

# Make-ahead picnic delights

The coming of what event marks the unofficial opening of the summer? Why outdoor picnics, of course! Picnics play an important part in many families' most pleasant memories, whether they take place in the backyard, at the sandlot baseball game or a lush city park.

Years ago, picnics required such elaborate preparation that the person in charge of the food was often too tired to enjoy the meal itself. Not so today! The modern family uses convenience foods and prepares some dishes in advance, leaving the actual day of the picnic for festivities.

Take the main course, for instance. Why labor over a hot stove frying chicken when you can buy frozen fried chicken that rivals the taste of that you make at home? Preparation couldn't be simpler—the pre-cooked pieces are just warmed in the oven for about half an hour. Do this the night before the picnic while you prepare the accompanying dishes, then refrigerate the chicken overnight.

Savory Ham and Swiss Spread goes well with fried chicken, and can be served from a crock with crackers on the side. An easy, no-cook mixture of condensed cream of onion soup and a package of softened cream cheese forms the basis of the spread, which also contains a can of deviled ham, shredded Swiss cheese, green onion, mustard and pepper. Like the chicken, this spread can be made the night before your outing.

Another good "make-ahead" addition to the picnic menu is Marinated Vegetables, a creative alternative to the carrot curls and celery sticks generally served at picnics. In this recipe, carrots, cauliflowerets and green beans are cooked in condensed chicken broth with seasonings. Then lemon juice, sugar and pitted ripe olives are added and the dish is chilled for at least six hours.

To complete the picnic, serve a selection of fresh fruit. It will provide the ideal finale to a meal that can be made ahead with a minimum of hassle—leaving you fresh and relaxed for the first picnic of the season!

### HAM AND SWISS SPREAD

- 1 can (10 3/4 ounces) condensed cream of onion soup
- 1 package (3 ounces) cream cheese, softened
- 1 can (about 2 ounces) deviled ham
- 1 cup shredded Swiss cheese
- 2 tablespoons finely chipped green onions
- 1 tablespoon prepared mustard
- 1/8 teaspoon pepper

In medium bowl of electric mixer, gradually blend soup into cream cheese. Beat just until smooth (overbeating makes spread thin).

Add ham, Swiss cheese, green onions, mustard and pepper.

Cover; refrigerate at least 4 hours. Serve as a spread with assorted crackers. Makes about 2 1/2 cups.

### MARINATED VEGETABLES

- 1 can (10 3/4 ounces) condensed chicken broth
- 1 medium bay leaf
- 2 teaspoons dried basil leaves, crushed
- 1/8 teaspoon pepper
- 2 cups diagonally sliced carrots
- 2 cups cauliflowerets
- 1/2 pound green beans, cut in 2-inch

- pieces (3 cups)
- 1/2 cup lemon juice
- 1/4 cup sugar
- 1 can (about 6 ounces) pitted ripe olives, drained (1 1/2 cups)

In 10-inch skillet over medium heat, combine broth, bay leaf, basil and pepper; heat to boiling.

Add carrots, cauliflowerets and green beans; reduce heat to low. Cover; simmer 5 minutes or until vegetables are just tender.

Add remaining ingredients; pour into shallow dish. Cover; refrigerate at least 6 hours. Stir occasionally. Remove bay leaf. Serve with slotted spoon. Makes 7 1/2 cups or 10 servings.



Picnics can be hassle-free with frozen fried chicken and make-ahead dishes such as Ham and Swiss Spread and Marinated Vegetables.

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**SAFEWAY**

### Salvation Army band to grace festival

The Salvation Army's Rose Festival Band will be in concert Saturday, June 9, 1984, at 7:00 p.m. They will be playing at the Portland Tabernacle Corps, 1785 N.E. Sandy Boulevard.

This band, which will be marching in Portland's Rose Parade early that same day, is made up of the Portland Tabernacle Band, bandmaster Steve Smith and the Sacramento, California Band, bandmaster Gordon Damant.

Joining the band will be the Singing Company from the Salvation Army's Pocatello, Idaho Corps. This group of young vocalists will also be participating in the parade. Also, a group of women playing tambourines in unique Salvation Army fashion will add to the musical evening.

Concert tickets may be purchased by calling 234-0825 or may be purchased at the door. Cost of tickets is \$3.00 for adults and \$2.00 for children under 12 and senior citizens.

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