Gardens-Los Angeles. Group of visitors is led by Samuel Wiggins (foreground, with camera), scoutmaster, and Edward Jenkins (wearing white shirt, at right). Seated at Wiggins' right is Ben Mallard, of Westside Distributing Co., who assisted in arrangements. Describing the Gardens is Hap Stoddard, boat operator and lecturer.

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