Charcoal, chicken great go-togethers

Summer, with lots of great weather for backyard barbecues, woodsy cookouts, and beach parties, is the time to give in to that urge to get out of the kitchen and let everyone join in the fun of outdoor cooking.

When you're planning the barbecue menu, head the list with poultry. You'll find that nothing tempts hearty appetites like crispy chicken dripping with spicy barbecue sauce or turkey sizzling over the coals.

Chicken is an old favorite for cooking over charcoal, but for a festive touch, why not try turkey or duck? The flavor of charcoal and zesty sauce enhance all three.

• • •

Succulent cook-out results begin with high quality, tender birds. When shopping for poultry be sure to look for the USDA grade shield on the label. It means that the poultry has been graded for quality by a trained Federal or Federal-State grader.

U.S. Grade A birds are the highest quality. They're meaty and have good overall appearance, making them your best choice for outdoor broiling.

You'll find the grade shield on packages of poultry parts and on poultry roasts as well as on whole chickens, turkeys, ducks, and other birds.

You may also find the round USDA inspection mark on poultry. All poultry must be inspected for wholesomeness before it is graded for quality.

Check the label again to find the age or class of the bird. This indicates tenderness.

• • •

Young birds are more tender than older ones and are best for barbecuing, frying, broiling, and roasting. If the poultry is not young, it will be labeled "stewing chicken," "fowl," "hen," "mature," or "old."

Chicken halves, quarters, or pieces, and small turkey quarter roasts or parts are good for outdoor barbecues. You can buy them either cut up or as young fryer-roaster turkeys or broiler-fryer chickens that can be cut into individual servings for the grill.

For rotisserie cooking, buy whole chickens, turkeys, ducks, large poultry pieces, or poultry roasts or rolls.

Careful selection of poultry is important, but proper cooking is necessary for good eating. Practical planning and patience pay off in tender, juicy rewards and praise for the chef.

The delicious charcoal taste of outdoor cookery is produced by fats and juices dripping onto the hot fire, causing it to flare up and char the meat. But don't make the mistake of letting flames get out of hand. That won't enhance flavor, but will be a safety hazard.

• • •

The key to a successful barbecue is starting with a solid bed of glowing coals — without flames. Light the fire at least 30 minutes ahead of time so it can burn down to ash-gray coals before you start cooking.

On most grills you can adjust the cooking rack or grid to control heat. On non-adjustable grills or with outdoor fires, you can reduce heat by spreading the coals or by occasionally sprinkling them with water.

When the fire is ready, brush poultry with melted margarine, butter, or your favorite barbecue sauce. The center of the rack is hotter than the outside, so place small pieces like chicken legs, wings, and thighs near the edges to avoid over-browning.

Cooking time ranges from 1 to 1½ hours depending on the size and thickness of the pieces. Turn and baste occasionally to assure even cooking.

An excellent way to cook whole chickens, turkeys, ducks, and poultry roasts is on a rotisserie that turns the meat slowly over the fire.

There is a certain knack to operating a rotisserie. Mount and balance the whole bird, roast, or large pieces before starting the rotary spit. Be sure that the poultry does not slip as the spit turns, or you may have to salvage your dinner from the coals.

To mount a whole bird, attach the neck skin with a skewer to the back of the body. Insert the spit through the length of the bird from tail end to front and tighten the holding prongs. Then tie the tail and drumsticks firmly to the rod. When properly balanced, the bird rotates evenly as the spit turns.

• • •

One question you're certain to hear is, "when is it going to be done?" Cooking time varies with the size of the bird, closeness to the heat, and temperature of the fire. A rule of thumb is to allow about 20-30 minutes per pound, but since rotisseries vary considerably, be sure to follow the manufacturer's directions.

To test for doneness, protect your fingers with a paper towel and grasp the end of the drumstick. When the leg moves easily, the bird is done.

The zesty aroma of charcoal mingling with the poultry is sure to tantalize the appetites of young and old alike. And they won't be disappointed when they sample the savory goodness of barbecued poultry. Be ready to serve seconds and even thirds.

After you've tried it, poultry is bound to become one of your barbecue favorites. So, don't wait for a special occasion to cook-out — a barbecue itself is reason enough to celebrate and have fun.

Carelessness can sink summer fun

By PATRICIA McCORMACK

NEW YORK (UPI) — Add a diabolical ingredient — carelessness — to summer fun and chores and you may be a candidate for an ambulance headed for a hospital — or a morgue.

