

Summertime Picnic Delights

A Family Cookbook for Outdoor Gatherings



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Our Family Picnic Memories



Good food, sunshine, and the ones we love most.



Meats, Sandwiches & Wraps

Good food, sunshine, and the ones we love most.



Classic Fried Chicken

Ingredients:

2 lbs chicken pieces
1 cup buttermilk
1.5 cups flour
1 tsp paprika
1 tsp garlic powder
Salt & pepper
Oil for frying

Instructions:

Soak chicken in buttermilk for 2 hours
Mix flour, paprika, garlic powder, salt & pepper
Dredge chicken in flour mixture
Heat oil to 350°F
Fry 12-15 min until golden & cooked through
Rest on wire rack 5 minutes
Serve warm or at room temperature



BBQ Pulled Pork Sliders

Ingredients:

3 lb pork shoulder
1 cup BBQ sauce
1/2 cup apple cider vinegar
2 tbsp brown sugar
1 tbsp smoked paprika
12 slider buns
Coleslaw for topping

Instructions:

Rub pork with paprika, sugar, salt & pepper
Slow cook 8 hours on low with vinegar
Shred pork with two forks
Mix with BBQ sauce
Toast slider buns lightly
Pile pork on buns
Top with coleslaw & serve



Grilled Burgers

Ingredients:

2 lbs ground beef
1 tsp Worcestershire sauce
1 tsp garlic powder
Salt & pepper
1 Egg
6 burger buns
Lettuce, tomato, onion
Cheese slices

Instructions:

Mix beef with Worcestershire, garlic, salt & pepper, and egg
Form into 6 patties
Grill over medium-high heat 4-5 min per side
Add cheese in last minute
Toast buns on grill
Assemble with toppings
Wrap in foil for transport



Turkey & Avocado Wraps

Ingredients:

1 lb sliced turkey
2 ripe avocados
4 large flour tortillas
1 cup spinach
1/2 cup ranch dressing
Tomato slices
Red onion

Instructions:

Mash avocados with salt & lime juice
Spread ranch on tortillas
Layer spinach, turkey, avocado
Add tomato and red onion
Roll tightly, tucking in sides
Cut in half diagonally
Wrap in parchment for packing



Honey Mustard Drumsticks

Ingredients:

12 chicken drumsticks
1/3 cup honey
1/4 cup Dijon mustard
2 tbsp olive oil
1 tsp garlic powder
1 tsp smoked paprika
Salt & pepper

Instructions:

Mix honey, mustard, oil, garlic, paprika
Coat drumsticks in mixture
Marinate 2 hours minimum
Bake at 400°F for 40 minutes
Baste halfway through
Broil 2 min for crispy skin
Cool slightly before packing



Italian Sausage Hoagies

Ingredients:

6 Italian sausage links
2 bell peppers, sliced
1 large onion, sliced
6 hoagie rolls
1 cup marinara sauce
1 cup shredded mozzarella
2 tbsp olive oil

Instructions:

Grill sausages until cooked through
Sauté peppers & onions in olive oil
Split hoagie rolls
Spread marinara on rolls
Place sausage in roll
Top with peppers, onions & cheese
Wrap in foil to keep warm



Grilled Hot Dogs

Ingredients:

8 beef hot dogs
8 hot dog buns
Yellow mustard
Ketchup
Sweet relish
Diced onions
Sauerkraut (optional)

Instructions:

Grill hot dogs over medium heat
Roll occasionally for even char, 5-7 min
Toast buns on grill 30 seconds
Place dogs in buns
Set up a toppings station
Let everyone customize their own
Serve with chips & pickles



Smoked Brisket Sandwich

Ingredients:

4 lb beef brisket (flat cut)
2 tbsp smoked paprika
1 tbsp brown sugar 1tbsp garlic powder
1tbsp onion powder
1 tsp cumin, salt & pepper
Brioche buns, pickles & mustard

Instructions:

Mix spices into dry rub; coat brisket generously
Refrigerate overnight (minimum 4 hours)
Smoke at 225°F for 6 hours over hickory or oak
Rest 45 min wrapped tightly in foil 5.slice thin g wrapped tightly in foll
Slice thin against the grain
Pile onto brioche buns with pickles & mustard
Pack slices separately; assemble at the picnic



Teriyaki Chicken Skewers

Ingredients:

2 lbs boneless chicken thighs, cubed
1/3 cup soy sauce
3 tbsp honey
2 tbsp rice vinegar
1 tbsp sesame oil
3 garlic cloves minced
1 tsp ginger
Bell peppers & pineapple chunks
Sesame seeds & green onions to garnish

Instructions:

Whisk soy, honey, vinegar, sesame oil, garlic & ginger
Marinate chicken at least 1 hour
Thread chicken, peppers & pineapple onto skewers
Grill medium-high 3-4 min per side or until juices run clear
Brush with reserved marinade last 2 min
Garnish with sesame seeds & green onions
Pack flat in container - easy grab-and-go!



