ANDOVER NEWS

PUBLISHED WEEKLY
By J. HARVEY BACKUS & SON

OUR KEYNOTE:
"If There Is Not A Way, Cut A Way"

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The President's Popularity

CHAIRMAN FLETCHER and the other standpat Republican leaders are in an awful mess; they don't know which way to turn. They are frothing at the mouth, they don't know whether to swallow or spit, and so they just slobber.

They are like Rastus who was tearing down the street as fast as his little legs would carry him. Mose yelled at him, "What you-all runnin' for?"

"I ain't runnin' for; I'se runnin' from." Mr. Fletcher and his cohorts are trying to "run from" the popularity of Mr. Roosevelt, but they can't get away from it.

You heard the President in his radio speech Sunday night recently. It wasn't a great speech, but it was a powerfully effective one. He not only has a natural radio voice, but he's the smartest and shrewdest politician of the age. Why? Because he can make the people think he's for them. One reason he can make them think so is because he is.

You know Mr. Roosevelt did a fine thing, on the morning he rode up to take the oath of his high office, when he gathered in his Cabinet family and met at St. John's church for a special service of prayer to invoke Divine guidance and support before he assumed his awesome responsibilities. I have heard more favorable comment on that simple act, and I believe it brought more of a feeling of confidence and approval to the people of the country generally, than any other one thing the President has done. Some folks may pretend to be unbelievers, many may be rough on the outside, but everybody has planted deeply within him an abiding reverence of come sort.

Credit Is Abused

WE OFTEN hear the remark that the world is growing worse, and that people are becoming dishonest, to such an extent that even a best friend cannot be trusted.

It has been estimated that upwards of $500,000,000 is obtained annually in this country due directly or indirectly to fraud or credit.

While this figure seems high, it is indeed lamentable if the amount is only half as much as estimated. Surely there is some remedy that could be applied. The nation is essentially honest. Credit is the foundation of American business. If everything was to be placed on a strictly cash basis, there would be untold suffering and business would come to a virtual standstill.

The maintenance of credit, which is bankable honesty, is imperative, but the element of fraud must be eliminated. Temptation that leads to abuse of credit should be curtailed. Stringent rules should be applied to the giving of credit but those who are prompt with their obligations should be given ample consideration.

Business men should compare notes on debtors thru credit organizations or other means and weed out the unfaithful from the honest.

The straight and narrow path has something to recommend it—providing it is too narrow to accommodate automobiles.

The Long Arm of the Law

THE arm of the law is long and relentless! Two years and a half after the notorious Lindbergh kidnaping, Bruno Richard Hauptmann has been arrested and a chain of circumstancial evidence is being forged around him to place the blame, or at least a part of the blame, directly on his shoulders. He has steadfastly refused to admit anything but every day evidence piles up that indicates that he was at least one of the principles in the crime if not the major figure.

His arrest came about after he had passed a ten dollar gold certificate at a gasoline filling station. Gold notes are a forbidden possession to American citizens and the suspicion of the attendant was aroused. He obtained the license number of the car of the driver and turned it and the ten dollar gold certificate over to authorities who, on investigation found it to be a part of the Lindbergh ransom money paid in a vain attempt to regain possession of the kidnaped child. The arrest of Hauptmann followed.

A most thorn investigation is being made into all angles of the case but it is thought that the final outcome will be the conviction of Hauptmann and possible associates and the end of the most publicized and extensive man-hunt in the history of the country.

Whatever may be the fate of Hauptmann and any others that may be involved, the hideous deed cannot be undone or the son of the Lindberghs restored, but it will serve to create a lasting impression on others that operate along the same lines as the kidnapers and murderers of the Lindbergh child. The agents of justice may be misled for a time and must spend time in accomplishing their end but they seldom fail once they faithfully attack their work. They win out in the end. The hunted man is never safe and never enjoys a carefree moment. He meets his fate at the hands of those who are sworn to uphold the law and bring offenders to justice.

Society columns always say that the bride was led to the altar, but no one ever heard of any of them pulling back.

