

Home on the Range

(Continued from Page 46)

with ease. Mix butter and poppy seed with noodles. Remove bat leaf from sauce. Place noodles on platter; top with chicken and sauce. Sprinkle on Parmesan cheese. Makes six servings.

xxx

WILD RICE 'N' SUNFLOWER SEED CHICKEN BREASTS

4 whole broiler-fryer chicken breasts, halved
 ½ cup corn oil, divided
 1 teaspoon flavor enhancer
 ¾ teaspoon salt
 1 package (6 ounces) chicken flavored stuffing mix
 ½ cup wild rice
 ¾ cup hulled sunflower seed
 1 cup water
 ¼ cup instant minced onion
 ½ cup finely chopped celery
 2 teaspoons parsley flakes
 1 can (10½ ounces) condensed cream of chicken soup
 ¼ cup milk
 1 tablespoon chopped pimiento
 1 tablespoon chopped fresh parsley

Pour ¼ cup of the corn oil in large shallow baking pan. Place chicken in single layer skin side up in pan; turn to coat with corn oil. Sprinkle with flavor enhancer and salt. Bake at 375°F. oven, uncovered, 15 minutes. Turn; push chicken to center of pan. Mix together remaining ¼ cup corn oil, stuffing mix, wild rice, sunflower seed, water, onion, celery and parsley flakes. Spread around chicken. Cover with foil and bake an additional ½ hour. Mix soup

and milk. Pour over chicken. Place pimiento and chopped parsley around chicken but not over stuffing. Re-cover with foil. Reduce heat to 350°F. and continue to bake about 20 minutes or until fork can be inserted with ease. Makes eight servings.

xxx

CHICKEN BREASTS A LA GENOVA

2 whole broiler-fryer chicken breasts, halved, skinned, boned and flattened
 ½ cup grated Parmesan cheese
 2 eggs, well beaten
 ¾ cup plain bread crumbs
 ½ cup corn oil
 1 teaspoon flavor enhancer
 ½ pound mushrooms, sliced
 ¾ cup white wine
 4 slices Monterey Jack type cheese

In three separate bowls place Parmesan cheese, eggs and bread crumbs. Press chicken into cheese covering both sides. Remove and dip in egg and then into bread crumbs. Heat corn oil in fry pan over medium heat. Add chicken, sprinkle with flavor enhancer, and brown on all sides. Remove and place in single layer in baking pan. To the hot fry pan add mushrooms and wine. Sauté about five minutes. Place slice of Monterey Jack type cheese on top of each chicken breast and spoon mushrooms over chicken. Add pan juices to baking pan. Bake in 325°F. oven, covered, about 30 minutes or until fork can be inserted with ease. Garnish with lemon slices and parsley. Makes four servings.

xxx

TANZANIAN CHICKEN

1 small broiler-fryer chicken, cut in serving parts
 ½ cup plain flour
 1 teaspoon salt
 ½ teaspoon pepper
 1½ cups peanut oil
 2 cups chicken broth
 1 cup raw white rice

½ teaspoon salt
 ½ teaspoon pepper
 ½ cup flaked coconut
 ½ cup raisins
 ½ cup roasted salted peanuts, chopped

Heat peanut oil in large skillet over high setting. Mix flour, one teaspoon salt and ½ teaspoon pepper. Coat chicken completely with flour. Fry chicken parts in hot oil, turning to brown evenly for approximately 30 minutes. While chicken is frying, bring chicken broth to boiling. Stir in rice, ½ teaspoon each of salt and pepper. Cook rice approximately 20 minutes or until liquid is absorbed. Stir coconut and raisins into rice and recover for five minutes over low setting. When chicken is done, remove from skillet. Drain off all peanut oil but reserve drippings. Stir cooked rice mixture into skillet with drippings, mixing ingredients thoroughly. To serve, arrange cooked rice on large platter, sprinkle with chopped peanuts, place fried chicken parts on top of rice. Garnish with fresh orange or mango slices. Serves four to six.

xxx

Berks Co. tree seedling sale set

LEESPORT - The Berks County Conservation District Directors are offering all land-owners, civic groups, youth groups and others a chance to beautify their property and the Berks County area.

A packet of six or 100 trees of a person's choice, from the following list is being made available at the low cost of six for \$1 or 100 for \$14. A person chooses the species and quantities of each, and may order as many seedlings as he wishes. All are approximately three years old.

