

Chicken

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- 1 tablespoon cooking oil
- 1/4 cup sherry
- 3/4 cup soy sauce
- 1/4 cup water
- 1/4 cup chopped green onion, white and green parts included
- 3 cloves garlic, minced
- 1 tablespoon sugar
- 1 teaspoon minced ginger

In Dutch oven, place oil and heat to high temperature. Add chicken and cook, turning, about 10 minutes, or until brown on all sides. Pour sherry over chicken. In medium bowl, mix together soy sauce, water, onion, garlic, sugar and ginger; pour mixture over chicken. Cover and simmer 25 minutes. Turn chicken and simmer about 10 minutes longer or until leg moves freely when lifted or twisted. Serve whole, sliced or chopped, with juices.

Airville 4-H Club

The Airville Community 4-H Club held its monthly meeting recently at the Lower Chanceford School. Committee reports were given and the semi-annual paper drive was discussed. Ann Hutschenreuter gave a report on rabies and Mrs. Hedrick gave a report on the 4-H auction.

The meeting was adjourned to the program which was talents and hobbies. Every member told a little about their hobby, and those who didn't take part had to participate in a skit. The next meeting will be March 20. Anyone interested in joining (8 - 19 Years old), contact Bess Hutschenreuter at 862-3365 or Kathy King at 862-3607.



ANSWER - Millie Sechrist, Fawn Grove, recently requested a cream of broccoli-cheese soup recipe. Here is a recipe sent in by Mrs. Claude Levengood, Douglassville. Thanks!

Cream of Broccoli-Cheese Soup

- 2 1/2 cups milk
- Aproximately 1 cup shredded medium sharp cheese
- 6 tablespoons flour
- 1 tablespoon Worcestershire sauce (optional)
- 1 large bunch fresh broccoli
- 1 cup chopped onion
- 1/2 cup chopped celery
- 2 cups water
- 3/4 pounds fresh mushrooms (optional)
- 6 slices bacon, fried crisp and crumbled
- 4 tablespoons butter or margarine

Fry bacon, reserve fat; set aside. In large frying pan, saute onions in bacon fat until tender. Add two cups water and bring to a boil. Add celery, broccoli and mushrooms. Reduce heat and simmer for 20 minutes. Meanwhile, in separate large pot, melt butter; add flour and mix well. Slowly add milk and Worcestershire sauce and bring slowly to a boil, stirring constantly. When milk is boiling, quickly remove from heat and mix in shredded cheese. Stir until cheese is melted. Add simmered vegetables and stir well. Top with croutons and crumbled bacon.

ANSWER - In response to Mrs. Earl McCaleb's request for wet black walnut syrup for ice cream, Mrs. Levengood recommended adding chopped walnuts to maple syrup and

making it to your desired consistency.

ANSWER - We received two recipes for asparagus as requested by Donna Lencoski. Thanks go to Eva Southard, Glen Rock, for the first entry, and to A. Martin, Fleetwood, for the second.

Scalloped Asparagus Casserole

- 1 1/2 pounds asparagus
- 6 tablespoons butter
- 6 tablespoons flour
- 1/2 teaspoon pepper
- 2 cups milk
- 3/4 cup diced sharp or Velveeta cheese
- 2 tablespoons chopped onions
- 5 hard boiled eggs
- 1/2 cup buttered bread crumbs

Cook asparagus until tender, drain. Melt butter, stir in flour and seasonings, add milk gradually, and cook over low heat. Add 1/2 of the cheese and stir until smooth. Combine sauce, asparagus and sliced eggs. Top with crumbs and remaining cheese. Bake in 350-degree oven for 30 minutes. Potato chips can also be used for topping.

Baked Asparagus

- 15 to 20 tips of fresh asparagus
- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups buttered bread crumbs
- 5 hard cooked eggs
- 1 1/2 cup rich milk
- 1 teaspoon salt
- 1/8 teaspoon pepper

Brown the bread crumbs in two tablespoons butter. Place half of the crumbs in the bottom of a baking dish. Add cooked asparagus and chopped eggs in alternate layers. Add seasoning then cover with remainder of crumbs. Make a white sauce of two tablespoons of butter, flour and milk. Pour sauce over contents of the casserole and bake at 350 degrees for 45 minutes.

ANSWER - A. Martin also sent in a recipe for hominy cakes, as requested by Louise Sines, Oakland, Md.

Hominy Cakes

- 2 cups cooked hominy
- 2 eggs
- 1 cup flour
- 2 cups milk
- 3/4 teaspoon salt

Cook hominy in salt water until soft. Drain. Add beaten eggs, flour, salt and milk. Drop batter from a spoon onto a hot griddle. Fry until brown on both sides. Serve as griddle cakes. Makes about 12 to 15 cakes.

Central 4-H Dairy Club

The Central 4-H Dairy Club met recently at Bair Station and saw slides, presented by Shannon Newman, on the Hoards Dairyman contest.

The next meeting will be at Jane Thompson's home on March 12. The program, "The Utter is a Factory," will be presented by Dr. Kunselman.

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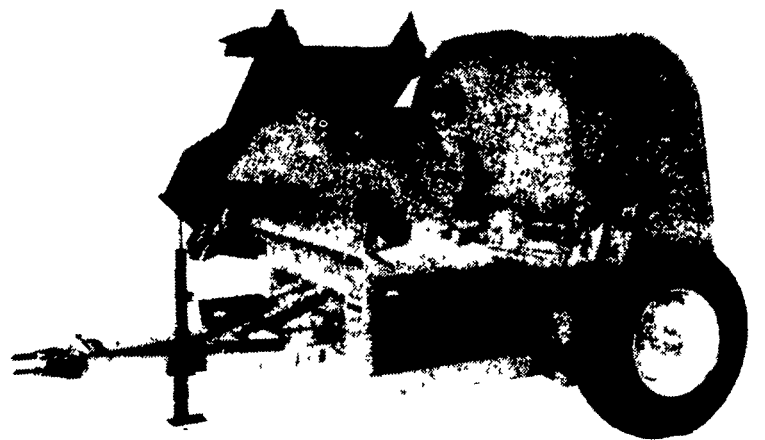
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