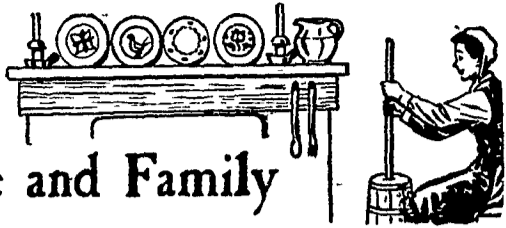


For the Farm Wife and Family



Versatility -- a la Poult

Chicken is a very versatile food as can be witnessed by trying some of the recipes we have for you today. Chicken can be stewed, fried, roasted, barbecued, used in soups, salads, sandwiches, or in any way that suits the occasion or the budget. Chicken is a good buy these days so serve it often in different ways.

For something special from the broiler, serve this gloriously golden brown chicken main dish. It's a savory combination of tender white rice, mushroom soup, chicken and cheese.

Chicken Hot Brown
 1 cup uncooked white rice
 1½ teaspoons salt
 2 cups water
 A 10½ ounce can condensed cream of mushroom soup
 ¾ cup milk
 6 slices chicken or turkey or 3, 5-ounce cans boneless chicken or enough small pieces for 6 servings.
 1 cup shredded American Cheese
 1 teaspoon paprika
 Put the rice, one teaspoon salt and two cups water in a two-quart saucepan. Bring to a vigorous boil. Turn the

heat down low. Cover with a lid. Simmer over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on ten minutes. Spread the rice over a greased shallow baking dish. Layer the mushroom soup, milk, the remaining ½ teaspoon salt and the pepper. Pour half this mixture over the rice. Arrange the turkey or chicken over the rice. Add the cheese and paprika to the remaining mushroom soup-milk mixture. Heat slowly until the cheese melts. Pour over the chicken or turkey and rice.

Place the baking dish in the broiler and broil until hot and bubbly. Watch closely to prevent the top from becoming too brown. Add milk if the mixture becomes too dry. This recipe makes six servings.

Chicken a la King
 3 tablespoons chicken fat or butter or margarine
 2 tablespoons flour
 ½ cup milk
 1 cup chicken broth
 Salt and pepper
 ½ green pepper, diced
 ½ cup mushrooms, cut in pieces
 1 egg yolk
 1½ cups diced cooked chicken
 1 pimiento, chopped
 Make white sauce; Melt two tablespoons of the fat and stir in the flour. Add milk and broth and cook until thickened, stirring constantly. Season with salt and pepper.

Melt the remaining tablespoon of fat, add green pepper a few minutes over low heat.

Beat egg yolk, stir in a little of the sauce, and add to rest of sauce. Add the rest of the ingredients and cook until mixture is hot. Serve in patty shells or on crisp toast, mashed potatoes, or waffles.

With this you might like to serve green peas, carrot and raisin salad and lemon milk sherbert.

Lemon Milk Sherbet
 2 teaspoons gelatin
 2½ cups rich milk or top

milk or half milk and cream
 ¾ cup sugar
 ½ cup light corn syrup
 ½ cup lemon juice
 ¼ teaspoon salt
 Soften gelatin in ½ cup of the milk. Place dish over hot water and stir until the gelatin is dissolved. Add the remaining milk and cool. Combine the sugar, corn syrup, lemon juice and salt. Add the mixture gradually to the milk, stirring constantly.

Pour the mixture into refrigerator tray and place it in freezer unit. Set at coldest point. Wet the bottom of the tray to hasten freezing.

When the frozen mixture is firm after 20 min., remove it to a chilled bowl and break it up with a fork. Beat it with a rotary beater until light and fluffy and return it to the tray.

Again wet the bottom of the tray and return it to the freezer unit. When the sherbert is of serving thickness, after about ½ hour, turn the control to normal refrigerator temperature and hold the sherbert until time to serve. from one to three hours. Makes 8 servings. You can also use one of the commercial sherbert mixes for this dessert.

Soup can be a whole meal when it's as hearty as Down-South Stew. Rich homemade chicken broth is the basis. Corn, tomatoes, okra and ma-

caroni make it hungry and colorful, too. Macaroni is a wonderful addition to soups. Just the uncooked macaroni directly to the soup, and until tender.

Down-South Stew
 1 stewing chicken, cut
 2½ to 3 quarts water
 4 teaspoons salt
 1 small onion, chopped
 2 cups whole kernel
 1 cup cooked tomato
 2 teaspoons salt
 ¼ teaspoon pepper
 1 teaspoon Worcestersauce
 6 ounces elbow macaroni
 1 cup cooked okra

Place chicken in saucepan and cover with water. Add four teaspoons salt and onion. Bring to a boil. Reduce heat, cover and simmer until tender.



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