# DETOUR: BLOCK PARTY IN PROGRESS

There was a time a family reunion meant a large group of neighbors getting together for a celebration. Not so any-more, when families rarely live in the same town, let alone in the same block. Maybe this is why so many neighbor-hoods across the country are turning themselves into a sort of community family complete with an annual bash that brings everyone together for one big outdoor party.

Whether they're called block parties, development get-togethers, road association picnics, neighborhood fairs or building cookouts, this event helps to bridge the gap. Strangers often become friends and any warm day is turned into a special day to talk about all year-until it's time to plan the next party.

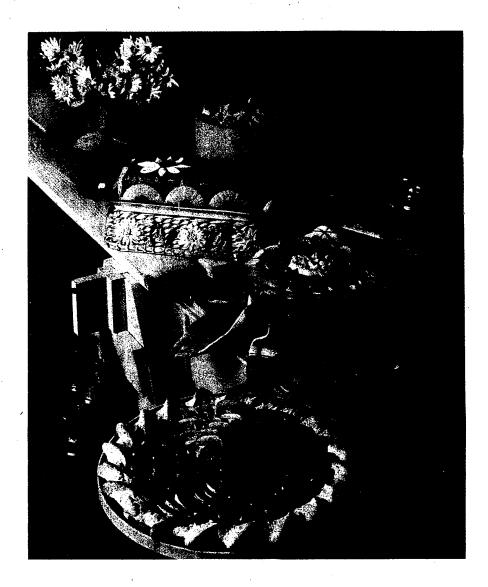
Organizing a neighborhood party can be as simple as making a few phone calls to assign responsibility for the salads. main course and dessert. Some groups, however, organize months in advance and begin with a meeting to determine where the party should be held, how to finance the venture and who should take charge of food, games and decorations.

If plans call for a large meeting, contact the local fire or police department and check on regulations that cover clos-ing a street to traffic.

When every detail is finally checked off the list, be sure that food, one of the most important ingredients for any party's success, is not forgotten. If outdoor grills are available, roast or boil corn and let everyone bring barbecue fare.

Plan a few surprises like vegetable plat-ter pie, a new twist on the Italian favorite featuring vegetables and pepperoni on top of an unusual cheese layer.

If your group enjoys sharing recipes, a pot luck buffet might be the answer for the big day. Have everyone bring a main course, salad or vegetable dish. Include some new recipes like layered summer salad, chicken rice salad. Mexican muf-fins and pineapple ham loaf. Then collect all of the recipes several weeks before the big event and put together a block party cookbook and hand out copies at the picnic.



## LAYERED SUMMER SALAD

- 4 cups tom lettuce
- 1 medium red onion, sliced
- 2 cups sliced green pepper
- 1 cup shredded Cheddar cheese
- 1 pint cherry tomatoes, halved 4 cups sliced summer squash
- 3/4 cup real mayonnaise
- 3 tablespoons horseradish
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 1/IR teamoon hat pepper sauce
- 1/4 teaspoon garlic salt

## CHICKEN RICE SALAD

- 1/3 cup thawed orange tuice concentrate
- 2 tablespoons surar
- 1/3 cup com oil
- 2 tablespoons white vinegar
- 1 teaspoon salt
- 1/4 teaspoon dry mustard
- 1/2 cup mayonnaise
- 2 cups cooked, diced chicken
- 4 cups cooked rice
- 1 can (13 oz.) mandarin orange sections, drained

In large bowl, stir together orange juice concentrate, sugar, corn oil, vinegar, sait and mustard until blended. Stir in may-omaise until smooth. Add chicken, rice and oranges; toss until well mixed. Cover and chill. Makes six to eight servings.

## MEXICAN **MUFFINS**

- - 1 tablespoon finely chopped onton
  - 1 tablespoon chopped canned green
  - 1 package (12 oz.) corn muffin mix
- 1/3 cup real mayonnaise
- I egg
- 1/3 cup milk

## 1/2 cup finely shredded Cheddar

- 1/2 cup real mayonnaise chilies

## **VEGETABLE** PLATTER PIE

- 2 cups buttermilk baking mix
- 1/2 cup water
- 1 tablespoon corn oil
- 11/2 cups shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1/4 teaspoon garlic powder
- 1 1/2 teaspoons dried basil leaves
- 1/2 pint cherry tomatoes, halved
- 1/4 pound sliced pepperoni I medium green pepper, sliced, blanched
- 1/2 cup sliced mushrooms
- 1/2 cup stuffed green olives, sliced

## **PINEAPPLE** HAM LOAF

- 3 3/4 cups cooked ground ham (about 1 lb.)
  - 1/3 cup minced onion
  - 1/2 cup finely chopped celeru 1 cup real mayonnaise
  - 1 cup fine dry bread crumbs
  - 1/4 cup chopped parsley
  - 1 egg, slightly beaten
  - 2 teaspoons dry mustard
  - 1 can (8 oz.) crushed pincapple,
  - 2 tablespoons light brown sugar

In large bowl, stir together ham, onion, celery mayonnaise, bread crumbs, paraley, egg and mustard until well mixed in nine-byfive-by-three inch loaf pan, stir together pineapple and brown sugar. Pat gently to cover bottom. Turn in ham mixture. Spread to level top. Bake in 530 degree own one hour or until firm. Cod il minutes before removing from pan. If desired, garnish with halved pineapple silces. Serve warm or