“Let’s Eat Outdoors”
A Cook Book of Recipes and Ideas
for Picnics, Barbecues, Patio Parties, Camping
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A sample of the 104 new ideas you’ll find inside!

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PRINTED IN U.S.A.
Let's Eat Outdoors

28 pages of Recipes and Ideas for Outdoor Eating

Yours to enjoy—the year’s best ideas in outdoor eating by nine famous names. Back yard barbecue or picnic in the country, the American Dairy Association suggests dairy foods to make it a better meal outdoors.

MILK COOLERS FOR OUTDOOR FUN

Cooling idea for hot days—enjoy milk or buttermilk outdoors—just as it is. When a glamorous cooler is called for, try these easy ways to make milk really extra special.

LEMON REFRESHER: Combine and mix until light and fluffy 1 qt. cold milk, ½ cup fresh lemon juice, 6 tbsp. sugar, ½ pint vanilla ice cream. New and delightful for patio or back yard meal refresher.

RASPBERRY FLIP: To 1 qt. of thoroughly chilled milk, add 1 cup Stokely’s Red Raspberry Preserves. Stir thoroughly. Serve at once.

CALYPSO COOLER: To 1 qt. of thoroughly chilled milk, add 8 tsp. Nestlé’s Quik. Stir briskly and serve.

MAPLE NUT MILK: Before the barbecue or picnic, beat together 1 qt. milk, 1 cup Karo Maple-y Syrup, ½ cup creamy peanut butter, 1 tsp. McCormick-Schilling Maple Flavoring. Chill and carry in cooler.

AMERICAN DAIRY ASSOCIATION
CHICAGO
WHEN IT’S PICNIC TIME,
More porch, patio, and picnic meals include Van Camp’s Pork and Beans than any other brand. The secret savory sauce is cooked in... just heat... eat... enjoy! But for variety try these special recipes for extra-delicious taste treats.

THE QUICKEST OF QUICK MEALS

Serve Van Camp’s Pork & Beans straight from the can!

Just open and heat—or simply puncture the lid, heat, and then open. Tear the label off the can before heating. Remember, the can will be hot, so use a mitt or a hot pad in handling. Heat extra cans because Van Camp’s Pork & Beans disappear as if by magic.

BEANEE WEENEES
WESTERN STYLE

Lots of onions for hearty flavor!

3/4 cup thinly sliced onions
1 tbsp. salad oil
2 cans (12 oz. each) Van Camp’s Beanee Weenees (Beans with Vienna Sausage)
salt and pepper to taste

Cook sliced onions to a glaze in the oil. Add Beanee Weenees, salt, and pepper and heat through. Enough for 4 medium servings—better double the recipe for seconds.

BAKED BEANS DE LUXE

Casserole-cooked with catsup and onions!

2 tbsp. McCormick-Schilling Minced Onion
1/4 cup bacon fat
2 cans (1 lb. each) Van Camp’s Pork & Beans
1/2 cup Stokely’s or Van Camp’s Catsup
1/4 cup dark Karo Syrup
2 tsp. McCormick-Schilling Dry Mustard

Cook onion in bacon fat. Add to pork and beans in a 1 1/2 qt. greased casserole. Add remaining ingredients and mix well. Cover. Bake at 350° for 30 min. 6 generous servings.

SUPER HOBO BEANS

Man sized meal for anyone!

3 cans (1 lb. 13 oz. each) Van Camp’s Pork & Beans
6 cans (4 oz.) Van Camp’s Vienna Sausage
1 cup Stokely’s or Van Camp’s Catsup
1 tsp. prepared mustard

Combine all ingredients in a skillet and let bubble a few minutes on your Coleman Stove. Spoon generous helpings onto buttered round sandwich buns. Makes enough to fill 12 good picnic sandwiches. A few of Stokely’s Finest Pickles taste mighty good tucked in with these, too.
IT'S BEAN-TIME, U. S. A.

These "Bean Time U.S.A." recipes taste-tested in the Stokely Van Camp kitchens under the direction of Verna McCallum.

BEANBURGERS
Picnic fun... on a bun!

- 1/2 lb. ground beef
- 1 tbsp. salad oil
- 1/2 tsp. salt
- 1/8 tsp. McCormick-Schilling Pepper
- 1/3 cup sliced green onions
- 1 can (1 lb.) Van Camp's Pork & Beans, drained
- 1/2 cup Stokely's or Van Camp's Catsup
- 8 round buns


PATIO CHOPS AND BEANS
Good as all outdoors!

- 1 can (1 lb. 15 oz.) Van Camp's Pork & Beans
- 4 pork chops (cut 1/2" thick)
- 1/4 cup Stokely's Finest Apple Jelly
- 1/4 tsp. McCormick-Schilling Caraway Seed

Pour pork and beans into greased 2-qt. baking dish. Brown chops and place on top of beans. Stir caraway seeds into jelly, spread on top of chops. Cover and bake at 350° for 35 min. Uncover and bake 10 to 15 min. longer, or until chops are done.

BEANS HAWAIIAN STYLE
With an exotic taste of pineapple!

- 1/4 lb. ham (hock, end, or leftover pieces)
- 1 can (1 lb. 5 oz.) Van Camp's Pork & Beans
- 1/2 tsp. McCormick-Schilling Dry Mustard
- 1/4 cup brown sugar (packed)
- 1 tbsp. finely cut onion
- 1 cup Stokely's Finest Pineapple Chunks

Grease a 1 1/2 qt. casserole. Put in the ham. Add other ingredients. Cover casserole. Bake at 350° for one hour. 5-6 servings (depending upon how hungry everyone is!)

