Pot pourri

Gather round the grill! From coast to coast memorable summer moments include delicious food and smoke rising from barbecues. With fun in the sun time, food preparation grows to a minimum and this entree is a great solution. Jeannette Frank Kitchen's (Adolph's Ltd.) culinary barbecue inspiration here is Apricot-Pineapple Flavored Steak En Brochette made with flank steak and 15-minute meat marinade, available in foil packages in the meat section of your supermarket.

A 1-½ pound flank steak marinates 15 minutes in the pre-blended all-purpose marinade mix combined with apricot-pineapple nectar and gingerale. You'll be amazed at the deep-down flavor, juiciness and tenderness the marinade imparts to the meat!

Now, it's just a matter of cutting the steak into six lengthwise strips and skewering with an assortment of your favorite vegetables of fruits. Ms. Frank used cherry tomatoes, onions and zucchini slices, but you might consider pineapple chuncks, mushrooms, apricot halves or the like.

STEAK EN BROCHETTE

One package 15-minute meat marinade, one third cup apricot-pineapple nectar, one third cup gingerale, one flank steak, about one and one half pounds, six zucchini slices, about one fourth-inch thick, six parboiled small white onions, six cherry tomatoes.

In shallow dish combine Adolph's 15-Minute Meat Marinade, nectar and gingerale: blend throughly. Trim fat from steak; place meat in marinade. Pierce all surfaces of meat deeply and throughly with fork.

Marinate only 15 minutes, truning several times. Remove meat from marinade; drain. Cut steak lengthwise with ggrain into 6 strips each about 1-inch wide. On skewers, lace each steak strip with a zuuchini sleie, onion and cherry tomato.

Place skewers 5 to 6 inches above glowing coals and grill 10 to 12 minutes, turning every few minutes to cook evenly; baste frequently with remaining marinade. Makes 6 servings.

BARBECUED FLAPJACKS

Butter or margarine, one fourth cup minced onion, one tablesp. bottled thick meat sauce, one half teasp. Worcestershire, one cup catchup, one and one half lb. chuck, ground, 1 and one half teasp. salt, one fourth teasp. pepper, one fourth teasp. dried savoy, one fourth teasp. dried thyme, one cup packaged pancake mix, one fourth cup grated Parmesan cheese.

In advance: In 3 tablesp., butter in small pan, saute onions till golden; catchup; refrigerate. Lightly toss chuck with salt, pepper, savory, and thyme; form into 6 4 inch patties; refrigerate.

About 1¼ hr. before serving: Start fire. Start heating sauce. On foil, 3" from coal, grill burgers to guests' taste. Meanwhile, on heated electric griddle or skillet, cook 9 pancakes, prepared as label directs, sprinkling 1½ teasp. cheese on each, before turning.

To serve: On each plate, place a pancake; top with a burger, a big pat of butter, and a little sauce; repeat layers; then top all with a third pancake and more sauce. Makes 3 servings

CHILI-FRANK BURGERS

One fifteen and one half oz. can chili con carne with beans, one half cup canned tomato juice, one tablesp. vinegar, one teasp. brown sugar, one half teasp. brown sugar, on, one half teasp. dry mustard, one half teasp. chili powder, one half cup grated sharp Cheddar cheese, two pound chuck, ground, one fourth cup minced onion, two teasp. salt, one half teasp. pepper, one half teasp. monosodium glutamate, four franks, cut into thirds.

• READERS ARE invited to send in their favorite recipes to this writer who will print them in this section. It's free, just type or print to: Potpourri, c/o AFRO - AMERICAN NEWSPAPERS, P. O. Box 1857, Baltimore, Md., 21203.

Early in day: Combine chili, tomato juice, vinegar, brown sugar, mustard, chili powder, and cheese. Lightly toss together chuck, onion, salt, pepper, and monosodium glutamate; divide this mixture into 12 portions; mold each around a piece of frank, tapering ends. Refrigerate all.

About 1 hr. before serving: Start fire. About 3 inches above hot coals, start heating chili topping; grill burgers rare, about 8 min., truning once. Serve each guest a burger with chili topping. Makes 12.

