

# Americana Patriotic Picnic



The Vibe: Nostalgic, Festive, Fun



# Americana Patriotic Picnic

*Get back to American basics with these tips:*



Celebrate **LIFE** – Invite family and friends to share in some good old fun.

Respect **LIBERTY** – Send gratitude to our troops with a few simple activities.

In the **PURSUIT OF HAPPINESS** – Prepare everything ahead of time and enjoy your own party.

Proudly share your patriotic spirit this summer! Pick a day to pay tribute to America and gather your friends and family for an old fashioned day of fun. This Partybluprints™ Americana Patriotic Picnic is the perfect way to get the red, white and blue flowing through everyone's veins and straight to their hearts.

Ease your workload and get some help (compliments of Partybluprints.com). Since we believe all men and women are created equal, no one should be stuck in the kitchen or standing at a hot grill for hours while your guests have fun. That's why this party is a picnic. Follow our DIY menu tips and prepare everything ahead of time so you can enjoy the party with your guests! Plus, see our fun-filled patriotic activities and ideas for keeping the kids busy and creating the opportunity to pay tribute to the spirit of the celebration!

# Invitations

Go the old fashioned route and send your invitations through the traditional mail system. We love RedStamp.com for its' products and philosophy, "We believe paper is the currency of communication. Hold fine paper in your hands, and you know whatever awaits is going to be fabulous."



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# Americana Patriotic Picnic Menu

## Cocktail

Patriotic Picnic Cooler

## Appetizers

Mango Salsa & Blue Corn Tortilla Chips  
Cornbread Poppers  
Watermelon

## Picnic

BBQ Pulled Pork Sandwiches  
Napa Cold Slaw  
Grilled Corn  
Red, White & Blue Tossed Salad  
Hot Dog Kebabs

## Dessert

“Happy Birthday America” Cupcakes  
Penny Candy Bar  
Homemade Popsicles



# Recipes

## Cocktail

### Patriotic Picnic Cooler

Years ago, it was commonplace to find people sipping lemonade and shooting the breeze on their front porch or in the yard on a summer day. Well, while our version of a nice tall cold one is more than lemonade, we're all about kicking back with friends and family and sharing some good times while cooling off with a cocktail. We appreciate that it's not a Patriotic Picnic without beer (patriotic holidays account for the highest sale of beer), but we wanted to incorporate the spirit of sharing a nice cold old fashioned lemonade - so we married the two for the perfect picnic "cooler".

You'll have lots of cold beer on hand, so all you need to do is make the fresh citrus concentrate, add tequila and beer, garnish and serve. This twist on an old fashioned drink is a great way to cool off your guests and get them in the mood to kick back and shoot the breeze.

FYI: For those interested in a non-alcoholic beverage, add some seltzer instead of tequila and beer. Also, fill a galvanized tin with lots of ice and old fashioned looking soda bottles (quite a few manufacturers are producing retro looking glass soda bottles (buyer beware: these cute bottles aren't 5 cents anymore).

### Picnic Cocktail Cooler (Makes 1 Cocktail)

#### Ingredients:

- 1 ½ Tbsp. fresh lemon juice
- ½ Tbsp. fresh lime juice
- 1 tsp. simple syrup (you can substitute agave nectar, try ½- ¾ tsp.)
- 1 oz. tequila
- 5 oz. American brewed beer

#### Preparation:

Make simple syrup by mixing equal parts sugar and water in a saucepan. Heat on medium heat until sugar dissolves. Cool, pour into container and refrigerate. (\*Note, if you substitute agave nectar for simple syrup, skip previous steps and start here.) Juice lemons and limes. Add ice, citrus juices, simple syrup (agave nectar) and tequila to cocktail shaker. Shake well and pour into cooler glass filled with ice. Add beer and stir. Serve with lemon wheel and straw. Optional: Prepare citrus concentrate ahead of party by combining citrus juices and simple syrup (agave nectar). When ready to serve, pour over ice, add tequila, beer and straw; stir and serve.

