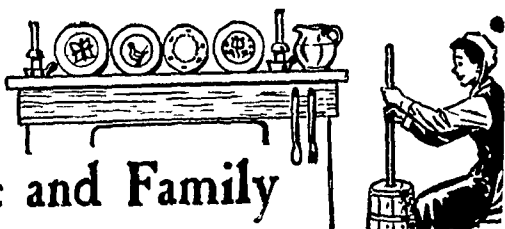


**For the Farm Wife and Family**



**Backyard Barbecues**

by Mrs. Richard C. Spence

A barbecue in the back yard is now as popular as chicken every Sunday was some years back. What a wonderful way it is to live—to bring your family together for fun in the sun—to say nothing of all that delicious eating. For foods barbecued over an elaborate brick oven or a simple, collapsible charcoal grill just naturally taste better.

Back yard recipes can be more elaborate than picnic ones; but even those need not be plain with tasty sauces and topping to dress them up. Grilled hamburgers and steaks are even more tempting enhanced with a seasoned butter topping. You'll find Provolone, Garlic and Parmesan Butters welcome additions to your picnic recipe file.

For 4 small steaks about 1/2 inch thick or about 6 medium-sized hamburgers blend together 1/4 cup (1/2 stick) softened butter or margarine, 1 teaspoon chopped onion, 1/2 teaspoon Worcestershire sauce and 2 tablespoons grated Provolone cheese. OR blend together 1/4 cup softened butter or margarine, 1/2 garlic clove minced and 1 tablespoon prepared mustard OR blend together 1/4 cup softened butter, 2 teaspoons oregano flakes and 2 tablespoons grated Parmesan cheese. Spread your choice of butters generously on top side of steaks or burgers. Boil butter side up for 3-5 minutes, depending how well done you like your meat. Salt, turn meat, butter other side and salt. Broil 3-5 minutes or until browned. Spread these savory butters on toasted hamburger buns or long buns for charcoal-grilled weiners, too.

With just a little ingenuity, your picnic or camping menus can rival those prepared over the coals at home. Zippy Cheese and Ham Stuffed Rolls can be prepared ahead and toted al-

ong. Wrap sandwiches in foil and refrigerate until picnic time, when only a warming up over the coals is needed. An old-fashioned baked bean casserole can be prepared in the cool of the evening before, refrigerated overnight, then nestled in the coals to heat through until serving time.

**CHEESE AND HAM STUFFED ROLLS**

- 1 cup ground cooked ham or luncheon meat
- 1/4 cup chopped sweet pickles or sliced stuffed green olives
- 1 tablespoon grated onion
- 1 teaspoon Worcestershire sauce
- 6 tablespoons sour cream or cooked salad dressing
- 2 cups shredded Cheddar cheese
- 6-8 frankfurter rolls

Combine ham with all the other ingredients. Season to taste with salt and pepper. Cut slice off top of each roll, scoop out center. Spread with softened butter. Fill hollow of each roll with mixture. Replace top. Wrap in waxed paper or transparent film for cold service. If heating over coals wrap in aluminum foil. Refrigerate till needed.

We think a picnic isn't a picnic without ears of corn roasted in foil and failly oozing with flavorful butter. There's a number of equally delicious ways to roast corn, but try this one: remove husks and silk from ears, spread with plenty of softened butter; or for 4 ears - mix 1/2 cup (1 stick) softened butter with 1 teaspoon salt and spread over ears. Wrap corn in sheets of foil, place over coals, and turn several times during roasting which takes about 15 minutes or so.

Even milk shakes go to picnics! No fuss, no muss to it. Simly blend white or chocolate milk with your favorite flavored ice cream. chocolate milk with peppermint, mint, vanilla or chocolate ice cream make satisfying shakes. Pour into a well-cilled thermos; then just before serving - a few good shakes and up comes a bubbly-good drink the children will love. Of course, when you're serving in the back yard or patio, you will want another scoop or two of ice cream for topping. Crispy-crunchy vegetables

belong at every cook-out. With summer's bounty to enjoy, variety is no problem: serve icy cold pick-up sticks of carrot, celery, cool cucumber "fingers", nippy green and ripe olives. Tossed salad greens are always "right" for patio service. For an unusually tangy dressing we suggest this one made with full-flavored sour cream: combine 1 cup dairy sour cream with 3 tablespoons chili sauce, 2 tablespoons chopped green pepper, 2 tablespoons chopped pimiento, 2 tablespoons chopped sweet pickle and salt to taste. Chill thoroughly (1-1/2 cups) before tossing with leafy greens.

Cheese'n Beef Barbecue is a zesty over-the-coals skillet meal to prepare while you chat with the family. For your convenience, measure the ingredients before company arrives; then, as "lady of leisure" all you have to do is combine the ingredients in the skillet - or electric frypan if you prefer - and serve over toasted, buttered round buns.

You might even prepare the entire dish ahead - up to adding the shredded Cheddar. When ready to serve, heat meat mixture through; add cheese and serve when cheese is melted.

**CHEESE 'N BEEF BARBECUE**

- 3 tablespoons butter or margarine

- 1/3 cup chopped green pepper
- 1 medium onion, chopped
- 1 pound ground beef
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon sweet basil
- Few drops tabasco sauce
- 1 8-ounce can tomato sauce
- 1/2 cup tomato catsup
- 4 ounce can sliced mushrooms, drained
- 1 1/2 cups shredded Cheddar cheese
- Hamburger buns
- Butter
- Melt butter or margarine in skillet. Brown green pepper, onion and ground beef in butter. Add seasoning, tomato sauce and catsup and drained mushrooms.
- Heat thoroughly. Add shredded cheese and stir until cheese is melted. Serve on butter, toasted hamburger buns. Top with additional cheese just before serving, if desired. Makes about 6 servings.

Part of the ritual of the barbecue in the back yard is the basting of meats and poultry with a sauce. Can condensed soups provide an ideal base - both flavorful and smooth - almost any kind of sauce you'd like to make.

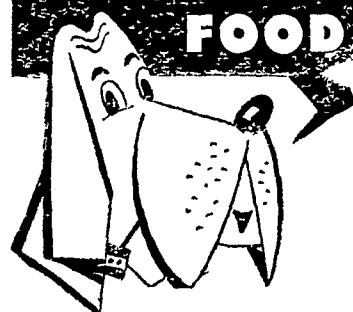
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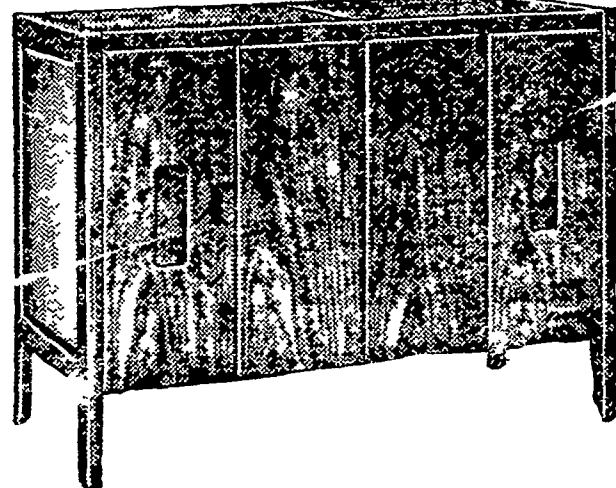
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