

Mrs. Mark Nestleroth

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years and had a 4-H steer one year. She is a good sewer. She makes most of her own and Stacy's clothing and made drapes for her house. She tailored a suit for herself. She exhibited some of her sewing at the Manheim Community Farm Show other years.

She has been a 4-H leader for Penryn-Elm Sewing Club for three years. One of her girls, Marcie Bomberger, was 4-H Queen at Lancaster County Achievement Day this year. She went to Districts at Plymouth Meeting with the outfit she made.

Mrs. Nestleroth is serving a three-year term as an Extension director. Nestleroths and Mr. and Mrs. John Henkel of New Providence, both pork producers, served the Extension July dinner meeting to a ham dinner and homemade ice cream. They were assisted by Mrs. Doris Thomas, Extension home economist.

Hazel is a good housekeeper and is enjoying fixing up their farm house which they moved into six months ago. She painted the woodwork and Mark exposed and finished some old hewed logs in the living room. Hazel likes to cook and cooks a lot on the grill outside in the summer. They have two pigs butchered a year and buy beef to put in the freezer. She had their own strawberries and sweet corn which she froze and froze applesauce. She wants

to plant more garden next year. She also cans and preserves.

She gives us some pork recipes as any good Porkette should, and some seasonal as well as family favorites.

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Pork Loin Roast -- Pineapple Glaze

4 to 6 pound pork loin roast

Have the meat retailer loosen the chine (back) bone by sawing across the rib bones. Place roast, fat side up, on rack in open roasting pan. Insert roast meat thermometer so the bulb is centered in the thickest part. Make certain bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (325 degrees) until the meat thermometer registers 170 degrees. Allow 2½ to 3 hours (30 to 40 minutes per pound) for roasting. Brush with Pineapple Glaze 20 minutes before roast is done. When roasting is finished, the back bone can be removed easily by running the carving knife along the edge of the roast before meat is carved.

Pineapple Glaze

2 tablespoons brown sugar
1 tablespoon cornstarch
1 can (13 ounces) crushed pineapple
¼ teaspoon ginger
¼ teaspoon garlic salt
¼ cup soy sauce

Combine brown sugar and cornstarch. Stir in crushed pineapple, ginger, garlic salt and

soy sauce and cook 5 minutes, stirring occasionally.

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Barbecued Spareribs

For outdoor cooking

4 to 6 pounds spareribs
1 cup catsup
2-3 cup tomato juice
1 tablespoon vinegar
3 tablespoons brown sugar
1 teaspoon salt
2 tablespoons Worcestershire sauce

1 clove garlic, minced
To prepare the barbecue sauce, combine catsup, tomato juice, vinegar, brown sugar, salt, Worcestershire sauce and garlic in saucepan; bring to a boil and cook slowly for 10 minutes, stirring occasionally.

Cut spareribs into serving-sized pieces. Place ribs on grill, rib ends down, five inches or as far as possible from heat. Broil at low to moderate temperature 1 to 1½ hours, turning to brown evenly. During last 30 minutes, brush ribs with barbecue sauce and turn occasionally. Four to six servings.

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Barbecued Pork Chops

(Can do outside on a grill, under broiler or roast in the oven.)

1 inch chops
Brush with 2 part lemon juice to 1 part vegetable oil. Have the pork chops sliced at least 1 inch thick.

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Fresh Berry Pie

3 to 4 cups berries
2 tablespoons flour, tapioca or cornstarch
1 teaspoon lemon juice
½ to 2-3 cup sugar
Pinch salt

Place half of the berries in the pie crust. Mix salt, flour, lemon juice and sugar together and sprinkle half over berries. Add the rest of the berries and top with remaining mixture. Dot with butter. Cover with crust and bake. (If preferred, use crumb top as follows:)

1 cup flour
½ cup sugar
½ teaspoon salt
1-3 cup butter

Use any kind of berry or apples, cherry, peaches etc. If blueberries are used, particularly frozen, heat in the above mixture first.

Crust:
3 cups flour
1 cup lard (or 1¼ cup shortening)
1 teaspoon salt

1 egg (beaten)
1 tablespoon vinegar
4 - 5 tablespoons water

Pumpkin Bread

2¾ cups sugar
3½ cups flour
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon salt
¾ cup shortening
4 eggs
2 cups pumpkin
2-3 cup water
2 cups raisins or dates
2-3 cup nuts.

Combine. Bake at 350 degrees for 45 minutes.

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Sugar Cookies

1 pound butter
2 pound light brown sugar
4 eggs
2 teaspoons baking powder
2 teaspoons baking soda
2 cups milk
8 - 9 cups flour
Mix together. Drop by teaspoon and sugar top of each cookie. Bake 10 minutes at 350 degrees.

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Pineapple Ice Box Cake

1 angel food cake
1 pint milk
1 cup sugar
2 eggs
1 package lemon jello
1 medium can crushed pineapple
1 pint heavy cream (whipped)
Combine milk, sugar and egg yolks and cook until boiling. Pour over jello and let stand in refrigerator until it sets. Add drained pineapple, beaten egg white and whipped cream.

Line a large pan with half-inch slices of angel food cake, cover with mixture, repeat and top with coconut if desired. Refrigerate at least one day before serving.

Mashed Potato Filling

1 cup celery
1 medium onion
½ pound butter
Cook 15 minutes.
2 packs bread cubes
2 pinches (big) saffron (put in 1 cup boiling water)
6 eggs, beaten
1 quart plus milk
3 teaspoons salt
1 teaspoon pepper

Mashed potatoes (about 1 quart)
Pour celery mixture over bread cubes and mix. Add the rest of the ingredients, mixing between each one. Be sure the finished product is very moist—add more milk if necessary.

Put in greased casseroles. Bake at 350 degrees for 45 minutes or until heated thoroughly. (Also delicious stuffed in pork chops.)

This mixture makes a large amount. Make it all and freeze extra for quick, delicious meals on those busy days.

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Bacon Dressing

6 slices bacon, browned and broken into pieces
Add to hot bacon fat:
1 egg beaten slightly
3 tablespoons sugar
3 tablespoons vinegar
2 tablespoons water
¼ cup minced onion
Bring to a boil and then cool to room temperature. Add to torn lettuce and top with hard cooked sliced eggs. If refrigerated, it needs to be heated a little to soften it.

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Be sure you are physically fit and ready for hunting. Your Heart Association advises a medical checkup before hunting season.




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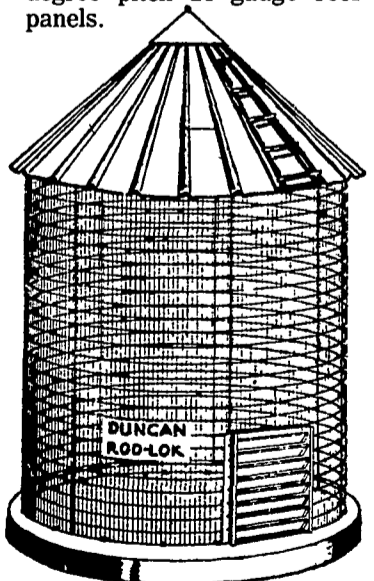
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