

## FIRESTONE FAMILY LIVING

## Forget Kitchen—It's Outdoor-Cooking Time

If your taste buds need a new lease on life, rustle up some "vittles" on a backyard grill, or on an open fire under the canopy of heaven. This welcome word comes from Cramer Little, Shop lathe operator, who has established quite a reputation as a cook beyond kitchen walls.

Mr. Little started the outdoor-living season right this year by showing the photographer just how it's done with a T-bone steak and all the decorations. His "open-range" cooking experience began some years ago when he was a Boy Scout. Then came an "advanced course" when he was scoutmaster of Troop 10 at West End Methodist Church, now Covenant Methodist. He and a group of Scouts were the first to stay overnight at the BSA Piedmont Council camp near Tryon, N. C.

As a committeeman for the Scout program at Covenant Church, Mr. Little takes every opportunity to promote this character-building organization for youngsters.

"I believe that every person concerned with the Boy Scout movement ought to devote at least a year—better yet, two years—to leadership as adults. Outdoor life with Scouts has done more to keep me interested in the program than any other one thing," he says.

WITH Boy Scout campfire cooking tucked away in his experience, the lathe operator began to practice grill cooking each summer in his backyard at 205 South Ransom street. Before long, he was in demand for parties, picnics and group meals down on the Catawba River.

"There's a good exchange of ideas between outdoor cooks," says Cramer. "Hints that make the difference are passed along by word of mouth."

For example: If you would preserve the natural-flavor juices in a steak while broiling it, never pierce the lean part with a fork or other instrument. Always pick it up by the fat portion, to avoid causing the juices

to drain out. Another trick: In broiling a steak with charcoal, if the fuel begins to blaze up, quench the flame with a dash of water here and there. A soft-drink bottle is a good dispenser. When the water hits the fire, the slight spray of steam will add much to the flavor of your steak.

Would you like a suggested menu, taken from the Cramer Little collection of backyard fare?

Salted beefsteak  
Baked potatoes  
Raw vegetable salad  
Buttered rolls (bought)  
Peach pie  
Hot coffee

**Salted Beefsteak**

6-pound hip or sirloin steak,  
about 2 inches thick  
5-pound bag rock salt  
¼ pound butter

Make thick paste of rock salt and water, coat steak 1 inch thick all over. Grill over hot coals, turning once. Allow 30 minutes for rare steak. When done, break off crust with hammer. Dot with butter and slice into serving pieces. The steak won't be salty!

**Baked Potatoes**

6 well-cleaned baking potatoes  
¼ pound butter

Wrap each potato in aluminum foil and cover with hot coals. Leave for 1 hour or until well done. Pinch skin apart and

place inside each a generous pat of butter. Add salt, pepper to taste.

**Raw Vegetable Salad**

1 bunch radishes, sliced  
2 carrots sliced thin, lengthwise  
1 cucumber, sliced into narrow sticks  
1 green pepper, sliced thin  
1 cauliflower, separated into small pieces  
1 medium-size onion, separated into rings

Place prepared vegetables in plastic bag and put in refrigerator to chill until serving time. Carry to barbecue and dump into large salad bowl. Toss lightly and set on table with bowl of Sour Cream Dressing. (Sour Cream Dressing: 1 cup sour cream, 2 tablespoons pickle relish, 1 tablespoon lemon juice, 1 tablespoon sugar, ½ teaspoon salt. Combine ingredients in pint jar and shake until blended).

Buttered rolls, peach pie, hot coffee. These can be prepared according to your regular method.

**ONE LAST WORD:** Be sure to extinguish the fire thoroughly before leaving the grill or campfire unattended at the end of the meal. You'll want to save your charcoal for future use. Douse it, or it will smolder for hours unless effectively discouraged with water.



Representing three age levels of boys' baseball at Firestone are (from left): Michael Conrad, Little League; Rickey Poole, Biddy League; and Ralph Huffsteiler, Teener League.

## Together: Boys And Baseball

Wherever you find American boys, you find baseball.

It may be a vacant lot with makeshift diamond, potato sacks or rocks for bases, a handful of worn and battered gloves, a "beat-up" bat and a frayed ball.

Better, perhaps, it may be a smooth diamond complete with umpire, uniforms, good gloves and mitts, polished bats and a dozen new balls.

Whichever it is, to kids, it's baseball!

Baseball and boys. Boys and baseball. They go together.

That's the picture of boys at Firestone Textiles, where those 16 years and under are encouraged to play the all-American sport.

The competition is always keen and spirits are high. It's "Play Ball" every spare moment for the boys.

Who knows? From our players may come a future Ted Williams, Stan Musial, Ralph Kiner, Bob Feller or a Mickey Mantle!

Your interest and encouragement will support the boys' summertime baseball program. See the games at your own park, or at any of the playgrounds where our boys are playing this summer.

Road Accidents  
Cut In 1957

Cities and states can definitely profit from traffic-accident-prevention measures, according to survey findings reported recently to the National Safety Council. The nation's traffic toll was reduced three per cent in 1957. The hopeful record was attributed to new ideas and experiments in the fight against accidents on the highways. Traffic toll was cut to 38,500 in 30 states and 24 cities.

Among factors credited for the reduction in road accidents were stepped-up police activities, public education, safety drives, cooperation of public media, and good traffic engineering.

## ARRIVALS . . .

Wayne Arthur Eaton, Jr., arrived March 4 in Columbia, S. C. His mother is the former Shirley Moore, daughter of Jack Moore of the Shop, and Mrs. Moore.

Other reasons involved in the decline were: Strict traffic law enforcement, traffic-officer training, street re-lighting programs, one-way street traffic and curb parking.

## IN SERVICE

Dean Ward, member of the crew of the USS Ault, spent a weekend in April with his sister, Mrs. Margaret Rhyne. Upon conclusion of his visit to Gastonia, Dean returned to his ship for a cruise to Cuba.

Lloyd Hollifield and members of his family spent a 15-day leave recently, on which they visited his mother, Mrs. Floy Hollifield of Twisting. He is stationed at Fort Campbell, Ky.

Sgt. 2/C John Wiggins from Fort Bragg, N. C., spent a 30-day leave with his mother, Mrs. Rosalie Burger, starter maker in Spooling. Sgt. Wiggins was scheduled to leave for service in Korea, upon conclusion of his recent furlough here.



Cramer Little: Good summertime cooking calls for elbow room.



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