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Thelma's Baked Chicken

Thelma Clampitt

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BERRY TIME

— by Joanna Thurston Roper

Latent and unseen.
desire begins like a nubbin,
green and unready, still
behind a facade, denied.

Then one day in fall,
its maturation complete,
love is there — a berry —
ripe and ready to be shared.

HAIKU

— by Diane Holcomb

Cosmetic sunsets
Face autumn Oklahoma,
Wash summer goodnight.

CUISINE

Even a youngster can increase his Western Oklahoma pride by preparing this almost- no-fail meal.

Thelma's Baked Chicken*

— by Thelma Clampitt

Buy 10 - 12 chicken parts (breasts, thighs, legs). Dip in mixture of two beaten eggs and ½ teaspoon of salt. Then roll the pieces in cracker meal. Place the chicken parts in a greased baking dish or pan and bake at 350° for fifty minutes.

While the chicken is baking, prepare one or two cans of Campbell's Cream of Chicken soup. Pour the soup over the baked chicken, being careful to distribute the soup evenly. Then bake for fifteen minutes more before serving.

**Serves a small family or a harvest crew — depending on the number of chicken parts prepared.*