



**OUTDOOR STEAK FRY** was a recent event at the Outrigger Canoe club with (left to right) Bob Fisher, Sally Hale, Herbert Taylor, Phil Mullahey, and Traylor Mercer, well disguised with French chef mustaches and goatees presiding at the broilers. Beside Teriyaki steak, broiled on sticks, the menu included tossed green salad, French bread, chili beans, baked sweet potatoes, no dessert. To newcomers: Teriyaki steak is beef soaked in a combination of soy sauce, vinegar, sugar, juice of fresh ginger and other seasonings. It is a good idea to watch it done by a local expert before trying to do it yourself.—Star-Bulletin photo.