

Good Housekeeping Cook Book



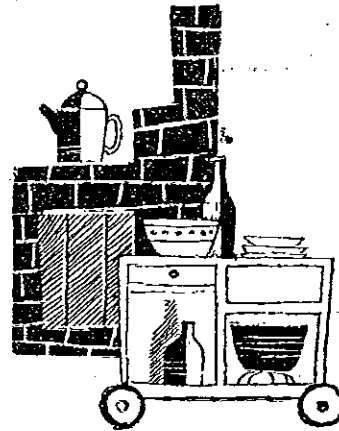
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GOOD HOUSEKEEPING BOOK DIVISION
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The Bountiful Barbecue



Cook food on the spot or pack it at home and take it along; either way, it will taste all the better in the open.

PLANNING THE BARBECUE

Equip the Outdoor Chef with:

Long-handled fork, spoon, and spatula
Poker to tame fire
Matches
Tongs for turning, lifting
Your biggest skillet, with long handle
Gloves—canvas and asbestos—to save cook's hands. Lots of pot holders
Folding wire broiler
Big wooden board for carving meat
Razor-sharp, sturdy carving knife
Swab to brush on barbecue sauce (tie cheese-cloth onto stick) or pastry brush
Big coffeepot
Rolls of paper towels
Tray of seasonings—monosodium glutamate, seasoned salt, herbs, bottled sauces, etc.

Remember To:

1. *Choose a menu to suit the grill's space.* Plan meal so the first grilling feeds everyone. Try out your menu on the family before inviting guests.
2. *Start the fire about 1 hr. ahead.* You'll need a bed of glowing coals made of charcoal or charcoal briquettes. If you crave a hickory fragrance as you grill, buy some packaged hickory disks. Or use bottled liquid or powdered smoke on meats, etc.

3. *Take meat out of the refrigerator* not more than 1 hr. before grilling. Trim, leaving a minimum of fat, to avoid fat's flaming.
4. *Wrap food* in 2 thicknesses general household foil or 1 thickness heavy-duty foil when grilling food in aluminum foil.
5. *Provide table space near grill* for board on which chef can carve meat.
6. *Time contributions from the kitchen* so they're ready when the grilled food is done.
7. *Serve some help-yourself appetizers* so the chef can carry on unmolested.
8. *Have steel-wool soap pads handy.* They make scouring picnic pots and grills easy.

For Safety's Sake:

1. *Never heat canned food in unopened can.* Can may burst, cause serious burns.
2. *Invest in some kind of insulated container;* fill it with ice if directed to do so. In it, carry all perishables—cream-filled cakes and pies, cream puffs, éclairs, meats, salads, sandwiches, etc.
3. *If sandwiches cannot be refrigerated,* read "A word of warning" and "If sandwiches are for picnic or lunch boxes," p. 357. Eat within 4 hr. after packing them.

MEATS—ALL KINDS

BIG STEAKS

To Buy: Buy steak at least 1" thick—sirloin, porterhouse, or T-bone if you like 1 large steak, club or rib if you prefer individual steaks. (For

details, see p. 53.) Allow $\frac{1}{2}$ to 1 lb. or more per serving.

Preliminaries: Take steak out of refrigerator not more than 1 hr. before grilling. Trim, leaving minimum of fat. Gash edges.

Special Send-offs: Rub with garlic. Or rub with mixture of 1 tablesp. flour, 1 tablesp. prepared mustard, $\frac{1}{8}$ teasp. pepper, $\frac{1}{4}$ teasp. salt. Or spread with prepared mustard.

To Grill: Place on greased grill or in folding wire broiler. Grill 3" to 5" from glowing coals (5" for thick or well-done steak), turning at least once with tongs. To test doneness, cut near bone and note color.

To Serve: See Seasoning Touches, p. 54.

LITTLE STEAKS

Minute Steaks: In a little hot fat in large skillet, sauté minute steaks ($\frac{1}{4}$ " thick) about 1 or 2 min. on each side. Serve with Seasoning Touches, p. 54.

