For the Farm Wife and Family



By Mrs. Richard C. Spence, Food Editor

New "Look" For Chicken . . .



SPENCE

Chicken is the mainstay of many a family menu, thanks to its fine flavor low and versatility. All around the world you'll find chicken on menus It's been a favorite in many lands for centuries; in fact, people have been raising domestic fowl at least 2000 years.

If chicken is cooked properly it is and bake 30 minutes longer, with 8 crackers. Cover with juicy and delicately flavored. In America or until knife inserted 3 of chicken. Beat eggs until fined chicken seems to be the most popular way of eating it: oven frying is, however, becoming more popular every year It's the easiest way to fry crusty chicken without spattering the range and the cook

Try a new coating, a new flavor, with delicious dairy sour cream. Just piepare a

mixture of dairy sour cream garlic; mix well. Dip chickwith lemon juice Worcester- en into sour cleam mixture; shire sauce salt and pepper, then roll in bread crumbs. baste it it cooks itself to well browned Serves 6-8. golden crisp perfection

celety salt paptika and a coating thoroughly. Arrange Little gaille Dip chicken in chicken pieces skin side Up this creamy coating, then in a 13892-inch buttered poll it in bread crumbs and baking dish. Bake uncovarrange in a baking dish ered in a preheated 375 de-That's all' Simply bake it give oven, 45-60 minutes or uncovered Don't turn or until chicken is tender and

(RISPY OVEN-FRIED CHICKEN

broiler-tivers (21/2 to 3 pounds each) (ut up 116 cups daily soul cleam table-poons lemon juice teaspoon Worcestershire 12

- sauce teaspoons celeiv salt
- teaspoon salt
- teaspoon pepper teaspoon papiika
- cloves minced gailie cup packaged div bread 112 teaspoons salt

Wash chicken and dry on absorbent toweling In me- 1's dum bowl combine sour cream with lemon juice, Woi- cook chicken in 6 cups water cestershire sauce celery sait until tender about 2 hours; salt, pepper

CHICKEN VEGARONI

pounds stewing chicken, cut up cups water tablespoons butter or

- margarine cup chopped onions
- package (10 oz) frozen muxed vegetables ounces medium shell
- macatoni eggs
- cup nonfat dry milk 12
- 14 teaspoon poultry seasoning
- teaspoon pepper

In large covered saucepan papiika and ieserve stock Cook chicken

See WAGNER

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enough to remove meat from bones and coarsely chop to left-over cooked chicken: make 3 cups; reserve. Set out 9-inch square baking pan. 16 Preheat oven to 350 degrees. Set large pan of water in 11/2 oven. In large saucepan melt butter or margarine. Add 4 onions and mixed vegetables 21/4 and cook until onions are transparent. Meanwhile, cook 1/2 macaron in boiling salted 1/8 water 8 minutes; drain 1/4 Blend together 2 cups re- 3 served stock (skim fat, if necessary), eggs nontat dry 1/2 milk, salt, poultry seasoning and pepper; stir into vegetables Stir in chicken and 1/4 macaioni Turn into baking pan, spreading evenly. Place in oven in pan of hot wa- degrees). Butter 9-inch square ter, bake 30 minutes. Cover pan. Line bottom of pan clean To serve, cut into 6 21/4 cups milk Mix well. Add portions.

of meal, if desired.

CHICKEN RY-KRISP

- ers
- en
- eggs
- mılk teaspoon salt
- teaspoon ground oregano 1 teaspoon white pepper cups (10 oz) shredded
- process American cheese cup (2 oz can) mush-100m pieces and stems, drained 4
- cup finely chopped onions

Heat oven to slow (325 to tenter comes out thick and lemon colored. Add seasonings, cheese, Chicken and stock may be rooms and green onions. Mix refugerated and remainder well. Pour over chicken. Top of recipe completed on day with 8 more crackers and sprinkle with remaining

Here are two ways to use tablespoons milk. Bake 50 minutes or until sauce is smooth and thick but not seasoned ry-krisp chack- firm. Remove from oven and let stand 5 minutes. Cut incups cooked cubed chick- to squares. Makes 6-8 sery.

*Substitute liquid cups and 3 tablespoons mushrooms for part of milk.

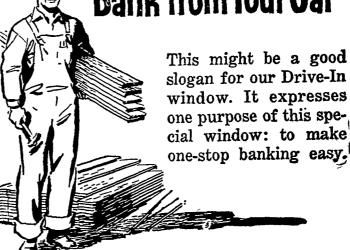
> SAUCY CHICKEN $(10\frac{1}{2} \text{ oz.})$ can cream of mushroom soup cup mulk

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