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Is the Picnic Basket Packed?

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THE IOWA HOMEMAKER

Is the Picnic Basket Packed?

... by Dorothy Bloedel

ONE good whiff of tangy, spring breeze is enough to send men scurrying for telephones and coeds for picnic baskets and tweed skirts. It is a debatable question whether it is the call of the wild or the call of the appetite that brings on the rush of youth to the woods and a campfire as soon as the snow melts from the ground. This fever that may be, lucky is the girl or man who has some or all of the necessary picnic equipment tucked up on the closet shelf, for he's bound to be popular. For an "honest-to-goodness" outdoor picnic in the spring you need a skillet, a sharp knife, a can and bottle opener, matches, paper dishes, napkins, salt, pepper, a car, or good hiking legs, and food that can be cooked over the campfire.

Have you ever tried cubes of cheese wrapped in bacon and then broiled until the bacon is crisp and the cheese starts dripping into the campfire? Tuck this into a bun or between two pieces of toast, and sink your teeth into it. This is to be toasted over the fire until the bacon is crisp and the cheese is melted and the bread is a golden brown. Of course, if you don't keep your mind on your work that bread just possibly might turn out to be a nice crisp black. It takes concentration and the proper technique. Wait until the fire has burned down to red hot coals, and turn your broiler on. Then there is the ever popular steak. It is the hamburger steak made at home from thin disks just the proper size to fit flat bakers' rolls. Onion may be added. Use your own judgment about that.

If you take a skillet try tiny sausages fried with apples in butter. Or make pancakes from prepared flour, and then roll them around hot sausages or chopped browned meat. If you feel really hungry, take eggs cooked over a campfire try this one. Fry one small chopped onion in two tablespoons of butter for two minutes. Add one-half cup of chopped ham and four eggs. Cook until the eggs are firm. That even sounds good on paper.

Don't forget coffee on your perfect picnic. Take it tied in a clean cloth sack, and make it over the fire in a pot that correct pot for that correct pot.

For the finishing touch have fresh fruit tucked away in your basket. Or toast marshmallows and put them between Graham crackers along with a piece of sweet chocolate. This dessert goes under many aliases, but "Yum-Yum" seems to suit it best.

Later, when you are able to move without too much disturbing your digestive processes, pick up your equipment, (for there will be no food left) sigh contentedly and start home leisurely under a friendly moon.

Everyone knows Spring is the time for picnics.

Here's Psychology

For Temperamental Sinks

... by Isabella Palmer

AHUGHTY and pale creature is this kitchen sink. She is temperamental and stubborn at times. When she is happy, she gurgles and bubbles gaily like a baby while I go about the kitchen duties in my daily routine. Yesterday, however, she absolutely refused to budge. She shied away from me like a spoiled child, no matter how I coaxed. Finally I flung up my hands in despair and went down town to do some shopping. On my way home, I passed the office of Dr. Plummer. Ah, here was a solution.

Timidly I entered the large waiting room, where numerous sinks hung between two slices of bread. This is to be toasted over the fire until the cheese is melted and the bread is a golden brown. Of course, if you don't keep your mind on your work that bread just possibly might turn out to be a nice crisp black. It takes concentration and the proper technique. Wait until the fire has burned down to red hot coals, and turn your broiler on. Then there is the ever popular steak. It is the hamburger steak made at home from thin disks just the proper size to fit flat bakers' rolls. Onion may be added. Use your own judgment about that.

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