

2022

*Sheboygan County Association for
Home & Community Education
Member-to-Member*



Picnic Foods & Games

PICNIC

Julie Boedecker, Individual Member

Definition – an excursion or outing with food usually provided by members of a group and eaten in the open.

Why celebrate – family reunion, birthday, anniversary, graduation, shower...either baby or wedding, school class reunion, neighborhood or block party.

FOODS

Potatoes – either hot or cold, German potato salad, baked potato bar with all the fixings, and there are so many other...tangy potato salad, old fashion potato salad, American potato salad, classic Southern potato salad, and the list goes on.

Baked beans – from scratch where you need to soak overnight or boil up first...or “dressed up” using variety of canned beans.

Salads – macaroni, tossed salads, layered salads, coleslaw, chicken or tuna salad, Bok choy, oriental, cheddar and pea, strawberry spinach, jicama-radish spinach, confetti coleslaw, BLT pasta salad, antipasto salad, spaghetti salad, and the list goes on and on. Can use a variety of greens or pasta.

Fruit – jello bowls or finger jello, fresh fruit served as kabobs or mixed/tossed in bowl/platter or in carved out melon.

Fresh veggies – plates/platters, bowls with dressings. Include a variety of colors...green, orange, red, yellow...green beans, cucumbers, celery, carrots, tomatoes, peppers, radishes, zucchini, broccoli, cauliflower and don't forget white...jicama.

Cheese and sausage – lunch meat platter with crackers/mini buns.

Potato chips/dip/taco platter

Hot foods – macaroni & cheese

Sandwiches/meats – hot dogs, hot tamale, BBQ, brats, hamburgers, Italian beef sandwich, Broasted chicken (ordered from local restaurant), Chick Filet sandwiches, subs from Subway or Cousins.

Beverages – coffee, milk, soda, beer, root beer floats, variety of punches in bowl

Desserts – cakes, cupcakes, tortes, cookies, bars.

Eating Outdoors: *Handling Food Safely*



Keep your food safe: from the refrigerator/freezer — all the way to the picnic table!

Picnic and barbecue season offers lots of opportunities for outdoor fun with family and friends. But these warm weather events also present opportunities for foodborne bacteria to thrive. As food heats up in summer temperatures, bacteria multiply rapidly.

To protect yourself, your family, and friends from foodborne illness during warm-weather months, safe food handling when eating outdoors is critical. Read on for simple food safety guidelines for transporting your food to the picnic site, and preparing and serving it safely once you've arrived.

Pack and Transport Food Safely

Keep your food safe: from the refrigerator/freezer — all the way to the picnic table.

- **Keep cold food cold.** Place cold food in a cooler with ice or frozen gel packs. Cold food should be stored at 40 °F or below to prevent bacterial growth. Meat, poultry, and seafood may be packed while still frozen so that they stay colder longer.
- **Organize cooler contents.** Consider packing beverages in one cooler and perishable foods in another. That way, as picnickers open and reopen the beverage cooler to replenish their drinks, the perishable foods won't be exposed to warm outdoor air temperatures.
- **Keep coolers closed:** Once at the picnic site, limit the number of times the cooler is opened as much as you can. This helps to keep the contents cold longer.
- **Don't cross-contaminate.** Be sure to keep raw meat, poultry, and seafood securely wrapped. This keeps their juices from contaminating prepared/cooked foods or foods that will be eaten raw, such as fruits and vegetables.
- **Clean your produce.** Rinse fresh fruits and vegetables under running tap water before packing them in the cooler — including those with skins and rinds that are not eaten. Rub firm-skinned fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water. Dry fruits and vegetables with a clean cloth towel or paper towel. Packaged fruits and vegetables that are labeled "ready-to-eat," "washed," or "triple washed" need not be washed.

Quick Tips for Picnic Site Preparation

Food safety begins with proper hand cleaning — including in outdoor settings. Before you begin setting out your picnic feast, make sure hands and surfaces are clean.

- **Outdoor Hand Cleaning:** If you don't have access to running water, use a water jug, some soap, and paper towels. Or, consider using moist disposable towelettes for cleaning your hands.
- **Utensils and Serving Dishes:** Take care to keep all utensils and platters clean when preparing food.

Follow Safe Grilling Tips

Grilling and picnicking often go hand-in-hand. And just as with cooking indoors, there are important guidelines that should be followed to ensure that your grilled food reaches the table safely.

