## HELPS FOR THE HOUSEWIFE

Contributed by Fred D. Gamble, Chef de Cuisine, Chicago, Ill.

## Broiling

Broiling and grilling are the same in fact though different in name. There is a method of cooking by the direct action of the fire brought almost into contact with the meat orfish or whatever is being cooked by this method. For success in this method the fire must be clear and hot because the meat is seared on the side next to the fire, thus retaining the juices which otherwise would escape. The meat is turned often, care being taken not to put the fork into the meat, but rather through the edge. The broiler or gridiron should be hot and greased before putting meat on to prevent sticking and consequent tearing of the meat. The broiler is laid quite close over the meat. By constant turning the juices are kept moving backward and forward and the meat remains moist and full of flavor. For best results, the meats for broiling should be not less than one inch nor more than two inches thick. The thinner cuts should have a very quick fire to prevent their becoming dry and the thicker ones a slower fire. You may secure on the market steak tongs for broiling. Many good cuts are spoiled by being punctured by a fork

Fried Chicken-Mexican Style

pepper. Heat crisco in fryingpan, add garlic turns brown take out and put the newly married couple. chicken in and fry till brown, then cover closely and simmer till done. Just before covering chicken add two large tomatoes peeled and cut in small nieces.

and serve on side of chicken.

A league for fair play would serve needlework. the country better than a league of nations.

Commission.

tirely knock her down?"

All smiles, Archie B. Young of the The employes of the postoffice, in-

organized at the home of Mrs. Joe Taylor last Wednesday afternoon. meetings will be held at the center. The chief purpose of this club will be

## THE MONITOR



