Dorothy Johnson :

LET'S EAT OUTDOORS

An outdoor meal should be a pleasant, relaxing occasion both for your guests and yourself. Attractive, informal, socially correct paper plates, cups and other outdoor conveniences, can help make your entertaining far more pleasantly relaxed and therefore, in the best of taste. With the miracle of aluminum foil came the first possibility of cooking whole meals on the grill. Since, basically, cooking over char-coal is a dry-heat method similar to broiling, meats must be tender cuts or must be made tender by the use of a meat tenderizer or by precooking or marinating.

BARBECUED BOLOGNA

2 lbs. bologna, unsliced; whole cloves, 3/4c. red currant jelly, 2 thsp. prepared mustard. Remove outer casing from bologna. With knife, score meat, make cuts on diagonal about 1/4 inch deep and 1 inch apart; repeat to make squares. Insert a whole clove in center of each square. Combine jelly and mustard in small pan; cook over low heat until melted. Roast bologna about 45 minutes, basting with sauce every 10 minutes.

BARBECUED HOT DOGS WITH BACON

Dip hot dogs into barbecue sauce. Then, loosely wrap bacon strip around each hot dog; secure with wooden toothpicks. Place on grill when coals are low. Cook, turning occasionally with tongs, undl bacon is crisp and nicely

QUICK 'N' EASY BQ PORK CHOPS

Sprinkle center cut or rib pork chops (1 inch thick) generously with Barbecue spice or your favorite marinade. Let stand overnight. Grill over coals, turning frequently until brown on both sides. Put in pan or wrap in heavy foil adding 2 to 3 tbsp. water; steam on back of grill about 30 minutes.

PINEAPPLE GLAZED LUNCHEON MEAT

1 can (6 oz.) frozen pineapple juice concentrate undiluted, 1/2 tsp. ginger, 1 tbsp. soy sauce, 1 tbsp. lemon juice, 3/4 tsp. salt, 3 cans (12 oz.) pork luncheon meat.

In small bowl, combine pineapple juice, ginger, soy sauce, lemon juice and salt. With sharp knife, score luncheon meat--make cuts on diagonal, about 1/8 inch deep and 1 inch apart; repeat to make squares. Grill meat, basting with sauce, 8 minutes on one side. Turn, grill basting with sauce 8 minutes on other side, or until golden brown.

ROAST CORN IN FOIL

Pull husks away from ears of corn, leaving husk attached at stalk end; remove silks. Let corn stand in cold water 15 minutes. For each ear of corn, cut an 18x15 inch piece of heavy foil. Wrap husk tightly around each wet ear of corn; wrap completely in foil. Roast right in coals--takes about 30 minutes.

SAVORY SPUDS

Scrub medium sized Idaho baking potatoes. Oil skin lightly and pierce several times with a fork. Wrap each potato in double thickness of foil. Place directly on coals. Roast, turning several times, about 1 hour or until ter Unwrap potatoes; slit top of each lengthwise. Serve with lemon butter sauce, or garlic sour

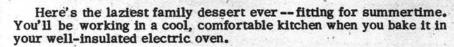
ONION FRENCH BREAD

1 long loaf French bread, 1/4 c. butter or margarine, melted; 1/2 pkg. dry onion soup

With sharp knife, cut bread diagonal at 1/2 inch intervals (be careful not to cut through bottom crust). In between each slice, brush with onion mix. Wrap loaf in foil; heat on grill

OD FORUM * REDDY KILOWATT'S

Helpful Hints For The Homemaker



Apple blossom cobbler makes good use of convenient ingredients --gelatin, pie filling and biscuits. Use your imagination for flavor combinations. Any 1 lb. 5 oz. can prepared pie filling may be substituted for apple -- and a 3 oz. package of any flavor gelatin may be used in place of cranberry.

Apple Blossom Cobbler

1 can refrigerated buttermilk or country style biscuits
1 can (1 lb. 5 oz.) prepared apple

fruit filling

1 package (3 oz.) cranberry flavored gelatin

Oven 375 degrees

Topping:

1/2 c. all purpose flour 1/2 c. sugar

1/4 t. salt

1/4 c. butter, softened

8 servings

Separate biscuit dough into 10 biscuits. Place in bottom of greased 8x12-inch or 9-inch square pan pressing to cover bottom of pan. Spread apple filling over dough. Sprinkle with dry gelatin. Sprinkle topping over gelatin. Bake at 375 degrees in electric oven for 20 to 25 minutes. Biscuits will be dumpling-like and light golden in color. If-desired, serve with cream or ice cream.

TOPPING: No need to sift flour; measure by lightly spooning into cup and leveling off. In mixing bowl, combine flour, sugar and salt. With pastry blender, cut in butter until mixture is coarse and crumbly.

To reheat cobbler, place in 375 deg. oven for 15 minutes.

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20 minutes. To serve, cut or break off slices.

CONFETTI COLESLAW

Dressing, 1/4 c. mayonnaise or cooked dressing, 1/4 c. dairy sour cream, 3 tbsp. cider vinegar, 2 tsp. sugar, 1 tsp. dry mustard, 1/2 tsp. salt, dash pepper, 2 c. shred-ded red cabbage, 3 c. shredded green cab-

Make dressing: Combine all ingredients in small bowl, mixing well. Add dressing to cabbage; toss to coat well. Refrigerate until serv-





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Washington, D.C .-Full political equality of the Negro in the South is still far from a reality and protection under the Voting Rights Law of 1965 should be extended for another five years, Howard A. Glickstein, Acting Staff Director of the U.S. Commis-sion on Civil Rights, told the House Judiciary Committee.

In his testimony before the Committee, Mr. Glickstein pointed out that a key provision of the Act allows a State or political subdivision to remove itself from coverage after August 1970, by showing the U.S. District Court for the District of Columbia that it has not used literacy tests or other devices for the purpose or with the effect. of discrimination for a period of five years.

VEN WOMEN

West Point, Miss.-(NPI) -- "Operation Listen," a joint project of the National Council of Negro Wo-men, and the United Presbyterian Women, has completed its initial phase of a pro-gram to stimulate dialogue among women of different races and cultures. The interracial, international group of 30 women recently spent a week in the northeastern counties of Mississippi, "listening to the people of Mississippi -- both black and white -- and translating the problems of Mississippi to those back home."

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