A Season of Romance

SPRING is usually thought of as the romantic season of the year, but a spirit of romance in a different sense of the word, pervades the autumn of the year, which few, for fear of ridicule, will admit sensing. Perhaps romance is something for lovers, the adolescent and women folk and to be spurned by sober manhood, yet most men, if honest with their fellows, would be compelled to confess to a quickening of the pulse when the first leaves fall and darkness comes before the evening meal.

For an explanation of this fall romanticism one might hearken back to the days of boyhood when autumn was the one for hunting nuts, squirrel shooting, corn roasts and football. Ask any boy which is the best season in the hills and the question will find autumn on the tip of his tongue.

The spirit of romance encountered this time of the year in the workaday world may also be traced to the fall holidays and festivals. There are Hallowe'en and Thanksgiving Day. What festivals could be more symbolical of the harvest season than these, and both abound in tradition, adventure and romance. Imagination is nine-tenths romance and Hallowe'en and Thanksgiving Day exercise a strange appeal to the imagination.

And if the adage is true that "the way to a man's heart is thru his stomach," then the harvest accounts for a part of the romantic atmosphere of the season. Where is to be found romance in greater abundance than in a golden brown pumpkin pie, in a glass of sweet cider, or in a basket of ripe apples?

The fight for supremacy between the sword and the pen is at an end. The sword is used no longer in fighting and the typewriter has taken the place of the pen.

HOW, WHAT and WHY?

The Andover News has arranged with the Office of Information of the New York State Colleges of Agriculture and Home Economics to answer questions about problems of farm and home. If you enclose a self-addressed stamped envelope and mention the name of this paper you will receive a direct reply to your query from the colleges. Do not ask more than one question in one letter or on one post card. Ask as many questions as you like, but make each one a separate communication.

Three Kinds of Silos

E. B., Delanson, writes: "Can you tell me how to make an emergency silo, also a so-called trench silo and is possible a home-made silo?"

Professor A. M. Goodman of the department of agricultural engineering replies: "A number of temporary silos are on the market. They are made of slat and wire fencing like that used by many counties for snow fences. Some concerns line these silos with heavy paper which, doubtless, is desirable. A list of some of these concerns has been sent to you.

"The trench silo resembles the original silo which was nothing more than a pit in the ground into which the crop was packed without cutting. A number of northern and southwestern institutions have published bulletins about them, and a list of these has been sent. We do not feel, however, that the use of the trench silo in New York State is an economical way to store the crop. Sour and rotten silage may result from fall rains.

"I have seen several home-made temporary silos which consisted of a row of tall poles set in the ground in a circle and lined on the inside of the circle with woven fence wire. These poles had heavy wires around the outside of the circle to act as hoops. Heavy binding paper or light roofing paper was placed inside the wires as the silo was filled. These have given fair satisfaction, tho the paper is apt to be destroyed as the silage settles.

"We have sent a copy of the United States Department of Agriculture's Farmers' Bulletin 855 which tells how to build home-made silos."

Canning in Tin Cans

Mrs. L. S. C., Warsaw, asks: "Must a tin can sealer be used to seal tin cans, and is it cheaper to use tin cans for canning than glass?"

Miss Norna Barber of the State college of home economics answers: "It is impossible to seal tin cans without a tin can sealer. These have varied in price from five to eighteen dollars, depending on the different adjustments that can be made with them.

"It is very hard to say whether tin cans are more economical for canning than glass, as the price of tin cans varies appreciably with the number bought. I think you will find that canning in tin is very easy and a little more rapid than in glass. Also, you have less chance of breakage."

An onionlike plant that grows wild along the Mediterranean coast produces the safest rat poison that is known—red squills—says a statement from the department of agriculture.

GREENWOOD

(Mrs. H. C. McCaffery, Reporter)

District Deputy Pays Official Visit

Right Worthy F. H. Hollister of Painted Post, District Deputy Grand Master of the Steuben Masonic District, paid his official visit to Sentinel Lodge, No. 151, F. & A. M., Wednesday evening. Fifteen Masons from Painted Post accompanied the official. Other lodges represented at the meeting included Hornell, Canisteo and Corning. Among those present from Hornell was Philip Nast, who has been a Mason for 65 years.

