



Camp Fire Girls Learn Homemaking

Camp Fire Girls, numbering more than 360,000 in the nation, are observing the 44th anniversary of the founding of the organization this week.

One of the projects of Camp Fire is service at home. The girls learn that home means a family, fun, friendship and food. They take pride in learning household skills—planning and cooking meals, buying 'know how,' washing dishes, keeping their rooms in order.

Built around the home and family, Camp Fire stresses homemaking and related crafts and emphasizes the individual girl in the group. Camp Fire's primary purpose is development of personality. "Let's Be Different Together," theme is being carried out locally by various groups. The Pa-We-A Camp Fire Group, served this menu at its Five Continents dinner Saturday evening, March 13, at the home of Mrs. O. T. Taggart, leader of the group.

MENU
Casserole of Chicken (Australian)
Green Tossed Salad
Roquefort Dressing (Italy)
Creamed Green Peas

Potatoes on the Half Shell (North America)
Watermelon Pickles
Butter
French Bread (France)
Tea (China)
Coffee (Brazil)
Chocolate Sundae
Sprits Cookies (Sweden)

CASSEROLE OF CHICKEN

1 ready-to-cook young chicken
2½ to 3 lbs.
¼ cup flour
¾ teaspoon salt
¼ teaspoon pepper
1 teaspoon paprika
½ cup fat for frying
¼ teaspoon each nutmeg and mace
Grated rind of 1 lemon
¼ cup broth
2 rashers of bacon
1 cup forcemeat, optional

Disjoint and cut chicken into serving pieces. Include giblets and neck. Coat with flour blended with seasonings. Brown well in the fat. Place in casserole, adding nutmeg, mace, lemon rind and the broth. Place rashers of bacon on top. Cover. Bake in moderate oven (350 degrees) until fork-tender, about 40 to 50 minutes.

FORCEMEAT
2 cups dry bread crumbs
1 tablespoons melted butter

1 tablespoon chopped parsley
1 teaspoon thyme
½ teaspoon grated lemon rind
1 egg yolk
¼ cup milk
Salt and pepper

Blend ingredients, adding salt and pepper to taste. Form into 20 1-inch balls. Fry to a golden brown in fat used for browning chicken. Place on top of chicken 20 minutes before the chicken is tender. Recipe is from Chicken International, the Northwestern Poultry Producers Council and The Poultry and Egg National Board.

POTATOES ON HALF SHELL

Select medium-sized or large potatoes. Scrub and bake at 350 to 400 degrees. To test potatoes for doneness, do not pierce with fork, but squeeze them with the hand wrapped in a towel. It usually takes 45 to 70 minutes to bake potatoes.

When done, remove a piece of skin from the side of each potato to make it boat-shaped, or cut a large potato in two, lengthwise.

VEGETABLES for the Italian salad were chosen by Camp Fire Girls Janice Sternburgh, daughter of Mr. and Mrs. Edward Sternburgh, OTI, and Patsy Anderson, daughter of Mr. and Mrs. Edward McDermott, 2434 Radcliffe. Showing active interest in helping the future homemakers was Emil Albrecht, of Emil's Super Market.

Scoop out the inside, being careful not to break the shell. Mash very thoroughly. It is advisable to put the mixture lightly back in the shells. Do not smooth the tops. Place the filled shells in a shallow pan, return to oven (400 degrees) and brown lightly on top.

Sweet and Sour Dressing for Slaw

To make sweet and sour cole slaw for six, according to the Evaporated Milk Association, Chicago, place three cups finely cut cabbage in a bowl. Add ½ cup sweet and sour dressing and toss to moisten cabbage. Add more dressing if needed. Chill until ready to serve.

DRESSING
½ cup evaporated milk

¼ cup sugar
¼ teaspoon salt
¼ teaspoon pepper
¼ cup cider vinegar

Measure milk into small bowl. Blend in sugar, salt and pepper. Let mixture stand about 5 minutes, stirring occasionally to dissolve sugar. Gradually blend in vinegar. Chill thoroughly before using. Makes about ¾ cup dressing.