- **Marinate safely.** Marinate foods in the refrigerator — never on the kitchen counter or outdoors. In addition, if you plan to use some of the marinade as a sauce on the cooked food, reserve a portion separately before adding the raw meat, poultry, or seafood. Don't reuse marinade.
- **Cook immediately after “partial cooking.”** Partial cooking before grilling is only safe when the partially cooked food can go on the hot grill immediately, for example at a home with a grill on the patio or deck.
- **Cook food thoroughly.** When it's time to cook the food, have your food thermometer ready. Always use it to be sure your food is cooked thoroughly. (See Safe Food Temperature Chart)
- **Keep “ready” food hot.** Grilled food can be kept hot until served by moving it to the side of the grill rack, just away from the coals. This keeps it hot but prevents overcooking.
- **Don't reuse platters or utensils.** Using the same platter or utensils that previously held raw meat, poultry, or seafood allows bacteria from the raw food's juices to spread to the cooked food. Instead, have a clean platter and utensils ready at grill-side to serve your food.
- **Check for foreign objects in food.** If you clean your grill using a bristle brush, check to make sure that no detached bristles have made their way into grilled food.

SAFE COOKING TEMPERATURES	
as measured with a food thermometer	
GROUND MEAT & MEAT MIXTURES	
Beef, Pork, Veal, Lamb	160 °F
Turkey, Chicken	165 °F
FRESH BEEF, PORK, VEAL & LAMB	
	145 °F
with a 3 minute rest time	
POULTRY	
Chicken & Turkey, Whole	165 °F
Poultry Parts	165 °F
Duck & Goose	165 °F
Stuffing (cooked alone or in bird)	165 °F
HAM	
Fresh (raw)	160 °F
Pre-cooked (to reheat)	140 °F
EGGS & EGG DISHES	
Eggs	Cook until yolk & white are firm
Egg Dishes	160 °F
SEAFOOD	
Fin Fish	145 °F
	or flesh is opaque and separates easily with fork
Shrimp, Lobster & Crabs	Flesh pearly & opaque
Clams, Oysters & Mussels	Shells open during cooking
Scallops	Milky white or opaque & firm
LEFTOVERS & CASSEROLES	
	165 °F

Prevent “Cross-Contamination” When Serving

Never reuse a plate or utensils that previously held raw meat, poultry, or seafood for serving — unless they've been washed first in hot, soapy water. Otherwise, you can spread bacteria from the raw juices to your cooked or ready-to-eat food. This is particularly important to remember when serving cooked foods from the grill.

Serving Picnic Food

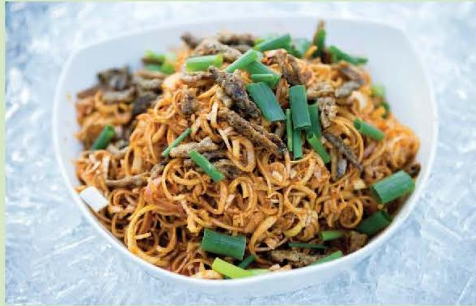
Keep Cold Foods Cold and Hot Foods Hot

Keeping food at proper temperatures — indoor and out — is critical in preventing the growth of foodborne bacteria. The key is to never let your picnic food remain in the “Danger Zone” — between 40 °F and 140 °F — for more than 2 hours, or 1 hour if outdoor temperatures are above 90 °F. This is when bacteria in food can multiply rapidly, and lead to foodborne illness.

Instead, follow these simple rules for keeping cold foods cold and hot foods hot.



Cold Food



Cold perishable food should be kept in the cooler at 40 °F or below until serving time.

- Once you've served it, it should not sit out for longer than 2 hours, or 1 hour if the outdoor temperature is above 90 °F. If it does — discard it.
- Foods like chicken salad and desserts in individual serving dishes can be placed directly on ice, or in a shallow container set in a deep pan filled with ice. Drain off water as ice melts and replace ice frequently.

Hot Food



Hot food should be kept hot, at or above 140 °F.

- Wrap it well and place it in an insulated container until serving.
- Just as with cold food — these foods should not sit out for more than 2 hours, or 1 hour in temperatures above 90 °F. If food is left out longer, throw it away to be safe.

Safe Food Handling: Four Simple Steps



CLEAN

Wash hands and surfaces often

- Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom, changing diapers, and handling pets.
- Wash your cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item.
- Consider using paper towels to clean up kitchen surfaces. If you use cloth towels, launder them often in the hot cycle.
- Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten. Scrub firm produce with a clean produce brush.
- With canned goods, remember to clean lids before opening.



SEPARATE

Separate raw meats from other foods

- Separate raw meat, poultry, seafood, and eggs from other foods in your grocery shopping cart, grocery bags, and refrigerator.
- Use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
- Never place cooked food on a plate that previously held raw meat, poultry, seafood, or eggs unless the plate has been washed in hot, soapy water.
- Don't reuse marinades used on raw foods unless you bring them to a boil first.