Entertainment for the evening was in charge of Harry A. Fish. A male quartet from Hornell sang several numbers.

Light refreshments were served to about 65 by the committee, A. N. Karlen, Glenn Scribner and E. M. Scribner.

Board of Education Entertains

Members of the Board of Education entertained the faculty of the Greenwood Union School at dinner last Thursday evening at the home of Mr. and Mrs. J. H. Goodno. Following the dinner cards were enjoyed.

Parent-Teacher Association

The first meeting of the Greenwood Parent-Teacher Association was held at the school building Thursday evening. The faculty quartet sang; a trumpet solo by Easter Clark accompanied at the piano by Elwood Clark was enjoyed. Miss Irene Wallace gave a reading, "When the Teacher Gets Cross." Dr. Ward LeCed, Chaplain of Alfred University, gave a most inspiring address on "What Religious Training Shall I Give My Child?"

Bridge Luncheon

Mrs. Miner Streeter was hostess at a bridge luncheon at her home, Saturday. Three tables were in play following the luncheon. Mrs. Arling Cobb and Mrs. H. C. McCaffery tied for high score. Out of town guests present were Mrs. B. S. Brundage and Mrs. Eugenia Swink of Andover and Mrs. Henry Richmond and Mrs. David Chapin of Whitesville.

Honor Mrs. Burdett

Miss Ruby Tyler was hostess at a luncheon served at the home of Mrs. A. R. Karlen, Saturday in honor of Mrs. Donald Burdett of Hornell who was recently married. Bridge was in play at the home of Miss Tyler during the afternoon. Prizes were won by Miss Agnes Taylor and Miss Alice Reinger. The guest of honor was presented with a beautiful gift by those present.

Guests present were Miss Agnes Taylor of Andover, Mrs. Donald Burdett, Miss Beatrice Mahoney, Miss Florence Lieb, Miss Teresa Tucker, Miss Pauline Clapp and Miss Alice Reinger of Hornell.

Home Bureau Meeting

The Greenwood Home Bureau held a meeting at the Grange Hall, Thursday, October 11 at 1:30 o'clock. At this meeting Mrs. Lucile Williamson, specialist from the College of Home Economics at Ithaca gave a talk on buying foods.

Attends Eastern Star Convention

Mrs. M. L. Brundage, Worthy Matron of Greenwood Chapter, left Sunday for New York City to attend the sessions of Grand Chapter of the Order of the Eastern Star, which will be held in Hotel Astor, Oct. 9, 10-11.

Theta Nu Upsilon

The sorority of Greenwood High School began the new year's work when they met September 18th at the home of Miss Norma Brundage. At the business meeting, Miss Roberta Baker was re-elected president of the organization. Other officers elected were Clara Cole, vice president; Louise Rogers, secretary and Easter Clark, treasurer.

A corn roast in the Brundage garden was the principal feature of the evening.

About 18 new members are undergoing the ordeal of initiation. As part of this work, the candidates appeared on the assembly program at the high school last Friday. Formal initiation ceremonies will take place next Monday evening at the school building. The year bids fair to be a most successful one under the leadership of Miss Baker, the very efficient president.

Good Will Class Meets

Eighteen members of the Good Will Sunday School Class enjoyed a tureen supper and social evening at the home of Mrs. Howard Warriner of Rock Creek, Tuesday. The entertainment was in charge of Mrs. Alton Terbury and Miss Gertrude Clark.

Miss Ellen Young was the dinner guest of Mr. and Mrs. Arling Baker of Andover at the Mark Twain Hotel, Elmira, Sunday.

Ross L. Baker of Ithaca is visiting his father, A. W. Baker this week.

Mrs. Abbie Artman has returned to spend the winter in Greenwood after spending the summer in Pennsylvania. Mrs. Artman will live in the home of Miss Sabrey Stephens.

Ben Johnson of Candor was in town Monday.

Miss Loretta Casey and Miss Esthel Anderson spent the week-end in Rochester.

Mrs. D. D. Baker and Mrs. Floyd Green were calling in Whitesville, Monday afternoon.

