

"Favorite Recipe" Column Features Best in Chicken

Among recipes received recently under the new "Favorite Recipe" column were several involving chicken

The recipes were received from areas including Quarryville, Manheim, Annville, Lebanon and Gordonville

Two recipes are casseroles, one is baked chicken legs and two are chicken croquettes

Baked Chicken Legs

Mrs. Marilyn Weaver, Annville, sent a recipe for baking chicken legs. She says, "I like this chicken recipe because it is easy for anyone to make and is always good."

Take chicken legs, as many as needed, dip into or brush with melted butter, sprinkle with salt then pat with bread crumbs. Lay in foil lined shallow pan and bake for 1 to 1½ hours at 350°. If you like the skin soft cover with foil.

Chicken Croquettes

Mrs. Emanuel B. Zook, Gordonville RD1, sent her recipe for chicken croquettes as follows:

Grind 6 qt. cooked chicken meat. Add 3 teaspoons salt and ¼ teaspoon pepper.

2 cups chopped celery
1 small onion (ground)

Cook a white sauce and add chicken mixture, then shape into croquettes. Dip in beaten eggs, roll in bread crumbs, then fry in deep fat for three to five minutes. These are very delicious.

Mrs. Zook uses this White Sauce for Chicken Croquettes: Melt 3 tablespoons butter, add flour and seasoning, stir until well blended. Slowly add milk, stirring constantly until a smooth paste is formed.

The Chicken Croquettes recipe of Mrs. Clara DeLong, Quarryville RD1, is as follows:
1½ cup finely diced cooked chicken

Melt 3 tablespoons butter and add ¼ cup flour. Add 1 cup broth slowly. Cook stirring constantly until thick. Add 1 tablespoon dry parsley, 1 teaspoon minced onion, ¼ teaspoon salt and pepper.

Cool. Add chicken. Chill. Wet hands and shape into cones or balls. Roll in bread crumbs. Dip into beaten egg. Roll in bread crumbs again.

Fry in deep fat 365° for 2½-3 minutes.

Chicken-Corn Casserole

The family of Mrs. Aaron Horst, Lebanon RD4, likes her chicken and corn casserole which is as follows:

½ cup butter or margarine
½ cup flour
¾ teaspoon salt
¼ teaspoon pepper
½ teaspoon celery salt
2 cups milk
2 cups cooked chicken, chopped
1 can creamed style corn
¼ cup bread or cracker crumbs
1 tablespoon butter

Melt butter over low heat. Stir in flour, salt, pepper and celery salt. Cook until smooth and bubbly.

Remove from heat. Add milk and bring to a boil for one minute. Combine sauce, chicken and corn.

Pour into 1½ quart casserole. Top with crumbs. Bake at 350° 25 to 30 minutes.

Mrs. Parke Plasterer, 36 S. Fulton St., Manheim, forwarded her chicken-rice. Tremendous recipe as follows:

In bottom of buttered baking dish place:
1 package onion soup (dry)
1 layer of minute rice (dry)
1 layer of chicken pieces (fresh)
1 can cream of chicken soup
1 soup can of milk
Mix the soup and milk and pour over all. Season to taste. This casserole should have enough moisture to keep from sticking or burning on bottom. Bake in 350 degree oven until chicken pieces are tender, about 1 hour and 15 minutes.

Send Rhubarb Recipes

The rhubarb is poking its way out of the ground the past several days.

Rhubarb is very productive and has long been a popular food of farm families.

The possibilities for preparation are almost unlimited. Housewives use it cooked, in pies, sauce, and as desserts.

This probably doesn't begin to exhaust the possibilities for this delicious food.

Send your favorite rhubarb recipe to us right away for publication in our April 10 issue.

To help us do a good job with the recipe column please try to have the recipes mailed to us by next Saturday, April 3.

Address your recipe to Lancaster Farming Recipes, P.O. Box 266, Lititz, Pa. 17543.

We will send a photo which has on it a small reproduction of the Lancaster Farming masthead which appears on page 1.

Special care should be taken to see that your name and address are enclosed with your recipe. We received one recipe recently without a name on it.

Also, where possible, please include the phone number so we can check back if any question arises.

We have received some additional recipes for shoo fly pie. However, we are still requesting additional shoo fly recipes for publication in a future column. We would like to have a large number of these recipes, since we have received many requests for such recipes over the years.

Remember, please send your favorite rhubarb recipe right away.

Holstein Group Plans Tour In Frederick Area April 8

The annual Lancaster County Holstein tour will be held April 8 in the Frederick, Maryland area.

Buses will leave Lancaster Shopping Center promptly at 8 a.m. and return at about 9 p.m. Enroute to the Frederick area, the group will tour the Hanover Shoe Farms where there is an extensive horse breeding program consisting of 1,400 horses.

The group will tour the Russell Wachter farm at Keymar, the farm which sold a 1970 All-American Junior Yearling to Mexico. Wachter had a son and daughter on the 4-H judging team.

The Glenn-Lu-Knoll Farm, home of the "World's" champion milk cow, Reinharts Arthur Farms Ballad, will be the next stop. Ballad is the five-year-old Holstein cow with a record of 40,981 pounds of milk and 1,297 pounds of butterfat in 365 days.