LAMB CAKE

A lamb cake is traditional for Easter. Use a spicy prune and walnut batter for it. Be sure the lamb mold is well-greased and floured before spooning the batter. Bake according to the mold manufacturer's directions. Cool the cake in the mold; remove, sprinkle the frosted cake with lots of shredded coconut, add prune eyes and a cherry nose. Tie a ribbon around his neck, just for looks.

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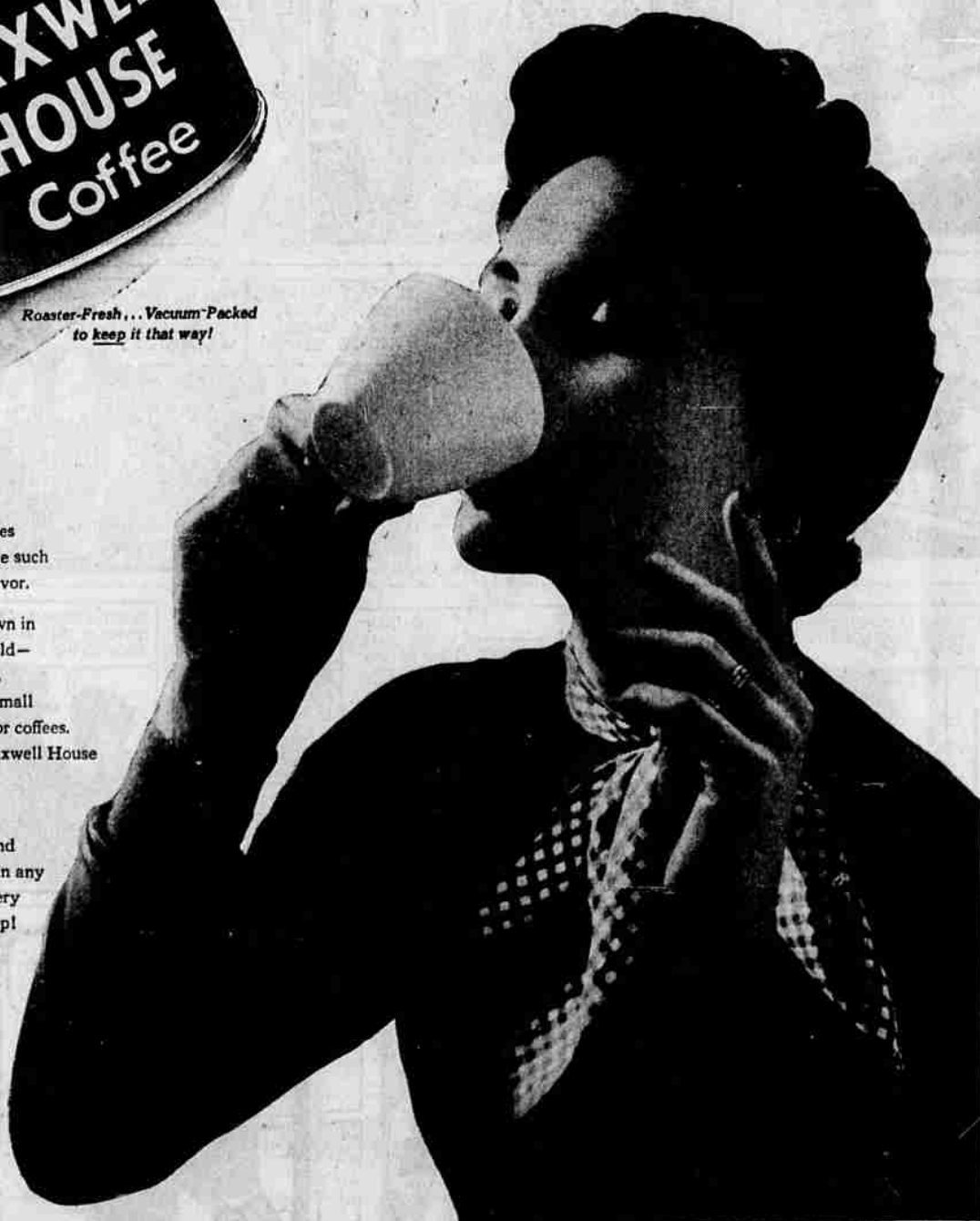


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