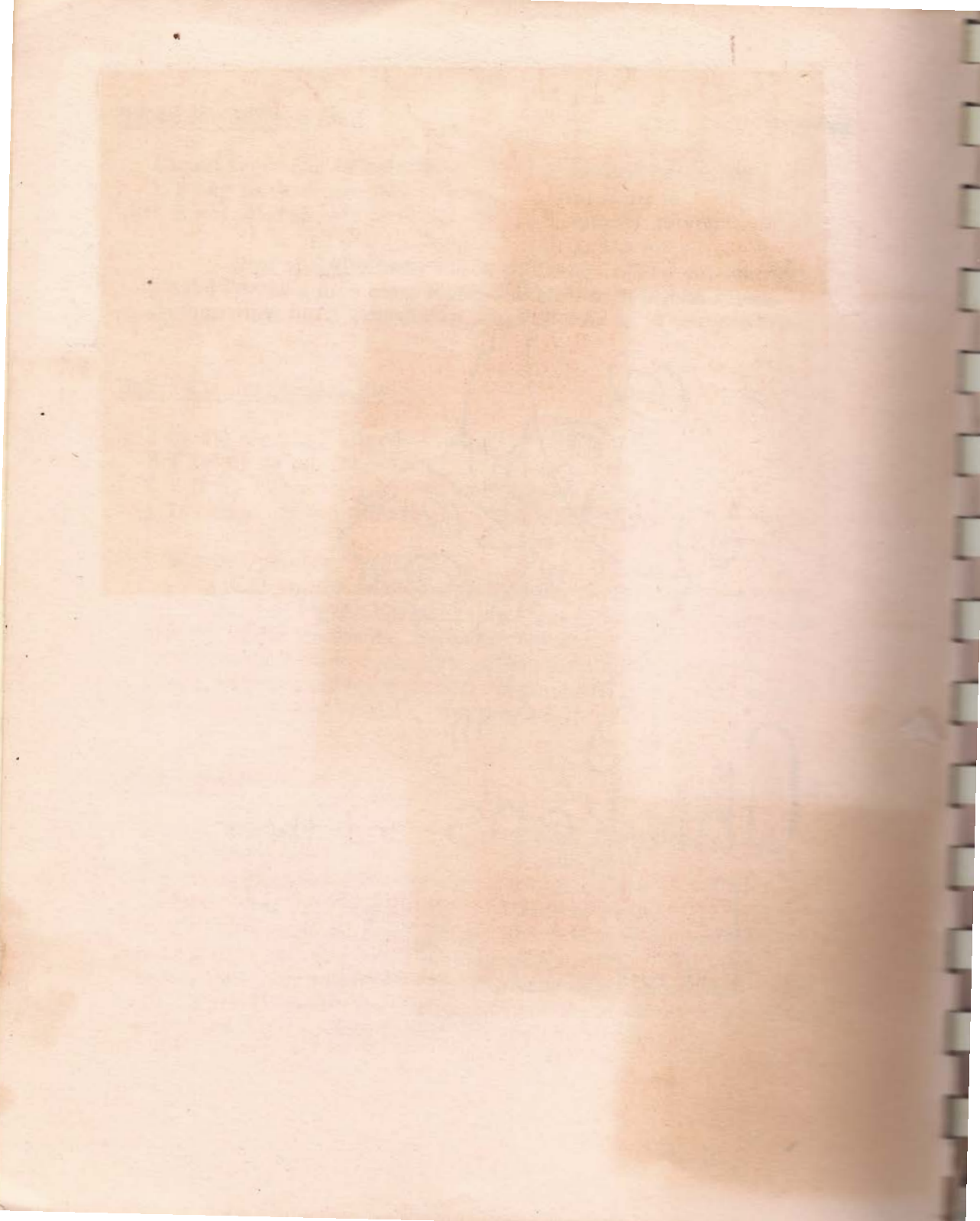


Chickens and their
EGGS



Italian Hen

Mrs. Peter Hovley

3 lb. hen
Olive oil
Salt and pepper
1 cup wine

1 cup water
1 pimento
Parsley
1 clove garlic
Mushrooms

Cut hen in serving pieces. Season with salt and pepper. Brown in olive oil. Sprinkle hen with flour. Add wine and water and simmer until tender, adding more water as needed. Add pimento, parsley, garlic and mushrooms. Add enough flour to make gravy.

