### HIBACHI HORS D'OEURVES

Charcoal briquets

cup all purpose barbecue sauce

2 tablespoons pineapple juice

teaspoon soy sauce Steak, 1/2 inch thick Cocktail frankfurters, cut in

bite-size pieces Vienna Sausages, cut in bitesize pieces

Drained pineapple tidbits

Luncheon meat, cut in 1/2-inch

Drained canned mushroom caps Cooked shrimp, cut in bitesize pieces

To heat charcoal quickly, place in a preheated broiler about 15 minutes, turning after 7 minutes. Place charcoal in a small hibachi when it appears almost white.

Meanwhile, combine barbecue sauce, pineapple juice, and soy sauce, mixing well. Sear steak; then cut into ½-inch cubes. Place frankfurters, sausages, pineapple, luncheon meat, and mushroom caps in a skillet over high heat until golden brown. To serve, place shrimp, steak cubes, other snacks, and barbecue sauce in individual bowls around base of hibachi.

Spear snacks with wooden skewers, brush with sauce, and heat on hibachi about 1 minute.

# PICNIC RICE

32-inch length heavy duty aluminum foil

3 cups water

2 cup grated Cheddar cheese

4 cup catsup

2 tablespoons minced onion

teaspoon prepared mustard...

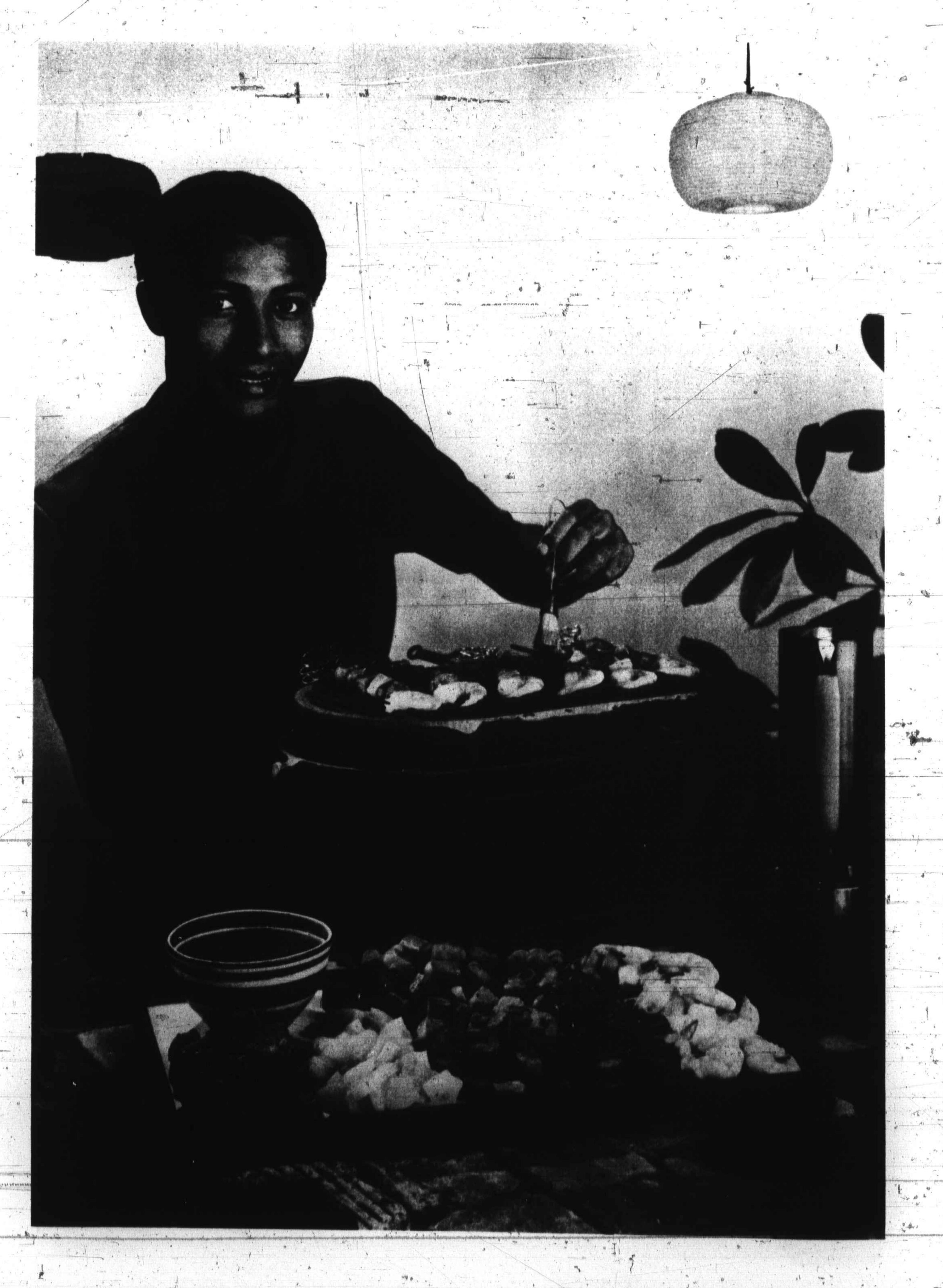
teaspoon salt

1/8 teaspoon pepper 11/3 cups packaged enriched precooked rice

Fold foil in half; press into a large bowl to form a pouch. Add water, cheese, catsup, onion, mustard, salt, and pepper. Mix well to blend seasonings. Stir in rice; mix just to moisten all rice. Seal pouch tightly and remove from bowl. Place on grill over hot coals.

Cook for 10 minutes; rotate pouch. Continue cooking about 10 minutes longer. Then open foil and fluff rice with a fork. Serve with grilled frankfurters, if desired. Makes about 3 cups or 4 servings.

ofthe Patio.



## TAILGATE BAKED BEANS

- 1 can (1 lb. 15 oz.) pork and beans
- 1/4 cup firmly packed brown sugar 2 tablespoons sherry wine
- 1 tablespoon orange-flavored instant breakfast drink
- teaspoon instant quality coffee
- teaspoon salt

Combine beans with remaining ingredients, mixing well. Pour into 1-quart baking dish. Bake at 350° for 30 minutes. Makes 4 cups or 8 servings.

#### WHITE WINE MARINADE AND BASTING SAUCE

11/2 cups all purpose barbecue sauce

clove garlic, crushed

1/4 cup minced scallions 1/4 cup water

1/4 cup white wine

1 tablespoon soy sauce

pounds frying chicken pieces

Blend barbeçue sauce, garlic, scallions, water, wine, and soy sauce by stirring or placing in electric blender. Sprinkle chicken on all sides with salt; then brush generously with sauce. Place on grill over glowing coals. Broil until chicken is tender, frequently turning and brushing with sauce—about 30 minutes. Serve with remaining sauce. Makes 4 to 6 servings.

# BARBECUE RICE

- 11/3 cups packaged enriched precooked rice
- 11/3 cups water
- 2 tablespoons minced onion
