



.....  
CONTENTS  
.....

### 3 MENU CARD

Throw a relaxing barbecue with food that's elegant enough for a party but hearty enough for dad.

### 4 RECIPES

Print our easy-to-read cards and file them in your recipe box.

- Peach Iced Tea
- Deviled Eggs
- Vegetable Coleslaw
- Cornmeal Drop Biscuits
- French Potato Salad
- Grilled Vegetable Salad
- Great Cheeseburgers
- Barbecued Chicken Breasts with Spicy Peach Glaze
- Deep-Dish Apple Pie

### 12 DECORATING AND MUSIC TIPS

Casual tablecloths, outdoor lights, and music suggestions for the party.

### 14 GIFTS FOR DAD

A belt holder, car-wash kit, paper airplane cards, and more clever ideas.

### 16 CLIP-ART CRAFT: CUSTOMIZED COUPONS

Kids and moms can give dads whatever they desire: A delicious breakfast, free lawn mowing, and more.

.....  
MENU  
.....

*Peach Iced Tea*

•

*Deviled Eggs*

•

*Vegetable Coleslaw*

•

*Cornmeal Drop Biscuits*

•

*French Potato Salad*

•

*Grilled Vegetable Salad*

•

*Great Cheeseburgers*

•

*Barbecued Chicken Breasts  
with Spicy Peach Glaze*

•

*Deep-Dish Apple Pie*

## PEACH ICED TEA

MAKES 2 1/2 QUARTS

*Peach nectar, mint, and lemon give strong-brewed tea a special zing.*

<u>3 black tea bags</u>	Steep tea bags in the boiling water to make strong tea; discard tea bags.
<u>6 cups boiling water</u>	
<u>4 cups peach nectar</u>	Refrigerate tea until chilled. Stir together tea and nectar in a pitcher.
<u>1 bunch fresh mint, trimmed</u>	
<u>2 lemons, washed, thinly sliced</u>	Add mint and lemon slices; refrigerate 1 hour. Add ice, and serve.

marthastewart.com

## DEVILED EGGS

SERVES 8

*Use medium-size eggs so these will be small enough to serve as hors d'oeuvres.*

<u>8 medium eggs</u>	1. Place eggs in saucepan; cover with cold water. Bring to a boil; cook 1 minute. Remove from heat, and cover; let stand 13 minutes. Drain, and place in cold water until cool. Peel eggs, and slice in half lengthwise; separate the yolks from the whites. Trim small slice from white halves so they won't wobble. Set aside.
<u>1 tablespoon Dijon mustard</u>	
<u>1/4 cup mayonnaise</u>	2. Place yolks in a sieve set over a medium bowl; press through with a spoon. Mix in mustard and mayonnaise; season with salt and pepper. Fill egg-white halves with yolk mixture. Cover with plastic wrap; refrigerate up to 4 hours. Before serving, garnish each with either parsley, paprika, or poppy seeds.
<u>Coarse salt and freshly ground pepper</u>	
<u>1 tablespoon finely chopped fresh flat-leaf parsley</u>	
<u>1 tablespoon smoked paprika</u>	
<u>1 tablespoon poppy seeds</u>	

marthastewart.com

## VEGETABLE COLESLAW

SERVES 10 TO 12

1 pound white cabbage with green leaves  
(1/2 small head)

---

3/4 pound red cabbage (1/2 small head)

---

5 medium carrots, peeled and cut into 2-  
inch lengths

---

2 cups good-quality mayonnaise

---

1/4 cup Dijon mustard

---

1 tablespoon coarse mustard

---

2 tablespoons good-quality Champagne  
vinegar or white-wine vinegar

---

1 teaspoon salt

---

1/2 teaspoon freshly ground pepper

1. Fit a food processor with largest slicing blade. Cut the cabbages into wedges to fit sideways into processor feed tube. Pulse to slice. Transfer cabbage to a large bowl. Change blade to largest grating blade. Fit carrots in feed tube so the long side is laying flat against blade; pulse to shred. Or slice cabbage and carrots thinly with a shop knife or shred on largest hole of a boxgrater. Transfer carrots and cabbage to a bowl.
2. In a medium bowl, whisk to combine mayonnaise, mustards, vinegar, salt, and pepper. Pour enough dressing over vegetables to moisten; stir to combine. Serve cold or at room temperature.

