



After a wedding journey through Canada and the East, the John H. Stepps are at home on the Near North side. The bride is the former Antonia Vasilopoulos, the daughter of Nickolas and Louise Vasilopoulos of 4050 West End. The groom is the son of Elmer and Thelma Stepp of 4835 Jackson.



After a honeymoon at Brown's Lake in Burlington, Wis., Mr. and Mrs. Lawrence J. Watson are home at 164 N. Leamington. Watson is the son of Mr. and Mrs. John Watson of the same address. The bride is the former Carol Joan Berberick, the daughter of Mrs. Carol Berberick of 2041 N. Spaulding.

#### Summer Furnishings In Rattan

**Furniture Weaving Among Ancient Crafts**

The light airy rattan furniture that turns your porch or breezeway into a haven of coolness has a romantic history. Furniture weaving was one of the first skills developed by man and the same basic steps have been passed down ever since.

What inspired man to weave furniture is a matter of conjecture. One authority suggests bird nests and another intertwining jungle vines. Some Biblical scholars have credited Eve, declaring she wove a fabric of sticks and leaves.

The Home Furnishings In-

dustry committee declares that rattan, one of the most popular materials for woven furniture, was first imported as a ballast in sailing ships. It was burned as fuel or waste until hoop skirts became popular and hoop makers put it to use.

Then Americans discovered what Orientals had known all along. It is an excellent material for strong, light, lasting furniture.

SOME furniture manufacturers process rattan in this country, while others import com-

pleted furniture or parts of furniture. One importer alone turns out more than 900 different designs in his three Hong Kong factories.

Rattan is a creeping trailing vine that grows as long as 500 and 600 feet through jungle trees and bushes.

Most rattan imported to this country comes from the Philippines or Far East.

NATIVES cut it down, dry it out and remove the outer bark. The wood is classified for thickness and texture.

In furniture manufacturing

the poles of greatest thickness are used for frames or main supports. These poles, also called reeds, may be die cut into various diameters for weaving or they may be sliced for windings. Windings are used to bind various parts of the furniture together.

Most rattan turns a yellowish color as it dries. Brown rattan, a small growth of the rattan vine, is reddish when harvested and turns brown as it dries.

Woven brown rattan may be used alone or in effective design combinations with golden rat-

#### Helpful Tips For Barbecue On Spit, Grill

With the surge in popularity of the backyard barbecues, taking Mom from behind her apron strings and putting Pop beneath the chef's hat, we thought it might be a good idea to drop a few lines on the art of barbecuing meats.

For grilling: When the fire has burned down to a good bed of coals (no flames, please), lay the food—steaks, chops, bacon, split frankfurts—across the grill as though it were the oven broiling

meats. It's best to rub the grill first with a piece of beef suet or with a small cloth moistened with melted fat. Turning and salting and basting the meat is a matter of personal preference. Most barbecue cooks prefer to turn the meat once or twice during broiling and to salt at the end of cooking.

Avoid puncturing the meat with the fork when turning. It's better to use cooking tongs or a couple of pancake turners.

FOR SPIT COOKING: The barbecue spit provides a good way of roasting rolled beef roasts, boned pork shoulder or boned legs of lamb. And, of course, there's nothing like barbecue chicken or ribs. Run the spit through the center of the meat so that in turning no one side will be thinner and more quickly cooked than the other.

Revolve the spit slowly over the coals. The distance from the spit to the coals is usually 15 inches. Often the meat is basted during cooking with barbecue sauce applied with a pastry brush.

Time required for cooking in this manner is generally about the same as required to cook a similar cut in a moderate oven.

MEAT CUTS to use for barbecueing in the beef department are tender steaks (sirloin, porterhouse, T-bone, club, tenderloin, cubed or minute steaks) and ground round or plain hamburger is of course the pocketbook's favorite, but have you ever tried plain old chuck steak with meat tenderizer?

Lamb chops or steaks are always good barbecue meats. Shish-ka-bob with lamb, green peppers, tomatoes and mushrooms on a skewer are of course the epitome of what's good and different in the backyard.

Since pork needs longer cooking, it's wise to avoid barbecueing pork chops. However, ham slices, frankfurters, canned luncheon meat and Vienna sausages are excellent cuts to braise. But not to grill.

#### BARBECUE SAUCES FOR OUTDOOR MEALS, SUNSHINE COOKING

Barbecue Sauce I  
1 tablespoon fat  
1/2 cup chopped onion  
1 tablespoon sugar  
1/2 teaspoon dry mustard  
1/2 teaspoon vinegar  
1 tablespoon Worcestershire sauce  
1/2 cup catsup  
1/2 cup water  
Cook onion in hot fat until soft. Add rest of ingredients and simmer, uncovered for 10 minutes.

Barbecue Sauce II  
2 tablespoons salad oil  
1 onion, chopped  
1/2 cup catsup  
1/2 cup vinegar  
2 tablespoons Worcester sauce  
1 tablespoon mustard  
1/2 teaspoon sugar  
1/4 teaspoon white pepper  
Dash of cayenne

Cook onion in oil for five minutes. Add remaining ingredients and boil 10 minutes.

Herb Barbecue Sauce for Lamb  
1 small onion  
2 cloves of garlic  
1 teaspoon dried rosemary, crushed  
12 mint leaves, crushed  
1/2 cup water  
1/2 cup vinegar

Finely chop onion and garlic. Add crushed rosemary and mint leaves, vinegar and water and let mixture stand overnight. When ready to barbecue, brush steaks or chops thoroughly with the sauce. As the meat cooks, baste occasionally.

#### Black-And-White Makes Color News

Some of the dazzle of this summer will not be dazzling colors, but black-and-white. Prints especially take on a new career via black and white.

Women's Wear Daily editors note that just as the black-and-green combination was linked to last year's prints, black and white has made for 1959. Every possible type of motif is translated into black and white: florals, checks in all sizes, stripes, polka dots, geometrics and abstracts.

Black embroideries on white Swiss organdie in deep border patterns are like really made for this summer's styles, and from the same part of the world the eyelet embroidered cottons that work out the black-and-white scheme with an underlay.

Black-and-white embroidery patterns are like really made for this summer's styles, and from the same part of the world the eyelet embroidered cottons that work out the black-and-white scheme with an underlay.

Makes about 1 1/2 pints.

Toast filberts by placing in a

275 degree F. oven for 20 minutes. Rub to partially remove brown skins.

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