Grilled Cube Steaks: Buy $\frac{1}{3}$ " thick top-quality sirloin, round, or chuck steak. Have it scored. Or buy frozen cube steaks. Let stand 15 min. in barbecue sauce or in $\frac{1}{2}$ cup soy sauce mixed with 1 minced clove garlic; or sprinkle with brandy. Grill 15 to 20 min.; or let guests cook their own on long forks or pointed green sticks.

Steak Sandwiches: Serve grilled minute or cube steaks or steak slices in toasted rolls or on toast, with thin onion slices. Or grill frozen sandwich steaks.

London Broil: See p. 57.

CHARCOAL-GRILLED KING STEAK

Buy sirloin steak at least $2\frac{1}{2}$ " thick (9 lb. serves 8). Let stand 1 hr. in $\frac{1}{3}$ cup salad oil mixed with 3 minced cloves garlic. Then place steak in folding wire broiler. Sprinkle with salt, pepper; grill over glowing coals 6 to 10 min.—1 min. at a time on each side. Remove from wire broiler; place right on glowing coals till charred—at least 6 min. per side.

Slice steak $\frac{3}{4}$ " thick (meat will look raw). Meanwhile, in roasting pan, heat 1 or 2 cups water with 1 cup butter or margarine. Place

steak slices in pan. Simmer 30 sec. (for rare meat, 15 sec.) per side, not longer. Lift out; serve as is or in buns.

SALT-GRILLED SIRLOIN STEAK

Buy 2"- or 3"-thick sirloin steak. Moisten salt with water to form stiff paste. Spread $\frac{1}{2}$ "-thick layer on top of steak. Cover with 2 dampened paper towels. Place in folding wire broiler, with paper side down. Repeat salting, papering, on other side. Grill 5" from glowing coals, turning at least once. To test doneness, cut near bone and note color. When steak is done, lift off salt, paper.

BARBECUED SPARERIBS

Cut 4 lb. spareribs into 2 or 3 rib portions. Pressure-cook (half at a time) in 1 cup water at 15 lb. pressure 20 min. as manufacturer directs. Then grill over glowing coals, turning and basting with Bert's Superb Barbecue Sauce, p. 374, until deep brown—about 10 min. Makes 5 or 6 servings.

HEAVENLY HAMBURGERS

Place Our Best-Ever Hamburgers, p. 64, in folding wire broiler; grill over glowing coals 4 to 5 min. on each side, or till done as desired.

Or sauté hamburgers in a little hot fat in skillet. (For packaged frozen hamburgers, see label directions.) Serve on toasted, seasoned hamburger buns.

Barbecued Hamburgers: While grilling hamburgers, brush several times with barbecue sauce.

HOT FRANKS

Grilled: Grill franks on green sticks or in frank roaster over glowing coals till brown.

Sautéed: In hot butter or margarine (with a little barbecue sauce or plain, herb, or horse-radish-flavored prepared mustard added) in skillet, gently sauté franks till brown.

Wrapped in Foil: Wrap franks in foil; heat over glowing coals 10 min.

In Bacon: Cut lengthwise slit in each frank (don't cut completely through). Smear slit with

prepared mustard or chili sauce; stuff with thin sticks of tangy cheese, canned pineapple, or grated sharp cheese with grated onion or pickle relish added. Wrap each frank, spiral-fashion, with bacon strip; secure with toothpick. Grill over glowing coals, turning, till bacon is crisp and franks are hot.

GRILLED HAM

Ham-Banana Roll Ups: Halve peeled bananas lengthwise, then crosswise. Roll each piece in thin slice cooked ham; insert toothpick. Grill in folding wire broiler over glowing coals, turning. Also nice cooked indoors in broiler.

Glazed Ham or Canadian-Style Bacon: Use $\frac{1}{4}$ " slices cooked ham or, smoked boneless shoulder butt, or ready-to-eat or uncooked Canadian-style bacon. Grill over glowing coals, brushing with one of these:

Barbecue sauce

$\frac{1}{2}$ cup pineapple juice mixed with $\frac{1}{4}$ cup garlic vinegar, $\frac{1}{2}$ cup brown sugar, and 1 tablesp. prepared mustard

$\frac{1}{2}$ cup orange juice mixed with 2 tablesp. peanut butter

Grill-Barbecued Chopped Ham: Cut 1 can chopped ham or luncheon meat into slices. Grill over glowing coals, basting frequently with barbecue sauce. Place in split hamburger buns or between toasted bread slices.