marthastewart.com

## CORNMEAL DROP BISCUITS

MAKES 10

1 1/2 cups all-purpose flour

---

1 cup yellow cornmeal, preferably  
stone-ground

---

2 1/2 teaspoons baking powder

---

1/2 teaspoon salt

---

2 teaspoons sugar

---

1/2 cup (1 stick) unsalted butter

---

1 cup plus 1 tablespoon milk

1. Preheat oven to 375°. In a medium bowl, combine flour, cornmeal, baking powder, salt, and sugar. Whisk to combine. Add the butter; use a pastry blender or two knives to cut in butter until mixture resembles coarse crumbs.
2. Add milk, and stir until just combined.
3. Spoon 10 mounds, about 1/2 cup each, onto baking sheet 1 inch apart; bake until biscuits start to brown, about 20 minutes. Remove from oven; cool on a wire rack. Serve warm.

marthastewart.com

## FRENCH POTATO SALAD

SERVES 10 TO 12

- 3 pounds small boiling potatoes
- 2 tablespoons plus 1 1/2 teaspoons salt
- 1/4 cup good white wine
- 1/4 cup good-quality chicken stock
- 1 cup finely diced celery (4 stalks)
- 1/2 cup thinly sliced scallions (4 scallions),  
white and green parts
- 1/4 cup finely diced cornichons
- 1 tablespoon Dijon mustard
- 1 tablespoon coarse mustard
- 3 tablespoons good-quality Champagne  
vinegar or white-wine vinegar
- 1/2 teaspoon freshly ground pepper
- 1/2 cup good-quality olive oil
- 1/4 cup freshly chopped dill

FOLD

1. Place the potatoes in a large stockpot; cover with cold water by 2 inches. Place over high heat, and bring to a boil. Add 2 tablespoons salt, and reduce to a simmer. Cook for 15 to 30 minutes, until just barely tender. Drain in a colander. Cover the colander with a kitchen towel, and allow the potatoes to steam for 10 minutes.
2. Cut the potatoes in halves or quarters, depending on size. Place potatoes in bowl. Combine white wine and chicken stock, and pour over warm potatoes. Allow to sit for 10 minutes. Add celery, scallions, and cornichons, and toss to combine.
3. Combine mustards, vinegar, remaining salt, and pepper in a small bowl; whisk to combine. Gradually add olive oil, whisking constantly, until emulsified. Pour dressing over potatoes; let sit until room temperature; stir in dill. Serve cold or at room temperature.

marthastewart.com

## GRILLED VEGETABLE SALAD

SERVES 6 TO 8

*Substitute vegetables according to what you have on hand.*

4 teaspoons coarse salt	1 head radicchio, quartered lengthwise
1 teaspoon freshly ground black pepper	2 endive, halved lengthwise
2 teaspoons dried oregano	1 large onion, cut into 1/2-inch-thick slices
1 eggplant (1 pound), sliced 1/2 inch thick	3/4 cup extra-virgin olive oil
1 red bell pepper, cut in half, seeds removed	1/4 cup finely chopped fresh flat-leaf parsley
1 yellow bell pepper, cut in half, seeds removed	1 tablespoon chopped fresh thyme
1 green bell pepper, cut in half, seeds removed	
1 medium zucchini, cut lengthwise into 1/2-inch-thick slices	
1 yellow summer squash, cut lengthwise into 1/2-inch-thick slices	

FOLD

1. In a bowl combine 2 teaspoons coarse salt, pepper, and oregano; set aside.
2. Place sliced eggplant in a colander, and sprinkle both sides with remaining 2 teaspoons salt. Let sit 1 hour. Rinse quickly, and pat dry with paper towels; set aside.
3. Heat a grill or grill pan over medium-high heat. Arrange eggplant, peppers, zucchini, squash, radicchio, endive, and onion on a large rimmed baking sheet. Brush with the olive oil; sprinkle with salt-oregano mixture. Toss gently until evenly coated. Grill in batches until tender and grill marks appear (times will vary with each vegetable). Transfer back to baking sheet; let sit until cool enough to handle. Cut into 1-inch pieces, and transfer to a bowl. Add parsley and thyme, and toss to combine. Season with additional salt mixture if desired. Serve warm or at room temperature.