COOK

Cook to the right temperature

- Color and texture are unreliable indicators of safety. Using a food thermometer is the only way to ensure the safety of meat, poultry, seafood, and egg products for all cooking methods. These foods must be cooked to a safe minimum internal temperature to destroy any harmful bacteria.
- Cook eggs until the yolk and white are firm. Only use recipes in which eggs are cooked or heated thoroughly.
- When cooking in a microwave oven, cover food, stir, and rotate for even cooking. If there is no turntable, rotate the dish by hand once or twice during cooking. Always allow standing time, which completes the cooking, before checking the internal temperature with a food thermometer.
- Bring sauces, soups and gravy to a boil when reheating.



CHILL

Refrigerate foods promptly

- Use an appliance thermometer to be sure the temperature is consistently 40° F or below and the freezer temperature is 0° F or below.
- Refrigerate or freeze meat, poultry, eggs, seafood, and other perishables within 2 hours of cooking or purchasing. Refrigerate within 1 hour if the temperature outside is above 90° F.
- Never thaw food at room temperature, such as on the counter top. There are three safe ways to defrost food: in the refrigerator, in cold water, and in the microwave. Food thawed in cold water or in the microwave should be cooked immediately.
- Always marinate food in the refrigerator.
- Divide large amounts of leftovers into shallow containers for quicker cooling in the refrigerator.

Easy Egg Salad

Alice Ackermann, Individual Member

3 hardboiled eggs, sliced & mashed
 $\frac{1}{3}$ - $\frac{1}{2}$ cup miracle whip
1 scant tablespoon sweet pickle relish

Mix all ingredients together. Refrigerate. Spread on bread slices.
Recipe can be doubled or tripled.



Cheri's Rye Bread

Alice Ackermann, Individual Member

2 cups lukewarm water
 $\frac{1}{4}$ cake (1 x 2-inch) yeast, or 1 package dry yeast
2 teaspoons salt
 $\frac{1}{4}$ cup sugar
2 cups rye flour
6 cups white flour

Stir yeast into warm water until dissolved. Add salt, sugar and rye flour. Add white flour until dough is thick and becomes easy to handle. (I never seem to use all 6 cups of the white flour.) Pour dough out onto floured bread board and knead. Put kneaded dough in a greased bowl. Let rise. Punch down; let rise again. Punch down and shape into loaves. Put loaves in greased pans. Let rise. Bake at 400° for 15 minutes, then at 350° for 30-45 minutes. After baked, cool bread on rack and spread butter over the crust.

Lemon Cookies

Alice Ackermann, Individual Member

1 cup bisquick
1 small package instant lemon pudding
1 egg, beaten
 $\frac{1}{4}$ cup vegetable oil
Sugar



Mix bisquick, pudding, egg and oil. Roll into 1-inch balls. Place on greased cookie sheet. Dip a flat bottom glass in sugar. Flatten dough ball to $\frac{1}{4}$ -inch thickness. (I use cookie stamp.) Bake at 350° for about 10 minutes until just golden at edges. Makes 20 cookies.

Note: I tried this recipe because I didn't see how it could work, BUT it does and they are good!

Chewy Choco-Oat Chip Cookies

Alice Ackermann, Individual Member

1 cup butter, softened
1 ¼ cup brown sugar, firmly packed
½ cup granulated sugar
2 eggs
2 tablespoons milk
1 ¾ cup all-purpose flour
1 teaspoon baking soda
2 ½ cups oatmeal
1 (12 oz) package chocolate chips



Heat oven to 375°. Beat sugars and butter until creamy. Add the rest of the ingredients and mix together. Bake for 9-10 minutes. Makes about 5 dozen cookies.

Veggie Dill Pasta Salad

Carolyn Dreier, Franklin

1 box rotini pasta
16-24 oz bottle Hidden Valley Ranch Salad Dressing
Small amount milk
20 baby carrots cut up
10 radishes cut up or chopped
1 container grape tomatoes cut in half
2-3 stalks broccoli cut up small
½ large green pepper cut up
½ head cauliflower broken and cut up
½ large cucumber peeled and cut up
½ red onion cut up or chopped
2 stalks celery cut up
cheddar cheese approximately 13 oz block, cut up or cubed
dill weed, season to your taste



Cook pasta and rinse in cold water. Add all cut up vegetables and cheese. Add Ranch dressing and small amount of milk to make it creamy. Add the amount of dill weed you desire for flavor to your taste. Refrigerate. When ready to serve, may need to add more salad dressing or milk. Enjoy!!!

Strawberry Pizza

JoAnn Gadicke, Franklin

Crust:

1 cup flour
¼ cup powdered sugar
1 stick butter

Mix together and pat in a pizza pan or 8 x 13 pan. Bake at 425° until golden brown. Cool.

Topping:

1 8 oz package cream cheese
1 small cool whip
1 cup powdered sugar
1 teaspoon vanilla
2 tablespoons strawberry glaze



Cream together until smooth. Spread on crust. Top with sliced strawberries. You can add other fruit as desired such as blueberries, raspberries, or blackberries.

