Elvin Hess Re-Elected

(Continued from Page 23)

awards from the 62 entrants in this contest included:

Junior Heifer Calf - Solanco year achievements of a State the important State Herd class Roast in a slow to moderate Acres Bonus Pepper; Cynthia Membership of 4,605; the or- at both the Eastern National oven (325 to 350 degrees) 3 to Knight, Airville, Intermediate ganization of a Junior Holstein and Central National Holstein 4 hours or until the meat Heifer Calf — Woodbine Rocket Association for the advance- Show, as well as exhibited the thermometer registers 170 de- 2 Lucia.

In other business, the Asso- bers, a record number of Hol- National Shows ciation reaffirmed its support of stein registrations and transfers Milk Control Law, stating that for the year to date with the 12the law, administered by the month totals expected to reach Milk Control Board, has pro- 50,000 and 25,000; he Associamoted a stable dairy industry tion-sponsored Pennsylvania All-

Apply Lime In The Fall.

For A Better Crop

ducers.

beneficial to consumers and pro- American Invitational Sale set a 1ecord average of \$1,676 on 53

consignments; and repeating a In his President's Address, National achievement of last

Presenting staff reports were Secretary, William C Nichol Secretary, William C Nichol and Fieldman, Loren Engelbrecht. In their remarks they across the State participated in

steins in foreign countries. Nearly 600 dairymen from Fredonia

Dress Up Those Hol:day Meats

2

Lancaster Farming, Saturday, November 28, 1970-25

(Continued From Page 20)

does not rest in fat or on bone ment of the 2,200 junior mem- Grand Champion Female at both grees Allow 30 to 35 minutes

> stressed the need for more in-volvement of the total membership in Association programs; year's convention will be held in Salt and pepper the need for expansion of youth the eleven-county Central Dis. Shortening or salad oil programs; plus the importance trict of the Pennsylvania Hol- 2, of developing a market for stein Association Serving this Pennsylvania Registered Hol- year as General Convention Chairman was C. Wesley Baxter,

cot Glaze over meat and return to oven to finish cooking

APRICOT GLAZE

1/2 cup apricot preserves teaspoons dry mustard

teaspoons lemon juice Combine apricot preserves, per pound for roasting Prepare dry mustard and lemon juice. Apricot Glaze' Thirty minutes Mix thoroughly. Makes 1/2 cup

> **ORANGE BAKED PORK CHOPS WITH** SWEET POTATOES

pork chops. 3/4 inch thick

to 3 sweet potatoes, peeled 1/2 cup firmly packed brown sugar

orange, peeled, sliced into 6 cartwheels

1/4 teaspoon ground cloves ²/₃ cup orange juice

Season pork chops with salt and pepper Brown on both sides in hot fat Cut peeled sweet potatoes into ½ inch slices; place over bottom of baking pan or casserole Sprinkle with Add layer of brown sugai browned pork chops, top each with orange cartwheel. Pour over mixture of ground cloves and orange juice Tightly cover and bake at 350 degrees for 45 minutes Remove cover and bake 15 minutes longer, basting with juice Allow 1 or 2 pork chops per serving.

ORANGE GLAZED , MEAT LOAF

1/3 cup firmly packed brown sugar

- 1/2 teaspoon dry mustard
- tablespoon molasses
- orange, thinly sliced into cartwheels
- pounds ground round or 2 chuck
- 1/2 pound ground sausage slices day old bread, torn
- into small pieces
- egg 1 taplespoon instant or fresh-1 ly minced onions
- teaspoon salt
- 1/4 cup orange juice tablespoon lemon juice

Mix together brown sugar, mustard and molasses; spread over bottom of 9 x 5 x 3 inch loaf pan. Cut orange cartwheels in half; arrange over top of sugar mixture In large bowl, lightly but thoroughly, mix together remaining ingredients. Pack into loaf pan, bake at 350 degrees for 1 hour Pour off fat; continue baking 15 minutes longer To serve, invert on platter; let stand 5 minutes before slicing. 6 servings

PEACHY-GLAZED ROAST TURKEY BREAST Breast of young turkey 1 pound 13 ounce can peach halves

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- tablespoons cornstarch 2
- tablespoon lemon juice

Roast turkey according to package directions To make glaze Drain peach halves, reserving peach syrup Blend 3 tablespoons syrup with cornstarch. Stir until smooth. Add lemon juice and remaining peach juice and cook, stirring constantly, until mixture boils and thickens. Cover and simmer 10 minutes. Puree 4 peach halves; add to thickened mixture. Spoon glaze over turkey breast about 20 minutes before it is done.

Farm Bureau Meeting

Solving some of the problems of the nation's dairy farmers through Farm Bureau, and an analysis of the 1970 milk marketing situation, will be featured during a dairy conference to be held in Houston, Texas, the afternoon of December 8. The conference is to be a part of the 52nd annual meeting of the American Farm Bureau Federation being held Dec. 6-10.