#### Red-Hot Tips:

- Treat your guests real well and offer them a frosty mug.
- Recycle artisanal water/lemonade bottles or mason jars to fill with your beverage offerings.
- Keep on ice and clearly identify contents.
- Make sure to provide separate beverage container in separate area for children. Label this one "ADULTS ONLY".



## Picnic

### Mango Salsa & Blue Corn Tortilla Chips

(You can purchase or prepare the Mango Salsa – if you have access to fresh produce, this salsa is a refreshing way to enjoy produce from your local farmers!)

#### DIY: (Recipe Serves 10-12)

##### Ingredients:

8 plum tomatoes, diced  
 2 ripe mangoes, diced  
 1 medium red onion, finely chopped  
 2 jalapenos, finely minced  
 4 tsp. fresh cilantro, finely chopped  
 ¼ cup fresh lime juice (3-4 limes)  
 salt & pepper to taste

##### Preparation:

Combine ingredients in glass or plastic bowl (do not use a metal bowl as it can taint the taste). Note: adjust amount of cilantro to your taste – it’s a very strong flavor and a little goes a long way. Gently stir, cover and allow salsa to “marinate” at room temperature for several hours. Serve with Blue Corn Tortilla Chips.



### Watermelon

Purchase the seedless variety. Wash well before slicing. Slice and serve on a platter - a refreshing treat before or after your meal.

### Cornbread Poppers

Simply bite-sized cornbread muffins you can pop in your mouth – young and old alike will love ‘em!

##### Ingredients & Preparation:

Prepare cornbread from your favorite recipe or use a box mix. Grease mini muffin tins and fill ¾ of the way with batter. You’ll need to adjust cooking time since the mini muffin tins are much smaller than regular muffin tins. Cut the baking time by at least half. Cool slightly and remove from pan. Line a basket with a cloth napkin or tea towel, arrange the Cornbread Poppers in basket and cover with cloth.

## BBQ Pulled Pork Sandwiches

This welcome alternative to hamburgers and hot dogs will certainly make your picnic stand out from all the rest. Added bonus: whether you decide to go with our “BUY” or “DIY” option, you can prepare it ahead of time.

### Buy:

If you would like the main entrée delivered right to your door, here is a great option.

*Sweet hickory BBQ sauce is generously blended with lean, tender, pulled pork. Served on Onion Poppy seed Buns, you have the perfect fixing's for absolutely incredible sandwiches. With our hearty cut potato wedges on the side, this is a filling, yet convenient meal. Meal serves 8. Includes: 2 (16 oz.) Pulled BBQ Pork, 8 (2 oz.) Onion Poppy seed Buns, 4 (8 oz.) Roasted Potato Wedges*



Click To Buy Option: [Go>](#)

### DIY: (Recipe Serves 10-12)

Ok, this recipe is not only special, but very simple – it doesn't require hours spent at the grill or in the kitchen. Plug in the slow cooker and get cooking the day before your picnic.

This recipe comes from the National Pork Board's database of over 1,600 recipes. We spoke to Karma, Pork Information Specialist for the Board, this is her favorite easy BBQ Pork recipe. We love it too, and had to include this DIY option for the party.

## Lazy Man's Barbecue Pork Sandwiches

*Recipe from the National Pork Board database.*

4-5 pound boneless pork butt (shoulder)  
 14 ½ oz can beef broth  
 1/3 cup hot pepper sauce  
 1/3 cup Worcestershire sauce

### Sauce:

½ cup ketchup  
 ½ cup molasses  
 ¼ cup Worcestershire sauce  
 ¼ cup yellow mustard  
 2 tablespoons hot pepper sauce  
 10-12 sandwich buns

### Cooking Directions:

Place pork butt in bottom of large slow cooker. Combine broth, hot pepper sauce and Worcestershire sauce, and pour over pork. Cover and cook on high setting for 5 hours (or 8 -10 hours on low setting) until pork is very tender.