Marjorie May, accident prevention specialist with the greater New York Safety Council, said in an interview that carelessness more than anything else sinks summer fun. Showing off also can have lethal results.

Careless was the word for the man who poured gasoline into the hot tank of tht power mower when it ran out of gas half-way through the lawncutting. The resultant explosion blinded him.

• • •

Showing off was the phrase for the young man who dove into the water backwards to impress his girlfriend. He lived. But he'll never swim, walk or even drive a car again. He broke his back and can't use his arms or legs.

Mrs. May, an accident fighter for 25 years, offered these additional specific tips on Summer situations:

Cookouts: Keep small children away from the fire. Place the grill in a place free of debris, overhanging branches or dry grass that could burn. Don't squirt fluid-starter on an existing fire to build it up. The fire can follow the stream into the can — which can explode in your hands. And don't use gasoline to start any fire. Gasoline explodes worse than the commercial fire-starters.

• • •

Wear an apron over a bikini if you're doing the cooking. Grease splatters on the tummy hurt as much as grease splatters on any other part of the anatomy. Don't put anything in atrosol cans near the heat from the grill. The can may explode if it gets too hot.

Make it a cookout and out-door rule: shoes or something protective on feet, please. Broken glass, twigs, tree roots and you name it can cut and otherwise injure feet.

Water, drinking and dunking: Unsure of the safety of a water supply out of doors, boil the water hard — a full, fast boil for 10 minutes. Don't swim until one hour after eating, even though there's some feeling among some authorities that it's okay to eat and swim immediately. Mrs. May said that may be okay for some persons but generally it's best to wait.

Don't jump head-first into unfamiliar water. You may hit a submerged rock or a tree trunk or some other object that will crack your skull. Don't swim alone and don't swim in water that isn't considered safe.

Tau Gammas from 17 cities in Baltimore for 26th Boule

Tau Gamma Delta Sorority, holding its 26th annual boule, here, last week, drew business and professional women from 17 cities for business sessions and a series of festivities.

Meeting in Holiday Inn, Downtown, the boule was preceded by a meeting of the Supreme Directorate presided over by Mrs. Mabel C. Abrams of Detroit, Mich.

In addition to the business sessions a "Hello" party, a dinner and theatre party at Columbia City, Md., a public meeting, a dance and a banquet.

• • •

The boule was hosted by Pi chapter of this city, which is headed by Soror Juanita Mills, who is also a member of the Directorate.

The hostesses included Sorors Lois Rosedom, Frances Lee, Christine Webster, Mary Jenkins, Flossie Sampson, Thelma McCoy, Barbara Alford, Jacqueline Banks, Anna Boston, Phyllis Walston, Laura Jones, Charlene B. Coleman, Flonnie Middlebrooks, Cluster Ford,

• • •

Sorors Mary Eastman, Noma Scott, Thelma Elsey, Ida Milbourne, Toni Carter, Evelyn Robinson, Jacqueline Conway, Ruth Salisbury, Carrie Williams, Buena Vista Prettyman, Martha Thompson, Margaret Summerville and Blanche Strong.

• • •

Visiting sorors included:

From Tau Chapter, Philadelphia: Sorors Ruth Klash, national editor in chief of the sorority's journal, and historian; Ruth Gilliam, Beatrice Thomas, Jane Smith and Sadie Barfield;

Psi Chapter, Jersey City, N.J.: Soror Thelma M. Link; Upsilon Chapter, Cincinnati, Ohio: Soror Tessie Haysbert;

Nu Chapter, Goldsboro, N.C.: Sorors Ruth Edwards, Ruth Shaw, Esther Hudson, Virginia Sutton, Sadie Grantham, Bertha Johnson, Beula Larkin, Rose Atmore, Juanita Jones;

Xi Chapter, Washington, D.C.: Sorors Beatrice Sydnor, supreme epistoleus; Gladys Owens, Eastern regional director; Louise Jackson, Johnnie Johnson, Mildred N. Lyon, Margaret A. Price, Hazel A. Beatty, Julia Marshall, Frances Porter, Grace Thomas, Geraldine Boulvard;

BROWN'S Big B SUPER MARKETS

The Tapes With The Lowest Totals Are at Brown's These Stores.

