Queen of Hearts Fresh Herbs Make Best Seasoning By FAITH GILLESPIE OUR QUEEN OF HEARTS

OUR QUILN OF HEARTS

It is nome too soon to begin thinking about planting a few herbs

Haven't got time, you say?
Haven't got energy? Haven't got space to garden? Brush all objections aside . . . herbs take next to no time or energy or space. You can grow them in a window box.

Use them for borders, tuck them in between the rose bushes or keep them in pots on your window sill, if you want to garden without going outside.

The research for growing

The reason for growing herbs is found in the pleasurs they will give you as a cook. No dried and commercial bottled herb can be quite so fresh and aromatic as your own, nor so flavorful.

Just stop in at your near-est nursery and buy a varie-ty pack of herb seeds, or pick out three or four kinds in single packs. Invest in half a dozen peat pots, and get a trowel or an old kitchen amoun.

dozen peat pots, and get a trowel or an old kitchen spoon.
Dig up some sandy loam, if there's some around, or just some old dirt from your back yard, and spoon it into the peat pots. Plant according to package directions and water with your clothes sprinkler with plants will be any which is your clue to the time you can be plants will be ar, which is your clue to the time you can safely transplant the seedlings to the outdoors. It usually pays to buy a few thingsans nursery plants in the first place: parsley, which takes so long to germinate; tarragon, which takes a long time to grow big enough to use; and chives, which I've never had luck in cetting started myself.

The little bit of time you spend on this project is minescule compared to the flavors and savors your house will hold during all the cooking hours after the herbs are ready to use.

Meanwhile, there are some herbs and spices we can't grow in peat pots in window boxes, and one of them is

boxes, and one of them is paprika.

If your paprika jar is several months old, you arent using enough of it. If the color has changed from vibrant red to rusty brown, it isn't much worth using. Treat yourself to some fresh paprika and enjoy its delicate flavor on lots of things, one of obvious and best being ...

CHICKEN PAPRIKASH

CHICKEN PAPRIKASH

Chop 2 medium onions and place with/3 tablespons butter (or better yet, chicken fat) in skillet. When butter bubbles, put in 6 to 8 frying chicken parts. Brown quickly on both sides. Sprinkle with salt, add ½ cup chicken both (which you can make from a chicken bouillon cutbe), cuyer, and cook for an hour or \$67-till tender.

Remove chicken and fuices

hour or so, dill tender.

Remove chicken and juices
from skillet, replace about 2
tablespoons butter or fat, stir
a I tablespoon paprika, and
add I cup sour cream. Do not
let the paprika burn nor the
sour cream boil. Put the
chicken and juices back.
Serve with moodles.
There are, lots of ways to
make Chicken Paprikash,
am sure. This is the Queen of
Hearts way.

Spicy Sauce Is Best On Seafood

On Seafood

Men usually like this spicy
sauce served with seafood.
Spicy Cocktail Sauce
1 bottle (12 ounces) chili
sauce (yields I cup plus 2
tablespoons)
3 tablespoons lemon juice
1 tablespoon prepared while
horseradish, undrained
1 tablespoon Worcestershire sauce
Sür together all the ingradients; cover and chill. Makes
about 1¼ cups. Store any,
sauce remaining in tightly
covered jar in refrigerator.
About four-fifths of liquid

About four-fifths of liquid (by weight) is sugar. It is mostly simple forms of sugar which can be easily absorbed by the body foods specialists with the Cooperative Exten-sion Service say.

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