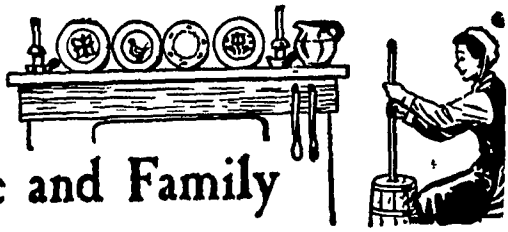


For the Farm Wife and Family



Chicken For Sumptuous Summer Entertaining

By Mrs. Richard C. Spence



SPENCE

Chicken has so many partified variations, it's hard to choose the most appealing method of preparation for a company meal or picnic. Here's a new idea, however, that is worth considering. Select three tender broiler-fryers, each weighing two to three pounds, stuff them with a savory dressing and present the three dramatically on a single large tray. Three birds will generously serve six to eight persons.

If this sounds like a lot of work, remember that you can make the stuffing in no time at all using the new packaged herb seasoned stuffing croutons. Just add melted butter and hot water to the toasted seasoned bread cubes and the dressing is ready to go

into the chickens. One package makes enough stuffing for all three.

Although the basic stuffing is flavorfully seasoned, you may wish to vary it with such additions as chopped celery and onion sauteed in the butter, slivered blanched almonds, chopped cooked giblets, sliced mushrooms or finely cut parsley.

STUFFIN' FRYERS

- 7 cups (7-ounce package) herb seasoned stuffing croutons
- 1/2 cup butter or margarine, melted
- 1 1/2 cups hot water or stock (more or less liquid may be used depending on preference for a fluffy or more moist stuffing)
- 3 2-2 1/2 pound broiler-fryer

- 1/2 cup butter or margarine, melted
- 1 teaspoon salt
- 1/2 teaspoon paprika
- 1/4 teaspoon pepper

Pour croutons into mixing bowl. Lightly mix in butter. While tossing gently, add water.

Wash, drain and dry chickens thoroughly. Stuff chickens and truss in usual manner. Lay each chicken breast up in middle of a piece of heavy duty aluminum foil. Combine butter, salt, paprika and pepper; brush over chickens. Seal edges of aluminum foil together with a tight double fold to make airtight packages. Place on rack in shallow pan. Roast in hot oven (450 degrees) about 1 1/4 hours or until done. Meat on thickest portion of drumstick should feel soft when pinched with thumb and forefinger. During last 15 minutes of roasting, fold aluminum foil back to brown chickens; baste with drippings. 6 to 8 servings.

BAKED CHICKEN PIQUANT

- 1 ready-to-cook broiler-fryer, cut into quarters
- 1 lemon, cut in half
- 1/8 teaspoon dried thyme leaves, crushed
- 1/8 teaspoon dried basil, crushed
- Salt and pepper

Place chicken quarters in shallow baking pan. Squeeze juice from 1/2 lemon over chicken quarters. Sprinkle with half the thyme and sweet basil, season with salt and pepper. Bake, uncovered at 400 degrees 40 to 50 minutes. Turn chicken. Squeeze juice from remaining lemon over quarters. Sprinkle with remaining herbs

- and salt and pepper to taste. 2 tablespoons butter or margarine
 - Bake 25 to 35 minutes, or until chicken is tender. 4 servings. 1/2 teaspoon dill seed
 - 1/2 teaspoon salt
 - 1/8 teaspoon ground black pepper
 - per
 - 2 tablespoons chopped chives
- (Continued on Page 9)

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