

# For the Farm Wife and Family

By Mrs. Richard C. Spence, Food Editor

## SUNDAY DINNER VEAL



SPENCE

Let's not forget veal as a Sunday dinner meat. This is a very tender mild-flavored meat. There is as much variety in cuts of veal as there is in beef. Among the chops and steaks are rib and loin chops, and sirloin steaks, and cutlets. Often found at the meat counter are the leg and shoulder roasts, either bone-in or boned, rolled, and tied. Cubed veal for such a recipe as Veal Paprika may be available already cut or it can be cut from the veal shoulder.

Veal is a versatile meat that can be used with many subtle seasonings and sauces to bring a change to the menu.

A veal leg roast takes no time at all to prepare for cooking. Place the roast on a rack in a low sided pan. For a change in seasonings try rubbing the roast with celery salt and white pepper; or if you prefer use basil or marjoram in place of the celery salt. Insert the roast in the center of the roast taking care that it does not touch the bone. Do

not cover or add water. Place the roast in a 325 degree oven until the meat thermometer reads 180 degrees or about 3 1/2 hours for a 6 pound roast. Add about one hour if the roast weighs 8 pounds. If you are lucky enough to have some of the veal ro st left

for another meal, you will be pleased with this easy-to-fix skillet recipe using cubed roast veal.

### ITALIAN VEAL WITH NOODLES

- 4 cups cubed roast veal
- 1/4 cup salad oil
- 2 tablespoons lemon juice
- 2 tablespoons catsup
- 2 tablespoons finely chopped onion
- 1 small garlic clove, pressed
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 2-oz. jar sliced pimiento
- 1 4-oz. can sliced mushrooms with liquid
- 7 ounces wide egg noodles, cooked
- 1 chicken bouillon cube dissolved in 1 cup boiling water
- 1 cup shredded Cheddar cheese

Combine oil, lemon juice, catsup, onion, garlic, salt and pepper. Place the veal in a large skillet and pour the oil mixture over it. Marinate 30 minutes. Heat veal and marinate 10 minutes. Stir in pimiento, mushrooms, noodles and bouillon. Heat, stirring occasionally, until hot, and liquid is absorbed, about 10 minutes. Top each serving with cheese. 8 servings.

### SUNSHINE VEAL CHOPS

- 8 veal loin chops, 1 in. thick
- 2 tablespoons fat
- 1/4 cup water
- 1 11-oz. can Mandarin oranges
- 4 teaspoons cornstarch

- 1/2 teaspoon curry powder
- 1/8 teaspoon tumeric
- 2 chicken bouillon cubes
- 1 cup boiling water

Brown veal chops slowly in fat in large skillet. Turn to brown evenly. Add 1/4 cup water. Cover and simmer about 45 minutes or until chops are tender. Add additional water, if necessary. Drain oranges, reserving the liquid. In a small bowl blend cornstarch and seasonings in small amount of orange syrup to make smooth mixture. Add to remaining orange syrup and bouillon dissolved in 1 cup boiling water in a saucepan. Cook slowly,

stirring constantly until thickened and clear. Stir in Mandarin orange sections. To serve, spoon hot orange sauce over chops.

### BACON SEASONED VEAL PAPRIKA

- 2 pounds cubed veal stew meat
  - 4 slices bacon, cut into 1 in. pieces
  - 2 tablespoons chopped onion
  - 1 teaspoon salt
  - 1 teaspoon paprika
  - 1 13 1/2-oz. can tomato juice
  - 1 cup dairy sour cream
- (Continued on Page 11)

## SHOE SKATES

MEN'S and LADIES'

Regular \$9.88 SALE PRICE \$6.00

Regular \$4.99 SALE PRICE \$3.50

SLEDS and HOCKEY STICKS 1/3 OFF

**Groff's Hardware**  
NEW HOLLAND, PA.

## DAIRY SUPPLY STORE

## CHRISTIANA MILK PRODUCTS CO.

Christiana, Pa.

Largest Dairy Supply Store in the East.

- 20 different brands and sizes of filtering materials
- 25 different brands and sizes of detergents
- 20 sizes and shapes of brushes for milk house bulk tanks or pipe lines.

### INFLATIONS

For Surge \$2.95 set  
For DeLaval & others \$3.45 set

FRONT OPENING MILK CAN COOLING CABINETS BRAND NEW AND FULLY WARRANTED

Hundreds of items for milk house and farm, metalware, paints, etc.

## CHRISTIANA MILK PRODUCTS CO.

Jim Mimm

(If you have in-place cleaning problems, we will be glad to test your water and suggest a sound cleaning program)



### THIS MAN CAN PROBABLY SAVE YOU AND YOUR FAMILY A LOT OF MONEY

David B Bucher knows the "ins and outs" of woodworking. In his leisure hours, it's not unusual to find him in the workshop of his Ruby Street home, putting the finishing touches on a cupboard, table or chair. Dave also is a handy man to talk to when it comes to arranging an estate. He's the Estate Planning Officer at your Headquarters for Money

Matters. The Conestoga Bank. It's his job to help you establish your trust, either by wills or by living trust. Being a family man himself he knows how important it is to make sure that beneficiaries of trust funds receive the maximum. Dave would like very much to share with you the benefits of his knowledge and ability. He has had vast experience in the administration of estates and trust funds, large and small, for families in Lancaster County. Give him a call or drop in soon at the Lancaster area's "Headquarters for Money Matters".



HEADQUARTERS FOR MONEY MATTERS

LANCASTER CENTERVILLE LANDISVILLE LITIZ  
MANHEIM TOWNSHIP MILLERSVILLE ROHRERTOWN

MEMBER FEDERAL DEPOSIT INSURANCE CORPORATION  
A Trustee for The Lancaster County Foundation