The History Behind Picnics at the Cemetery

Dating back to Victorian times, families or communities have gathered up a delicious spread and taken to their local cemetery for a picnic. Explore the extensive, scenic grounds at Fairmount and discover your new favorite picnic spot. Before your picnic, stop by our Administrative Building or online (located right at the front of the Quebec entrance) and pick up one of our self-guided, historic walking tours.

To get you started on preparing for your picnic, we’ve included a recipe for making Italian pressed sandwiches, delicious, perfect for picnics and easy to make.

Ingredients

- 1 large loaf of ciabatta bread, sliced lengthwise
- 3-4 tablespoons fresh pesto
- ¼ lb. sliced sweet sopressata
- 3-4 slices good prosciutto
- 3-4 slices provolone cheese
- 3-4 slices mozzarella cheese
- 6-8 basil leaves, washed and patted dry
- olive oil and balsamic vinegar for taste
- plastic wrap, for wrapping

Italian Pressed Sandwiches

Directions

1. Slice the ciabatta bread lengthwise, so that there is a top and a bottom slice. Spread 3-4 tablespoons of fresh pesto over the bottom piece of bread. I like a lot of pesto, but don’t use so much that the bread becomes soggy.
2. Top the pesto with the sopressata, then the prosciutto, then the provolone and mozzarella cheese. Top the cheese with your basil leaves, then place the top of the bread on the sandwich. Press down on the sandwiches with your hands, then very tightly wrap them in plastic wrap (seriously - do this as tight as you possible can). Place the sandwich in the fridge and top with lots of heavy books, a weighted down pot or pan, or whatever other heavy objects you can find. I used 3 very heavy books, then put a 10 pound hand-weight on top of those, and let them sit in the fridge overnight - I did mine for a full 24 hours, but even just 3-4 hours, with plenty of weight applied, will yield beautifully pressed sandwiches.
3. When you are ready to eat, unwrap the sandwiches and use a very sharp knife to cut the sandwich into 9-12 small sandwiches, depending on how big you want them to be. I got about 12 sandwiches out of mine, but it also depends on how big your original loaf was. These will keep well after being sliced in an airtight container for up to 2 days - we ate them as leftovers after our party and they were still absolutely delicious.