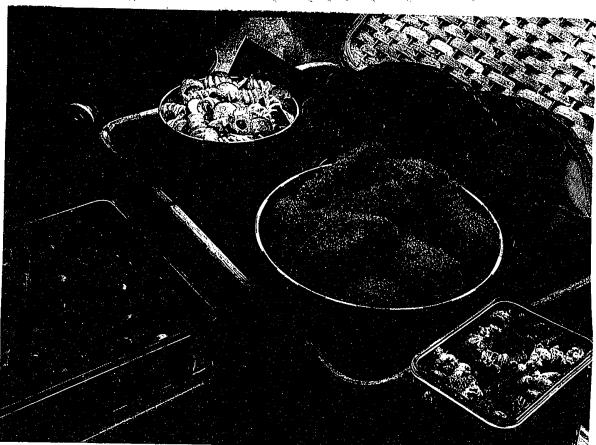
...AND THE **EATING IS EASY**





Summertime brings to mind plenty of sunshine, fresh air and fun outdoors. And whether you are active in the sun or just sitting in the shade, a picnic basket packed with ready-to-eat fare is sure to add to a fun and carefree day. So, for a picnic that is just a touch above the ordinary, try any of these portable possibilities.

Start your fantastic feast with Chicken Primo. Zesty Parmesan cheese and a blend of herbs give this traditional take along food an Italian twist. When baked to a crisp and tender perfection and chilled the day before, these succulent pieces of chicken will be a straight from the basket taste sensation.

Pasta Primavera Salad is the perfect partner for the chicken. This make-ahead salad combines fresh crisp vegetables with your choice of macaroni and convenient creamy bottled dressing. Chilled until served, it is a cold, colorful side dish that's a welcome change from potato salad or cole slaw.

For dessert, give the family a choice of two terrific snacks.—Super Snackin' Bars or Lively Lemon Squares. Both get delightful crunch and delicious flavor from "Me M's" Plain Chocolate Candies. Super Snackin' Bars team up a combination of cereals for a special moist and chewy goodness that keeps everyone coming back for more. Lively Lemon Squares are delicately flavored and topped with an irresistible sprinkling of nuts, coconut and candies.

Both snacks can go from the oven to the basket in their baking pans. Cut and serve on the scene, or ahead of time for on-the-spot satisfaction. As an added plus, prepare and freeze in advance, making sure to keep securely wrapped until thawed.

Don't forget to take a few munchies to keep the troops satisfied on your all day outing. Toss'N Tote Snack Mix is the perfect solution, combining popcorn, pretzels, raisins and "M&M's" Peanut Chocolate Candies. The sweet and savory snack mix is a snap to put together, beforehand or on the spur of the moment. Carry ina plastic container or pour into small individual plastic bags for your more adventurous outdoor enthusiasts.

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Keep the gang cool and refreshed all day with Iced
Citrus Tea. Lemonade and limende concentrate add
tangy zip to ice tea mix that's sure to be an instant success,
whether toting to a picnic or quenching your thirst at home.

CHICKEN PRIMO

1 cup plain fine bread crumbs

1/2 cup grated Parmesan cheese

3/4 teaspoon basil leanes 3/4 teaspoon thyme leaves 1/2 teaspoon oregano leaves 1/4 teaspoon pepper

3-1/2 lb. broiler-fryer, cut up 2/3 cup butter or margarine, melted

Combine crumbs, cheese and seasonings; mix well. Dip chicken in butter; coat with crumb mixture. Place chicken on two greased shallow baking pans. Bake at 375% for 50 to 60 minutes or until tender and golden brown. Serve warm or cool to room temperature; chill. Serve cold. Makes 6 servings.

PASTA PRIMAVERA SALAD

2 cups (6 oz.) rotelle, shells, hows, or elbow macaroni, cooked, drained

I bottle (8 oz.) creamy Italian or cucumber salad dressing 1-1/2 cups thin zucchini slices

1/2 cup thin celeru slices 1/2 cup chopped red or green pepper

1/2 cup shredded carrot 1/3 cup thin green onion slices 1/3 cup stuffed olive slices

Combine macaroni and 1/2 cup dressing; mix well. Add remaining ingredients; mix lightly. Chill. Add remaining dressing before serving; mix lightly. Makes 6 servings.

LIVELY LEMON SQUARES

I cup butter or margarine 1/2 cup granulated sugar

1/3 cup firmly packed light brown sugar

2 tablespoons lemon luice 1 teaspoon grated lemon rind, if desired

1/2 teaspoon vanilla 2 cups flour

1/2 teaspoon soda 1/2 teaspoon salt

1 cup "M &M's" Plain Chocolate Candles 1/2 cup chopped nuts 1/2 cup shredded coconut

Beat together butter and sugars until light and fluffy; blend in egg, lemon fuice, lemon find and vanilla. Add combined flour, soda and salt; mix well. Stir in 3/4 cup candles. Spread batter into greased 15-1/2 x 10-1/2-inch jelly-roll pan. Combine remaining candles, nuts and coconut; sprinkle over batter. Bake at 350°F. for 20 to 25 minutes or until golden brown. Cool thoroughly; cut into squares. Makes one 15-1/2 x 10-1/2-inch pan of squares.

SUPER SNACKIN' BARS

1 cup butter or margarine

3/4 cup granulated sugar

3/4 cup firmly packed light brown sugar 2 eggs

1 teaspoon vanilla 2 cups flour 3/4 cup quick oats,

1 teaspoon soda 1/2 teaspoon baking powder

1/2 teaspoon salt 1 cup bran flake cereal with raisins

1 cup "M &M's" Plain Chocolate Candies

1 cup chopped nuts, if desired

Beat together butter and sugars until light and fluffy; blend in eggs and vanilla. Add combined flour, oats, soda, baking powder and salt; mix well. Stir in cereal, 3/4 cup candies, and nuts, if desired. Spread batter into greased 13 x 9-inch baking pan. Top with remaining candies. Bake at 350°F, for 35 to 40 minutes or until golden brown. Cou thoroughly; cut into bars. Makes one 13 x 9-inch pan of bars.

TOSS 'N TOTE SNACK MIX

4 cups popped corn

2 cups bite-size pretzels 2 cups bite;size crispy corn cereal squares

1-1/2 cups "M &M's" Peanut Chocolate Candles 1 cup raisins

Combine all ingredients. Store in tightly-covered container. Serve as a snack. Makes about 10 cups mix.

ICED CITRUS TEA

2 tablespoons instant tea 2 at, cold water

2 cans (6 oz. cach) frozen lemonade concentrate, thawed 2 trays ice cubes

1 can (6 oz.) frozen limeade concentrate, thawed

Dissolve tea in cold water. Stir in lemonade and limeade concentrate. Sweeten to taste, if desired. Pour into picule beverage container. Add ice cubes. Serve with fresh lemon slices, if desired. Makes about 3 qt.