marthastewart.com

## GREAT CHEESEBURGERS

MAKES 10

- 2 pounds ground chuck
- 1 pound ground sirloin
- 3 tablespoons steak sauce, such as Crosse & Blackwell
- 6 large egg yolks
- 1 1/2 teaspoons salt
- 3/4 teaspoon freshly ground pepper
- 4 tablespoons cold butter, cut into 10 pats
- 12 ounces white cheddar, thinly sliced

1. Use a fork to combine the chuck, sirloin, steak sauce, egg yolks, salt, and pepper in a large bowl; do not mash mixture. Divide into 10 equal parts. Form patties. Make an indentation in each patty; place a piece of butter inside, and encase completely with meat.
2. Heat a grill, grill pan, or broiler. Cook patties 5 minutes, flip, and top with cheese. Cook 3 to 5 minutes more, until almost cooked through. Transfer to a plate; cover with foil. Let rest for 5 minutes before serving.

marthastewart.com

## BARBECUED CHICKEN BREASTS WITH SPICY PEACH GLAZE

SERVES 8

*The perfect summer dish, this chicken is even better served cold the next day.*

- 1 cup peach preserves or jam
- 1 large clove garlic, minced (1 teaspoon)
- 2 tablespoons olive oil
- 1 tablespoon plus 1 teaspoon soy sauce
- 1 tablespoon dry mustard
- 1/4 teaspoon cayenne pepper
- 1 teaspoon salt, plus more to taste
- 1/4 teaspoon freshly ground black pepper,  
plus more to taste
- 4 chicken breasts, split (about 5 pounds)
- 4 ripe peaches, cut in half and pitted

FOLD

1. Heat the grill to medium-hot. In a medium mixing bowl, combine the preserves, garlic, olive oil, soy sauce, dry mustard, cayenne pepper, salt, and black pepper, and mix well to combine. Set aside 6 tablespoons of glaze for peach halves.
  
2. Sprinkle the chicken breasts with additional salt and pepper, and place, skin-side down, on the grill. Cook the chicken about 10 minutes on each side before brushing the upturned side with glaze. Continue cooking the chicken for another 10 to 12 minutes, turning it every 3 to 5 minutes and brushing each upturned side with glaze every time, until the chicken is cooked through. Move the chicken to the oven or a cooler part of grill if it gets too dark before it is cooked through.
  
3. Place the peach halves on the grill, cut-side down, and grill 2 minutes. Turn, and brush the tops with glaze. Grill 3 to 4 minutes more, until the peaches are soft and the cavities fill with juices. Transfer the cooked chicken and peaches to a serving platter.

marthastewart.com

## DEEP-DISH APPLE PIE

SERVES 10

*To garnish the pie with candied apple peel, toss strips of apple peel with sugar and arrange on a parchment-lined baking sheet. Heat oven to 400°, turn off, and place baking sheet in oven overnight.*

1 recipe pâte brisée (recipe follows)

5 1/2 pounds firm, tart apples, such as Empire

Juice of two lemons

1 cup sugar, plus 1 tablespoon for sprinkling

2 teaspoons cinnamon

6 tablespoons unsalted butter

1/2 cup brandy

1 egg yolk

remaining dough to a 10-inch-diameter circle. Transfer to a parchment-lined baking sheet and refrigerate.

3. Peel and core apples, then cut into 1/4-inch-thick slices. As you cut, place slices in a large bowl and sprinkle with lemon juice to prevent discoloration. In a small bowl, combine sugar and cinnamon. Toss apple slices with cinnamon sugar.

4. Divide butter between 2 large skillets and melt over medium-high heat. Divide apples between skillets and cook, stirring often, until sugar melts and apples are golden and coated in syrup but still firm, 8 to 10 minutes.

5. Pour brandy into a measuring cup. Pour half the brandy into 1 skillet and carefully ignite with a match. Cook until flames die down, shaking pan to toss apples in melted sugar and brandy. Repeat with remaining brandy and apples. Remove from heat and set aside.

6. Transfer cooked apples to prepared pie pan, letting apples mound in center. Whisk egg yolk with 2 tablespoons water and brush mixture on edge of dough. Remove rolled pie dough from refrigerator and center over apples. Tuck edges of top crust between pie pan and bottom crust. Using your fingers, gently press crusts together along edge.

