Beer Cookery Recipes From Page C2

Heat oil in a large pot and saute onion and pepper until side). Yield: 4 servings. limp but not brown, about 3 minutes. Add the rest of the ingredients, bring to a boil, lower heat, cover and simmer 30 minutes. Let cool to room temperature and serve with beer batter fish. Makes about 1-quart. Keeps 2 weeks or more the refrigerator.

4 servings.

GRILLED BEER BASTED SALMON STEAKS WITH TARRAGON-BEER SAUCE

Salmon: 4 salmon steaks

1 cup beer

Tarragon-beer sauce:

2 tablespoons butter

2 tablespoons flour

1/2 cup rich chicken stock

1/2 cup beer

½ teaspoon tarragon leaves, crushed

1/2 cup heavy cream pinch salt

pinch sugar freshly ground pepper (to taste)

1 tablespoon butter

Marinate salmon steaks in beer (room temperature) for about an hour, turning once. Grill over charcoal or under broiler, basting frequently with beer. (Grilling time depends on thickness of fish. For a 1" steak, grill approximately 3 minutes on one side, 5 minutes on the other 4 Servings.

To make sauce, melt butter without burning, over a low flame in a non-aluminum pot. Whisk in flour, and when smooth, add stock and beer. Cook 5 minutes over a low flame. Stir in tarragon, heavy cream, seasonings, and whisk well to blend. Cook 3 minutes over a low flame and add 1 tablespoon butter, cut into small pieces. Stir until butter is melted, then serve at once.

Yield: 11/2 cups.

SAVORY BEANS

4 tablespoons butter

1 medium onion, coarsely chopped (1/2 cup)

1/4 teaspoon garlic powder

1/4 teaspoon dill weed

1/8 teaspoon hot pepper flakes

1/4 teaspoon salt

1 12 ounce bottle beer

1 pound green beans (fresh or frozen) cut into 2" lengths

1/2 cup parsley, chopped

Melt butter over a low flame in a pan and saute onion until golden, about 5 minutes. Add herbs and spices and beer, bring to a boil and boil briskly, about 3 minutes. Add beans and cook, uncovered, over medium flame about 20 minutes or until liquid has almost evaporated. Sprinkle with chopped parsley and serve at once.

Poultry — Birds Are Good Bargains

Chicken, turkey and other poultry are often a bargain, nish game hen." Young turkeys are labeled "young but read the label to discover the best way to prepare it.

"Young means tender. The label will have words that show the age of the poultry. Use young poultry for frying, broiling, roasting or barbecuing. Stew older birds," says Rachel Kinlaw, foods and nutrition specialist at North Carolina State University.

Young chickens are labeled "fryer," "broiler," "roaster," "young chicken," "capon" or "Rock Cor-

hen," "young tom," "young turkey" or "fryer-roaster."

Older chickens are called stewing chickens, hen or

Use refrigerated chicken within one to two days, and cook frozen poultry right after thawing. Refrigerate leftovers promptly, and freeze them if they won't be used within one or two days, says the extension specialist.

Keep 'Just Caught' Taste In Fish

carefully pack fish in ice as soon as it is removed from the for every 5 pounds of ice. hook, suggests Dr. Robert Brackett, food safety specialist, North Carolina State University.

"Nearly any fish can be safely transported over a long wrapped in heavy, clear plastic before layering. distance if certain precautions are taken. The most important thing to remember is that fish must be kept cold," Dr. Brackett says.

The fastest and most convenient method for storing fresh fish is a technique know as superchilling. To super- "Occasionally, fish will spoil despite all your efforts to layer the fish in a mixture of rock or table salt and flaked fishy," Dr. Brackett says.

To enjoy the "just caught" freshness of fish at home, ice. Generally, about a half pound of salt should be used

Whole fish should be layered, unwrapped, in the ice. Dressed fish and shucked shellfish should be individually

When the cooler is filled, top it with a generous layer of ice and securely close the lid. Don't put the loaded cooler in the car trunk — that is probably the warmest part of

chill, you need an insulated ice chest with a lid. Line the keep them fresh. When this happens there is only one bottom with 3 to 4 inches of flaked or crushed ice. Next thing to do — throw the fish away. Bad fish will smell

Exciting Black College Football Action In...

BLACK COLLEGE SPORTS REVIEW

A Supplement to

Winston-Salem Chronicle



Don't miss this exciting Sports Supplement containing all the football action in the Southwestern Athletic Conference, Mid Eastern Athletic Conference and the Central Intercollegiate Athletic Association.

Each month through April we'll bring you closer to the action than you've ever been. You'll find action-packed photos of your favorite teams, players and coaches, along with feature articles on the winners and the losers. Black College Sports Review is the most comprehensive guide to black college sports in America today. Don't miss it. Coming to this newspaper soon.



