



1961 - La Jolla - from left Bryan Leipper, Dana Stitt, Eugene & Aurora Leipper, Robert & Myrtle Leipper, Diane, Janet Virginia, Anita Leipper, Rod Stitt. Standing from left, Dale Leipper, Dean & Mari Stitt

Poultry & Fish



Baked Shrimp

Chicken a la King

*Chicken and Chipped
Beef*

Chicken and Dumplings

Chicken Casserole

Chicken Kampama

Chicken Mousse

Chicken Sauces

*Chicken with Wine (Coq
au Vin)*

*Mexican Chicken with
Fruit*

Shrimp Diane

Snapper

Chicken with Wine (Coq au Vin)

Virginia Leipper

1 cut frying chicken	6 oz. fresh sliced mushrooms
salt	2 Tablespoon flour
pepper	2/3 cup chicken broth
paprika	1/4 cup dry white wine
8 oz. artichoke hearts (frozen package)	1/4 cup Madeira or dry sherry
4 Tablespoons fresh minced onion	1 teaspoon dried rosemary
	4 Tablespoon butter

Cut chicken into serving pieces, sprinkle pieces generously with salt, pepper and paprika. In a skillet, brown chicken pieces well in butter (use part oil to prevent butter from getting too brown). Transfer chicken to a 3 quart casserole with a cover. Cook artichoke hearts until quite tender; drain. Arrange artichoke pieces among chicken pieces.

Add remaining butter to pan drippings, place onions and mushrooms in pan and saute just until tender. Sprinkle with flour and stir. Add chicken broth, wine, and rosemary. Cook, stirring until liquid is blended and slightly thickened. Pour over chicken, cover and bake in 375 degree oven for about 40 minutes, or until chicken is tender. Serves 4.

I serve over rice, but flat noodles may be used.

☛ *Poultry - Do not feed poultry for twenty-four hours before killing; catching them without frightening or bruising, tie the feet together, hang up on a horizontal pole, tie the wings together over the back with a strip of soft cotton cloth; let them hang five minutes, then cut the throat or cut off the head with a very sharp knife, allow them to hang until the blood has ceased to drip. The thorough bleeding renders the meat more white and wholesome.*

Dad often invited visiting dignitaries home for dinner, sometimes with minimal notice. Mom and I had a system - First we would stare in the frig and freezer, then at the can goods (pantry loosely speaking). Then we would come up with some sort of menu. It seems to me going shopping in a hurry to get something for dinner for visitors very seldom happened.

Anyway Mom was excellent at using what was on hand to create special dinners. She often got compliments and it seems visitors appreciated a home cooked meal, especially if they were from foreign countries or had been traveling a lot. Us kids were included most of the time and it was a great learning experience to listen and to observe cultural differences.

One such visit was when Jacques Piccard came to dinner. He was so tall he had to stoop to get in the door. I could never figure out how he fit in a bathyscaphe. In 1960, He and Don Walsh descended into the Challenger Deep in the French-built, U.S. Navy-operated bathyscaphe Trieste. Piccard-whose father, Auguste Piccard, invented the bathyscaphe-and Walsh took the Trieste to a depth of 10,915 m (about 35,810 ft), the deepest descent in history.

Dad is still in touch with Don Walsh. - DLL

Pork Chop Soup

2 c. boiling water

3 bouillon cubes

3 tbs. soy sauce

1 lb. sliced lean pork

1/2 c. flour

1 1/2 c. can mushrooms

1 c. sliced onions

3 c. sliced celery

Pour water over cubes & soy sauce.

Saute pork until brown. Add flour & other

Leah Grosse (from Myrtle Leipper's recipe box)

Chicken Sauces

Jo Harrison

Lemon Sauce

1/2 onion	1/2 teaspoon pepper
1 clove garlic	1/2 teaspoon thyme
2 lemons	1/4 cup salad oil
1/2 teaspoon salt	

Process the onion, garlic, lemons (or 1/3 cup lemon juice), the salt, pepper and thyme in blender until onion is finely minced. Baste chicken pieces liberally every 15 to 20 minutes while baking or broiling.

Oriental Honey Sauce

1 egg	1/4 cup honey
2 Tablespoon butter	salt
2 Tablespoon Soy sauce	pepper
2 Tablespoon lemon juice	

Beat the egg, butter, soy sauce, lemon juice, honey, add salt and pepper. Pour over chicken pieces. Turn chicken pieces while baking or broiling.

