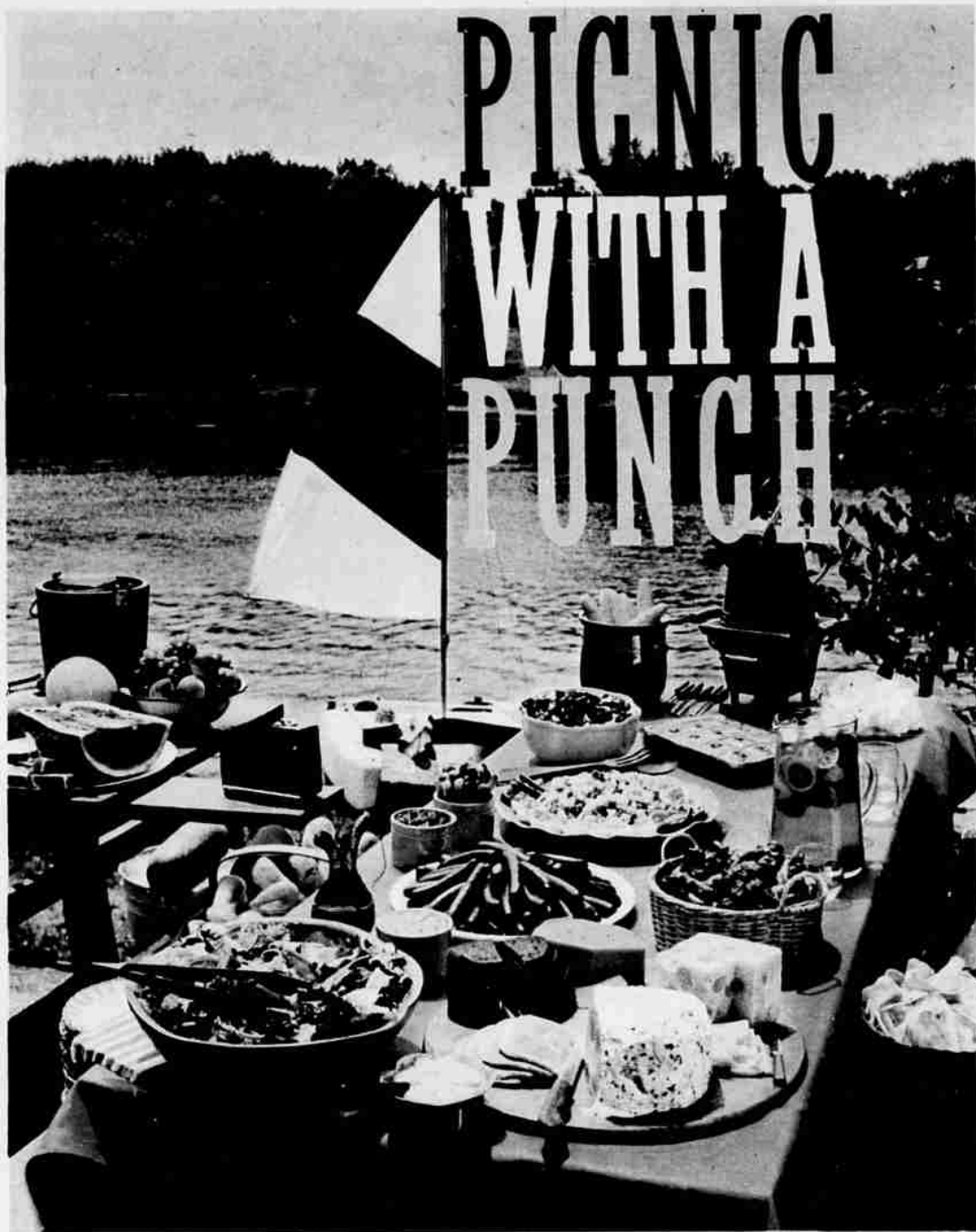


PICNIC WITH A PUNCH



Make it **BIG**—a gathering of family and friends in a setting as big as all outdoors!

Make it **FUN**—with a program of sports and games in the sun!

Make it **BOUNTIFUL**—with hearty food in gay variety and plenty of it!

Ham with Creamy Frosting

TO PREPARE: 15 MIN. TO CHILL: 30 MIN.

- 1 tablespoon cold water
- 1 tablespoon wine vinegar
- 1½ teaspoons unflavored gelatin
- 1½ cups thick sour cream
- 3 tablespoons mayonnaise
- ¼ teaspoon sugar
- ¼ teaspoon garlic salt
- ¼ teaspoon dry mustard
- ¼ teaspoon water
- ½ cup snipped water cress

1. Sprinkle gelatin evenly over the 1 tablespoon water and vinegar; let stand 5 min. to soften. Dissolve gelatin completely over very hot water.
2. Meanwhile, blend together the next four ingredients and a mixture of the dry mustard and ¼ teaspoon water.
3. Add dissolved gelatin gradually, stirring until thoroughly blended. Chill until mixture begins to gel (becomes slightly thicker). If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.
4. When gelatin mixture is of desired consistency, blend in the water cress.
5. Spread frosting evenly over sides and top of a chilled canned ham.

One frosted ham
(About 1¾ cups frosting)

Note: The ham may be frosted at home and kept chilled until time for the picnic, or the ham and frosting may be packed separately and the ham frosted just before serving.

On-the-Wing Appetizers

TO PREPARE: 10 MIN. TO ROAST: 1 HR.

- 30 (about 2½ lbs.) chicken wing drums (thickest portion of wing)
- ½ teaspoon salt
- ¼ cup soy sauce
- ¼ cup spiced peach sirup
- 2 tablespoons sugar
- ¼ teaspoon Accent
- ½ teaspoon ground ginger
- 1 tablespoon lemon juice
- 5 drops Tabasco
- 1 clove garlic, minced

1. Put the chicken wing drums on rack on an aluminum foil-lined baking sheet or broiler pan; sprinkle with salt.
2. Mix remaining ingredients together thoroughly; brush marinade generously on wing drums.
3. Roast at 350°F about 1 hr., or until wing drums are golden brown and tender, turning and brushing frequently with the marinade. Cool.
4. For easy toting to the picnic, pile appetizers into a casserole with a cover.

About 10 servings

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