

The Thinking Woman

Dorothy Johnson's Food Forum

"GOOD OL' DAYS"

Beauty by-lines

Tips from the experts for a more beautiful you

When there's a chicken in the pot, there'll be a good dinner. There are so many different ways to cook the bird, from an ordinary dinner to a gourmet dish. If you like casseroles, they are almost a complete meal. And right now the price of chicken seems to be going down.

CHICKEN SCALLOPINI

- 1/4 cup flour
- 1/2 tsp. salt
- 1/8 tsp. pepper
- 6 chicken cutlets
- 1/4 cup butter or margarine
- 1/2 cup Marsala wine
- 2-(10-oz.) pkg. frozen Italian style vegetables in sauce.
- 1/3 cup water

Combine flour, salt and pepper in a shallow dish or on wax paper. Dredge chicken in flour and brown on both sides in butter in skillet. Add wine cover and simmer until tender, about 20 minutes. Place chicken on warm platter. Add vegetables and water to pan drippings. Bring to a full boil over medium heat, separate vegetables with a fork and stir frequently until sauce cubes are blended. Reduce heat, cover and simmer 2 minutes. Serve with chicken.

ORANGE BARBECUED CHICKEN

- 2 broiler-fryers, cut into serving pieces
- 1-(8-oz.) can tomato sauce
- 1/3 cup thawed undiluted frozen concentrated orange juice
- 3/4 cup water
- 1/2 cup finely chopped onion
- 3 tbsps. worcestershire sauce
- 3 tbsps. sugar
- 2 tbsps. prepared mustard
- 2 tsps. salt
- 1/2 tsp. pepper
- 2 tbsps. oil
- 6 bananas
- 1 orange, thinly sliced

Arrange chicken pieces in a large shallow baking dish. Mix tomato sauce, sugar, mustard, juice, oil, water, onion, worcestershire sauce, and salt and pepper. Brush chicken pieces with sauce. Bake at 375 degrees for 30 minutes, brushing with sauce every 10 minutes. Peel bananas and cut in 2 inch diagonal chunks. Add to baking dish and brush with sauce. Top chicken with orange slices. Return to oven and bake 10 minutes longer.

CHICKEN SKILLET DINNER

- 3 chicken breasts, boned and skinned
- 1/4 cup butter or margarine
- 2 tsps. salt
- 1 tsp. M.G.S.
- 2 tsps. dried parsley
- 1 tsp. thyme
- 1-(10 oz.) pkg. frozen peas
- 1 cup diagonally cut celery
- 1 medium onion, sliced
- 1 cup water
- 2 chicken bouillon cubes
- 1-(1-lb., 4-1/2 oz.) can pineapple chunks
- 2 tbsps. corn starch
- 1/4 cup cold water
- 1 tbsp. worcestershire sauce
- 1 tomato, peeled and cut in 6 wedges
- Hot cooked rice

Cut chicken breast into strips about 10 to each breast half. Melt butter in large skillet over high heat. Add chicken and sprinkle with salt, M.G.S., parsley and thyme. Cook and stir 3 minutes. Add peas and break up with fork. Add celery and onion and cool and stir 2 minutes. Add water, bouillon cubes and undrained pineapple. Bring to a boil, reduce heat to medium and cook covered 4 minutes. Blend cornstarch, cold water and worcestershire sauce. Stir all at once into skillet. Cook over high heat stirring rapidly, until thickened. Add tomato and serve over hot rice.



Things of the past seem always to be popular. The heavy trend towards "nostalgia" showed a genuine interest in art, design and fashions of the 20's and 30's. Now, taking its turn in popularity is the trend toward Early Americana.

The man of the house will find the Bicentennial Tavern Mug, is crystal or amber, a handsome choice for sipping ale. At dinnertime the mug is ideal for the children's servings of cold milk, while an imaginative hostess might turn the tavern mug into a talked-about table piece by using it for breadsticks or dried flowers.

For a party in the early pilgrim manner, take a dozen mugs and add colorful large squaredging-ham napkins tucked inside each. Presto! You've turned your buffet table back in time...as you set a brand-new look for entertaining today.

Fostoria fine crystal is available at leading gift and department stores across the country.

CASSEROLE CHICKEN

- 1/2 cup pitted prunes
- 2 broiler-fryers, cut up
- 2 tsps. salt
- Pepper to taste
- 1/2 cup flour
- 2 tbsps. oil
- 2 cups celery
- 2 cups whipping cream
- 1 cup evaporated milk
- 6 to 8 carrots
- 4 or 5 potatoes
- 1 cup mushrooms

Cut up prunes. Parboil chicken giblets 20 minutes in water to cover. Dust chicken with salt, pepper and flour. Brown in oil. Place chicken in a casserole. Add giblets and liquid, celery milk and cream. Bake at 325 degrees about 30 minutes. Add prunes, carrots, potatoes, mushrooms and bake 1 hour longer or until chicken and potatoes are tender.

CALIFORNIA FASHIONS

310 EAST LAKE MEAD

North Las Vegas

Romantic Trend In Fashion

A natural kind of beauty is the trend for 1975. Designers are envisioning fashions that cling to the curves and emphasize a woman's personal femininity. The look is definitely romantic, replete with flowing fabrics--aimed at inciting flowing feelings.

The rebirth of femininity extends to every aspect of a woman's look. And this includes her hair. Often a wig is just the fashion touch to make an outfit complete. In fact, Venicelon Wigs of Italy is presenting a new line of wigs which do just that. There are curls galore in long and short versions, each one light and airy, made of



superfine threads of fiber. Styled by Maurice Tidy of New York, the new romantic wigs will give a dreamy, soft feeling to fashion.

So join the swing of fashion of 1975 with flowing fabrics and flowing tresses which radiate that romantic image.

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