

For the Farm Wife and Family

Let's Have A Picnic: Part 2

By: Mrs. Richard C. Spence

When cooking outdoors, you can sizzle more than a steak on your charcoal grill. A surprising number of foods go with barbecued meat favorites to put more punch into cookouts.

These "go-withs" are packaged most conveniently in foil either to roast on the grill or to open and serve. They include vegetables, salads, breads, and desserts to complete and vary menus.

Individual portions of any of these may be prepared in advance, with ready-cut 10 x 12 inch sheets of aluminum foil. These sheets, 75 to a box, are interfolded in the box to dispense like facial tissues.

Here are some suggestions for aluminum foil wrappers:

Vegetables

1) Seal potatoes in a foil wrapper twisting excess foil at the ends into convenient turning handles while baking on the grill or in the coals.

2) Mold individual casseroles by pressing two foil wrappers between two custard cups. Fill with homemade or doctored canned baked beans. Top with a bacon strip. Heat on the grill.

3) After brushing corn-on-the-cob with melted butter, and sprinkling with salt, wrap

each ear in a damp paper towel, then in a foil wrapper. Roast on the grill or in the coals for 15 to 20 minutes.

4) Remove a block of frozen vegetables from the carton and seal in a foil wrapper. Cook on grill directly over the coals for 25 to 30 minutes on each side.

Salads

1) Wrap the individual makings for a tossed green salad in foil.

2) Cole slaw is terrific, prepared with one of the bottled cole slaw dressings.

3) Hot potato salad is wonderful with hot dogs. Line or mold casserole with aluminum foil to save dishwashing.

Breads

Have them hot and plenty of them. Garlic, French or

Italian breads, hard, soft, or onion rolls, plus tasty corn sticks, can be wrapped in aluminum foil and heated on the grill.

Desserts

1) Cut watermelon, cantaloupe, or honey dew melons in wedges and wrap individual servings in foil.

2) Cake squares are easy to handle when packaged in foil wrappers.

3) Wrap individual slices of ice cream in foil for traveling.

4) Cooked fruit travels best in tarts, sealed in foil. These may be heated on the grill and served with ice cream.

In the meat category, a timely suggestion will offer a change from hamburgers and hot dogs. Barbecued Spare ribs are steamed in super strength aluminum foil on top of the grill. When tender they are removed from the foil to brown directly over the coals. Brush frequently with barbecue sauce.

ADD CAMPFIRE VEGETABLES TO BARBECUING PLANS

Those frozen vegetables which added fresh color and variety to your winter meals can do the same for your barbecue menus. Using simple campfire preparation, you can have tender brussels sprouts with that sizzling

grill. Or nippy sweet-sour green beans with a juicy spit roasted ham. Buttered peas and carrots are a natural with spicy Hawaiian short ribs. French fries, succotash, cauliflower and even broccoli can also be added to your outdoor menus.

To prepare campfire vegetables place a block of your favorite frozen vegetable in a square of heavy aluminum foil. Season with salt and pepper. If you're adventurous, try a sprinkle of herb-dill, oregano, celery seed or sweet basil.

Top with 3 or 4 pats of butter. Bring the edges of the foil up and seal them tightly using a double fold. Make sure to leave a little space for expansion of steam during cooking.

Place the package about 6 inches from the coals with the fold side down. Leave it 5 minutes then turn the package over and cook 15 minutes

more. If you aren't quite ready to serve, place the vegetables on the back of the grill. Try not to hold them more than 10 minutes.

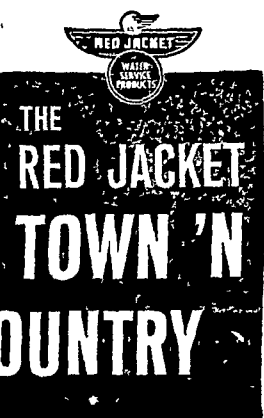
If you like onions with your grilled steak you can have them too. You'll want large onions, about 3 inches across for barbecuing. Plan to serve a half onion to each guest. Wrap each in heavy foil, using the drug store wrap. Put the wrapped onions at the edge of the coals and cook about 15 to 20 minutes. Turn the onions about four times while their cooking. You can do them on the grill but it will take about twice as long. When you unwrap the onions just slip the inside of the onion out of its skin and then top with butter seasoned with garlic salt.

Onions and tomatoes make another good vegetable combination for grilling. Alternate tomato halves with thick (Continued on Page 9)

We've got the Submergible Pump you've been wanting



Double Life Motor
Corrosion Resistant
Vibration-free
Self-lubricating
Quiet Running



Whatever you've been looking for in a submergible pump: large capacity, efficient operation, higher water pressure, dependable operation, it's yours in a Red Jacket Town 'N Country Submergible Pump. Come in and get the complete story.

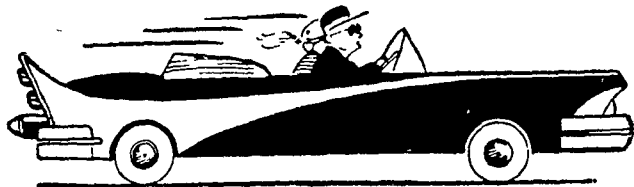
P. W. Strickland

(Distributor)
31 S. Queen St., York, Pa.
Ph. 3-8631

JOHN MEISENBERGER

110 Dickinson Ave.,
Lancaster, Pa.
Ph. EX 4-3006

TIME FOR A NEW CAR?



Then check the advantages of financing the balance with our bank!

- 1 You do not need to be a customer at the present time. ✓
- 2 Rates are reasonable, just about the lowest you'll find anywhere. Repayment may be made to suit your income and convenience. ✓
- 3 The insurance may be handled through any friend. ✓
- 4 Doing business with a bank builds up your credit rating... always useful if you wish to borrow again at some future time. ✓

3½% Interest Paid On Certificates of Deposit for 1 Year

2½% Interest Paid on Savings Accounts

Use Our Convenient Drive-In Window	FREE PARKING
One-half block from Penn Square on South Queen Street — Rear of Main Bank	25 S. Queen Street — Swan Parking Lot — Vine & S. Queen Sts. Stoner Parking Lot — S. W. Corner Vine and Queen Sts.



"Serving Lancaster from Center Square since 1889"
MILLSVILLE BRANCH 302 N. GEORGE ST.
Member Federal Deposit Insurance Corporation
Maximum Insurance \$10,000 per depositor

FARMERS AND ASSOCIATED BUSINESSMEN

Our services could make your operation more efficient and productive.

LANCASTER LABORATORIES, INC.

2425 NEW HOLLAND PIKE, LANCASTER, PA.
Phone Leola OL 6-9043

Specialists in Soils, Feeds, Fertilizers, Foods, Agricultural Chemicals.



"I Feel More Secure With A Home Of Our Own"

Women set great store by this feeling of security. And there is nothing that offers more stability to the members of a family than a home of their own.

We're proud of the homes we have placed in the tender, loving hands of a new owner. When the time comes for you to make a move, we would like to give you the latest figures on the loan. No obligation, of course.

CURRENT DIVIDEND

4% Per Annum Paid on Savings

ALL ACCOUNTS INSURED TO \$10,000



25 North Duke St.

Customer Parking in Rear

Phone EX 3-0601