BARBECUED BOLOGNA ROLL

Use 3-lb. piece of bologna, warmed to room temperature. Remove casing; halve crosswise; deeply score surfaces.

Spread with plain or horse-radish-flavored prepared mustard; dot with whole cloves. Put each half on 2 long skewers; grill over glowing coals, turning and basting often with barbecue sauce, until brown and thoroughly heated. Cut into thick or thin slices. Makes 12 servings.

LAMB AND BEEF ALFRESCO

Barbecued Short Ribs: Cut meat from bones of 3 lb. beef shortribs; cut into serving pieces; pound pieces to flatten. Grill over glowing coals, turning and brushing with $\frac{1}{2}$ cup soy sauce

mixed with $\frac{1}{2}$ teasp. ground ginger, or with barbecue sauce, till brown. Makes 4 servings.

Barbecued Breast of Lamb: Grill 3 lb. lamb breast over slow fire, turning and basting with barbecue sauce till tender and nicely browned. Makes 4 to 6 servings.

Barbecued Lamb Shanks: Season 4 lamb shanks. Cook in pressure cooker at 15 lb. pressure 30 min. as manufacturer directs. Or simmer, covered, in 2 cups water $1\frac{1}{2}$ hr., or till almost tender. Then grill shanks over glowing coals, turning and brushing often with barbecue sauce, till brown. Makes 4 servings.

KABOBS

To Assemble: String any combination below on 12" to 24" metal skewers. (If you don't have skewers, use medium steel wires. Cut one end of each obliquely, to make sharp point; bend other end to form handle. Or use green branches.) Sprinkle kabobs with salt, pepper.

To Grill: Grill kabobs over glowing coals, turning and brushing with barbecue sauce, or with melted butter or margarine and lemon juice, until done as desired.

To Serve: Rest end of each skewer on plate or in buttered, toasted, split roll; with knife, push food off skewer. Pass barbecue sauce, prepared mustard, chili sauce, Worcestershire, or bottled thick meat sauce, p. 9.

Salami: 1" chunks of lamb steak (from leg), $1\frac{1}{2}$ " chunks of salami

Fruit: Canned peach and pineapple and banana chunks

Sea Food: Deveined, shelled raw shrimp; raw scallops; bacon squares

For Company: $1\frac{1}{2}$ " chunks of sirloin or veal steak, cooked tiny onions, tomatoes, mushrooms—each on a separate skewer

Teen Rage: Chunks of franks and canned pineapple or apple

Main Dish: Chunks of pickles and franks, spread with prepared mustard; cooked tiny potatoes; tomato wedges

California: Chunks of canned luncheon meat or franks, bacon squares, pitted ripe olives

Brunch: Cubes of calf liver or chicken livers (frozen), bacon squares, mushroom caps

Tropical: Chunks of canned luncheon meat and pineapple, and banana

DONIGIAN'S SHISH KABOB

1 leg of lamb (5 to 7 lb.), boned	1 unpared medium eggplant
½ cup olive oil	14 not-too-ripe tomatoes
1 teasp. salt	14 whole-green and red peppers (short, fat)
¼ teasp. pepper	14 small white onions
1 minced clove garlic	

Cut lamb into 1½" chunks. Let stand in oil mixed with salt, pepper, and garlic about 1 hr. Cut eggplant into 2" chunks. On each 24" skewer, string 1 tomato, 1 pepper, 2 chunks eggplant, 1 onion, 5 or 6 chunks lamb, 1 onion, 1 chunk eggplant, 1 pepper, 1 tomato. Grill over glowing coals until tender. Push off onto plates. Serve with Pilaff, p. 235. Makes 5 to 7 servings.

Suren's Shish Kabob: See p. 97.