Snicker Salad

JoAnn Gadicke, Franklin

1 small box vanilla instant pudding
1⅓ cup milk

Mix pudding and milk. Let it thicken a little.

Mix in:

1 16 oz cool whip
4 apples cut up
4 bananas cut up
4 snicker candy bars cut up



Ranch Snack Mix

Ruth Hering, Franklin

Makes 6 quarts

12 oz package miniature pretzels
2 packages Bugles – 6 oz each
10 oz can cashews salted
6 oz package bite-size cheddar cheese fish crackers
1 envelope ranch salad dressing mix
 $\frac{3}{4}$ cup vegetable oil



In two large bowls, combine the pretzels, Bugles, cashews and crackers. Sprinkle with dressing mix, toss gently to combine. Drizzle with oil; toss until well coated. Store in airtight containers. Makes 6 quarts.

German Potato Salad

Sandy Kuhfuss, Franklin

12 small red potatoes – cook until soft – peel and slice

Boil:

1 $\frac{1}{2}$ cups sugar
 $\frac{1}{4}$ - $\frac{1}{2}$ cup vinegar
1 $\frac{1}{2}$ cups water
1 tablespoon cornstarch

Pour over potatoes

Add:

Salt and pepper
Chopped onions
 $\frac{1}{2}$ lb bacon – fried and crumbled



Pineapple Cottage Cheese Jell-O Salad

Joanne Schroeder, Franklin

3 oz jello, flavor of your choice
15 oz crushed pineapple, drained
16 oz cottage cheese
8 oz cool whip, thawed

1. Combine cottage cheese, drained pineapple, and jello powder in a bowl. Stir until well mixed.
2. Gently fold the cool whip in.
3. Refrigerate at least one hour. Keep cool until ready to serve.



Sunshine Salad

Nancy Wagner, Franklin

- 2 15 oz cans Mexicorn, drained
- 1 small package frozen peas, thawed
- 1 15 oz can kidney beans, rinsed and drained
- 1 8 oz bottle Italian salad dressing

In a large bowl combine corn, peas and beans. Pour dressing over vegetables and chill for several hours before serving.

Broccoli-Waldorf Salad

Nancy Wagner, Franklin

- 6 cups fresh broccoli florets
- 1 large red apple with peel, chopped
- ½ cup golden raisins
- ½ cup chopped pecans
- ½ cup prepared coleslaw dressing

In a large bowl combine broccoli, apple, raisins and pecans. Drizzle with dressing and toss to coat. Chill before serving.



Poppy Seed Summer Chicken Salad

Nancy Wagner, Franklin

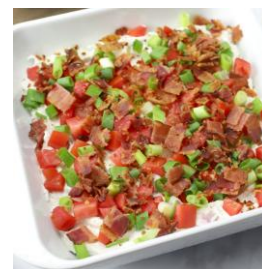
- 1 rotisserie chicken deboned and cut into pieces
- 1 bunch grapes, washed and cut in half
- ½ cup celery
- 1 pint of fresh strawberries, sliced
- ½ bottle poppy seed dressing (or enough to cover salad ingredients)

Mix all ingredients together and refrigerate. Can be served on lettuce or on a sandwich.

BLT Dip

Peggy Watson, Franklin

- 1 8 oz mayonnaise
- 1 8 oz sour cream
- 1 3 oz package cream
- 1 lb bacon
- Lettuce
- Tomato, chopped
- Shredded cheese



Mix sour cream, cream cheese, mayo and ⅔ of bacon and spread on platter. Layer tomatoes, lettuce, cheese, and sprinkle the rest of bacon on top.

Pasta Salad D'Jour

Julie Boedecker, Individual Member

To get you started, here is a list of potential ingredients. The quantities shown will yield enough salad for 6 to 8 people. Complete your meal with a fresh fruit salad and roll.

Meats	Cooked Pasta	Diced Vegetables & Extra Stuff	
1 cup	3 to 4 cups	1 ½ to 2 cups total	
Chicken	Rotini	Cucumbers	Cooked Egg
Turkey	Shells	Tomatoes	Olives
Ham	Bowtie	Cauliflower	Pickles
Crab	Macaroni	Broccoli	Cheese
Tuna		Mushrooms	Onions
Shrimp		Shredded Carrots	Celery
Lunch Meat		Zucchini	

- Add your favorite dressing to desired consistency. Best when chilled to allow the dressing to marinate through the salad. As the dressing soaks into the salad, it will become dry, so make sure it is extra creamy to start with.
- Bottled dressing suggestions: ranch, parmesan peppercorn, creamy or regular Italian.
- Mayo Dressing: mayo, mustard, celery seed, pepper, salt – combine all ingredients to taste; thin slightly with milk or cream.



