

For the Farm Wife and Family

The Fourth of July is over—the picnic dishes washed—and its time to get back to the stove. Mighty hot weather for cooking, and more reason why much of it should be moved out-of-doors.

Used to be that on a hot summer evening, we found nothing better than to go to a cabin on the top of a hill, broil thick steaks over a hot charcoal fire, mix a tomato salad in a huge bowl, using maybe some Italian dressing and going unsparingly on garlic and green onion. For potatoes, we used frozen french fries, wrapped in aluminum wrap, placed at the far end of the fire.

When serving time came, there was a meal fit for a king. Steaks as you ordered, rich in charcoal flavor, in a setting of timber and rocks.

There was also barbecued chicken—or as good, skillet fried chicken over hot coals. The cooks—and there were two of them—took turns facing the heat, turning out the most delectable meal one could ask.

Hoping to find a place more cool this weekend, I'll refer back to a few weekends ago and the sweltering summertime of St. Louis, where I was given, by Francis Nelson, a recipe for

CHICKEN MALOTTE

Eight broiler chicken breasts, boned and flattened. Salt and pepper inside

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Mold with hands until four inches thick, rounded at corners and floured. Tie each serving with string. Allow one breast of chicken per person, or, if you choose, two;

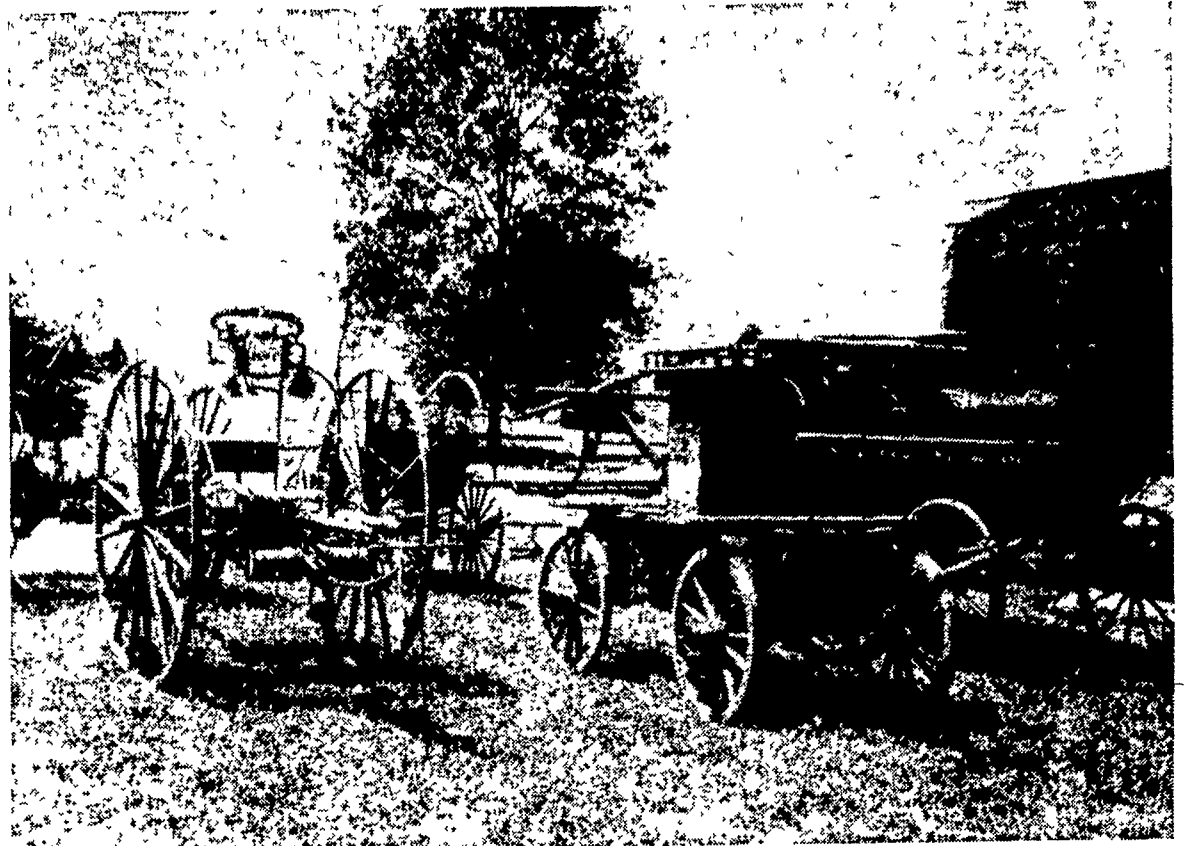
Melt a quantity of butter, pour over each breast; adding more flour, salt and pepper

