

For the Farm Wife and Family

Warm weather is here, gardening time has arrived, and its time for cooling meals—or, for moving some of the cooking outdoors. We have a few excellent, tested chicken recipes this week, plus one that for Old Fashioned Crumb Cake that wins Mrs. Abram E. Landis, R2 Lititz, a one-year subscription to Lancaster Farming.

She writes

I am sending an old recipe for Crumb Cake. It makes a very good cake. My mother got it from her mother when she went to housekeeping and I got it from my mother and have been using it for more than 38 years:

CRUMB CAKE

Two cups sugar
Four cups flour
One cup shortening (scant)
One and one-half teaspoons soda
One teaspoon cream of tartar
Thick milk or buttermilk to make a soft dough

Free To Women...

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Mix flour, sugar and shortening as for pie dough, and then add thick milk I mix soda and cream of tartar with flour mixture

Reserve some crumbs for top of cake.

Thanks, Mrs. Landis.

Summertime means chicken time, and there are no end of recipes for cooking. Some of these Lancaster County prize-winners were carried in last week's Lancaster Farming. This week we have more:

BROILED CHICKEN

Set range for broiling. Pre-heat if necessary, depending on your range instructions.

Place bird skin down on broiler rack, making it as flat as possible.

Brush chicken with seasoned melted fat

Place broiler pan so that chicken will be about four or five inches from the heat.

Turn about every ten minutes and brush with fat.

Cook until tender and nicely browned, 25 to 60 minutes, according to weight.

Test for doneness Test the drumstick joint (joint between drumstick and thigh) by pressing with fork—joint moves easily when meat is well cooked.



This is the blooming season in Lancaster County, when roadsides are touched with the faint yellow of honeysuckle, the air filled with the most delightful seasonal scent. Climbing trees, telephone wires,

draped on fences, honeysuckle offers only one of the many delights of springtime and summertime here. (Lancaster Farming Staff Photo).

Farm Women 8 Meet July 21, Mount Gretna

Members and families of Farm Society No 8 enjoyed a covered dish social Saturday evening at the Presbyterian church house, Donegal Springs. Abner Risser gave the invocation. An inspiring message, accompanied by feats of magic, by the Rev. G. H. Seidel of Harrisburg furnished the entertainment for the evening. Games were enjoyed by the children under the direction of Miss Joanne Bixler. Hostesses were Mrs. Henry Heisey, Mrs. Lewis Bixler, Mrs. William Heisey, Mrs. Robert Trimmer, and Mrs. Harold Ney.

The next regular meeting will be Saturday, July 21, 2 p. m. at Mount Gretna.

CHICKEN SALAD (Six Servings)

Two cups cooked or canned chicken
One and one-half cups diced celery
One-half cup chopped stuffed olives
One-half cup mayonnaise or cooked salad dressing
One and one-half teaspoons lemon juice
Salt and pepper to taste.
Combine all ingredients. Toss lightly and serve in lettuce cups.

SKILLET CHICKEN WITH RICE (Five Servings)

One broiler-fryer, two and one-half pounds, cut up
One-half cup flour
One and one-half teaspoons salt
One teaspoon paprika
One-eighth teaspoon paprika
One-half cup fat for browning
Two cups boiling water
One onion, sliced
Three-fourths cup rice
Parsley and paprika
Coat chicken with flour and seasonings and brown. Reduce heat, add boiling water and onion. Add rice. Cover and simmer until chicken is fork-tender, rice is fluffy and water is evaporated, about 40 minutes. Garnish with parsley and paprika.

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Chicken and rice make a good combination, one especially liked by the Latin Americans. There Chicken and Rice is Arroz con Pollo, and the rice has a beautiful deep yellow color which comes from inclusion of saffron in the recipe. Hot steaming chicken atop golden grains of rice—what more could you ask? You'll find it in some of the better restaurants of Tampa, Fla., like

the Columbia, or in the finer cafes on the Prado in Havana.

CHICKEN PAPRIKA (Four to Five Servings)

One broiler-fryer, two and one-half pounds cut up
One-fourth cup flour
Two teaspoons salt
Three-fourths teaspoon pepper
One-half cup fat for frying
One-half finely chopped onion
Three tablespoons water

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Farm Women 9 Plan Picnic in Buchmiller Park

A family picnic at 5 p. m. Sunday, July 15, will be the next meeting of the Society of Farm Women No 9 at Buckmiller Park. The Society met Saturday with Mrs. Henrietta Leaman, Co-hostesses was Mrs. Edith Shertz. Fourteen members answered roll call, naming their favorite sport.

It was voted to give \$25 to the Migrant Workers Fund. Mrs. Shertz read minutes of the previous meeting and Mrs. Helen Zucher gave the treasurer's report.

After the business meeting, Mrs. Chester Buzzard, wife of the pastor of St. Paul's Methodist Church, Lancaster, talked about the Parable on the African Violet. She gave a most interesting talk about growing and caring for violets from her experience since 1950. She has as many as 70 varieties and she now expects to have as many as 90 in the near future. She has never bought nor sold a violet. She brought with her 30 different varieties.

Refreshments were served and the meeting adjourned. Corresponding secretary is Mrs. Florence Morrison of R1 Martie Forge.



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