AN OUTDOOR MENU
Patio Chops & Beans, at left
Garlic Cheese Bread, p. 23
Potato Salad  Green Onions
Stokely's Finest Pickles
Hawaiian Pineapple Cake, p. 21
Milk  Iced Nescafé, p. 20
GARDEN-FRESH PICKLES
FOR MORE PICNIC PLEASURE

Stokely's Finest Pickles—from the heart of America's farm lands—perfect partner for outdoor meals. Look for the wide variety in Stokely's distinctive square jars with twist-off caps.

NEW ORLEANS BEAN SALAD
The salad men love!
1 can (15 oz.) Van Camp's New Orleans Style Red Kidney Beans
1/2 cup diced celery
2 tbsp. Stokely's Finest Dill Pickles, chopped
2 tbsp. McCormick-Schilling Minced Onion
1/4 tsp. salt
dash of pepper
1 tbsp. salad oil
1 tbsp. mild vinegar

Drain beans. Combine all ingredients and toss together lightly. Chill well. Heap in bowl, garnish with onion rings or hard-cooked eggs. Hurry to that outdoor meal for 4 or 5.

TUNA SALAD
A favorite sea food!
4 cans (6 1/2 oz.) tuna, chunk style
1 cup chopped celery
3 hard-cooked eggs, chopped
8 Stokely's Finest Sweet Pickles, sliced
1/2 cup pecans, broken
mayonnaise to blend
salt and pepper to taste

Combine ingredients; chill. Garnish with pickle strips. 10 servings.

A MUST FOR THE PICNIC BASKET
Chill and pack several varieties! Take along Stokely's Hamburger Slices, Candied Sweet Chips, Fresh Cucumber Chips, and Sweet Relish—please everybody's palate!

JELLIED SALADettes
A salad fit for a feast!
1 package lemon-flavored gelatin
1 can (15 oz.) Stokely's SALADettes, drained
2 tbsp. Stokely's Finest Sweet Pickles, chopped
1/4 cup Stokely's Finest Pitted Ripe Olives, sliced

Dissolve gelatin, following package directions. Chill until partially set. Add remaining ingredients. Chill until firm. (For picnics, chill right in Dixie cups.) Serve with Garlic Butter Sticks, p. 22.

CHUCK WAGON SAUCE
Add Western zest to the meal!
1/2 cup Stokely's Chili Sauce
1/2 cup Stokely's Pickle Relish
1/2 tsp. McCormick-Schilling Dry Mustard

Combine all ingredients and serve on any kind of meat.

TERRACE MENU
Jellied SALADettes, this page
Garlic Butter Sticks, p. 22
Potato Chips Pickles
"A la Modes," p. 19
Milk Iced Nestea
SUMMERTIME—AND THE EATING IS EASY . . . WITH DAIRY FOODS

OVEN-BUTTERED BARBECUED CHICKEN

2 chicken breasts (cut in half)
2 chicken legs
2 chicken thighs
1/2 cup Bisquick
1 tsp. salt
1/2 tsp. McCormick’s Paprika
1/2 cup real butter (1 stick)

Rinse chicken in cold water and pat dry in a clean cloth. Mix Bisquick, salt, and paprika in a paper bag and shake chicken in mixture until thoroughly covered. Melt butter in baking pan in oven. Remove pan from oven and place chicken, skin side down, in melted butter. Bake at 400° for 30 min. Turn chicken and cover with barbecue sauce. Bake another 15 to 30 min. or until tender. Spoon sauce (below) over chicken pieces as served.

Barbecue Sauce:
Melt 1/4 cup butter. Sauté 1 large onion, finely chopped in butter. Add 1/4 cup vinegar, 1 cup water, 1 tsp. McCormick’s Dry Mustard, 1/4 cup Worcestershire sauce, few drops tabasco sauce, 1 cup tomato catsup, 1/2 cup Stokely Chili Sauce, 1/2 cup lemon juice, 2 tbsp. chili powder, 2 tsp. salt, 1/4 cup brown sugar (packed). Simmer 1/2 hr.

CARAMEL SUNDAE

1/4 cup sugar
1 cup light Karo syrup
1 cup sugar 1/2 cup real butter
1 cup whipping cream
1 crushed cardamom seed
(1 tiny black seed)
1 tsp. vanilla

Brown (caramelize) 1/4 cup sugar. Combine and bring to a boil syrup, 1 cup sugar, and butter. Add the caramelized sugar and cream. Boil 3 min.; remove from heat. Add cardamom seed and vanilla. Cool and store in covered jar in refrigerator. This sauce will keep indefinitely. Take to picnic in jar. Serve over vanilla ice cream.

CARAWAY COLE SLAW

1/2 medium head cabbage, shredded (4 cups)
1/2 cup dairy sour cream
2 tbsp. sugar 2 tbsp. vinegar
dash pepper 1/2 tsp. salt
1/2 tsp. McCormick-Schilling Caraway Seed

Shred chilled cabbage thoroughly. Combine remaining ingredients and pour over cabbage. Mix lightly and serve immediately or refrigerate until ready to serve.

TANGY BLUE CHEESE BUTTER SPREAD

1/2 cup real butter
1/4 cup prepared horseradish
1/4 tsp. salt 1/2 tsp. paprika
1/4 cup crumbled Blue Cheese
2 heaping tsp. Stokely’s Catsup, Chili Sauce, or tomato paste.

Softened the butter until it can be worked with a wooden spoon or fork. Add salt and paprika and blend. Add horseradish, Blue cheese, and tomato paste or catsup. Blend thoroughly. Spread on hot-off-the-griddle hamburgers, steaks, or chops. Also for a sandwich or cracker spread or a dip. Makes 1 1/4 cups.

