Chicken Good for Budget

BY FAITH GILLESPIE Queen of Hearts

One day last week, I saw food article that began like

"Checking the contents of your freezer sometimes brings forth surprises. A special treat might be lurking behind last week's leftover roast and vegetables such as a wild mallard or two..."

They've got to be kidding!

If I had a wild mallard or two lurking in my freezer, I'di know it.

No hunterly husband would let: the wife forget it if he bagged a wild mallard or

bagged a wild mallard or two.

After his sitting for all these gray hours in the chilly damp of a duck blind, and enting them come is over the water, and drawing a bead and shooting with perfect timing and control. You are going to know that you go a duck there, doll.

got a duck there, doll.

I wouldn't mind a furking mailard in my freezer, bit it's hardly likely. The surprises in there are more apt to be like pld macaroni and cheese. Besides that, the King of Hearts in this household in't hunterly.

We don't mind a bit. Chick-en used to be as hard to come by as duck, almost; it was the special Sunday dinner treat.

Now, however, the family that wants to make both ends meet makes one end chicken. It is plentiful and inexpensive, and there is no end to the templing ways to prepare it.

The best bargain is usually the broiler-fryers. If you find the ones that weigh three pounds or more, and if you buy them whole. If no one were showed you how io cut up a fowt, there are things to do with the whole bird. A 2 to 4-pound chicken can make two melas for 3 or 8 people. (You may use steving chickens for these recipes, of couries; you will pay more and get more mest.)

pay more and ges more meat.)

Cook the cleaned whole chicken in 2 quarts of water. Put into the pot with the bird an onion stuck with 3 cloves, a small arrot, a bay, a couple of sticks of celery with leave, a little, parsley if you have some, and a couple teapoons salt. Bring to boil, skim off foam, cover pot, and ammer at reduced heat for a couple of bours (more for a couple of bours (more for a couple of bours), you can do this any time, and retrigerate the pot after it cools; or remove the meat from the bones, strain the broth, and refrigerate separately till you need it.

BROCCOLI AND BIRD

Cook as package directs: 1 package frozen broccoli, let drain and place on bottom of buttered baking dish.

buttered baking dish.

While broccoli cooks, melt
4-cup butter in frying pan,
and brown in it I small chopped onion, 2 stalks of finely
chopped celery, and 2 cups of
stale bread in small cubes.
Season with 15-teaspoon salt, 14teaspoon pepper, 12-teaspoon
MSG, and maybe, a teeny bit
of ground sages fornikle over
his 4-cup sherfy, mix and
apoon it onto the broccoli layer in the baking dish. er in the baking dish.

er in the baking dish.

Top this with nice large pieces of chicken from legs and breast. Mix a can of the same of the same of the same of mushroom with half a can of make and pour it over all. Sprinkle with grated patmesan cheese and bake in a 350 degree oven for 25 minutes, till bubbly and brown.

bly and brown.

All the little pieces of meat off the bones go into the broth for a hearty soup for lunch or supper. Add sall and pepper, fresh or dried parally and onion, and a handful of rice or noodles. Simmer 15 minutes or so. Serve with French bread and cheese.

If you do have a wild mal-lard or two, and want a recipe, let me know.



U.S. CHOICE TENDERAY BEEF RIB ROAST

CAMPBELL'S TASTY

WHOLE FRESH FRYERS

PORK CHOPS

CENTER CUT RIB

PORK & BEANS PIONEER SUGAR

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CRUSHED PINEAPPLE

BEANS OR PEAS MYCH 15-0Z.

ORANGE JUICE

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PINEAPPLE JUICE. 14-07. 25 SNIDER'S CATSUP. W. 27. 35 MARGARINE. FACIAL TISSUE ... 2 PKGS. 37

CINDY DETERGENT ... 38 CREAM CHEESE MT PRE 29

S. CHOICE TENDERAY BEEF RIB STEAK.. T-INCH CUT LB. 79 CORNED BEEF......59 BEEF SHORT RIBS......49 LAMB ROAST.....

PORK SAUSAGE...

SHANK PORTION **SMOKED** HAMS

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.... 1-LB. 49



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