Mrs. Fred Wagner and granddaughter, June Wagner, Mrs. Frank Miller and daughter, Mary and Mr. and Mrs. Frank Eckert and daughter Doris of Buffalo were week-end guests of Mr. and Mrs. Fred Miner and Mr. and Mrs. James Miner.

Mrs. Percy Sampson and Mrs. Roy Young visited Buffalo relatives from Friday until Sunday.

F. Dwight Young and James Burd motored to Rochester Friday evening to attend the annual conference of the Methodist Episcopal church which closed Sunday evening.

Mr. and Mrs. Burdett Russell and daughter, Gloria Jean, of Hunts, spent Sunday at the home of Mrs. Russell's sister, Mrs. Milton Chaffee.

Frank Aulls of Campbell, George Whiting of Canisteo and S. John Stover of Corning, the auditing committee of the Steuben County Board of Supervisors were in town on business Friday.

Mrs. Delia Galusha of Troupsburg was in town on business Saturday.

Mr. and Mrs. Roy H. Scranton and F. E. Williams of Canisteo attended the Ladies' Aid dinner, Friday.

Mrs. D. D. Baker and Miss Roberta Baker were calling in Wellsville Saturday.

Charles A. Bruen of Jasper was a caller in town Wednesday.

Miss Charlotte LaGere spent the week-end at her home in St. Marys, Pa.

William Stephenson of Brockport spent Sunday with friends here.

Mr. and Mrs. Leonard Dennis and Miss Ruth Rudman were in Hornell Friday afternoon.

Mr. and Mrs. William Clarke of Andover were in town one day last week.

Mrs. F. E. Carney, District Deputy President of the Rebekahs, and her suite of officers paid their official visit to the Hornell Lodge, Friday evening.

Mr. and Mrs. Arling Cobb attended the football game in Alfred, Saturday evening.

Mrs. Anna Jeffers of Canisteo spent a few days last week with relatives here.

Mr. and Mrs. Miles Kenyon and three children of Whitesville were calling on relatives here Sunday.

Mr. and Mrs. B. B. Hann of Andover were calling here Wednesday evening.

Miss Mary Coston of Rochester spent the week-end with her mother.

Hiram Bennett of Young Hickory spent Wednesday with his sister, Mrs. Ordo Williamson.

Mrs. Elton White was home from Jasper for the week-end.

Mr. and Mrs. Royal Conlon of Elmira spent Saturday with Mr. and Mrs. Dever Clark.

Mrs. Carrie Mead who has been visiting Mrs. M. D. Webster, went to Wellsville on Tuesday.

Mr. and Mrs. Leon Dennis of South Canisteo spent Sunday afternoon with Mr. and Mrs. Leonard Dennis.

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Notice to Creditors

Pursuant to an order of Hon. Walter N. Renwick, Surrogate of the County of Allegany, notice is hereby given to all persons having claims against the estate of James P. Cannon, late of the Town of Andover, N. Y., deceased, to present the same with proper vouchers thereof to the undersigned administrators at the Office of the Administrators at the James P. Cannon Company Store in the Village of Andover, N. Y., on or before the 20th day of January, 1935.

Dated July 9th, 1934.

SARA R. CANNON,
MARY ELIZABETH CANNON,
EDWARD R. CANNON,
Administrators

Crayton L. Earley,
Attorney for Administrators,
Andover, New York. 2

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New York State Says: DRINK MORE MILK It's GOOD For You

The National Cooking School

By Katherine Caldwell

MEAT, POULTRY, FISH

In this lesson, I want to give to my students an understanding of meat cookery; and because they are so closely related, I am going to talk also about the cooking of poultry and fish.

General Methods of Cooking

1. By applying intense heat for at least long enough to seal in the juices, as we do when we roast or broil. Suitable for tender cuts.

2. By long, slow cooking in water—as when we simmer meats (stewing). Suitable for cuts not naturally tender.

3. Combining these two methods—as when we first sear meat, then cook it in a covered vessel with water (braising and pot-roasting). Suitable for medium tender cuts.