Glazed Baby Back Ribs

Ingredients:

2 racks baby back ribs
2 tbsp brown sugar
1 tbsp smoked paprika
1 tsp cumin
1 tsp garlic powder,
1 cup BBQ sauce,
2 tbsp honey
1 tbsp apple cider vinegar,
1 tsp hot sauce

Instructions:

Remove any membrane;
Apply dry rub all over
Wrap in foil; bake at 300°F for 2½ hours
Whisk BBQ sauce, honey, vinegar & hot sauce; simmer 5 min
Unwrap ribs; brush generously with glaze
Grill 5-8 min per side until caramelized
Rest 10 min; cut into individual ribs



Chipotle Pulled Chicken Tacos

Ingredients:

2 lbs boneless chicken thighs
2 chipotle peppers in adobo + 2 tbsp sauce
1 cup chicken broth,
1 tbsp cumin
1 tsp smoked paprika, salt & pepper
Corn or flour tortillas
Com o Crema,
Pico de gallo, sliced avocado & cilantro

Instructions:

Blend chipotles, adobo, broth & all spices
Pour sauce over chicken in slow cooker
Cook on high 4 hours until tender
Shred chicken; toss in cooking juices
Keep warm in insulated container
Set up taco bar with all toppings
Let everyone build their own tacos!



Yummy Sides



Classic Potato Salad

Ingredients:

3 lbs potatoes, cubed
1 cup mayo
2 tbsp mustard
4 hard-boiled eggs, chopped
1/2 cup celery, diced
1/4 cup red onion, diced
Salt, pepper & paprika

Instructions:

Boil potatoes until fork-tender, 12 min
Drain and cool completely
Mix mayo, mustard, salt & pepper
Chop eggs and vegetables
Combine potatoes, eggs, celery, onion
Fold in dressing gently
Chill 2 hours, sprinkle paprika to serve



Creamy Coleslaw

Ingredients:

1 head green cabbage, shredded
2 carrots, shredded
1 cup mayo
3 tbsp apple cider vinegar
2 tbsp sugar
1 tsp celery seed
Salt & pepper

Instructions:

Shred cabbage and carrots finely
Whisk mayo, vinegar, sugar, celery seed
Season with salt & pepper
Pour dressing over cabbage mixture
Toss until well coated
Refrigerate at least 1 hour
Toss again before serving



Pasta Salad

Ingredients:

1 lb rotini pasta
1 cup cherry tomatoes, halved
1 cucumber, diced
1 small red onion sliced
1/2 cup olives
1/2 cup feta cheese
3/4 cup Italian dressing
Fresh basil

Instructions:

Cook pasta al dente, drain & cool
Halve tomatoes, dice cucumber
Slice olives
Combine pasta with all vegetables
Add feta cheese
Toss with Italian dressing
Garnish with fresh basil, chill 1 hour



Baked Beans

Ingredients:

2 cans navy beans
6 slices bacon, chopped
1/2 cup brown sugar
1/3 cup ketchup
2 tbsp mustard
1/2 onion, diced
1 tbsp Worcestershire sauce

Instructions:

Cook bacon until crispy, set aside
Sauté onion in bacon fat
Mix brown sugar, ketchup, mustard, Worcestershire
Combine beans, onion, sauce in baking dish
Top with bacon pieces
Bake at 350°F for 45 minutes
Let cool slightly before packing



Corn on the Cob

Ingredients:

8 ears fresh corn
1/2 cup butter, softened
2 tbsp fresh herbs (chives, parsley)
1 tsp garlic powder
Salt & pepper
Aluminum foil

Instructions:

Shuck corn and remove silk
Mix softened butter with herbs & garlic
Spread herb butter on each ear
Wrap individually in foil
Grill 15-20 min, turning occasionally or boil 8 min in salted water
Serve with extra butter & salt



Deviled Eggs

Ingredients:

12 large eggs
1/3 cup mayo
1 tbsp Dijon mustard
1 tbsp sweet relish
1 tsp white vinegar
Salt & pepper
Paprika for garnish

Instructions:

