



Appetites are heartier when food is served out on the lawn. Rumaki, barbecued chicken, chilled vegetables with an onion salad dressing, rye bread, and a tangerine-flavored beverage will appeal to everyone.

Potato Loaf

TO PREPARE: 25 MIN. TO HEAT: 45 MIN.

(Prepare one day in advance of serving)

- 5 cups cubed cooked potatoes
(about 6 medium-size potatoes)
- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 1½ teaspoons salt
- ¼ teaspoon black pepper
- 1 cup milk
- 1 tablespoon minced parsley
- 2 tablespoons chopped pimiento
- 2 tablespoons grated onion
- 1 cup (about 4 oz.) shredded sharp Cheddar cheese

1. Line bottom and sides of a 9½x5½x2¾-in. loaf pan with waxed paper. Set aside.
2. Melt butter in a saucepan. Blend in a mixture of the flour, salt, and pepper. Heat until mixture bubbles, stirring constantly; remove from heat. Add milk gradually, stirring constantly. Bring rapidly to boiling; cook 1 to 2 min. longer. Stir in the parsley, pimiento, and onion. Pour over cubed potatoes and toss lightly to mix thoroughly. Turn into prepared pan. Chill in refrigerator overnight.
3. Unmold potato loaf onto a buttered heatproof platter; remove waxed paper.
4. Heat in a 350°F oven 30 min. Remove from oven; sprinkle cheese evenly on top of loaf. Return to oven and heat 15 min. longer, or until cheese is melted. Serve immediately.

6 servings

Fresh Peach Ice Cream

The sound of the dasher whirling when guests arrive hints of the treat to come—this incomparable homemade peach ice cream.

TO PREPARE: 40 MIN. TO RIPEN: 2-3 HRS.

- 12 medium-size (about 3 lbs.) ripe peaches
- 2¾ cups sugar
- 1 tablespoon lemon juice
- 1½ qts. cream, chilled
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- ¼ teaspoon salt

1. Wash and scald cover, container, and dasher of a 4-qt. ice cream freezer. Chill thoroughly before using. Crushed ice and rock salt will be needed.
2. Dip peaches into boiling water; plunge into cold water. Gently slip off skins; cut into halves and remove pits. Force peaches through a sieve or food mill into a bowl. Stir sugar and lemon juice into peaches. Let stand 15 to 20 min.
3. Blend together the cream, vanilla and almond extracts, and salt. Blend into peach mixture.
4. Fill freezer container two-thirds full with ice-cream mixture. Cover tightly. Set in freezer tub. (For electric freezer, follow manufacturer's directions.) Fill tub with alternate layers of crushed ice and rock salt, using 8 parts crushed ice and 1 part rock salt. Turn handle slowly 5 min. Turn rapidly until handle becomes difficult to turn (about 15 min.). Add ice and salt as necessary.
5. Carefully wipe cover and remove dasher. Pack

down ice cream and cover with waxed paper, aluminum foil, or moisture-vaporproof material. Replace cover and fill opening for dasher with cork. Repack freezer with alternate layers of ice and salt, using 4 parts ice and 1 part rock salt. Cover with heavy paper or cloth. Allow to stand 2 to 3 hrs. to ripen. About 3 qts. ice cream

Chocolate-Pecan Cookies

TO PREPARE: 25 MIN. TO BAKE: 20-25 MIN.

- 2 egg whites
- ¼ teaspoon salt
- ¼ teaspoon cream of tartar
- ¾ cup sugar
- ¾ cup (about 4 oz.) semisweet chocolate pieces
- ½ cup pecans, coarsely chopped
- 1 teaspoon vanilla extract

1. Line cookie sheets with unglazed paper. Set aside.
2. Beat egg whites, salt, and cream of tartar until frothy. Add sugar gradually, beating until stiff peaks are formed and egg whites do not slide when bowl is partially inverted. Fold in the chocolate pieces, nuts, and vanilla extract.
3. Drop by heaping teaspoonfuls about 2 in. apart onto prepared cookie sheets.
4. Bake at 300°F 20 to 25 min.
5. Remove from oven. Transfer cookies to cooling racks. Store in a cool place in a tightly covered container. About 2 doz. cookies