- 2 tablespoons chili sauce
- 1 teaspoon prepared mustard
- ½ teaspoon salt 1/8 teaspoon pepper
  - teaspoon Tabasco sauce\*
  - tablespoons butter sauteed mushrooms or

sliced stuffed olives

\*Or use 1 teaspoon Worcestershire sauce.

Measure two 18-inch square sheets of heavy duty aluminum foil. Place on top of one another in medium-size bowl; press down to form a pouch. Add the rice. Combine water, onion, chili sauce, mustard, salt, pepper, and Tabasco sauce; mix well. Add the seasoned mixture to the rice; dot with butter. Fold foil to seal tightly and remove pouch from bowl. Place on grill over hot coals.

Cook 10 minutes; rotate pouch. Continue cooking about 10 minutes longer. Remove from grill. Open foil and fluff rice with a fork. Stir in mushrooms.

# Don't gamble with health on travels

on't gamble with your health if you are planning to travel to foreign countries. A few uncomfortable moments in the doctor's office could spell the difference between a disastrous or delightful\_\_\_

All Americans traveling overseas, with the exception of Mexico, Canada, Bermuda and some of the Caribbean islands, must have proof of vaccination against smallpox within the past three years for entry in many countries and to get back into the United States.

Without such proof, the returning American traveler may be vaccinated at the point of entry, placed under surveillance for up to two weeks, or both, or even be detained for up to 14 days.

There are other predutions Americans ought to take, including complete physical and dental checkups. Travelers with chronic ailments should carry a medical report from their physicians, including details of their condition and prescribed treatment.

iabetics and persons with heart conditions, hemophilia, severe allergies and similar medical problems should carry tags, bracelets or cards explaining their ailments. Such information couldprove invaluable in the even of emergency.

Tags, etc., may be obtained from the Medical Alert Foundation International at Turlock, Calif. or from the American Medical Assn. in Chicago, Ill. (535 Dearborn St.).

For additional peace of mind, Americans and Canadians can obdimentary listing medical centers in more than 70 countries where qualified physicians are available. Besides speaking English, the doctors are specialists in internal medicine or cardiology and have trained in the United States, Canada or Britain.

The directory is provided free to Association of Medical Assistance to Travelers (IAMAT). Participate ing physicians have agreen to a reasonable standard fee for their

A membership card, good for three years, and the directory are provided free of charge by IAMAT which has headquarters in New York City (745 Fifth Ave.) and Toronto (1268 St. Clair Ave. W.).



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