AMERICAN DAIRY ASSOCIATION
Chicago
LET'S EAT... with the one and only SPAM

PAUL BUNYAN SANDWICH

Heap lengthwise-cut French bread halves with Spam slices, onion rings, cheese slices, tomato, green pepper... anything you like! Drizzle on your favorite French dressing.

FUN ON A BUN

Grind together 1 loaf Spam, 1 small onion, and 1/2 lb. Cheddar cheese. Stir in condensed mushroom soup to moisten. Scoop out soft centers of buns. Fill with mixture. Heat, foil-wrapped, in oven or on grill.

DAD'S BARBECUED SPAM

Grill thick Spam slices, brushing frequently with McCormick Spicy Barbecue Sauce, p. 10. Serve on buttered bun with tomato and onion slices.

HEAT 1 CUP HORMEL CHILI. LET STAND AT BACK OF GRILL OR ON LOW HEAT 10 TO 15 MIN. UNTIL SOME OF LIQUID HAS EVAPORATED. BLEND IN 1/2 CUP SHARP PROCESSED CHEESE. TO HASTEN MELTING, USE FORK TO BREAK UP CHEESE. USE AS DIP FOR POTATO CHIPS OR GARLIC BUTTER STICKS, P. 22.

Hunters Stew Tip...

DINTY MOORE Beef Stew

Place opened can in skillet, half filled with water. Heat. Saves pan washing. Serve over split hot buttered Bisquick Biscuits.

SPAM-ARONI PICNIC SALAD

Combine 3 cups chilled cooked macaroni, 1 can Spam, cubed, 1/2 lb. American or Cheddar cheese, cubed, 1 cup chopped celery, 2 tbsp. minced onion. Toss together with dairy sour cream. 6 to 8 servings.
...OUTDOORS
...all-meat HORMEL FRANKS

SAUCY DOGS

Serve grilled Hormel Franks on grill-toasted buns with this savory sauce: combine 1 cup dairy sour cream, 2 tbsp. prepared mustard, 1 tbsp. minced onion, 1 tsp. salt, dash pepper, 1 tsp. Worcestershire sauce, 1 tbsp. lemon juice, dash Tabasco.

BARBECUE BOATS

Slit Hormel Franks lengthwise. Fill with Hormel Chili. Heat in covered frying pan on Coleman Stove or, wrap franks in oblong pieces of aluminum foil and heat on grill. Fold back foil and serve in "boats."

QUICK KABOBS

Cut Hormel Franks into 5 pieces. Thread on skewers along with large stuffed olives and pineapple chunks wrapped in half slices of Hormel Bacon. Brush with mixture of soy sauce and salad oil, half and half. Broil until bacon is crispy.

PATIO PUPS

Slit Hormel Franks lengthwise. Stuff with cheese; wrap with lean, flavory Hormel Bacon. Secure with toothpick. Broil or grill.

WRANGLER'S FRANK BAKE

Combine two 1-lb. cans of Van Camp's New Orleans style Red Kidney Beans, ¼ cup molasses, ¼ cup brown sugar, 1 onion sliced, 1 tsp. salt, and 8 Hormel Franks, cut in rings. Bake at 350° for 45 min. Flavor improves by baking in the morning and reheating just before serving. 6 servings.

BUTTERFLY FRANKS

Slit Hormel Franks lengthwise, being careful not to cut all the way through. Open flat; brush cut side with barbecue sauce and grill, turning once. Serve in buttered buns or on a mound of Van Camp's Baked Beans.

TO FEED FRANKS TO A CROWD

Place Hormel Franks in a popcorn basket and grill over hot coals.
How to add exciting taste

**McCORMICK-SCHILLING**

**SPICY BARBECUE SAUCE**
Good on 'most anything!
Wonderful on ribs!
three 8-oz. cans Stokely's Tomato Purée
3 cans water
1/4 cup vinegar
3 tbsp. real butter
3 tbsp. Worcestershire sauce

The following MCCORMICK or SCHILLING Spices and Herbs:
2 tbsp. Onion Flakes
2 tbsp. Celery Flakes
1 tsp. Pure Ground Black Pepper
1/2 tsp. Allspice
1/2 tsp. Chili Powder
1/2 tsp. Cinnamon
1 tsp. Paprika
1 tsp. Mustard
1/2 tsp. Nutmeg
2 tsp. Season-All
2 tsp. Barbecue Spice
1/2 tsp. Garlic Salt
1/4 tsp. Red Pepper and Cayenne (optional)

In a quart saucepan, combine all ingredients; mix well. Bring to a slow boil; reduce heat and let simmer at least 1 hr.—longer if time permits. Makes about 1 qt. Use to baste ribs. This sauce may be made ahead of time and stored in a Dixie Food Container in refrigerator or freezer.

**POTATOES AU GRATIN**
Keen appetites relish them.
8 medium-size potatoes, cooked and cubed
1 can Spam, cut into small cubes
1 cup grated Cheddar cheese
2 cups medium white sauce
McCormick or Schilling Paprika, Caraway Seed, and Season-All
1/2 cup buttered bread crumbs

Put layer of potatoes in greased 2-qt. casserole, cover with layers of Spam, cheese, white sauce, and sprinkle with paprika, Season-All and caraway seed. Repeat, making a second layer. Top with bread crumbs; cover. Bake at 375° for 1 hr.

