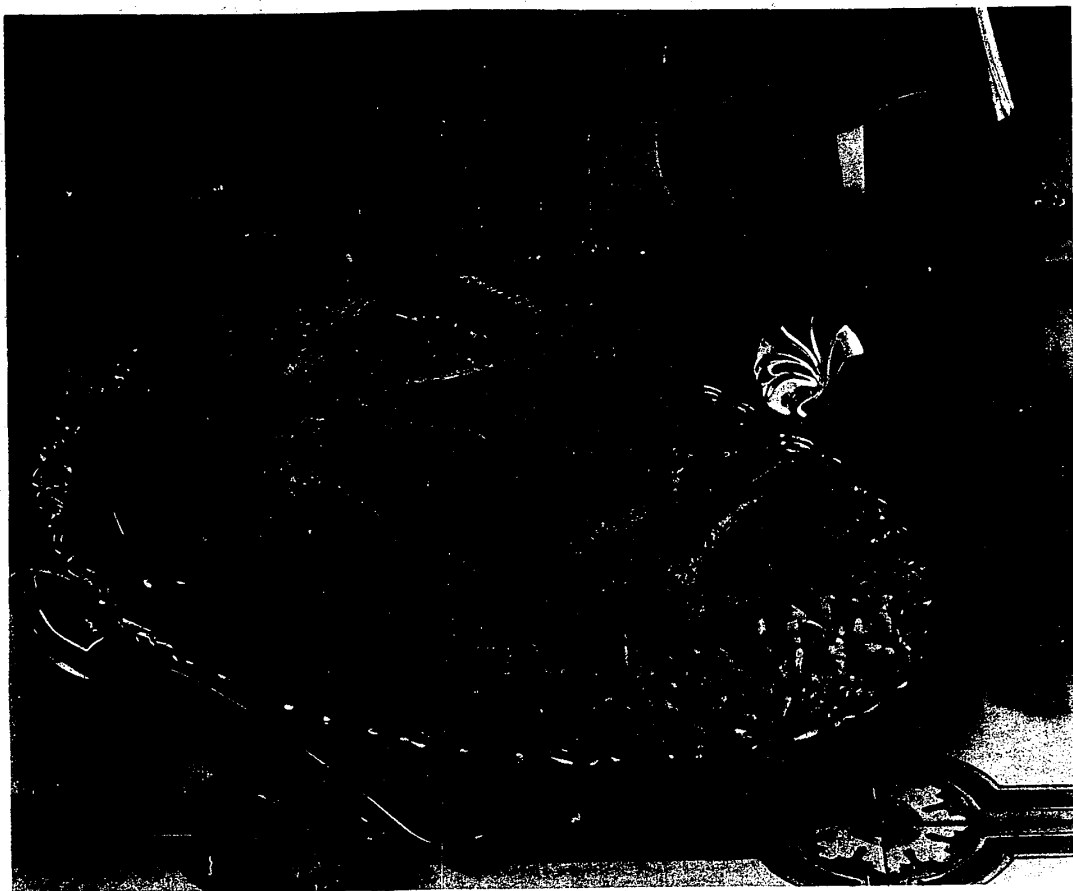


The Secret's in the Planning SURPRISINGLY EASY ENTERTAINING



JUST PICTURE a relaxed, unhurried cook, confidently setting beautifully prepared food on the table, with hardly a bit of last-minute fussing in the kitchen — now that's the stuff of which memorable meals are made.

This impressive scene can be repeated at your dinner table if you take a tip from cool, composed cooks, and plan ahead to prepare most of the food in advance — either early in the day or, better yet, the day before.

Advance preparation, rather than limiting menu choices to standard do-ahead fare, opens new dimensions of menu planning. For example, next time dinner is at your house, think of duckling served with savory long grain and wild rice for a surprisingly easy, distinctive meal.

Succulent duckling is delightfully easy to prepare. When it has been partially roasted the day before, it requires just minutes in the oven to finish cooking and to complement with a flavorful glaze.

Presented with a hearty rice accompaniment, a duckling will easily serve four. It's no wonder that at-home use of duckling is becoming more popular. Cooks everywhere are discovering its amazing affordability, availability and versatility.

Wild rice has long been considered the ideal menu accompaniment for duckling, but its price and time-consuming preparation discourage even the most ambitious cooks. Clever menu planners look instead to the convenience of long grain and wild rice.

