

BREAD AND CHICKEN — Homemade whole wheat or Sourdough bread will delight the family and add valuable nutrients to the diet. At right is a special cooker designed by Carlle Tart in his pottery studio for preparing Yunnan Chicken in the

From The Herald Kitchen

By MILDRED HUSKINS Some of our favorite recipes have come from men who are also artists in the kitchen.

We have been waiting to get back to one by our friend, Carlie Tart, an outstanding artist, decorator, potter, and also a very fine cook. As we have told you before he not only bakes a fine loaf of sourdough bread but produces the bowl it is made and baked in. He also has provided us with a recipe for Yunnan Chicken from the province of Yunnan, China, which is cooked in a special cooker he has designed and made so attractive it comes right to the table.

Tart, at the risk of repeating ourselves, is an art instructor at Sandhill Community College and is fast becoming one of our state's outstanding potters. He works in a studio in his home which he has developed most attractively from an old stable. He is also an accomplished horticulturist and his plants in the patio area at his Southern Pines home and studio are displayed in unusual pots of his design and all of them created in his own studio. He works with the clay on an electric wheel he designed and now markets.

But, to get back to Tart as a cook. A very few months ago when we visited the Tart place which was on a homes tour he had samples of his bread on the trascups unbleached white flour cabinet in his attractive and convenient kitchen for all to try. Here is the recipe he has sent



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along to us. He didn't include the sourdough starter!

Sourdough Bread 2 cups milk 1/2 stick butter

1 pkg. yeast 2 tablespoons sugar

Two to three tablespoons salt 2 tablespoons vegetable oil 2 cups of sourdough starter

½ cup honey (optional) 2 cups whole wheat non-rising

2 eggs (Optional)

Extra flour for kneading Scald milk. Do not boil. Melt butter. Combine yeast and 1/2 cup hot water (not too hot). Combine milk and butter mixture into sourdough starter plus the sugar and eggs, if used, add vegetable oil, yeast, salt and honey, if desired. Mix in flour until batter is thick and rich. Let mixture rise for six to eight hours in a warm place. Punch down. Knead flour into mixture until texture is silky. Place bread in pans and bake at 400 degrees for 20 minutes. Brush top lightly with butter before removing from oven. (Note: Molasses may be substituted for honey.)

If you simply go for homemade whole wheat bread this recipe came from a college student who bakes bread

regularly. Whole Wheat Bread 4 cups whole wheat flour

cup non-fat dry milk 1/4 cup wheat germ

3 tablespoons sugar 1 tablespoonsalt

2 pkgs. active dry yeast 11/2 cups water Three-fourths cup milk

One-third cup honey One-third cup vegetable oil In a large container, stir together flours. In another large bowl thoroughly mix three cups of the flour mixture, dry milk, wheat germ, sugar, salt and undissolved dry yeast. In another large bowl thoroughly mix three cups of the flour mixture, dry milk, wheat germ, sugar, salt and undissolved dry

yeast. In a saucepan, stir

2 leeks or one onion Salt and pepper to taste 3 tablespoons Soya sauce Seedless grapes Disjoint one or two fryers. Rub chicken with peanut oil or any salad oil and place around the chimney of the cooker. Add the chopped leeks or onion, two orthreepieces of candied ginger, three tablespoons soya sauce. salt and pepper to taste. Place cooker over sauce pan of boiling water and allow to steam for one hour. Add a handful of white seedless grapes on top of chicken for flavor and texture. (A few strips of carrots and celery may also be added for garnish). Steam another half hour or until chicken is tender. If water steams away from sauce pan before chicken is done, replenish with boiling water and continue cooking. During the last 15 minutes add the sherry. Serve chicken pieces on plates with cup of chicken broth or serve broth over bowl of steamed rice. Add additional soya sauce and sherry to taste. Serves four to

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vegetable oil. Heat over low

heat until liquids are very

warm. Gradually add warm

milk mixture to dry ingredients.

Beat thoroughly with wooden

spoon, about two minutes. Add

one cup flour mixture or enough

to make a thick batter. Stir in

enough additional flour mixture

to make a soft dough, saving at

least one-half cup. Spread one-

half cup flour on pastry cloth.

Turn dough out onto well-

floured surface. Scrape bowl

and turn scrapings onto dough.

Knead dough until smooth and

elastic and all flour in cloth has

been worked into dough, at least

eight to 10 minutes. Place in

greased bowl, turning so that

the top is greased. Cover and let

rise in warm place until doubled

in bulk or one and one-half

hours. Punch down dough; turn

out of bowl. Cut into four pieces.

With hands, from each piece of

dough into a rounded, slightly

flat loaf. Place on large baking

sheet. Cover and let rise in a

warm place until doubled in

bulk. Bake in 400 degree oven

about 25 minutes or until loaf

sounds hollow when tapped

Yunnan Chicken

broiler-fryer chicken cut

Makes four loaves.

into serving pieces

Candied ginger

Peanut oil

(The Tart-designed cooker is pottery of attractive design shaped like a tube cake pan and the idea is the steam rises through the tube or "Chimney" and cooks the chicken.)

He who has lost honor can lose nothing more.
-Publilius Syrus.



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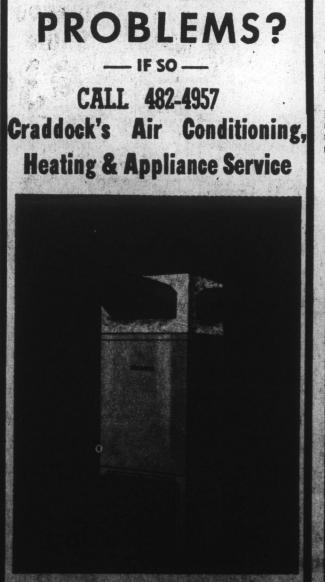
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