

IN OFFICIALLY GRADED POULTRY

CURRIED CHICKEN WITH RICE

Sauté young chicken in butter until part cooked (include onions with sauté); remove chicken and add pepper, salt, flour, curry powder, 1 cup tomato juice and white sauce to desired thickness; replace chicken; add chopped green apple and lemon juice; cook till tender; serve with Indian chutney and boiled rice. (*Courtesy, C.P.R. Dining Car Service.*)

CHICKEN OR TURKEY HASH

By Mme. Blanche L. Pagé

Cut left-overs of chicken or turkey into small pieces; add brown butter gravy to any left-over gravy, making it rich and seasoning to taste; heat meat in the gravy; serve on toast. (*Courtesy, Québec Hospitality Service*)

FRICASSEE OF CHICKEN A L'AMERICAINE

Boil 2 chickens; cut into 12 pieces; put in saucepan with 8 minced mushrooms, 1 oz. cooked salt pork diced, and 1/2 pint German sauce. Warm thoroughly, without boiling; garnish and serve. (*Courtesy, C.N.R. Dining Car Service.*)

INDIAN FRIED CHICKEN

Young chickens skinned and joints rubbed with curry powder; fried in oil; serve on bed of fried onions. (*Courtesy, C.P.R. Dining Car Service.*)

CELERY DRESSING

By Mrs. R. Lacroix, Assistant Directress, Les Ecoles Ménagères Provinciales, Montreal

To 2 tablespoons melted butter add 2 tablespoons thinly sliced onions, 2 tablespoons parsley, 1 cup finely chopped celery, add 2 cups dried bread crumbs; season with salt and pepper and add a pinch of allspice.

FRIED CHICKEN

By Miss Helen G. Campbell, Director, The Chateleine Institute

Cut chicken into pieces of convenient size; wash, dry and roll in flour; brown quickly on both sides in pan having bottom covered with melted fat; reduce heat, cover tightly, cook slowly till meat is tender (25 to 30 minutes). If further cooking required add boiling water and let simmer till tender. Where older birds are used they should be first cooked in water until almost tender.

CHICKEN CROQUETTES

By Mme. Blanche L. Pagé

Take 4 cups chopped cooked chicken; 2 cups mashed potatoes, chopped green peppers, mushrooms and onions, 1 tablespoon butter and salt and pepper to season. Toss up onions in butter adding other ingredients; thicken with cream gravy; shape in croquettes and fry in butter. Use cream, in place of milk or water in making cream sauce.

The Grade "B" denotes a bird reasonably well-fleshed but lacking the fat and finish of Grade "A"

DON'T GUESS ABOUT QUALITY