Chicken Loaf

Nora B. Kern

2 eggs, hard boiled
1 large chicken, boiled
and boned
1 onion

1 carrot
Celery
Salt and pepper
1 T gelatine

Boil chicken until tender. Remove meat from bones. Add to the bones and stock, onion, celery and seasoning. Boil 20 minutes. Strain and add gelatine. Have loaf pan buttered and lined with hard boiled eggs. Add chicken, then pour in stock. Chill over night.

Bar-B-Q Chicken

Ruth Anderson

Sauce
1/4 lb. margarine
Juice of 1 lemon

1 T A-1 sauce
1 T Worcestershire
sauce

Wash, cut and twice wrap in foil, uncooked pieces of chicken. Place in a grill basket and cook 15 or 20 minutes on each side, over charcoal. Use cookie pans on top to help hold the heat in. Unwrap and place pieces in grill basket again. Baste with sauce while browning on each side.

To prepare the sauce: Melt butter and add balance of ingredients. Garlic bread, toasted over the coals is nice with this.

Cold Chicken in a Blanket

Charlotte McNamara

5 lb. roasting chicken
Chicken broth or water
to cover
6 carrots, whole
Celery
4 onions, sliced

Sauce
1/2 pint cream
1/2 lemon, peel and juice
2 T butter
Salt and pepper
1/2 tsp. mace

Wash and tie chicken and put in a pan with water or chicken broth to cover. Add vegetables. Simmer gently until tender. Remove from fire and cool chicken in its own juice. Remove from liquid and skin. Cut meat in as large pieces as possible and arrange on a platter, the light pieces in the center and the dark around the edges. Make a cream sauce by heating the cream in a double boiler with the lemon peel. Melt the butter and stir flour into it. Cook together without browning for 5 minutes, then add hot cream gradually. Continue to cook in a double boiler for 15 minutes, adding a little strained chicken broth if too thick. Salt and pepper to taste. Add lemon juice and mace. Pour over chicken as evenly as possible. Place in refrigerator to chill. Decorate with whole carrots and bacon curls. Serves 6.

Scalloped Chicken

Ruth Anderson

1 cup milk
4 cups chicken broth
1/2 cup butter
or margarine
3/4 cup flour

1/8 tsp. celery salt
Poultry seasoning
5 cups chicken meat,
cooked
2 cups fine bread crumbs

Heat milk and chicken broth together. Blend butter and flour together and add seasonings. Blend into hot liquid and cook about 15 minutes. Stir occasionally. Into greased baking dish, place a layer of chicken, a generous layer of bread crumbs. Repeat until baking dish is full. Dot with butter and bake in moderate oven for 20 or 30 minutes. You can make half this amount, or even less. Diced mushrooms and almonds may be added. Serves 12.

Chicken Pie

Mrs. Wm. Frederking

1 cup flour
1/2 tsp. salt
1/2 tsp. baking powder
1 heaping T margarine
2 eggs
1 chicken

Celery
Onion
Seasoning
1 cup cooked potatoes
diced
1 hard boiled egg,
chopped

Cook chicken with celery, onion and other seasonings. Cut in small pieces and put in baking dish with diced potatoes and hard boiled egg. Cover with thickened soup stock to which has been added yellow vegetable coloring. Add salt and baking powder to flour. Work in margarine. Mix in eggs. Roll on floured board, not too thin. Cover chicken mixture with crust and bake until a golden brown. A different recipe and a favorite with our family.

Chicken-Almond

Belle Hechtman Lowsley

4 pound chicken
1 large onion, sliced
1/2 cup celery, diced
1 bay leaf

Salt to taste
1/3 pkg. egg noodles
Cornstarch
1/2 lb. almonds
Bread crumbs

Stew chicken with onion, celery, bay leaf and salt. When tender, remove chicken and strain the broth, discard onion and celery. Take choice pieces of meat from bones. Cook noodles in part of broth until tender. There should be 3 cups of broth left. Thicken this with cornstarch to make a medium gravy. Blanch almonds and brown in butter. In a casserole, place a layer of chicken, a layer of noodles and a layer of almonds, alternating until all have been used. Pour the gravy over this and sprinkle with bread crumbs. Bake at 300 degrees until all is heated through and bread crumbs are browned. A can of sliced mushrooms may be added to the gravy if desired. This main dish may be prepared several hours before serving and then reheated.

