

For Farm Women . . .

(Continued from page 6)

BARBECUED SPARERIBS

APPETIZERS
2 pounds spareribs
½ cup catsup
¼ cup vinegar or lemon juice
2 tablespoons Worcestershire sauce
2 teaspoons sugar
½ teaspoon chili powder

Have meat man cut ribs lengthwise into two inch wide strips. With scissors or a knife cut strips into individual ribs. Place in a cold skillet and brown on all sides over low heat. Pour off drippings. Combine remaining ingredients and pour over ribs. Cover pan and cook over low heat 45 minutes. Makes about 4 dozen tidbits.

Easy to shape and quickly cooked, miniature meat balls really whet the appetite; the ground beef is tangy with garlic. Nuggets of blue cheese are buried in the center of each ball. Serve these with cocktail picks.

MINIATURE MEAT BALLS

2 pounds ground beef

2 eggs, slightly beaten
1 clove garlic
1 teaspoon salt
2 to 3 ounce wedge blue cheese
Flour
¼ cup lard or drippings
1 cup bouillon

Combine ground beef with eggs. Crush garlic with salt and stir into meat mixture. Shape about a tablespoonful of mixture around small cubes of cheese into balls size of large marbles. Dust balls with flour and brown a few at a time in hot lard. Return browned balls to pan, add bouillon, cover and cook over low heat 10 minutes. Serve in a chafing dish with cocktail picks. Makes 60 to 70 meat balls.

In the rush of the holiday season, you'll find this easy meat loaf recipe a welcome main course suggestion. The ingredients are simply stirred together, turned into a loaf pan and baked. Minced garlic provides a savory accent for this ground beef and pork loaf.

SAVORY MEAT LOAF

1½ pounds ground beef
1 pound ground pork
1 10½ ounce can tomato soup
2 eggs, slightly beaten

½ cup soft bread crumbs
½ cup minced celery
½ cup minced onions
1 small clove garlic, minced
1 tablespoon minced parsley
2½ teaspoons salt
¼ teaspoon sage
Combine ingredients and turn into a 9½ x 2¼-inch loaf pan. Bake at 350° degrees for 1½ hours. Makes 8 to 10 servings.

Here is another easy main dish for the busy holiday season.

Many a wise homemaker plans her meat for two meals when she chooses a roasting cut. Sometimes she serves the roast cold for its second appearance; sometimes she heat slices of the cooked meat in a tangy sauce. Still another favorite is a casserole version of the roast meat, such as this:

PORK AND VEGETABLE CASSEROLE

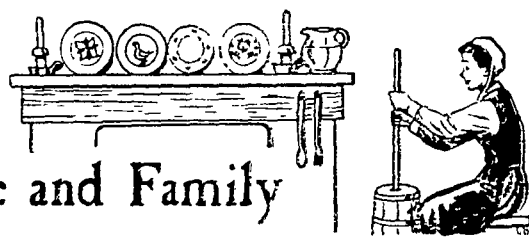
2 tablespoons lard or drippings
½ cup sliced celery
½ cup chopped onion
2 cups diced or ground cooked pork
1½ cups mixed cooked vegetables
White sauce or gravy
Salt, pepper
2 teaspoons Worcestershire sauce
¾ cup buttered bread or cracker crumbs

Melt fat and in it cook celery and onions 5 minutes. Add meat and vegetables and enough white sauce or gravy to moisten well. Add Worcestershire sauce and salt and pepper to taste. Pour into a lightly greased 1½ quart casserole, top with buttered crumbs, and bake at 350° for 30 minutes. Makes 4 servings.

Let cold cuts, those handy year-round meats, help you through a busy holiday schedule. The ready-to-use, flavor and nutrition packed meats are good quick-change artists. Here are two uses:

1. Cold cuts platter: On a platter, arrange attractively a variety of cold cuts such as salami, thuringer, and spiced ham. Garnish with ripe olives and cubes of cheese.
2. Luncheon salad: Lightly rub a large salad bowl with garlic.

For the Farm Wife and Family



In it place lettuce or a mixture of salad greens. On one side lay strips of summer sausage, bologna, and pepperoni. Down the center arrange alternate slices of hardcooked egg and tomato. Serve with solid dressings on the side.

Why not make some Quick Scalloped Potatoes with the aforementioned Savory Meat Loaf or the Pork and Vegetable Casserole. Here is the recipe:

QUICK SCALLOPED POTATOES

2 cups thinly sliced raw potatoes
1½ cups milk
1 tablespoon flour
1 teaspoon salt
Pepper
1 tablespoon butter or margarine

Combine potatoes and milk and cook in a saucepan over low heat on top of the range for 15 to 20 minutes, taking care not to let

the milk scorch.

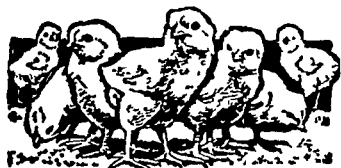
Place a layer of potatoes in a greased baking dish, sprinkle with flour, salt, and pepper. Repeat until all the potatoes are used.

Pour the milk left in the saucepan over the potatoes and dot with butter or margarine.

Cover and bake in a moderate oven for 350° for 10 minutes, or until potatoes are tender. Remove cover and bake 10 minutes longer. If the potatoes are not brown enough on top, place the uncovered dish under the broiler for 3 or 4 minutes. Makes 4 servings.

Leftover turkey can prove the creative reputation of any cook. For, after the big bird has starred at the holiday table comes the challenge of what to do with the unused meat. Here are several suggestions for ways of serving leftover turkey in combination

(Continued on page 12)



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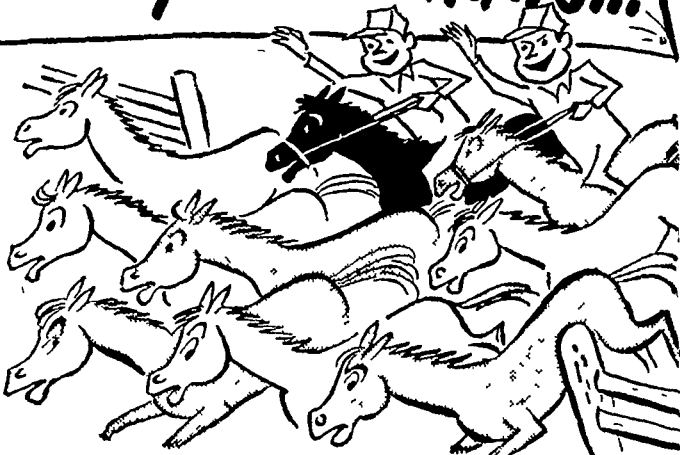
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