



NEW POULTRY COOKING champion is Mrs. Marvin Weller, Richland. She was crowned by the 1956 champion, Mrs. Edna Sands, Tunkhannock. Mrs. Weller prepared fried chicken. Here's the recipe:

Fried Chicken

- | | |
|-------------------------|-------------|
| 2 fryer chickens | Salt |
| (thighs, legs, breasts) | Onion salt |
| Lard, for frying | Pepper |
| Flour | Celery salt |

Melt shortening in pan. Roll chicken in flour. Start frying chicken on high heat for two minutes. Sprinkle with salt, onion salt, pepper and celery salt. Cover, and fry on medium heat for 45 minutes. Remove from heat. Place on platter. Garnish. (LF Photo)

HEAR
The Mennonite Hour
Each Sunday

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

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Mix all together and bring to a boil. Add: prepared cantaloupes or watermelon rind, as much as the vinegar will cover. Cook until fruit is soft. Put into jars, cover with boiling syrup and seal.

12 DAY PICKLES

Mrs. Abram E. Landis,
R2 Lititz

Wash and slice eight quarts pickles. Do not peel pickles.

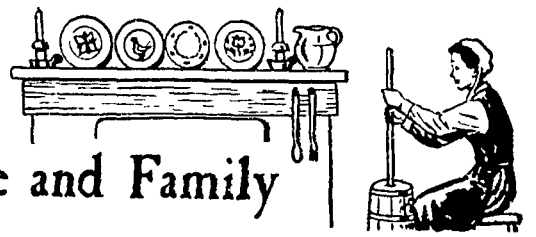
BRINE:
4 quarts water
2 cups salt

Bring to a good boil. When cool pour over pickles in a large crock. Cover pickles and let stand one week. Stir every day. Then drain pickles and cover with boiling water and let stand 24 hours. Drain again and again cover with boiling water with one teaspoon powdered alum added to boiling water. Let stand 24 hours and drain again. Then cover with hot syrup as follows:

- 8 pounds granulated sugar
- 2½ quarts vinegar
- 3 sticks cinnamon bark
- 1 box Pickling Spice

Boil syrup and pour over pickles; let stand 24 hours. Drain

For the Farm Wife and Family



syrup and bring to boil; again pour over pickles and let stand two days. Drain and pack pickles in jars. Heat syrup to boiling and fill jars and seal. Do not boil pickles at any time.

Pickles may be left in crock if so desired.

POLISH PICKLES

Mrs. Abram E. Landis,
R2 Lititz

Peel and cut into pieces ¾ to 1 inch in size

- 8 quarts pickles
- 2 cups sugar (granulated)
- 1 cup vinegar
- ¾ cup water
- 2 teaspoons salt
- 2 teaspoons tumeric
- 2 teaspoons dry mustard
- 2 onions sliced

As much alum as you can pick up on a knife tip.

Boil all together for 15 minutes put into jars and seal.

Thanks so much for sending us these recipes, Mrs. Landis. We're sure some of our readers will be trying them.

PREVENT GLASSWARE CASUALTIES

The twinkle of ice in a tall glass is music on any summer day.

The popularity of lemonade, iced tea and chilled desserts, however, can take a heavy toll of tumblers. Sudden changes in temperature are responsible for the untimely end of much glassware

To bring glassware through the summer without too many casualties, here are a few reminders on

(Continued on page 8)

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