Meanwhile, for sauce, combine all ingredients in large saucepan; set aside.

Place pork on cutting board; reserve 1/2 cup cooking liquid. Coarsely chop pork; combine with reserved cooking liquid and sauce in saucepan; heat over medium heat until warm. Spoon pork onto sandwich buns and serve.

To view the Recipe online at the [OtherWhiteMeat.com](http://OtherWhiteMeat.com) > [GO](#)

## Napa Cold Slaw

Here is a light and refreshing version of cold slaw. It makes a great side and it's also the ultimate condiment for your BBQ Pulled Pork Sandwiches - it doesn't get any easier than this!

**BUY:** if you prefer to purchase, buy a lighter cold slaw – one that's not dripping with mayo.

**DIY: (Recipe Serves 10-12)**

### Ingredients:

#### Salad:

- 1 head napa cabbage – washed, dried, shredded
- 1 small carrot - grated

#### Dressing:

- ½ cup fresh squeezed lemon juice
- ½ cup olive oil
- salt & pepper to taste

### Preparation:

Combine shredded cabbage and carrots. Cover and refrigerate until ready to dress and serve. Combine all dressing ingredients in a jar or blender. Shake/blend well. Cover and set aside until ready to dress salad and serve. Dress salad lightly, toss to fully coat and serve. You want to serve it nice and crunchy, so don't let it set too long with dressing before serving.

## Grilled Corn

### Ingredients:

Corn on the Cob (purchase according to number of guests)

### Preparation:

Fill a large tub or pot with water and submerge ears of corn for at least 1 hour. Completely saturate husks to avoid burning. When ready to grill, remove the corn from the water and shake off any excess water and silk that has seeped out. Place saturated ears of corn on grill preheated to medium heat. Rotate the corn, as needed - adjust heat if necessary. Allow the corn to slowly roast for 15-20 minutes.

Using long tongs, remove the corn from the grill to a platter and allow to rest. When it's cool enough to handle, husk it. You'll be pleasantly surprised by how easy it is to remove the husks and silks.

During the grilling, some caramelization occurs (sugar released from the corn caramelizes when it meets the heat of the flames) resulting in a fabulous flavor. Although you can serve the traditional butter and salt with your grilled corn, you'll be surprised to find that it's so sweet, fresh and delicious that you probably don't even need it!





*Click To Buy Option:* [Corn dish and forks](#)

#### Red-Hot Tips:

- If you don't want to bother with the grill during the party, grill corn ahead of time and make a delicious grilled corn salad. When corn on the cob has cooled, slice kernels off the cob and combine in bowl (don't use metal) with chopped roasted red pepper, diced red onion, fresh herbs (such as basil or cilantro), salt and pepper, olive oil and an acid (use can use vinegar or citrus juice such as lime).
- If you serve grilled corn and there's leftover, whip up this corn salad and enjoy the next day!

### Red, White & Blue Tossed Salad (Serves 8-10)

#### Ingredients:

1 large container mixed spring salad - washed and dried  
 1 large container strawberries - washed, dried, hulled and sliced  
 1 container blueberries – washed and dried  
 1 log Goat Cheese – crumbled

#### Preparation:

Wash and dry greens and berries. Place greens in a bowl, top with berries (don't mix yet). Cover and refrigerate. When ready to serve, dress with your favorite vinaigrette (just enough to lightly coat lettuce and berries, be gently with the berries), gently toss and top with bits of crumbled goat cheese.

### Hot Dog Kebabs (for the kids)

#### Ingredients:

Hot Dogs - sliced into 1 1/2" pieces  
 Steak Fries (cooked through and cooled)  
 Kosher Dill Pickles – sliced into 1 1/2" pieces  
 Cherry Tomatoes – washed and dried  
 Red Onion – cut into wedges

Optional: Biscuits

**Preparation:**

Soak skewers in water (this will keep them from burning on the grill). Make kebabs by alternately skewering hot dogs, fries, pickles, cherry tomatoes and onion. Grill and serve. A good rule is 1 kebab per child, 2 kebabs for children over 12.