I am not going to discuss how to choose meats in this lesson, because you will find all of that information in my little book, "Marketing and Meal-Planning," which I hope every student of these lessons will have. You will learn in it exactly what cuts you can buy to make each kind of meat dish to advantage.

Roasting Meats

Prepare the roast, according to its needs. Wipe over with a damp cloth. Season all surfaces with salt and pepper, and if you like a very brown and slightly crusty surface, dredge lightly with a little flour. Place on a trivet (a low rack) in roasting pan, with plenty of suitable fat.

Have oven ready at right time—very hot, 500 degrees F. Put meat in at this high temperature until its surfaces are seared—that means, closed up, so that all the juice is held inside the meat. Turn roast over until all sides are browned.

Reduce heat of oven as soon as roast is well browned; finish cooking at 350—moderate heat.

If using open roaster, baste the meat by lifting the hot fat with a long-handled spoon and pouring it over the top of the meat—about every 15 minutes.

If using a self-basting covered roaster, put on cover when roast has been browned.

Sometimes it is more convenient to start roast when oven is first lighted—and many modern authorities advocate this method—the inevitable one if an automatically started oven is to be used to full advantage. In that case, add the extra time required to that given in instructions.

Bread-Brush cut surface with soft fat, sprinkle with salt and pepper, and with flour, if liked. Sear and finish by roasting rules. A meat thermometer offers the only real certainty (except long experience) of time required—because roasts differ so much in size, cut and kind. Less time is needed by meat with large bone than by thick, solid piece; a small cut requires a different time per pound from that needed by a large roast. You will have to learn to adjust all differences—or, as suggested, use a meat thermometer. Allow 15 to 20 minutes to the pound, for rare to medium-done beef.

Lamb—(a) Leg, loin, rack or rolled shoulder—same as beef.

(b) A boned shoulder may have cavity left by bone filled with mildly flavored stuffing; tie up and treat same as beef.

Allow lamb 20 minutes to the pound.

Veal—Because it is very lean, a solid cut of veal such as the fillet or cushion (the top of the leg) or the shoulder, should be "larded." This means that thin strips of salt pork or fat side bacon are put into larding-needle, and drawn thru the solid meat, an inch or so apart. Or slashes may be cut in the meat and thin slices of the very fat pork or bacon slipped into the cuts. This gives delicious flavor to the mild veal and adds the fat it needs. Use bacon fat if possible for basting veal while cooking. Allow 25 minutes to the pound.

Pork—A loin of pork, the richest roast, is naturally fat and needs only seasoning. A boned shoulder may be filled with stuffing flavored with sage (or other herbs) and onion. A solid piece like the butt (a convenient and economical roast, particularly good for slicing cold) may have chopped onion and a tiny bit of sage pressed into deep cuts made in the meat, if you like the flavor this gives. Allow 30 minutes to the pound.

Ham—Any but the finest ham should be boiled before baking. Put 1 cup molasses, 2 carrots cut lengthwise, 2 stalks celery, in the water. Cool ham in its liquor. Peel off skin (it comes off very easily) before baking. Rub with equal parts dry mustard, cinnamon and cloves, twice as much flour as you have mixture, and maple syrup or corn syrup to make paste, or use seasonings only. To bake, score fat in diamonds, cover with a coating of equal parts fine sifted dry crumbs and brown sugar (paprika adds rich color and flavor too), stick a whole clove in each diamond and bake until brown—allowing time to heat thoroly also, if ham was cold.

Braising and Pot-Roasting

For the medium tender cuts of meat, the combination type of cooking, braising or pot-roasting is very suitable. It gives the rich, nutty, roasted flavor, but with added long slow cooking, its fibres are softened and it becomes tender as the higher-priced cuts. In our little book on "Marketing and Meal Planning," I tell you what to buy for post roasts.

There is little difference between braising and pot-roasting. Sprinkle the meat with salt, pepper and flour and either brown it in a very hot oven the same as for a tender roast, or brown all the surfaces in a very hot, greased frying pan.

Then put the meat either into a covered roaster or baking dish, or a covered pot for top-stove use. Add a small amount (about two-thirds cup) of boiling water and allow the meat to cook slowly in the steam, keeping closely covered. Allow 3 or 4 hours slow cooking—enough to make meat thoroly tender. The less tender the cut is naturally, the longer it needs to be gently cooked. Add a little more water if necessary.