**PRIZE-WINNING SHISH-KABOBS**
A winner every time.
Marinate cubes of lamb or beef overnight or for several hours in sauce made by combining:
1/4 cup vinegar
1/2 cup salad oil
1 tsp. McCormick Season-All
1/4 tsp. each McCormick or Schilling Garlic Salt, Onion Salt, and pure Ground Black Pepper
(For a real barbecue flavor "perk-up," add 1/4 tsp. McCormick Barbecue Spice.)

When ready to cook kabobs, thread skewers with cubes of meat, alternating a vegetable such as onion, green pepper, and mushrooms between each cube. (Allow about 1 lb. meat per person.)
to your outdoor cooking with
SPICES and SEASONINGS

NIPPY CHEESE DIP

M-m-m-m! Extra tasty!
Mix together thoroughly one 8-oz. pkg. cream cheese, 6 tbsp. milk, 1 tbsp. McCormick or Schilling Dehydrated Minced Onion, \( \frac{1}{2} \) tsp. McCormick Season-All and \( \frac{1}{4} \) to \( \frac{1}{2} \) tsp. McCormick or Schilling Curry Powder (optional). Stir in about \( \frac{1}{2} \) cup finely chopped shrimp, clams or crabmeat. For “dippers” use Garlic Butter Sticks, p. 22.

CAESAR SALAD

The perfect dressing for outdoor salads.
- 3 tbsp. salad oil
- 3 tbsp. vinegar
- \( \frac{1}{8} \) tsp. McCormick or Schilling Garlic Powder
- \( \frac{1}{4} \) tsp. McCormick or Schilling Paprika
- 1 tbsp. Parmesan cheese
- 1 egg
- 1 small can anchovies (optional)

SPECIAL CURRY SAUCE FOR BARBECUED LAMB CHOPS

Try this one for its special flavor.
- \( \frac{1}{2} \) cup salad oil
- 2 tbsp. sugar
- 3 tbsp. lemon juice
- 1 tsp. salt
- 1 tsp. McCormick Minced Onion
- 1 tsp. McCormick Season-All
- \( \frac{1}{2} \) tsp. McCormick or Schilling Black Pepper
- 2 tsp. McCormick or Schilling Curry Powder
- \( \frac{1}{4} \) tsp. McCormick or Schilling Garlic Salt
Combine all ingredients; cook slowly for 10 min. Use for basting grilled lamb chops.

QUICK 'N' EASY BARBECUED PORK CHOPS

Exactly to your taste.
Sprinkle center cut or rib pork chops (1” thick) generously on both sides with McCormick Season-All and Barbecue Spice. (Just shake from the bottle. No other salt or seasoning is needed.) Grill over coals, turning frequently until brown on both sides. Put in covered pan or wrap in heavy foil, adding 2 to 3 tbsp. water; steam on back of grill about 30 min. or until chops are well done.
Try the "outdoor" way of making delicious flapjacks—add Karo Syrup to the batter. Rich, dark, Blue Label Karo is not only a delightful pour-on, it also makes flapjacks brown beautifully and gives them a wonderful flavor and fragrance. Here's the recipe:

**OUTDOOR-GOOD FLAPJACKS**

2 eggs
1 cup milk
2 1/3 cups Bisquick
2 tbsp. Karo Syrup, Blue Label
1/4 cup corn oil


**Delicious New Flapjack Topping**

Combine 1/2 cup whipping cream, 1/2 cup Karo Syrup, Blue or Green Label, and 1/4 cup brown sugar (packed). Chill. Whip about 1 min. Makes 1 1/4 cups.

**5 WAYS TO GLORIFY FLAPJACKS:**

1. Add blueberries to the batter.
2. Serve thin flapjacks with sauce of jam mixed with Karo Syrup, Red Label.
3. Spread large flapjacks with sour cream or cottage cheese; stack; cut in wedges.
4. Add chopped Spam to the batter.
5. Always top flapjacks with a pour-on of delicious Karo Syrup.

**PICNIC TOPPER**

As a topping for ice cream or pudding try delicious Karo Syrup—maple-y Green Label or dark, rich Blue Label Karo. Take along a bottle—add this final touch of goodness to your outdoor feast.
Dairy Foods

add enjoyment to outdoor eating

Milk Makes Energy
Want a lift that lasts? Have a glass of milk. Milk is high in protein—high in energy.

BUTTERBURGERS

CHEESE BEANIES
Heat 1 can (1-lb. size) Van Camp’s Pork & Beans with 3 tbsp. Stokely’s Chili Sauce, 1 tbsp. chopped sweet pickle. Top generously with shredded Cheddar cheese. Spoon onto heated buns spread with real butter.

SHORT CUT SALAD
Just take along 2 cups or more of creamed cottage cheese, keeping it cold along the way in your Coleman Cooler. At feast time, add sliced strawberries and Stokely’s Pineapple Chunks to cottage cheese. Heap on a platter with crisp lettuce.

APPLE PIE TREAT
For sizzling good apple pie ... sprinkle top of each cut slice generously with shredded Cheddar cheese or Blue cheese, or a mixture of both. Heat in oven, or in Dutch oven on Coleman Stove.

LONG JOHN SODA
Combine in a tall glass or Dixie Cup 3 heaping tsp. or more (depending on size of glass) of Nestle’s Quik and 1/2 cup milk. Stir in large spoonful softened vanilla ice cream. Mix well. Add another large spoonful ice cream. Fill 3/4 full with chilled sparkling water. Add spoonful ice cream. Finish with sparkling water.

