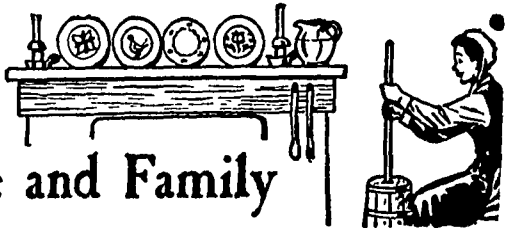


For the Farm Wife and Family



Outdoor Eating Time

by Mrs. Richard C. Spence

Outdoor eating time is here again — patio dining — barbecues — and picnics. All are fun and make summer living easy.

Know what makes a popular picnic? The family! Great fun is stirred up at picnics plotted for granddads, uncles, cousins — in fact, all members of the family are welcome.

Since a picnic is only as good as the food you bring, here are hints to make the outing a success. The simpler the fare, the better. Plan the menu to include food that is varied in flavor and texture, but will carry well. Pack food in aluminum foil so it will arrive at the picnic fresh and flavorful. Foil keeps flavor in and moisture out and is disposable, so you won't have to carry it home.

Sandwiches, the perennial favorite, can be made more interesting by using several types of bread. Spread bread with butter or margarine, add filling and wrap in aluminum foil. To keep lettuce crisp and tomatoes firm, wrap in foil and add to sandwiches at the picnic.

A welcome addition to any picnic is a meat loaf, prepared the night before, cooled, sliced, and wrapped in aluminum foil. It travels well and stays moist and flavorful. Bread and butter sandwiches taste fine with this.

Bring a salad and pickles to accompany the sandwiches and meat loaf. Line a foil container the kind you get when you buy frozen pot pies, with lettuce; add your favorite salad—potato, macaroni or bean, cover with foil.

Try these meaty fillings in your sandwiches next picnic.

BEEF SPREAD

2 cups finely chopped cooked beef
½ cup chopped celery
1 teaspoon caraway seeds

½ teaspoon salt
Dash pepper
2 tablespoons minced onion
½ cup mayonnaise
Mix ingredients and spread on bread. Yields 2½ cups.

HAM SPREAD

¾ cup diced ham
1 tablespoon catsup
1 tablespoon grated onion
2 tablespoons mayonnaise
Combine and spread on bread. Makes ¾ cup.

CORNED BEEF SPREAD

1 cup coarsely ground or finely chopped cooked corned beef
2 teaspoons prepared mus-

tard
½ cup finely chopped celery
1 teaspoon grated onion
Mayonnaise
Combine ingredients, adding just enough mayonnaise to moisten. Spread on bread. Yields 1½ cups.

BOLOGNA - CHEESE SPREAD

1 cup finely chopped or ground bologna
½ cup grated American cheese
1 tablespoon prepared mustard
1½ teaspoons horse-radish
Mayonnaise to moisten
Combine ingredients and spread on bread. Makes 1½ cups.

LIVER SAUSAGE SPREAD

½ pound liver sausage (about 1 cup)
½ cup finely chopped celery
1½ teaspoons horse-radish
½ teaspoon Worcestershire sauce
2 to 3 tablespoons Mayonnaise
Mash liver sausage & combine with rest of ingredients. Spread on bread. Makes 1½ cups.

SALAMI SPREAD

½ cup minced soft salami or summer sausage.
1 hard cooked egg, finely chopped
2 tablespoons pickle re'ish
1 teaspoon prepared mus-

tard
Mayonnaise to moisten
Combine ingredients and spread on bread. Makes ¾ cup.

LUNCHEON MEAT OR HAM SALAD SPREAD

¾ cup diced luncheon meat, canned or baked ham
¼ cup shredded carrots
¼ cup salted peanuts
2½ tablespoons mayonnaise
Mix ingredients and spread on bread. 1½ cups.

PICNIC PARTNER

3 chopped hard cooked eggs
2 tablespoons green onion
¼ cup chopped green pepper
½ cup chopped cucumber
½ teaspoon salt
½ cup salad dressing or mayonnaise
Combine above ingredients in mixing bowl; spread generously over slices of white, whole wheat or rye bread.

Center your picnic lunch around buns filled with a savory mixture, served piping hot in aluminum foil. Perfect for a soup-and-sandwich meal to serve where the cool breezes blow. Just stuff buns with a zippy filling, wrap in aluminum foil and heat in

the oven or on your outdoor grill.

Make them in advance and store in the refrigerator until needed. Or freeze them; they'll keep for weeks tightly sealed in aluminum foil and can be heated without defrosting. If frozen, add 10 minutes to heating time.

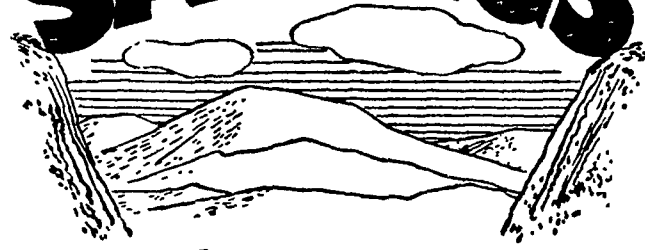
TUNA TEMPTIES

¾ pound American cheese, cubed
1 7-ounce can tuna, flaked
1 tablespoon chopped green pepper
2 tablespoons minced onion
2 tablespoons chopped sweet pickle
½ cup salad dressing
Salt and pepper
4 hamburger or frankfurter buns
Butter or margarine
Combine first 7 ingredients for filling. Split buns, spread with softened butter or margarine and fill. Wrap buns, in aluminum foil. Place on shallow pan and bake in moderate oven (350 degrees) for 25 minutes until filling is heated and cheese melts. Serve hot.

TURKEY TREATS

2 cups diced cooked turkey
2 tablespoons diced green pepper
¼ cup chopped ripe olives

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