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BRAISED CHICKEN

Cut up chicken and dip in flour which has been seasoned with salt and pepper. Put in a T. hot and a T. of butter in pan and heat. Brown chicken quickly. Pour over it a pint boiling water, cover pan, cook 2 hours. Add $\frac{1}{2}$ c. chopped mushrooms. Cook 15 more minutes.

—Mrs. H. E. Tracy, Everett, Wash.

CHESTNUT DRESSING

Put a loaf of stale or staled bread through meat grinder. Add 1 T. egg and 1 cup finely sliced onion, finely chopped. Mix well, and add 1 egg, slightly beaten. Put chicken or turkey giblets in a c. of water and boil done. When cool put through meat grinder. Add to bread crumbs. Season with a c. of milk. (Be sure the milk is cold). Add 1 T. butter and $\frac{1}{2}$ c. finely chopped chestnuts. Season to taste. Add poultry if desired.

—Mrs. L. J. Munnell, Seattle, Wash.

CRANBERRY JELLY

Wash over and wash 2 cups of cranberries. Put in a stew pan with 2 cups of boiling water and boil 10 minutes. Rub through a sieve and cook 4 minutes, add 2 cups water, and cook 4 minutes. Turn into glasses and chill.

—Mrs. J. H. Ayers, Winona, Minn.

FISH FRIANDISES

1 T. butter
2 T. flour
 $\frac{1}{2}$ c. milk

1 egg
1 c. or more cold fish
 $\frac{1}{2}$ c. toasted crumbs

Mix sauce of butter, flour, and milk. When it thickens add the well beaten egg. Take the quantity of cold white fish (crab or salmon may be used), break into flakes. Put thin layer of toasted crumbs into bottom of baking dish, cover with flaked fish, sprinkle with salt, pepper, and seasoning. Pour in a layer of sauce, then fish. Alternate until dish is filled. Cover with toasted crumbs and pour sauce. Bake for 30 minutes.

—Mrs. Paul T. Kahn, Portland, Oreg.

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