SOUR CREAM POTATO SALAD
Combine 3 cups chopped, cooked, cold potatoes, 1/2 cup diced Spam, 2 hard-cooked eggs, chopped, 1/2 cup chopped celery, 1/2 cup chopped pickle, 2 tsp. salt, 1/2 tsp. pepper, 1/2 cup chopped onion, 1/2 cup chopped pimiento, 1 tbsp. vinegar, 1 tbsp. prepared mustard, 1 cup dairy sour cream. Chill. Carry to picnic in cooler.

See these outdoor eating ideas pictured on next 2 pages

AMERICAN DAIRY ASSOCIATION
Chicago
Dairy Foods

add enjoyment to outdoor eating

1. Long John Soda .............. p. 13
2. Vagabond Shortcake .... p. 24
3. Garden-Fresh Pickles .... p. 6
4. Spam-aroni Picnic Salad .. p. 8
5. Nippy Cheese Dip ......... p. 11
6. Cheese Beanies .... ...... p. 13
7. Cold Refreshing Milk .... p. 3
8. Short Cut Salad .... ...... p. 13
9. Saucy Dogs .............. p. 9

American Dairy Association
Chicago
COLEMAN MAKES OUTDOOR

Now any cooking you do in the kitchen you can do just as well outdoors! Your outdoor meal can be as elaborate, or as simple, as you please. And no matter where you eat, modern camping equipment makes your meals less work and more fun. Hot foods, cold beverages, favorite family dishes, even special diets are easy with the help of equipment by Coleman, famous products designed to make outdoor living more fun.

Any scenic spot becomes an outdoor dining room after you've set up a Coleman Pak-Table with its own folding stools. Pak-Table carries like a suitcase, has room inside for dishes, cooking gear, and packaged foods. When darkness falls, linger at your meal under the brilliance of your Coleman Floodlight Lantern. Here's a famous sportsman's recipe for...

CHICKEN AND DUMPLINGS

By Ted Trueblood

Cut up a 4-lb. stewing hen, roll pieces in Bisquick. Brown in chicken fat in skillet. Chop up giblets and an onion, brown in real butter and add to chicken. Season and simmer for 2 hrs. with enough water to cover. Make dumplings (see Bisquick pkg.) and drop gently, a teaspoonful at a time on chicken about 15 min. before stewing time is up.

"FISHERMAN'S SPECIAL" ROAST WITH VEGETABLES

By W. T. Cloud

Season and wrap a 3 or 4-lb. chuck roast in 2 layers of aluminum foil. Place on trivet in Dutch oven, cover and cook on Coleman Stove at \( \frac{1}{2} \) flame for 45 min. Put in 2 ears of corn and 2 potatoes, each wrapped in aluminum foil, and simmer for 3 hrs. over very low flame. A whole dinner made in one pot, while you fish!

FOR PATIO PARTIES

For the barbecue enthusiast who likes to do the honors on steaks and chops, a colorful Snow-Lite Coleman Cooler is a delightful help. Filled with ice cubes and cold beverages it lets guests help themselves. Equally helpful is a Coleman LP-gas picnic stove on which Nescafé can be prepared.
EATING EASY AND MORE FUN

BUDGET-WISE VACATIONS Go farther, see more, do more on your vacation budget by cooking what and when you want on your Coleman Camp Stove! You cut food costs more than half! Many famous sportsmen and vacationers are among the thousands who use this modern stove for recipes like this:

MONTANA CORN STEW
By Francis H. Ames
Dice 1 lb. bacon and fry until brown. Drain off grease. Dump in 1 can cream-style corn, a sliced onion, and some diced potatoes. Add enough milk to make a "soupy" mixture. Simmer slowly until potatoes are done. To thicken stir 1 tsp. flour into a little milk and add slowly to mixture. Serve with hot biscuits (see Bisquick pkg.) baked in Dutch oven.

WEEKEND MENUS
LUMBERJACK BREAKFAST
Outdoor Flapjacks with Karo Topping, p. 12
Scrambled Eggs Fried Spam Slices Hot Nescafé
LUNCH ON A HILLTOP
Super Hobo Beans, p. 4
Pickles, Olives, Raw Carrots Onion Butter Biscuits, p. 23 Nestlé Chocolate Bars
STREAM-SIDE SUPPER
Hamburgers with Chuck Wagon Sauce, p. 6
New Orleans Bean Salad, p. 6 Bread and Butter Vagabond Shortcake, p. 24 Hot Nescafé

COOKING TIP Keep cotton or asbestos work gloves in your outdoor gear. They’re handier than pot holders for shifting hot pots and pans.

MORE FUN OUTDOORS Forty pages of how-to-do-it! Picnic tips and menus; camping and travel hints; outdoor vacation plans. Free from The Coleman Company, Wichita 1, Kansas, or Toronto, Canada.
DIXIE CUPS MEAN EASY FIXING, EASY SERVING

_Emily Post says..._ "An outdoor meal should be a pleasant, relaxing occasion both for your guests and yourself. Attractive, informal, socially correct Dixie Cups and Plates can help make your outdoor entertaining far more pleasantly relaxed and therefore in the best of taste!"

**THESE OUTDOOR MEALS ALMOST SERVE THEMSELVES!**

Outdoor eating can be lots more fun when you serve informally with Dixie Cups and Plates. They let you devote more time and attention to your guests, help you avoid embarrassing breakage of good china and crystal, make after-party clean-up a breeze. You'll be cool, calm and gracious serving...