The next stop is Kingstead

Farms, one of the older established breeding herds in the country, consisting of 136 animals with 12 excellent and 66 very good. The Kingstead herd's 1970 DHIR was 17,741 pounds of milk and 668 pounds of butterfat. The farm has sold several sires to breeding cooperatives.

The Beall Brothers in Clarkesburg have a unique commercial set-up in which five brothers incorporated into a 400 plus cow milking operation. The Beall's farm, 1,400 acres and have four 30 foot and two 24 foot silos.

Following an evening meal at Walkersville Fire Hall, the group will return home. Farmers have been asked to bring their own lunch.

Tour cost, including the evening meal, is \$8 per person.

Reservation deadline is April 2 by contacting John J. Landis at 656-6352, J. Mowery Frey at 464-3492 or Curtis E. Akers at 786-2531.

Hearing Slated to Review Md. Board of Agriculture

The Maryland Governor's Task Force on Agriculture will hold a Public Hearing in the Senate Finance Committee Room in Annapolis at 1:30 p.m. on Wednesday, April 14.

The purpose of the hearing is to give all interested parties and associations an opportunity to express their views of the present structure of the State Board of Agriculture in relationship to the re-organization of Maryland State Government.

Presently the Board of Regents of the University of Maryland also act as a State Board of Agriculture. Three members of the Board of Regents serve as an Agricultural Activities Committee and are appointed to the Board of Regents by nomination to the Governor from Maryland Agricultural Commission.

The members of the Commission representing all major segments of Maryland agriculture are nominated by agriculture interest and also appointed by the Governor. The Agricultural Activities Committee of the State Board of Agriculture (Board of Regents) are also members of the Commission. The Commission's decisions are in an advisory nature and are passed on to the State Board of Agriculture for their action by the Agricultural Activities Committee.

The responsibilities related to agriculture at the University of Maryland are under the direction of Dr. Frank L. Bentz Jr., Vice President of Agricultural Affairs. Dr. Bentz is responsible for the College of Agriculture, the Extension Service, Agriculture Research and Maryland State Board of Agriculture Programs.

Dr. Charles P. Ellington is Director of State Board of Agriculture Programs.

In the re-organization of State Government, 11 governmental agencies have been consolidated into Cabinet level departments. The Task Force will evaluate the present structure and the attitude of the agricultural community of the State and report to the Governor their findings.

The Task Force reported it is most anxious that all interested parties be heard and urges them to attend this important meeting.

U. S. Official Speaks on Increased Milk Output

Dairymen last year reversed a trend of declining production which began in 1965, according to J. Phil Campbell, U.S. Under Secretary of Agriculture.

They can expect a moderate increase again in 1971, he predicted.

His talk, "The Future of Dairying," was made Tuesday night to a group of 116 registrants from 28 states and about 100 guests participating in the sixth National Dairy Herd Improvement Association annual meeting on the campus of Pennsylvania State University, University Park.

The reason for this reversal of the trend is not yet known. Whether the increased output last year resulted from decisions by dairy farmers based on expectation of profits or from some such factors as mild

weather and better than average forage, we do not know, Campbell said.

Campbell indicated that dairy income has improved steadily for the past six years, and cited the success of dairymen in matching production to marketing conditions as the primary reason for this accomplishment. But, he noted a current decrease in per capita milk consumption.

Recent legislation for federal milk order areas and new opportunities in promotion of milk sales will be important factors in future attempts at increasing per capita milk consumption in America, he said.

With reasonable foresight on the part of producers, the dairy industry can work out its present problems and take advantage of the nation's economic growth during the 1970's, Campbell said.

"The future of dairying over the next 10 years will be determined in part by the addition of 25 million persons to our national population and by a 50 per cent increase in consumer purchasing power," he said.

Campbell predicted the number of dairy farms selling milk in the United States may be about 200,000 in 1980, compared with around 400,000 today. Cash

receipts per commercial dairy farm in 1980 may be roughly triple the current level.

Even with rising production costs, this should mean a substantially improved income picture for commercial producers, he said.

The Under Secretary urged caution and expressed a need for serious thinking by dairymen during the coming year. He pointed out that milk pro-

duction in 1961 was 126 billion pounds, in 1964 production rose to the all-time record high of 127 billion pounds. Then production fell to 116.3 billion pounds in 1969, and rose again to 117.4 billion pounds in 1970.

"Dairymen will again be in serious trouble if milk production during the next few years increases beyond the capacity of the market to absorb it," he said.

46th Dairy Exposition Planned at Penn State

Preparations are underway for the 46th Annual Dairy Exposition to be held at Pennsylvania State University from April 21 through May 8.

The event will include a dairy princess contest on April 21 and a dairy cattle judging contest May 1 for collegiate, 4-H, and FFA members, and a fitting and showing contest May 8.

Officers of the Dairy Science Club, sponsor of the Exposition, announce that all members of county FFA chapters and 4-H groups are invited to participate in the dairy cattle judging contest on May 1.

The cattle judging will include 8 to 10 classes. 4-H and FFA members will give oral reasons on two classes.

Awards will be given to the high team and high individuals in the cattle judging. These awards, in part, will be contributions from organizations in the dairy industry.

Exposition events of May 8, called Show Day, will feature spectator contests such as cow milking and milk "chugging." Show Day, held annually at the Dairy Production Center on the University Park campus, draws a large crowd each year.

