



PLEASES INNER MAN - This saucy chicken with herb peaches and a batch of buttered hot biscuits will please the inner man; it's an easy oven meal that will please the cook, too. Recipes are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Canned Cling Peaches

Friends of Homemakers
Canned cling peaches have been friends of homemakers for a long time. Budget priced, their brilliant golden color, fine, close texture and excellent flavor give welcome tone, eye and taste appeal to any meal.

Cling peaches are grown almost exclusively for commercial canning and the clings from our West Coast average about 90 per cent of the crop grown in the United States. About half of the annual crop are canned as halves; the other half as slices.

Home economists and other inspired cooks have come up with some new ways of serving these old favorites. For instance: Heat canned cling peach halves in their own syrup and serve with or without cream to give breakfast that extra plus... Or, as a treat with waffles or hot cakes, serve peach slices with their syrup spiced and slightly thickened.

Peach halves for garnishing meat, poultry and fish take on fresh appeal when brushed with catsup, butter, honey or mayonnaise (seasoned, perhaps, with a bit of instant minced onion) then broiled or baked until hot and tender. For a truly gourmet garnish, crumble blue cheese over peach halves and broil just until cheese browns lightly.

Saucy Chicken, Herb Peaches

In this easy-to-do oven meal, go-togethers, chicken, biscuits and gravy, get that glamour treatment when surrounded by fragrantly herbed broiled peach halves. The gravy is a full-bodied combination of cream style corn, green pepper and onion in a cream of chicken soup base. We baked the biscuits right on top of the chicken.

2 cut-up frying chickens (about 3 1/2 to 4 pounds)

Flour

Salt and pepper

Shortening

1 No. 303 can cream-style corn

1 (10 1/2 ounce) can condensed cream of chicken soup

1 cup undiluted evaporated milk

1/2 cup water

1/4 cup instant minced onion, OR 1 cup finely chopped raw onion

1/4 cup finely chopped green pepper

3/4 teaspoon salt

1 No. 2 1/2 can cling peach halves

1/4 cup melted butter

2 tablespoons fresh lemon juice

Powdered thyme

2 packages refrigerated ready-to-bake biscuits, OR 1 recipe biscuits based on 2 cups flour

Dip chicken pieces into flour that has been seasoned with salt and pepper. Brown slowly in shortening in heavy skillet. When well browned, transfer to large baking dish with tight fitting lid. Combine corn, undiluted chicken soup, milk, water, onion, green pepper and the three-quarter teaspoon salt. Blend well and pour over chicken. Cover with lid and place in a preheated 350 degree (moderate) oven for 20 minutes.

Meanwhile, drain peaches; place in shallow baking dish. Combine melted butter and lemon juice and brush on peaches. Sprinkle lightly with thyme. Turn oven heat to hot (425 degrees). Remove cover from chicken and top with biscuits; or bake biscuits separately, if you prefer. Return to oven along with peaches for about 15 minutes or until biscuits are brown and peaches heated through. Makes six to eight servings.

These delicious dessert pancakes are especially easy to make when you use a packaged mix. Simply make a thin batter and bake pancakes about six inches in diameter. Spread with a blend of chopped walnuts and cooked

prunes, mixed with enough honey to give good spreading consistency. Stack pancakes about six deep and cut into wedges to serve. A dollop of whipped cream or whipped cream cheese is a nice finishing touch.

Sweet Chocolate Cake

Is National Favorite

Visiting with other foods editors recently, we realized that a recipe for sweet chocolate cake is favored from New York to Dalls to Tacoma, and evidently all way points. This was the most requested dessert recipe of 1958 in many newspapers.

It is rich, moist, sweet and delicious. We repeat it, suggesting that you follow directions carefully for the perfection it deserves.

