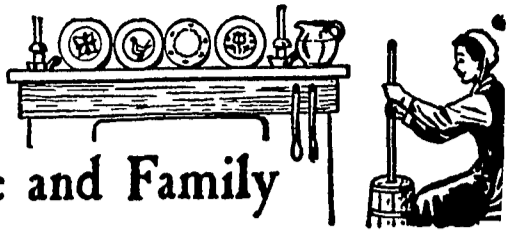


For the Farm Wife and Family



Last-Of-The-Summer Picnics

by Mrs. Richard C. Spence

Picnicking is an ageless treat, satisfying to the young and to the young-in-heart. Though indoor picnics are becoming more popular, they can't possibly replace the old fashioned kind held in the sunny outdoors. Summer is about over but there will be some days for picnics; here are some menus for some very special eating on those picnics.

- Barbecued Spareribs
- Golden Macaroni Salad
- Bacon 'n Egg Boats
- Assorted Relishes
- Melon
- Iced Coffee or Tea

To roast spareribs on an outdoor grill, lay them on a rack over glowing coals, never blazing ones. Brown them on both sides; then cook approximately 45 minutes to 1 hour, turning and basting frequently with a barbecue sauce. Ribs should be crisp crackling and thoroughly cooked for serving.

When roasting meats like spareribs, there are often sudden bursts of flame from dripping grease. These flare-ups can be avoided by quickly browning the spareribs, then putting a layer of aluminum foil under the meat for the rest of the roasting period. If too much grease accumulates on the foil, simply drain it off.

Since spareribs are sometimes "spare" in meat, you'll want a hearty salad. Golden Macaroni Salad combines elbow macaroni, celery, onion, pickles and radishes in a colorful dressing of mayonnaise,

vinegar and the new prepared mustard sauce.

GOLDEN MACARONI SALAD

- 1½ cups elbow macaroni
- 1½ cups chopped celery
- ½ cup chopped dill pickles
- ½ cup minced onion
- 6 radishes, thinly sliced
- 2 tablespoons minced parsley
- 1 cup mayonnaise or sa'd dressing
- ¼ cup prepared mustard sauce
- 1 teaspoon salt
- ½ teaspoon pepper

Cook macaroni in boiling, salted water until tender; drain; rinse. Combine with next five ingredients. Blend mayonnaise and remaining ingredients. Combine with macaroni mixture. Chill. Serve on lettuce. Garnish with parsley and radish rose. Makes 6 servings.

This same macaroni salad can become the main dish by adding 1 6½ ounce can of tuna or 1 cup cubed ham,

turkey, liverwurst, or even cubed beef or bologna.

BACON 'N EGG BOATS

- 6 hard cooked eggs
 - ¼ cup mayonnaise
 - 1 teaspoon prepared mustard sauce
 - 3 slices cooked, crumbled bacon
- Cut eggs in half lengthwise. Remove yolks; mash until fine. Blend in remaining ingredients. Refill whites. Makes 12 halves.

Another picnic menu might be this:

- Corn-Crispy Fried Chicken
- Hearty Kidney bean Salad with Tangy Cooked Dressing
- Butter Cookies
- Fresh Fruit
- Chilled Milk

A tasty surprise is due you, if you have not already coated pan-or oven-fried chicken with evaporated milk before crusting it with corn flakes. It adds delicate taste and color to the chicken, browning it to luscious golden tones. And it holds the crumbs on securely, so you really get crisp chicken.

CORN-CRISPY FRIED CHICKEN

- 1 3-lb. broiler-fryer, cut up
- 1 cup finely crushed corn flakes
- ½ cup flour
- 1 teaspoon salt
- 1 teaspoon paprika
- Dash pepper
- ¾ cup (small can) evaporated milk
- 6 tablespoons (¾ stick) butter

Wash chicken; pat dry. Mix corn flakes, flour, salt, paprika and pepper in paper bag. Dip chicken pieces in evaporated milk; shake with corn flake mixture until coat-

ed thoroughly. Melt butter in baking pan; place chicken skin side down in melted butter. Bake 30 minutes in a 350 degree oven; turn chicken and bake 15 20 minutes more.

HEARTY KIDNEY BEAN SALAD

- 1½ cups (15-ounce can) drained kidney beans
- 2 hard-cooked eggs, diced
- ¼ cup chopped onion
- ½ cup diced celery
- ½ cup chopped sweet pickle
- ¾ cup Tangy Cooked Dressing*
- Lettuce

Combine beans, eggs, onion, celery and pickle; add dressing and toss lightly. Chill and serve on lettuce.

TANGY COOKED DRESSING*

- 1 tablespoon flour
- 2 tablespoons butter
- 1 cup evaporated milk
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon dry mustard
- 2 tablespoons vinegar

Melt butter; add flour, mixing to a smooth paste. Remove from heat. Add ½ of evaporated milk, sugar, salt, pepper, mustard and vinegar, stir until well blended. Return to heat and cook, stirring constantly, until mixture begins to thicken. Blend in remaining milk; heat to simmering point. Chill. Makes about 1½ cups.

Another picnic menu sug-

- Assorted sandwiches
- Chicken-Almond Salad sandwiches
- Ham salad sandwiches
- Deviled Eggs
- Relishes
- Potato Chips
- Chilled watermelon, cantaloupe, Honeydew wedges
- Chocolate Brownies
- Iced Tea

CHICKEN-ALMOND SANDWICHES

- 2 cups cooked, diced chicken (or 4-5 oz. cans boned chicken)
 - ½ cup slivered, blanched almonds, toasted
 - 2 teaspoons lemon juice
 - ¼ cup mayonnaise
 - ¼ teaspoon salt
 - Dash of paprika
 - 12 slices buttered white bread
- Combine chicken and almonds. Stir lemon juice into mayonnaise; pour over chicken mixture; blend. Spread half of bread slices with filling; top with remaining slices; cut each in half.

NOTE: Lettuce may be added to sandwiches at serving time.

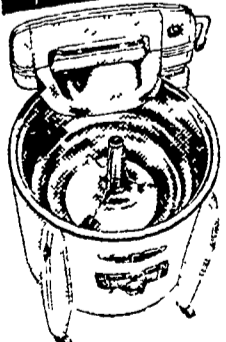
HAM SALAD SANDWICHES

- 2 cups ground, cooked ham
- ½ cup sliced stuffed olives
- 1 tablespoon worcestershire sauce
- 2 tablespoons mayonnaise
- 2 tablespoons prepared mustard
- 12 slices buttered whole wheat or rye bread

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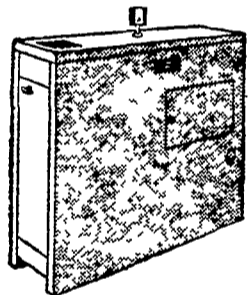
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