Hard boil eggs 12 min, ice bath
Peel and halve lengthwise
Scoop yolks into bowl
Mash yolks with mayo, mustard, relish, vinegar
Season with salt & pepper
Pipe or spoon filling into whites
Sprinkle with paprika, keep chilled



Cucumber Tomato Salad

Ingredients:

3 cucumbers, sliced
2 cups cherry tomatoes
1/2 red onion, thinly sliced
1/4 cup olive oil
2 tbsp red wine vinegar
Fresh dill
Salt & pepper

Instructions:

Slice cucumbers into rounds
Halve cherry tomatoes
Thinly slice red onion
Whisk olive oil, vinegar, salt & pepper
Combine vegetables in bowl
Toss with dressing
Garnish with fresh dill, serve chilled



Elote Street Corn Salad

Ingredients:

- 6 ears fresh corn
- 1/3 cup mayonnaise
- 1/4 cup sour cream
- 1/2 cup cotija cheese,
- 1 finely minced jalapeno,
- 2 tbsp lime juice,
- 1 tsp chili powder
- Fresh cilantro
- Pinch of salt and pepper

Instructions:

- Grill corn until lightly charred all over
- Cut kernels off cob into a large bowl
- Mix with mayo, sour cream & lime juice
- Fold in jalapeño, cotija & chili powder
- Taste and adjust salt and lime
- Transfer to airtight container
- Top with fresh cilantro before serving

Roasted Vegetable & Gruyère Casserole

Ingredients:

- 2 cups roasted zucchini
- 2 cups roasted yellow squash
- 1½ cups roasted cherry tomatoes
- 1 cup sautéed mushrooms
- 1 cup spinach
- 12 oz cooked rotini pasta
- 4 tbsp of butter
- ¼ cup flour
- 3 cups whole milk
- 1½ cups shredded Gruyère cheese
- ½ cup Parmesan cheese
- 1 teaspoon Dijon mustard
- 1 teaspoon garlic powder
- 1 teaspoon fresh thyme
- 1 teaspoon salt
- ½ teaspoon black pepper

Instructions:

- Combine vegetables and pasta in bowl
- In a saucepan, melt butter, whisk in flour and slowly add milk until smooth and creamy
- Stir in Gruyère cheese, Parmesan cheese, Dijon mustard, garlic powder, fresh thyme, salt, and black pepper
- Fold the sauce into the vegetables and pasta
- Pour into a greased 9x13 greased casserole dish
- Top with panko breadcrumbs mixed with 2 tablespoons melted butter and extra Parmesan
- Bake at 375°F for 30–35 minutes until golden, bubbling, and crisp on top
- Remove from oven and finish with fresh parsley over entire casserole





Watermelon Feta Mint Salad

Ingredients:

6 cups seedless watermelon, cubed
1 cup feta cheese, crumbled
1/4 cup fresh mint leaves
2 tbsp olive oil,
1 tbsp lime juice
Flaky sea salt & cracked black pepper

Instructions:

Cut watermelon into neat 1-inch cubes
Arrange on a large platter or bowl Scatter feta and fresh mint over top
Whisk olive oil and lime juice together
Pack dressing separately in a small jar
Drizzle dressing over salad at the picnic
Finish with flaky sea salt and black pepper