This blend adds the festive touch that makes a meal something special. Whereas once the use of wild rice meant tedious sorting and

careful washing, with uncertain cooking time complicating the preparation, today's mixture offers a convenient alternative with cooking directions that yield perfect results in less than half an hour.

Next time you entertain, even on a weeknight, try duckling, pre-roasted the day before, with long grain and wild rice. A few easy additions to each delivers flavor flair in the Italian, Indian or Island style.

Simplify the meal preparation by making dessert the night before, and have salad greens washed and ready to toss an hour or so before guests arrive for an unquestionably elegant meal that's amazingly easy to prepare.

DIRECTIONS FOR PRE-ROASTING THAWED DUCKLING THE DAY BEFORE SERVING

Preheat oven to 350°F. Wash duckling; dry with paper toweling. Sprinkle body cavity with 1/2 teaspoon salt. Place breast side up on rack in shallow roasting pan. Roast according to chart:

| Weight of Duckling | Pre-Roasting Time |
|--------------------|-------------------|
| 3-1/2 lb. | 1 hr. 45 min. |
| 4 lb. | 2 hrs. |
| 4-1/2 lb. | 2 hrs. 25 min. |
| 5 lb. | 2 hrs. 45 min. |

Remove from oven. Let stand at room temperature 1 hour. Using poultry shears, quarter duckling by cutting along side of backbone and breastbone from tail to back to separate into halves; cut each half midway between leg joint and wing joint. Cover and refrigerate overnight. Finish according to recipe directions.

ROMAN HERBED DUCKLING

1 duckling, prepared according to pre-roasting directions
2 tablespoons olive oil
1 small garlic clove, minced
1/4 teaspoon oregano leaves, crushed
1/4 teaspoon basil leaves, crushed

Remove duckling quarters from refrigerator 1-1/4 hours before serving time; place on rack in shallow baking pan. Combine oil, garlic and herbs; set aside. About 15 minutes before serving, brush duckling lightly and evenly with olive oil mixture; roast in preheated oven at 425°F. for 15 minutes. Serve with Wild Rice A La Italia. Makes 4 servings.

WILD RICE A LA ITALIA

1/2 cup chopped onion
1 tablespoon olive oil
2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1 medium zucchini, cut in 1 x 1/4 x 1/4-inch strips
8 cherry tomatoes, halved

Cook onion in oil in saucepan until onion is tender but not brown. Add water and contents of rice and seasoning packets; bring to a boil. Cover and simmer 20 minutes. Stir in zucchini. Cover and continue cooking until all liquid is absorbed, about 5 minutes. Stir in tomatoes; heat through. Makes 4 servings.

LIGHTLY CURRIED DUCKLING

1 duckling, prepared according to pre-roasting directions
1/4 cup butter or margarine, melted
1/2 to 3/4 teaspoon curry powder
1/4 teaspoon salt

Remove duckling quarters from refrigerator 1-1/4 hours before serving time; place on rack in shallow baking pan. Combine butter, curry powder and salt; set aside. About 15 minutes before serving, brush duckling with butter mixture; roast in preheated 425°F. oven for 15 minutes. Serve with Taj Mahal Wild Rice. Makes 4 servings.

TAJ MAHAL WILD RICE

2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1 tablespoon butter or margarine
1/3 cup toasted slivered almonds
1/4 cup chutney, chopped

Combine water, contents of rice and seasoning packets and butter in saucepan; bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Stir in almonds and chutney; heat through. Makes 4 servings.

ISLAND PINEAPPLE DUCKLING

1 duckling, prepared according to pre-roasting directions
1/2 cup pineapple preserves
1-1/2 tablespoons light rum
3/4 teaspoon grated fresh ginger root or 1/4 teaspoon ground ginger

Remove duckling quarters from refrigerator 1-1/4 hours before serving time; place on rack in shallow baking pan. For glaze, combine preserves, rum and ginger, mixing well; set aside. About fifteen minutes before serving, roast duckling in preheated 425°F. oven for 7 minutes; spoon half the glaze over the duckling. Continue roasting for 8 minutes; top with remaining glaze. Serve with Tropical Wild Rice. Makes 4 servings.

TROPICAL WILD RICE

2-1/3 cups water
1 package (6 ounces) Long Grain & Wild Rice
1 tablespoon butter or margarine
1 can (8 ounces) water chestnuts, drained and quartered
2 green onions with tops, sliced

Combine water, contents of rice and seasoning packets and butter in saucepan; bring to a boil. Cover and simmer until all liquid is absorbed, about 25 minutes. Stir in water chestnuts and green onions; heat through. Makes 4 servings.