



Treat your family
to a platter of golden brown...

FRIED CHICKEN



hot or cold—it's delicious!

So simple to prepare... so good to eat...
fried chicken is always a praise-winning
meal. Tender and tasty, cold fried chicken
makes good eating, too. It's the perfect
answer to "what to serve on a picnic".

When you shop always look for the
B.C. label and be sure of the best.

**BUY B.C. FOODS AND HELP KEEP
BRITISH COLUMBIA PROSPEROUS**

Clip this kitchen-tested recipe

PAN FRIED CHICKEN

Coat chicken pieces with seasoned flour. (For
each pound of chicken, blend $\frac{1}{4}$ cup flour,
1 tsp. salt, $\frac{1}{8}$ tsp. pepper, 1 tsp. paprika. If
you prefer, add $\frac{1}{8}$ tsp. poultry seasoning.)
Brown pieces in about $\frac{1}{2}$ -inch hot fat in frying
pan: turn to brown evenly. Reduce heat so
fat just simmers. Cover tightly. Fry 30 to 40
minutes. Uncover pan for last 5 minutes to
re-crisp the skin.

Published in recognition of the valuable contribu-
tion B.C. farmers make to our provincial economy.



BRITISH COLUMBIA DEPARTMENT OF AGRICULTURE

HONOURABLE W. K. KIERNAN, MINISTER