

# Cooking Cruise . . . Assistant City Manager Tells How To Manage A Barbecue

## How To Buy Fruit For Canning

Home canners and freezers will find these charts helpful. Can and freeze only fresh, firm fruit of high quality. Finished product is no better than the ingredients. Sort fruit for uniform size and ripeness.

**Cooking Apples.** We mention this now because many people like to put-up Gravensteins which are coming in. Figure on buying 2½ pounds for each quart. A bushel weighs 48 pounds; will "put up" 18 quarts.

**Apricots.** Two pounds fresh for 1 quart canned. A lug weighs 22 pounds; makes 11 quarts.

**Berries.** 1½ pounds for each quart. A crate holds 12 12-ounce baskets; makes 6 quarts.

**Cherries.** 1½ pounds for each quart. A lug weighs 22 pounds; makes 14 quarts.

**Peaches.** 2½ pounds equal 1 quart. A lug weighs 22 pounds; makes 9 quarts.

**Pears.** 2½ pounds for each jar. A bushel weighs 50 pounds; makes 20 quarts.

**Plums.** Two pounds equal 1 quart. A lug weighs 24 pounds; makes 12 quarts.

**Home freezers** will find that a pound of whole strawberries, sour pitted cherries, pitted plums or rhubarb will each pack a pint frozen food container. Three pounds sweet pitted cherries will fill 4 pint containers. 1¼ pounds (3 to 4 peaches) is about right per pint frozen foods container.

## PUBLIC NOTICE

### NOTICE OF EXECUTOR'S SALE OF REAL ESTATE AT PRIVATE SALE No. 14,330

In the Superior Court of the State of California, in and for the County of Santa Cruz.

In the Matter of the Estate of ARTHUR L. MOREHOUSE, Deceased. NOTICE IS HEREBY GIVEN that GEORGE D. MOREHOUSE, executor of the last will and testament and of the estate of Arthur L. Morehouse, deceased, on or after August 5, 1955, will sell at private sale, to the highest bidder, upon the terms and conditions hereinafter mentioned, and subject to confirmation by said Superior Court, all the right, title, interest, and estate of the said decedent at the time of his death, and all the right, title, and interest of said estate in and to all that certain real property situate, lying, and being in the County of Santa Cruz, State of California, more particularly described as follows:

COMMENCING at the South-westerly corner of land conveyed by Mary O'Donnell Gugat to Rachel M. Kramer by deed recorded June 17, 1943, said point being the Southeastern corner of land conveyed to A. M. Victoria by deed recorded in Volume 433 of Official Records, Page 392, records of Santa Cruz County, on the Northernly line of Yucca Drive; running thence Easterly along said last mentioned line 80 feet; thence at a right angle Northernly 75 feet; thence at a right angle Westerly 80 feet to the Northeastern line of said land of Victoria, and thence Southernly and along the Easterly line thereof 75 feet to the

## Glenn Kendall Makes Sure There Are No Left-Overs When He Presides As Chef

By Betty Bushman

When Assistant City Manager Glenn Kendall leaves here next month in pursuit of a master's degree at UCLA his neighbors at La Solana apartments are going to miss the fragrant aromas wafting from his kitchen or the backyard barbecue.

For added to the long string of the young administrator's accomplishments is an amazing (for a bachelor) ability to cook.

"It just comes naturally, I guess," says Kendall, who admits he has never owned a cookbook or used a printed recipe. "I like to eat, so why shouldn't I be a good cook?" he reasons.

Kendall is no slouch when it comes to keeping well-stocked cupboards and a tidy refrigerator, either. He shows his training as an efficient manager by keeping staple items and utensils in good supply and within easy reach of the kitchen work area, while perishables are neatly stored in the refrigerator.

"I never have to worry about leftovers, this genial host points out. "I just make sure there aren't any."