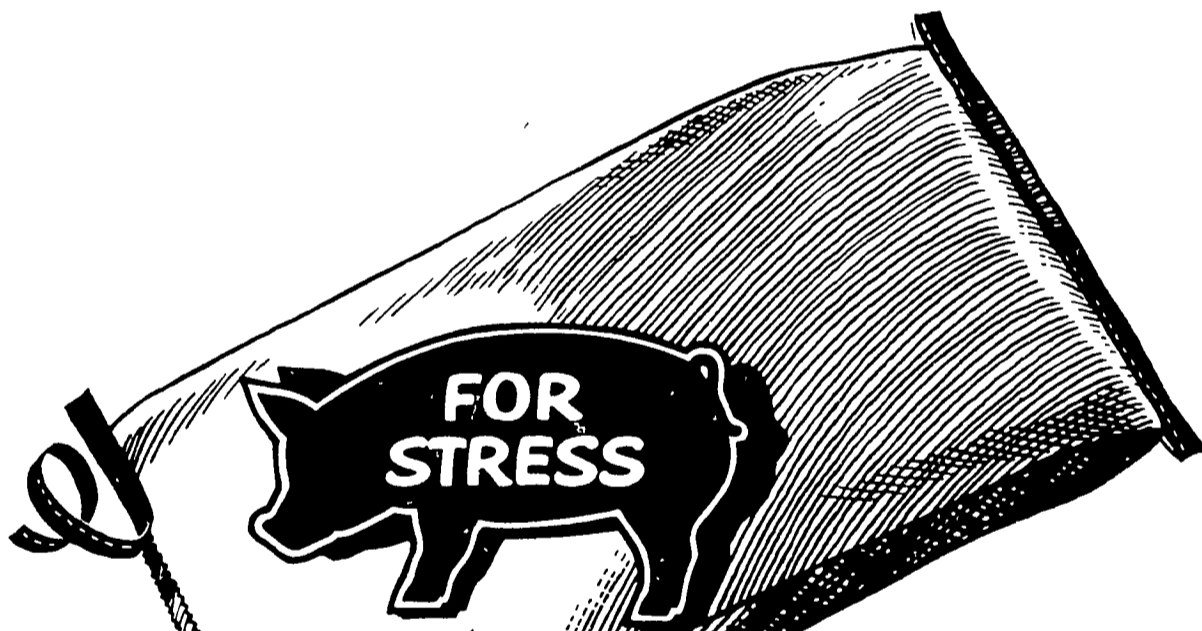
The following tree seedlings are offered for sale: Colorado Blue Spruce, Scotch Pine, Douglas Fir, Arborvitae, Austrian Pine,

Norway Spruce, and Mugho Dwarf Pine.

The Berks Co. Conservation District Directors are also offering the following trees: Red Maple, at \$1 each; White Birch, at three for \$1, White Dogwood, \$1 each; and American Holly, \$2.50 each, (male and female). All are approximately three years old.

All orders must be in the Berks Co. Conservation District office not later than March 10, 1978. The trees can be picked up in the rear of the Ag-Center on April 20, 21, and 22. It is important for those interested to remember that the seedlings are offered for sale by advance cash orders only.

How to keep stress from triggering pneumonia* and atrophic rhinitis losses:



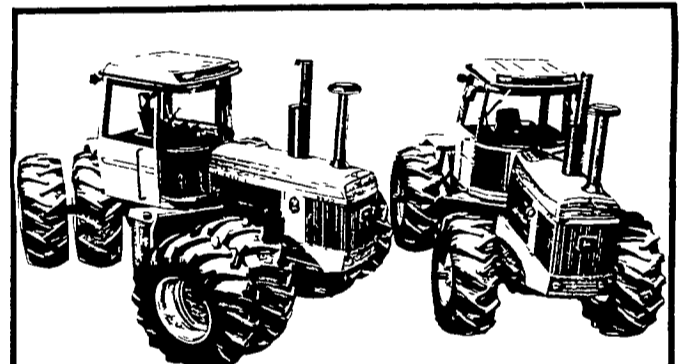
*Caused by *Pasteurella multocida* and *Corynebacterium pyogenes*.

Tylan Plus Sulfa
 tylosin sulfamethazine

there's no other way

FOR MORE INFORMATION SEE YOUR
 FEED SUPPLIER SERVICED BY

NEW HOLLAND SUPPLY CO.



We have a 8430 all-John Deere 4-Wheel-Drive in stock now

From top to bottom and front to back, 8430 and 8630 Tractors are all John Deere. They're farm tractors. They are designed, built, and warranted for use by farmers.

John Deere-designed means real farm features. These are the only 4 wheelers with productivity boosting Quad-Range™ transmission, Perma-Clutch™, Sound-Gard® body and Rack and Pinion wheel tread adjustment, just to name a few John Deere exclusives.

John Deere built means every subassembly, assembly, and major component is John Deere. All pieces are built from scratch to fit, mesh and work together.

John Deere-warranted means these tractors have the longest standard engine warranty in the business (all internal engine parts covered for two full years or 1500 hours whichever occurs first). But more important, the engine and every other warranted part (except tires) are handled through the same place. Right here. Stop in. Let's talk 4 wheel-drive tractor for your farm.

LANDIS BROS., Inc.

1305 Manheim Pike
 Lancaster, PA 17601
 PH: 717-393-3906