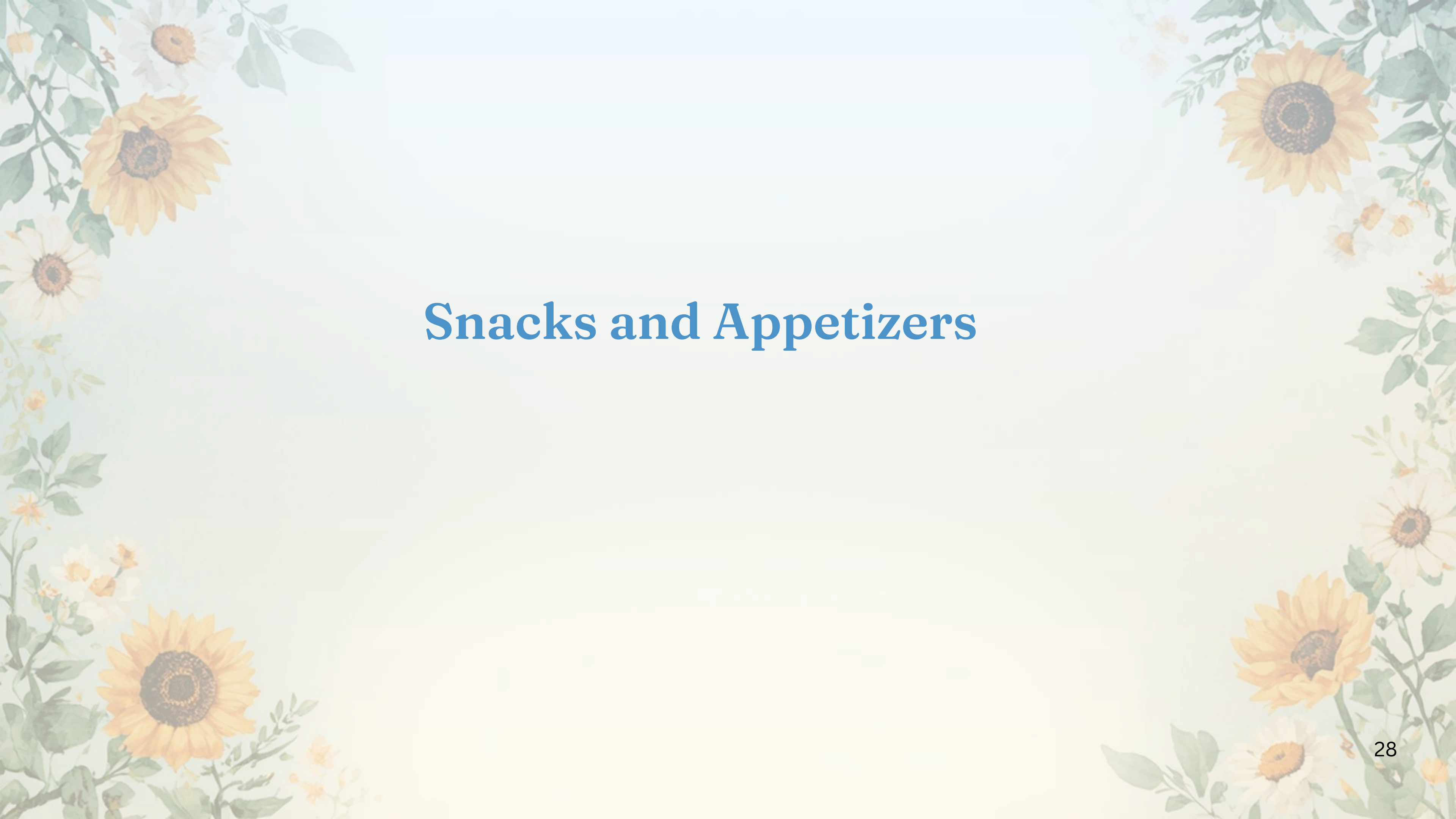
Broccoli Bacon Ranch Salad

Ingredients:

4 cups broccoli florets
4 cups broccoli florets, raw
8 slices bacon
1/2 cup shredded cheddar cheese
1/4 cup red onion, finely diced
1/2 cup sunflower seeds
3/4 cup ranch dressing,
salt & pepper

Instructions:

Chop broccoli in to bite-sized florets
Cook bacon until crispy; drain and crumble
Combine broccoli, bacon, cheddar, onion & seeds
Pour ranch dressing over the salad
Toss well until everything is coated
Season with salt and pepper, taste and adjust



Snacks and Appetizers



Fruit Kabobs

Ingredients:

2 cups strawberries
2 cups pineapple chunks
1 cup blueberries
2 cups grapes
1 cantaloupe, cubed
Wooden skewers
Honey yogurt dip

Instructions:

Wash and prep all fruit
Cut pineapple and cantaloupe into chunks
Thread fruit onto skewers alternating colors
Mix yogurt with honey for dipping
Arrange on platter
Keep chilled until serving
Drizzle with honey if desired



Veggie Cups with Ranch

Ingredients:

2 cups carrot sticks
2 cups celery sticks
1 cucumber, cut into sticks
1 cup cherry tomatoes
1 cup ranch dressing
Clear plastic cups
Bell pepper strips

Instructions:

Cut vegetables into stick shapes
Spoon ranch dressing into bottom of cups
Stand veggie sticks upright in cups
Add cherry tomatoes on top
Arrange in a tray for transport
Keep chilled
Serve as grab-and-go snacks



Cheese & Cracker Platter

Ingredients:

8 oz cheddar, cubed
8 oz brie
8 oz gouda, sliced
Assorted crackers
1 cup grapes
1/2 cup almonds
Fig jam
Fresh rosemary

Instructions:

Slice and cube cheeses
Arrange crackers in sections on board
Place cheeses between crackers
Fill gaps with grapes and almonds
Add small bowl of fig jam
Garnish with fresh rosemary
Cover with wrap for transport



Ants on a Log

Ingredients:

1 bunch celery
1 cup peanut butter
1 cup raisins
Optional: cream cheese
Optional: dried cranberries

Instructions:

Wash celery and cut into 4-inch pieces
Fill celery groove with peanut butter
Press raisins into peanut butter
For variety, use cream cheese + cranberries
Arrange on a platter
Keep chilled
Kids love to help make these!