CUTS YOUR COST OF LIVING

FOOD STAMPS and COUPONS ACCEPTED

DOMINO SUGAR 5 lb. BAG 59¢

OLD VIRGINIA APPLE JELLY 18-ounces 19¢

ESSKAY'S QUALITY ROUND STEAK lb. 99¢

SMOKED PICNIC SHOULDERS 6-8 lb. AVG. lb. 39¢

GWALTNEY BACON ENDS ONE LB. PKG. 19¢

CHICKEN LEGS & BREASTS ECONOMY CUT lb. 39¢

GOETZE'S LUNCHEON MEATS 18-ounces 69¢

SMOKED PORK CHOPS First Cut lb. 69¢ Center Cut lb. 99¢

FROZEN FOOD FEATURES PIC 'N PAY STRAWBERRIES 12-oz. 19¢

OLD SOUTH LEMONADE 12-oz. 19¢

BANQUET COOKING BAGS 19¢

DEL MONTE PEACHES 303-CAN 19¢

KRAFT ORANGE JUICE ½ GAL. 59¢

JOHNSON'S GLO-COAT WAX 27-oz. 79¢

PAL PEANUT BUTTER 2½ lb. JAR 99¢

FRESH PRODUCE SPECIALS

CORN ON THE COB 10 EARS 69¢

CRISP CELERY 2 BUNCHES 29¢

SUMMER RAINBOW APPLES 3 lb. BAG 39¢

MAXWELL INSTANT COFFEE 10-oz. JAR 99¢

With this Coupon. Good only at Brown's until August 22, 1971.

CHEF BOY-AR-DEE SPAGHETTI OR HANOVER PORK & BEANS 3 40-oz. EACH $1

YOU GET MUCH MORE AT YOUR KIND OF STORES

DISCOUNT DRUG DEPT.

ULTRA BRITE TOOTHPASTE FAMILY SIZE 69¢

DIAL SPRAY DEODORANT 6-oz. 69¢

SHOP BROWN'S SEVEN DAYS EVERY WEEK

STORE HOURS	STORE HOURS	STORE HOURS
Brown's West	Brown's East	Brown's Broadway
1400 North Monroe St. at Presstman St.	1601 N. Washington St. Corner of Federal St.	424 N. Bond St. In the Broadway Shopping Center
MON.-WED. 9 TO 7 THURS. 9 TO 8 FRI.-SAT. 8 TO 9 SUNDAY 8 TO 1:00	MON.-Wed. 8 to 6:30 THURS. 8 TO 8 FRI.-SAT. 8 TO 9 SUNDAY 8 TO 1:00 P.M.	MON.-WED. 9 TO 7 THURS. 9 TO 8 FRI.-SAT. 8 TO 9 SUNDAY 9 TO 1:00

FREE PARKING

OPEN SUNDAY 'TIL 1:00 P.M.

Serving Our Community for 21 Years

BROWN'S B SUPERMARKETS

WE RESERVE THE RIGHT TO LIMIT QUANTITIES. NOT RESPONSIBLE FOR ERRORS IN PRINTING. PRICES EFFECTIVE THURSDAY THRU SUNDAY AUG. 19-22

THE NO. 1 LOW PRICE LEADER IN TOWN!

Pantry Pride WILL NOT BE UNDERSOLD

ON ANY WEEKLY ADVERTISED FOOD ITEMS-BY THE MAJOR FOOD CHAINS; A&P, A-MART, ACME, GIANT or BIG VALUE!

HERE IS ALL YOU HAVE TO DO...

1 READ ALL OF THE FOOD ADS

2 TEAR OUT THE ITEM AND PRICE w/DATE

3 TAKE TEAR OUTS TO PANTRY PRIDE

4 PUT SAVINGS IN BANK

COMPLETE DETAILS POSTED AT STORE

Sirloin Steaks ....lb. $1.19 (Pantry Pride USDA CHOICE)

Chicken Quarters LEGS or BREASTS ....lb. 36¢ (Pantry Pride)

