



TIME-FAVORED pan-fried chicken is a recipe that really merits its popularity. It's versatile and easy to prepare and is as much at home at a dinner party as it is on a picnic or at the family table. Photo and recipe suggestions courtesy Swift & Company.

Fried Chicken

Good fried chicken begins with the selection of plump young chickens of frying tenderness, so when buying, remember to select only top quality chicken. Today there is no problem in finding the style or size chicken you need. Frying chickens are available in a wide range of sizes and may be purchased frozen, fresh, whole, or in cut-up styles.

Pan-frying is probably one of the most popular and easiest methods of preparing chicken. The trick in getting tempting, crisp-tender pieces without standing over the pan is to brown each piece well on one side in a heavy skillet containing enough hot shortening to make a layer of fat 1/2-inch deep. Simply put the flour-coated chicken, skin side down, in the pan and allow to brown over moderate heat about 15 minutes. Then, turn the chicken, cover tightly and cook slowly for about 30 to 40 minutes or until chicken is tender. This gives you beautifully browned pieces with only one turning and a minimum of watching.

For home or for a party, serve the golden pieces hot on a warmed platter or tray. For a backyard picnic, you may want to fry the chicken early and store it in the refrigerator until serving time. Then, serve it cold, with a hot mustard sauce.

MUSTARD SAUCE
1 10 1/2-oz. can cream of mushroom soup
1/2 cup milk
1 tablespoon prepared mustard
1 tablespoon Worcestershire sauce
Combine soup, milk, prepared mustard in a saucepan. Cook over low heat until hot. Add Worcestershire sauce. Serve hot with cold fried chicken, steaks, chops or franks.

A dash of Tabasco adds just the touch of pep the sauce needs.

TAFFY

Here's another recipe from Fort Rock, sent in by Mrs. Bud Parks, from her mother's cook book.

2 cups molasses
2 teaspoons vinegar
2 tablespoons butter
1/2 teaspoon soda
1/4 teaspoon salt
6 drops oil of peppermint or 1 teaspoon vanilla

Cook molasses and vinegar together in a large saucepan until the boiling syrup makes an almost brittle ball when poured into cold water. Add butter, salt, soda and stir until foaming ceases. Pour into a greased pan.

As soon as it can be pulled, add flavoring and pull as long as possible, then cut with scissors.

CAKE

This cake recipe was a favorite of the late Mrs. Fred Eskelin of Fort Rock.

Combine in a large saucepan:
2 cups sugar
2 cups raisins
1 cup shortening
2 cups hot water
1 teaspoon cloves
1 teaspoon nutmeg

1 teaspoon cinnamon
1 teaspoon salt

Boil this for four minutes and then add 2 teaspoons soda, sifted with 4 cups flour. Add 1/2 cup nutmeats if desired. Sprinkle sugar over dough to take the place of frosting. Bake at 350 degrees for 40 minutes.

The batter should be divided into two pans, one 13-inch oblong pan and one 8-inch square pan are about right.

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PRIZE RECIPE

1 1/2 cups Kellogg's All-Bran
1 2-3 cups milk
3 eggs
1/2 cup sifted flour
1 teaspoon salt
1 tablespoon salad oil
Combine All-Bran and milk; let stand about 15 minutes, stirring occasionally. Beat eggs well; add flour gradually, beating until smooth. Stir in salt and salad oil. Combine with All-Bran mixture. Bake griddle cakes one at a time in a well oiled skillet (6 1/2 inches across bottom) turning once. Use 1/4 cup batter for each pancake, tilting skillet so that batter covers bottom of skillet completely. Black baked pancakes on plate and set aside.

FILLING

1 pound ground beef

FRENCH DRESSING

To make one cup of French dressing, using Tabasco, combine 1-3 cup vinegar, 2-3 cup salad oil, 1/2 teaspoon Tabasco, 1/2 teaspoon sugar, 1 teaspoon each of salt, paprika and dry mustard. Tabasco is the registered trade mark for the brand of pepper sauce made by McIlhenny Company, Avery Island, Louisiana.

2 cups finely diced celery
1/2 cup finely diced onion
2 tablespoons salad oil
2 cups grated processed cheese (American)
1/2 teaspoon chili powder
1 teaspoon salt
1/2 teaspoon pepper

Fry meat, celery and onions gently in heated oil for about 20 minutes, stirring frequently with a fork. Drain off fat. Stir in cheese, chili powder, salt and pepper.

Spread each pancake with a spoonful of meat filling; roll loosely and place side by side in a shallow baking pan. Spoon hot sauce over pancakes, sprinkle with cheese. Bake in a moderate oven (375 degrees) for 20 minutes or until cheese is melted and pancakes are piping hot. Recipe yields 6 servings, 2 pancakes each.

SAUCE

1 cup (1 8-oz. can) tomato sauce
1 cup beef stock or beef bouillon
1 1/2 cups grated American cheese

To make sauce, combine tomato sauce and beef stock; heat to boiling point.



CHEESEBURGER PANCAKES was the recipe submitted by Mrs. Emily C. Leistner, home economist and food consultant at Stockton, California, in the Kellogg Company's contest open to members of the department of Home Economics in Business of the American Home Economics Association. The dish won the grand prize of \$250 as the best way to use any one of six cereals.

RUG CLEANING

One clue to the cleanliness of a rug or carpet lies in the density of its tufts. The National Institute of Rug Cleaning revealed recently that an increase in tuft density means an increase in cleanliness.

Rugs and carpets have a certain number of face tufts per square inch. Recent NIRC research indicates that a mere 10 per cent increase in this number means an appreciable increase in ease of cleaning. Dense pile is easier to clean than sparse pile. It is easier to vacuum at home. It is easier to clean in a professional rug cleaning plant.

In short, better quality rugs and carpets are easier to maintain than low-cost promotional goods. This increase in cleanliness, says NIRC, is another reason for purchasing quality.

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