Part way thru cooking, diced vegetables may be placed in a thick layer under the meat—carrot, turnip, onion, celery. The flavors all blend—a delicious mixture.

Sometimes we slash beef in 6 to 10 places and slip a strip of fat salt pork or bacon into each cut before cooking as a pot-roast.

Broiling and Pan-Broiling; Frying

Suitable for tender cuts—steaks, chops, tenderloins, meat cakes, ham slices, etc.

Real Broiling—Wipe meat with damp cloth, remove extra fat, rub heated broiler wires with some of it. Brush meat over with melted butter, bacon fat, oil or French dressing. Place it in broiler and cook by exposing to strong direct heat from clear fire, electric element or gas flame. Sear one side, then turn, and brown other side; turn every half minute till cooked. Allow chops 8 to 15 minutes, a 1-inch steak 5 to 8 minutes, 1½ inch steak rare, 7 to 12 minutes; longer if preferred well done; season, serve on hot platter, garnish. The rich juices, caught in the broiling pan, act as gravy. Butter is added to steak, fish, etc.

Pan Broiling—Wipe and trim the meat; rub very hot frying pan with pieces of the fat; sear meat quickly on both sides, then reduce heat and turn meat every half minute (Never pierce meat with fork into the lean meat.) Keep pan free from fat. Allow same time as for broiling.

Frying—Bacon should be put in a cold pan; cook over slow heat, pouring off extra fat so bacon will crisp. Sliced ham or lean back bacon usually needs its fat. To fry meats (most are better broiled or panbroiled), heat pan and fat; cook meat, turning until suitably cooked on both sides. For breaded chops, coat with seasoned sifted crumbs, dip in diluted slightly beaten egg, coat well with crumbs, and fry in hot deep fat. Sometimes it is well to drain off fat, add milk or water to half depth of chops, cover and cook slowly for ½ hour longer. This may be done in a moderate oven.

Stew or Pot Pie

Stewing Meat—Cut meat in small pieces, dredge with salt, pepper and flour, brown in very hot fat in frying pan, then turn into a kettle with any bones and trimmings and add boiling water—1 quart to each 1½ pounds meat; cover closely and simmer gently, keeping always below boiling point, until completely tender—an average of about 3 hours.

An hour before finishing, add such vegetables as cut-up carrots, celery, turnips, parsnips, potatoes, onions (the onions may be browned in pan before the meat); season stew with salt pepper, sweet herbs, a little bit of bay leaf or a few cloves, with celery salt or dried leaves—just whatever seasonings you like best.

Dumplings are good with stew—make them by either the standard flour method or prepared flour method, as you learned in Lesson 3. A border of plain boiled rice or macaroni increases the food value, or either one may be added, uncooked, to stew, as may pearl barley, tapioca, sago, coarse hominy or oat flakes—Allow time to become tender.

POULTRY

Just as for the meats, I am going to refer my students to "Marketing and Meal Planning," to learn how to buy poultry, and what to buy for different purposes.

To Prepare For Cooking

We have to prepare chickens, turkeys, ducks, geese and other birds in pretty much the same way.

Poultry bought from the butcher is usually delivered already cleaned. Your best way to learn to clean a bird yourself is to have someone actually show you.

Singe off down and hair quickly over open flame. Remove pin-feathers (with tweezers if possible). Cut out oil sack just above tail.

Wash bird well inside and out. Baking soda in hot water, or rubbed into the skin and rinsed off, is helpful. Oily birds, like goose, should be scrubbed. Flush out inside with running water and be sure nothing is left clinging to the inner framework.

The giblets should be delivered with the bird. Split gizzard, remove the inner sack (uncut if possible); wash heart, gizzard; add the neck and wing tips, and simmer them together to make stock for gravy, or you may cream this meat or make up some little attractive dish with it and left-overs.

To Roast a Bird

Time Table—Sear bird in very hot oven, 500 degrees, F., then reduce heat to 375 and allow:

Chicken—15 to 20 minutes to the pound, with 20 extra.