7. Cut several steam vents into crust. Brush surface with egg wash and sprinkle with remaining 1 tablespoon sugar.

8. Bake pie until golden brown on top, 5 minutes. Reduce heat to 350° and bake another 45 to 50 minutes. Let stand about 30 minutes before serving.

marthastewart.com

FOLD

## PÂTE BRISÉE

*Makes enough for one 12-inch deep-dish pie*

3 3/4 cups all-purpose flour  
1 1/2 teaspoons salt  
1 1/2 teaspoons sugar  
3/4 pound unsalted butter (3 sticks), cut  
into small pieces  
1/2 to 3/4 cup ice water

1. Place flour, salt, and sugar in a food processor and process to combine. Add butter and process until mixture resembles coarse meal, about 10 seconds. Or use a pastry blender or two forks to cut butter into flour mixture.

2. Add ice water in a slow, steady stream through the feed tube with the machine running, just until the dough holds together. Do not process for more than 30 seconds. Alternatively, add water and gently mix with a fork. Test dough by squeezing a small amount together; if it is still crumbly, add a bit more water.

3. Turn dough out onto a piece of plastic wrap. Press into a flattened circle and wrap in the plastic. Refrigerate for at least 1 hour before using.

marthastewart.com

There's no need to get fancy for this outdoor barbecue, but small creative touches will dress up your event and make dad feel special.



#### WINDOW-BLIND TABLECLOTH

A few clever accessories make setting a summer table as simple as it should be. This mat, made from a matchstick window blind, isn't likely to blow away in a breeze; the oversize terry-cloth napkins are ideal for mopping messy hands and faces after a barbecue. To make the mat, remove any attached hardware from the blind, and cut the blind to the desired length; use wood glue to give each end a 1/2-inch hem. Use a small saw to cut two pieces of 3/4-inch-thick bamboo (available in garden centers) to the width of the blind; tie one piece to each end using waxed cotton cord or other sturdy, thin string. For the napkins, use terry cloth that is looped on both sides of the fabric. Cut the terry into 20-to 24-inch squares (or whatever size napkin you want). Pin seam binding all the way around the edge, folding the seam binding at the corners so it lies flat; sew into place. After the meal, just throw the napkins into the wash, shake crumbs out of the mat, and roll it up until the next time you dine outdoors.



#### PINWHEEL NAPKINS

Make a down-home meal that much more fun with pinwheel napkins made from bandannas (they're easy to find and inexpensive).

- 1** Turn your iron to the high or cotton setting. Fold the bandanna into quarters, and iron it flat.
- 2** Fold one side toward the center, as shown. Iron in place.
- 3** Use your right index finger to hold the folded-up edge against the center. With left hand, pull corner toward you, as shown; fold the corner at a right angle to create a pinwheel "vane." Iron in place.
- 4** Hold the center with right index finger, and pull upper left corner with left hand, so it folds down as shown in picture at right. Hold the center with left index finger, and pull upper right corner with right hand so vane points up; press it. Reach inside bottom right corner; pull out and fold to make last vane. Iron flat.



#### GARDEN GLOW

No need to bring the party indoors when the sun goes down, even if your yard lacks lamps. String up lights to illuminate the festivities. Don't have a place to hang them? Wooden poles anchored in flower buckets filled with garden gravel can be set up anywhere there's level ground, and they help define an outdoor gathering place. Arrange poles in a square, circle, or row, and string the lights from one to another.

.....  
DECORATING AND MUSIC TIPS  
.....



#### FLOWERPOT SERVERS

Match the informality of a summer buffet with rustic serving dishes fashioned from clay flowerpots and saucers. Use brand-new terra-cotta, and wipe it with a damp cloth (doing the same for cleanup). Line flowerpots with tea towels to hold bread, buns, or biscuits; for saucers, use napkins or clean nontoxic leaves, and place cheeses or spreads on top. Firm and semi-firm cheeses such as cheddar, chèvre, and blue are good choices for outdoor entertaining—they will keep a few hours and won't become runny in the sun.



#### FLOWERPOT VOTIVES

Terra-cotta pots, already at home in the garden, can make any table setting shine. Use silver acrylic paint to coat the inside and top rim of a pot, and place a votive candle inside. The 3-inch terra-cotta pot shown here is ideal to hold standard candles, although any size or combination of sizes will work. The silver paint will reflect the candle's flame, synchronizing our glittering display with a star-filled sky.