☛ *Those who entertain should remember it is vulgar hospitality, exceedingly annoying to guests, to overload plates, or to insist on a second supply. If the guest wants more, he knows that it is a delicate compliment to a dish to pass his plate the second time.*

Chicken a la King

Jo Harrison

1/3 cup melted butter	1/4 teaspoon salt
2 Tablespoon chopped green pepper	2-1/2 cup cooked chicken
1 cup sliced mushrooms	1 beaten yolk egg
3 Tablespoon flour	2 Tablespoon finely cut pimiento
2 cup milk	

Simmer butter with green pepper and mushrooms. Add flour and blend. Add milk stirring slowly until blended. Add seasoning and finely diced chicken and cook over low heat stirring until it boils. Add egg yolk and pimiento and stir 2 minutes longer. Serve on biscuits or hot buttered toast. Yields 6 servings.



Dear Jo and Loran,
Well, we've just about "killed the chicken"
for anniversary gifts. But coming from Hawaii, you
know it would have to be something handmade, or as
I prefer to put it, "something of myself". I mostly
put in some things I thought you might like for pot
lucks etc. Most of these recipes have come from some
caravanners, guess I'm the worlds worst in standing
along side an empty dish waiting to see who claims it.
You get some good recipes this way tho! Hope you
enjoy them in 773.

Bary Gruenke

Cookbook
given to
Jo Harrison
from *Airstream*
Friends

Mexican Chicken with Fruit

Diane Leipper

- | | |
|--|-------------------------------------|
| 1 3-pound chicken, cut up | 1 cup dry white wine |
| 1/4 cup flour | 1/3 cup seedless raisins |
| 1 teaspoon salt | 1/4 teaspoon dried hot chili pepper |
| 4 Tablespoons shortening | 1 cup water |
| 1/2 green pepper, seeded, diced | Hot cooked rice |
| 2 gloves garlic | 1/4 cup blanched toasted almonds |
| 1 cup minced onion | 1 avocado, peeled & sliced |
| 1 small can pineapple chunks,
drained | |

Dust chicken with flour mixed with salt; brown in hot shortening until crisp on all sides. Remove to casserole. Add green pepper, garlic, and onion to pan; cook until soft, then push to one side; add pineapple, brown in pan drippings. Sprinkle 2 tablespoons of the flour-salt mixture over the onion; stir until blended, then stir in the wine; add raisins, chili pepper, and water. Pour mixture over chicken in casserole, cover. Simmer gently or bake at moderate heat until chicken is very tender - about 2 hours. Serve with hot cooked rice and garnish with almonds and avocados.

Source: The Everything Cookbook, Galahad Books

Chicken and Chipped Beef

Mari Leipper Stitt

- | | |
|---|---------------------|
| 1 small jar of chipped beef | 1 can mushroom soup |
| 12 half chicken breasts, boned and
skinned | 1/2 pt sour cream |
| 12 slices bacon | 1 can mushrooms |

Shred one small jar of chipped beef, line a shallow pan with it Wrap 12 half chicken breasts, boned and skinned, with 12 slices bacon Place on chipped beef Mix 1 can mushroom soup with 1/2 pt sour cream Pour over top. Add 1 can mushrooms Bake at 250 degrees for 3 hours

There was a Cliff's Poultry in Pacific Beach where we always got our chickens and fresh turkeys - this was Cliff's favorite. I like it because the left-over makes gourmet chicken salad or lunch with rice - MLS

Chicken Kampama

Diane Leipper

- | | |
|--------------------------|-------------------------------|
| 3 lbs cut up chicken | 1/2 of 6 oz. can tomato paste |
| 2 Tablespoons butter | 2 sticks cinnamon |
| 2 Tablespoons olive oil | 1/4 teaspoon ground allspice |
| 2 medium onions, chopped | 1/2 teaspoon sugar |
| 2 cloves garlic, minced | 1/4 cup red wine |
| 1 cup canned tomatoes | |

In large skillet brown chicken on all sides in butter and olive oil; remove from pan. Brown onions and garlic. Add tomatoes, tomato paste, seasonings, and wine; bring to a boil. Add chicken. Reduce heat to simmer; cook 1 to 1 1/2 hours or until tender. Yield 4 to 5 servings.

