suburban life inside

d the grilling is easy.

It's backyard barbecue time, USA. Stroll down streets all across the land and you are likely to detect the tantalizing aromas of

food sizzling on an outdoor grill.

It might be just a family supper. Or neighbors gathered to share a relaxed meal and good old-fashioned fun. Or a larger party for a group of friends. Barbecues are synonymous with sum-

mer cooking and are an economical, enjoyable way to entertain. It is estimated that over 1 billion individual cookouts will take place during this year's warm weather season-in about 79 percent of all family households!

Nothing tastes better cooked on the grill than chicken. A whole bird...halves or quarters...favorite parts...or chunks of tender chicken on skewers...chicken is the outdoor chef's choice for a variety of meals

cooked in the open.

No backyard barbecue is complete without pitchers filled with deliciously refreshing iced tea. It's summer's leading thirstquencher...low in calories and costing only pennies a serving. No trouble to pre-

General Barbecuing Tips

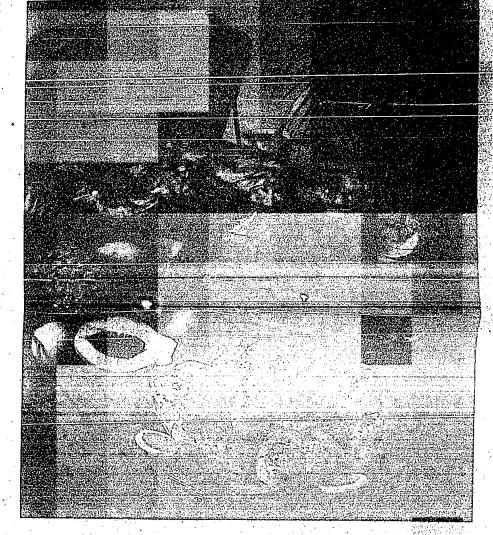
Anyone can become an outdoor chef, waster a few basic techniques and you will soon be an expert when presiding over the

- If cooking with a charcoal grill, be sure to wait until coals are covered with a light gray ash before cooking.
- Always preheat your gas grill before cooking.
- For safety's sake, be sure to use long wooden handled tongs and other uten-sils that won't conduct heat.
- When cooking for a crowd, use wire ac-cessories like baskets, corn and tater racks, and rib racks to maximize grid
- Spray grill with non-stick cooking spray to prevent foods from sticking.
- Prevent flare-ups by using an Indirect cooking method (with drip pan); using a covered grill; or spread outer lettuce leaves over hot coals.
- And finally, to ensure the most comfortable environment for eating, try one of the new electronic pest-control units.

Hints for Grilling Chicken

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LIGHT LEMON-LIME BARBECUED CHICKEN

- 8 broiler-fryer chicken breast

- haiyes 1/2 teaspoon freshly ground peppercorns 1/2 cup lemon juice 1/2 cup lime juice
- 2 tablespoons grated onion 1 teaspoon marjoram 1 teaspoon chopped parsley 1/2 teaspoon thyme leaves 1/4 teaspoon dry mint flakes

1/2 cup lime luico
In large shallow glass baking dish, place chicken in single layer.
Sprinkle with pepper. In small bowl, mix together lemon and lime juices,
onlon, marjoram, parsiety, thyme and mint flakes; pour over chicken
breasts. Cover and marinate in refrigerator for at least 2 hours, turning
frequently. Because there is no oil in marinade, brush grill with vegetable;
oil. Place chicken on grill, skin side up, about 5 inches from medium-hot
coals. Cook, turning and basting with marinade every 15 industas; for
about 1 hour 15 minutes or until fork can be inserted in chicken with ease.

CRISPY CHICKEN VINAIGRETTE FOR A CROWD

- The broiler-fryer chicken quarters 1-1/2 itempons gettle self16 broiler-fryer chicken quarters 1-1/2 itempons gettle self17 cup red burgundy wine 2 teblespoons crive oil 3 tempons tempon leaves
 3 tempons tempon and pepper
 seasoning 1 neaucepan, mix together vitegar, wine, tempon and pepper seasoning
 gettle self-and terragon. Bring to a boil and remove from heart, it is resulted to a self-and terragon. Bring to a boil and remove from heart, it is resulted to a self-and terragon. Bring to a boil and remove from heart, it is resulted to a self-and terragon. Bring to a boil and remove from heart, it is the shallow glass, baking dish, arrange chicken in single layer. Pour self-and trequently, Reserve marinades place mistrone por fitti. Self-and the public to brown eventy, for about 1 hour 15 minutes. And other bit to restry to marinade, place in acceptant, bring to a boil and best publicate muting last to the place in acceptant, bring to a boil and best publicate muting last gettle self-and the place in acceptant, bring to a boil and best publicate muting last gettle self-and the place in acceptant bring to a boil and best publicate muting last gettle self-and the place in acceptant bring to a boil and best publicate muting last gettle self-and the place in acceptant bring to a boil and best publicate muting last gettle self-and the place in acceptant bring to a boil and best publicate muting last gettle self-and the place in acceptant bring the place in acceptant brin

SUMMER'S FAVORITE COOLER

Whether you use loose tea, teabags, instant powdered tee or the new flavored teabags it's easy to make teet teet as by the pitcherful or even by the gelling ligs, dust feminisher when preparing tea to be served lead to make I extra stronts—using 50 percent more tes than yound to allow for middling los. Also remember to stert, with a good quality less to resize the indest flavorial, most refreshing of drinks.

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