FISH AND FOWL

CHARCOAL-GRILLED CHICKEN

1. Halve or quarter 2- to 2½-lb. ready-to-cook broiler-fryer. Or if it's quick-frozen, thaw as label directs. Or buy fresh or quick-frozen chicken parts—breasts, thighs, etc.
2. Break hip, knee, and wing joints (some cooks remove wing tips too) to keep bird flat during grilling.
3. Season as in Special Touches, p. 139.
4. When coals are glowing, arrange bird, with cut sides down, on greased grill or in folding wire broiler. Grill slowly, turning with tongs and basting with barbecue sauce, about 25 min., or until tender. When bird is done, knife cuts easily into thick part of leg and no blood shows at bone.

Charcoal-Grilled Turkey: Buy small (3½- to 6-lb.) ready-to-cook turkey, quartered. Grill as above, allowing about 45 min.

CHARCOAL-GRILLED DUCKLING

Remove neck, wings, and backbone from 3½- to 4-lb. ready-to-cook Long Island duckling; then quarter.

Grill as in Charcoal-Grilled Chicken, above, 30 to 40 min., or till tender, brushing occasionally with mixture of ¼ cup honey; 2 teasp. bottled sauce for gravy, p. 9; and ½ teasp. each salt and ground ginger. Or brush with barbecue sauce. Makes about 3 servings.

FISH FRIES AND BARBECUES

Barbecued Swordfish, Salmon, or Halibut Steaks: Cut 3 lb. of fish steaks (¾" thick) into 8 pieces. Place in shallow dish; onto fish, pour combined juice of 1 lemon and ¼ cup salad oil. Refrigerate ½ hr.

Arrange fish in folding wire broiler; brush well with hot barbecue sauce. Grill close to glowing coals (cook fish quickly to prevent drying) about 3 min., or until golden brown. Brush with sauce; turn; grill until easily flaked with fork but still moist. Brush with sauce again; serve. Makes 8 servings.

Bacon-Grilled Trout: Wrap cleaned trout in bacon. Grill in folding wire broiler over glowing coals, turning. When bacon is done, serve.

SHELLFISH ALFRESCO

Roast Clams or Oysters: Scrub 1 doz. raw cherry-stone clams or oysters in shell per person. Place on grill or wire screening laid across glowing coals. Or wrap in foil; place on coals; turn occasionally. When shells open, serve as in Steamed Clams, p. 183.

Steamed Clams: See Steamed Clams, p. 183.

Grilled Live Lobster: Have lobster split, cleaned. Place, with shell side toward heat, on grill 3" from heat. Brush with mixture of melted butter or margarine, salt, pepper, snipped parsley, and minced garlic. Grill over glowing coals about 8 min. Turn flesh side toward heat; brush again; grill about 6 min.; brush. Serve with lemon wedges and melted butter or margarine.

Grilled Rock-Lobster Tails: (See To Buy, p. 188.) Thaw; snip off thin undershell. Grill as in Grilled Live Lobster, above.

VEGETABLES TOO

BEST CORN EVER

Boiled: Husk and boil fresh corn on grill over glowing coals as you would on indoor range (don't boil more than 5 or 6 min.). For easy eating, break ears into thirds.

Grilled: Butter hot boiled ears of corn; quickly toast on grill over glowing coals. Or let each guest grill his own on skewer.

Peanut-Butter-Grilled: Husk fresh corn; spread ears lightly with peanut butter. Wrap each ear with bacon slice; fasten with toothpick. Place on grill; grill over glowing coals, turning, until done—about 10 min. Or grill on long skewers.

Roasted in Husks: About 10 min. before eating, place first round of fresh corn, in husks, on grill over glowing coals. (Some cooks like to plunge corn into salted water first.) Roast, turning often, until husks are steaming hot—about 10 min.; then husk and serve.

That Final Touch: See To Serve Corn, p. 255.

THE POPULAR SPUD

Frozen French Fries or Canned Shoestring Potatoes: Empty potatoes into corn popper; shake over glowing coals till hot; season. Or heat bit of shortening or salad oil in heavy skillet; add potatoes and toss till hot.

Baked in Foil: Scrub baking potatoes; wrap each in foil. Place on glowing coals. Bake, turning occasionally, 1 hr., or till done. Unwrap; cut cross in top of each; season.

Boiled: On grill, boil new potatoes in coffee or shortening can, covered, until fork-tender.

