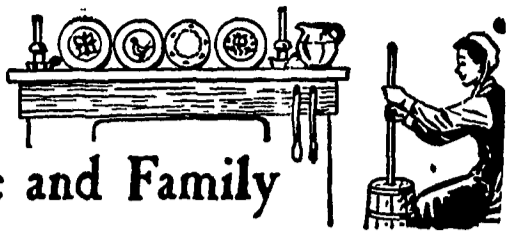


# For the Farm Wife and Family



## The Delectable Pork Chop

By Mrs. Richard C. Spence

Pork chops combine with many foods to make a delicious dinner. Sometimes we may want the succulent flavor of pork chops to complement an intricately-prepared side-dish; then again, the pork chops may be especially prepared to be the highlight of a meal. Whatever you may have in mind there is no need for any monotony when it comes to serving pork chops.

**Pork Chops with Apple-Spice Noodles** originates from a popular food combination. The spices blend beautifully with the light sweetness of the applesauce, which, in turn makes a delightful sauce for the tender noodles. Plump raisins accent the fruited noodles.

### PORK CHOPS WITH APPLE-SPICE NOODLES

3 ounces wide noodles  
6 pork chops, 1/2-inch thick

Salt  
Black pepper  
3 1/2 cups applesauce (two 1-pound cans)  
1/2 cup seedless raisins  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/4 teaspoon ground cloves

Cook noodles in boiling salted water until tender, about 5 to 7 minutes. Season pork chops with salt and pepper to taste. Brown in heavy skillet, remove and keep warm. Com-

bine applesauce, raisins, 1 teaspoon salt, cinnamon, nutmeg and cloves in same skillet. Simmer ten minutes to develop flavor, stirring occasionally. Drain noodles. Add applesauce mixture to noodles, mixing well. Pour into greased 2-quart casserole. Arrange pork chops on top of noodle mixture and cover. Bake in slow oven (325 degrees) 1 hour or until pork chops are tender. Makes 4 to 6 servings.

**MENU SUGGESTION:** Pork Chops with Apple-Spice Noodles, Cabbage slaw, Pumpernickel bread, Butter, Coffee, Lime Sherbet, Lemon Cookies.

### STUFFED PORK CHOPS

6 double pork chops, pocketed  
2 cups coarsely crumbled corn bread\*  
1/4 cup finely-chopped celery  
2 tablespoons chopped onion  
2 tablespoons chopped parsley  
1/2 teaspoon salt  
Dash pepper  
1/4 teaspoon marjoram  
1/4 teaspoon oregano  
1 egg, beaten  
3 tablespoons water

2 tablespoons melted butter or margarine  
For stuffing, combine all ingredients. Fill pocket of each chop with 1/2 cup stuffing. Brown chops in a small amount of hot fat in large frying pan. Bake in covered oven proof frying pan or baking pan in preheated moderate oven (350 degrees) about 1 1/2 hours. Makes 6 servings.

### CORN BREAD

1 cup corn meal  
1 cup sifted all-purpose flour  
4 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1 cup milk  
1/4 cup shortening, soft

Sift together dry ingredients into bowl. Add egg, milk and shortening. Beat with rotary beater until smooth, about 1 minute. Do not overheat. Bake in a greased 8-inch square pan in a preheated oven (425 degrees) 20 to 25 minutes.

### SWEET AND PUNGENT PORK CHOPS

6 loin pork chops, 1 inch thick  
1/2 teaspoon salt  
3 large tart apples  
5 tablespoons flour  
1/4 cup molasses  
2 cups hot water

11 tablespoons cider vinegar  
1/3 cup seedless raisins  
Brown chops well on both sides in hot skillet. Arrange in shallow baking dish. Sprinkle with salt. Core and peel apples; cut in eighths. Place on chops. Add flour to fat in skillet; stir until browned. Combine molasses and water; add, and stir over low heat until mixture thickens. Add vinegar and raisins; pour over chops and apples. Cover and bake in moderate oven (350 degrees) 1 hour.

### FRUITED PORK CHOP BAKE

2 oranges, peeled, sliced into cartwheels  
3 tablespoons molasses  
6 to 8 loin pork chops or steaks (2 to 2 1/2 pounds)  
Salt and pepper  
1/4 cup flour  
1/4 cup shortening or salad oil  
2 teaspoons cornstarch  
2 tablespoons molasses  
1/2 cup water  
1 cup orange juice  
1/2 teaspoon marjoram  
2 medium onions, peeled and sliced  
2 tablespoons chopped parsley  
Marinate orange slices in 3 tablespoons molasses. Trim ex-

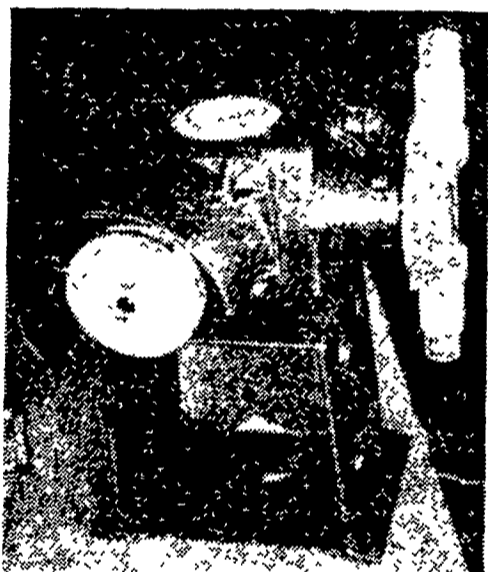
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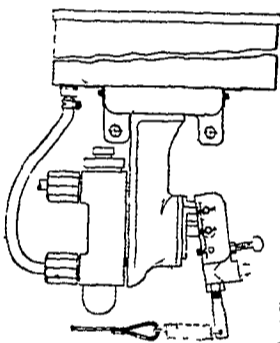
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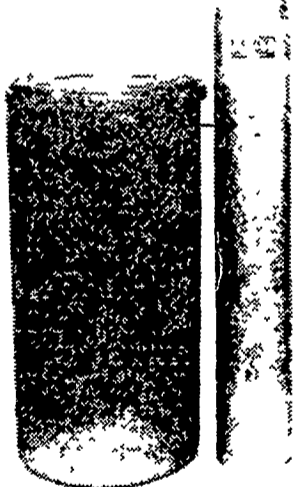
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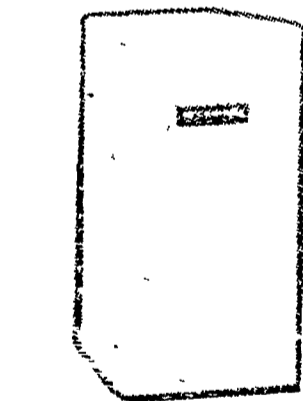


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