



FRIED CHICKEN won the first prize award in the senior division of the poultry cooking contest for Mrs. C. Warren Leininger, R2 Denver. Using no frills or stunts, she simply turned out a good platter of fried chicken — so good that the judges placed it first (LF Photo)

Two Ways to Fry Chicken Wins Poultry Cooking Contest Saturday

A special feature of the eighth annual chicken barbecue sponsored by the Lancaster County Poultry Assn at Lititz Springs park on Saturday, was a chicken cooking contest in which nine contestants demonstrated their culinary skill. The cooks were divided into two divisions, the adult group and the group less than 19 years of age.

The winner of the senior division was Mrs. C. Warren Leininger, Denver R2, a mother of two children. She was awarded a portable hair dryer by the association as her prize for the best platter of fried chicken. The second prize in the senior division, an electric steam iron, was awarded



JUNIOR DIVISION winner in the poultry cooking contest Saturday at Lititz Springs Park was Miss Joyce Nolt, R1 Reinholds. She used paprika in the coating of her fried chicken to give it an even golden brown color. (LF Photo)

t. Mrs. Samuel J. Bailey, 846 Eden Road, Lancaster, also for fried chicken.

THE WINNER of the junior division was Joyce Nolt, 15, daughter of Mr. and Mrs. Amos M. Nolt, Reinholds R1. Joyce is a 10th grade student at Cocalico Union High School and was awarded a portable mixer for her paprika fried chicken. The second prize, a portable radio, was given to Kay Eby, 11, daughter of Mr. and Mrs. Robert Eby, 1013 Lititz Pike, Lancaster, for her baked chicken. Kay is a sixth grade student at Brecht School, Manheim Twp.

Judges for the cooking contest were Mrs. Anna Smith, home economics department, Albright College, Reading, chairman, Mrs. Eleanor Ruhl, home economics teacher at Warwick High School and Lee Zinn, co-owner of Zinn's Diner, on Route 222, Ephrata RD. **HARVEY SPECHT** of Denver was general chairman for the cooking contest. Harry Ward, Jr. was in charge of the stoves and gas which were loaned by Ward Bottle Gas. Approximately 2,000 persons were on hand when the prizes were presented to the winners by Harry Ward, Jr. Most of the people remained to watch the beauty contest.

The two winners of the cooking contest will enter the state contest at Hershey on August 23. The highest scoring contestant at the Hershey contest will be named "Pennsylvania Poultry Cooking Champion for 1958."

PAN FRIED CHICKEN

Mrs. C. Warren Leininger, R2 Denver:

- 1 chicken
 - 1 cup flour
 - 2 teaspoons salt
 - 1/4 teaspoon pepper
 - 1/2 to 2/3 cup shortening as needed
 - 3 tablespoons water
- Mix salt, flour and pepper together and roll pieces of chicken in it until all covered. Put in skillet and brown on both sides. When brown add water and cover. Put on low or medium heat 30 minutes or until done.

PAPRIKA FRIED CHICKEN

Miss Joyce Nolt, R1 Reinholds:

- 1 1/2 tablespoons salt
- 1 1/2 tablespoons paprika
- 1 cup enriched flour
- 1/4 inch melted shortening or 2 cup melted shortening for a 9 inch skillet
- 1 or 2 tablespoons water
- 1 chicken

COATING: Blend salt, paprika. Use 1 1/2 tablespoons salt and 1 1/2 tablespoons paprika to 1 cup of enriched flour. Heat turns paprika a rich brown. Work into chicken leaving no moist spots to splatter and loose juice. Space

coated pieces on a rack to dry if there is time. Save leftover flour for gravy.

LIGHT BROWN: Heat 1/4 inch of melted shortening in skillet till it will just sizzle. A drop of water. A 9" skillet will need 3/4 cup of shortening. Skillet should have a cover or use a chicken fryer. Start meaty pieces first; then slip in slimmer parts as chicken browns. Don't crowd — better use two skillets. Reduce heat gradually when browning starts. Turn 2 or 3 times with fork.

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Placing the seed directly above the fertilizer makes the difference, Weldon says, because alfalfa and clover have a terrific appetite for phosphate-potash fertilizer.

and spoons or tongs. Never pierce. Add 1 to 2 tablespoons of water before covering. Cover tightly as soon as spotted with light tan. Browning will keep on. If you delay covering, chicken will be too brown and meat may be dry. As a guide to doneness allow about 50 to 60 minutes after chicken is covered, then make these tests. Meat should have shrunk a little from bone ends. When you cut thickest part to the bone, no pink should show. Crust — crisp or soft — is your choice. For extra crispness, uncover skillet the last 10 to 12 minutes.

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