Put in roasting pan with one-half inch of water. With an electric stove use no lid. With a gas stove, use a lid, our friend advises. Cook at 375 degrees, two hours.

Drain balance of liquid off. Just before serving, take juice in the pan, add flour (a tiny amount), add more butter, salt and pepper, and a tablespoon of kitchen bouquet

Add broiled mushrooms. Pour over chicken, cut string and serve

This forms a mound of delectable chicken, just like a filet mignon, our writer advises. And, if you wish, serve along with this a hearty, crisp chef's salad and potato puffs.



Chief inanimate characters in the Pageant of Lititz, observing that Lancaster County city's 200th anniversary, were these horse-drawn vehicles of the era when Lititz was new. Here they are, lined

up at the stage entrance, before one of the extravagant productions that helped mark the Bi-Centennial. (Lancaster Farming Staff Photo).

There have been many requests from out-of-state for typical Lancaster County recipes. What could be more typical than—

Beef Potpie

Two pounds stewing beef
Six cups water
One and one-half teaspoons salt
Six medium sized potatoes
Two cups flour
One egg
Three tablespoons milk or water
One teaspoon onion, minced
One teaspoon parsley, minced.

Cook meat until tender in salted water. Remove meat, add onion and parsley to broth. Bring to a boil, add alternate layers of cubed potatoes and squares of dough.

Dough

Beat egg, add milk. Add flour to make stiff dough. Roll paper-thin, cut in one-inch squares. If broth continues to boil while dough squares are added, they will not bunch together. Cover and cook 20 minutes. Add more water if needed. Add meat and stir through potpie.

serve to anyone and they will be delighted.

Let's try

Schnitz und Knepp

One and one-half pounds cured ham or one ham hock. Two cups schnitz (dried apples)

Two tablespoons brown sugar. Wash dried apples, cover with water, soak overnight. Next morning cover ham with cold water, cook slowly three hours. Add brown sugar, cook one hour longer.

Knepp (Dumplings)

Sift together
Two cups flour
Three and one-half teaspoons baking powder
One-half teaspoon salt
Stir in
One beaten egg
Two tablespoons melted butter
Add one-third to one-half cup
(Continued on page 9)

There's still another that I found one of the best in Lancaster County cookery, one that many here are familiar with—a dish you can

Today's Pattern



by Marian Martin
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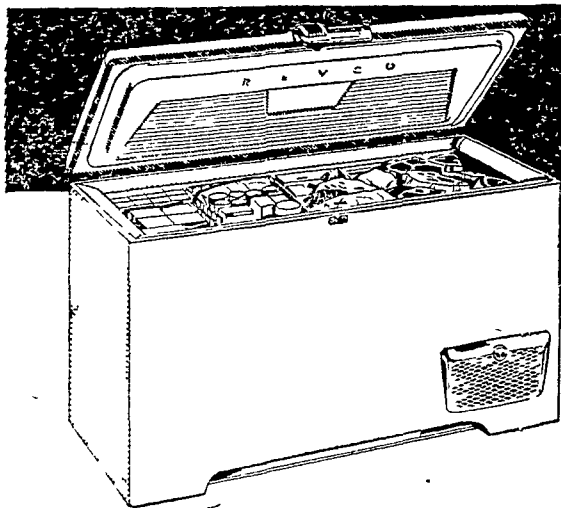
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