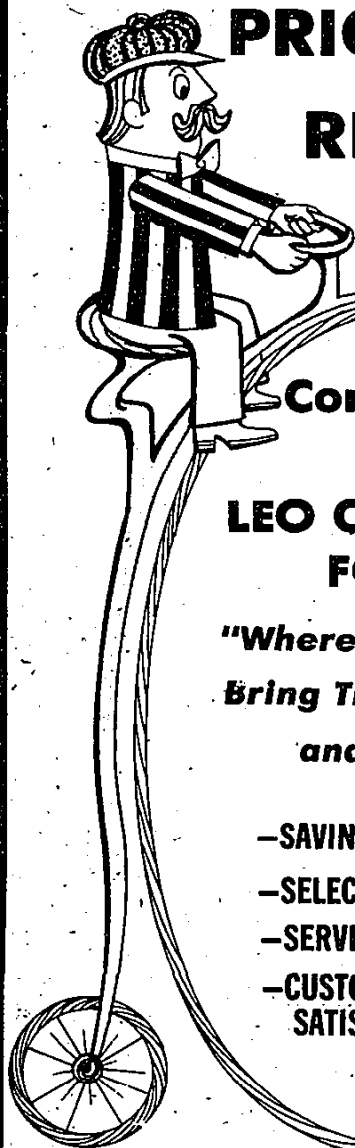


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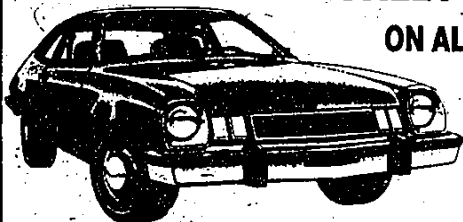


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"Where Customers Bring Their Friends"



Preparing the corn for the Plymouth Rotary chicken barbecue are (from left) Bill Rucks, Chuck Bares and John Culotta.

The granddaddy

Rotarians eyeing a world record

There will be a special incentive for the members of the Plymouth Rotary Club this year when they man the pits and battle the smoke for the annual chicken barbecue that will close the Fall Festival.

In contrast to other years, when the major goal was to satisfy the hunger of the customers and build up a fund for charitable purposes, Rotary members will be making a bid to get the event listed in the Guinness Book of Records.

Members are unaware of any other group which ever has prepared and sold 16,000 chicken dinners in the short space of six hours. For this reason the Rotarians would like to have their work recognized and at the same time set a goal for other clubs across the country to match.

FOR THE PAST several years 16,000 chicken halves have travelled over the charcoal pits and each year the total appears to grow — just a bit.

From the time the first dinner is served around noon, there have been long lines waiting to take their dinners into Kellogg Park until dusk settles over the area about 6:30 p.m.

From far and near they come to feast on the delicacy. No one yet has been turned away.

The only other dinner, so it is said, that surpasses Plymouth in numbers served is the bean feast held each year on the Boston Commons. It has been reported that the New Englanders handle 21,000 dinners.

But there is this difference: while the Plymouth Rotarians need only little more than six hours to sell their 16,000 dinners, the Boston folks take all day to dispose of their dinners.

In Mansfield, Mich., there is another chicken barbecue that has been heralded

far and wide in recent years. But the good folks in Mansfield don't come anywhere near matching the Rotarians feat of selling 16,000 dinners.

ASIDE FROM THE vast numbers of dinners prepared during the day, the Rotarians have become noted for the system they have in preparing so many dinners in so short space of time.

From their experience over the years when the barbecue started as means of raising funds to buy playground equipment, the Rotarians could teach many backyard chefs in the area a few lessons.

Here are some of the techniques that are a bit novel:

First, the supplier of the chickens is asked to separate the right and left sides of the chickens. They are packaged separately and placed on the grills that way. The reason is that if the sides were intermingled they would cause a lump on the grill and the chicken would fall out when the grill was turned.

Next, the two long pits (75 feet long) are built four cement blocks high. Then, the charcoal fire is kept at a certain height all day. This done, it now requires 28 turns of the grill to have the chicken sufficiently barbecued to serve. These 28 turns are made from the delivery truck to the serving counter.

There they are placed in special boxes with an ear of sweet corn and a roll and start on their way to the tables in Kellogg Park where the crowds gather each Sunday following Labor Day.

Up to now no one has attempted to have the Rotary chicken barbecue listed in the record books. But this year it may be different.

Mr. Guinness, save a bit of space in your world's records.