

For the Farm Wife and Family

By Mrs. Richard C. Spence

CHICKEN EVERY SUNDAY



SPENCE

You may have chicken every Sunday but you needn't have it prepared the same way every Sunday. Today we have recipes for fried chicken, chicken with dumplings, chicken pie, chicken salad, chicken baked in the oven. Choose other foods to go with the chicken that will harmonize and contrast, in color, flavor, texture and temperature to create a satisfying meal-time experience. Dessert selection relates to the entire main course. If it is light, the dessert may be filling. On the other hand, if the main course is substantial, dessert should be light.

The focal point of this menu is Savory Chicken with Parsley Dumplings. Buttered carrots and a lettuce-cucumber-tomato salad enhance the delicate golden chicken gravy, topped with fluffy white, parsley-accented dumplings. Crusty rolls complete the main course. Raspberry sherbet with cookies provide a refreshing dessert with just enough substance.

SAVORY CHICKEN WITH PARSLEY DUMPLINGS
4 pounds stewing chicken, cut up

4 cups water
1 tablespoon salt
2 teaspoons savory
¾ cup sifted enriched flour
1 cup water

In Dutch oven or large saucepan combine chicken, 4 cups water, salt and savory. Cover and bring mixture to boil; reduce heat and simmer 1 hour, or until chicken

is tender. Remove chicken pieces and reserve. If necessary, skim fat from stock. Blend together flour and 1 cup water. Stir into stock; bring to boil. Cook over medium heat, stirring constantly, until thickened. Return chicken pieces to liquid mixture and bring to boil. Reduce heat and simmer while preparing Parsley Dumplings. Drop dumplings by rounded tablespoons onto chicken. Cover, and steam gently 15 minutes. Remove cover and cook 5 minutes longer. Serve hot.

Parsley Dumplings:
1 cup sifted flour
1½ teaspoons baking powder
¼ teaspoon salt
2 tablespoons butter or margarine
4 teaspoons dried parsley flakes
1 egg, beaten
¼ to ½ cup milk

Into medium-sized mixing bowl sift together flour, baking powder and salt. Cut in butter or margarine until mixture resembles coarse crumbs. Stir in parsley flakes. Blend together egg and ¼ cup milk.

Add liquid all at once to flour mixture, stirring to blend. If necessary, add more milk to make a thick batter. Drop by rounded tablespoons onto hot chicken mixture. 6 to 8 servings.

FRUITED CHICKEN LEGS BAKED IN FOIL

1 teaspoon paprika
½ teaspoon ground ginger
1 teaspoon seasoned salt
¼ cup flour
6 chicken legs (drumsticks and thighs) disjointed
¼ cup shortening

(Continued on Page 9)

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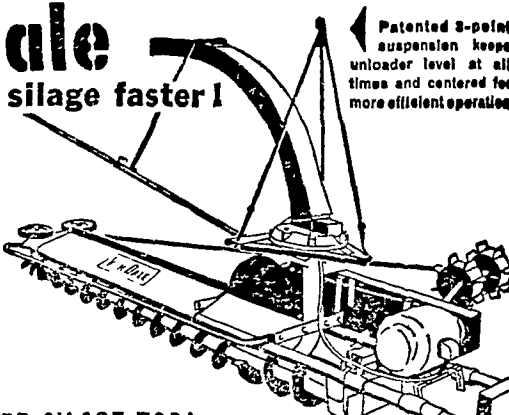
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