



Ladies,
Have
You
Heard?

By Doris Thomas,
Extension Home Economist



Doris Thomas

Use Chicken for Economical Entertaining
February party-giving and party-going to celebrate the birthdays of Presidents Lincoln and Washington and Valentine's Day, as well, make for a gay social season.

If you're the one to be giving the party, choose a dish that will please a crowd yet won't make too big an inroad into your

budget. Choose chicken. The U.S. Department of Agriculture says that chicken is now in abundant supply and a good buy in the way of a high-protein food, so you'll do well to consider it for your buffet feature dish.

For a more intimate dinner party, you might wish to serve a whole roast chicken with a tasty stuffing or rice-stuffed chicken breasts. But if your party calls

for a fairly large-size crowd, you might do well to choose chicken parts, or buy several chickens and cut them up yourself into serving size portions suitable for finger-food preparations or other dishes.

Baskets full of fried chicken, pilafs and other casserole-type chicken dishes are popular party fare, but one of the all-time favorites is barbecued chicken. It was certainly a favorite with the last President Lyndon Johnson, who served it frequently at his famous barbecues.

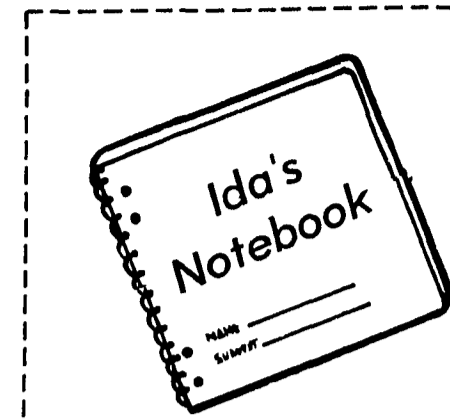
This recipe for "PRESIDENT'S CHOICE" BARBECUED CHICKEN, is President Johnson's recipe:

- 5 ready-to-cook chickens, 3 pounds each (cut up)
- 4 ounces chicken fat
- 4 ounces oil
- 2 large onions, chopped
- 5 ounces brown sugar
- 5 ounces wine vinegar
- 1 cup fresh lemon juice
- 5 cups catsup
- 12 ounces Worcestershire sauce
- 1½ ounces prepared mustard
- 1 quart chicken broth
- 1 pound celery, chopped
- salt to taste
- dash red pepper

TO PREPARE: Brown Chicken pieces in fat and oil. Remove chicken pieces to large baking pans. Add chopped onion to fat and brown lightly, add remaining ingredients and simmer 30 minutes. Pour sauce over browned chicken in baking pans. Cover pans with aluminum foil and bake in a slow to moderate oven (325 degrees to 350 degrees F), for 1 hour. Keep warm in electric warming ovens.

TIPS ON STORING SPICES
Before you bring spices home from the grocery store, think about how and where you'll store them.

Spices contain volatile oils which give them flavor. If the oil evaporates, the flavor is lost. To prevent such loss, buy spices in



Ida Risser

Last week I recounted some of our 25th wedding anniversary celebrations. Thinking on this, I am reminded of the serenade which some of our relatives and friends gave us. It was not "music outdoors at night" as the dictionary defines serenade, but rather "noise and more noise".

Luckily, our neighbors are not very near. Allen was cooking chocolate pudding and I'd just come home from an employees meeting - I worked full time. A homemade contraption was especially developed for such occasions and employed an electric motor, a shaft, a sprocket wheel and a car spring. After the racket finally died down they swarmed in to eat the pudding and other goodies. Unbeknown to the guests, one of them had really doused the pudding with black pepper. When the culprit was discovered, she was forced to eat her concoction, thus adding to the hilarity of the situation.

Quite recently I learned that my husband made the gadget to serenade others... among them, Max Smith, our County Agent. Nowadays most young couples live in such proximity that such a boisterous party would be frowned upon.

quantities you can use before they become stale.

Protect such spices as paprika, curry powder, and mustard from direct sunlight to avoid loss of color. In addition, keep the white or light-colored spices from long exposure to light. These kinds tend to yellow and develop off flavors.

Cayenne pepper and paprika will retain flavor longer if you store them in the refrigerator. And always keep spices closed tightly and in a dry place. Dampness may cause them to cake.

There have been several fresh heifers in our herd lately and they are determined not to go into the milk parlor.

Little boys and big boys wrestle, go to 4-H and FFA meetings and so father farms alone.

Nancy and I were pressed into service and helped urge the haltered animals into the stalls. When the heifers go through the parlor before freshening and learn there is feed in it, it makes it easier for everyone concerned.

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