

Winning Recipes Junior Cooking Winner



Edward Boehler Jr.

Winner of the Lancaster County Poultry Cooking Contest, and, below, his recipe for:

Breast of Chicken with Cashew Nuts

8 chicken Breasts	Pepper
1 cup Cashew Nuts	Paprika
4 tablespoons Butter	Salad Oil
Salt	1 cup Coffee Cream

Have breasts removed from chickens. Divide each in half and flatten slightly. Season well with salt, pepper, and paprika. Pulverize cashew nuts with rolling pin and make a paste of nuts and butter. Coat the outside of each breast.

Heat shortening in frying pan and brown cashew side of chicken quickly. Turn chicken, cover, and simmer slowly until tender (about 30-45 minutes). Add coffee cream and cook until thickened.

Place on serving platter and garnish with French Fried Potato Balls and Squares of Bacon with Heated Cubes of Watermelon Pickle.

2. Second Place, Junior Division, Miss Priscilla Bucher

Chicken Salad

2 cups cooked Chicken, diced	French Dressing
1 cup Celery, diced	Mayonnaise
	Salt and Paprika

Lettuce, stuffed Olives, Radishes, Celery Curls

Add enough French dressing to chicken and celery to coat lightly. Let chill for about an hour or until ready to serve. Then combine with a little mayonnaise and season to taste with salt and paprika. Serve on lettuce. Garnish with olives, radishes, and celery curls. Time 30 minutes to 1 hour. Serves 8.

Winning Recipes Poultry Cooking Contest — 1956

1. First Place, Senior Division, Miss Betty Markley

Oven-Barbecued Chicken

3 lb ready-to-cook Frying Chicken (cut into serving pieces)	1 tablespoon Worcestershire Sauce
1/4 cup catsup	1 teaspoon Minced Onion
1/2 cup chili Sauce	Salt & Pepper to taste
2 tablespoons Lemon Juice	Dash of Thyme
	1 tablespoon Brown Sugar
	1/2 Bay Leaf, finely crushed

Brown chicken in hot fat. Combine remaining ingredients and pour over chicken. Bake in slow oven (325 degrees) for 1 hour or until tender. Baste occasionally with Sauce. Serves 4. Time not more than 1 hour, 30 minutes.

2. Second Place, Mrs. Robert Eby

Chicken and Pot Pie Crackers

Bring to boil 1 cut up chicken turn heat low and simmer until soft. Add a pinch of saffron while stewing. Remove chicken, add thickening and chopped chicken to gravy. Cover crackers, steam 5 minutes, stirring once. Serves 6-8.

CRACKERS

2 1/2 cups sifted Flour	1 teaspoon Salt
1-3 cup lard (Crisco)	1/2 cup milk
1-3 cup Oleo or Butter	2 cups Chicken & Gravy

Cut butter and Crisco into flour and salt, to size of peas. Add milk gradually a tablespoon full at a time, mix lightly — roll out on a floured board 1-8 inch thick, lift onto cookie sheet. Cut into 1 inch squares with knife or pastry wheel. Bake for 12 minutes @ 375 degrees or until lightly browned. Put crackers in tureen or casserole.

For Farm Women . . .

(Continued from page eight)

Melt chocolate over hot water. Add well beaten egg yolks and mix well. Add vanilla and fold in stiffly beaten egg white. Line shallow pan with wax paper. Separate lady fingers and lay paper in a row, round side up. Cover with one-half the chocolate mixture. Place another layer of fingers on top, then cover with remaining filling and top with a layer of lady fingers. Set in refrigerator for several hours. Serve with whipped cream.

DANISH CARAMEL CUSTARD

Two-third cup sugar caramelized
One-fourth cup sugar
Five eggs
One quart milk
One teaspoon vanilla
Salt
Caramelize sugar in baking dish. Then set dish at once in a large pan of cold water and let stand about 1 minute, turning the pan to allow the caramel to coat sides as well as bottom. Add plain sugar, milk, salt and vanilla to eggs. Strain into dish lined with caramel. Set in pan of hot water, and bake in an oven 350 degrees until firm.

Melt sugar over moderate heat in heavy shallow pan. Stir constantly.

LEMON MERINGUE PIE

One cup water
One cup sugar
Two level tablespoons corn starch
Two eggs
Juice and grated rind of 1 lemon
Two level tablespoons sugar for meringue

Pastry

Boil the water and sugar together, add the corn starch which has been moistened with a little water and cook 5 minutes. Add the beaten yolks of the eggs, the lemon juice, rind and salt. Cool slightly. Pour into a baked crust. Cover with meringue. Put into an oven 300 degrees and bake 15 minutes.

CHIFFON CHOCOLATE PIE

Three squares unsweetened chocolate cut in pieces
Two and one-half cups milk
One and one-third cups sugar
One-half cup corn starch
One-half teaspoon salt
Two tablespoons butter or margarine
Three eggs
One teaspoon vanilla
One baked pie shell

Add chocolate to milk and heat in double boiler. When melted beat with a rotary beater until well blended. Salt sugar, salt and corn starch together and add a small amount to chocolate mixture, stirring until smooth. Return to double boiler, add butter. Stir constantly until thickened. Cook for 10 minutes, stirring constantly. Pour a small amount over slightly beaten egg yolks, add to the mixture and cook until thickened. Add vanilla. Cool. Pour into pie shell. Cover with meringue. Bake in oven 300 degrees for 15 minutes.

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12 30 P. M.
Norsistown WNAR 8 00 A. M.
Hanover WHVR 1 00 P. M.

CARAMEL PIE

One cup brown sugar
Two tablespoons corn starch
Two tablespoons butter or margarine
One tablespoon hot water
Two eggs
One cup milk
One-half teaspoon vanilla
Heat milk in double boiler. Beat egg yolks, add brown sugar. Beat well. Add a little milk to the egg mixture. Then add to milk. Add corn starch which has been dissolved in the hot water. Add butter. Cook until thick. Add vanilla. Cool. Pour into a baked pastry shell. Cover with meringue and bake.
That's about it for this week. Keep those cards and letter coming, until next Friday when we'll
See you again.

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