

It's a Great Life!

Here are Vacation Tips For Weekend Travelers

Heading into the Bicentennial's vacation season, Americans will pack up their bags, pull down the shades and take to the open road to explore the scenic vistas and natural wonders of the good old U.S.A. While most think that it takes a week or two to achieve that "get away from it all" feeling, often just a simple weekend outing with family and friends can be the most relaxing and memorable vacation of all. And, for small children a picnic in the park can seem like an excursion to a faraway place.

To keep little feet happy as they scramble and explore during a spring adventure, the Sole Leather Council advises wearing shoes with genuine leather soles. Leather is durable to protect feet that rarely look before they leap and the leather sole "breathes" to keep feet cool and dry during a two-week tour or a short country outing.

During weekend jaunts, it's best to travel by car to enjoy the sights and fresh spring colors. To entertain the young crowd while traveling in the car, the Sole Leather Council suggests these traveling tips to make getting there half the fun:

- Pack a bag of toys — washable stuffed animals, a deck of cards (Old Maid is a favorite), picture and puzzle books.
- Organize group games — like alphabet games using letters from license plates and street signs.
- Sing songs — a few choruses of "Old MacDonald" and rounds of "Three Blind Mice" will keep the kids entertained and the driver awake.
- Pack nourishing and easy-to-preserve snacks like fruit, cookies and sandwiches. Make sure perishables are tightly wrapped and kept on ice or in a cooler.

- Remember to have pillows and a blanket accessible so weary young travelers can nap, especially on the ride home.
- Stop often at rest areas for fresh air and exercise so muscles won't cramp.
- Make sure passengers are buckled in seat belts at all times and do not permit kids to move about the car while in motion.
- Dress in casual loose-fitting clothing for comfort in and out of the car and be sure to wear comfortable, durable shoes. And remember, leather soles are best to keep traveling feet cool, dry and happy.



FEATHERWEIGHT CREPES come rolling out of a unique machine, to be flamed with apricots and Metaxa, as here, or stuffed with cottage cheese or ham salad and run under the broiler a few seconds. Magicrepe maker, Hammacher Schlemmer, N.Y.

Make Delicious Crepes on Outdoor "Assembly Line"

Crepes are tissue-thin French pancakes made of flour and eggs. Sweetened crepes are used for desserts, unsweetened crepes are filled with meat, vegetables, fish or cheese mixtures and used as main dishes.

Either way they are delicious eating, even if the fillings are from leftovers, and they are the prize of cooks everywhere.

The only difficulty in preparing crepes is in the cooking. To have them come out tender and flavorful, a special pan must be used with great skill and attention. The good news for crepe lovers is an automatic electric crepe machine that rolls out a perfect crepe every fifteen seconds, you just have to plug it in and fill with batter.

Put the automatic crepe maker on your picnic table outdoors, prepare bowls of different sorts of fillings and get your family or friends to help in a crepe assembly line.

It's both good food and good fun, a welcome change from the usual outdoor barbeque. Cookbooks

offer numerous recipes for the batter and fillings, or invent your own filling.

Here's a recipe for a delectable Greek dessert made with Metaxa, the famous Greek brandy-liqueur, just to show you that not all crepes are *a la Suzette*. The high proof Metaxa, used often by professional chefs for flaming food, adds a sunny, warm flavor when mixed into the sauce. It can also be enjoyed later in brandy snifters for a finale to dinner.

Crepes Epharisto

Make twelve crepes according to your own recipe. In chafing dish, melt 4 tbsps. butter, add grated peel and juice of 1 lemon, 2 tps. sugar and stir until sugar dissolves. Add 1/2 cup Metaxa Five Star, 1/2 cup apricot juice, simmer 3 minutes. Dredge each crepe quickly in sauce, fold in quarters, push to side of pan. Add 1 8-oz. can apricot halves, heat three minutes. Mingle crepes with apricots, sprinkle with 1/2 cup warmed Metaxa, set ablaze and baste crepes with sauce until flames die. Garnish each with two apricot halves, serve at once. Serves four.



VACATIONING WITH THE KIDS? Try packing colorful coordinates. You'll appreciate the convenience of being able to mix and match coveralls, jackets, tee shirts and skirts. It's a good idea to choose a sturdy fabric like denim. Aside from looking good, it handles the kind of rough treatment active young vacationers are known to give. It's also a good idea to treat the coordinates and other outdoor wear with a good fabric spray like "Scotchgard" fabric protector. It protects clothing against both watery and oily stains, so spills and showers won't dampen vacation fun.