1 4-ounce package of sweet cooking chocolate

1/2 cup boiling water

1 cup butter, margarine or other shortening

2 cups sugar

4 egg yolks, unbeaten

1 teaspoon vanilla extract

2 1/2 cups sifted cake flour

1 teaspoon baking soda

1/2 teaspoon salt

1 cup buttermilk

4 egg whites, stiffly beaten

Melt chocolate in the boiling water; cool. Cream butter and sugar until light and fluffy. Add egg yolks, singly, beating after each addition. Add vanilla, melted chocolate and mix until blended. Sift flour with soda and salt. Add sifted dry ingredients alternately with buttermilk to butter and sugar mixture, beating after each addition until batter is smooth. Fold in stiffly beaten egg whites.

Pour batter into three buttered eight or nine inch layer pans, lined on bottoms with thin plain paper. Bake in moderate oven, 350 degrees, for 35 to 40 minutes. Cool five minutes on rack before removing from pans. When thoroughly cool, frost between layers, the top and sides with Fluffy Boiled Frosting.

"Fluffy Boiled Frosting:

Bring to a boil one-third cup light corn syrup, 2 1/2 cups granulated sugar and one-half cup water, stirring until sugar dissolves. Continue cooking to 242 degrees or until mixture forms a firm ball in cold water.

In an electric mixer or a large bowl, beat two egg whites until stiff but not dry. Add syrup in a fine stream while beating constantly. Add 1 1/2 teaspoons vanilla extract and continue beating until frosting will hold its shape when dropped from beater back into bowl. Spread quickly on cooled cake. For a handsome finish, garnish with

grated sweet cooking chocolate.

Cucumbers with Yoghurt Salad

A recent house guest, a foreign correspondent based at Rabat, Morocco, produced this salad in our kitchen; declared it a favorite of that area, though it is of Persian origin. We declare it likely to be a favorite in any area.

4 cucumbers

1/4 cup chopped fresh mint

3 8-ounce containers plain yoghurt

Salt

Freshly ground black pepper

Peel cucumbers and cut into small cubes. Add mint, two containers of the yoghurt and add salt and pepper to taste. Mix and chill for at least two hours. Drain off excess water and add the remaining container of yoghurt. Stir the mixture and chill briefly.

Serve as a salad in lettuce leaf cups, garnished with thinly sliced cucumbers; or serve it as a relish decorated with sprigs of mint.

Sauce-y Trick

Many of us have been using mayonnaise for flavoring vegetables for a long time. Now here's a way to get a smoother sauce; so obvious we should have thought of it before.

Cook the vegetable (green beans, broccoli, brussels sprouts, carrots or whatever) as usual in a small amount of water; drain and reserve the liquid. To the liquid add an equal amount of mayonnaise, tablespoons for tablespoons; mix thoroughly and pour over the hot vegetable in the serving dish.

Sandwich Suggestion

For a wonderful Saturday luncheon sandwich when all the children are home from school, fill hollowed-out frankfurter buns with a mixture of ripe olive chunks, chopped hard-cooked egg, sliced celery, crumbled bacon and mayonnaise. They are good as is but even better when wrapped in metal foil and heated in a moderate oven about 15 minutes.

Mexican Culture Secrets Probed

Los Angeles (Science Service) - A team of eight archaeologists from the University of California here is exploring an area in Mexico one mile square, believed to hold secrets of a little-known, long-extinct Indian culture.

First reports indicate several thousand people could have lived in this pyramid-studded ceremonial center on the banks of the Rio Grande de Santiago in western Mexico.

It is thought the dead culture could be related to the advanced civilization which flourished in central Mexico, reaching a peak under the Aztecs.

Laid in a semi-tropical region having rich agricultural soil, the site is spotted with large mounds, believed of religious ceremonial origin, and has the only cut-stone pyramids reported from western Mexico.

The team of archaeologists and 50 native "diggers" is headed by Dr. Clement Meighan. The work will continue through April, Dr. Meighan said.

Inoculations for Spotted Fever Urged

Portland (UPI) - The State Board of Health has recommended that persons planning to work outside in tick-infested areas of eastern Oregon be inoculated against Rocky Mountain spotted fever. The Board defined the infested area as all of the state east of the Cascades, particularly where there are sagebrush and sheep.

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