- Patio Chops and Beans, p. 5
- Crispy Corn Pone, p. 25
- Caraway Cole Slaw, p. 7
- Assorted Stokely's Pickles in individual Dixie Cold Drink Cups
- Toll House Cookies, p. 21
- Iced Nestea in Dixie Cold Drink Cups, p. 21

**"BOX LUNCH" PICNIC**

Instead of taking along containers which have to be repacked and lugged home again, try this. Place the following on your choice of gay Dixie Plates. Cover each plate with another, tape tops to bottoms:

- Potato Salad, p. 13
- Spam 'n Cheese Slices (2 slices of each, alternated)
- Stokely's Sweet Gherkins
- Buttered Bread and Lettuce Sandwiches

(Tuck the pickles between other foods to fill space.) If the day is warm and you're going far, stack the "box lunches" in your Coleman Cooler along with milk and Dixie Cold Drink Cups. No dishes to wash when you get home!

**CHICKEN SALAD UPSIDE DOWN**

In bottom of Dixie Cold Drink Cups (tumbler size) place...

- 1 pitted ripe olive
- 1 slice hard-cooked egg white around it...
- Crumbled yolk from egg slice around white

Into cup, pack firmly your own favorite Chicken Salad. On top, place

- 1 slice tomato, lettuce leaf

Chill. A cinch to serve; just let each guest turn his own cup upside down onto matching Dixie Plate. Salad comes out with lettuce and tomato underneath, egg and olive on top.
DIXIE CUPS MEAN EASY EATING, EASY CLEANING UP!

"NO DISH" PICNIC

Dixie makes everything you need for serving informally. To prove it, here's a Dixie Picnic that means no dishes or glasses to wash. Bring the salad in Dixie Cold Drink Cups, one for each person. (Easy to carry, easy to serve!)

- Barbecue Boats, p. 9
- Spam-aroni Salad, p. 8
- Peanut Fingers, p. 26
- Milk Hot Nescafé in Cold Drink Cups in Hot Drink Cups

BACKYARD BIRTHDAY PARTY

Here's a birthday party that's so little work you'll enjoy it as much as your child does. So easy — because, the menu is planned to be served entirely from Dixie Dispenser Cups and Dixie Plates. (A Dixie Dispenser in your kitchen is a blessing with children around.) On party-colored Dixie plates, serve:

- Beanburgers, p. 5
- Short Cut Salad, p. 13
  (Make ahead and serve in Dispenser Cups)
- "A la Modes," this page
- Calypso Coolers in Dispenser Cups p. 3

P.S. All Dixie Cups and Plates are Steri-Packed, sealed tight to stay fresh and clean right up to the moment you open them!

EASY FREEZER DESSERTS

"A La Modes"

Make ahead in Dixie Cold Drink Cups. Then instead of doing a long disappearing act at dessert-serving time — you're back in a flash to enjoy yourself with your guests.

Bake Betty Crocker Chocolate Devils Food Cake Mix in jelly roll pan. Cut circles of cake as large as bottom of Dixie Cold Drink Cups. Place cake in bottom of cup, top with ice cream, frost with Betty Crocker Chocolate Fudge Frosting Mix. Cover lightly and refreeze. Bring from freezer about 10 min. before serving.

Sundae Surprise

These easy-to-make individual sundaes take no "dishing up." Into Dixie Cold Drink Cups, spoon vanilla ice cream, chocolate sauce, walnuts or almonds, then more ice cream to fill. Cover and refreeze. Bring out of freezer about 10 min. before dessert time. (For smaller appetites, make the sundaes in cups right from your Dixie Dispenser.) For all informal entertaining — it's smart to serve with Dixie Cups.
ICED NESCAFÉ COFFEE

Single serving
Place 2 rounded tsp. Nescafé in tall glass. Add cold water to fill glass approximately ¾ full. Stir until dissolved. Add ice to fill.

HOT NESCAFÉ COFFEE

Family serving
Place 6 tsp. Nescafé (more or less) in your coffee server. Add 6 coffee cups boiling water. Stir. Cover, let stand a minute or two before serving. 6 servings.

CINNAMON SWIZZLE

Combine 2 cups boiling water, two 2" McCormick-Schilling Cinnamon Sticks (or ¼ tsp. ground cinnamon). Simmer, covered, 5 min. Add 4 tsp. Nescafé. Strain into two 9-oz. coffee mugs. Add 1 cinnamon stick (approximately 7") to each mug. 2 servings.

CAFÉ CUBA

Combine 2 tbsp. Nescafé®, 2 tbsp. water, 2 tbsp. dark brown sugar in saucepan. Add 1½ cups milk and bring just to boil. Serve in 9-oz. coffee mugs. 2 servings.

QUIK MILK "SHAKE"

Combine 3 heaping tsp. Nestlé’s Quik with a small amount of milk, in a tall glass. Add 1 scoop softened vanilla ice cream (approximately ½ cup). Fill with cold milk.

QUIK FROSTED FLOAT

Prepare as above, but stir in only ¼ cup ice cream. Then float ¼ cup ice cream on top.

QUIK CHOCOLATE POPS

Place wooden skewers or wooden spoons in balls of firm vanilla ice cream. Roll balls in Nestlé’s Quik®. Freeze or serve immediately.

QUIK GROUP SERVINGS

Empty ½-lb. can Nestlé’s Quik into a pitcher. Stir in gradually 1 cup milk, until smooth. Stir in 1¾ qts. milk. 10 servings.

NESTLÉ’S EVERREADY® COCOA

The instant hot cocoa that everyone enjoys . . . anytime! Perfect for camping and boating trips! Contains whole milk and sugar—just add water!
FOR OUTDOOR FUN!

