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and had whole wheat crackers. The grandchildren liked them as well as we did. I appreciate the active interest the farm women take in giving their receipts. I think it's a nice way of communicating and gaining acquaintances and friends. I also want Dr. Foreman to know that I always read his comments on the Sunday School lesson and use extracts from them. Thanks for a paper like Lancaster Farming.

Many thanks to Mrs. Baer for her nice letter and now here is her recipe for Southern Chess pie which she says is originally from England, a delicacy of nuts and transparent custard.

SOUTHERN CHESS PIE

Mrs. Frank N. Baer, Salunga
 Mix:
 1 cup brown sugar (packed)
 ½ cup granulated sugar
 1 tablespoon flour
 Beat in thoroughly.
 2 eggs
 2 tablespoons milk
 1 teaspoon vanilla
 ½ cup butter, melted
 Fold in one cup pecans or walnuts

Pour in an 8-inch pastry lined pie pan Bake just until set. Serve slightly warm, plain or with whipped cream. Bake 40 to 50 minutes in a 375 degree oven. This recipe was taken from Betty Crocker's Picture Cookbook, Revised Edition.

Mrs. Baer also says in her let-

ter. I'm also including a Rhubarb Punch that has been served at wedding receptions. Even those who don't like rhubarb enjoyed the punch and wondered what it was made of. After I told them it's a Rhubarb Punch, well they said "it's good."

GOOD LUCE PUNCH

Mrs. Frank N. Baer, Salunga

Cut in fine pieces one quart rhubarb (about two dozen stems) Add water to cover. Cook soft about 10 minutes. Drain through cheese-cloth bag. Measure should be about three quarts. Dissolve three cups sugar and two cups water. Cook 10 minutes to make syrup. Add the juice of six lemons. (I substitute often a little canned lemon juice when I haven't enough of lemons. The fresh lemons are preferred.) Add also one cup pineapple juice and the rhubarb juice. Pour over chunk of ice in Punch bowl. Just before serving add one quart ginger ale although I used 7-Up. Makes one gallon and serves 24 I often use this punch for ourselves without the 7-Up. It makes an inexpensive and refreshing punch. I make the rhubarb juice concentrate and freeze it in the quart milk boxes When I use it, I peel the box off and pour the water etc. to it.

Hope you've enjoyed these recipes sent in by our friends today. We'll be back with more next week.



SOUTHERN OVEN-FRIED chicken was the dish that was prepared by Miss Barbara Eby, 1013 Lititz Pk., Lancaster, to give her first place in the junior division of the cooking contest at the Poultry Assn. barbeque Saturday. Topping all of Lancaster County's famed cooks was a man, W. R. Hutchinson, 334 North Charlotte St., Lancaster, who prepared chicken legs in a new and novel way. (LF Photo)

Stuffed Chicken Legs a la Hutch Takes Prize at Poultry Barbeque

Here are the prize winning recipes in the poultry cooking contest held at the Lancaster County Poultry Assn. barbeque which was held Saturday at Lititz Springs Park.

The first prize recipe in the senior division prepared by W. R. Hutchinson, Lancaster, was Stuffed Chicken Legs a la Hutch

- 4 chicken legs
- Package of Brown and Serve sausages
- 1 tablespoon minced onion
- 2 tablespoons chopped celery
- Salt and pepper to taste
- 1 tablespoon each: parsley, tarragon and chervil
- ¼ cup butter
- 1 chopped carrot
- 1 chopped onion
- 2 cloves minced garlic
- 1 cup chicken bouillon
- 1 tablespoon Bovril (or meat glaze)
- ½ half lemon
- ½ cup mushrooms

Remove the upper part of bone from the chicken leg, leaving enough at the lower end so that the leg holds its shape. To do this, cut meat from the top of bone and then cut meat carefully from the bone using a scraping motion. Bend leg at knee joint and cut through joint with sharp knife. Crumble sausages and add one tablespoon minced onion and celery. Stuff mixture lightly into the cavity and bind with thread Season to taste with salt and pepper and sprinkle legs with herb mixture Melt butter in skillet and brown the chicken pieces very quickly on all sides Add chopped carrot, onion and garlic and cook for 10 minutes Then add half of the chicken bouillon and simmer slowly for 40-50 minutes Use remaining chicken bouillon which liquid has simmered down The legs should hold their shape. Skim excess grease from sauce and add Bovril. Press through sieve and taste for seasoning. Add chopped mushrooms which have been sauteed in butter. Arrange stuffed legs on parsleyed rice.

ount of sauce accordingly.

This is the first place recipe in the junior division prepared by Miss Barbara Eby, 1013 Lititz Pk., Lancaster.

Southern Oven Fried Chicken

- 1 four oz. package potato chips crushed
- ¼ teaspoon garlic salt
- Dash pepper
- 1 disjointed frying chicken
- ¾ cup shortning melted
- ½ teaspoon salt
- Combine crushed chips and seasoning. Dip chicken in melted butter, roll in chips. Place pieces skin side up so they do not touch in greased shallow pan. Bake in moderate (375 degree) oven one hour or until tender. Do not turn.

This is the second place recipe in the senior division prepared by Mrs Helen Hastings, Kirkwood.

Our Best Chicken Salad

- 1 chicken cooked (cut fine)
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 teaspoons grated onion
- 1 cup celery (cut fine)
- 1 cup cabbage (cut fine) or 1 cup white seedless grapes
- Cut in quarters —
- 3 hard boiled eggs (reserve one for garnish)
- ½ cup homemade mayonnaise
- ¼ cup Hellmon's mayonnaise
- Combine all ingredients, mix with mayonnaise.
- Serve on lettuce, garnish with hard boiled egg and tomato wedges

And this is the second place recipe in the junior division, prepared by Miss Mary Grube, R3 Lititz.

Chicken a la King

- ¼ cup butter
- ¼ cup flour
- 1½ cups chicken stock
- 1 cup milk
- Cook above ingredients until thick as cream. Add three cups cold diced chicken. Add four ounces mushroom buttons and two ounces chopped pimento.
- Heat to boiling point and serve in individual pattie shells. Garnish with diced hard-cooked egg, paprika and parsley.

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