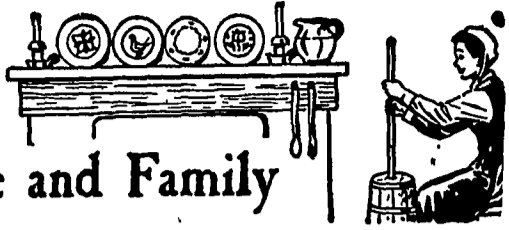


For the Farm Wife and Family



Get Ready For A Barbecue

By Mrs. Richard C. Spence

Back-yard barbecues are a popular, family way to say summer is here. If you don't already have a barbecue unit, there are many styles to buy or to make for yourself from stones or building blocks.

If you make your own barbecue in your yard, be sure to choose a site that is safe by making sure that sparks will not fly in the direction of your home, trees, dry leaves, or brush. Fire brick is the most durable fire box for barbecues. Some people use cement block. Sheet metal is also good, but be sure to check that it is heavy gauge metal.

A ready-made barbecue outfit should have devices that adjust the fire box, grill and spits in order to control the cooking temperatures of food. Fairly shallow fire boxes allow air to flow through the charcoal and give even-burning coals. It is ideal to have charcoal rest on a screen or grate, although coarse gravel or vermiculite will serve the same purpose.

The barbecue unit should be big enough to hold food for the family and as many guests as you usually have. A grill with a 22-inch diameter, or 15 by 25 inches, will be large enough for most company occasions. Spacing of the grill slats should be close enough so that small food don't fall through, and wide enough to permit easy cleaning. Stainless metal cooking racks, spits, and protective hoods will shorten clean-up chores.

Square or hexagonal spit

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handled knife, fork, basting brush and spatula; and a carving board for last-minute outdoor preparations. Large size salt and pepper shakers are also convenient. Many other accessories are offered for sale, but the equipment necessary for a family barbecue need not be elaborate or extensive.

While the backyard "chef" is busy grilling the hamburgers or steaks "just right" you might want to be baking an accompanying casserole in the oven in the kitchen. These casseroles can be prepared early in the day and then popped in the oven to be heated just before serving time.

Two-Step Italian Macaroni can be served as a main dish at meatless meals, or be used as a partner for barbecued chicken, beef or seafood.

TWO-STEP ITALIAN MACARONI

- 1/4 cup (1/2 stick) butter
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 clove of garlic
- 3 1/2 cups water
- 1 6-ounce can tomato paste
- 1/2 pound large macaroni
- 2 teaspoons salt
- 1 teaspoon sugar
- 1/4 teaspoon savory, OR marjoram
- 1/2 cup chopped parsley

- 2 cups cottage cheese
- 1/2 cup grated Parmesan cheese

In a large skillet melt butter; saute onion, celery and garlic until onion is transparent; remove garlic. Stir in water, tomato paste, macaroni, salt, sugar and savory; cover and simmer about 25 minutes, stirring occasionally. Stir in parsley. Turn half the mixture into a 1 1/2 quart baking dish, top with 1 cup cottage cheese and sprinkle on 1/4 cup Parmesan cheese. Repeat layering, ending with Parmesan cheese. Bake about 15 minutes in a 350 degree oven, or until bubbly. Serve as a luncheon or supper main dish, or as an accompaniment for barbecued meats and seafoods.

SCALLOPED NOODLES CANADIAN

- 8 ounces wide noodles
- 1 tablespoon minced onion
- 1 tablespoon chopped parsley
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 8 ounces sliced, pre-cooked Canadian-style bacon (1/2 inch slices, cut in quarters)

- 1 ounce sliced American cheese, cut in half diagonally
- 1 cup undiluted evaporated milk

Cook noodles in boiling salted water until tender yet firm, 4 to 5 minutes. Drain. Arrange half of noodles in lightly greased 2-quart casserole. Sprinkle about half of onion, parsley, salt and pepper evenly over noodles. Place half of Canadian bacon over seasoned noodles. Arrange half of cheese slices over bacon. Repeat layers once, except for cheese. Pour milk over all. Place remaining cheese on top. Bake in moderate oven (350 degrees) 30 minutes or until heated through and cheese is melted. 4 to 6 servings.

PICNIC MOSTACCIOLI

- 8 ounces mostaccioli (long tube-shaped macaroni)
- 8 ounces frankfurters, cut in 1/2 inch slices (about 5 frankfurters)
- 1 tablespoon shortening or oil
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper

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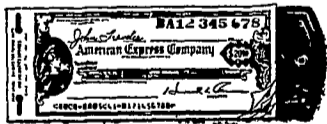
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