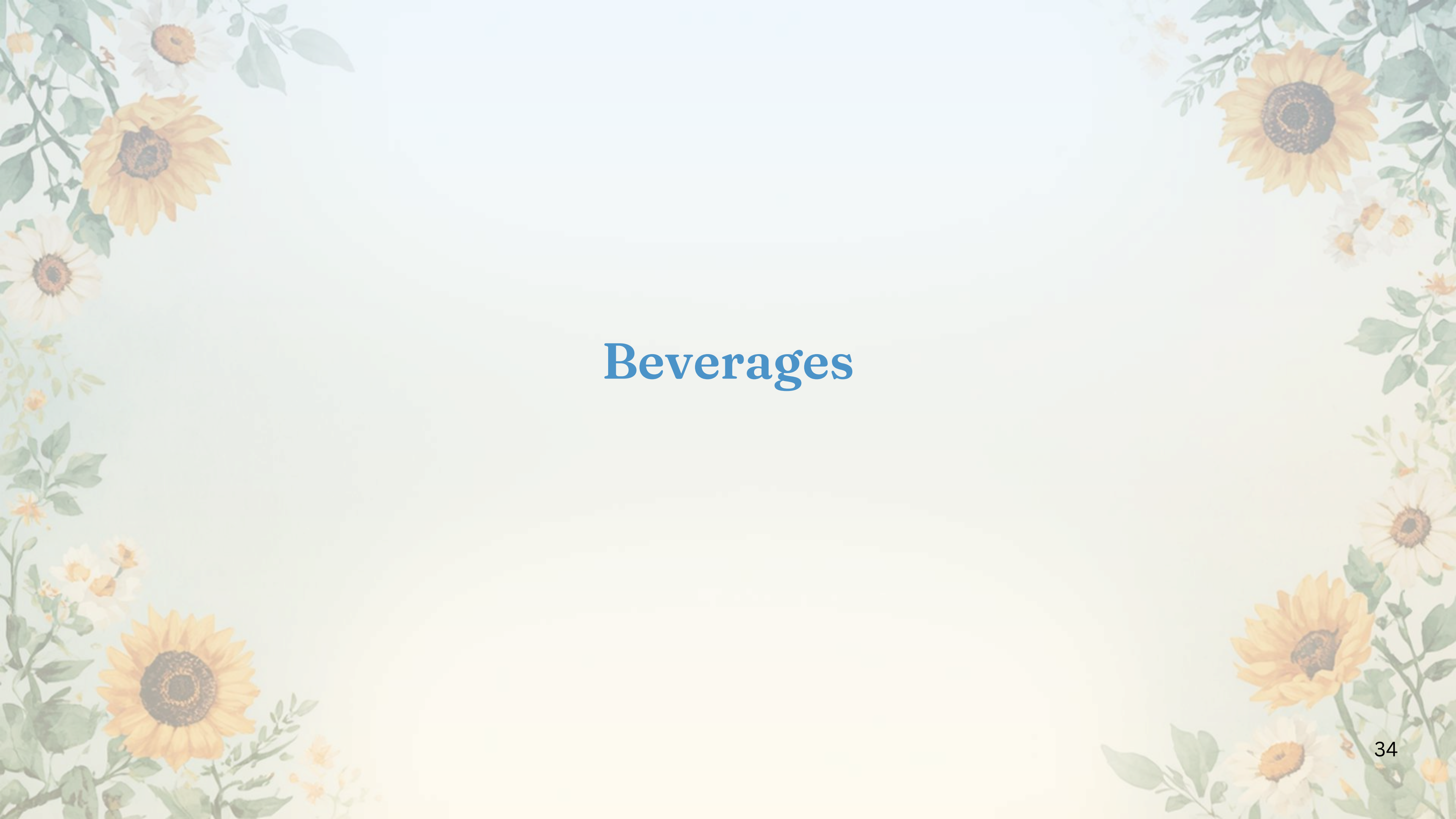
Trail Mix Cups

Ingredients:

2 cups mixed nuts
1 cup chocolate chips
1 cup pretzels
1 cup dried cranberries
1 cup sunflower seeds
1/2 cup coconut flakes
Small cups or bags

Instructions:

Combine all ingredients in large bowl
Toss gently to mix evenly
Scoop into individual cups or bags
About 1/2 cup per serving
Seal bags or cover cups
Great for on-the-go snacking
Customize with family favorites



Beverages



Fresh Squeezed Lemonade

Ingredients:

10 lemons, juiced
1 cup sugar
8 cups cold water
Ice
Lemon slices for garnish
Fresh mint (optional)

Instructions:

Juice all lemons (about 1.5 cups juice)
Make simple syrup: dissolve sugar in 1 cup hot water
Combine lemon juice and simple syrup
Add remaining cold water
Stir well and taste, adjust sweetness
Add ice and lemon slices
Pour into thermos or jug for picnic



Watermelon Agua Fresca

Ingredients:

6 cups watermelon, cubed
4 cups cold water
1/4 cup lime juice
3 tbsp sugar
Fresh mint
Ice
Lime wedges

Instructions:

Blend watermelon until smooth
Strain through fine mesh sieve
Mix watermelon juice with water
Add lime juice and sugar, stir
Taste and adjust sweetness
Chill for 1 hour
Serve over ice with mint & lime



Berry Iced Tea

Ingredients:

6 black tea bags
8 cups water
1 cup mixed berries
1/2 cup sugar
Ice
Fresh berries for garnish
Mint sprigs

Instructions:

Boil water and steep tea bags 5 minutes
Remove bags, stir in sugar
Muddle berries and add to tea
Let cool to room temperature
Strain and refrigerate 2 hours
Serve over ice
Garnish with fresh berries & mint



Strawberry Smoothie

Ingredients:

3 cups frozen strawberries
2 bananas
2 cups yogurt
1 cup milk
2 tbsp honey
Ice
Fresh strawberries for garnish

Instructions:

Add frozen strawberries to blender
Add bananas, yogurt, and milk
Drizzle in honey
Blend until smooth and creamy
Add ice if needed for thickness
Pour into mason jars or cups
Pack in cooler, garnish before serving



Sparkling Fruit Punch

Ingredients:

2 cups orange juice
2 cups pineapple juice
1 cup cranberry juice
2 liters ginger ale
1 cup sliced strawberries
1 orange, sliced
Ice
Mint

Instructions:

Combine orange, pineapple & cranberry juice
Chill juice mixture for 2 hours
Just before serving, add ginger ale
Add sliced strawberries and oranges
Add plenty of ice
Garnish with fresh mint
Serve in cups or mason jars



Desserts



Strawberry Shortcake

Ingredients:

2 cups fresh strawberries, sliced
1/4 cup sugar
6 shortcake biscuits
2 cups whipped cream
1 tsp vanilla
Fresh mint for garnish

Instructions:

Slice strawberries and toss with sugar
Let macerate 30 minutes
Split shortcake biscuits in half
Whip cream with vanilla to soft peaks
Layer bottom biscuit, berries, cream
Top with biscuit lid and more cream
Garnish with mint, serve fresh



Fudge Brownies

Ingredients:

1 cup butter, melted
2 cups sugar
4 eggs
1 cup cocoa powder
1 cup flour
1 tsp vanilla
1/2 tsp salt
1 cup chocolate chips

Instructions:

Preheat oven to 350°F
Mix melted butter and sugar
Beat in eggs and vanilla
Fold in cocoa, flour, and salt
Stir in chocolate chips
Pour into greased 9x13 pan
Bake 25-30 min, cool completely before cutting



Fresh Fruit Tart

Ingredients:

1 pre-made tart shell
2 cups pastry cream
1 cup strawberries
1 cup blueberries
2 kiwis, sliced
1 peach, sliced
Apricot glaze

Instructions:

Bake tart shell per package directions, cool
Fill with pastry cream
Arrange fruit in decorative pattern
Start from outside edge working in
Warm apricot glaze and brush over fruit
Chill 1 hour to set
Slice and serve chilled



S'mores Bars

Ingredients:

2 cups graham cracker crumbs
1/2 cup butter, melted
2 cups chocolate chips
3 cups mini marshmallows
1/4 cup milk
1 tsp vanilla

Instructions:

Mix graham crumbs with melted butter
Press into 9x13 pan as crust
Melt chocolate chips with milk
Pour chocolate over crust
Top with mini marshmallows
Broil 1-2 min until golden (watch closely!)
Cool, cut into bars



Lemon Cookies

Ingredients:

1 cup butter, softened
1.5 cups sugar
2 eggs
3 cups flour
2 tbsp lemon zest
3 tbsp lemon juice
1 tsp baking powder
Powdered sugar glaze

Instructions:

Cream butter and sugar until fluffy
Beat in eggs, lemon zest, and juice
Mix in flour and baking powder
Scoop onto baking sheets
Bake at 350°F for 10-12 minutes
Cool completely
Drizzle with lemon powdered sugar glaze

Watermelon Popsicles

Ingredients:

4 cups watermelon, cubed
2 tbsp honey
1 tbsp lime juice
1/2 cup coconut water
Mini chocolate chips (optional)
Popsicle molds

Instructions:

Blend watermelon until smooth
Strain if desired for smooth texture
Mix in honey, lime juice, coconut water
Pour into popsicle molds
Add mini chocolate chips as 'seeds'
Insert sticks and freeze 6+ hours
Run warm water on mold to release





Peach Cobbler in Mason Jars

Ingredients:

8 ripe peaches, peeled & sliced into bite size pieces
3 tbsp brown sugar,
1 tsp cinnamon
1 cup flour,
1/2 cup sugar
1/2 cup cold butter, cubed,
Pinch of salt
Vanilla ice cream or whipped cream

Instructions:

Preheat oven to 375°F
Toss peaches with brown sugar & cinnamon
Add to in 9x11 inch greased baking dish
Combine flour, sugar, butter & salt into crumble.
Sprinkle over peaches
Bake 20-25 min until golden and bubbling
Allow to completely cool
Spoon into Mason jars;
Add ice cream or whipped cream at the picnic!



Apple Pie Bites

*Any fruit works! Try cherry, blueberry, peach, or mixed berry.

Ingredients:

1 package refrigerated pie crust (2 sheets)
8 cups apples, peeled & finely diced
3 tbsp brown sugar,
1 tsp cinnamon
1/4 tsp nutmeg
pinch of salt
1 tbsp lemon juice,
1 tsp cornstarch
1 egg beaten (egg wash)
Powdered sugar or caramel to serve

Instructions:

Preheat oven to 375°F; line large baking sheet with parchment paper
Toss apples with sugar, spices, lemon & cornstarch
Roll out pie crust; using a wide mouth glass, cut into 3-inch circles
Spoon 1 tbsp filling onto each circle
Fold and crimp edges firmly with a fork
Brush with egg wash; cut small vent in each
Bake 18-22 min until golden and bubbling & cool . Dust with powdered sugar or melted caramel, if desired

A decorative border featuring various flowers and greenery. Large yellow sunflowers are positioned in the corners. Smaller yellow and pink flowers, along with green sprigs, are scattered along the top and bottom edges. The background is a light blue and white checkered pattern.

Family Fun Games

Join in on the games that the whole family will enjoy



Sack Race

How to Play: Each player steps into a burlap sack and holds it up at the waist. Line up at the starting line. On 'Go!' hop to the finish line. First one there wins! Try team relays for extra fun.



Three-Legged Race

How to Play: Pair up and tie one person's right leg to their partner's left leg with a bandana. Line up at the start. Walk, then run together to the finish line. Communication is key! The couple that works together wins.



Bubble Blowing Contest

How to Play: Give each player a bubble wand and solution. Compete for biggest bubble, most bubbles in 30 seconds, or who can keep a bubble floating longest. Little ones love this! Have extra solution ready.



Frisbee Toss

How to Play: Set up targets at different distances (hula hoops, buckets, or blankets). Take turns tossing the frisbee. Closest to the target gets points. Play to 21! Great for all ages with adjusted distances.



Egg & Spoon Race

How to Play: Balance an egg (or ping pong ball) on a spoon. Race from start to finish without dropping it! If it falls, go back to start. Use hard-boiled eggs for less mess, or raw for brave families!



Tug of War

How to Play: Divide into two teams. Mark a center line. Each team grabs their side of the rope. On 'Go!' pull! The team that pulls the other past the center line wins. Best of three rounds!



Scavenger Hunt

How to Play: Create a list of outdoor items to find: pinecone, four-leaf clover, smooth rock, feather, yellow flower. Give each kid a bag. First to find everything wins a prize! Adults can pair up too.



Water Balloon Toss

How to Play: Pair up and stand 3 feet apart. Toss a water balloon back and forth. After each successful catch, take one step back. If it pops, you're out! Last dry pair standing wins.



Freeze Dance

How to Play: Play music and everyone dances! When the music stops, freeze in place. Anyone caught still moving is out. Last dancer standing wins! Take turns being the DJ.



Badminton

How to Play: The game involves the two opponents hitting the shuttlecock over the net into the other person's side. The rally ends when the shuttlecock touches the ground. Only one stroke is allowed to pass it over the net. One badminton match is made up of three games, of 21 points each.



