

Put New Foods in that *Picnic Basket*


The more novel the food the more successful the picnic, claims Dorothy Jo Weber

PICNICS are like automobiles, the quicker the pick-up, the faster the get-away, the more we enjoy them. If you are an impromptu picnic addict, let the menu be as spontaneous as the mood, but use your originality. The inevitable wieners, buns and marshmallows are tiresome standbys of the old school. A new deal is in order so brace up, picnickers, for some suggestions!

If you take the makings for sandwiches, remember that the warm brown crispness imparted by toasting makes them particularly popular with the crowd. They may first be rolled into horns-of-plenty with meat, cheese or fish fillings. Try adding a slice of corned beef to a slice of buttered bread, a layer of mustard, some minced onion, a sliver of Swiss cheese, then a slice of bread; toast until the cheese melts.

To make "snappy cheese teasers," coat a cube of

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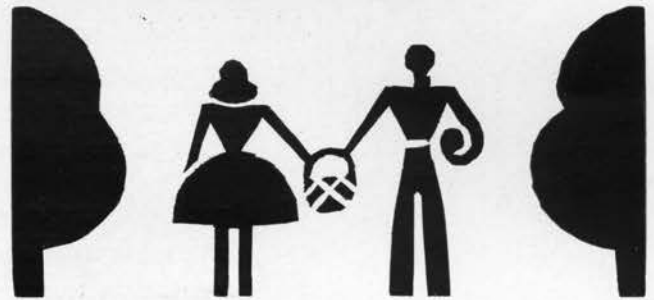
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bread with cheese on all sides and toast. In other sandwiches use guava jelly or chopped cucumber. Fresh finger rolls or buns split and filled with olive butter (an already mixed spread) is a savory sandwich to remember.


For those hungry nibblers who can't stay put until the feast begins, fruit and nuts—such as the easily cracked pistachios—can be included. "Burning bushes" of Philadelphia cream cheese rolled into balls and tossed in chopped beef until entirely coated help stave off the pangs of hunger.

For your filler-upper, try kabobs, chunks of steak and bacon, strung on long, pointed sticks, to broil when the embers glow. There are a half dozen other combinations too; sausages and unpeeled apple, cubes of cooked ham put together in layers with horse-radish sauce. Small balls of seasoned bread stuffing may be wrapped in bacon and held over the fire to broil in the same way. Hot kabobs may even comprise the dessert, when marshmallows and canned pineapple are strung on the sticks and roasted.

If you feel that old loyalty to wieners for picnics, make them 1940 by splitting them lengthwise, inserting a long stick of cheese and bind them back together by coiling bacon round and round. Fasten the ends with toothpicks. When the bacon browns and the cheese melts, place into a hot toasted roll and serve with catsup.

If your choice is sardines, dress them up by grilling them in their own oil until they begin to turn golden brown. Add a slice of garlic to the oil, remove when brown, season and serve with cold tomatoes. Or, if it is cold meat you want, give each piece a spread of relish and roll it into cornucopias.

Cover potatoes in the hot ashes under the coals, and leave them to bake. You will find that they have



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taken on a delicious new flavor. Clean whole raw carrots add a touch of crispness to the menu.

There is an out-of-the-can menu for easy-goers who pick up and start on a picnic almost anytime. In cellophane bags come cheese puffles and shoestring potatoes. Available in cans is a date-nut bread. A choice of ready cooked ham in big and little tins is available to slice for sandwiches. Canned fudge pudding is a handy as well as tasty convenience. Sugar wafers or individual cakes may serve as dessert, as could a variety of cheese and crackers.

Home-made desserts include tender potato doughnuts. Crepe suzettes similar to pancakes may be cooked on a smooth heated rock. When done, they are spread with marmalade and rolled up. Chocolate drops may be made without a world of preliminary preparation by pouring sweet milk chocolate over corn flakes, serving when firm. Popcorn, dates and other fruit may be coated in the same way, and cut into bars.

Adequate beverage must be included to quench those cotton-dry throats. Bottled beverages can be handily taken. Large thermos bottles or kegs will keep that fresh fruit or tomato juice cold. Canned fruit juices are easily carried. A great jar of iced lemonade is still a favorite. For convenience, for that pleasing picnic smell, for satisfying the crowd—coffee is seldom excelled.

What is a picnic without pickles? Have a variety so that everybody will be happy. Dills and mixed ones, bottles of little cauliflower flowerlets, tiny pepper, onion, mustard and chow-chow pickles—don't forget them!

Take your journey on the hoof or in the saddle, hike or bike. Tie your picnic makings in gypsy bundles and let every person do his part.

Personal Interviews

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background, general attitude, training, experience and latent ability.

Job finding is a matter of salesmanship. Let the interviewer do most of the talking and be a good listener. Be ready and able to talk when the opportunity is presented. In a few brief sentences you must sell your prospective employer on your value to him. Convince him you have ability.

Be ready to answer catch questions intelligently. Keep your brain functioning. Don't ask for a job. It sounds too much like a beggar at the back door. No matter how much you may need this position keep to yourself that fact as well as other personal matters. Above all don't tell your life history.

Closing the interview is of great importance also. Leave when the employer indicates by rising or when he has all the information he desires.

If you are offered a job accept it only if you can work at it faithfully. Wait for the employer to raise the question of hours and wages. Be prepared to be explicit about the salary expected.

Show the ability to take success or defeat. Don't gush if you do receive a position. Leave with a word of thanks. Never offer to shake hands but smile. Remember there's always another opportunity, another interview ahead.

The young woman in the process of becoming college bred can be preparing for that day in June that will either mark the beginning of a career or a drop-off place.



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