**Red-Hot Tip:**

- Serve biscuits (whether you make these from scratch, box mix or refrigerated canisters, they'll be a hot ticket item) with the kebabs.



## Dessert

**Happy Birthday America Cupcakes**

Use your favorite family recipe or store bought vanilla cake mix. Frost with vanilla icing and decorate with red, white and blue sprinkles.

**Penny Candy Bar**

Create a Retro Penny Candy Bar with all your childhood favorites! Fill wide-mouthed glass jars with different varieties of penny candy. Provide small paper bags for collecting your favorites. Display your Penny Candy Bar in an easily accessible spot. You'll be surprised at the reaction of the adults – everyone has a favorite and you'll feel like a kid again making up your own bag.

Make your own mix or order online at [CandyFavorites.com](http://CandyFavorites.com).

We recommend the Deluxe Penny Candy Americana Mix - 6 lb (35 – 40 pieces per pound). This is a deluxe candy mix and includes the following classic candy favorites: Bazooka Bubble Gum, Chick O Sticks, Goetzes Caramel Creams, Lemon Heads, Necco Wafers, Root Beer Barrels, Black Taffy, Sixlets, Tootsie Rolls and more...

*Click To Buy Option:* [Americana Penny Candy](#)

## Homemade Popsicles



Remember these from when you were a kid? If you want to upgrade from the Dixie cup and popsicle stick, these DIY molds are perfect (make sure to order the star molds). Enjoy reusing them time after time. Choose a favorite filling (beverage, sorbet, ice cream, etc.), fill molds, and freeze until ready to serve. Does it get any easier than that?

*Click To Buy Option:* [popsicle molds](#) (select star molds in ordering field)

# Tablescape and Decorations

Give your guests some patriotic spirit – make sure when they walk into your party, there's no mistaking that you're celebrating the stars & stripes. Fly a flag as your inspiration and go from there.



In honor of our troops, tie yellow ribbons around your trees. This special touch will not go unnoticed, not only by your guests but by all passing by your home. If you really want to go Americana, welcome your guests by displaying a traditional bunting.

*Click To Buy Option:* [Bunting](#)



We love the impact of firecracker red. This celebration is passionate about America and what's more passionate than red? Use firecracker red as your foundation color, integrate navy blue and white as your primary accent colors and the Stars & Stripes as a festive accent. Red picnic blankets lining the lawn will beg guests to kick back and relax and provide a burst of color. Add to your outdoor setting with any red outdoor accessories such as umbrellas, cushions, pillows, flowers. If you don't have any red flowers potted, it's easy and fairly inexpensive to purchase red geraniums or salvia and plant them in containers. Stick a miniature American flag into each pot as a festive accent. Arrange containers on your steps or around your yard.

**Red-Hot Tip:** We love this outdoor decorating tip, it's a big bang for the buck and you can enjoy these flowers the rest of the season – just remove the flags, water and make sure to deadhead spent blossoms.



Anchor your tables with red tablecloths/runners. Introduce blue and white in the cloth napkins tied with yellow ribbons (use a mix of solid blue and white cloth napkins tied with yellow ribbons). Create centerpieces by grouping individually potted patriotic mini victory gardens. During WWII, people turned their lawns into vegetable gardens as a means to provide their own food. Our twist on the traditional victory gardens uses red, white and blue flowers. If you want to add some tradition, stick in an herb (basil, rosemary, parsley, thyme, mint).

**Red-Hot Tip:** Use the mini victory gardens as a favor – each family can take one home as a remembrance of the day and inspiration to keep the feeling of freedom close at heart.



\*Note: If you don't have the time or inclination to create the mini victory gardens described above, arrange simple red, white and blue flowers in a heavy container (a flimsy, lightweight container may get knocked over or blown over).