Fried with Bacon: In heavy skillet, fry 4 bacon slices until crisp; remove; crumble. Pare 4 large potatoes; slice very thin; place in bacon drippings. Add 1 teasp. salt, ¼ teasp. pepper. Fry till almost tender and quite brown. Move to edge of grill; add bacon bits; cover; cook till tender. Makes 4 to 6 servings.

SWEET POTATOES

Baked in Foil: Follow directions for baked spuds (above), baking potatoes about 45 min., or till tender.

Grilled: Halve peeled, cooked sweet potatoes lengthwise. Spread with soft butter or margarine. Grill in folding wire broiler over glowing coals, turning often, till bubbly. Top with butter or margarine, salt, pepper.

MIXED-GRILL PARTNERS

Grill or sauté fruits or vegetables in skillet over glowing coals, turning, until brown. (See Mixed Grill, p. 55.)

Mushrooms in Foil: Wash 1 lb. mushrooms. Slice or leave whole. Place on foil. Top with 2 tablesp. butter or margarine, ½ teasp. salt, ¼ teasp. pepper. Wrap, folding edges of foil under. Place on grill. Cook about 10 to 15 min. Makes 4 generous servings.

VEGETABLES—CANNED AND FROZEN

Canned Baked Beans, Peas, Corn, Mushrooms, etc. Pour one third of contents of 2 cans vegetables into third empty can. Heat all 3 cans on grill over glowing coals, stirring now and then, until piping hot. Add seasonings and a little monosodium glutamate for zest.

Frozen Vegetables—Cooked in Cans: In coffee or shortening cans on grill over glowing coals, cook frozen corn, peas, limas, etc. as label directs. (Break vegetables into chunks if necessary.)

Frozen Vegetables Cooked in Foil: Thaw frozen vegetables until they can be broken into chunks. Place chunks on foil. (Or make individual packets.) Add salt, pepper, butter, or margarine. Shape into long flat package, with edges of foil tucked under. Place on grill; cook over glowing coals about 5 min. longer than label directs. If fire gets too hot, move package to edge of grill. Serve from foil, with edges folded back.

GRILL YOUR BREADS

SAVORY FRENCH OR ITALIAN BREAD

Use yard-long or junior-size loaf of French or Italian bread, or frank rolls. Slash diagonally into thick slices, cutting almost to bottom. Or halve lengthwise; then slash. Between slices and

on top, spread one of spreads in Savory French Bread, p. 341. Prop loaf on 2 empty cans on grill or glowing coals; or wrap in foil and place on grill or coals; or use long skewer to hold loaf over coals. Grill, turning often, until toasted.

Chunks: Spread chunks of French bread with one of spreads in Savory French Bread, p. 341. Toast on skewers. Or wrap in foil; place on grill.

GRILL-BAKED BREADS

Camp Biscuits: Use refrigerated pan-ready biscuits; or make $\frac{1}{4}$ "-thick biscuits as in Susan's Hot Baking-Powder Biscuits, p. 323; or use packaged mix. In butter or margarine in skillet, sauté biscuits over low coals, covered, till brown on bottom; turn and brown top. Uncover; stand biscuits on sides till brown.

Waffles: Use frozen waffles. (Or make waffles, p. 334, indoors at your leisure. Refrigerate waffles a day or two; or freeze if storing them for a longer period.) Heat in folding wire broiler over glowing coals. Serve as bread, with butter or margarine.

ROLLS AND MUFFINS

Hot from the Grill: Place rolls and muffins in covered coffee can. Place can on side on grill or glowing coals; roll can occasionally till rolls are heated.

Or place rolls in skillet on grill. Sprinkle with a few drops water. Heat, covered, shaking skillet occasionally.

Toasted: Split rolls or muffins; top with one of spreads in Savory French Bread, p. 341; toast in folding wire broiler or on skewer. Or sauté in butter or margarine in skillet over glowing coals. (English muffins and crumpets are good this way.)

GARLIC-BUTTERED SLICES

Spread white-bread slices with butter or margarine; sprinkle with garlic salt. Put together, sandwich-fashion. Wrap in foil; or place in covered can. Toast on grill over glowing coals, turning often. Use as hamburger rolls.