PANTRY PRIDE GRADE "A"—SLICED 9-11 CHOPS Quartered Pork Loin ....lb. 69¢

PANTRY PRIDE GRADE "A" CENTER CUT Rib Pork Chops ....lb. 99¢

PANTRY PRIDE GRADE "A" CENTER CUT Loin Pork Chops Quick Fry ....lb. $1.09

USDA CHOICE BONELESS RUMP or Sirloin Tip Roast ....lb. $1.29

FINE TASTE Lean Sliced Bacon ..1-lb. pkg. 59¢

USDA CHOICE CALIFORNIA Chuck Steaks ....lb. 97¢

USDA CHOICE Shoulder Arm Steaks ....lb. 97¢

USDA CHOICE Delmonico Steaks ....lb. $1.99

PANTRY PRIDE GRADE "A" FRESH Chicken Breast ....lb. 59¢

PANTRY PRIDE GRADE "A" FRESH Chicken Wings ....lb. 35¢

ESSKAY'S SILVER LABEL Semi-Boneless Ham WHOLE or HALF lb. 69¢

GREENDELL'S FROZEN Chuckwagon Steaks ..1-lb. pkg. 89¢

SWEET WESTERN Bartlett Pears 2 lb. 49¢

FIERY RED Watermelons ....WHOLE each 89¢

LARGE FIRM Green Peppers ....3 for 29¢

CALIFORNIA JUICY Sunkist Lemons ..10 in a bag 69¢

FRESHIE BRAND Orange Supreme ....½ gal. jug 69¢

SWEET EATING Sugar Corn 10 ears 67¢

PANTRY PRIDE Cottage Cheese ....1-lb. cup 37¢

PANTRY PRIDE Biscuits ....4 8-oz. cans 39¢

ALL FLAVORS Borden's Yogurt ...2 8-oz. cups 49¢

MRS. FILBERT'S GOLDEN Soft Margarine ....lb. 45¢

WISCONSIN AMERICAN Sliced Cheese 1-lb. pkg. 79¢

PENN. DUTCH 20¢ OFF Assorted Cookies ....2-lb. box 79¢

AMERICAN 19¢ OFF Sugar Wafers ....2-lb. pkg. 79¢

HYGRADE 61 OFF Pretzel Puffs ....10-oz. pkg. 33¢

DANKA Toaster Pastries ....10-oz. pkg. 33¢

PANTRY PRIDE WHOLE SWEET Gold Corn 6 1-lb. cans $1.00

TOASTEM Pop Ups ....10-oz. box 37¢

PANTRY PRIDE • PUNCH • ORANGE • GRAPE Fruit Drinks 3 1-qt. 14-oz. cans 79¢

SUNSWEET Prune Juice ....1-qt. bottle 47¢

RED Hawaiian Punch ..2 1-qt. 14-oz. cans 65¢

PINEAPPLE-GRAPEFRUIT Del Monte Drink ..3 1-qt. 14-oz. cans 89¢

YELLOW CLING DEL MONTE Peaches ...2 1-lb. 13-oz. cans 73¢

GOLDEN CROWN Lemon Juice ....1-qt. bot. 39¢

PANTRY PRIDE Fruit Cocktail ....1-lb. 14-oz. can 39¢

PANTRY PRIDE Tomato Sauce ....6 8-oz. cans 59¢

GOLD Niblet's Corn ....12-oz. can 20¢

BREAST O' CHICKEN Chunk Light Tuna ..2 6½-oz. cans 83¢

CAMPBELL Pork and Beans ...4 1-lb. cans 57¢

STERLING Salt ....2 1-lb. 10-oz. boxes 19¢

PLASTIC FOOD WRAP Glad Wrap ....200-ft. roll 46¢

CHASE & SANBORN COFFEE ....1-lb. can 92¢

CLOROX BLEACH ....1½-qal. jug 77¢

FABRIC SOFTENER PANTRY PRIDE ....gallon jug 59¢

Redeem This Week!

WHILE QUANTITIES LAST FREE ONE ANY SIZE MONOGRAMMED GLASS (ANY INITIAL) LIMIT ONE COUPON PER SHOPPING FAMILY. WITH A $5.00 PURCHASE. VOID AFTER SAT., AUGUST 21st, 1971. Pantry Pride

Redeem Next Mon. and Tues. Only

WHILE QUANTITIES LAST FREE ONE ANY SIZE MONOGRAMMED GLASS (ANY INITIAL) LIMIT ONE COUPON PER SHOPPING FAMILY. WITH A $5.00 PURCHASE. EFFECTIVE AUGUST 23rd & 24th ONLY. Pantry Pride

REDEEM THIS VALUABLE COUPON FOR 15¢ CASH 24-oz. JAR LIPTON ICED TEA MIX LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. RV 15 Pantry Pride

REDEEM THIS VALUABLE COUPON FOR 20¢ CASH 6-oz. JAR CHASE & SANBORN INSTANT COFFEE LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. RV 20 Pantry Pride

REDEEM THIS VALUABLE COUPON FOR 8¢ CASH 75-ft. ROLL REYNOLDS ALUMINUM FOIL LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. RV 08 Pantry Pride