Here, for the first time recorded anywhere, are Kendall's suggestions for a successful evening around the barbecue:

**BACHELOR'S BARBECUE**  
(Begin with cocktails while the charcoal fire is settling, accompanying drinks with potato chips and clam dip.)

Dinner menu: Steak, salad, corn-on-the-cob, garlic bread.

**CLAM DIP**  
6-ounce package Philadelphia cream cheese  
1 can minced clams  
1 teaspoon lemon juice  
1 tablespoon mayonnaise  
2 teaspoons Worcestershire sauce  
Clove of garlic  
Garlic salt

Soften cream cheese, dice garlic in very small pieces and mix with cheese and mayonnaise. Pour juice from clams (2 tablespoons to start, increasing to suit desired texture after remainder of stuff goes into bowl (into mixture along with Worcestershire sauce and lemon juice and stir well until mixture is consistent throughout. Pour in minced clams, stir well, add more juice if necessary, depending on the desired thickness. Keep in mind that with potato chips it will have to be thin. Corn chips can dip into a thicker mixture. Make dip the night before, if possible, and let set in refrigerator overnight, since the garlic flavor increases with age. Remember to place in covered container since garlic scent will spread to everything in refrigerator otherwise.

Butter the garlic bread with butter mixed with garlic powder (to taste) and also wrap in aluminum foil (avoid like the plague the ready-mixed garlic spreads). Important to wrap bread, since bread will not retain heat and tends to burn on outside edges if placed on grill. Place the corn and bread on perimeter of grill so that they are further away from direct heat than steaks. Since charcoal heat is not uniform, depending on many variables, check bread and corn quite often to see that they are not burning. Corn will take about 10 minutes to barbecue.

**SALAD**  
Head of lettuce, watercress, endive  
Cucumbers  
Tomatoes

**DRESSING**  
Olive oil  
Cider vinegar  
Wine vinegar  
Catsup  
Clove of garlic  
Garlic salt  
Black pepper  
Sugar

Prepare lettuce, watercress and endive if you have them handy. Peel and slice cucumbers and tomatoes. Let set in bowl in refrigerator until ready to bring to table. Prepare dressing separately. Mix at last minute into tossed salad.

Dressing only can be prepared to taste, but it goes something like this:

Pour an amount of olive oil (about ¾ measure) with cider vinegar and wine vinegar (about ¼ measure). Add about a tablespoon of catsup, teaspoon of sugar and garlic salt and pepper to taste. Shake well and sample. Add more of anything which seems to be lacking. Cut garlic clove in half and add to preparation for flavor. Let set but remember to remove garlic clove before pouring dressing over salad.

Back to the steaks. Everything is ready, corn and bread have been on fire for a few minutes. Fire is now hot coals, no flame. Let grill get hot and close to fire, then throw on steaks, sear

Man! That's Steak, Man



## Bronx Shoemaker Wins \$16,000

New York (AP)—A Bronx shoemaker who knows just about everything about opera won \$16,000 Tuesday night on the CBS television show, "The \$64,000 Question."

Gino Prato, 53, answered a four-part question about Giacomo Puccini's last, unfinished opera to win the prize. Next week he can try for \$32,000. If he misses, he gets a consolation prize of an

Efficient administrator at the backyard barbecue as well as at the city hall, Assistant City Manager Glenn Kendall roasts corn-on-the-cob in foil while the steaks are grilled to order.

Completing this favorite summer menu are a tossed salad and garlic bread. Kendall's gourmet touch is explained in the accompanying article.

## Food News

### Watermelon August Food Gift

If you like fried or broiled chicken and great crescents of sweet watermelon, August is your month. The United States Department of Agriculture reports that these items will be abundant, and consequently reasonably priced.

Potatoes, lemons and limes are on that list, too. So are several other fine foods for hot weather menus. Here's the complete list: Broilers and fryers, lemons and limes (fresh and processed), watermelons, potatoes, summer vegetables.

Canned grapefruit sections, beef, halibut (fresh, frozen), vegetable fats and oils, milk and other dairy products, rice, lard, fresh grapes.