Triple Bean Casserole

Julie Boedecker, Individual Member

1 lb can baked beans
1 lb can kidney beans, drained
1 lb can lima beans, drained
garlic powder to taste
1 medium onion, chopped
½ cup catsup
3 tablespoons vinegar
1 tablespoon brown sugar
1 teaspoon dry mustard
1 teaspoon salt
¼ teaspoon pepper
3 slices diced cooked bacon
3 tablespoons bacon drippings



Mix well. Put in 2-quart casserole, uncovered. Bake at 350°, 45 minutes; 8 to 10 servings.

Deviled Eggs

Nancy Cherney, Howards Grove Domestics

12 eggs
2 teaspoons mustard
⅓ cup mayonnaise
2 teaspoons ranch dressing
salt & pepper



Boil eggs. Peel. Slice in half and remove yolk to a bowl. Add ingredients to yolks. Mix and spoon in egg white halves. Enjoy!

Cucumber Salad

Sharon Even, Howards Grove Domestics

5 cucumbers
1 red onion
1 cup apple cider vinegar, white vinegar, red wine vinegar or rice vinegar
½ cup sugar (or more to taste)
½ cup water
1 teaspoon salt



Cut cucumber and onion. In a bowl dissolve the rest of the ingredients. Add cucumbers and onion. Marinate for 20 minutes. Drain and serve.

Pork & Beans Bread

Myra Eischen, Individual Member

Preheat oven to 350°

Spray 2 - 9x5 loaf pans with nonstick cooking spray.

In food processor pour: 15 oz. can undrained pork and beans *

Process until they are pureed smooth with no lumps.

In large bowl beat with whisk: 4 large eggs

Add and mix: pureed beans

Stir in: 1 cup vegetable oil
1 teaspoon vanilla

Next add: 2 cups sugar
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 ½ teaspoon cinnamon

Stir in 1 cup at a time: 3 cups flour

Next add: 1 cup chopped nuts (walnuts or pecans)

Spoon ½ of batter into each pan.

Bake 350° 50-60 minutes until toothpick comes out clean.

Cool on wire rack for 15 – 20 minutes. Dump out and let cool completely.

Put in a bread bag or wrap in plastic wrap.

Credit: "Plum Pudding Murder" Joanne Fluke



Seasoned Pretzels

Lakeview

1 large bag pretzels
1 cup canola oil
¼ teaspoon garlic powder
1 package ranch dressing powder
½ - 1 teaspoon cayenne powder

Bake at 200° for 90 minutes. Stir every ½ hour.



Cucumber Salad

Lakeview

3 large cucumbers
1 cup sugar
1 medium onion – chopped fine
1 cup mayonnaise
¼ cup vinegar
a little dill weed

Wash cucumbers & peel. Slice thin & put in water – sprinkle with salt. Leave in water 2-3 hours. Drain well. Mix dressing ingredients together. Put over cucumbers and onions. Refrigerate.



Creamy Pasta Salad

Lakeview

1 ½ cup cooked shell macaroni
1 cup radishes
1 cup colby cheese
1 ½ cups spam or ham
6 hardboiled eggs
1 ½ cups broccoli
1 cup green peppers
1 cup cucumbers
1 cup celery
2 tomatoes

Cut up all ingredients and mix with macaroni.

Dressing

1 cup miracle whip
1 cup sour cream
¼ cup sugar
¼ cup milk
2 teaspoons dill weed

Mix dressing ingredients until smooth and add to other ingredients.



Calico Beans

Lakeview

¾ - 1 ½ lb bacon – cooked & drained
1 lb hamburger cooked with 1 medium onion chopped

Add & Mix

1 cup ketchup
⅓ cup brown sugar
1 tablespoon mustard
3 tablespoons molasses

Add

2 cans pork & beans with juice
15 oz can kidney beans, drained & rinsed
15 oz can butter beans, drained & rinsed
15 oz can garbanzo beans, drained & rinsed
15 oz can lima beans, drained & rinsed
1 can baked beans with juice

Bake at 350° for 1 hour.



American Potato Salad

Lakeview

6 medium potatoes – peeled/cooked/cubed
¼ cup shredded carrots
½ cup chopped celery
3 hardboiled eggs - chopped

Sauce

1 cup mayonnaise
⅓ cup sour cream
2 tablespoons pickle relish
2 tablespoons milk
1 tablespoon sugar

Mix together and add to potato mixture



Monster Cookies

Lakeview

1 lb chunky peanut butter
2 cups brown sugar
1 tablespoon corn syrup
1 tablespoon baking soda
6 eggs
1 cup butter
1 cup sugar
1 teaspoon vanilla

Mix together in large bowl.

Add

9 cups quick cooking oatmeal
1 cup chocolate chips
1 cup chopped nuts
½ lb M&M's

Mix well – drop by rounded tablespoons. Press down slightly. Bake at 350° for 10-15 minutes.



