

**For The Farm Wife**  
(Continued from Page 6)

low cut across omelet at right angle to skillet handle; fold over and transfer to warm serving dish. Top omelet with hot Chili Vegetable Sauce and serve at once.

**CHILI VEGETABLE SAUCE**  
1/4 cup (1/2 stick) butter

- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 cup chopped celery
- 1 clove garlic, minced
- 1 pound ground beef
- 2 teaspoons chili powder
- 1/4 teaspoon pepper
- 2 8-ounce cans tomato sauce
- 1 cup coarsely cut tomatoes

- 1 cup shredded Cheddar cheese

In a skillet melt butter; add onion, green pepper, celery and garlic, saute until vegetables become translucent. Remove to 2-quart saucepan. Brown meat in skillet; add to vegetables. Stir in chili powder, pepper, tomato sauce and tomatoes, simmer until tomatoes are tender. Just before serving, add cheese and gently stir until cheese melts. Spoon over omelet. 6 servings.

**BARBECUED RIBS AND SPAGHETTI**

- 2 pounds pork spareribs
- 4 cups water
- 1 3/4 cups tomato sauce (2 8-ounce cans)
- 1 1/2 cups water
- 1/4 cup light brown sugar
- 1/4 cup Worcestershire sauce
- 1/4 cup lemon juice
- 2 teaspoons salt
- Dash Tabasco
- 1 onion, cut in 1/8-inch slices
- 1 lemon, cut in 1/8-inch slices
- 8 ounces thin spaghetti

Cut spareribs into 2-rib portions. Place in large sauce pan with 4 cups water. Bring to boil and simmer, covered, 1 hour. Combine tomato sauce, 1 1/2 cups water, brown sugar, Worcestershire sauce, lemon juice, salt and Tabasco in saucepan. Bring to boil and simmer 30 minutes. Drain ribs. Place meaty side up in roasting pan. Fasten 1 onion slice and 1 lemon slice on each por-

tion with toothpick. Baste with sauce. Bake in slow oven (325 degrees) 1 hour or until tender, basting ribs every 15 minutes with sauce. Add more water to sauce, if sauce becomes too thick. Cook spaghetti in boiling salted water until tender, 8 to 10 minutes. Drain. Remove ribs from sauce and set aside. Pour 1 cup sauce over spaghetti and toss lightly until spaghetti is coated. Arrange on serving platter. Arrange spareribs over spaghetti. Serve remaining sauce hot in serving dish. Makes 4 to 6 servings.

**PORKIES IN SWEET SOUR SAUCE**

- 1 pound pure pork sausage meat
- 1 egg, beaten
- 1/4 cup drained, crushed pineapple
- 2 tablespoons chopped onion

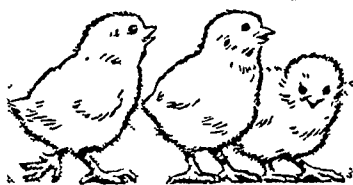
Pineapple juice with enough water to bring to 1 1/4 cups  
3 tablespoon flour  
3 tablespoons lemon juice  
2 tablespoons brown sugar  
3 to 4 cups cooked rice  
Mix together sausage, egg, pineapple, and onion. Form into balls or patties. Place in skillet. Brown on all sides, turning gently. Cook until pink color disappears. Drain. Blend pineapple juice, flour, lemon juice, and brown sugar. Pour over sausage. Cover. Simmer 15 minutes or until sauce is thickened. Serve hot over fluffy rice. 4 to 5 servings.

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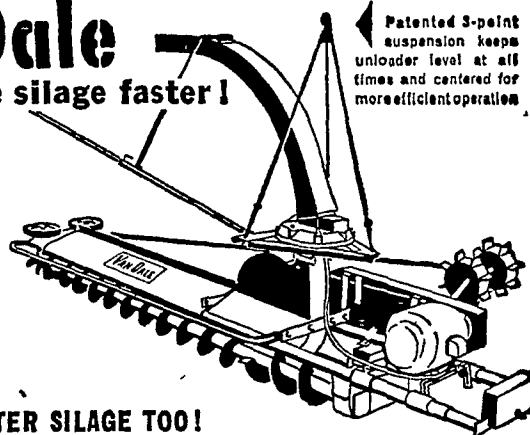
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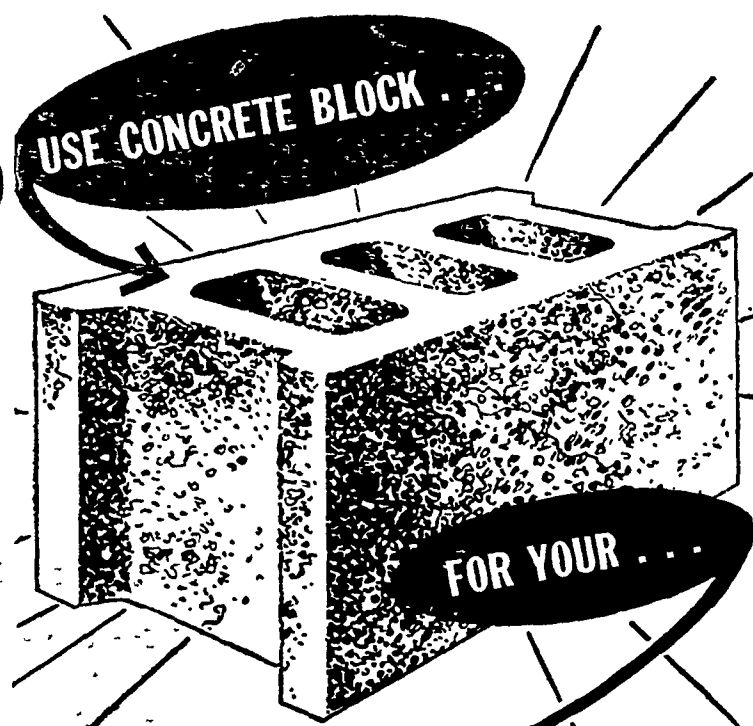


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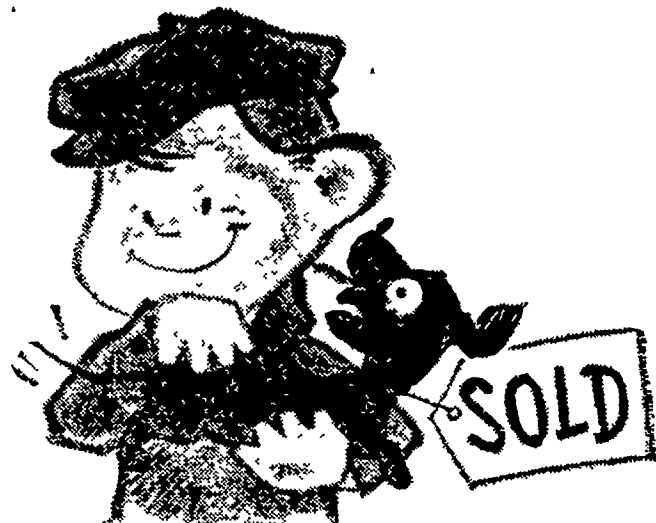


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