Electrical Grill Convenience

The aroma of hamburgers and chicken sizzling on an outdoor grill permeates the air in your neighborhood. It smells so good you can taste it.

Unfortunately, handling messy charcoal and flammable liquids or trying to light a stubborn grill can dampen your enthusiasm

for cooking out. Maybe it's time you flip the switch on an electric grill. In just a few minutes, the grill is ready to use because of dual heating elements and variable temperature controls.

Just think, no more running out to the store at the last minute to buy lighter fluid or charcoal or refill a fuel cylinder. You'll be at home flipping up to sixteen hamburgers or with the optional rotisserie, grilling a roast or turkey. Cleanup is simple too. Just place the porcelain coated cooking grid in the dishwasher.

Cooking outdoors with an electric grill costs pennies a meal, and to top it off the air conditioner won't have to remove the moisture and heat generated when cooking inside. This will save you energy and money.

Here are some "sizzlin" recipes to save you time and energy for the summer ahead:

ITALIAN BURGERS

1 1/2 pounds ground beef 3/4 teaspoon salt 1/8 teaspoon pepper (op-

tional) 1 teaspoon monosodium

glutamate 1 tablespoon dry spaghetti

sauce mix Mozzarella cheese, grated

Lightly mix all ingredients except Mozzarella cheese and shape into 6 patties. Place on grill. Cook on medium heat 4 to 6 minutes per side. Sprinkle with grated Mozzarella cheese and serve on toasted Italian bread slices. Serves 4 to 6.

TEXAS RED MARINADE

1 small yellow onion, halved, skin removed 2 tablespoons olive oil 1 tablespoon lime juice 2 large red bell peppers, about 1 pound

1/4 teaspoon salt 2 jalapeno peppers 2 cloves garlic, peeled

Place onion, halved-side down, whole bell peppers and alapeno peppers on grill.

J.C. Price High Alumni Will Open Headquarters

The J.C. Price High School Na-tional Alumni Association is opening their local headquarseeking all alumni within a 50 mile radius of Salisbury to join the the Salisbury-Rowan Chapter which will serve as local ters this weekend in the old Price High School building at hosts for the national association's upcoming convention and 1300 West Bank Street in Salisbury, N.C. An open house and class reunions. meeting is scheduled for 6 p.m., The convention will be held Saturday, May 28. The facility and local organizers are inviting

all persons who attended or

graduated from the school to at-

tend the open house and meet-

ing. The school operated from

1928 until 1969 when it was

merged with Boyden High

School to form Salisbury High

The alumni association is

School.

June 30-July 4 at the new Hollday Inn on Jake Alexander Boulevard in Salisbury.

cal chapter president, Brenda Cowan, will share information about the Salisbury-Rowan Chapter and representatives who attended a convention planning session in New York last weekend will present the

proposed program and preview the special events which will highlight the convention. Convention chairperson Harold Thornton of New York is expected to attend the meeting and to

teers who will staff the office several hours a week up to convention.

Persons who wish to volunteer time in the office or to learn more about the events may con-

p.m. at 636-2315. Interested people may also send updated information to the association:

J.C. Price High School Alumni, P.O. Box 2731, Salisbury, N.C. 28144



announce several large contributions by corporate sponsors of several of the special events. Within the next 10 days, the headquarters will have a 24 hour During Saturday's meeting, loanswering service and volun-

tact Mrs. Deanna Martin after 6 Harris Teeter

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With grill cover open, heat on high, turning peppers until vegetables are blackened; remove. Peel skins off blackened portion of onion. Combine onion, peppers and garlic in food processor or electric blender. Add oil, lime juice and salt. Blend until smooth. Pour into a gallon-size stor-age bag. Add 4 servings meat, fish or poultry to be grilled or broiled. Seal plastic bag securely. Turn bag to evenly dis-tribute marinade and coat food. Place bag in pan; refrigerate according to chart following. Lightly salt and pepper meat, fish or poultry before grilling or broiling. Makes 1 cup marinade, enough for 4 servings.

MARINADE TIMING CHART

Chicken or Sirloin = 4 hours in refrigerator Pork or Lamb chops = 2 to 3 hours in refrigerator Fish steaks or fillets = 2 hours in refrigerator Shellfish = 1 hour in refrigerator

ONION-POTATO BAKE

1/2 cup butter or margarine, softened 1 envelope onion soup mix 6 baking potatoes, scrubbed

Cut each potato in 4 lengthwise slices. Blend butter with soup mix and spread on slices, then reassemble potato. Place on sheet of aluminum foil and wrap securely. Put on grill and cook on medium heat 35 to 40 minutes, or until done. Serve with additional butter.

Makes 6 servings.

	Turb catron		
Oscar Mayer	Parkay	Folgers	Lay's
Tasty Light Ham	Squeeze Margarine	Coffee	Potato Chips
sa 29 Lb. Siced To Order In The Deli-Bakery	16 OZ. TY BARGY PARKAY SOLUTH PARKA MARGAN	\$209 13 OZ. 209 Folgers	6.5 Oz. 999 Ezys Potato Chips Potato Chips
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HT Canned Soft Drinks 6 For 1.19	French's Worcestershire 79 Sauce 10 Oz. 79	Beans 16 Oz. 2 For .99 Bush's Best Pinto Beans 16 Oz. 3 For .99	Paper Towels Roll .09 Heinz BBQ Sauce 18 Oz79
Adams Grapefruit 1.59		Campbell's Tomato	Hormel Real Bacon 1.12
Juice		Soup 10.75 Oz. 29	Bits 302
HT Black	Chiffon Whipped	Swanson Pr. White 1.32	CapriSun Fruit
Pepper 40z 1.65	Margarine Lb. .89	Chk. Chicken 502	Drinks 10 Pk. 2.39
Vanity Fair Luncheon .94	Log Cabin	Cates Sweet Salad	HT Apple
Napkins 90 Ct94	Syrup 24 Oz. 2.19	Cubes 10 Oz .99	Sauce 16 Oz. 2 For .85
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Mustard 32 Oz45	Topping 280z 99	Catsup 32 Oz 89	Mayonnaise 32 Oz. 1.59

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