

CHICKEN AND DUMPLINGS

CUT UP A FRYER AND SEASON WITH SALT, PEPPER AND FLOUR. PUT SHORTENING IN A HEAVY POT. FRY CHICKEN PIECES UNTIL THEY ARE A LIGHT BROWN. REMOVE PIECES AND ADD CHOPPED ONION. FRY UNTIL GOLDEN TAN. ADD ABOUT 1 1/2 T FLOUR TO THE PAN AND COOK UNTIL THE FLOUR IS A LIGHT BROWN. RETURN CHICKEN PIECES TO PAN. SLOWLY ADD ENOUGH WATER TO COVER THE CHICKEN. LET SIMMER UNTIL DONE. YOU MAY ALSO USE PIECE OF CELERY TO ADD SEASONING. WHEN THE MEAT IS DONE, REMOVE TO COOL AND TAKE MEAT OFF BONES OR LEAVE AS IT IS.

DUMPLINGS

2 CUPS FLOUR
2 TSP BAKING POWDER
1/2 TSP SALT
2 T OIL OR SHORTENING

MIX TOGETHER. ADD ENOUGH OF THE COLD BROTH FROM ABOVE TO MAKE A SOFT DOUGH. YOU MAY USE MILK INSTEAD IF YOU CHOOSE. YOU MAY ALSO ADD CHOPPED FRESH OR DRIED PARSLEY TO DUMPLINGS. ROLL OUT VERY THIN AND CUT INTO 1 X 2 INCH PIECES OR CUT IT ANY WAY YOU WANT. PLACE IN THE HOT BROTH ABOVE. BE SURE YOU HAVE PLENTY OF BROTH. SIMMER 20 MINUTES OR UNTIL DUMPLINGS ARE DONE.

THESE ARE BEST TO EAT AS SOON AS THEY ARE DONE.

HOMEMADE NOODLES

BEAT 2 EGGS WELL. ADD A BIT OF SALT AND ENOUGH FLOUR TO MAKE A STIFF DOUGH. ROLL AS PAPER-THIN AS IS POSSIBLE. PUT ON A CUP TOWEL TO DRY. DO NOT LET THEM BECOME SO DRY THAT THEY ARE BRITTLE. TURN OFTEN. CUT IN 2 INCH STRIPS AND LAY ONE ON TOP OF THE OTHER. USE A SHARP THIN KNIFE AND CUT VERY THINLY. LET DRY VERY WELL AFTER CUT OR THEY WILL MILDEW. USE AS NEEDED. STORE IN A JAR.

DUMPLINGS
ROWENA BOOK
GOOD

SIFT 2 CUPS FLOUR AND 1 TSP BAKING POWDER TOGETHER. ADD 1 TSP SALT. BREAK 1 EGG IN A CUP. ADD 1 T WESSON OIL AND FILL THE CUP WITH MILK. SLOWLY ADD TO FLOUR WHILE STIRRING. MIX WITH A SPOON. ROLL ON A FLOURED BOARD. ROLL VERY THIN. CUT INTO SMALL SQUARES. DROP IN BOILING BROTH. COOK SLOWLY FOR 20 MINUTES OR UNTIL TENDER.

USE WELL-SEASONED CHICKEN OR BEEF BROTH.