

## For Farm Women . . .

(Continued from page 6)

two tablespoons of flour mixture. Stir and cook about five minutes or until gravy is thickened and smooth. Season with salt and pepper to taste. Serve gravy with roast beef.

**CARVING STANDING RIB ROAST** — Place roast on platter, before the carver so that rib bones are to his left and large end of meat is away from him. Insert carving fork, guard up, between two top rib bones. Cut slices from outer edge to bones, making slices no thinner than one quarter inch.

Free each slice by running point of knife along edge where it joins bone, and lift off before starting next slice. When meat has been sliced below first bone, free it from roast and lay to one side.

Pork Chops are another favorite meat dish and here we have a recipe for them prepared with a mushroom sauce. The recipe isn't involved; in fact the new method of condensing and drying soups make this recipe preparation an easy act

### PORK CHOPS WITH MUSHROOM SAUCE

6 rib or loin pork chops, cut ¾ inch thick  
1 teaspoon salt  
½ teaspoon pepper  
1 can (10½ ounces) condensed mushroom soup

1½ cups water  
1 can (4 ounces) whole button mushrooms, drained  
1 tablespoon minced onion  
¼ cup diced green pepper  
1 package (1½ ounces) dried onion soup  
Brown chops. Pour off drippings. Season with salt and pepper. Combine remaining ingredients and pour over chops. Cover and simmer 45 minutes. Makes 6 servings.

Every homemaker or prospective homemaker is always in the market for a good round steak recipe. It's a meat cut that can be prepared in such a variety of different ways, that seldom do you ever mind trying an experiment with the same meat cut. Round steak is a less tender beef cut that is made tender by pounding and cooking it by a moist heat method of meat cookery, braising.

The "saucy" flavor found in this recipe is obtained by combining condensed onion soup, celery seed, and chili sauce. The soup acts as the braising liquid but actually water, other soups and fruit juices all make excellent braising liquids. Only one thing to remember. Always keep the liquid below the boiling point.

### SAUCY STEAK

1 beef round steak, cut one-inch thick  
¼ cup flour  
½ teaspoon salt  
¼ teaspoon pepper  
2 tablespoons lard or drippings  
1 can (10¾ ounces) condensed onion soup

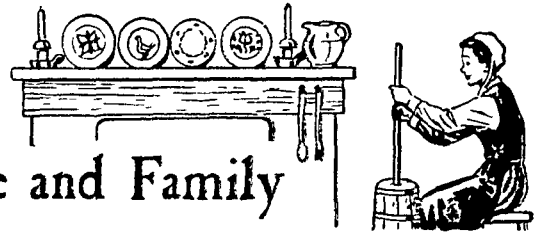
½ cup water  
½ teaspoon chili sauce  
Cut steak into five or six servings. Pound to ¼ inch thickness. Mix together flour, salt and pepper. Dredge steak pieces with seasoned flour and brown in lard or drippings. Pour off drippings. Add onion soup, water, celery seed and chili sauce. Cover tightly and simmer 1½ hours or until meat is tender. Makes five to six servings.

Nestled in a bun and brushed with mustard is not the only way the hot dog is attracted to the snack or dinner table. Hot dogs are completely cooked as they arrive at the retail market. Therefore, varied methods of meat cookery will add spice to your menus. Frankfurters may be baked, broiled, panfried, grilled, cooked in water and for the modern homemaker, electronically, they can be heated in just seconds.

Here we have a recipe using franks with Spanish Rice.

### SPANISH RICE WITH FRANKS

1 pound frankfurters  
4 slices bacon, diced  
½ cup diced onion  
½ cup diced green pepper  
¾ cup diced celery  
1 cup uncooked rice  
1 can (1 pound 4 ounces) tomatoes  
1½ cups water  
2 teaspoons salt  
¼ teaspoon pepper  
Brown bacon slightly. Add onion, green pepper, celery and rice and brown. Add tomatoes, water, salt and pepper. Cover tightly and simmer 20 minutes.



## For the Farm Wife and Family

Add frankfurters and continue cooking 10 minutes or until rice is done. Makes six servings.

If your family is fond of lamb you might like to try these Fruited Lamb Patties. They take just minutes to put together — then broil for about 10 minutes and dinner is ready.

What is the fruit? Each lamb patty is shaped around a prune which has been pitted and stuffed with crisp chopped bacon.

French fried potatoes, creamed peas, tomato and cottage cheese salad plus your favorite loaf cake, and the menu is complete.

### FRUITED LAMB PATTIES

1 pound ground lamb  
2 slices bacon  
4 cooked prunes, pitted  
½ cup crushed corn flakes  
1 egg  
1 teaspoon salt  
½ cup milk  
Chop bacon cook until crisp and fill center of prunes. Combine lamb, corn flakes, egg, salt and milk; mix well. Divide mixture into four parts and shape each around a stuffed prune to form a patty. Place patties on broiler rack. Insert broiler pan and rack

allowing two inches between heat and surface of meat. Broil patties on one side until they are brown, eight to ten minutes. Turn and broil on second side. Yield Four servings

With some of the above meat recipes you might like to serve Quick Creamy Potatoes. Here is (Continued on page 8)



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