

# HISTORY & FOLKLORE

From The Liberty Gazette, Thursday, April 15, 1971 -

Informally Speaking -

## Chicken Stories for the 90s

by Homer Smith (1995)

Steakhouses move over; chicken diners are coming in! Have you ever wondered as to just how many chickens are eaten each day in this our United States? I'm sure with a little mental calculation a person could come somewhat near the correct figure.

Now let's see. With a population of roughly 250 million people in this our USA, not counting Canada, Mexico or South America, and most of us eating chicken in some form a couple of times a week, the number of chicken eaters would be astounding. Out of curiosity, have you ever wondered how many ways our fine-feathered fowls can be prepared? It would be impossible for me to list all of these chicken dishes, but counting Asian, Mexican and French cuisine served in half-a-million restaurants I'm sure we have to be talking about thousands of preparations.

On top of this figure of chickens cooked in our own U.S. can you just imagine how many of our clucking friends end up in dishes never even heard of by most of us?

Personally I like chicken. We usually have this dish prepared some way two or three times a week since we are on a seemingly permanent diet of white meat. Most commonly, we either fry, roast or bake these creatures, but sometimes they become some kind of salad.

The other day I was talking with some of my friends about "The Good Ole Days," whenever that was. We were reminiscing about how it was three or four Sundays a year when we had the preacher and his family over for dinner. These were special days and one I can fondly well remember. Perhaps, because we were threatened with punishment if we misbehaved or did not use our "good manners."

One thing I can still recall was the extra long prayers. We didn't dare raise our heads up during these prayers to peep, as it always seemed our mother was watching. She in turn gave us one of her "watch it" frowns.

For occasions like this, we didn't have chicken. We had a hen or hens that were baked with dressing, gravy and hot biscuits. Until I left home I didn't know a chicken had a breast. After everyone was served we kids were lucky to get a wing or neck.

Sometimes we had the privilege of catching these hens. We usually had a long piece of strong wire with a hook on the end that we could snare one of these feathered creatures on a dead run. Momma always selected the hens. This apparently took more wisdom and experience than we had.

Then with a quick flip of the wrist, off came the head and then those hens were dipped in scalding hot water and picked clean. Finally the hen was held over a flame to burn off the pinfeathers.

Doing all this talk about cooking chicken has sure given me an appetite. I just hope number one will fry up some chicken in that old deep-bellied iron skillet. I'm starving.

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**CHUCK ROAST** 10-LB. **5.50**

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3 LB. ROUND

3 LB. LOIN

3 LB. SEVEN

3 LB. ROAST

3 LB. PORK CHOPS

5 LB. HAMBURGER

5 LB. BEEF RIBS

5 LBS. FRYERS

ALL FOR **18.50** 30 LBS.

**BUDGET NO. 1 PACK**

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3 LB. SEVEN

3 LB. ROAST

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From Illustrated Press of Liberty County, Thursday, March 16, 1972 - Volleyball is now in season and we recall this threesome of Liberty High school girls in 1968 who were outstanding at the sport. They are (l-r): Cecilia LaCour, Susan Clements and Martha Pavliska. Susan is a senior at Rice University this year.

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Dr. A.G. Braddick