

County 4-H Club Member Earns Colorado Irrigation

The following note—The following by Bernard Ferguson of Weld County 4-H Club was during his stay in Weld County, Colo., last week.

BERNARD FERGUSON

Irrigation systems vary widely in different parts of the country. In Colorado they irrigate by tractor with plows and then through the rows of sugar corn, or beans, making a trench they have tubes which lead in a larger ditch. Water out of these small tubes in a ditch along between the sugar beets or other crops. The most interesting I have seen is the "70" This ranch is one of the in Weld County and contains 20,000 acres of land. There are 40 registered Aberdeen bulls, 50 registered cows, around 810 other cattle, 50 tractors, five trucks and a car.

The ranch is something that any one interested in farming should enjoy seeing. If you are in a job, just come to the ranch. The day has been free for us to go to the farm and do what our own minds want to do. One thing that has been doing is helping to irrigate. When you are staying on a ranch and have nothing else to do you ought to help with the

link that Weld County, Colo., has made a place as any that we have made an exchange trip to see people are as nice and cooperative as we could find in any part of the world. This is a wonderful place to be.

Plans Made For Completing Work at Ninevah Church

By MRS. AZE GRIFFIN
Community Reporter

Plans have been made for the completion of leveling and seeding the yard and placing gravel on the driveway at the Ninevah Church.

The WMU met at the home of Mrs. Rufus Leming, with Mrs. Bill Hollinsworth in charge of devotions. The next meeting will be held at the home of Mrs. Harold Troutman July 19.

Mr. and Mrs. Douglas Bowen and daughter of Newport News, Va., spent a week with relatives.

Mrs. Lois Ferguson, Miss Barbara Ferguson, Miss Patsy Kelly, and Gerald Kelly, spent last week in Newport News, Va.

Mr. and Mrs. Wayne Kelly of Newport News visited relatives here over the weekend. Mrs. Kelly is spending two weeks vacation with relatives.

Mr. and Mrs. Brittain Smith, Mr. and Mrs. Gene Ledford, Mr. and Mrs. Rufus Leming spent Sunday in Andrews.

Mr. and Mrs. Roy Davis and family spent a week's vacation last week at Carolina Beach.

tractors here, you are out of the farming business in Colorado. This is a wonderful place to be.

Dish To Please A King's Favorite



PAELLA — King's favorite for your favorite company.

By CECILY BROWNSTONE
Associated Press Food Editor

COOK A SPANISH PAELLA!

That's what our family and friends encourage us to do. For it we put chicken, rice, shrimp and clams together and we throw in a can of chick peas—maybe you call them garbanzos. Cooked green peas go along, too. Everyone beams with satisfaction after dining on this delightful and hearty combination of flavors.

Of course seasonings are also added. Green peppers, onions, garlic, saffron, pure monosodium glutamate. Our first acquaintance with monosodium glutamate—a vegetable protein derivative—was during the war when some Nisei from San Francisco, then living in New York, taught us how to use it in Japanese dishes. Since then we've noticed how often it appears

in canned foods; it is plentifully present, for instance, in our favorite brand of ready-prepared clear chicken soup.

Our paella is definitely for company because it takes a certain amount of doing. You have to cook the shrimp, chicken, rice and vegetables separately, then put them together in one very large or two medium-sized casseroles. The dish was originally concocted, we have read, for a King's Favorite—the word paella reported to be a contraction of para ella, meaning "for her."

As a first course for a paella supper, we might serve iced melon and wedges of lemon. After the main dish we like a crisp salad of romaine and cucumbers dressed with olive oil, wine vinegar, prepared mustard, salt and freshly ground pepper; and we add tarragon, too, if that enticing herb is available. For dessert, caramel custard is traditional and good. Though recently, after paella, we served a fresh blueberry upside-down cake that our eaters thought was just right.

COMPANY PAELLA

Ingredients: 1 frying chicken (about 2 1/2 pounds read-to-cook weight) 1/4 cup flour, 1 teaspoon salt, 1/8 teaspoon pepper, 2 tablespoons olive oil, 2 tablespoons peanut oil, water, 4 medium-sized (3/4 pound) onions (finely chopped), 2 green peppers (finely chopped), 2 cloves garlic (crushed), 3 tablespoons butter or margarine, 1 cup converted-type rice, 1/4 teaspoon coarsely crushed Spanish thread saffron, 1 1/4 cups clear rich homemade chicken stock, 1 teaspoon pure monosodium glutamate, 1 can (1 pound) chick peas, one 10-ounce package frozen green peas (cooked and drained), 1 pound shrimp (cooked and shelled and deveined), 12 cherrystone clams.

Method: Have chicken cut so there are 2 pieces of breast, 2 wings, 2 legs, 2 second joints, 2 bony back pieces; wash and drain but do not dry. Mix flour with salt and pepper; rub into chicken pieces. Heat the olive oil and peanut oil in a 12-inch skillet; brown chicken pieces thoroughly; add 1/4 cup water; cover and cook quickly, turning as necessary, until tender—about 20 minutes. Remove chicken. To drippings in pan add chopped onion, green pepper and crushed garlic; cook over low heat until wilted, stirring at first with wooden spoon to get up browned particles; pan may be covered if desired. (If there is not at least 2 tablespoons of drippings left in the skillet in which to cook onions and green pepper, add enough oil to make that amount.) In a 1-quart saucepan, melt butter; add unwashed rice and saffron; stir over low heat a few minutes. Add enough water to homemade chicken stock to make 2 1/4 cups; stir in monosodium glutamate; add 'o rice. Bring to boil; cover, covered, over low heat until rice is tender and liquid absorbed. Stir rice, chick peas and cooked green peas into onion mixture in skillet. Layer with chicken, shrimp and clams in a shallow casserole (about 1 quart) or two shallow casseroles (each about 2 quarts). Reserve a few clams for top. Bake in moderate (350 degrees) oven about 15 minutes—just until clams open. Do not over-bake or clams will be tough; if some of the clams do not open, pry them free with a heavy knife. Serve at once. Makes 6 to 8 servings.

Special Directions: Before using clams, soak them in ice-cold, salted water 1 hour; scrub shells with stiff brush; rinse under cold running water; refrigerate until used. Cook peas according to package direction; liquid drained from peas may be substituted for part of water added to chicken stock. One 10 1/2 ounce can of clear chicken broth may be substituted for the 1 1/4 cups homemade chicken stock called for; if this is done and there is fat on canned broth, remove it before using. To cook shrimp, cover with 2 cups water and 1/4 teaspoon salt; cook over high heat until almost boiling; simmer 3 to 5 minutes; drain, shell and devein.

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