

# Your Best Buy - Chicken For Dinner

By CECILY BROWNSTONE  
Associated Press Food Editor

There are broilers and fryers galore these days, so get out your best chicken recipes and let your family enjoy good poultry dishes. One of the things I like about a fried chicken dinner is that the rest of the menu can be simple—as long as there's plenty of the chicken around. Perfect complements for either broiled or fried chicken are: French fried potatoes (quick-frozen and ready to

be heated) or shoestring potatoes out of a can, a big bowl of cole slaw, and hot rolls or biscuits. There are new kinds of rolls to buy these days, partly baked and needing only a short browning in your own oven. If you make the biscuits from scratch add a little more milk to the standard baking powder biscuit recipe and drop them to save time and trouble in rolling.

For broiling, chickens should be young, tender birds weighing not more than 2½ pounds. Have the

birds cut in quarters or in halves. Be sure to brush both sides of the broilers with fat; place the broiling rack so that the top of the chicken will be about 4 inches from the heat. Regulate the heat (or change the position of the rack) so that the chicken is colored lightly in spots at the end of 10 to 12 minutes. Turn and baste with fat every 10 minutes as browning increases. Cook the chicken until evenly browned and tender, and cut the halves crosswise. The quarters will not have to be cut

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## TODAYS Menu

### Use Crackers for Dessert

By ALICE DENROFF

THE usual pantry emergency shelf always includes a nice supply of crackers, not for nibbling but as ingredients for various dishes, especially for pleasing desserts.

Plum Mousse, easily fixed, belies its hasty preparation. For 6-8 portions drain a number 2 can purple plums, remove pits, then sieve the pulp. Add 1/2 cup lemon juice, 1/2 c. sugar, 1/4 tsp. salt and 1/2 tsp. vanilla. Whip one c. whipping cream until stiff, and fold in 14 crumbled shortbread type biscuits. Into the plum pulp, should be thoroughly well-chilled before serving.

A date and nut torta makes a grand finale to a pot-luck meal. Add one c. sugar gradually to 3 stiffly-beaten egg whites. Crush fine 6 graham crackers, then combine with one c. chopped walnut meats, 1/2 lb. chopped dates and tsp. vanilla. Add mixture to egg whites. Pour into well-buttered pie plate. Bake at 350 F. for 30 min. Break into small pieces

with a fork and serve with whipped cream.

Zwieback Apple Turts to the tune of 10-12 fine servings, comes next. It isn't exactly an emergency job, but it is nice when one must entertain for several guests and something special but not too rich by way of a dessert is desired. Cook 8 peeled and sliced apples slowly in a saucepan with one c. sugar, 2 tsp. butter and 1/2 c. water until tender. Combine 1/2 c. evaporated milk, 4 eggs, 1/2 c. sugar; add to apples. Cook slowly, stirring constantly, until of custard consistency. Add 1 1/2 tsp. vanilla, 1/2 tsp. salt and grated rind of 1/2 a lemon. Finely crush 18 zwieback and mix with 1/2 c. each butter and sugar, and each cinnamon. Put half the mixture in a well-buttered 9-inch form. Add the apple custard and cover with remaining zwieback crumbs. Bake at 325 F. for 45 min. Cool and chill. Garnish with whipped cream and cherries.

For a nice tidbit, spread oatmeal crackers with butter. Sprinkle with dark brown sugar and cinnamon. Place in 400 F. oven for 5 min. and serve.

again. Pour the pan drippings over the birds or make a gravy of it.

To test broiled or fried chicken to see whether it is done sufficiently, cut into the thick part of the drumstick—making a small incision. The meat should cut easily and there should be no pink at the bone. Or test to see if the drumstick joint yields easily.

There's nothing better than curried chicken and here's a recipe for it you'll enjoy. By the way curries are not a single spice but a wonderful blend of 16 or more spices. Serve the curried chicken with peanuts (salted whole one or ground) and apple chutney.