Source: *The Encyclopedia of Creative Cooking*

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STEWART-SKINNER CO., 46 Cherry St., Worcester, Ma

from Myrtle Leipper's recipe box

Chicken Mousse

Myrtle Leipper

- 4 Tablespoons Knox Gelatin
- 1/2 cup cold water
- 4 cups hot chicken broth
- 1 cup whipping cream
- 3 hard boiled eggs, sliced
- 1/2 cup sliced olives
- 1 Tablespoon minced parsley
- 4 cups cut up chicken
- 1 cups celery, chopped

Divide broth with gelatin into 2 portions let cool. In one portion put chicken and in the other the whipped cream. Put in layers with eggs, olives and parsley for trimming. Use about 2 Tablespoons salad dressing with lemon in cream.

One of the many positions Mother has held in almost 30 years as a Girl Scout volunteer was trainer. She and B.J. excelled in outdoor training for leaders. They developed a well choreographed program that included a variety of outdoor cooking skills and some creative as well as some standard recipes. This overnight training was often held at Mom and Dad's house in Hidden Hills. - D.L.L.

Chicken Casserole

Diane Leipper

1/2 cup butter or margarine	1/2 cup water
4 chicken breasts	1 chicken bouillon cube
salt & pepper	1/2 cup sour cream
1 can (about 15 oz.) artichoke hearts	1 cup dry white wine
1 onion peeled and chopped	2 or 3 slices bacon, fried, crumbled
2 teaspoons paprika	almond slivers, toasted
3 Tablespoons flour	

Heat butter in saute pan; put in chicken. Sprinkle with salt and pepper; brown on both sides. Put into a casserole with drained artichokes. Add onion and paprika to remaining fat; saute until onion is soft. Remove from heat; stir in flour. Return to heat and cook 1 minute. Gradually add water in which bouillon cube has been dissolved; stir until boiling. Remove from heat; add sour cream and wine. Reheat a few minutes without boiling. Pour over chicken. Cover; cook about 1 hour. Before serving sprinkle with bacon and almonds. Yield 4 servings.

Source: The Encyclopedia of Creative Cooking

☞ To clean silver-ware easily - Save water in which potatoes have been boiled with a little salt, let it become sour; which it will do in a few days: heat and wash articles with a woolen cloth, rinsing in pure water, dry and polish with chamois-leather. Never allow a particle of soap to touch silver or plated ware.

Chicken and Dumplings

Diane Leipper

5 pounds chicken pieces	1 large onion chopped	2 teaspoons salt
2 whole carrots sliced thin	1 1/2 teaspoons thyme crumbled	1/2 teaspoon pepper freshly ground
2 whole celery sliced fine	1/2 teaspoon rosemary crumbled	

Dumplings (recipe 1)

2 cups flour	1 teaspoon salt	4 tablespoons shortening
3 teaspoons baking powder	2 tablespoons parsley minced	3/4 cup milk, 1% lowfat up to 1 cup milk

Rinse chicken, place in large pot, cover with water. Add carrots, celery, onion, thyme, rosemary, 2 tsp salt, and pepper. Bring to boil, reduce heat and simmer. Combine flour, baking powder, 1 tsp salt and parsley in bowl. Cut in shortening until resembles coarse meal. Add milk and stir briefly with fork. Add only enough milk to make dough hold together. When chicken has simmered 20 minutes (or until done - no pink, tender when poked with a fork), drop spoonfuls of dough on top of bubbling broth. Cover and steam for 20 minutes without lifting cover.

Source: Fanny Farmer

Dumplings (recipe 2)

2 cups all-purpose flour	1/2 teaspoon salt	3/4 cup buttermilk
1/2 teaspoon baking soda	3 Tablespoons shortening	

Combine the flour, baking soda and 1/2 teaspoon salt; cut in the shortening with a pastry blender or two knives until mixture is consistency of coarse meal. Add the buttermilk, stirring just until dry ingredients are moistened.

Turn dough out onto a floured surface and knead 4 or 5 times -- no more.

For drop dumplings, pat the dough down to a 1/4-inch thickness, and pinch off 1-1/2-inch pieces. For rolled dumplings, roll the dough to a 1/4-inch thickness, and cut into 3" x 1" strips. Bring the chicken broth to a boil, and stir in the milk and pepper. Correct seasonings, if desired.

Drop dumplings, one or two at a time, into the boiling broth and reduce heat to medium-low. Stir from time to time to make sure dumplings do not stick together. Cook dumplings 8 to 10 minutes. Add the boned chicken to the mixture and simmer until heated through. Remove from heat. Makes 4 to 6 servings, depending upon appetites.

