

by Vivian Byrd

## Welcoming new neighbors

Going into a deli one recent lunchtime, I nearly collided with an ex-neighbor who was rushing out the door with two bulky carryout bags in her arms. "We're moving today," she explained quickly, And though she had stopped to deliver the explanation, there was such an air of movement about her that she seemed to still be running. She briefly described her family's brand of moving day chaos and departed, running, of course. How do you prefer to move? Maybe rent a truck, corral some friends and do It yourself. Or, any of a number of variations all the way to handing over the present home key to packers and meeting your belongings sometime later at the new address. Whatever the choice, there is still that hectic day

address.

Whatever the choice, there is still that hectic day
when someone must tell the people carrying in the
sofa, etc., where to set it down in the new home.

A PERFECT DAY for a friend or neighbor to show up with a pienie baskel. What a welcome to a new neighborhood. Nothing Janey, mind you, for it may have to be eaten on the run. And disposable packaging means never having to say you forgot to return whatever. If your idea of a proper picnic dictates the use of a basket to carry the goodles in, do your friend a favor and pick it up later in the day. A grocery bag or a plain box decorated with a "welcome to the neighborhood" message would do quite as well.

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Anything attractive will be appreciated, so pack paper napkins with cheerful designs, and be sure to include all the utensils that will be needed. Plastic.

include all the utensils that will be needed. Plastic, of course.

Wrap sandwiches and other items in clear plastic wrap or sandwich bags and ite the sandwiches with red, blue, yellow — any bright color — ribbon and finish with a pretty little bow.

Keep the menu simple. This is not a time for fancydning, If you'd like to cook something special for these people, invite them to dinner another day. Hot dishes could present problems, so plan carefully if you include them.

In winter, a thermos of hot chocolate for kids and coffee for adults would help take the chill off a strange new house that hasn't quite become home. In summer, cold juice and chilled beer. Avoid wine because it leaves some people drowsy and there's still work to be done.

What foods to pack? Anything that would work on a picnic will work here.

For kids, rely on those old standbys, peanut butter and jelly, bologna or tuna fish sandwiches. They

For Kids, lety on those our standards, peanint out-ter and jelly, bologing or truin fish sandwiches. They always make a hit. Carrot and celery sticks, an ap-ple and chocolate chip cookies could round it out nicely.

For the grownups, try one of the following menus

or make one of your own. Any cold hors d'oeuvre or finger food will work here.

• Beef-tomato consomme, sliced breast of chicken or egg salad with lettuce and paper-thin slices of red onion on pumpernickel, potato chips and crisp, sweet pickles (maybe you made some this year and would like to share them).

• A submarine made with three-in-a-package size French rolls, baked, cooled, sliced and filled with any combo of two or three deli counter meats, plus Swiss cheese, thin sliced tomato, rings of raw onion, cross sliced strips of lettuce, or anything that strikes your fancy. Pack a small container of herbed l'alian dressing to be added just before eating.

For friends who don't eat meat, cold ratatouille, that marvellous Provencal vegetable mixture of zucchini, eggplant and tomato. Pack a chunk of Jarisberg Swiss cheese, a load of fresh sourdough bread, one stick of sweet butter and lots of black

#### BEEF-TOMATO CONSOMME

Equal parts beef consomme and tomato juice. Can be served hot or cold, in bowls or in mugs. Salt and pepper to taste. Can be topped with a half-teaspoon of sour cream and a brief sprinkle of chopped green onion tops.

#### RATATOUILLE

5 cup olive oil

ls cup olive oil
large onion, chopped
2 cloves garlic, chopped
2 cloves garlic, chopped
1 or 2 green peppers, seeded and cut in thin strips
1 large eggplant, diced
4 small zuechini, cut in ¼ inch slices
8 to 10 very ripe tomatoes, peeled, seeded and
chopped, or 2 cups canned Italian plum tomatoes
1 tsp. basil 1 tsp. basil

1 tsp. freshly ground pepper

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## 'The Wildlife Chef'

Cooks who are puzzled about what to do with wild game will find help in a book published by the Michigan United Conservation Clubs (MUCC).

"The Wildlife Chel" contains 400 recipes for cooking wild game and fish, as well as tips on field dressing, care of big and small game and fish, freezing and other aspects of the preparation of game and fish dishes. Special sections are devoted to breads and desserts, sauces and stuffings, camp cooking and edible wild plants of Michigan.

Copies of "The Wildlife Chel" may be obtained for \$3.95 a copy, postpaid, by sending a check or money order to MUCC, Box 30235, Lansing, 48909.

Here are just two examples of the recipes to be found in the book:

#### PHEASANT CACCIATORE

2 pheasants ½ c. olive oil

% c. olive oil 1 large carrot, diced 4 lb. butter 1 large carrot, diced 4 lb. butter 1 large can Italian style tomatoes 1 green pepper, seeded and diced 6 c. dry sherry or white wime 2 large cloves of garlic, diced 1 box (7 oz.) fresh mushrooms, diced 1 can tomato paste

1 box (7 oz.) fresh musin o 1 can tomato paste 2 large ribs celery, diced 1 medium onion, chopped

½ t. oregano (optional) salt and pepper to taste

Cut pheasant into serving pieces, place in deep baking dish or roaster. Sprinkle over it the garlic, celery, carrot, mushrooms, onion, green pepper. Dot with butter, sprinkle with sail, pepper and oregano. Mix tomatoes with tomato paste and wine and spread all over the pheasant. Pour olive oil evenly over all. Bake in 450-degree oven 1½-2 bours or more until pheasant is tender and the tomato gravy is reduced to just short of being dry. Turn the pieces everal times during baking. If the juices don't seem to be cooking fast enough, or the pheasant browning enough, turn oven heat up to 500 degrees near the end of the baking period.

#### BRUNSWICK STEW

2 pounds meat (disjointed rabbit, squirrels or par-tridges) ¼ c. oil 1 medium onion, chopped

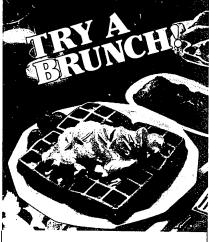
diced lemon

1 c. tomatoes 1 c. lima beans

1 c. corn salt, pepper

Brown meat in hot oil until brown, along with onions. Add 1 cup water and tomatoes and cover. Simmer until tender. Then add rest of vegetables and cook 10-15 minutes until done. Salt and pepper.





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