On The Front Burner

Cold days our thoughts turn to such foods as chicken and pastry. Let me share with you three recipes that were used at food demonstrations we had several years ago. We had a morning, afternoon and night meeting on chicken pastry.

Different ladies gave the
demonstration at each session and
they used different recipes. Let me share them with you in case you did not attend.

Morning - Mrs. G.C. Lytle Allendale - Antioch Extension Homemakers Club 4 cups sifted self rising flour 3 to 4 lbs. chicken 3 tablespoons butter (may be omit-

2 tablespoons shortening

salt and pepper to taste.

Mix flour and shortening together with ice water. Make into a ball. Sprinkle ball of dough with flour and wrap in aluminum foil and put in refrigerator overnight. Boil eggs. Boil chicken in water that covers it until tender. Take out all bones and skin, cut into small pieces. Cut up eggs and put into meat and broth. Take dough and make it into 3 or 4 small balls. Roll out ball as if you were making a pie crust. Cut into strips. Strips can be pulled and dropped into boiling broth. Continue until all balls are rolled and made. (Do not stir, just push down with a fork.) Turn off burner, cover and let it

Afternoon - Mrs. Cleva Newton Wayside Extension Homemakers Club

3 cups plain flour, cold water to make a nice dough. Knead until stiff. Roll as thin as knife blade and cut in strips 1 1/2 to 2" wide. Pull the strips and stretch. Pull off pieces the desired size. Chicken is boiled until tender in salted water. Remove meat from bones. Bring liquid to a hard rolling boil. Quickly add a layer of pastry, pepper to taste. Add another layer, pepper to taste. Continue until all pastry is used. Do not stir, push pastry under liquid. Cook 8 to 10 minutes. Cook quickly and do not

Night Session - Mrs. Ethel Hayes and

Mrs. Blanche Hedgpeth Raeford Morning Extension

Homemakers Club 4-5 cups (before sifting) plain flour sifted, 1 cup hot water from faucet. Make into a dough like biscuits. Let stand 10-15 minutes. Roll thin and cut in 2 inch squares. Chicken is boiled until tender in salted water (add pepper if desired). Remove meat from bones. If you use a young chicken adding a can of cream of chicken soup will add flavor. Have liquid boiling and add pastry. Cook 5 minutes.

The pastry can be frozen by putting between layers of wax paper. As you can see all of these recipes are different but good.

Flora Alice Crowder attended one of these workshops. She began to cook chicken and pastry at home. Her husband told her it was worth her joining an Extension Homemakers Club for her to learn how to make pastry. Won't you join one of the clubs in the county and learn many homemaking ideas in different areas? If so call 875-2162.

There will be a microwave use workshop Tuesday, January 25th, 7:30 p.m. in the assembly room of the Lester Building on Magnolia Street Extension. If you have microwave questions do come.

Have you been or are you going through the divorce experience and feel that you are alone in your confusion and depression?

You can receive support from persons who have had or are having similar experience.

You are invited to join others on January 31st at 7:30 p.m. in the assembly room of the Lester Building on Magnolia Street Extension to help with the organization of a group that will offer educational helps and social ac-

You can be a part if your divorce was ten years ago or yesterday. Call Ellen Willis, Home Economics Extension Agent at 875-2162 of further information. **BUYING CLOTHES**

FOR SOMEONE ELSE Buying clothes for someone else may not be as easy as it sounds. But you can avoid some pitfalls by

planning ahead. One way to be a smart shopper is to get the person to talk about what clothing styles and colors he

likes. And listen to what he says. (Continued on page 13)



GOOD THRU SAT., JAN. 22 AT A&P IN RAEFORD, N.C. ITEMS OFFERED FOR SALE NOT AVAILABLE TO OTHER RETAILERS OR WHOLESALERS



SUPER SAVER COUPON SAVE 00° ON Kraft Mayonnaise SAVE 00° ON Tide Detergent

Applesauce

SUNBRIGHT FLORIDA PINK

Quick Grits SUPER SAVER COUPON SAVE 20 ON Syrup

SUPER SAVER COUPON SAVE 10 ON **Eggo Waffles**

UMIT ONE WITH COUPON AND \$7.50 OF

SUPER SAVER COUPOR SAVE 10: ON Corn Flakes

SUPER SAVER COUPOR SAVE 10 ON Maxwell House SUPER SAVER COUPON SAVE 10: ON

Lucks Beans SUPER SAVER COUPON SAVE 20 ON Mahatma Rice

Chunk Light Tuna Tomato Ketchup

SPRITE • TAB • MELLO YELLO Coca-Cola

Kraft Dressings

PILLSBURY HUNGRY JACK

FLAV-O-RICH

Light

Tea Bags

KEEBLER **Zesta Saltines**

Layer Cakes

CARTON OF 12 Old Milwaukee Beer

Grape Jelly



KRAFT **Parkay** Margarine

Fried Chicken R'S CHOICE SEALTEST

PEPPERONI · SAUSAGE Pizza

Super Blend TWIN PACK SAVE \$1.40

or Conditioner

EDENBOROUGH CENTER