HOT GRILLED SANDWICHES

Barbecue Sandwiches: Slice cold or hot roast meat or turkey; baked ham, smoked boneless shoulder butt, or meat loaf; tuck into toasted, split buns. Spoon hot barbecue sauce over meat.

Welsh Rabbit in Hand: Brush outside of cheese sandwiches with melted butter or margarine. Toast in skillet or folding wire broiler over glowing coals.

Toasted Peanut Butter: Toast peanut-butter sandwiches (plain or with honey, raisins, or chili sauce) in skillet or folding wire broiler over glowing coals.

Bacon-Cheese Bun: Spread one side of split frankfurter buns with prepared mustard, other side with butter or margarine. Tuck chunk of cheese in each bun. Wrap in bacon; fasten with toothpicks. Grill in folding wire broiler over glowing coals.

Chili Burgers: Let guests make their own sandwiches with hot canned chili con carne, soda crackers or large saltines, plus American-cheese slices, onion rings, or lettuce.

Scrambled-Egg Sandwiches: Provide scrambled-egg mixture in pitcher. Let chef scramble eggs. Let guests toast buns and fill them with eggs, crisp bacon, and catchup or snipped scallions.

Cracker Sandwiches: Make cracker sandwiches (use round scalloped crackers, rye wafers, saltines, or soda crackers) with cheese, peanut butter, etc. Toast in corn popper.

SALADS, see p. 298

NOW FOR DESSERT

THE FRUIT VARIETY

Caramel Roast Apples: Place crisp apples on grill; toast over glowing coals, turning occasionally, till apples' skins burst. Peel; roll in brown sugar. Grill till caramelized.

Walnut Roast (nice with fruit): Roast unshelled walnuts in corn popper over glowing coals.

TEEN-AGE DELIGHTS

Fried Marshmallows: In small skillet over glowing coals, melt butter or margarine. Slowly cook

8 marshmallows until brown on one side. Turn; brown other side. Use to top soda crackers.

Date-Marshmallow Kabobs: Alternate pitted dates and marshmallows on stick; toast over glowing coals.

Shore-Front Baked Bananas: For each serving, slit unpeeled banana lengthwise, part-way through, to within $\frac{1}{2}$ " of ends. Tuck in sweet-chocolate-bar pieces or 1 or 2 snipped marshmallows. Toast bananas, with cut sides up, on green sticks over coals till peel chars and center is soft, hot. Cool slightly; peel.

Marshmallow Treats: Toast 2 marshmallows over coals until gooey and crisp. Place on graham cracker or thin gingerbread slice. Top with piece of sweet-chocolate bar; cover with graham cracker or thin gingerbread slice. Eat sandwich-style.

LET'S HAVE CAKE

Coffeecake: Heat in covered skillet over glowing coals as in Hot from the Grill, p. 598. Serve with butter and jam.

Jelly Roll: Toast sliced bakers' jelly roll on grill or in folding wire broiler over glowing coals.

Cranberry-Coconut Roll Ups: Trim crusts from fresh white-bread slices; lightly roll with rolling pin. Butter each slice; spread with canned jellied cranberry sauce; roll up. Roll in sweetened condensed milk, then in shredded coconut. Secure with toothpicks. Grill over glowing coals, turning often.

Honey Cubes: Drizzle honey on 1" poundcake cubes. Roll cubes in shredded coconut. Toast on grill over glowing coals, turning often.

CHOOSE A MENU

GALA BARBECUE

Barbecued Spareribs, p. 594
Rosy Fluffy Hot Rice, p. 234
Warm French Bread
Guacamole, p. 303
(serve heaped on thin lettuce slices)
Ice Cream Sprinkled with Coconut
Lime Wedges

COMPANY COMING

Something Cool to Drink
Barbecued Bologna Roll, p. 595
Green Beans with Herbs
Fresh Tomato Relish, p. 290
Rye, Wheat, and White Bread
Lemon-Coconut Cake, p. 398
Tea or Coffee

