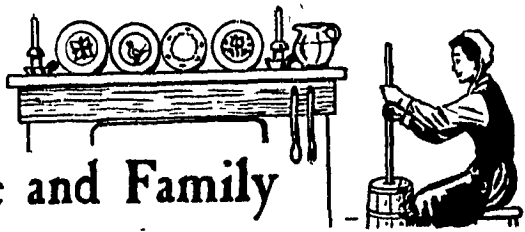


For the Farm Wife and Family



Want to Have Your Own Barbeque? Here Is the Recommended Sauce

This has been Barbecued Chicken Week. If you have never eaten barbecued chicken you are really missing a treat. Until a few years ago we had not eaten too much of this delicacy, but in the past few years it has become quite popular. From early spring until late fall organizations all over the county are having their annual "barbecues"; very few weeks go by that you cannot find barbecued chicken to eat. If you would like to make chicken this tasty way in your own kitchen, here is a recipe for a barbecue sauce that you might like to try. This recipe is approved by the Poultry and Egg National Board, Chicago.

BARBECUE SAUCE FOR CHICKEN

- 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 tablespoon paprika
 - 1 tablespoon sugar
 - 1/2 clove garlic or 1/2 teaspoon garlic salt
 - 1 cup catsup
 - 1 medium onion, finely chopped
 - 1/2 cup water
 - 1/2 cup lemon juice or vinegar
 - 1 tablespoon Worcestershire Sauce
 - 1/4 cup butter or margarine
- Blend salt, pepper, paprika and sugar. Add remaining ingredients. Remove from heat. Makes 2 1/2 cups.

To make barbecued chicken place golden-browned chicken one layer deep in a shallow baking

pan. Spoon Barbecue Sauce over chicken, using one-half cup for each pound of chicken. Bake in a slow oven (325 degrees) until chicken is tender, 45 to 60 minutes. Turn once to crisp evenly. Baste occasionally while cooking.

A dessert that would go well with chicken is Orange Charlotte Russe. This dessert can be prepared ahead of time and kept in the refrigerator until ready to be served.

ORANGE CHARLOTTE RUSSE

- 1 tablespoon unflavored gelatin
 - 1/4 cup cold water
 - 1/2 cup hot water
 - 1 cup sugar
 - 1/4 teaspoon salt
 - 2 tablespoons lemon juice
 - 1 cup orange sections and juice
 - 1 cup whipping cream
 - 12 lady fingers
- Soften gelatin in cold water. Add hot water and stir until thoroughly dissolved. Add sugar and salt and stir well. Add lemon juice, orange juice and sections and chill until it begins to thicken. Beat until light, then fold in cream that has been whipped until stiff. Pour into a bowl lined with lady fingers or stale sponge cake. Chill in refrigerator until ready to use. Serves six or eight.

REQUEST

Mrs. Levi H. Martin, R2 Ephrata would like to have a recipe for Chess pie. She doesn't want a recipe for cheese pie but Chess

pie. Can any of you ladies help her out?

Mrs. Martin also sends along a recipe for

GLORIFIED RICE

- 2 cups cooked rice
- 1 cup pineapple cubed
- 1 cup whipping cream
- 24 marshmallows
- 1/2 cup sugar
- 1 cup chopped apples.

We have a request and a freezing hint from Mrs. Marlyn N. Hertzog, R1 Stevens. She says in her letter:

I like Lancaster Farming a lot, especially the recipes and patterns. Let's have some recipes on canning and freezing. Will someone please send in an old recipe for bread filling. My grandmother used to make it; she served it in a dish. It was not baked in a casserole, neither was it in the chicken.

When I freeze chickens I cut them up to save space. The back, neck and ribs I cook and take off the bones. Then I pack it in plastic boxes and freeze, ready to use for chicken corn soup or chicken pie, using only half the space. I also use marshmallow jars with plastic lids for cooked chicken. Not too much broth in a glass jar, then it will not freeze over.

