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My Husband's Favorite Dish

CASA CHICKEN

Mrs. Leslie W. Stovall
Waco, Texas

You'll enjoy the delicate Oriental and Southwestern influences in this highly flavored masterpiece from a Texas contributor.

TO PREPARE: 30 MIN.

TO COOK: 50 MIN.

- 1 frying chicken, 2 to 2½ lbs. ready-to-cook weight, cut in serving-size pieces
- ¾ teaspoon onion salt
- ¾ teaspoon black pepper
- 3 tablespoons shortening
- ½ cup catsup
- ¼ cup soy sauce
- 2 tablespoons prepared mustard
- ½ teaspoon curry powder
- 2¼ cups water
- 2 bay leaves
- 2 tablespoons cornstarch
- 2 tablespoons water

1. Rinse chicken pieces and dry thoroughly by patting with absorbent paper.
2. Sprinkle chicken pieces evenly with a mixture of the onion salt and pepper.
3. Heat the shortening in a large, heavy skillet over medium heat. Place chicken pieces skin-side down in skillet. To brown all sides, turn pieces with tongs or two spoons, as necessary.
4. Blend together catsup, soy sauce, mustard, curry powder, and 2¼ cups water. Add the bay leaves. Pour mixture over chicken. Cover and cook over low heat until chicken is tender, about 45 min. Remove chicken to a warm serving platter.
5. If necessary, add about 1 cup water to the sauce and bring to boiling. Blend cornstarch with the 2 tablespoons water. Stirring constantly, add mixture gradually to the skillet and cook until thickened.
6. Serve with fluffy cooked rice. Spoon sauce over chicken and rice.

About 4 servings

CHICKEN RIVIERA

Mrs. Caroline Hunt
Alva, Fla.

The Florida husband for whom this masterpiece was created enjoys its daring but happy blend of spices.

TO PREPARE: 20 MIN.

TO COOK: 45 MIN.

- 1 frying chicken, about 3 lbs., ready-to-cook weight, cut in serving-size pieces
- ½ cup flour
- 2 teaspoons salt
- 2 teaspoons paprika
- ½ cup butter or margarine
- 1 No. 2 can tomatoes, sieved (about 2½ cups, sieved)
- 4 oz. fresh mushrooms, cut lengthwise through stems and caps (about 1 cup)
- ¼ cup chopped green onion
- 2 tablespoons lemon juice
- 2 tablespoons sugar
- 1 teaspoon salt
- ¼ teaspoon sweet basil
- ¼ teaspoon thyme
- 2 tablespoons finely chopped parsley
- 2 tablespoons finely chopped chives

1. Rinse chicken pieces and dry thoroughly by patting with absorbent paper.
2. Coat chicken pieces evenly with a mixture of the flour, salt, and paprika.
3. Heat butter in a large, heavy skillet over medium heat. Place chicken pieces skin-side down in skillet. To brown all sides, turn pieces with tongs or two spoons, as necessary.
4. When chicken is browned, add a mixture of the sieved tomatoes, mushrooms, green onion, lemon juice, sugar, salt, basil, and thyme. Cover and cook over low heat until chicken is tender, about 45 min. Remove chicken to a warm serving platter, pour sauce over the chicken, and sprinkle with a mixture of the parsley and chives. Serve immediately.

About 6 servings