

Chicken Fried in Batter Is Crisp and Tender

By BARBARA BROOKING
BATTER-FRIED chicken can be classed with July's other special treats.
It's fried chicken at its tender, juicy best, plus a delightfully crisp batter crust. What's more, it goes nicely with that pair of favorites, corn bread and chicken gravy. Whip up a garden salad and a cherry shortcake for an easy menu pleasing to the family.
It doesn't take long to better fry chicken, either. Starting with a dressed fryer you can serve better fried chicken in as short a time as 35 minutes after you start to cut the chicken up.

LIGHT-weight young birds fed for tenderness are the best for better frying because they fry quickly and are easy to quarter, or otherwise cut into serving pieces.

Heavy chicks—from two to three pounds—may be better fried just as successfully if they are young birds, although they take longer. But you can count on any young bird from 1½ to three pounds for tenderness and good flavor.

Successful batter frying requires deep fat and a deep frying kettle. The fat should be one which will not impart any flavor or odor of its own, and one which has a smoke point higher than that recommended for deep frying. Bland lard meets these no-flavor, no odor, high smoke point requirements.

BATTER-FRIED CHICKEN

1 chicken
1 c. flour
1 c. milk
1½ tps. salt
2-inch layer bland lard
Cut up fryer into equal pieces for serving. Rinse in cold water. Dry. Steam pieces of chicken 20 to 25 minutes. Season pieces of chicken and dip in batter.

Make batter by beating together flour, milk and salt. Heat the lard to 375 degrees F. in a deep frying kettle. Add pieces of chicken.
Keep bland lard at 350 degrees F. Do not over-crowd the pan. Fry five to 10 minutes, or until evenly browned and thoroughly cooked. Drain on soft paper.

Fresh Bread No Problem

AN EVER-PRESENT problem of the homemaker who likes to eat her bread and have it, too, is keeping bread fresher longer, so that every slice may be eaten.

Food chemists have been working on this problem and may have the answer in a new product, just announced, that retards the staling of bread and other yeast-raised baked goods.

Bakers mix the product, a light colored, waterless semi-solid, into the dough. It has a softening action on the starch, acting as a stabilizer. It also retards the loss of flavor in baked goods. And the manufacturer claims that two-day-old bread baked with the softener is as fresh and tasty as our present one-day-old bread.

No Odor Should Exist After Drycleaning

No less an authority than the National Institute of Cleaning and Dyeing states that a properly dry-cleaned garment will have no odor. If all the soil has been completely removed and carried away from the fabric, there is no way that it can have.

The drycleaning fluid is completely evaporated by a current of warm air at the plant. The presence of any so-called "drycleaning" smell indicates soil left on the garment, or failure to remove impurities from the cleaning solvent.

Macaroni Chimney

It's done with macaroni—a trick to help keep fruit pies from boiling over. Stick about six one-inch long pieces of thick macaroni upright in crust before pie is placed in oven. This lets off steam.

How to Build Your House: No. 9 There's a Simple Set of Rules To Follow in Building A Good Chimney

By PAUL T. HAAGEN, Noted Architect
THE CHIMNEY AND FLUE of your heating plant or fireplace is so important from the standpoint of its draft and the efficient operation of the plant itself that it is essential when building your house that the proper flue size and height of the chimney be definitely determined by some one who knows the requirements and how to estimate the sizes.

Flue sizes and chimney heights are a matter of engineering design that must be accurately determined by local conditions, type of equipment, etc.
So seek out in your town a man who knows the required size for your chimney. He may be a builder, the dealer that installs your heating plant or a heating engineer.

A dirty chimney does not draw well, and it is important to keep the chimneys well cleaned and all joints in the masonry that may have opened up should be repaired and completely sealed with mortar.

INSPECT the chimney-caps, because if there is a broken cap the water—likely to seep through the cracks into the brickwork below and when the frost comes, freezing will take place and the brickwork be damaged. A crooked chimney is not good, for chimneys should be as straight as possible, and if there is a necessity to offset the chimney, the slope or slant should be quite gradual.

