

## Golden-Brown Fried Chicken Is Party Fare for the Fourth



Chicken Every Sunday—Fry it golden brown

**(AP Newsfeatures)**  
Chicken — golden-brown and savory—that's the recommendation for July 4th eating. Use an all-purpose chicken so you can broil, fry or roast it. A lot of these all-purpose chickens are sent from Delaware to other states and you'll find they are plump, with flexible breast bones and wings (signifying tenderness) and have a thin waxy skin. No worry about whether these new-model chickens are going to be tender and delicious — they'll cook just right!

For pan-frying the chicken a stainless steel skillet with an aluminum-clad bottom or another heavy skillet will allow for even heat distribution to brown the chicken. For a 3 to 3½-pound chicken use ¼ to ½-inch of fat in the skillet. Coat the chicken with flour that has been seasoned with salt and pepper and a little sage or thyme. Brown, turning pieces, over moderately high heat; then cover and cook slowly until tender.

Another nomination for good eating is a cool citrus ring of grapefruit (juice and sections) and shredded cabbage. With the ring serve cold meat. Give the cold cuts a holiday touch by surrounding them with "fire-cracker" appetizers. To make the appetizers roll cream cheese into 2-inch cylinders and then roll again in paprika. A three-ounce package of cream cheese

will make 12 to 14; for fuses use small pieces of celery.

**Grapefruit Perfection Salad**  
Ingredients: 2 No. 2 cans of grapefruit juice, 2 envelopes unflavored gelatin, ½ cup sugar, ½ teaspoon salt, 1 pimiento, 1½ cups shredded cabbage, ½ cup diced celery.

Method: Drain grapefruit sections, measure syrup; add enough canned grapefruit juice to make 3½ cups. Soften gelatin in 1 cup of the liquid. Heat remaining liquid; add softened gelatin, sugar and salt. Dis-



Grapefruit Salad—Hot weather favorite

with small star cutter. Arrange pimiento stars with several grapefruit sections around bottom of a 6-cup ring mold. Pour over ½ cup of the liquid; chill until almost firm. Chill remaining liquid until the consistency of unbeaten egg white. Fold in cabbage, celery and 2 cups of the grapefruit sections. Turn into ring mold; chill until firm. Unmold and garnish with remaining sections and salad greens. Serves 8 to 10 servings.

### Frozen Desserts Are Warm Weather Treats

Warm weather desserts are never a problem when you serve one like this "Frozen California Dessert." It's quickly made and has creamy rich calavo and table cream to give it a smooth velvety texture. It tastes best if you don't let it freeze too hard.

#### Frozen California Dessert

1 cup table cream  
1 cup milk  
8 tablespoons can or beet granulated sugar  
¼ teaspoon salt  
1 teaspoon plain gelatin  
2 teaspoons cold water  
2 eggs  
1 cup sieved calavo  
1 tablespoon lemon juice

Combine cream, milk, sugar and salt and heat to just below boiling. Soften gelatin in cold water and dissolve in hot liquid. Beat eggs and beat hot mixture into eggs. Chill. To prepare calavo, cut into halves, remove seed and skin, and force through sieve. Blend calavo and lemon juice into gelatin mixture. Pour into refrigerator tray, place in freezing compartment with control set at lowest temperature and freeze. Stir 2 or 3 times during freezing process. Do not

## Salute Cake Makes Hit With Family

What better dessert is there than cake? Especially a chocolate cake? For good eating try Salute Cake with Salutation Frosting. You'll have your family licking their plates clean and asking for more!

#### Salute Cake

1½ cups sifted cake flour  
1½ cups cane or beet sugar  
¼ teaspoon salt  
½ teaspoon baking powder  
¼ teaspoon soda  
½ cup shortening  
3 ounces unsweetened chocolate, melted  
1 cup buttermilk or thick sour milk  
1 teaspoon vanilla  
2 eggs unbeat  
1 cup coconut, cut fine

Sift flour, sugar, salt, baking powder, and soda into mixing bowl. Drop in shortening. Add melted chocolate, buttermilk and vanilla and beat 200 strokes (2 minutes by hand or on mixer at low speed). Scrape bowl and spoon or beater. Add eggs and beat 200 strokes (2 minutes by hand or on mixer at low speed). Add coconut and blend.

Bake in two deep 9-inch greased round layer pans in moderate oven (350°F.) 25-35 minutes. Spread Salutation Frosting between layers and on top and sides of cake. Melt ½ ounce un-

sweetened chocolate and ½ teaspoon shortening together, cool, and drizzle over top of frosted cake, allowing a few "ribbons" of chocolate to run down sides of cake.

#### Salutation Frosting

2 egg whites, unbeat  
1 cup granulated sugar, cane or beet  
½ cup brown sugar  
4 tablespoons water  
3 tablespoons dark corn syrup  
¼ teaspoon cream of tartar  
¼ teaspoon salt  
1 teaspoon vanilla

Put first 7 ingredients in top of double boiler and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (7 minutes). Remove from hot water, add vanilla, and beat until cool and thick enough to spread. Makes enough frosting for tops and sides of two 9-inch layers.

Carefully cut orange sections help to give a fruit cup a professional touch. To prepare them cut all the outer peel and membrane away from an orange; then cut down on either side of the membranes that divide the orange sections, so the sections will be released.



The family favorite! Big tin serves 7. At markets. **BEVERAGE** Mmm, good!

## Bits Refrigerator Cream Is Cooling Idea For Summer Dessert

A mealtime dessert for spring that is attractive to the eye, scintillating to the appetite and easily prepared away from the oven is Bits Refrigerator Cream. It is a cooling idea that you'll want to repeat often these next few months. Using chocolate bits is a trick to remember for warm weather desserts. They melt at low temperature and fit into meal plans without producing one extra bit of kitchen heat. Versatile and conveniently packaged, chocolate bits take the warmish time of year well and many tasty meal-toppers can be produced with them.

#### Bits Refrigerator Cream

Combine and set aside for 5 minutes  
1 tablespoon unflavored gelatin  
¼ cup cold milk

Combine in top of double boiler  
2½ cups milk, scalded  
1 pkg. (1 cup) chocolate bits  
¼ cup beet or cane sugar  
¼ teaspoon salt

Cook over hot water until bits are completely melted. Pour hot mixture gradually over 2 egg yolks, slightly beaten. Mix well; add the softened gelatin. Cool; add 1 teaspoon vanilla. Chill until mixture is thickened and syrupy. Fold in, mixing lightly but thoroughly 2 egg whites, stiffly beaten. Blend in 1 cup toasted cake crumbs or ¼ cup toasted macaron crumbs.

Pour into dampened mold or loaf pan; chill until firm. Unmold on cold plate; serve with plain milk or cream, custard sauce or whipped cream. Serves 6 to 8.

fan-shaped pieces, marinate in a tangy French dressing, and serve on romaine or lettuce or water cress with a dollop of sour cream.

Sometimes small whole fish are less expensive than fish fillets; if you cook these small fish and then remove the bones and flake the meat you can use the flakes in creamed dishes.

## HOMEMADE BEEF STEW The NALLEY Way



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