

FOR THE **FARM** WIFE AND **FAMILY**

CHICKEN A LA DELICIOUS By Mrs. Richard C. Spence

pineapple orange juice

CHICKEN HAWAIIAN

- pounds frying chicken pieces
- teaspoon salt
- egg, slightly beaten 14 cup frozen pineapple-orange olive sauce 6 servings juice concentrate, thawed
- cup corn flake crumbs '2 cup shredded coconut
- 12 teaspoon curry powder
- cup regular margarine or butter, melted

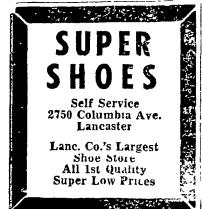
Arrange chicken in shallow pan, sprinkle with salt Combine egg with juice and pour over chicken pieces, let stand 1 hour in refrigerator, turning chicken once Mix corn flake crumbs with coconut and curry in shallow dish of pie pan Dip chicken pieces in crumbs mixture Place skin side up in a foil-lined shallow baking pan Diizzle with margarine Bake in moderate oven (350 degrees) about 1 hour or until chicken is fork tender Serve on heated plates garnished with pineapple ring which has been dipped in coconut and (wisted on endive or parsley 6-8 sei vings

SCALLOPED CHICKEN

- stewing hen (4 to 7 pounds) 3/3 stick (1/3 cup) butter
- tablespoons chopped onion 3/3 cup flour
- teaspoon salt
- 11/2 cups chicken broth
- eggs, separated cup milk
- cup bread crumbs
- SAUCE: cup sliced mushrooms
- 1/4 cup sliced pimiento olives 1/2 stick (1/4 cup) butter

Cook chicken until tender Remove chicken from broth Cool and remove from bones S! im fat from broth (After preparate) this recipe, use what is left of cooked chicken in Salads of Ci seroles, the broth in soup oil sauces)

Melt 2', stick butter in sauce pan Add onion and sauce un !



tender. Stir in flour and salt to water until almost tender, about form paste, Add broth gradually. 6 minutes, Diain Place broccoli 112 cupe milk Cook mixture over moderate in a 112 quart casserole 'Ar-There are as many ways to heat, stirring constantly until range chicken pieces on top of serve chicken as there are days thickened and smooth. Beat egg broccoli Melt cheese in milk in of the year' Chicken can be yolks in medium-sized mixing a pan over boiling water Add served alone with a special flavor bowl. Add milk and thickened lemon juice and Worcestershire: accent or it can be combined broth to egg yolks. Stir in bread stir until smooth Pour over with most any food to provide a crumbs. Beat egg whites until tasty casserole or nourishing stiff but not dry. Fold into broth crushed shredded wheat mixed one-dish meal Fruits as well as mixture Place 3 cups cooked vegetables go well with chicken, chicken in shallow casserole If you are in the mood for some. Pour mixture over chicken thing with a tropical accent, Sprinkle top with pulled bread Calories per serving. About liquids, seasonings, and chicken herve "Chicken Hawanan" It crumbs, if desired Sprinkle with 315 if made with 12 pound or turkey Cook stirring as needcombines the flavors of coconut, papilka Bake in moderate oven cheese, 240 if made with 14, ed, until thickened Serve on curry and a special marinade of (350 degrees) for 50 minutes pound cheese Prepare sauce by sauteing mushrooms and olives in 1/2 stick melted butter about 10 minutes Cut casserole into serving por- 1 tions and top with mushioom 3

cups liquid (water or vegetable juices and water) Garber Oil Co. Texaco Heating Oil **Burner Sales & Service**

medium onion

UNICKEN AND BROCCOLI

pounds fresh broccoli or ?

packages (10 ounces each)

frozen broccoli spears

cheese, finely diced

14 cup whole or skim milk

tablespoon lemon juice

to-eat cereal, crushed 1/2 teaspoon oregano

Simmer chicken in salted

water until tender, about 34 to

1 hour Preheat over to 350 de-

grees Cook broccoli in salted

with olegano. Bake 15 minutes

or until browned, Makes 6 serv-

BRUNSWICK STEW

chicken (about 3 pounds)

ings of 34 cup each

teaspoon Worcestershire

chicken thighs

cup water

cup water

sauce

14 teaspoon salt

teaspoon salt

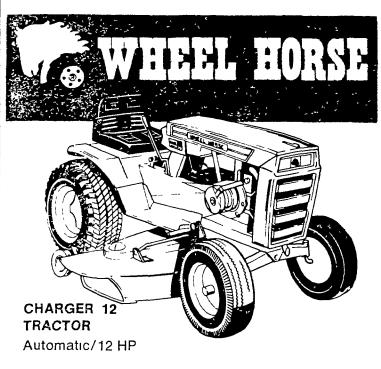
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- 112 teaspoons salt cups cooked or canned tomatoes (1 pound can) cups cooked or canned lima
 - beans cups cooked or canned

whole kernel corn Salt and pepper to taste 1

Cut up chicken Slice onion 14 to 12 pound process cheddar Put chicken, onion, liquid and 1 salt into pan Cover and cook 111 cups drained kidney beans slowly until chicken is tender. about 2 to 212 hours Add tomatoes, lima beans, corn, salt and pepper Heat Makes 6 servings. cup shredded wheat, ready, about 11 cups each

CHICKEN SHORTCAKE

- 14 cup chicken fat, margarine or butter
- 13 cup flour 112 cups chicken broth or chicken bouillon
- 12 to 1 teaspoon salt, as desired teaspoon pepper teaspoon poultry seasoning,
- if you ike turkey, cups chicken or cooked, diced chicken and broccoli. Top with 2 eggs, hard-cooked
 - slices toast, or 12 hot buscuits

Melt fat: blend in flour. Stir in

toast or hot biscuits. Garnish top with egg slices. Makes 6 servings. ²a cup each.

CHICKEN-KIDNEY BEAN SALAD

- stalks celery
- 12 small onion
- cup cut-up chicken, cooked
- 14 cup sweet pickle relish
- 14 cup mayonnaise or salad dressing

teaspoon prepared mustard Salt and pepper to taste

Chop celery and onion. Mix all ingredients. Chill before serving. Makes 6 servings, about 1/2 cup each.

BAKED CHICKEN AND PO-TATO AMERICANO: Place a layer of frozen French fries in a baking pan, then a layer of diced cooked chicken, then sprinkle with grated cheese. Pour white sauce over all. Sprinkle with chopped onion. Bake at 375 degrees for 40 minutes.



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