



SPECIALTY OF HOUSE — Chicken and curry dumplings with giblet gravy are certain to become a specialty of the house once you've tried it. Dumplings are made rich and wonderful with evaporated milk, savory with a touch of curry powder. Recipes are included in today's food columns.

Feeding the Family

By ZOLA VINCENT
Food Editor

Chicken Gets Stewed

With Curry Dumplings
Chickens of all sizes and shapes, broiler-fryers, stewers and roasters, appear on our tables at least once a week, because they are good tasting, versatile, economical. We've fried them, broiled them, barbecued them all summer long. Occasionally the man of the house asks, "How about chicken and dumplings with giblet gravy?" Okeh, mister! You asked for it.

Here we take a good-size stewing chicken, all cut up. It provides the basic flavor for dumplings made rich and easy with evaporated milk, lightly touched up with curry powder. Six servings, but count on two servings each for men and growing boys.

1 4-to-5 pound sewing chicken, cut up
1 quart water
1 teaspoon salt
1/4 teaspoon pepper
1 teaspoon Ac'cent (monosodium glutamate)
Bouquet garni
2 cups biscuit mix
1 teaspoon curry powder
1 tall can (1 2/3 cups) evaporated milk
1/4 cup water
1/2 cup flour
1 or 2 hard-cooked eggs, sliced

*Bouquet garni is available in spice cabinets or four sprigs parsley, two celery tops, and one medium bay leaf may be used.

Wash chicken and giblets and place in large kettle. Add the one quart water, salt, pepper, Ac'cent and bouquet garni. We mention Ac'cent by name because 93 per cent of all monosodium glutamate packaged for consumers is so-called.

Bring to a boil over high heat; cover. Reduce heat to simmer and cook chicken until tender, about two hours. When chicken is done, lift out onto platter and keep warm by placing in a very slow oven. Discard bouquet garni. Cut up giblets and set aside.

To make dumplings. Combine biscuit mix and curry powder thoroughly in a mixing bowl. Mix one-half cup of the evaporated milk with the one-quarter cup water. Add to biscuit mix, stirring until well blended. Bring chicken broth to a brisk boil, then using a tablespoon, drop biscuit mixture into chicken broth. Simmer dumplings 10 minutes, then cover and simmer 10 minutes longer.

Remove dumplings from broth onto chicken platter and keep warm.

To make gravy. Mix the one-half cup flour with enough chicken broth to make a smooth, pourable mixture. Add to broth with the remaining evaporated milk, stirring constantly. Add giblets. Cook and stir gently over low heat until thickened. Add sliced hard-cooked eggs. Serve over hot chicken and dumplings.

Frozen Peas and Macaroni

This pretty casserole will surprise and please. Cook about one-half cup elbow macaroni and one 10-ounce package frozen peas in the usual way. Combine them with one can undiluted cream of mushroom soup and one-half can tomato sauce. Season with salt and pepper to taste. Pour into lightly buttered casserole. Heat in moderate, 350 degree, oven 15 to 20 minutes or until bubbly. For an extra flavor lift, sprinkle with Parmesan or grated cheddar cheese before baking.

Peach Ambrosia

This can double as an appetizer or as a light dessert. Defrost one package frozen peaches; combine with sliced bananas and some coconut. That's all there is to it. It may sound simple... and it is, but it is also delicious.

Hungarian Goulash

Known World Over
It has been said that almost every dish of meat cut into pieces about two inches cubed that is flavored with paprika is called a Gulyas in Hungary (goulash to us). Certain it is that Hungarians and others in the back.

the world over have been enjoying this Hungarian inspired cookery for centuries. Gulyas is the generally used term, but the Hungarians distinguish the various kinds of stews: Gulyas is usually made of beef or fowl, seldom of mutton or pork. The exception is Szekeley Gulyas made either of different kinds of meat, mixed, or of pork, sour cream and sauerkraut. Our recipe today is the latter combination. Six servings.

1 1/2 pounds pork, cut in 2 1/2 inch cubes
1 1/2 teaspoons vinegar
1/4 cup fat
2 cups water
1/2 green pepper, seeded and thinly sliced
1 3/4 cups (1 pound) sauerkraut
1 teaspoon caraway seeds
2 teaspoons tomato paste
1 teaspoon salt, if necessary
1 cup broth or stock
1/4 cup cream

Rub pork cubes with vinegar. Let it stand for a few minutes. Melt fat in heavy pot and brown the meat lightly on all sides. Add water and green pepper. Cover and simmer slowly about 45 minutes. Add the sauerkraut. Mix well with the meat. Add caraway seeds and tomato paste. Salt, if necessary, to taste.

Cover and continue to cook slowly. As the gravy evaporates, add broth by the spoonful, being careful not to add too much. Mix well and when meat is tender, add cream. Serve with boiled potatoes.

Molded Cherry-Lime Salad

Leads A Two-Party Life
This luscious molded cherry-lime salad easily lives a two-party life, for it can be presented as a salad or as a delectable dessert. Dinner, bridge luncheon or just "coffee and dessert" party-givers will appreciate its easy, can-be-made-ahead-of-time preparation.

2 3-ounce packages lime-flavored gelatin
2 cups hot water
2 cups cold water
3 medium-sized bananas
1/4 cup lemon juice
1 No. 303 can sliced peaches, drained and diced
1 4-ounce package flaked coconut (1 cup)
1/2 cup chopped maraschino cherries, drained (about 20 cherries)
1 cup heavy cream, whipped
Crisp lettuce leaves, optional

Dissolve gelatin in hot water; add cold water and mix well. Chill until slightly thickened. Slice two bananas; add lemon juice and mix well. Fold banana mixture, peaches, three-fourths cup coconut and cherries into gelatin mixture. Turn into a 2-quart mold or six to eight individual molds. Chill until firm. Unmold.

Mash remaining banana; add cream and remaining coconut and mix well. Serve salad topped with cream mixture; or pass in serving bowl for individual service. Garnish with lettuce if served as a salad.

Plumped Prunes

Hot plumped prunes are an unusual flavor-packed accompaniment for roast lamb, beef or broiled chicken. Add thin lemon slices with whole cloves in center during plumping-time for further flavor interest and drama.

Carrot Glaze

Scrape fresh Western-grown carrots; leave whole and cook until tender. Drench in your favorite candying syrup and serve as a special dinner-time treat.

Reno Police Press

Search for Suspect

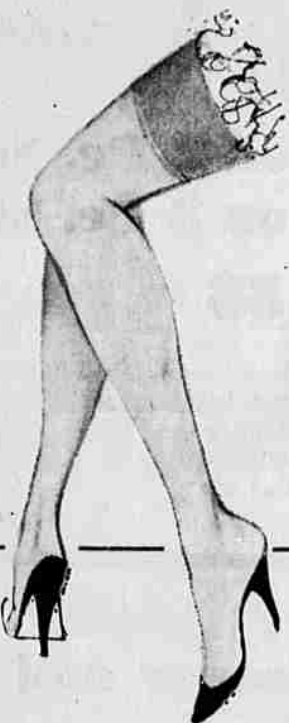
Reno (AP) — Police today intensified their search for an Ogden, Utah, housepainter considered a prime suspect in the knife slaying of Paul G. Allison, 59.

The body of the Santa Rosa, Calif., business and civic leader was found in one of the camp coaches he manufactured last Saturday. He had been beaten with a catsup bottle and stabbed numerous times



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