REDEEM THIS VALUABLE COUPON FOR 15¢ CASH 3-lb., 1-oz. BOX BS-69-BC-15-1-3 BRILLO NO PHOSPHATE DETERGENT LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. RV 15 Pantry Pride

REDEEM THIS VALUABLE COUPON FOR 20¢ CASH PKG. 10 BAGGIES TRASH BAGS LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. RV 20 Pantry Pride

FANCY SHELL ON Cooked Shrimp ..lb. $1.29 (Serve with "Kitchen Fresh" Cocktail Sauce)

FRESH STEAKS Red Salmon ....lb. $1.19

FRESH SKINNESS Flounder Fillet ....lb. 98¢

SKINLESS (HAKE) Fresh Steakfish ....lb. 39¢

FRESH CLAW Crab Meat ....1-lb. can $1.89

PANTRY PRIDE ROUNDTOP, SLICED White Bread 4 1-lb. 6-oz. loaves $1.00

BRIGGS Liverwurst PIECE ....lb. 49¢

AK WHITE MEAT Chicken Roll ....½-lb. 79¢

BRIGGS VAC PAK Sliced Bacon ....1-lb. pkg. 79¢

SLICED TO ORDER Onion Loaf ....½-lb. 49¢

FARMLAND COOKED Canned Ham 3-lb. can $2.79

IMPORTED Pressed Ham ....½-lb. 69¢

ALL VARIETIES Goetze's Bologna ....½-lb. 49¢

PERFECT FOR OUTDOOR EATING GWALTNEY FRANKS 1-lb. pkg. 59¢

COLE SLAW or POTATO SALAD Fresh Salads ....lb. 39¢

PANTRY PRIDE FROZEN Orange Juice 4 6-oz. cans 75¢

PANTRY PRIDE Tomato Soup ....10½-oz. can 9¢

DOG FOOD Ken-L-Ration 6 15½-oz. cans 79¢

PANTRY PRIDE Spaghetti ....1-lb. pkg. 23¢

PANTRY-PRIDE Shortening ....3-lb. can 78¢

PANTRY PRIDE Prune Juice ....3 1-qt. bottles $1.00

PANTRY PRIDE Mayonnaise ....1-qt. jar 53¢

HANDI-PAK FROZEN French Fries 5-lb. bag 69¢

PANTRY PRIDE Frozen Waffles 4 5-oz. pkgs. 45¢

FROZEN LIBBY LEMONADE or Fruit Drinks ....6-oz. can 10¢

MORTON FROZEN Cream Pies ALL VARIETIES 4 14-oz. pkgs. 99¢

PANTRY PRIDE FROZEN Meat Pies CHICKEN BEEF TURKEY 2 8-oz. pkgs. 39¢

PANTRY PRIDE FROZEN Whipped Topping ..10-oz. cup 39¢

HORN & HARDART Frozen Pies BEEF OR CHICKEN 16-oz. BOX 59¢

INTERNATIONAL STYLE VEGETABLES Birds Eye FROZEN ALL VARIETIES 10-oz. pkg. 39¢

SLICED TURKEY with GRAVY • CHARCOAL BROIL BEEF STEAKS • SALISBURY STEAK FREEZER QUEEN FROZEN 2-lb. pkg. 89¢

REDEEM THIS VALUABLE COUPON FOR FREE ONE 11½-oz. PKG. FROZEN MASHED TURNIPS or SWEET POTATOES HORN & HARDART FREE WITH PURCHASE OF ONE AT LOW RETAIL OF 39¢—BOTH FOR 39¢ WITH THIS COUPON SM39 LIMIT ONE COUPON PER SHOPPING FAMILY. VOID AFTER SAT., AUGUST 21st, 1971. Pantry Pride

HEAD and SHOULDERS SHAMPOO 7-oz. TUBE $1.49

MOST STORES OPEN TIL MIDNIGHT MONDAY thru SATURDAY FOR YOUR SHOPPING CONVENIENCE

PANTRY PRIDE COUNTRY

WE RESERVE THE RIGHT TO LIMIT QUANTITIES. PRICES EFFECTIVE THRU SATURDAY, AUGUST 21st, 1971.

2¢ OFF AJAX CLEANSER 14-OZ. CAN 15¢

DASH DETERGENT 3-lb. 2-oz. PKG. 79¢

SALVO TABLETS 2-lb. 14-oz. PKG. 82¢