### MUSIC RECOMMENDATIONS

Can you imagine a party without music? Lighting and decorations help to set a festive mood, to be sure, but without a fitting sound track, the effect is incomplete. When planning a celebration of any kind, take time to think about the ambience you wish to create, and how you can use music to do so.

Music with a down-home feeling is just right at a casual picnic or barbecue. Aubrey Haynie serves up satisfying traditional fare on *The Bluegrass Fiddle Album* (Sugar Hill; 2003); Dolly Parton's bluegrass renditions on *The Grass Is Blue* (Sugar Hill; 1999) are equally appealing. Breathly vocals spice the Be Good Tanyas's quirky, endearing country-folk sound on *Chinatown* (Nettwerk; 2003). For a mix of voices, listen to *No Song, No Supper* (Sugar Hill; 2003), a fine compilation of contemporary country singer-songwriters. On *This Side* (Sugar Hill; 2002), the group Nickel Creek plays crisp, exciting "new-grass" that will get toes tapping. And to really get things going, try Old Crow Medicine Show's *O.C.M.S.* (2004), complete with banjos, fiddles, and harmonicas.

.....  
HANDMADE GIFTS FOR DAD  
.....



### CAR TRAVEL KIT

A box full of tools for the road is a useful gift for fathers who travel a lot. Use a sturdy cardboard box that will fit under a car seat. Cut self-adhesive Velcro into small pieces and attach to a tire gauge, flashlight, Swiss Army knife, compass, and other useful tools. Affix the matching Velcro pieces to the inside of the box top to hold the tools in place. Fill the box with other travel necessities: maps, a pencil, and a notebook for jotting down directions, all neatly rubber-banded together. A hand-printed card on the front of the box states clearly what's inside: "Dad's Travel Kit."



### BELT RACK

Belts are standard gifts for Father's Day, but they don't have to fly right off the store rack straight into the box; add your own personality to the package. Make a handsome rack for Dad's new belt: To attach cup hooks to a good wooden hanger, first drill holes with an appropriate-sized bit. (If you try to screw hooks in with your hands without first making holes, the rod might split.) Space holes evenly, about 2 inches apart; if the screws of hooks are too long, snip off ends with wire cutters before screwing them in.



### CAR-WASH KIT

Most fathers already seem to have everything they could possibly need, which makes choosing Father's Day gifts a challenge. Instead of the old standbys—another tie, golf balls—this year give him something he can really use: elbow grease. Fill a galvanized bucket with car-washing necessities like a chamois or diaper cloth, soap, wax, glass cleaner, natural sponges, and a squeegee; then attach a coupon for three car washings.



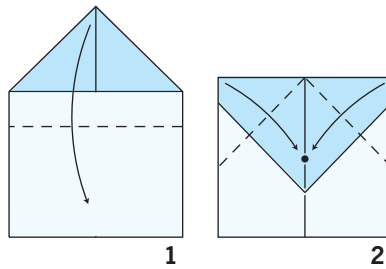
### PAPER AIRPLANE CARDS

Send an airmail card to your dad on Father's Day. On the following page, we've given you two patterns to use—one traditional, the other a little more high-tech. Choose a lightweight paper; a map of his favorite city or hiking trail are good options, or pick a colored paper and inscribe a message on the wings. Your message can be a simple greeting or a much-appreciated coupon for a couple of hours of yard work. Fold the paper first, so you'll know where to write.

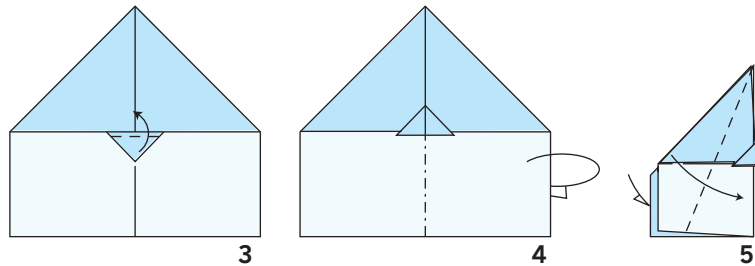
# HOW-TO

## PLANE 1

- 1 Fold corners to center as shown, and fold top down at dotted line.
- 2 Fold top corners down to center.