All chimneys are better if lined with a terra cotta flue lining of the proper size of which there are several standard dimensions. A clean-cut door at the bottom of the flue is recommended. It should be placed just above the basement floor, or if there is no basement, above the grade, so it may be reached from the outside and spot easily removed.



UM-M-M! FRIED CHICKEN!—Looks like there's chicken gravy and corn bread, too. What better dish is there for a successful menu? Cold fried chicken on a picnic is superb—always a favorite. This chicken is fried in batter.

Let's Eat by Meta Given

SANDWICHES may be simple fare, but if made attractive and delicious they take much thought and time. Bread that is anywhere from 16 to 24 hours old cuts right. Butter, margarine or cream cheese used for spreading should be soft enough for easy application and ample enough to cover the bread to the edge. A recipe will appear tomorrow for summertime sandwiches, a treat no one will want to miss.

MONDAY

Breakfast
Cantaloupe wedges
Sour milk griddle cakes with butter and sirup
Luncheon
*Summertime sandwiches
Grapefruit and avocado salad
Butter cookies (bought)
Dinner
Cold sliced ham
Potato salad
Broiled corn
Mixed vegetable salad
Bread and butter
Bing cherries
Milk to drink: Four c. for each child; 2 c. for each adult.

TUESDAY

Breakfast
Fresh apricots
Milk toast
Luncheon
Vegetable and cottage cheese chowder
Crispy rolls
Bing cherries
Peanut butter cookies
Dinner
Broiled lamb chops
American fried potatoes
Buttered summer squash
Tomato and green pepper salad
Bread and butter
*Black raspberry cobbler
Milk to drink: Three c. for each child; 1 c. for each adult.

WEDNESDAY

Breakfast
Fresh grapes
Ready-to-eat cereal with sugar and cream
Cinnamon toast
Luncheon
Asparagus mold
Hot cup muffins
Fruit cake made of raspberries, honeydew, cantaloupe, plums and pears
Dinner
Shrimp salad garnished with hard-cooked eggs and tomatoes
Potato chips
*Canned or fresh buttered green beans

Vanilla ice cream with fresh or frozen red raspberries
Milk to drink: Two c. for each child.

SATURDAY

Breakfast
Red raspberries on ready-to-eat cereal with sugar and cream
Buttered whole wheat toast with jam
Luncheon
Fresh cream of tomato soup
Green peas and cheese salad
Hot buttered toast
Vanilla rennet custard
Dinner
Baked potato with rich frankfurter sauce
Buttered frozen broccoli
Lettuce, tomato and cucumber salad with French dressing
Baking powder biscuits
*Currant jelly
Fresh fruit in lemon jello
Milk to drink: Two c. for each child.

SUNDAY

Breakfast
Cantaloupe slices
Scrambled eggs
Coffee cake (bought)
Dinner
Wiener Schnitzel
Buttered noodles
Pan-broiled tomato slices
Corn on the cob
Celery curls and radishes
Fruit tan rolls
*Berry bombe
Supper
Peanut butter and bacon sandwiches
Fresh sliced peaches and cream
Milk to drink: Two and a half c. for each child; 1 c. for each adult.
*Recipes for dishes marked with asterisks will appear tomorrow through next Wednesday.

Hot cloverleaf rolls
Vanilla cornstarch pudding with fresh sliced sugared peaches
Milk to drink: Three c. for each child; 1 c. for each adult.

FRIDAY

Breakfast
Honeydew melon wedges
Buttermilk waffles
Sausage patties
Luncheon
*Cream of spinach and mushroom soup
Toasted buttered English muffins
Blueberry cake with sugar and cream
Dinner
Fried perch
Boiled parsley buttered potatoes
Corn on the cob
Chopped spinach and lettuce salad with Russian dressing
Bread and butter

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Molded Salads Will Not Melt Made New Way Cream Corn Starch Replaces Gelatin

MOLDED SALADS and desserts are wonderful in the summer—but so hard to keep. Now there's a new kitchen-tested technique in the preparation of these foods. And they won't melt as gelatinous ones do.
It affords a grand opportunity to remain within budgetary limits and show culinary skill, as well. It is based on the use of cream corn starch instead of gelatinous substances, and the addition of natural fruit and vegetable juices and other ingredients, as desired. Ingredients are inexpensive and available all over the country.

