

# Local Producers Show Home Economists Value of 'New Pork'

Home economists from several Lancaster County schools attended a dinner, film presentation and talks on "The New Pork" at the Willows Restaurant, Lancaster, last Friday night.

The program was sponsored by representatives of the Lancaster County Pork Producers Association to show the home economists the value of pork and to encourage its preparation in local school home economics classrooms.

Among those presenting the program were: Mr. and Mrs. John Hinkle, Strasburg RD1; Mr. and Mrs. Mark Nestleroth, Manheim RD3, and Mr. and Mrs. James Horton, Masonic Homes, Elizabethtown. All are active and well-known local pork producers.

In addition, Dr. John Zeigler, Penn State meat specialist, answered questions and commented on pork.

Zeigler backed up contentions in the films that "the whole theme of pork has been changed." He explained that producers used to grow out hogs for a certain length of time, such as a year, no matter how heavy the animals became. The emphasis now is on growing out quality animals at lighter weights rapidly, as little as four and a half months.

The result, according to Zeigler, is that pork does not have

nearly as much fat as it used to have. The smaller proportion of fat, in turn, means more protein and fewer calories, the type of combination which the consumer wants today, Zeigler said.

In other comments, the meat specialist noted a "big change" in the recommended temperature for cooking pork. He emphasized that it's not necessary to cook the tender, new pork to 185 degrees. Temperatures of only 137 degrees will eliminate any danger of trichinosis.

He noted that many recipes for pork can be handled rapidly enough to fit the tight classroom schedule.

He also noted that pork has the most unsaturated fat of any of the meats.

The pork producers informed the home economists that pork for use in classroom teaching will be available free, paid for by the hog industry's five-cent checkoff program. The pork is being paid for by the hog industry and will be supplied by E. W. Martin and Company, Lancaster County hog butchering company which is one of the largest such firms in the East.

Present at the meeting from the E. W. Martin firm were Harry E. Miller, 8 Della Road, Lancaster, manager of sales,



Dr. John Zeigler, left, Penn State meat specialist, chats with two representatives of the E. W. Martin and Company, local hog slaughter firm. They are: Harry E. Miller, center, manager of sales, and Aaron Lapp,

production manager. The four were among those who participated in the recent pork educational meeting for Lancaster County home economists.

Aaron Lapp, Gordonville RD1, production manager.

In particular, the evening meeting featured a sales pitch for use of pork cuts other than the popular cuts such as ham.

According to pork producers, a major problem of the pork industry is that a major portion of the total output is in pork cuts which are not now popular with the housewife. Too much attention is being paid to ham and loin cuts. Lack of demand for some of the other cuts tends to bring the overall return to the producer down.

As Miller of E. W. Martin commented, "We have a tendency to start at the back end of a hog, but actually the farther front you go the sweeter the meat is."

The films demonstrated numerous ways in which all parts of the hog can be cooked, both indoors and out.

In addition, to show that there are good pork cuts besides the ham and loin, the meal featured three pork dishes with meat from the front portions of the hog.

For housewives who may be interested, these are the recipes used featuring pork shoulder, pork blade steaks and porklets.

#### Pacific Porkabobs

- 2 pounds boneless pork shoulder, cut into 1 1/4 inch cubes
- 2 tablespoons brown sugar
- 1 tablespoon flour
- 1 1/2 teaspoons salt
- 1/8 teaspoon pepper
- 1/4 teaspoon marjoram
- 1/4 teaspoon rosemary
- 1 cup pineapple juice
- 2 tablespoons Worcestershire sauce
- 1/4 cup chopped onion
- 3 slices canned pineapple, cut in

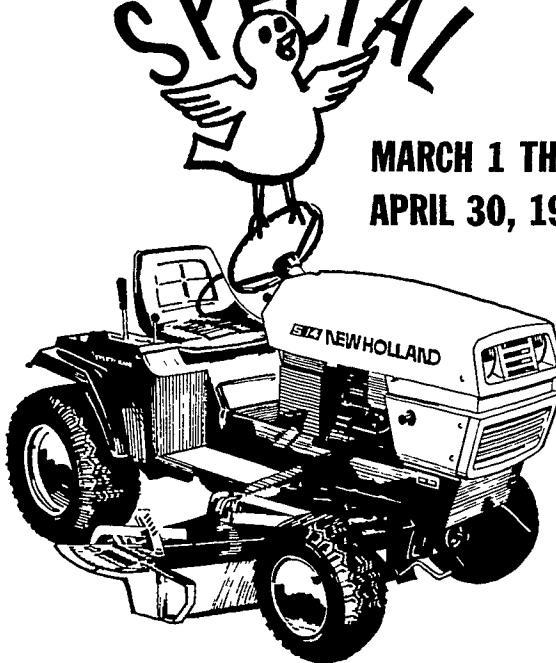
fourth or 12 canned pineapple chunks

12 maraschino cherries or kumquats.

Combine in saucepan brown sugar, flour, salt, pepper, marjoram and rosemary. Stir in pineapple juice, Worcestershire sauce and onion. Bring to boil and simmer 15 minutes, stirring occasionally. Cool. Pour marinade over cubed pork. Cover and refrigerate four to six hours or overnight. Drain marinade from pork, reserving it. Thread pork cubes on four 12-inch skewers alternately with pineapple and maraschino cherries or kumquats. Place kabobs on rack in broiler pan. Insert pan so top of meat is five to six inches from heat. Broil, brushing with marinade and turning to brown all sides, for 25

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Among those participating in the pork educational meeting at the Willows last Friday night are: left to right, Mrs. Mark Nestleroth, wife of the Manheim RD3 pork producer, presenting educational literature to Mrs. Jean Pryzbylkowski, and

Miss Martha Stacey, both home economics teachers at McCaskey High School, and Mrs. John Henkle, wife of the Strasburg RD1 pork producer, who assisted in conducting the pork growers' educational meeting.

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