ORIGINAL TOLL HOUSE® COOKIES
Sift together 1 cup plus 2 tbsp. sifted flour, 1/2 tsp. soda, 1/2 tsp. salt, set aside. Blend 1/2 cup butter or shortening, 6 tbsp. granulated sugar, 6 tbsp. brown sugar, 1/2 tsp. vanilla, 1/4 tsp. water. Beat in 1 egg. Add flour mixture; mix well. Stir in one 6-oz. pkg. (1 cup) Nestlé’s Semi-Sweet Chocolate Morsels, 1/2 cup nuts, coarsely chopped. Drop by half teaspoonfuls on greased cookie sheet. Bake at 375° F. 10 to 12 min. 50 cookies.

ICED NESTEA
By the pitcher
Pour 1 1/2 qts. cold tap water in a pitcher. Add 6 rounded tsp. Nestea. Stir briskly. Pour over ice in tall glasses. Serve with sugar and lemon to taste.

NESTEA NOG
Beat 1 egg white until stiff but not dry. Beat in 2 to 4 tbsp. sugar gradually, until stiff and satiny. Combine 1 egg yolk, 2 tbsp. Nestea, 1 1/2 cups milk. Beat well. Stir Nestea mixture slowly into egg white mixture. Pour in 5-oz. glasses. 4 servings.

HAWAIIAN PINEAPPLE CAKE FOR A CROWD

NESTLÉ’S® CHOCOLATE BARS. Rich, delicious chocolate in every bar! Be sure to take some along. Kids love ’em because...
NESTLÉ’S MAKES THE VERY BEST CHOCOLATE!
Anytime, these free and easy days, is cook-out time. And here are some wonderful new ideas that are both interesting and easy, because you do them with Bisquick. So let's move outdoors for the happiest meal of all.

Betty Crocker

**MAKE-YOUR-OWN APPETIZERS**

Your guests will have a picnic making their own and trading with each other.

Make Biscuit dough (see Bisquick pkg.). Wrap small balls of dough around an assortment of the following, or invent your own!

1. Vienna Sausages
2. Cubes of Cheese
3. Shrimp
4. Stuffed Olives

Cover with foil until guests arrive. Place appetizers on charcoal grill and keep turning with tongs until brown on outside 10 to 20 min. depending on heat from fire. Serve with Stokely's Chili Sauce.

**STEAK 'N STICKS**

You eat this one stick and all, and race each other back for seconds.

Cut 2 lb. thinly sliced sirloin steak, into 6 x 1" strips. Roll or wind around baked Garlic Butter Sticks (at right). Fasten with picks. Broil 10 to 12 min. on charcoal grill. Serve immediately with Chuck Wagon Sauce, p. 6.

**DOG-IN-A-BISCUIT**

The famous case where man bites dog.

Secure Hormel Franks on end of clean peeled stick. Make Biscuit dough (see Bisquick pkg.). Form balls of dough and roll between palms into a 4 or 5" strip. Wind strip of dough around frankfurter; cover completely. Pinch tightly at each end to hold on. Toast over coals turning slowly to bake through and brown evenly, about 5 min.

**GARLIC BUTTER STICKS**

Heat oven to 450° (hot). Make Biscuit dough (see Bisquick pkg.). Roll into 10 x 6" rectangle. Cut in half lengthwise. Cut each half into 12 strips. Melt ½ cup real butter. Pour half into 13 x 9½ x 2" oblong pan. Lay strips in pan. Pour remaining butter over tops. Sprinkle with McCormick-Schilling Garlic Salt. Bake 8 to 10 min.

These make elegant "dippers" all by themselves with the Nippy Cheese Dip, p. 11.
BACK YARD BARBECUE

BEEFBURGERS

A double deal,
both hamburgers and biscuits charcoalbroiled and eaten like a sandwich.

1 lb. ground beef
1 tsp. salt
½ tsp. pepper
2 tbsp. grated onion
herbs as desired
2 tbsp. water, broth, or milk

Mix ingredients gently. Form lightly into 6 patties. Place on large piece of aluminum foil that covers charcoal grill over bed of coals. Broil 15 to 20 min. basting halfway through cooking period with Spicy Barbecue Sauce, p. 10. Meanwhile, make Biscuit dough (see Bisquick pkg.). Flour hands with Bisquick; divide dough into 12 balls and flatten to size of hamburger patties. Turn hamburgers and put biscuits on foil next to them. Bake biscuits about 3 min. on each side. Serve hamburgers immediately between buttered biscuits, with more barbecue sauce.

A pair of treats that can’t be beat—sheer poetry.

GARLIC CHEESE BREAD

Spread slices of Cheese Bread (below) with Garlic Butter (McCormick-Schilling Garlic Salt mixed with ½ cup real butter). Wrap loaf in foil. Heat on charcoal grill (or in oven) 15 to 20 min. Serve hot.

CHEESE BREAD

1 egg, beaten
1½ cups milk
3¾ cups Bisquick
¾ cup grated sharp cheese

Heat oven to 350° (mod.). Blend ingredients. Beat 30 seconds. Pour into well-greased waxed paper-lined 9 x 5 x 3” loaf pan. Bake 1 hr.

ONION BUTTER BISCUITS

Strictly a genius dreamed these up and mated them with steak.

Melt ½ cup butter in metal pie pan on charcoal grill, or on Coleman Stove. Add 2 tbsp. dry onion soup mix. Spoon half of mixture into another pie pan. Make Biscuit dough (see Bisquick pkg.), except add 2 tbsp. dry onion soup mix to Bisquick. Drop small biscuits into hot pie pan. Top with remaining butter mixture. Cover with other pie pan. Bake 8 to 10 min. Turn each biscuit with spatula and bake another 8 to 10 min., depending on heat of fire.

Betty Crocker's
BACK YARD BARBECUE

The guests cook the main dish!
Planned so you can have everything done ahead.