**Red-Hot Tip:** You can also recycle tin coffee cans by covering them with red, white, blue or star contact paper. Fill container 1/3 with rocks, fill 3/4 with water and arrange flowers (cut stems so you can anchor them in rocks and their blooms just peek over the edge, you'll need less flowers for each container using this method. Use assorted sizes for various tables.

Arrange your “serving tables” well in advance of party. Pick locations that make sense for the flow of the party. Set up a “welcome table” near where your guests will enter the party. Upon their arrival, you can direct them to this location where they can help themselves to a beverage and start relaxing. On your welcome table display the following: beverages, glasses, activity (see details in Activities section). \*Note: Create an area for the children and provide them with their own kid’s beverage cooler so they can help themselves to cold drinks. Place their cooler in a separate area far away from the “adult” beverages. They’ll love kids sized beverages (no glass please). Try and avoid sweet drinks as they are a magnet for the bees and wasps.

For your main buffet/serving table, allocate space for food and then arrange plates, utensils, napkins. Display plates on the extreme left of the table so they’re the first thing your guests pick up. Avoid the urge to display napkins and utensils with the plate (presents a balancing challenge), instead put the napkins and utensils at the very end of the buffet line so your guests can easily pick them up after their plate is full and they are ready to sit down to eat. Remember, this is a picnic, so go for “picnic style” tableware. If you have melamine plates, this is a great green option as it avoids disposable waste.

Another option is Bambu All-Occasion Bamboo Veneerware Plates:

“Bambu Veneerware plates are the perfect alternative to the paper plate. It is sturdier, more beautiful, environmentally friendly and highly versatile. Made of 100% organic bamboo, peeled directly from the bamboo stalk. It is naturally stain resistant, biodegrades in 4-6 months, and there are no harmful bleaches or dyes in this product. Available in packages of 8.



**Click To Buy Option:** [Bambu](#)

Red-Hot Tip: Set up a clean-up station (any former scouts will appreciate this). Arrange an area away from the party and place 2 containers lined with outdoor leaf bags: 1 for garbage and 1 for recycling. This is a perfect and easy way for guests to pitch in and clean up after themselves.

## Special Touches



### Patriotic Products

We found some fun products to add more spirit to your festivities. Of course, wear red, white and blue, give the kids pinwheels, hats and flags and truly celebrate how good it is to be an American.



*Click To Buy Option:* [Apron](#)



*Click To Buy Option:* [Flags](#)



*Click To Buy Option:* [Pinwheel](#)



*Click To Buy Option:* [Hats](#)



## Music

Transport your guests to a simpler time and enjoy some traditional patriotic music with this mostly instrumental mix. Before you know it, your guests will be humming, marching and strutting their patriotic pride. This is great music for the kid's parade!

Artist: Patriotic Fathers/Album: 4<sup>th</sup> of July



[Go to >](#) (enter Patriotic Fathers in the search field)

Once you've had your fun with the traditional patriotic music, let loose and put your twist on your own "American" mix – here are some suggestions:

Born in the USA – Bruce Springsteen  
 American Girl – Tom Petty  
 All American Man – Kiss  
 R.O.C.K. in the U.S.A. - John Mellencamp  
 All American Girl – Carrie Underwood  
 American Baby – Dave Mathews  
 God Bless the U.S.A. – Lee Greenwood  
 Surfin' USA – The Beach Boys  
 Back in the U.S.A. – Chuck Berry  
 American Pie – Don McLean  
 America – Simon & Garfunkel  
 Living in the U.S.A. – Steve Miller Band  
 We're an American Band – Grand Funk Railroad  
 American Land – Bruce Springsteen  
 Bon Jovi – Miss Fourth of July  
 American Made – George Thorogood  
 Freedom – The Isley Brothers  
 America the Beautiful – Ray Charles

You can enter any of these songs in the search field on iTunes to buy and create your own playlist.



[Go to >](#)



## Favors

If you choose to create the mini victory garden centerpieces described in the Tablescape section, these will serve as your favor. Otherwise, send the children home with seeds packets as an inspiration to start their own victory garden at home.



