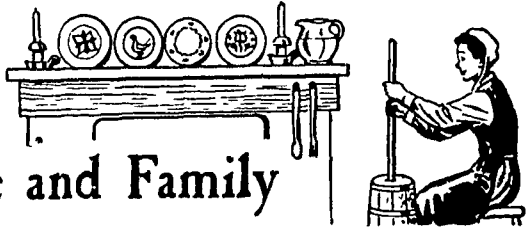


For the Farm Wife and Family



(Continued from page seven) cinnamon, mustard mix. It gives the ham a scrumptious flavor.

Something different with salt pork —

SALT PORK GRAVY, COUNTRY STYLE

1 pound salt pork
3 tablespoons cornmeal
6 tablespoons flour
1 tablespoon lard or drippings
2 cups milk
½ teaspoon salt
Black pepper
"Boiled" potatoes in jackets
Cut pork into ¼-inch slices. Trim off any rind. Cover with hot water for a few minutes, then drain. Dip slices in mixture of cornmeal and three tablespoons flour. Brown slowly in fat in heavy skillet, turning frequently, until slices are crisp and brown. Drain on absorbent paper. Pour

off all but five tablespoonfuls of fat. Stir in remaining flour and cook, stirring, until smooth; gradually add milk. Cook, over low heat, until sauce is thickened and smooth, add salt and pepper. Serve pork slices, gravy, and "boiled" potatoes separately. Let each diner follow his own assembly method on the plate. Six servings.

For a change, try pork chops made this way —

PORK CHOPS

3 tablespoons olive oil
1 clove garlic, chopped fine
2 inch-thick pork chops
2 green peppers
Salt
Freshly ground black pepper
Heat olive oil in heavy skillet with garlic. Brown chops until golden then cover skillet and cook 20 minutes. Slice cored green peppers into pan, cover, and cook five minutes longer. Remove cover, and cook until peppers begin to crisp at edges. Arrange chops on plate, season to taste, cover with fried peppers and serve. One serving.

If you have meat left over from the aforementioned roasts, you might like to try this recipe which makes use of leftover roast pork.

PORK 'N' APPLE PIE

3 cups leftover roast pork, cut in one inch cubes
2 tart apples, pared and sliced thin
4 tablespoons brown sugar

½ teaspoon cinnamon
1 cup pork gravy
Arrange meat and apple slices in alternate layers in greased 8x8x2-inch baking pan. Sprinkle each layer of apples with sugar and cinnamon. our gravy over.

Top with Sweet Potato Topping: Combine three cups hot, mashed sweet potatoes and three tablespoons butter or margarine; heat until smooth. Blend in one-fourth cup cream. Add one teaspoon salt and dash pepper. Spread over pie. Sprinkle one-half cup chopped walnuts on top. Bake pie in moderate oven 350 degrees 45 minutes. Makes six servings.

Apples combined with sausage add up to a tasty dish. Try these

SAUSAGE-APPLE STACKS

½ cup chopped apples
1½ tablespoons chopped onion

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¼ cup bread crumbs
1 pound sausage roll or bulk
Combine apples onion, and crumbs. Make eight sausage patties. Top four patties with stuffing, then a sausage patty. Bake in shallow pan in moderate oven 350 degrees 45 minutes. Makes four servings.

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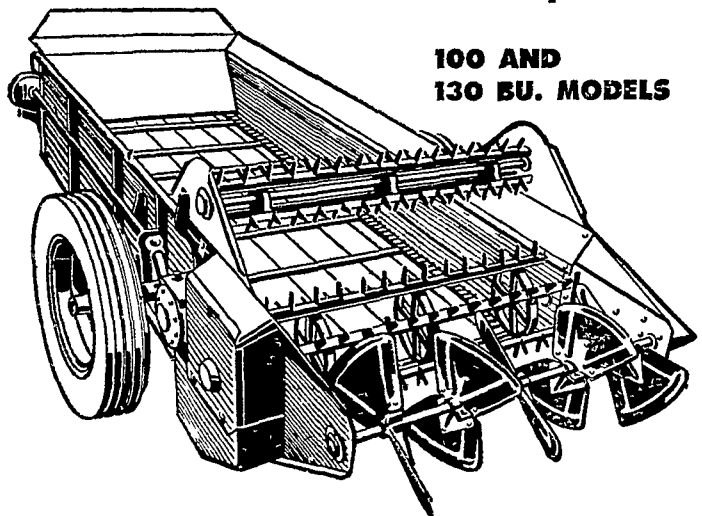
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