

For The Farm Wife

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- 2 teaspoons grated lemon rind
- 1 2/3 cups waverly wafer cracker crumbs, finely rolled
- 4 chicken breasts, boned and split
- 2 tablespoons butter or margarine, melted

Saute mushrooms in butter or margarine with dill seed. Stir in salt, pepper, chives, lemon rind and cracker crumbs. Mix lightly but well. Place chicken breasts between 2 sheets of wax paper. Flatten to about 1/8 inch thick with a rolling pin. Place 1/2 of the stuffing on each chicken breast. Roll up and secure with toothpicks. Place on an ungreased baking sheet. Brush with melted butter or margarine. Sprinkle with paprika if desired. Bake in a moderate oven (350 degrees) 25 to 30 minutes. Makes 8 servings.

CHICKEN AND GRAPES

- 1 cup triangle thins cracker crumbs, finely rolled
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon basil leaves
- 1/4 teaspoon tarragon leaves
- 3 chicken breasts, spilt
- 1/4 cup butter or margarine
- 1/4 cup minced onion
- 1 chicken bouillon cube
- 3/4 cup water
- 1/2 pound fresh mushrooms, sliced
- 3 tablespoons butter or margarine
- 2 cups seedless grapes or Muscat grapes, seeded

Mix cracker crumbs, salt, pepper, basil and tarragon. Remove skin from chicken breasts. Coat chicken in cracker crumbs. Heat 1/4 cup butter or margarine in large skillet and brown chicken on all sides. Place chicken in single layer in large baking pan. Add minced onion to butter in skillet and cook until soft. Pour in water. Add chicken bouillon cube. Bring liquid to a boil,

stirring to dissolve bouillon cube and pour around chicken. Bake, uncovered, in a moderate oven (375 degrees) 40 minutes. Meanwhile, saute mushrooms in 3 tablespoons butter. At end of 40 minutes baking time add mushrooms and grapes to chicken. Continue to cook 8 to 10 minutes. Makes 6 servings.

ORANGE CHICK-A-BOBS

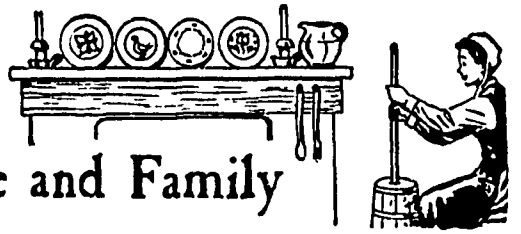
- 1/4 cup lemon juice
- 1/2 cup soy sauce
- 1/4 cup brown sugar
- 1/4 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 3 cups cooked chicken, cut into 3/4 to 1-inch chunks
- 4 medium oranges, peeled, cut into chunks
- 1/4 cup salad oil

Combine lemon juice, soy sauce, brown sugar, garlic and onion powder. Pour over the chicken in shallow glass dish. Refrigerate 1 hour or longer, stirring occasionally until all pieces are well marinated. Drain. Alternate chicken pieces and orange chunks on metal skewers. Brush with oil. Broil in oven or over glowing coals about 8 to 10 minutes, or until lightly brown, turning and brushing with oil. Serve hot or cold. 8 servings.

CURRIED CHICKEN

- 2 cups sliced onions
- 1/2 teaspoon minced garlic
- 1 cup diced celery
- 3 tablespoons shortening
- 2 tablespoons flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon curry powder
- 2 cups milk
- 2 cups diced, cooked chicken
- 1/3 cup quartered blanched almonds
- 2 tablespoons chopped pimiento

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For the Farm Wife and Family

Ladies, Have You Heard? . . .

By: Doris Thomas, Extension Home Economist

Some Guides For Buying Sweet Corn

Buy corn that is displayed in a cool place — corn that has been iced or held under refrigeration.

Kernels should be well-fitted, bright, plump, and milky, yet firm enough to resist light pressure of your thumb.

Husks should be fresh and green. Corn that is too young or too old lacks sweetness and flavor.

Buy only the amount of corn that you can use within a short period of time. To keep corn in good condition until ready to use, store in the refrigerator either with husks on, or husk and put in a plastic bag.

Locally grown corn can reach you fairly soon after picking. The sugar in sweet corn begins turning to starch shortly after picking, and this change takes place rapidly at high temperatures.

Ways To Protect Cheese Flavor

Refrigerate packaged cheese in the container. If necessary to rewrap the cheese, use waxed paper or laminated foil.

Wrap unpackaged cheese tightly with waxed paper, laminated foil, or a similar moisture-vaporproof wrapping before refrigerating.

Store perishable soft cheese, such as cottage, as carefully as you do milk. Keep this type cheese in the refrigerator in a tightly covered container, and buy soft cheese in amounts you can use in a short time.



THOMAS

Be Safe With Electricity

Too many appliances in an outlet means you're guilty of "octopus wiring." If fuses blow frequently, you probably need more circuits.

When something goes wrong, fuses stop the hazard by turning off the current. Use the right size fuse for the circuit. And never be so foolish as to put a penny under a blown fuse — you're asking for trouble if you do. Keep a supply of correct size fuses on hand.

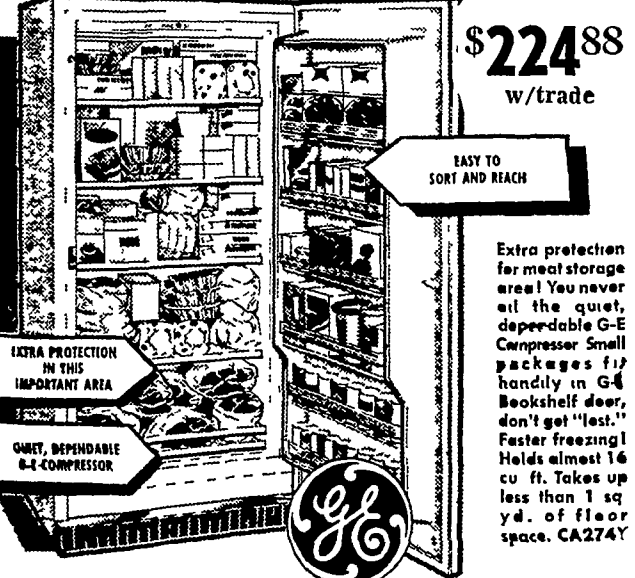
Know where the main switch is located and keep the space clear so you can reach it quickly in an emergency. Pull the main switch to cut off the current before you try to make any repairs. It's a good idea

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