Steak 'n Sticks, p. 22
Baked Beans De Luxe, p. 4
Sundae Surprise, p. 19
Calypso Cooler for Kids, p. 3
Iced Nescafé

23
BISQUICK GOES OUTDOORS

Good things to satisfy the most ravenous outdoor appetites, all easy with Bisquick.

CRISPY FRIED FISH

Bisquick gives it the golden-brown crunchy crust.

Place 6 serving-sized fish fillets in shallow pan. Add buttermilk to cover and 1 tsp. salt for each pound of fish. Let stand about 1/2 hr. Drain. Dip each fillet in Bisquick. Fry quickly in 1/4 cup hot fat (part real butter) until well browned and slightly crisp on one side; turn and repeat on second side. 6 servings.

TAKING A DIP? Use Bisquick for dipping any kind of meat and chicken. Mmmm, crisp!

SPAM CAKES

Fry slices of Spam in hot greased skillet, 2 or 3" apart. Turn, pour Bisquick Pancake batter (see Bisquick pkg.) over each slice. Brown on each side. Serve with Karo Syrup.

LEMON BUTTERED NUT BREAD

It doubles as bread or dessert.

Make Plain or Fruit Nut Bread (see Bisquick pkg.). Spread slices with Lemon Butter (2 tbsp. lemon juice, 1 tsp. grated lemon rind added to 1/2 cup butter). Wrap loaf in foil and heat 15 to 20 min. on charcoal grill, or in Dutch oven on Coleman Stove. Serve hot.

VAGABOND SHORTCAKE

Something to write home about—an altogether different shortcake, baked outside!

Make Fruit Shortcake dough (see Bisquick pkg.). Spread dough in greased pie pan. Cover with another pie pan. Bake on charcoal grill or Coleman Stove, about 15 min. Turn pan over and bake on the other side for 15 min. or until crust is browned, depending on heat of the fire. Cut in wedges. Serve with berries and cream.

MENU FOR SATURDAY NIGHT

Quick 'n Easy Barbecued Pork Chops, p. 11
Potatoes Au Gratin, p. 10
Caraway Cole Slaw, p. 7
Vagabond Shortcake, above
Iced Nescafé, p. 20
DOUGHBOYS

Great fun in camp, at the beach, or right in your own back yard!

Pour several cups of Bisquick into plastic bag. Roll down sides to make cuff. Take end of long, peeled stick (thickness of little finger) and push away Bisquick in center to make a well. Pour in about 1 tbsp. milk or water. Stir gently with stick until liquid picks up enough Bisquick to form soft ball around end of stick (about 1" across). Secure ball on stick by pressing gently with hand. Hold over coals, turning slowly to bake ball through and brown evenly (about 7 min.). Eat piping hot with butter, jam, or jelly.

SURPRISE DOUGHBOYS

Secure on end of a stick a small cube of Spam or cheese about ¾" sq. Proceed as for Doughboys (above). Eat warm. Good with Chili Cheese Hot Dip, p. 8.

CRISPY CORN PONE

Make Muffin batter (see Bisquick pkg.), except add ¾ cup corn meal and use only 1¼ cups Bisquick. Turn batter into sizzling hot skillet or pan. Bake about 15 min. in hot oven until brown and crusty.

BANNOCK (Pan Biscuit Bread)

Make Biscuit dough (see Bisquick pkg.). Spread in greased pan. Bake 20 to 25 min. in hot oven, until brown.

BLUEBERRY TRAIL BISCUITS

Make Drop Biscuit dough (see Bisquick pkg.) except, add 1 cup blueberries and 2 tbsp. sugar. Bake 15 to 20 min. in hot oven until brown.

TIP TO THE DISH WASHER

Don’t wrestle with sooty black pans. Just rub the outside with a bar of soap before you put them on the fire.
EASY SUMMER TRICKS WITH Betty Crocker CAKE MIX AND Betty Crocker FROSTING MIX!

... perfect for picnics, barbecues, back yard parties!

TRIX CAKES
Perfect for a crowd!
Follow directions on Betty Crocker White Cake Mix pkg. for 24 luscious cupcakes! Top with Betty Crocker Fluffy White Frosting. Dip in Trix—the gay fruit-colored cereal.

ANGEL DELIGHT
Heavenly back yard treat.
Bake up a high, light Betty Crocker Angel Food Cake! Serve slices with softened ice cream topped with fresh raspberries and blueberries.

ROCKY ROAD CAKE—illustrated on cover. Bake Betty Crocker Chocolate Malt Cake Mix in 13x9” oblong pan as directed on pkg. Frost with Rocky Road Malt Frosting. Make frosting as directed on Betty Crocker Chocolate Malt Frosting Mix package except, add 12 marshmallows, finely chopped, or 1 cup salad-dessert size marshmallows before spreading on cake. Your covered oblong pan is perfect to carry to a picnic.

FUDGY WALNUT PUDDING
Beat 2 eggs, ½ cup sugar, ¼ cup butter, melted, ¾ cup dark Karo syrup. Add ¾ cup chopped walnuts; pour into 9” sq. pan. Top with ½ Betty Crocker Chocolate Devils Food Cake Mix batter; bake 40 min. at 350° (325° for glass pans). Cut in squares; invert. Top with whipped cream.

PEANUT FINGERS
Bake Betty Crocker Peanut Delight Cake Mix in 13x9” oblong pan. Cut in 24 slender pieces. Ice all over with Betty Crocker Peanut Creme Frosting. Roll in chopped peanuts.
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A Cook Book of Recipes and Ideas
for Picnics, Barbecues, Patio Parties, Camping
“Let’s Eat Outdoors”

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