**CHICKEN CURRY SAUTE WITH COCONUT**

Ingredients: One 1½ to 2½ pound cut-up fryer chicken, 1/2 cup flour, 2 teaspoons salt, 1 teaspoon curry powder, 1/2 teaspoon paprika, 1/4 teaspoon pepper, 1/4 cup fat, 1 cup grated or finely chopped fresh coconut or moist-canned coconut, 2 cups liquid (coconut milk, broth, or broth and plain milk), 3 cups hot cooked rice (about 1 cup raw).

Method: Roll chicken in combined flour, salt, curry powder, paprika and pepper. Save leftover seasoned flour. Brown chicken in the fat in a skillet, turning to brown evenly. Cover skillet tightly and continue cooking until chicken is tender, 20 to 30 minutes. Remove chicken from skillet. Add to drippings the remaining seasoned flour with enough additional flour to make 1/4 cup. Blend and cook until bubbly. Add coconut and liquid in at once. Cook stirring constantly until thickened. Add additional curry powder and salt as desired. Serve with the chicken and rice. Makes 3 to 4 servings.

**NO WORK, NO EAT**

MT. HOLLY, N. J. (UP) — A resolution has been approved by the Mt. Holly township committee to extract work from persons who "work all summer and rest during the winter while on relief."

The resolution requires able-bodied relief recipients to work for the township if and when such employment is available.

Workers will get a minimum pay of 50 cents an hour.

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**WNC Corn Champs Will Be Honored At Meet Saturday**

With Governor Scott as principal speaker, the annual Farmers Federation tribute dinner for 700 bushel corn growers will be held in the George Vanderbilt hotel Saturday at 12 o'clock. It has been announced by James G. K. McClure, president of the Federation.

The dinner is given by the Federation each year to honor all farmers, Future Farmers and 4-H club members in Western North Carolina who have grown 100 or more bushels of corn on one acre of land. The person raising the largest number of bushels on an acre will be awarded a \$100 prize. It was stated.

The dinner is expected to draw persons from many counties of Western North Carolina.

One hundred or more bushels of corn on one acre represents from three to five times the average number of bushels grown on one acre several years ago.

Dr. E. R. Collins, extension agronomist, who attended last year's meeting made the statement that although the mid-west has long been considered the corn belt of the nation, this area has begun to fear the south, not because of the amounts of corn that are being grown by Southern farmers, but because the South has the best yields of corn of its type in the United States. He explained that other states are reporting larger yields of corn per acre, but that North Carolina's stringent method for measuring yields prevents this state from reporting such enormous production on one acre. In North Carolina, the corn must be measured dry.

R. W. Shoffner, district farm agent, Raleigh, is chairman of the committee for the dinner. Other members of the committee include Wayne Corpening, Haywood county agent.

The reception committee is headed by James McClure Clarke, field secretary of the Federation, and includes, Hershel Snathers, Haywood county.

John James Audubon, famous naturalist, estimated a vast flock of passenger pigeons he saw near Louisville in 1813 at more than 1,000,000,000 birds. Yet 101 years later the last known passenger pigeon died in the Cincinnati Zoo, says the National Geographic Society.

Christmas Island contains 184 square miles. It is the largest atoll in the Pacific.

Mink farms are located in dense groves because the animals' fur tends to "rust" in bright sunlight.

The sun is due to be in the sky in 1950 on March 12 and the moon April 2 and Sept.

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Spanish MACKEREL lb. 23¢	Vitality ORANGE-ADE 46-oz. can 21¢
Dressed FLOUNDER lb. 25¢	Economical PURE LARD 4-lb. carton 63¢
Dressed BLACK BASS lb. 29¢	Sansinena ROAST BEEF 12-oz. can 39¢
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<b>TIDE</b> Soap Powders Large Pkg. 25¢	<b>P. AND G.</b> White Laundry Soap 3 reg. bars 20¢	Lady Betty Fresh Cucumber PICKLES . . . 23¢
	<b>BAB-O</b> Cleanser Cleans the Easy Way 2 cans 23¢	San Gold TUNA FISH . . . 29¢
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