Turkey—(8 to 10 pounds) 2½ to 3 hours.

Turkey—(13 lbs. up) 3½ to 5 hours.

Goose—25 minutes to the pound with 20 minutes extra.

Duck (domestic)—20 minutes to the pound with 20 minutes extra.

Clean and prepare as needed. Stuff suitably. (I will give stuffing recipes later). The body cavity is stuffed in all the birds—the crop also in the turkey (a different stuffing from the one used in the body, sometimes gives a useful alternative). Allow space for stuffing to expand in cooking. Mould turkey breast to be evenly rounded.

Truss the stuffed bird into good shape. Use one long skewer to fasten legs high and close to the body, another thru the wings. Twist the middle of a yard or so of string around the ends of the legs, drawing them together if chicken or turkey, leaving them an inch apart if duck or goose. Carry crossed string under the tail to the two ends of the leg skewer, and twist around it securely. Then cross the two ends of string on the back of the bird and carry to the ends of the wing skewer; twist tightly around it, then tie the string, drawing tight. This keeps all the string on the back of the bird, so that its breast and top are not marked. Turn down the long flap of neck-skin over the back and fasten with a short skewer.

Rub breast, wings and legs of turkey or chicken with soft butter or bacon dripping—and if a crisped skin is liked, make a paste of fat and flour and rub it in. Duck and goose, because of their own natural fat, need only be dredged with flour. An especially fat goose may be steamed for an hour before roasting, to get rid of excess fat.

Set bird on rack in roaster pan; it is a good plan to lay a few strips of fat side bacon over the breast of chicken or turkey. I prefer to do this after the skin has browned. Have oven hot—500 degrees F.—until breast is lightly browned, then reduce heat.

Have plenty of bacon dripping or unflavored fat in the pan and baste the bird with it regularly—every 15 to 20 minutes. As soon as bird is somewhat browned, reduce heat to moderate, 350 degrees F. If using cover, put it on at this point.

To test when done, thrust tine of cooking fork into leg flesh and twist slightly; if flesh leaves bone, bird is cooked. Remove it to hot platter, taking out skewers and removing string.

Pour off extra fat in pan, carefully saving brown sediment and 2 tablespoons fat for each cup gravy desired. (See Lesson 1 for gravy instructions.)

To Stew Chicken

Stewing a chicken leads the way to many good dishes. The second most popular way to cook chicken, is to stew it—and this is also a very delicate way to cook turkey.

An older bird, which should not be suitable for roasting, will make many delicious dishes if it is first stewed properly until tender.

Follow the same rules as for stewing meat—put chicken in large pot (I consider it holds more juice and flavor if cooked whole); cover with boiling water, add salt and pepper, a few slices carrot, a stalk or two of celery, when possible, parsley, and if liked, a slice of onion. Or you may use some celery salt or onion salt—convenient seasonings; or perhaps you keep some dried celery leaves on hand for seasoning.

Bring to boil, then reduce at once and simmer gently, always below boiling point, until meat is tender enough to leave bones easily.

Hot stewed chicken—or as it is often called, "boiled chicken" (altho it should never really boil while cooking)is very good served with drawn butter sauce (Lesson 1) poured over it—and an extra sauce-boat filled with sauce. Minced parsley improves the sauce. Egg sauce is also good over stewed chicken.

Or the chicken may be carved in pieces for serving and piled on its platter, with the sauce over it. A border of fluffy fresh-making tea biscuits should surround it. Or steamed dumplings—cooked separately or right in the stew pot with the chicken at the end of its cooking period. You have learned how to make both the biscuits and the dumplings in Lesson 3.

Deep Chicken Pie—Put neatly carved chicken into deep baking dish; small balls or dice partially cooked potatoes, carrots, tiny onions, may be added; or cooked celery, mushrooms or green peas.

Cover with medium-thick cream sauce.

Make a crust of plain or richer soft drop-biscuit dough (an egg in

(Please Turn to Page Six)

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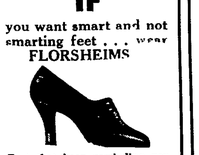

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