HCE Party Mix

Joyce Kuhlow, Individual Member

Mix in bowl

2 packages Hidden Valley Ranch Dressing
2 teaspoons dillweed
1 teaspoon garlic powder
3/4 cup oil
1 teaspoon lemon pepper (optional)

Mix and set this mix aside.

Pour into brown bag the following

2 bags oyster crackers
1 bag pretzels
1 lb box Ritz Bits
1 lb box Cheese Ritz Bits
1 box Cheerios
1 lb box Triscuit bits
1 medium can Potato Sticks
1 jar dry roasted peanuts
1 box Crispix Cereal



(you can substitute any other crackers that you prefer)

Pour the mix from the bowl into the brown bag and shake the bag well. Place mix into Ziploc bags and freeze until ready to use. Keeps very good for a long time if it lasts! 😊

Summer Casserole

Joyce Kuhlow, Individual Member

1 lb baby carrots (sliced & cooked until tender 10 minutes)
1 large green pepper (diced)
1 medium onion (diced)
1 cup elbow spaghetti
8 oz frozen peas
1 can spam (optional)
2 cups shredded cheese with taco flavor

Cook green pepper with elbow spaghetti (approximately 10-12 minutes). Drain. Mix all of the above together.

Dressing:

3/4 cup salad oil
1 cup vinegar
1 cup sugar

Pour over the above mix and refrigerate overnight.

Jellied Candies

Joyce Kuhlow, Individual Member

2 envelopes unflavored gelatin
1 envelope flavored gelatin (red)
2 cups unsweetened applesauce

Place applesauce in shallow pan. Sprinkle the 3 envelopes of gelatin into applesauce and mix well. Bring to a boil. Cool and refrigerate. Cut into bite size candies.

This recipe can be doubled for more enjoyment.

Cold Chicken Macaroni Shell Salad

Kathi Bonde, Pretty Good Eggs

A creamy flavorful cold chicken macaroni (medium shell) salad, I always made for picnics and it was a crowd pleaser.

Total Prep and cook time: 35 minutes

Servings: 8

Ingredients

- 3 ½ cups medium shelled noodles
- 2 12.5 oz cans of chunk chicken or two leftover chicken breasts grilled.
- 3 boiled eggs
- 1 ½ cup mayonnaise
- 2 teaspoons Dijon mustard
- ¼ cup sweet relish
- 2 stalks of celery, diced
- 1 can of peas
- 1 medium sized red and/or orange bell pepper, diced
- 5 green onions, chopped
- 1 small red onion
- Parsley flakes, paprika, salt & pepper to taste



Instructions

1. Boil the pasta until al dente; then drain
2. Dice or crumble the boiled eggs, then set aside
3. In large bowl, add mayo, Dijon & relish.
4. Mix until well combined
5. Fold in the remaining ingredients. Fold in pasta.
6. Place covered in refrigerator until chilled.
7. Remove from refrigerator and sprinkle parsley flakes and paprika on top.
8. Serve and enjoy!

***OPTIONAL: may be made with tuna rather than chicken.

Cold Macaroni Salad – Cheese & Veggie

Kay Keyes, Pretty Good Eggs

1 lb box small shells
1 cup shredded carrots
1 cup green pepper diced
1 ½ to 2 cups aged cheddar cubed
½ cup chopped onions

Cook shells, drain, rinse, cool. Add other ingredients.

Dressing:

4 tablespoons salad oil
1 cup sugar
¾ cup vinegar (not Heinz)

Pour over mixture. Add salt & pepper to your taste. Keeps in refrigerator a long time in Tupperware.

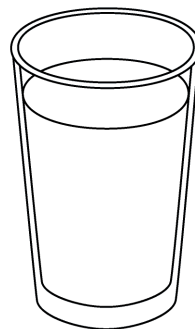
Peanut Butter Cookies

Althea Smith, Pretty Good Eggs

1 cup brown sugar
1 cup white sugar
2 eggs
1 cup shortening
1 cup peanut butter
2 ½ cups flour
2 teaspoons baking powder

Cream shortening and sugar, add eggs, then add peanut butter and flour sifted with baking powder. If it seems too hard to mix all the flour with a spoon, knead it until thoroughly mixed. Then make small balls of dough. Press down with a fork on a greased pan. Bake in a moderate oven 350° until done (about 15-20 minutes)

Note: this recipe was one I grew up with that both my mother and grandmother used.



Sheboygan County HCE Stew

Althea Smith, Pretty Good Eggs

8 newly recruited members
Many clubs and individual members
Enthusiastic board members and club leaders
7 new ideas
3 cups of excitement
A pinch of tact
Generous amounts of encouragement and praise



At the Sheboygan County Extension Office, combine newly recruited members, clubs and individual members. Add the new ideas. Mix and stir well. Beat in the excitement. Fold in the tact along with generous amounts of encouragement and praise. Pour into Sheboygan County and surrounding areas for countless hours of fun and plenty of rewards.