Historic children's gardens are springing up all over the country, inspired by a program that encouraged schools to grow gardens commemorating Jefferson's 250th birthday. Put together by Monticello's Education Department and the Thomas Jefferson Center for Historic Plants, this kit includes easy-to-grow seeds for plants that have fun colors, fruits or forms. A detailed booklet tells how to plant and care for your garden. Seed varieties include Love-in-the-Mist, Nasturtiums, Johnny-jump-ups, Calendulas, Scarlet Runner Beans, Bachelor's Buttons, Sweet Basil, and Globe Artichokes. Suitable for ages 6 and up, in all growing areas in the United States.

*Click To Buy Option:* [Children's Gardens](#)



## Activities

**Welcome Activity:** Have guests pick the name of a Historic American out of a hat. While enjoying a beverage, all guests will mingle asking the other guests yes/no questions to identify their person. When you serve dessert, have guests write down the name of their American next to their name.

**Ongoing Activity:** Cover the kids' tables (or activity table) with white butcher paper. Create kids' centerpieces using galvanized buckets filled with crayons, markers and stickers. Put out other fun craft supplies along with red, white and blue construction paper. Ask everyone, even the adults to write a letter or make a card for a soldier. The following day pack up the letters and cards in a large envelope and send overseas. Here are some tips on how to send:



Go> <http://www.penpalsforsoldiers.org>



**Post Dinner/Dessert Activity:** Chances are, the kids will be finished with dinner and dessert long before the adults. When the kids start getting restless or need to release some "sugar" energy from dessert, organize a parade. Play some patriotic music, give the kids pinwheels, flags and some instruments (drums, kazoos, and bells) and send them marching. Who doesn't love a parade! Sparklers are also great fun when it gets dark – but be safe!



## Tips for the Host

Make this picnic easy as A, B, C!

- **Keep Your Guests Comfortable & Clean:**
  - a. Banish the bugs – 1 hour before guests arrive, light bug bomb and citronella candles. Set out individual bug spray wipes and/or spray for guests' convenient use.
  - b. It's a picnic, so while you're "roughing" it, offer your guests the opportunity to "wash up" with wipes and/or hand sanitizer – a must have at a picnic!
  - c. Give your guests a place to kick back: Provide plenty of clean and comfortable seating (chairs, blankets, benches, etc.) For the kids: arrange 1 or 2 blankets strictly for eating (when they're done or if they spill, simply fold them up and wash them later. Reserve one blanket for the kids to play and relax after eating.
- **Keep Waste to a Minimum:**
  - a. Mark your beverages. Use [ClinQ™s](#), these clever peel off stickers adhere your to drink (whether it's a glass, bottle, disposable cup or plastic bottle). Each has a different symbol so you can identify your drink from the rest. This avoids waste as guests inevitably forget where they set their drink – all they have to do is remember their symbol.
  - b. Put out a recycling bin for empties.
  - c. Use renewable dinnerware or acrylic dishware and cloth napkins (for fun, you can purchase flag bandanas and use them as napkins).
- **Keep it Cool & Wet:**
  - a. Ice, Ice and more Ice: There's nothing worse than lukewarm or hot beverages on a hot day. Make sure you have more than enough ice to continually replenish the supply. General rule of thumb is 2 lbs. of ice per person.
  - b. Hydrate your guests: Have plenty of non alcoholic beverages on hand - make sure to consider all your guests: adults, children, elderly.
  - c. If your yard offers no shade, create some with a few umbrellas. You can also purchase a fan or two that mists while it cools – now that's cool!
- **Keep it Healthy**
  - a. Use Vinegarette, not Mayonnaise to dress salads - mayo can spoil quickly when temperatures are soaring.
  - b. Don't set up your buffet table in the direct sunlight; use either natural shade or an umbrella as a buffer. Don't leave food out on buffet table longer than necessary - follow safety guidelines.
  - c. For those sun lovers who forgot to put lotion on at home, put out some spray suntan lotion for easy and convenient protection from the sun.
- **Keep it American:**
  - a. Fly the American Flag: If you don't have an American flag (or yours needs to be replaced), have one delivered to your front door, <http://www.americanflags.com/americanflags.html>.
  - b. If you're replacing your flag, here's an alternative to burning your old flag, recycle it. Learn how at <http://www.americanflagdisposal.com/>.
  - c. Pay tribute to a local soldier's family: Leave a basket of flowers or treats tied with a yellow ribbon on a soldier's family's front step to let them know you appreciate their sacrifice. If you don't know of a family, tie a yellow ribbon around your tree in honor of all the men and women serving our country. Send your guests home with precut yellow ribbons so they can spread the support!