BARBECUED CHICKS

One nine-oz. can crushed pineapple three fourth cup brown sugar, packed, one teasp. dry mustard, one tablesp. prepared mustard, Juice of one lemon, one and one half teasp. vinegar, Salt and pepper, two, two and one half to three lb. broiler-fryers, halved, Soft butter or margerine, four fully cooked ham slices, one eighth inch thick (optional)

In a jar, combine pineapple, brown sugar, mustards, lemon juice, vinegar, and dash of salt and pepper. Through length of each bird, insert a skewer to keep in flat. Spread birds with butter, sprinkle them with salt and pepper, wrap them and ham in foil, and refrigerate all.

About 1/4 hr. before serving: Start fire, unwrap, grill birds, cut side down, 4" above hot coals, 30 min., turning and brushing often with butter. About 8 min. before birds are done, grill ham — 4 min. per side — and spoon some of pineapple sauce over cut side of birds. Let birds grill a few minutes; then turn them and carefully spoon on rest of sauce. Makes 4 servings.

"DOWN UNDER" STEAKS

Six to twelve, double-spread sheets of newspaper (not colored or rotogravuer); four ten oz. top sirloin steaks, one inch thick, seasoned, one long-handled folding wire grill, one galvanized bucket, ten inch high, 12 inch at top, Soft Danish blue cheese (optional)

About 20 min. before serving: Crumple each sheet of newspaper into a light enough ball to keep ball shape. Arrange steaks in center of folding grill. Drop a paper ball into bucket: light it; then lay grill across top of bucket When paper has almost burned, lift off girll; drop in next ball; turn grill over; replace it.

Repeat this turning and burning of balls, using about 6 balls for medium are steak. Serve hot steaks, spread with mashed Danish blue cheese.

Makes 4 servings.

LAMB, ROTISSERIE STYLE

Two racks of lamb (uncut rib chops), one half cup mint jelly, one fourth cup lemon, jice, one teasp. crushed dried rosemary, Salt, Pepper, Cur cloves of garlic

Have meatman crack ribs about 3 inches from ends. Before starting fire, heat jelly with lemon juice and rosemary. Sprinkle lamb with salt and pepper. Insert garlic in a few gashes in the meat. At 1 inch intervals, tie twine around racks; let them stand out till fire is reacy.

About 2½ hr., before serving: When coals are hot, adjust racks of lamb on spit; insert barbecue thermometer as manufacturer directs. Over coals, with drip pan in place, start spit revolving. About 10 min. before lamb is done (175 degrees F. on the thermometer is pink), brush mint sauce over it.

To serve: Slice a 2-chop portion for each guest; spoon on a little sauce. Nice with grilled baked potatoes in foil, topped with butter and chopped sweet onion. Makes 8 servings.

FILET OF BEEF AFLAME

Four to six lb. whole beef tenderloin, Salt, Pepper, one fourth cup cognac

Meat from a lower grade of beef will have less fat and grill better Have meatman roll it as for rolled rib roast, by without added fat.

About 2½ hr., before serving: Start fire. Rub meat with salt and pepper; adjust it on split and insert barbecue thermometer as manufacturer directs. Over coals, with drip pan in place, start spit revolving. (If 8 inches from coals, filet takes about1½ hr. to cook rare — 140 degrees F. on thermometer). When filet is done, place it, still on spit, on a hatproof platter (or copper or aluminum tray) on table. In small pan, warm cognac slightly; carefully light with a match. Stand an elbow's length away and pour it, flaming, over beef. When flame dies down, remove spit, slice meat. Makes 8 to 10 servings

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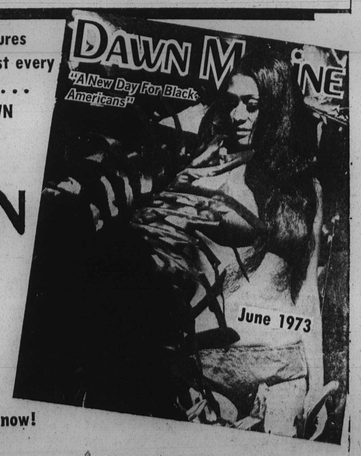

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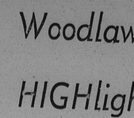

MRS. GREEN

By MARJORIE R. GREEN

MARJORIE R. GREEN

Coordinators for the Presidential Classroom for Young Americans have re-called Frederick Bailey to Washington to act as senior instructor. He has been asked to help conduct a one week orientation session for the instructors and staff members who will be working with a group of students scheduled to arrive at the Shoreham Hotel on June 23.