Try grapefruit sections combined with banana slices and berries or cherries, as a fruit salad combination. Top it off with a Lime French Dressing, suggested by the Florida Citrus Commission.

To make about ¾ cup dressing, mix together 5 tablespoons salad oil, 6 tablespoons lime juice, ¼ teaspoon salt, ¼ teaspoon paprika, 1 teaspoon sugar and 1 teaspoon corn syrup. Beat vigorously to blend well.

**Tomato-Jelly Potato Salad Mold**  
One and one-half cups well-seasoned tomato gelatin and 1 cup potato salad.

Put a layer of tomato gelatin in custard cups, then layer of potato salad and another of gelatin. Serve on shredded lettuce.

**Monday's Dinner.** Fried chicken, cream gravy, boiled potato salad, buttered green beans, soft rolls, butter or margarine, watermelon, coffee, tea, milk.

## Please Don't Cry

if these bargains are

## GONE WITH THE WIND

Davy Crockett Never Had A Chance Like This!

|                                    |              |
|------------------------------------|--------------|
| No. 2 Tin GRAPEFRUIT JUICE         | 4 for 25c    |
| No. 2 ORANGE JUICE                 | 3 for 25c    |
| 46-oz. GRAPEFRUIT JUICE            | 2 for 35c    |
| 46-oz. ORANGE JUICE                | 5 for \$1.00 |
| 8-oz. ORANGE & GRAPEFRUIT SECTIONS | 10c          |
| 303 CRANBERRY JELLY                | 2 for 35c    |
| Oval can SARDINES                  | 15c          |
| Dubuque CORNED BEEF HASH           | 25c          |
| 15½-oz. SPAGHETTI & MEAT BALLS     | 5 for 90c    |
| 15-oz. MACKEREL                    | 3 for 29c    |
| Small Dried LIMA BEANS             | 5 lbs. 25c   |

Some items limited — Hours 11 a.m. to 6 p.m.

## OUR PLACE 3122 Los Gatos Highway

Some items limited. First come, first served.  
Open 11 a.m. to 6 p.m. every day

Open Weekdays  
8 a.m. to 8 p.m.

Sundays  
9 a.m. to 6 p.m.

Right to Limit

## MELLIS MARKET

1204 Mission St. at Laurel—GA 3-0828—Parking Lot At Store

OPEN WEEKDAYS 8:00 A.M. TO 8:00 P.M.—SUNDAYS 9:00 A.M. TO 6:00 P.M.—RIGHT TO LIMIT

Open Weekdays  
8 a.m. to 8 p.m.

Sundays  
9 a.m. to 6 p.m.

Right to Limit



Select a good cut of meat (Inlet, T-bone or even top sirloin cut thick will do). Cut should be at least 1 inch thick, preferably 1½ inches. Slice garlic cloves and rub into steak well and let set for at least two hours, if possible much longer.

While your steaks are waiting their turn on the grill (should be the last thing you put on grill), wrap fresh corn-on-the-cob in aluminum foil. The corn should be fresh, young and tender. Selection of products at your market is an important phase since there is no substitute in the cooking world for original tenderness. A fingernail pressed into the end kernel should tell the story. Spread soft butter on corn and wrap in foil. Let guests salt their own at the table.

of fire. Steaks should cook fast but not burn on outside. Cook to suit taste, rare, medium or well done. Remember that outdoor fires do not have an even heat like your oven or broiler, and the steaks should be constantly shifted so that the ones on the perimeter get the heavy heat in the center.

For the person who likes their steak medium rare, a steak should remain on the grill only a few minutes, 3 or 4 minutes on each side on a moderate fire. Experience is the only teacher in outdoor cooking, but if a steak does not ooze red then it is getting beyond the medium rare stage.

Let's eat!

## **SHELLFISH ZEST**

A teaspoonful of angostura aromatic bitters mixed into a cup