FAMILY REUNION

Charcoal-Grilled Chicken, p. 596, with
Undercover Flavor, p. 139
Susan's Hashed-Brown Potatoes, p. 268
Frozen Peas Cooked in Foil, p. 597
Cranberry Jelly in Peach Halves
Buttered Bran Muffins
Ginger-Ale Float
(add vanilla ice cream)

TOUCH OF ELEGANCE

Donigian's Shish Kabob, p. 596 Pilaff, p. 235
Huge Green Salad
(use young greens from the garden)
Help-Yourself Melon Tray
(watermelon, honeydew, and cantaloupe
wedges)
Iced Tea

BREAKFAST BY THE GRILL

Help-Yourself Pitcher of Fruit Juice
Cereal Buffet
(choice of hot or ready-to-eat cereals, cold milk,
brown sugar)
Glazed Ham or Canadian-Style Bacon, p. 595
Grilled Pineapple Slices
Scrambled Eggs Hot Biscuits
Coffee Milk

HIKER'S HEAVEN

(a can-opener special)

Juice from Frozen Concentrate
Grill-Barbecued Chopped Ham, p. 595
Canned Peas with Corn Cooked Outdoors,
p. 597
Crisp Carrots
Camp Biscuits, p. 598
Caramel Roast Apples, p. 598 Coffee

FRESH-AIR BUFFET

Barbecued Lamb Shanks, p. 595
 Casserole of Succotash
 Pumpernickel Bread White Radishes
 Platter of 3 kinds of Turnovers
 Tall Glassfuls of Milk Coffee

PROGRESSIVE FOURTH OF JULY
(each course served in a different garden)

Steamed Clams, p. 183
 (with butter sauce, clam broth in paper cups,
 crisp crackers)
 Barbecued Salmon Steaks, p. 596
 Grilled Best Corn Ever, p. 597 Olive Coleslaw
 Blueberry Pie with Spiced Sour Cream
 Hot Coffee (instant)

SATURDAY-NIGHT ROUNDUP

Salametti, p. 241
 Rye-Bread-and-Lettuce Sandwiches
 Honeydew-Melon Wedges Decked with Tiny
 Bunches of Grapes
 Chocolate-Chip Cookies Iced Coffee
 Walnut Roast, p. 598

A FISH FRY

Bacon-Grilled Trout, p. 596
 (or any fish you wish)
 Hush Puppies, p. 176
 Sliced Tomatoes, Onions, Cucumbers
 Bread and Butter
 Watermelon Rounds with Big Blueberries
 Coffee

MEN ONLY

Salt-Grilled Sirloin Steak, p. 594
 Grilled Corn, p. 597
 Floating Salad, p. 302
 Toasted, Split Hard Rolls
 Green Apple Pie Camembert Cheese
 Coffee

UNDER THE APPLE TREE

Bacon-Cheese Buns, p. 598
 Celery Curls
 Raspberry Ice-Cream Soda
 Fresh Coconut to Nibble

NEIGHBORS' GET-TOGETHER

Roast Beef for a Crowd, p. 644
 (hot or cold, carved outdoors)
 Bowls of Horse-radish Mustard
 Susan's Scaloped Potatoes, p. 270
 Toasted Corn Bread, p. 330
 Old-fashioned Lettuce, p. 301
 Bowl of Fresh Cherries on Ice
 Soft Molasses Cookies
 Lemonade Iced Tea

CABIN STYLE

Quick Borsch with Sour Cream
 (prepare 1 pkg. chicken-noodle-soup mix as label
 directs, adding ½ cup canned diced beets)
 Bacon-Cheese Buns, p. 598
 Red-Raspberry Cake
 (cake layers brought from home, topped with
 sugared, hand-picked berries)
 Coffee or Tea

ON THE TERRACE

Frosted Pineapple
 (berries and pineapple cubes in pineapple halves,
 with cottage-cheese topping)
 Toasted Peanut-Butter Sandwiches, p. 598
 Iced Cocoa

FUN AT THE BEACH

Plenty of Roast Clams or Oysters, p. 596
 (for dunking, use tabasco in melted butter)
 Lemon Wedges
 Savory French or Italian Bread, p. 597
 Coconut-Frosted Fruit Cocktail
 (tote can of fruit cocktail, package of coconut)
 Lots of Coffee