Chicken Almond

Helen Giller

1/4 cup chopped onion	2 T lemon juice
1/2 cup celery	1 T soy sauce
2 T melted butter	2 cups cooked chicken, diced
1 can cream of mushroom soup	1/2 cup slivered almonds, toasted
1 cup chicken stock or water	1 tsp. salt
2 T cornstarch	1/8 tsp. pepper

Cook onion and celery in butter until tender. Stir in soup and chicken stock. Heat to boiling point. Combine cornstarch, lemon juice and soy sauce. Mix until smooth. Add almonds, salt and pepper. Heat to serving temperature and serve over rice or fried noodles. Serves 8.

Chicken and Rice

Mildred Chamberlain

5 lb. chicken, cooked and boned	1 onion, chopped
1 cup rice, uncooked	1 can cream of mushroom soup
	Salt and pepper

Use a covered casserole. Put a layer of chicken in bottom, a layer of sauted onion and uncooked rice. Cover with broth of chicken, salt to taste and cook in covered dish until rice is tender. The last half hour add a can of mushroom soup diluted with 1 can water. Serves 8.

Creamed Chicken

Mrs. Lewis Zogg

1 pkg. frozen white meat chicken	1 T each of chopped green onion, bell pepper and celery
1 can cream of chicken soup	2 T dry white wine
	Pinch of thyme and marjoram

Saute onion, bell pepper and celery in hot fat until lightly browned. Remove to casserole. Brown the lightly floured

chicken which has been thawed in the hot fat. Place in casserole. Add herbs, salt and pepper. Pour the wine over it. Dilute the cream of chicken soup with 1 can water and pour over chicken. Bake about one hour in moderate oven, or until chicken is tender.

Chicken A La Maryland

Mrs. J. J. Pickford

4 lb. chicken	1/4 tsp. pepper
1 egg	1 1/2 cups fine cracker crumbs
1/2 cup milk	1/2 cup butter or shortening
1 tsp. salt	
2 cups hot milk	

Cut chicken into serving pieces. Combine the egg and milk with a fork. Season chicken pieces. Dip each into egg mixture, then roll in crumbs. Heat the butter in a heavy skillet or roasting pan. Place chicken skin side down in the fat. Brown slowly. Turn and brown other side. Pour the hot milk over the chicken. Cover and simmer on top of stove or bake 1 to 1 1/2 hours in 350 degree oven or until tender.

One can cream of mushroom soup and 1 cup milk heated together may be substituted for the milk.

Special Hot Chicken and Rice Loaf

Mrs. S. A. Allen

4 lb. stewing chicken	1 tsp. paprika
2 tsp. salt	4 eggs, beaten
1 1/2 cups rice	1/4 cup chicken fat
1/4 cup chopped pimiento	2 cups chicken broth
	1 cup milk

Cover the chicken with water. Add 2 teaspoons salt. Cover and simmer until chicken is tender, about 3 hours. Remove chicken from broth and cool. Remove the chicken meat from the bones. Cook the rice in boiling salted water 10 to 15 minutes. Drain and rinse. Remove the chicken fat from the broth and make sure there is 1 quart of broth. Combine

chicken, 4 cups cooked rice and all other ingredients. Stir to blend well. Use a 2 quart mold or large bread loaf pan, well buttered. Pack the chicken-rice mixture into the pan. Bake 1 hour in 350 degree oven.

Tillamook Midnight Eggs

Lorine Willard

For each serving use:

1 egg	1 T grated Tillamook cheese
1 T corn flakes or crumbs	2 T cream or evaporated milk
Dash of paprika	Salt and pepper

Warm individual greased ramekins or muffin tins. Break one egg into each. Season and cover each serving with corn flakes or crumbs. Cover this with the cheese. Pour over each the cream or evaporated milk. Garnish with paprika. Bake in moderate oven until eggs are set but not hard. If your gang likes to "kitchen-loiter" you can bake these all together in the frying pan and serve directly to the plates.

Eggs A La Golden

Mrs. J. J. Pickford

4 or 6 hard boiled eggs	Salt
2 or 3 cups white sauce	Pepper
	Paprika

The number of eggs and the amount of white sauce used depends on the number of persons to be served. Separate the boiled eggs and dice the whites into the hot white sauce. Season to taste. Put the egg yolks through a ricer or sieve. Spoon the white sauce mixture onto slices of hot buttered toast. Sprinkle egg yolks over the white sauce mixture and add the paprika.

The white sauce may be varied by adding a few spoons of catsup, garlic salt, cheese or other seasonings.