* * *

This past week, Mrs. Marlene Ferguson, senior staff officer in the California Regional Office was in town attending an orientation class for new Regional Office employees. Marlene left Central Headquarters in October, 1972 under the Government Interchange Program. Her first assignment was in the California State Agency as a Disability Determination Supervisor. She has been in the regional office since May.

* * *

The Otis Hooper family will be leaving for separate vacation points this weekend. Otis will be flying to Los Angeles to spend two weeks with relatives. His wife Bera and sons, Dwight and Dwayne will be headed for Miami and Disney Land.

The Hoopers have a combined total of 56 years in government service.

* * *

Social Security employees who attended the Arena Players Annual Awards banquet were pleased to see their favorite actress, Mrs. Verna Day awarded for her dedicated service to the Arena Players and to the community.

Because of his accomplishments and noteworthy service as a scouter for 38 years, Harry Calvin Parker was recently awarded the Silver Beaver.

In 1935 he was instrumental in organizing Troop No. 729 at Enon Baptist Church where he is superintendent of the Sunday School, pianist, member of the Senior Choir and secretary to the Trustee Board.

He has worked in many different areas of scouting and is presently serving as an institutional representative for his church.

Mr. Parker has 32 years of government service to his credit. Thirty of these years have been with the Social Security Administration. He is a social insurance claims examiner in the Correspondence and Group Premium Collection Branch.

* * *

Another Social Security employee deeply involved in community work is Mrs. Mary V. Smith. She came to SSA six and a half years ago and a few weeks ago was promoted to a career ladder position in the Bureau of Data Processing.

She is Parent Involvement Consultant for the Howard County Head Start Policy Committee: Chaplain of the Emma Williams IBPOEW of Catonsville; and a member of the Executive Board of Copperstone Circles Neighborhood Council of Columbia.

Mrs. Smith is a lifetime resident of Howard County and is very active in the Howard County Senior High School Parent Teacher Student Association. She attends St. Johns Roman Catholic Church in Columbia.

* * *

Mrs. Doris Street, BDI clerk has been released from Johns Hopkins Hospital. She plans to spend a few weeks resting at home before returning to work.

Mr. Raymond Prince, BDP mail clerk is recovering nicely from a recent heart attack. Send get-well cards to room 209 B — Sinai Hospital.

* * *

CORRECTION

The Holiday Inn Luncheon in honor of former Social Security employee Helen V. Benton on May 26, was given by the Women's Convention Auxiliary to the United Baptist Missionary Convention of Maryland.

Mrs. Mary E. Harrington is the new president.

Russian trip set for All-American youth musicians

The All American Youth Honor Musicians will rehearse June 25 and 26 on the College Park Campus of the University of Maryland before taking off for an invitational trip to Russia.

The group, composed of a 110-member concert band and a 50-voice choir selected nationally, will present eight concerts in Moscow and Leningrad.

The youth band and chorus have been invited to visit Mrs. Nixon June 26 at at the White House for a special tour before their evening departure for Moscow.

Mayor will open local health fair

The Advisory Board and the Board of Directors of the Provident Community Health Center is sponsoring a mental health fair and bazaar today (Friday) at the Lafayette Community Square, 1100 W. Lafayette Ave.

Mayor William D. Schaefer will initiate the ribbon cutting ceremony that opens the fair at noon.

The bazaar's organizers hope to raise funds for a new building at McMechan and McCulloh Sts. Mrs. Kitty Broady, public relations officer and the fair chairman, hopes that the bazaar will "enlighten the public about the role of a community health center, as well as raise money for the new center."

CORE youth banquet planned

The Congress of Racial Equality, Inc. will hold a junior banquet for participants in the Youth Services Program this Sunday, June 17, at 3:00 p.m.

The gala, semi-formal event will take place at 1640 Gorsuch Ave. Some 200 kids are expected to attend. Winners of various recreational events will receive trophys.

A junior king and queen of CORE will be selected, based on the highest number of chances sold by participants.

Roosevelt Miles, CORE Youth Services director, feels "our youth need social events of all types in order to enhance their growth and mold their character."

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