

## 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 batter fry chicken, either. Starting with a dressed fryer you can serve batter 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 batter 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 batter 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 tsp. salt

8-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 and dip in batter.

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.



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.

## 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 staleness 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 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 important from the standpoint of its draft and the efficient operation of the plant itself; 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 size.

Flue sizes and chimney heights are a matter of engineering design that must be accurately determined by local condition, 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 is likely to seep through the crack into the brickwork below and when the frost comes, freezing will take place and the brickwork be damaged.

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 not easily removed.

## 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  
Bing cherries  
Milk to drink: Four c. for each child; 2 c. for each adult.

**TUESDAY**  
Breakfast  
Fresh apricots  
Luncheon  
Vegetable and cottage cheese chowder  
Crusty rolls  
Bing cherries  
Peanut butter cookies  
Dinner  
Broiled lamb chops  
American fried potatoes  
Buttered summer squash  
Tomato and green pepper salad  
"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 bacon muffins  
Fruit cup made of raspberries, honeydew, cantaloupe, plums and peaches  
Dinner  
Shrimp salad garnished with hard-cooked eggs and tomatoes  
Potato chips

**THURSDAY**  
Breakfast  
Milk to drink  
Luncheon  
"Cream of spinach and mushroom soup  
Toasted buttered English muffins  
Blueberry cake with sugar and cream  
Dinner  
Fried perch  
Boiled parsley buttered potatoes  
Lettuce on the cob  
Chopped spinach and lettuce salad with Russian dressing  
Bread and butter

**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  
Corns on the cob  
Celery curls and radishes  
Pan 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.

## Frozen Food Must Stay at Zero

THE SHARP increase in the amount of frozen food being served today, with prospects of even greater increases in the future, serves to highlight the need for a more complete knowledge of the subject by the consumer.

Homemakers need to be fully posted on proper handling of frozen foods, to obtain top quality in flavor and nutritive value when these foods finally come to the table.

For instance, most homemakers know from reading the labels on frozen food packages that it is not to be thawed and re-frozen. But they are not aware that constant fluctuations in temperature, or storage at above zero, can affect the quality more than any other single factor.

BASED on these and other similar findings, equipment is designed to provide these temperature standards all the way along the frozen food storage and transportation chain—from processor to warehouse to refrigerated railroad car or truck to wholesaler to retailer. The homemaker is the final link in this chain.

When she purchases frozen food at her local store, she should be certain that packages she selects have been stored well within the freezing area of the display cabinet, not stacked loosely above it.

Frozen foods should be purchased last on the shopping tour—not carried around any longer than necessary.

EXCEPT for foods to be held a short period of time, all frozen food should be kept at zero or below until it is to be thawed for serving.

Dr. D. K. Tressler, chairman of publications of the American Society of Refrigerating Engineers, has written many books on the subject. He points out that storage life of frozen foods increased with a decrease in temperature.

When ironing tablecloths, fold them hem to hem occasionally, instead of lengthwise, and they'll last longer. Creasing at the same point tends to increase wear at that point. Linens especially are brittle enough to break at the crease in due time if folded repeatedly in the same place.

### Tablecloth Care

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IT IS better to have one fine flue than to have two or three openings on one flue. Destroy the draft and where a hot water heater or fireplace is used, it is best to have a separate flue for each.

Chimneys that are built within a house seem to draw better and a certain amount of heat is given off through the brickwork, throwing some heat into the house.

Where the chimney is placed on an outside wall, the draft is not always so good and some heat is lost.

To summarize: Line the chimney with fine lining. Keep the flue as straight as possible; have the flue the proper size to secure a good draft and carry off the smoke.

All chimneys should extend well above all trees or adjacent buildings to avoid down drafts.

INSPECT THE chimney caps, because if there is a broken cap the water is likely to seep through the crack into the brickwork below and when the frost comes, freezing will take place and the brickwork be damaged.

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 not easily removed.

## 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 detectable 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

3 tbsp. cream corn starch  
1 tsp. salt  
2 c. carrot juice  
1 tsp. lemon juice  
2 c. finely shredded cabbage  
½ c. finely chopped celery  
2 tbsp. finely chopped green pepper.

Combine cream corn starch, salt and carrot juice. Heat to boiling over direct heat and hold 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 glasses and serve with desired dressing. Serves eight.

#### PEACH CUSTARD

2 tbsp. cream corn starch  
2 tbsp. sugar  
½ c. cold water  
½ c. sugar  
½ tsp. salt  
3 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 stiffly beaten egg whites. When well

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

## Freshen Stale Bread In Double Boiler

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