

# How to make your next bazaar "best of all"

Once a year you are called on to fix dinner for your family, friends and everyone in the county. It's the church supper, of course. A feverish, but thoroughly satisfying time when you, your neighbors and friends gather to plan—and suddenly start baking for what seems like hundreds of people.

Some of your church members will recall the days when they gave a church supper after two days of cooking—and even the bread was baked in the church kitchen. Nowadays with freezers, bread can be baked weeks in advance. But for that all-important day, here is a prize-winning main-dish recipe: Chicken 'n Dressing Casserole. Naturally, tart cranberry sauce is the perfect "go-with"—and you'll appreciate the make-ahead ease of the rhubarb salad. The dessert is up to you!

## CHICKEN AND DRESSING CASSEROLE

Senior Winner in Pillsbury's 7th Grand National Bake-Off by Mrs. Michael Peterson, Denver, Colorado.

Adapted by Ann Pillsbury

6 to 8 cups cooked, diced stewing chicken (2 large chickens. If desired, diced turkey may be used with a canned chicken broth in the Custard)

- 1½ cups chopped celery
- 1 cup chopped onion
- ¼ cup chopped parsley
- 1 cup butter
- 12 cups cubed day-old bread (about two 1-lb. loaves)
- 2 teaspoons salt
- ¼ teaspoon pepper
- 1 teaspoon poultry seasoning

Cook chicken and dice. Reserve broth and fat for Chicken Custard. If desired, grind skins and reserve for custard.

Cook celery, onion and parsley in butter in a heavy skillet or kettle about 5 minutes. Add cubed bread; toss lightly with fork. Add salt, pepper and poultry seasoning. Sprinkle with ½ cup chicken broth. Divide mixture into two greased 12 x 10-inch or 2½ quart casseroles. Prepare Custard.

## CHICKEN CUSTARD

Brown 2 cups dry bread crumbs (about 10 slices) in ¼ cup butter; set aside. Melt 2 cups chicken fat or butter in large kettle (at least 4 to 5 quarts). Blend in 2 cups flour. Gradually add 2 quarts chicken broth and 2 cups milk. Add 4 teaspoons salt. Continue cooking, stirring constantly, until mixture is very thick.

Blend a little of the hot mixture into 8 slightly beaten eggs, then add to remaining hot mixture in kettle. Cook over low heat 3 minutes. Stir in ground chicken skins. Pour half the custard over bread mixture in the two casseroles. Cover with diced chicken.

Pour remaining custard over chicken. Sprinkle with browned bread crumbs. Bake at 350° for 20 to 25 minutes until chicken is thoroughly heated or crumbs browned. Serves 25.

## RHUBARB GELATIN SALAD

- ½ cup water
- ½ cup sugar
- 4 cups diced rhubarb
- 2 packages strawberry gelatin
- 1½ cups cold water
- 2 tablespoons lemon juice
- ¼ teaspoon salt
- ⅛ teaspoon cinnamon
- 2 3-ounce packages of cream cheese

Bring water and sugar to a boil. Add the rhubarb and simmer until tender. (Or start with this amount of your canned rhubarb). Drain rhubarb. Add enough water to the drained syrup to make 2 cups. To this, add 2 packages strawberry gelatin. Stir in 1½ cups cold water, the lemon juice, salt and cinnamon. Reserving one cup of the rhubarb, combine the rest with the gelatin. Chill in a ring mold. When chilled, soften the cream cheese; blend in the cup of rhubarb. "Frost" over salad and return to refrigerator. Serves 10 to 12.

## FUDGE PIE

- 1½ cups finely rolled vanilla wafers
- ¼ cup softened butter
- ¼ cup sugar

Thoroughly blend together the crumbs, softened butter and sugar. Pour into a 9-inch pie plate. Press firmly into an even layer against the bottom and sides of plate. (Press with an 8-inch pie plate, if desired). Chill.

## Filling

- 6-ounce package semi-sweet chocolate morsels
- 20 graham crackers, very finely rolled (about 1½ cups)
- 14-ounce can condensed milk
- ½ cup chopped nutmeats
- ¼ teaspoon salt
- ¼ cup milk

Melt chocolate in top of double boiler. Combine with remaining ingredients. Spread mixture into chilled crumb crust. Bake in a moderately hot oven (375°) 30 minutes. Garnish with butter icing.

Easily transportable dessert for the bazaar, it costs about 95 cents to make, but don't forget to add in the cost of the pieplate. Caution the buyer—this pie is very rich and should be sliced into 8 or 10 servings!

## SEMI-SWEET SUGAR BALLS

- 1 6-ounce package (1 cup) semi-sweet chocolate morsels
- ½ cup sugar
- 3 tablespoons light corn syrup
- ½ cup orange juice
- 2½ cups (approximately 5 dozen) finely crushed vanilla wafers
- 1 cup finely chopped nuts
- Colored sugars; chopped, tinted coconut

Melt semi-sweet chocolate morsels over hot (not boiling) water. Remove from heat. Stir in sugar and corn syrup. Gradually blend in orange juice. Add crushed vanilla wafers and nuts; mix well. Chill until firm. Form into 1-inch balls. Roll in colored sugar or coconut. Let balls ripen in a covered container for several days. Candy will keep 3 to 4 weeks in a covered container. Makes about 4 dozen balls. For a special serving, wrap the chilled dough around maraschino cherries with stems.



What a basket for the bazaar! Holiday Fruit Pudding wrapped and ribboned for lucky buyers—chocolate and lemon balls in see-through containers... a defrosting loaf of your favorite bread. In the square plastic box: Candied Citrus Peel—a very special recipe. Next to it: Coffeecake Special glazed with Mocha Butter Frosting.