Recipe yields: plenty of Family and Community Life, Cultural and Textile Arts, International Programs, Stitches of Love and Wisconsin Bookworms and plenty more.

Giant Blowing Bubbles

Althea Smith, Pretty Good Eggs

1 cup liquid detergent
4 oz glycerin
½ gallon water
1 tablespoon sugar

Mix all ingredients together. Use plastic pop can holder or a wire twisted into a circle. Have fun.



Homemade Playdoh

Althea Smith, Pretty Good Eggs

½ cup salt
2 tablespoons powdered alum
2 cups flour
1 ½ cup water
1 tablespoon cooking oil

Dissolve salt in water on low heat. Add food coloring, alum, oil and then flour. Work until not sticky. Keeps well. Store in air tight containers.



Baked Bean

Sharon Zimmermann, Pretty Good Eggs

1 lb hamburger
1 medium onion
½ lb bacon - brown in fry pan

In casserole dish add

1 can kidney beans
1 can butter beans
1 24 oz can pork and beans

Drain all the beans

Add:

¼ cup ketchup
½ cup brown sugar
½ cup white sugar
2 tablespoons molasses

Bake covered 1 hour at 350°



Bean & Corn Salsa

Alice Walter, Individual Member

2 14.5 oz cans diced tomatoes or 2 lbs fresh diced and drained
1 11 oz can white shoepeg corn, drained
1 15 oz can black beans, drained
1 bunch fresh cilantro, chopped about ⅓ cup
1 4 oz can black olives, sliced and drained
1-2 teaspoons seasoning salt
1-2 teaspoons cumin
¼ cup sugar
¼ cup vinegar

Combine all the ingredients in a bowl and mix well. Chill in refrigerator for at least 2 hours for flavors to blend.



Barbecue Sauce

Alice Walter, Individual Member

3 tablespoons butter
1 large onion, chopped
 $\frac{3}{4}$ cup catsup
 $\frac{1}{3}$ cup lemon juice
 $\frac{3}{4}$ cup water
3 tablespoons brown sugar
3 tablespoons Worcestershire sauce
2 tablespoons prepared mustard
2 teaspoons salt
1 teaspoons pepper



Cook onion in butter until the onion is soft, add remaining ingredients. Simmer 15 minutes. Serve with ribs, chicken or other meat.

Chicken Salad with Pecans and Cranberry

Alice Walter, Individual Member

3 cups cooked chicken breast, cubed
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup yogurt
 $\frac{1}{2}$ cup mayonnaise
1 tablespoon honey mustard
 $\frac{1}{4}$ teaspoon pepper
 $\frac{1}{2}$ cup thinly sliced celery
 $\frac{1}{2}$ cup pecans
 $\frac{1}{2}$ cup dried cranberries



Combine yogurt, mayonnaise, mustard, salt, pepper in a bowl. Roast the pecans in a little butter until brown.

Stir the chicken, mayonnaise mixture, add celery, cooled pecans and dried cranberries.

Makes 4 servings.

Picnic Games

Scavenger Hunting!!

Alice Ackermann, Individual Member

On your next hike in the woods with children, make copies of this list, supply each child with a pencil and brown bag. Give a token prize for the one who finds the most item.

- ___ Small gray stone
- ___ Small black stone
- ___ Gum wrapper
- ___ Piece of white paper
- ___ Green leaf
- ___ Piece of metal
- ___ Piece of plastic
- ___ Dandelion
- ___ Moss
- ___ Acorn or another nut
- ___ Pine needle
- ___ Fern
- ___ Burdock or other "hitch-hiker"
- ___ Thistle
- ___ Yarn or string
- ___ Cattail
- ___ Fishing tackle or fishing line
- ___ Animal fur
- ___ Snake's skin
- ___ Thorn
- ___ Coin
- ___ Bird feather
- ___ Pine cone

Have children hunt outside for objects that fit the description. Have them check off the item when found.

- ___ Bumpy
- ___ Scratchy
- ___ Furry
- ___ Smooth
- ___ Greasy
- ___ Cracked
- ___ Sticky
- ___ Silky
- ___ Rough
- ___ Slippery
- ___ Wrinkled
- ___ Rubbery
- ___ Prickly
- ___ Scaly
- ___ Hard
- ___ Soft
- ___ Flat

Lawn Jenga Franklin



GAMES THAT CAN BE PLAYED AT PICNICS

Julie Boedecker, Individual Member

Things to consider...ages of group, weather...with backup plan for inclement weather (to be played inside or outside), time of year, setting or where it will be such as private home, backyard, rental area with outside playground equipment or areas for baseball, soccer, volleyball.