Take advantage of today's low egg prices; this is a good time to use eggs in main dishes and desserts. Omelets, souffles, creamed eggs and sliced hard-cooked eggs with sliced ham and cheese sauce are just a few of the main egg dishes to feature at family suppers.

A popular dessert is Whole-Egg Sponge Cake. You can make sponge cakes from unseparated eggs. Just be sure to omit the salt or add it with the dry ingredients, add the lemon juice to the eggs just before you beat them, and beat the eggs until they form soft peaks.

WHOLE-EGG SPONGE CAKE

- 6 eggs
- 1 tablespoon lemon juice
- 1 packed teaspoon grated lemon rind
- 1 cup sugar
- 1 cup pastry or cake flour
- 3/4 teaspoon salt

Break eggs into large bowl of electric mixer. Add the lemon

juice and grated rind. Beat the mixture at highest speed until soft peaks can be formed (12 to 16 minutes).

While the eggs are being beaten, sift together flour and salt. If a loose-bottom pan is not used, the cake will be more easily removed if the pan is lightly greased and floured.

Continue beating the eggs at highest speed (after soft peaks can be formed) and pour the sugar in a fine stream over them, taking 2 1/2 to 3 minutes to add all the sugar. Change mixer to lowest speed and sift the flour and salt over the surface of the mixture as the bowl turns, taking 2 1/2 to 3 minutes to add all the flour. Scrape the sides of the bowl and beat at lowest speed for one-half minute. Pour the batter into a 10-inch tube pan and bake 50 minutes at 325 degrees.

As soon as baked, invert the cake pan and set it on a rack to cool. Prop it up, if necessary, so that the air can circulate between the cake and the table top. Cool to room temperature before removing the cake from the pan.

HOW DO FATS COMPARE IN PASTRY? — Butter, margarine, lard, hydrogenated fat and oil — how do they compare in pastry.

Test which have been made comparing these fats have found that butter and margarine give a crisp, crackery pastry. Although the flavor is good, this pastry is not so tender and desirable as that made with lard or hydrogenated fat.

Lard, on the other hand, makes a flaky and tender pastry. Because it has greater shortening power, less of it is needed than of other fats to make a pastry of equal tenderness. Oil gives a tender crust but is less flaky.

These tests also proved that good products could be made by using one-third cup of hydrogenated fat, one-fourth cup of oil or one-third cup minus one tablespoon of lard for each cup of sifted all-purpose flour.

Due to new methods of processing and freezing, oysters are no longer left to the "R" months. We can now eat them all year round.

(Continued on page 9)

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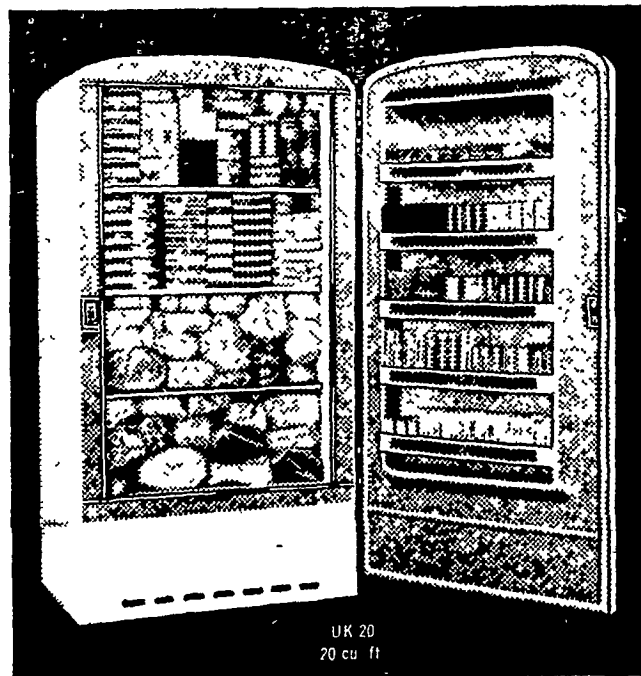
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