

GRAB AND GO

Make it memorable: Summer picnics with pizzazz

BY MELANIE TACOMA
Record-Eagle staff writer

What makes a good picnic is ultimately just a matter of taste.

And deciding what to bring

depends on who's doing the picnicking.

Lisa Cormack of Cormack's Deli in Petoskey recommends simply a large sandwich and a side.

"A lot of people come in for carry-out going to the waterfront," she said. "When they come in, they want to try something different until they find a favorite and then they stick with that. Once they find a favorite, people always come back for the same thing."

Darrick Newman, owner of Folgarelli's in Traverse City, and Pat Hilley, owner of Big Bear Delicatessen in Gaylord, each suggest bringing ready-made food and say that salads are a favorite.

"Fresh salads are quick and easy to go," Newman said.

Hilley also suggested food for the barbecue to add some meat to the meal.

"People will take cold salads with them, and grab a few bratwurst and a pie, and off they go to the beach or on a boat," Hilley said.

With a deli full of specialty and imported foods at his disposal, Newman has his



Record-Eagle/Andy Taylor-Fabe

Roman-style long-stem artichokes make a unique addition to any picnic.

own picnic favorites.

"Personally I like sliced products: pastrami, prosciutto with melon, or Roman-style long-stem artichokes," he said, "simple dishes that are easy to do with quick cold cuts that are

just outstanding."

Chef Hermann Suhs at Hermann's Deli and Hermann's European Cafe in Cadillac endorses going beyond simply taking ordinary food to go.

"You need something to make it more special," he said. "Ordinary food you can get anywhere. I don't want tuna salad — why bother? You want (a picnic) to be romantic or to celebrate something. Make it memorable."

Of course, he said, it's important to bring food that diners can eat without too much fuss.

"What I like to do is make something grilled and cut in pieces already to have between slices of bread," he said. "Fresh fruit, and something not too gooey for dessert, so that if I don't have a bench I'm not in a big mess if I have a blanket."

Chef Hermann's menu for the perfect picnic would consist of smoked salmon on

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