

October Is Chicken Month



HARRISBURG (Dauphin Co.) — Gov. Tom. Ridge proclaimed October as Chicken Month to recognize Pennsylvania's hardworking individuals who work in the poultry industry, which generates more than \$674 million for the state's economy. Industry leaders accepting the proclamation include, from left, Henk Correll, Jr., John Martin, Bill Robinson, Pennsylvania Poultry Federation President Jim Adams, Deputy Secretary of Agriculture Christian Herr, Mickey Baugher, Jim Skinner, Clair Hilsher, Mark Lovette, and Executive Secretary of Penn Ag Industries, Walt Peetchatka. In the proclamation, Ridge recognized the value of chicken as one of the most versatile, economical and nutritious foods that contribute to a healthy, well-balanced diet.

Cook's Question

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ANSWER — Madeline VanLeuven, Mantura, N.J., wanted recipes to make small sweet pickles and sliced dill pickles. Thanks to Lois Martin, Bethel, and to Anna Martin, Denver, for submitting recipes.

Sweet Sliced Dill Pickles

Put 1 teaspoon dill seed and 1/2 teaspoon garlic powder in bottom of 1-quart jar. Fill with sliced pickles. Don't slice too thin. Add a pinch of dill seed and garlic powder on top. Fill jars with the following hot liquid:

- 2 cups vinegar
 - 2 cups water
 - 3 cups sugar
 - 2 tablespoons non-iodized salt
- Makes enough liquid for 4 quarts.

Process in boiling water bath just until water begins to boil. Don't over boil or pickles will get soft.

Small Seven-Day Sweet Pickles

7 pounds pickles
1 pint vinegar
1 pint water
8 cups sugar
2 tablespoons non-iodized salt
2 tablespoons mixed pickle spices
First day: Cover pickles with boiling water.
Second day: Drain pickles. Cover pickles with boiling water.

Third day: Drain pickles and cover with boiling water.
Fourth day: Drain pickles and cover with boiling water.
Fifth day: Drain, cut pickles in half-inch rings. Combine vinegar, water, sugar, and salt. Put pickle spices in small bag and add everything together.

Bring liquid to a boil and pour over sliced pickles.
Sixth day: Drain off liquid. Bring to a boil. Pour over cucumbers.

Seventh day: Drain off liquid. Bring to boil. Add pickle slices. Bring to boiling point. Do not boil or pickles will get soft. Pack into jars and seal.

These are crisp and delicious pickles.

Polly's Dill Pickles

- Cucumbers
Onions, optional
Dill
2 cups vinegar
2 cups water
3/4 cup sugar
2 teaspoons salt

Slice cucumbers lengthwise to fill pint jars. In each jar, place one onion, and 1 spray dill. Combine remaining ingredients and pour over pickles. Seal jars by boiling 5 minutes in boiling water. Recipe makes liquid for six pints. Store in dark place.

ANSWER — Irene Greer wanted the different types of creams such as heavy cream, light cream, and whipping cream, explained. Thanks to Nina Kochmer, Factoryville, who sent in the explanation that appeared in "The Joy of Cooking," p 484, 1964 edition and to Royell Bashore, Lebanon Li'l Dairy Miss for the following explanation.

Heavy cream contains at least 36 percent milkfat. It whips easily and holds its whipped texture longer than light whipping cream.

Light cream, also called coffee cream or table cream, contains at least 18 percent but less than 30 percent milkfat. 1 tablespoon approximately equals 30 calories.

Whipping cream is also called light whipping cream and contains at least 30 percent but not more than 36 percent milkfat. 1 tablespoon equals 45-55 calories.

Half and half is a mixture of milk and cream that contains at least 10.5 percent and not more than 18 percent milkfat. One tablespoon equals approximately 20 calories. Sour cream is a heavy thick mixture made by fermenting cream with harmless bacteria or acidophis. One tablespoon equals approximately 30 calories but comes in reduced fat varieties.

QUESTION — Richard Kophazy, Moorestownship, wants a recipe for wet-bottom shoo-fly pie with crumbs on top and for apple crisp. Thanks to Anna Joyce Martin, East Earl, and Anna Martin, Denver, for sending recipes.

Shoo Fly Pie

- Crumbs:
1 cup flour
3/4 cup brown sugar
1 tablespoon shortening

Filling:
1 cup molasses
1 egg, beaten
3/4 cup hot water
1 teaspoon baking soda
1/4 cup hot water
Combine ingredients for crumbs and reserve a half cup for the top.

Combine molasses, egg, 3/4 cup hot water. Add to crumb mixture. Dissolve baking soda in 1/4 cup hot water, add to mixture. Pour into unbaked 9-inch pie shell. Top with a half cup crumbs. Bake 35-40 minutes at 350-375 degrees.

Apple Crisp

- 8 baking apples
1 cup brown sugar
1 teaspoon cinnamon
3/4 cup flour
1/2 cup butter
1/2 cup water

Wash, pare, quarter, and core apples. Cut each quarter lengthwise into 3 or 4 slices. Cut sliced apples in bottom of a buttered baking dish. Add water. Combine sugar, cinnamon, and flour, and rub butter into mixture to make crumbs. Spread crumbs over top of apples, putting them down evenly. Bake at 375 degrees for approximately 40 minutes. Leave uncovered. Serve with milk or cream. Serves 6-8.

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