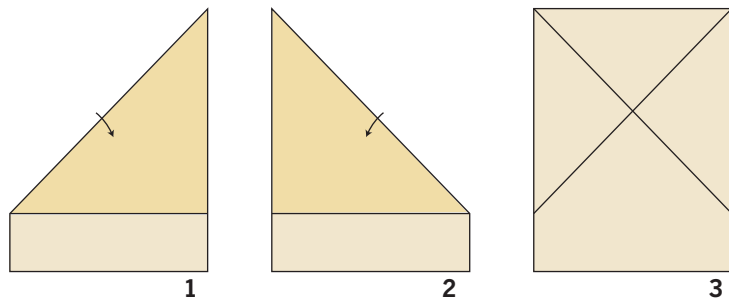


- 3 Fold point up.
- 4 Fold in half from top point.
- 5 Fold out wings, and adjust.

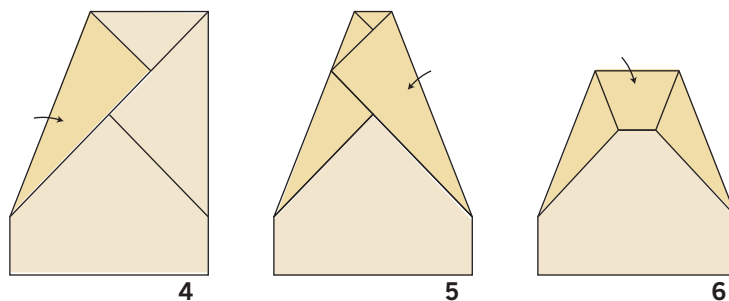


## PLANE 2

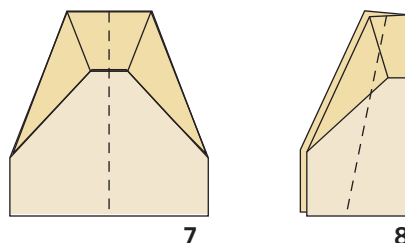
- 1-3 Fold from the corner as shown to form diagonal creases from corner to corner.



- 4-5 Fold so the edges of the paper align with the creases.
- 6 Fold down the top.



- 7 Fold the plane in half.
- 8 Turn down wings, and adjust to flying position.



CLIP-ART CRAFT: FATHER'S DAY CUSTOMIZED COUPONS

This Father's Day, give Dad a coupon booklet filled with unbelievable deals: 100 percent off a lawn mowing, car washing, delicious breakfast, and more. Our coupons let moms and kids offer all of the World's Greatest Dads these freebies, or any other good deed that they enter on one of the blank coupons. Just print our designs on the next page, make a cover, and fasten, staple, or sew a booklet together.



MAKING A COUPON BOOKLET

Print the coupons on the following page, then cut them out. To decorate the cover, we used a 1 1/4-inch round craft punch to create a hole that frames the coupon picture underneath. Here are a few more presentation ideas:

**1. Fasten**

Cut card stock to the same size for a cover; stack on top of coupons. With a standard hole punch, make a hole in the upper-left corner of the stack; insert a paper fastener.

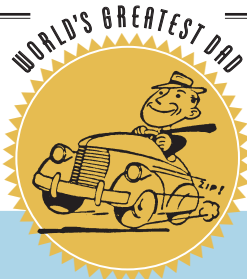
**2. Sew**

Cut a cover, and place on top of coupons. Secure stack with paper clips; machine-sew along the left side (use the dotted lines as a guide).

**3. Staple**

Cut card stock to 2 1/2 by 8 1/2 inches. Fold end of strip over 3/4 inch; slide coupons inside flap, and staple through its center. Bend opposite end of cover over coupons, and insert under flap (like a matchbook cover); crease.

TEMPLATE



**1 free car wash\***

\*With patented Squeaky-Clean Technique.

HAPPY FATHER'S DAY. LOVE, .....



**coupon for** .....

\*

\*Excellent service guaranteed. Offer not valid with any other dad.

HAPPY FATHER'S DAY. LOVE, .....



**1 free lawn mowing\***

\*Offer not valid on rainy days.

HAPPY FATHER'S DAY. LOVE, .....



**coupon for** .....

\*

\*Coupon must be presented to receive service.

HAPPY FATHER'S DAY. LOVE, .....



**breakfast of your choice\***

\*Limit one meal per customer. Excellent food and service guaranteed.

HAPPY FATHER'S DAY. LOVE, .....



**king for a day\***

\*Whatever you wish, it will be done, so sit back and relax.

HAPPY FATHER'S DAY. LOVE, .....