There was a time when we made a picnic fire in a park, a wayside picnic ground, or wherever we felt it was safe to build a fire. At that time our picnic cooking facilities were limited to the wire grill, old fashion frying pan and wire fork. The foods were good because they were cooked over a hardwood or charcoal fire. This is the way man first learned to cook his meat, and as long as life lasts, the memory of charcoal broiled chicken, spareribs and steaks will linger with him.

In those days we could not enjoy picnic cooking as we do today with our modern portable charcoal broiler, portable refrigerator, and other equipment. There is no limit to the different meats, poultry, seafood and vegetables that can be cooked over a bed of charcoal fire.

The popularity of outdoor cooking is growing by leaps and bounds. With many people, it has become an absorbing hobby, because they have discovered that outdoor cookery with the modern portable rotisserie-type broiler offers everything in cooking enjoyment, whether it be standing rib roast of beef or the old standby, hot dogs.

When food is properly prepared out of doors, over a charcoal fire, it gives an added zest to appetites. New equipment has revolutionized the picnic to the point where you can cook indoors or out by following these simple rules: 1. Start your fire 30 to 40 minutes before you plan to cook over it. 2. Have proper firewood and tools, such as tongs, barbecue mitten, fire rake, and above all, have aluminum foil to make a drip pan in the bottom of your portable barbecue fire box. Wire baskets and wire steak grills with long handles should be included in your barbecue equipment.

HOW TO PREPARE OUTDOOR BARBECUE CHICKEN

1 2 pound broiler
1 teaspoon salt
¼ teaspoon white pepper
¼ teaspoon MSG
¼ cup salad oil or vegetable shortening

Select a broiler weighing 2 pounds. Remove pin feathers and wash clean—rub-
HOW TO BARBECUE CHOICE CHUCK ROAST BEEF
(Serves 8)
Select a 4 pound choice chuck roast of beef, and season it with 4 teaspoons good seasoning salt half cup olive oil half teaspoon marjoram half teaspoon rosemary Season meat with salt, marjoram and rosemary. Brush all over with olive oil. Fasten meat on chrome plate spit, if you have a charcoal portable rotisserie-type broiler. Broil over heat, rotating until the internal temperature reaches 140° for rare, 160° for medium rare and 170° for well done. Brush on barbecue sauce the last 5 minutes of cooking time. Unless you have a rotisserie portable broiler, you will have to use very low heat and turn it often.

BARBECUE PORK LOIN ROAST
(Serves 8)
4 pound pork loin roast 4 teaspoons salt ½ teaspoon oregano Mix together
Select a lean pork loin roast. Season it with salt mixture. Fasten meat on the chrome plate spit. Cook meat for 2 hours or until meat tests 180 degrees in center. Put barbecue sauce generously over meat the last 5 minutes of cooking time.

CHARCOAL BROILED LAKE TROUT
(Serves 12)
1 4 pound lake trout (whole) ¼ cup olive oil 4 teaspoons seasoned salt Scale fish, wash and remove the backbone. Do not skin. Marinate inside and out with salad oil. Sprinkle with salt. Place fish, skin side out, in spit basket, if you have one, if not use a hinge-type wire broiler. Broil 30 minutes over fire, rotating during the cooking time if you are using the rotisserie-type wire broiler. If you are using the hinge-type wire broiler, it will be necessary for you to turn the fish during the cooking time. Be sure to have a low heat.

BEANS BAKED IN ALUMINUM FOIL
Wash and pare enough beans to serve your party. Cut aluminum foil large enough to hold the beans. Place beans in aluminum foil in a pouch-like shape, with ¼ cup water and enough butter to season them. Place on your charcoal broiler and cook for about 30 minutes or less if beans are tender.

BAKED SWEET POTATOES IN ALUMINUM FOIL
Wash potatoes and remove all decayed spots. Rub the skin with clean fat and roll in aluminum foil and bake 1 hour depending on the size of the potatoes. You can bake white potatoes using the same method.

BAKED CARROTS IN ALUMINUM FOIL
Wash and peel enough carrots to serve your party. Place carrots in aluminum foil with 3 tablespoons water, 1 tablespoon butter and 1 tablespoon sugar. Bake over charcoal for 1 hour or until tender.

PRIME RIB ROAST BEEF
Select a 4 pound prime rib roast of beef. Have butcher cut off short ribs. Oil meat with olive oil and season with 4 teaspoons good seasoning salt. Fasten it on chrome plate spit. Broil over heat, rotating until the internal temperature reaches 140° for rare, 170° for well done and 160° for medium rare.

KIDDY'S HAMBURGER
1 pound of hamburger 8 slices of bacon
Make 8 hamburgers from one pound of meat. Shape in patties and wrap bacon around—fasten with tooth picks. Broil over charcoal until brown, season the brown side with salt, turn and brown on other side.

CORN BAKED IN ALUMINUM FOIL
Select enough ears of corn to serve your party. Husk the corn, keeping the husk as whole as possible. Remove the silk and wash corn. Wash the shuck. Spread melted butter on corn and wrap it back in the shuck. Cut strips of aluminum foil large enough to wrap the corn. Place corn in foil with 1 tablespoon water. Place on your charcoal broiler and broil about 20 minutes, turning occasionally.