

# Try These Tips When Using a Rotisserie to Barbecue Rolled Beef Roast

When using a spit it is important to have the meat properly balanced so the spit turns freely and easily, advises Mrs. June L. Sears, Extension Home Economist of Michigan State University. But this may present a problem with bone-in cuts.

Therefore, it is recommended that whenever possible boneless rolled roasts be used. Insert the spit through the center of the roast. Most spits are equipped with fork-like arrangements which can be securely fastened to hold the meat from turning.

Make sure the roast is well tied together so that pieces will not fall off during the cooking. When you have the meat secured, check the spit by rotating it in your hands. You may have to relocate the spit if the roast is off balance.

If you intend to cook a whole bone-in ham, have the ham cut in two. Run the spit rod through each half but offset the two halves for better balance. Insert the spit forks and fasten them securely.

In most units the spit is arranged so that the meat will not be directly over the fire. It is best to keep the charcoal fire between the hood and the spit so that fat drippings will not fall directly onto hot coals and cause a flare-up. Place a foil drip pan underneath the roast to collect the drippings.

A meat thermometer is the only sure test for doneness in a roast.

Insert the tip of the thermometer in the center of the thickest part of the roast, says Mrs. Sears. Make sure the tip does not touch the bone or rest in a seam of fat. Check to make sure the thermometer will not catch or fall out as the spit rotates.

Locate it so that it can be easily read.

Make an occasional check to see that the thermometer has not loosened and is not in danger of falling out.

Cooking steaks, chops, or other meat items on a grill requires some care. If the meat tends to stick to the grill, grease it very lightly before using it. Be sure to keep the grill clean and free from specks of burned food, since these cause meat to stick.

It is best that you do not turn the meat too often since

much of the juice will be lost if you do. Also, leave salt off the meat until the last minute. Salt tends to draw juice when cooking steaks or chops. It is better to use a pair of tongs for turning patties, press the meat firmly together so it will not break up on the grill. Do not flatten the patties while they are cooking, or you will lose juices and flavor. To test thin cuts for doneness, make a small slit with a knife and check the center for color.

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### Dodge Names Andre As Finance Boss

The appointment of Thomas J. Andre as finance administrator for Dodge Division of Chrysler Motors Corporation was announced Monday by Byron J. Nichols, Dodge general manager and vice president.

Andre succeeds E. W. Quillin, recently named warranty and customer service manager.

Prior to his appointment, Andre served as financial analyst for Dodge truck operations.

Andre joined Chrysler in 1952 as an accounting payroll clerk in the stamping division. He subsequently served as assistant accounting supervisor in the auto sales group and in 1955 became financial analyst.

### Office Moves

Sgt. Edward Smith, local Air Force Recruiter, has moved to a new location at 123 S. Main, Royal Oak. Sgt. Smith stated that the move will give persons interested in the Air Force a closer office to contact to discuss Air Force opportunities. Sgt. Smith also stated that for the remainder of June, unlimited enlistment vacancies are available, while effective July 1, there will probably be a decrease in the number of openings.

He also advised June graduates to take advantage now, of the Delayed Enlistment Program available to insure enlistment vacancies for the fall months after summer vacations. More information may be obtained by contacting Sgt. Smith at his office, 847-4140, or evenings at 847-8132. Sgt. Smith is also located at the Farmington Draft Board every Thursday.