

### Stewed Chicken With Dumplings

1 stewing chicken, about 3 lbs., ready-to-cook weight, cut up, giblets and neck  
 3 cups water  
 2 teaspoons salt  
 1 medium onion  
 2 peppercorns  
 Tip bay leaf

Simmer chicken, giblets and neck in 4 cups water with the salt, onion, peppercorns and bay leaf until fork-tender, about 2-1/2 hours. Remove chicken from broth. Strain broth; spoon fat from surface of broth. Measure broth and if necessary add enough water to make three cups. Blend the chicken fat, flour and milk, water or broth until free of lumps. Pour slowly into the simmering broth and cook, stirring constantly, until uniformly thickened. Cover and simmer about five minutes. Season to taste. Return chicken to gravy and heat to simmering while preparing dumplings. five to six servings.

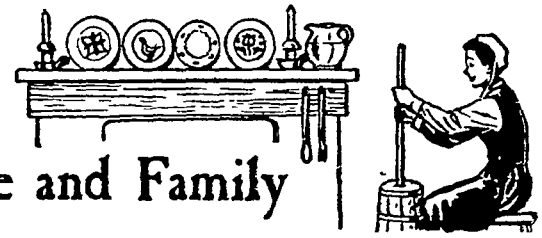
**Dumplings:** Follow directions on package of biscuit mix or prepare as follows: Mix and sift into mixing bowl two cups sifted all-purpose flour, four teaspoons baking powder, 3/4 teaspoon salt. Beat one egg and

1/3 cup chicken fat  
 1/2 cup flour  
 1 cup milk, broth or water  
 3 cups chicken broth  
 Salt, pepper  
 Dumplings

combine with 2/3 cup milk. Pour into a well made in the dry ingredients. Stir just enough to blend ingredients. Mixture has a rough appearance. Dip tablespoon into appearance. Dip tablespoon into simmering gravy, then into dough, taking up a slightly rounded spoonful for each dumpling. Dip into simmering gravy dropping dumplings atop chicken. Dip spoon into gravy for each dumpling. Repeat until all dough is used. Cook uncovered 10 minutes, cover tightly and cook 10 minutes longer. Makes 12 dumplings.

**Note:** To vary this basic recipe, thin strips of green pepper or pimento, sliced olives (green, ripe or stuffed), mushrooms, chopped toasted almonds, or chopped or sliced hard-cooked eggs may be added to the gravy and chicken just before serving.

## For the Farm Wife and Family



(Continued from page 8)

1/2 teaspoon salt  
 1 teaspoon baking powder  
 1/2 cup milk  
 1 cup toasted nuts

Melt chocolate and pour over shortening. Mix well. Beat eggs until thick and lemon colored. Add sugar gradually, beating well with each addition. Combine mixtures and add a little of the flour. Sift rest of flour, salt and baking powder together and add, alternately with the milk. Add chopped nuts. Spread in two — eight by eight inch pans which have been greased and lined with wax paper. Bake at 325° for 20 minutes. Cut into 32 bars 1 by 4-inches.

### HERMITS

1 1/2 cup brown sugar  
 3/4 cup butter and lard or any shortening, mixed  
 2 cups flour  
 1 level tablespoon baking soda  
 1/2 teaspoon each nutmeg, cinnamon, and cloves  
 1 cup currants  
 2 eggs  
 Roll, cut out and bake

### GINGER COOKIES

1/3 cup shortening  
 1/3 cup brown sugar  
 1 egg  
 3/4 cup molasses  
 3 1/4 cups sifted flour  
 1 teaspoon soda  
 1 teaspoon salt  
 2 1/2 teaspoons cinnamon  
 1 teaspoon ginger

Cream shortening and sugar until fluffy. Add egg and molasses; beat well. Sift together flour, soda, salt, cinnamon and ginger. Blend into shortening mixture. Chill dough for three to four hours. Roll out 1/4 inch thick on lightly floured board. Cut with cookie cutter. Place one inch apart on lightly greased baking sheet. Bake at 375° for eight to 10 minutes. Makes four to five dozen.

### PECAN NUT DROPS

1/3 cup shortening  
 1 cup brown sugar  
 2 eggs  
 2 cups cake flour  
 2 teaspoons baking powder  
 1/2 cup milk  
 1 teaspoon vanilla  
 1 cup pecan nuts, chopped  
 Cream shortening and sugar together until fluffy. Add eggs one at a time beating thoroughly after each addition. Sift flour and baking powder together and add alternately with the milk to the creamed mixture. Fold in vanilla and nuts. Drop from teaspoon onto a greased cookie sheet and bake 15 minutes at 375°. Makes 60.

### REFRIGERATOR OATMEAL COOKIES

1 cup cake flour  
 1/2 teaspoon soda  
 1/4 teaspoon salt  
 2 cups rolled oats, finely ground  
 (Continued on page ten)

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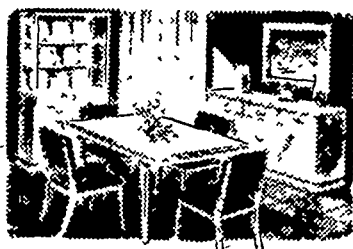
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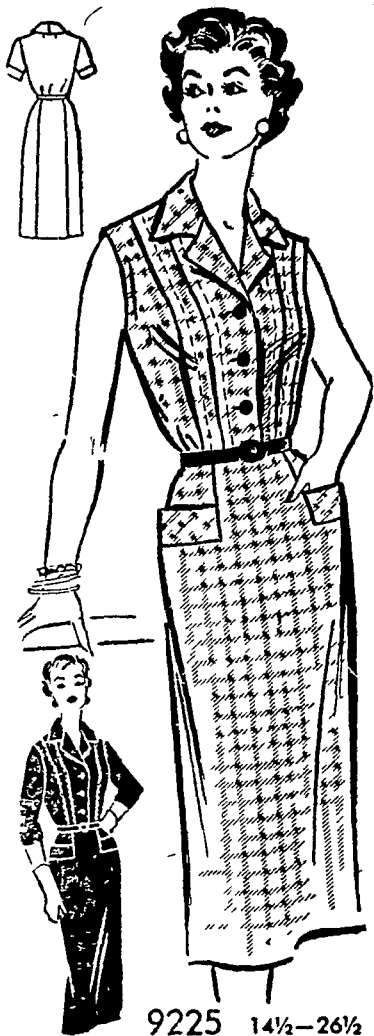
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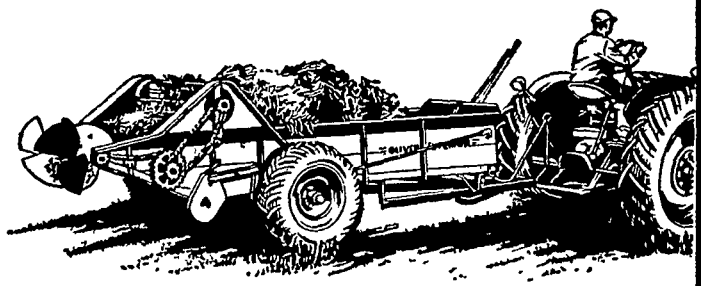


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 by Marian Martin

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