

Ridgewood Hostesses



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Society

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SATURDAY, JANUARY 19, 1957

—The News-Review, Roseburg Ore. 5

FIVE CHARMING HOSTESSES residing in the beautiful Ridgewood area and their favorite cold-weather recipes are presented on today's society feature page. Mrs. George Lenci, upper left, prepares her Curried Chicken With Wild Rice. At the upper right, Mrs. Robert G. Davis, looking through her cookbook, decides on the recipe, "Cranberry Ring." At the right is Mrs. Charles S. Woodrich, who made a batch of "Graham Muffins" for the occasion. At the lower left is Mrs. John M. Brown, who offers her recipe of "Barbecued Spareribs," and at the lower right is Mrs. Ray Puckett with her favorite "Emerald Salad."

CURRIED CHICKEN WITH WILD RICE

By Mrs. George Lenci

Place in a stewing pan enough water to half cover the chicken—with 1 small sliced onion, 3 celery stalks and 2 carrots sliced. Bring to boiling point and then place whole chicken into the pot. Simmer with pot covered until it is tender.

Fry with butter and lard (half and half) a large frying pan full of sliced onions and cut-up celery until brown and tender. Place this in the water in which the chicken was simmered and cut up the chicken in medium pieces and place in the above mixture.

Season with salt, pepper and curry to taste — add $\frac{1}{4}$ cup seedless raisins (optional). Allow 1 T. cornstarch to every cup of stock. Stir the cornstarch (moistened in cold stock) into the boiling stock and shortly before serving stir in 1 cup cream. Pour over curry mixture just before serving. Garnish with ground peanuts, chopped hard-boiled eggs, whole stuffed olives. Serve with wild rice.

This can be cooked the day before as it really tastes better when it has been allowed to stand.

CRANBERRY RING

By Mrs. Robert G. Davis

$\frac{1}{4}$ cup butter	$\frac{1}{4}$ tsp. salt
2 cups fresh cranberries	$\frac{1}{4}$ cup butter
1 cup granulated sugar	1 cup granulated sugar
3 cups sifted cake flour	2 eggs
3 tsp. baking powder	1 tsp. vanilla

cup milk

Grease 3 quart ring mold. Melt $\frac{1}{4}$ cup butter in bottom. Wash and mix cranberries with 1 cup sugar. Sift flour, baking powder and salt in mixer. Cream butter and sugar, the eggs and vanilla until very light and fluffy. Then alternate flour and milk. Sprinkle cranberry sugar mixture in bottom of ring mold with butter. Pour batter over and bake 45 minutes at 350. Invert and let stand few minutes. Serve warm with fluffy sherry hard sauce sprinkled with nutmeg.

Fluffy hard sauce — Use regular hard sauce recipe and add 1 beaten egg and 2 T. sherry.

GRAHAM MUFFINS

By Mrs. Charles S. Woodrich

1 cup white flour	$\frac{1}{4}$ tsp. salt
1 cup graham flour	$\frac{1}{4}$ cup soft shortening
2 tsp. baking powder	1 egg
$\frac{1}{4}$ cup sugar	1 cup milk

Sift first 5 ingredients together, add shortening and mix together with blending fork or pastry blender. Add slightly beaten egg to milk and stir lightly into dry ingredients just until blended. Fill greased muffin cups $\frac{2}{3}$ full. Bake until golden brown 400 Deg. oven 20-25 minutes. Makes 12 medium-sized muffins.

BARBECUED SPARERIBS

By Mrs. John M. Brown

Sauce:

$\frac{1}{4}$ cup wine vinegar	$\frac{1}{4}$ cup brown sugar
$\frac{1}{4}$ cup water	1 T. prepared mustard
$\frac{1}{2}$ tsp. pepper	2 onions sliced
2 tsp. salt	$\frac{1}{4}$ cup catsup

$\frac{1}{4}$ cup Worcestershire

Mix all ingredients except catsup and Worcestershire. Simmer 15 minutes. Add catsup and Worcestershire sauce and bring to boil. Cut up 6 pounds country style spareribs and place meaty side up in roaster. Brown in 450 Deg oven 20 minutes. Drain off all fat. Pour sauce over browned ribs and bake 1 hour covered at 350 Deg. Baste every 15 minutes. (Add small amount of water if sauce thickens).

EMERALD SALAD

By Mrs. Ray Puckett

1 pkg. lime gelatin	1 cup cottage cheese
1 pkg. lemon gelatin	$\frac{1}{4}$ cup salad dressing
2 cups boiling water	$\frac{1}{4}$ cup cream whipped
1 cup chopped cabbage	1 cup small marshmallows
1 cup chopped celery	$\frac{1}{4}$ cup nutmeats

Mold in ring.