A NUMBER of original salad and dessert recipes have been developed by food experts of the A. E. Staley Manufacturing Co. in Decatur, Ill. They include palatable variations in the use of vegetables, seafoods and fruits.

Preparation requires minutes instead of hours for many a dish which becomes a really delectable affair instead of just something else to eat.

Ingredients are combined in one saucepan. Direct heat is applied for two to three minutes and it is ready for the mold. Also, cream corn starch molded salads and desserts retain the flavor of natural juices.

MOLDED CARROT SALAD
5 tbsps. cream corn starch
1 tsp. salt
2 c. carrot juice
1 tsp. lemon juice
2 c. finely shredded cabbage
2 tbsps. finely chopped green pepper
Combine cream corn starch, salt and carrot juice. Heat to boiling over direct heat and boil gently two minutes. Stir constantly. Cool slightly. Add remaining ingredients and mix thoroughly. Pour into molds which have been rinsed with cold water. Chill until firm. Unmold on greens and serve with desired dressing.
Serves eight.

PEACH CUSTARD
2 tbsps. cream corn starch
2 tbsps. sugar
½ tsp. salt
2 c. peach nectar
2 egg yolks, well beaten
¼ tsp. almond extract
Combine cream corn starch, sugar and salt. Gradually add peach nectar. Heat to boiling over direct heat and boil gently one minute, stirring constantly. Gradually add to beaten egg yolks. Return to heat and cook two minutes. Add almond extract. Pour into molds which have been rinsed in cold water. Chill. Serve with cream. Serves six.

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Coffee Takes a New Dessert Role



FOR COFFEE-LOVERS—One of the most popular flavors in the United States, coffee lends its tastiness to a tantalizing dessert, Pot de Cafe. Complement it with glasses of iced coffee.

WHY NOT adopt an old time French favorite, Pot de Cafe, or coffee Bavarian cream? Its flavor is so refreshing, and when attractively garnished with strawberries or mint leaves it's a real taste-teaser.

POT DE CAFE
(Coffee Bavarian Cream)
2 c. milk
1 c. ground coffee
1 tsp. unflavored gelatin
¼ c. cold water
½ c. sugar
½ tsp. salt
2 egg yolks, slightly beaten
1 tsp. vanilla extract
2 egg whites, stiffly beaten
½ c. cream, whipped
Bring milk to scalding point in top of double boiler. Add ground coffee, stir, cover and let stand over hot water 20 minutes. Combine gelatin with cold water and let stand five minutes.

Strain coffee-milk mixture through two thicknesses of wet cheesecloth. Add to gelatin and stir until dissolved. Add sugar and salt to slightly beaten egg yolks and stir in hot mixture gradually.
Cool by setting cold water and then chill until sirupy. Add vanilla extract and fold into the stiffly beaten egg whites. When well

blended, fold in the whipped cream. Pour mixture into sherbet glasses and chill set. Serve garnished with unshelled strawberries or maraschino cherries.

Freshen Stale Bread In Double Boiler
When stale bread is the only "buy"—or when bread gets stale in spite of you—Westinghouse home economists say it can be freshened to taste almost as delicious as freshly-baked bread.

Just take a section of a loaf or single pieces, place in double boiler or steamer, cover closely and steam for three to five minutes.

Imports to Increase
More sugar will be imported this year than in the past two years. Exports of grain are likely to be greater in 1947 than last year, but exports of meals, lard, eggs and dairy products probably will be significantly smaller.

Nothing Fishy
If hands are chilled in icy water before handling raw fish, the odor won't cling so firmly.

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