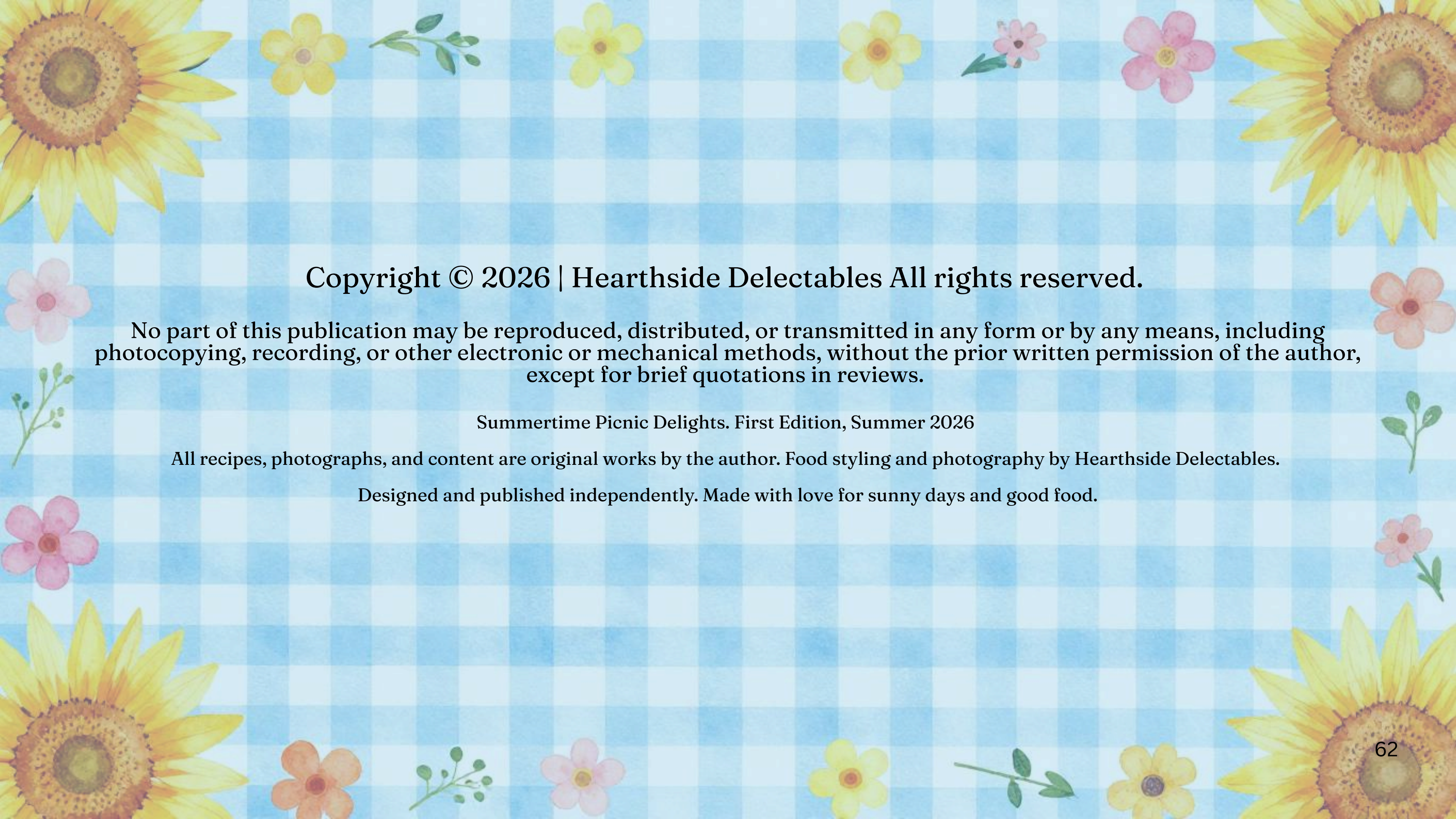
Bocce Ball

Two teams (1-4 players each) aiming to roll bocce balls closer to a small target ball (the pallino) than their opponent. Teams alternate throws to get their balls closest, scoring 1 point for each ball nearer than the opponent's best ball. Games are typically played to 12, 13, or 16 points



Cornhole

Tossing fabric bags at a raised board with a hole, aiming for 21 points. Players (or teams) alternate tossing four bags underhand from 27 feet away (regulation). Bags in the hole score 3 points, while those landing on the board score 1 point.



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Summertime Picnic Delights. First Edition, Summer 2026

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