INSIDE ACTIVITIES

Board games – candyland, monopoly, chutes and ladders, checkers, chess, bingo, mahjong (don't forget small prizes).

Card games – crazy 8, canasta, bridge, sheepshead.

OUTSIDE ACTIVITIES

Playground equipment – swings, merry-go-round, slides or whatever else is available.

Team games – baseball, basketball, soccer, volleyball, badminton, kickball, dodge ball.

Other activities – croquet, cornhole boards with bean bags, double ladder ball, bean bag toss game, water balloons, horseshoes.

Older games people played – jump rope, hula hoop, hopscotch, I spy, jacks, duck, duck goose, spin the bottle, hide and seek...kick the can (night activities)

Games found in book entitled "Schoolyard Games" – hide and seek, It, London bridge, ring around the rosy, catch me if you can, leapfrog, cat's cradle, marbles, peg-in-the-ring, hoop and stick, I spy, three-legged race, egg-in-the spoon, clap your hands games.

Pillowcase Sack Races

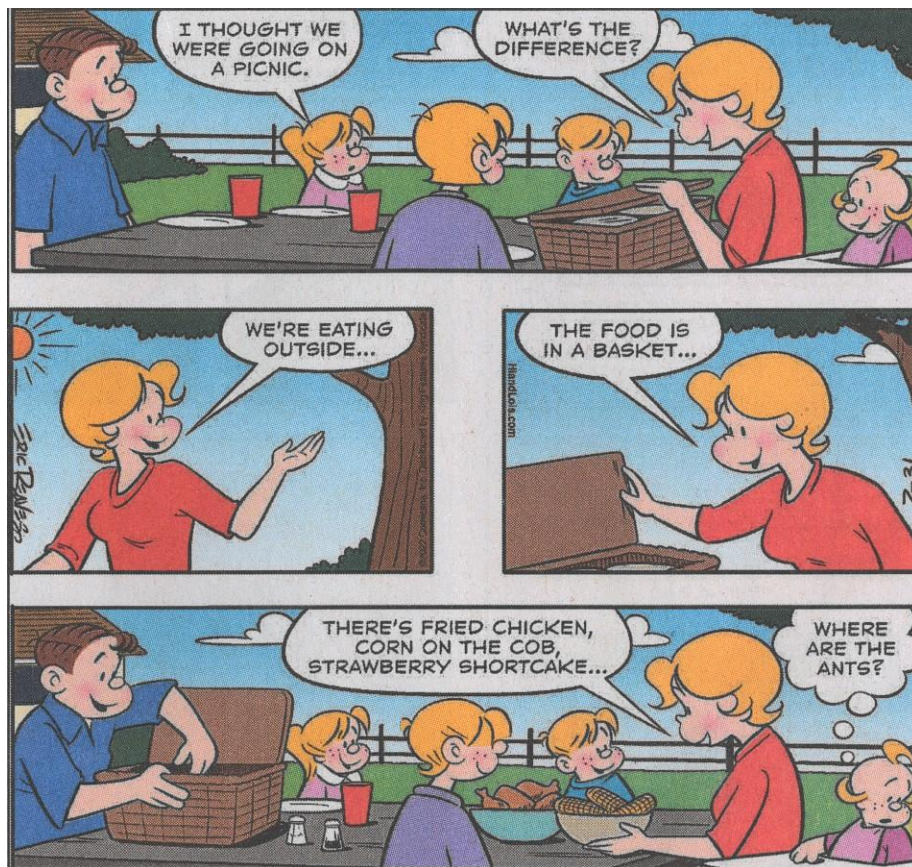
Kathi Bonde, Pretty Good Eggs

How do you play pillowcase sack race step by step?

- Each person puts both feet in the sack, and must keep at least one hand on the sack at all times.
- On the mark, participants begin hopping towards a marked point and back, tagging the next person in their team.
- Then, the next person gets into the sack and repeats the course.
- The first team to complete the course wins.

Picnic Humor

Alice Walter, Individual Member





The recipes on the preceding pages are not USDA or University of Wisconsin tested. Use of commercial names does not imply endorsement.

HCE (Sheboygan County Association for Home and Community Education) is open to all persons, without regard to sex, race, color, ethnic background or economic circumstances.

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2023 HCE Proposed Programs

January 9 – Bees in our Lives!!

February 13 – Getting Started with Advance Care Planning

March 13 – Come Paint with Me – Ornaments for Easter

April 10 – Chair Yoga

May – Annual Rally & Recognition Banquet

June/July/August – Summer Tour - Rahr West Museum and West of the Lakes Gardens, Manitowoc

August 31 - September 4 – Fair Booth

September 11 – Island of Philippines and it's Culture

October – Annual Meeting & Member-to-Member

November 13 – Group Artwork – Make & Take