

Home On The Range

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the pan, add zucchini chunks, put lid on skillet and simmer for 45 minutes. Every 15 minutes, baste with sauce. To serve, pile the chicken in the middle of a platter with zucchini, and plenty of parsley. Very nice with rice or French bread. Makes four servings.

Mrs. Ruth Ruoss
Blain, Pa.

xxx

FRANKIE CARROT DISH

Brown:
4 tablespoons butter
Add:
¼ head shredded cabbage
1 medium onion, cut fine
3 or 4 cups carrots, cut into one-inch pieces
4 frankfurters, cut into one-inch pieces
Salt and pepper to taste
Hickory Smoke salt, if desired
Water to prevent scorching
Cook two cups noodles in

salt water, then add to above just before serving.

Fannie Lapp
Quarryville, Pa.
xxx

SKILLET CHICKEN AND BROCCOLI

½ cup flour
teaspoon salt
½ teaspoon pepper
3 tablespoons cooking oil
1 whole broiler-fryer chicken
1 pound fresh broccoli or 2 (10 oz.) packages frozen broccoli
1 teaspoon salt
½ cup boiling water
1 tomato, if desired

In a clean bag mix flour, salt and pepper. Wipe chicken inside and out with a damp cloth. Cut-up chicken into serving size pieces. Heat oil in a large, heavy frying pan over medium low heat. Shake a few of the chicken pieces in flour mixture to coat. Brown chicken on all

sides. Cover. Cook until chicken is tender. Fresh broccoli: Wash thoroughly. Remove heavy stems from heads. Bring salt and water to boiling in a flat bottomed saucepan with a tight fitting lid. If broccoli stems are large, split. Add to boiling water. Cover. Steam five minutes then add broccoli tops. Cover. Steam until tender. Do Not Overcook! Frozen broccoli: Cook by package directions. Drizzle three tablespoons chicken drippings over broccoli-fresh or frozen. Place chicken in the center of a heated platter. Arrange broccoli tops around chicken. Serve stems in a bowl. Cut tomato into wedges. Arrange on broccoli. Serve at once. Makes six servings.

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VEGETABLE CASSEROLE

½ cup cooked string beans
½ cup cooked carrots
½ cup celery (diced fine)
½ cup cooked corn
½ cup cooked peas
1 tablespoon onions (chopped)
1 cup medium white sauce (see below for recipe)
2 tablespoons melted butter
2 tablespoons grated cheese
½ cup bread crumbs
Dash salt and pepper
White Sauce:
2 tablespoons flour
2 tablespoons fat
1 cup milk
¼ teaspoon salt
Dash of pepper

Grease bread pan. Place a layer of vegetables on the bottom and cover with layer of white sauce. Repeat until pan is nearly filled.

Mix butter and cheese with bread crumbs and sprinkle generously over the top.

Bake uncovered at 350 degrees F. 20 minutes or until brown.

Mrs. Charles Biehl
Mertztown, Pa.

Apples down

HARRISBURG - Pennsylvania apple holdings are down 16 per cent from a year ago, according to the Pennsylvania Crop Reporting Service.

Pennsylvania apples in cold storage on October 31 totaled 190,411,000 pounds, down 35,963,000 pounds or 16 per cent from last year. The 190,411,000 pounds converts to 4,534,000 boxes of 42 pounds each.



There's nothing like an old-fashioned loaf of bread and some jelly to liven up a holiday table.

Discussing Strategy

A Democrat and a Republican were discussing their election strategy.

"I'm always promoting the party," said the Democrat "For example, when I take a cab, I give the driver a large tip and say, 'Vote Democratic'."

"I've got a similar approach," noted the Republican "Whenever I take a taxi, I don't give the driver any tip at all. When I get out of the cab, I say, 'Don't forget to vote Democratic'."

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