BLACK COLLEGE SPORTS REVIEW

Coming In October!

Choose From Our Entire Line of

BRIDGESTONE

207V SuperFiller Steel-Belted

Radiols

BRIDGESTONE SuperFiller Belted Radial Whitewalls. A when compounded and dewhed for fuel economy exceller tratition and braking on wet and dry two polyester cord plies

SIZE WSW	Also Fits	Mfg. Sugg.	YOUR COST
P175/75R13WSW	155-13	£7:95	\$34.95
P165/75R13WSW	AR78-13	24.95	39.95
P175/78R 13WSW	BR78-13	.86:95	41.95
P185/80R13WSW	CR78-13	84.95	42.95
P185/75R14WSW C	R/DR78-14	89:95	46.95
P195/75R14WSW	ER78-14	94.95	47.95
P205/75R14WSW	FR78-14	100.95	50.95
P215/75R14WSW	GR78-14	107.95	54.95
P205/75R15WSW	FR78-15	104.95	50.95
P215/75R15WSW	GR78-15	100.95	51.95
	R/JR78-15	140.95	54.95
P235/75R15WSW	LR78-15	127.95	59.95

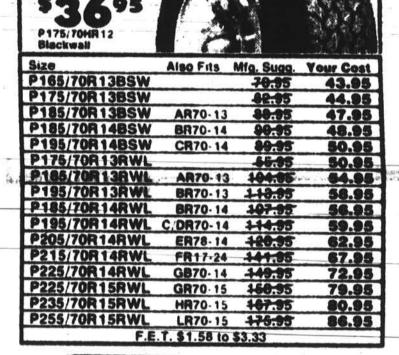
BRIDGESTON

212V SuperFiller Steel-Belted

Redial Whitewalls



IOR 12 IIGE 82-05	-		Size P 165-75R 13 Sug. PRICE 88:05	720
	MFG. SUG.	YOUR COST	SIZE	MFG. SUG.
OR12 WSW	\$70.95	*35.95	P185/75R13 WW	\$05.95
OR13 BSW	\$60:95	*37.95	P185/75R14 WW	-90.95
OR13 WSW	\$76.95	138.95	P195/75R14 WW	104.95
IOR13 BSW	\$74.95	*38.95	P205/75R14 WW	144.95
OR13 WSW	\$02:95	*39.95	P215/75R14 WW	1-19:85
OR13 WSW	\$88:95	*44.95	P225/75R14 WW	131.95
IOR13 WSW	\$06:95	145.95	P205/75R14 WW	1-19:95
OR14 WSW	\$00:95	146.95	P215/75R14 WW	120.95
OR14 WSW	\$96:95	\$47.95	P225/75R15 WW	120.95
OR15 WSW	\$86:95	\$43.95	P235/75R15 WW	141.95
F.E.T. S	1.37 to \$2.10		The second secon	. \$1.62 to \$2.96
NDGESTON		32.		



		1
WHITE		TO AM AUTO
LETTERS		
Size	Mtg. Sug. Price	Your Cost
8-5R 146Ply	142:15	78.95
9R 156Ply	466:40	4 1 × 191.95
10R 156Ply	130-02	00 05
TON TOOP IN	770,33	207405 - 209 200
11R156Ply	104:81	105.95

59.95

67.95

If you work downtown Why not try our

FREE SHUTTLE SERVICE

to and from your office available at Cherry St. location only

GUARANTEES YOU THE LOWEST PRICES in the area. If in one week of your purchase you find another ad with lower tire prices brand for brand, size for size - bring us the ad and we'll refund the difference.

COUPON

COUPON Oil Change Trucks Includes Chassis Lube and Up to 5 Quarts of HD30 Oil

PO COUNTRY CLUB

Next to Herbor Inn

Mon.-Fri. 7:30-6:00

Sat. 'til 1 p.m.

Phone 768-1770

STEVE HERRING, MGR.

Wed. & Thurs. til 9:00



CALL FOR APPOINTMENT



646 CHERRY

Next to Fire Station

Mon.-Fri. 7:30-5:30

Sat 8:00 'til Noon

Phone 723-1037

DENNIS BUSICK, MGR

"38 Years in the

TOBACCOVILLE RD.

Beside Post Office

Mon.-Fri. 8-6

Sat. 'til 1:00

Phone 983-2151

JOE DAVIS. MGR

\$500 INSTANT CREDIT AVAILABLE

WITH VALID VISA, RICAN EXPRESS





HIGH POINT

306 S. ELM Man.-Fn. 7:30-5:30 Sat. 'til 12 Phone 882-2596 STEVE DOSS, MGR

• 7th ST. DOWNTOWN NOW HAS TWO-WAY TRAFFIC BETWEEN CHERRY AND MARSHALL