Notes: Dumpling dough is very similar to biscuit dough and, like biscuit dough, the less it is handled, the lighter and more tender the result.

Chicken and Dumplings is the first recipe Dad thought of when I asked him about his memories of his Mother's cooking. It is also a favorite of Janet's
- D.L.L.

Shrimp Diane

Diane L. Leipper

- | | |
|-----------------------------|--------------------------------|
| 1/2 teaspoon white pepper | 1/2 teaspoon onion powder |
| 1/2 teaspoon cayenne pepper | 6 Tablespoon butter |
| 1/2 teaspoon black pepper | 2 1/2 lb. whole shrimp, peeled |
| 1/2 teaspoon thyme | 1 cup chopped scallions |
| 1 teaspoon salt | 2 cups chopped mushrooms |
| 1 teaspoon garlic powder | |

Combine all of the spices in a bowl. Butterfly the shrimp by slicing along the vein half-way through. In a large saucepan, over medium heat, partially melt the butter. Place the shrimp in the pan and shake in a circular motion without utensils. Add scallions and spices. Cook until shrimp curl. Add mushrooms. Cook no longer than 1 or 2 minutes more. Serve over brown rice.

Source: (from Ovens of Brittany Restaurant, Madison, Wisconsin) Brian Ehret Newsgroups: rec.food.recipes

Can use 1/2 the peppers if you like it a little less spicy. Also I find you need to add the mushrooms when you add the shrimp or they don't get done enough. Can also saute the mushrooms separate then add. - D.L.L.

Baked Shrimp

Diane L. Leipper

- | | |
|-----------------------------|-----------------------------------|
| 1/2 cup butter | 1 teaspoon dried basil |
| 2 Tablespoons white wine | 1/2 teaspoon Worcestershire sauce |
| 2 Tablespoons fresh parsley | 1/2 teaspoon Tabasco sauce |
| 1 Tablespoon lemon juice | 1 pound shrimp |
| 3 cloves garlic, minced | 1/4 cup bread crumbs |

Peel and devein shrimp. Melt butter in 1 1/2-quart baking dish and add next 7 ingredients plus 1/4 tsp. salt. Reserve 2 Tbsp. butter sauce. Add shrimp to baking dish and stir to coat. Add reserved sauce to bread crumbs and sprinkle over shrimp. Bake at 450F for 15 minutes.

Source: gilcat2@aol.com (Gilcat2) Newsgroups: rec.food.recipes

Shrimp are my favorite seafood. They are also one of Brittany's favorites. These are two recipes I got from the web. The first, I had to try because of the name but how can you go wrong with shrimp and mushrooms. - D.L.L.

Snapper

Diane Leipper

- | | |
|-------------------------|--|
| 2 lbs fresh red snapper | pinch of cayenne |
| 1 clove garlic, crushed | 1/2 green pepper, chopped |
| 2 Tablespoons salt | 2 Tablespoons green olives, chopped |
| 4 Tablespoons olive oil | 1 Tablespoon lime juice |
| 1 medium onion, minced | 3 large tomatoes, peeled seeded, chopped |
| 1/4 teaspoon allspice | |
| 1/4 teaspoon coriander | |

Wipe fish inside and out with paper towel. Combine garlic and salt and rub fish inside and out with this mixture. Saute onion in oil till golden. Add tomatoes, allspice, coriander and cayenne. Simmer 5 minutes. Put fish in oiled baking dish, sprinkle peppers, olives, lime juice over it. Cover with tomato-onion mixture. Bake at 350 for about 30 minutes.

Deluxe Salmon Casserole

- 1 can (13/4 oz) pink salmon
- 1 c. cooked rice
- 2 T butter
- 1/2 c. chopped onion
- 2 T c chopped green pepper
- 1 can cream mushroom soup
- 2/3 c. salmon liquid and milk
- 1 3/4 c. potato chips
- 1/3 c. blanched almonds



Drain and flake salmon, saving liquid. Combine with rice. Melt the butter and saute onion and green pepper until tender. Add to salmon mixture. Combine soup and liquid. Place half potato chips in greased casserole and cover with alternate layers of salmon and soup mixture. Cover with remaining chips. Sprinkle with almonds. Bake uncovered for about 30 minutes at 375°.

Josephine Eisenhower (Mrs. D.A.)

From Virginia Leipper's recipe collection

Notes



1967 - WBCCI rally, Junction City, TX

From front left - Lois and Garnet Best, Jo Harrison, Anita, Diane, Bryan, Virginia Leipper