# Shopping Checklist

- Cocktail ingredients, Beer, Water, Soda, Lemonade
- Watermelon
- Mango Salsa and Blue Corn Tortilla Chips
- Corn Bread Mix
- Corn on the Cob
- BBQ Pulled Pork Sandwiches or ingredients from recipe if DIY (don't forget rolls).
- Vinegarette
- Napa Cold Slaw or ingredients from recipe if DIY
- Mixed Spring Salad, berries, goat cheese
- Skewers, hotdogs, steak fries, onion, pickles and cherry tomatoes
- Biscuits (optional)
- Cupcake ingredients/mix, frosting, sprinkles
- Penny Candy
- Popsicle molds and ingredients of choice (juice, sorbet, ice cream, etc.)
- Plates, Cups, Napkins and Utensils
- Table top décor: tablecloths, butcher paper, flowers
- Decorations: yellow ribbons, flags, red outdoor accessories
- Items for activities and parade
- Favors
- Bug Spray
- Sun Screen
- Wipes/Hand Sanitizer
- Ice
- American Flag

# Step-By-Step Guide

Whether you want it to or not, your party will take on a life of its own and you must be ready to go with the flow and enjoy it. We provide the following as a helpful guide to allow you to prepare ahead of time.

## Requires Immediate Attention

1. Choose the date for your Partybluprints™ Americana Patriotic Picnic.
2. Create a guest list and send out invitations.
3. Determine what items you have in stock (accessories, tableware, serving pieces).
4. Order items you need well in advance of your party.
5. Spruce up your outdoors if necessary (yard work, plantings, seasonal flowers, mulch, etc.)

## One Week before the Party

6. Place your order for your flowers.
7. Designate the site of your various stations (welcome/beverage, food, Penny Candy Bar, activities, etc.)
8. Determine if you need to bring in any additional tables, seating, umbrellas, etc.
9. If your party will go past dusk, consider outdoor lighting.
10. Test your sound system and create your playlist/burn CD.
11. Inventory items for the party and purchase any products still needed.
12. Make sure your grill is clean, in top working order and that you have enough fuel.

## 1-2 Days before the Party

13. Shop for any last minute items.
14. Make popsicles.
15. Prepare pulled pork (day before party).
16. Take some time in your closet to choose an outfit that you look and feel fantastic in!

## Day of the Party

17. Designate a time to get yourself ready and keep to it.
18. Prepare outdoors - wash furniture, set up tables, seating, umbrellas, beverage tins, etc.
19. Test outdoor music system.
20. Chill beverages.
21. Prepare cocktail cooler citrus concentrate.
22. Prepare Mango Salsa.
23. Prepare Napa Cold Slaw.
24. Soak ears of corn.
25. Prepare Red, White & Blue Salad.
26. Prepare watermelon
27. Soak skewers and prepare kebabs.
28. Arrange flowers and decorate.
29. Set tables (welcome, dining, buffet, dessert, cocktails, activity, etc.).
30. Bake Cornbread Poppers.
31. Reheat BBQ Pulled Pork and keep warm.
32. If not using mini victory gardens as favors, place favors somewhere by the exit so you won't forget to send them home.
33. Final Preparations.

