

Good Old Fried Chicken Standby for All Meals



Deep Fried Chicken served with a tasty salad.

Golden-brown fried chicken belongs to summertime! So easy to prepare, perfect for the family or company. Here's the menu: Crispy tender pieces of chicken, just the size to pick up in your fingers, a salad bowl of fresh vegetables with a tangy dip, potato chips and buttered rolls. Add a dessert of berry shortcake with iced tea or coffee—and we say that's eating.

Dining al fresco with Nature peering in at you—on the patio, the porch or the terrace? Then bring out your electric deep-fat fryer—if you're fortunate enough to have one—and cook right at the table. You can sit back and loll; everyone else will love doing the fryer. The electric fryer, shown in the photograph, fries all the pieces of a chicken at one time, and in less than 15 minutes. For the frying, you'll find a shortening that is a blend of vegetable oils and meat fats gives superb results and is most agreeable to the digestive tract. If an electric fryer is still on your dream list, get out the old iron Dutch kettle and do the frying in the kitchen; then pile the chicken on a platter and bring it outside.

Do try seasoning the chicken our way. We learned this secret from a friend who cajoled it out of a Jamaica-born cook. The recipe follows.

We have ideas about the salad, too. Recently our brother-in-law came back from a visit to New Orleans bringing us a pint jar of Sauce Remoulade, bought at a restaurant. He was enthusiastic about it, and wanted us to taste it. It was a thick mixture of oil and vinegar, highly seasoned with Creole mustard, tomato chili sauce, paprika, chopped pickle, pimientos, horseradish and red pepper. We put the sauce in an attractive small bowl on a lazy susan, and surrounded it with carrot curls, radish roses, celery and fennel sticks, water cress, scallions, black olives and chicory. You can make your own Sauce Remoulade for such a vegetable array by adding the seasonings we've named to mayonnaise.

Jamaica Fried Chicken
Ingredients: 1 large frying chicken, 1/2 cup flour, 1 teaspoon salt, 1/2 teaspoon pepper, 1 teaspoon paprika, 1/2 teaspoon garlic salt, shortening for deep-fat frying.

Method: Have chicken cut in 10 pieces. Sift together the flour, salt, pepper, paprika and garlic salt. Put it into a large paper bag. Put chicken pieces all at one time into bag and shake well to coat evenly. Fry chicken in electric fryer, using basket, according to manufacturer's directions; or deep-fry in Dutch kettle on top of range. Makes 4 servings.

If you want other ideas for cooking chicken, you'll find lots in a book that's just been published, "Marian Tracy's Complete Book of Chicken Cookery" (Bobbs-Merrill, \$3). Mrs. Tracy, well-known for her casserole-cookery and other food books, has a delightful way of adding comments and asides that are lots of fun. Her writing is always interesting, whether she's telling you how to render and use chicken fat or is giving you a "basic procedure for roasting a plump young chicken slowly and lovingly."

Gravenstein Sauce

If you do home freezing, by all means put in a supply of this wonderful tart - sweet sauce. Pare, quarter and core 8 green Gravenstein apples. Add just enough water, about a cup, to steam fruit and prevent scorching. Bring to a boil and cook slowly, covered, 20 to 30 minutes or until apples are tender. Add 1/2 cup sugar and simmer until sugar is dissolved. Makes 6 servings. If desired, apples may be used without paring.

For spicy applesauce, substitute 5 tablespoons brown sugar for granulated sugar; add 1/4 teaspoon mace, dash of cinnamon and grated lemon rind. For Cinnamon Applesauce, cook 2 tablespoons cinnamon (red hot) candies with apples.

'Toastwiches' With Salmon Are Tasty

Salmon Toastwiches offer hearty protein for summer eating without the heaviness of fatter foods. Toastwiches start out like French toast, golden brown and crunchy on the edges, but since they're a double layer with a canned salmon filling, they're more than twice as good.

August is Sandwich Month. It's the month when appetites suffer from heat fatigue and need something as compact and delicious as a sandwich to pick them up.

When canned salmon is used as the filling, a sandwich not only tastes good and looks good; it also supplies calcium, phosphorus and iodine, the valuable minerals which the body requires regularly. It provides a rich source of essential protein and includes protective vitamins as well.

Salmon Toastwiches
1 1-pound can salmon
1/2 cup mayonnaise
1 tablespoon lemon juice
1/2 teaspoon Tabasco
3 eggs
1/2 cup milk
1/4 teaspoon salt
12 slices bread
6 tablespoons butter or margarine

Drain and flake salmon. Mix together mayonnaise, lemon juice and Tabasco. Add to salmon; mix well. Combine egg-milk and salt in shallow dish. Spread 1/2 cup of the salmon mixture on 6 slices of the bread; top with remaining slices. Dip each sandwich into egg mixture. Brown on both sides in butter in skillet over low heat.

Yield: 6 servings.

Something Delicious For Dessert Dish

There are many ways to use Oregon's luscious prunes. Try this one:

Prune Custard
2 eggs, separated
1/2 cup unspiced molasses
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups hot milk
1 cup cooked chopped prunes
1/2 teaspoon grated lemon rind
1 teaspoon sugar

Mix egg yolks, molasses, cornstarch, and salt in top of double-boiler. Add hot milk. Cook over hot water (not boiling) until custard coats a metal spoon, stirring frequently. Combine unbeaten egg whites with remaining ingredients in small-bottom mixing bowl; beat with electric or rotary beater, until mixture stands in peaks. Fold custard into the egg-white mixture. Chill. Yield 12 servings.

Salmon and Peas in Appetizing Casserole



Colorful casserole cookery is at its best in combination like Creamed Peas and Salmon with Cornbread Checkerboard.

Salmon and Pea Checkerboard Casserole
Cornmeal Cheese Pastry:
1/2 cup sifted all-purpose flour
1/2 cup yellow cornmeal
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1/4 cup shortening
1/2 cup grated American cheese
3 tablespoons milk
Sift together flour, cornmeal, salt and baking powder. Cut in shortening and cheese. Stir in milk. Pat or roll on slightly floured board or between two sheets waxed paper into an oblong 8 inches long and 4 inches wide; cut into 8 squares. Bake in a hot oven (425 degrees F.) 15 minutes.

and Tabasco; stir to a smooth paste. Add reserved liquid and cook, stirring constantly, until mixture thickens and comes to a boil. Add peas and salmon. Turn into a 10x8x2-inch casserole. Place cornmeal squares checkerboard fashion on top of casserole. Yield: 6 servings.

New York (AP) — Prince Aly Khan cut short a United States visit yesterday and flew to France after receiving what he termed an "urgent business" summons from his father, the Aga Khan.

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