

Recipe Exchange . . .

Home on the Range

Welcome to a special edition of Home on the Range! This week we are featuring some tasty recipes for pork of all types. Pork is a very versatile meat which can be utilized in many ways from barbequing pork chops to grilling sausageburgers. Compared to other meat in today's market pork is also a good buy!

Also, pork is an important food of the Meat Group and is a good source of many essential nutrients including iron and the B vitamins.

Why not try one or all of these recipes for a new family treat. We're sure you'll enjoy them!

The recipes were provided by the National and County

shoulder roll (butt), cut 1/2 inch thick
 1 can (17 ounces) sweet potatoes
 2 tablespoons brown sugar
 2 tablespoons butter or margarine
 1/2 teaspoon salt
 1/4 teaspoon pepper
 1 can (18 ounces) sliced pineapple
 6 marshmallows
 Place shoulder roll slices in a 1 1/2 to 2-quart shallow baking dish. Drain sweet potatoes; add brown sugar, butter or margarine, salt and pepper and mash until fluffy. Drain pineapple and place one slice on each slice of meat. Top each slice of pineapple with 3 to 4 tablespoons mashed sweet

3 tablespoons water
 2 large tomatoes, cut into 3 slices each
 1 medium-sized onion, cut into 8 slices and separated into rings
 8 hamburger buns, warmed
 Shape sausage into 8 patties, 1/2 to 3/4 inch thick, 3 to 4 inches in diameter. Place in a cold frying-pan, add water, cover and cook over low heat, 5 minutes. Pour off drippings. Cook patties slowly on both sides until well done. Place patties, tomato slices and onion rings between halves of warmed hamburger buns. Yield: 8 sandwiches.

Boston Shoulder Roll Americana
 4 to 6-pound Boston shoulder roll
 1 jar (16 ounces) spiced crab apples
 1-3 cup brown sugar
 1 tablespoon lemon juice

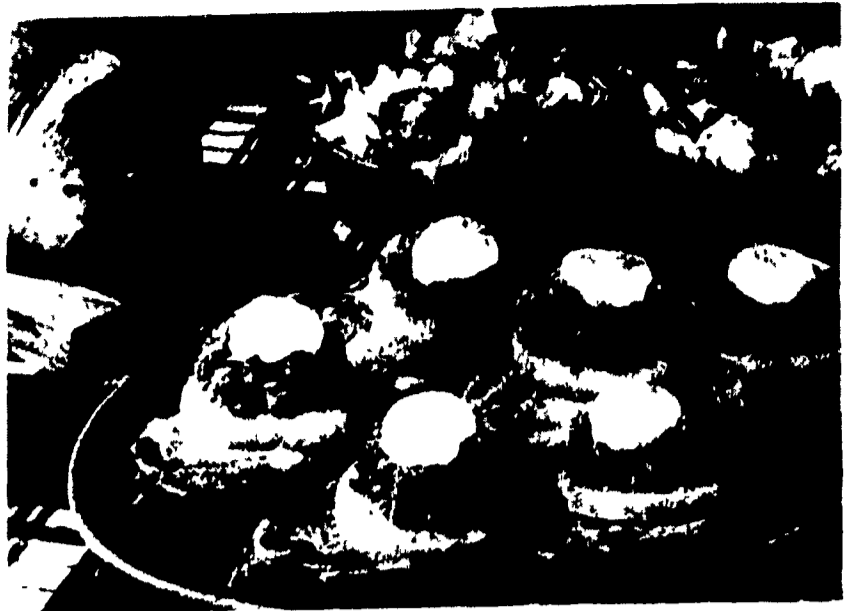
Drain crab apples and combine liquid with brown sugar and lemon juice in a saucepan. Bring to boil, stirring to dissolve sugar, and cook over low heat 5 to 8 minutes or until slightly thickened. Place roast, fat side up, on a rack in an open roasting pan. Do not add water. Do not cover. Roast in a slow oven (325) 3 to 3 1/2 hours or until done. Brush crab apple mixture over roast 2 or 3 times the last 30 minutes or roasting time. Garnish roast with crab apples.

Baked Boneless Ham Spicy Plum Sauce
 7 to 10-pound boneless smoked "fully-cooked" ham

Place ham on rack in open roasting pan. Insert roast meat thermometer so the bulb reaches the center of the thickest part. Do not add water. Do not cover. Roast in a slow oven (325) allowing 2 to 2 1/2 hours or until meat thermometer registers 130 degrees to 140 degrees. Let ham stand about 15 minutes before carving. Serve with Spicy Plum Sauce. Some of the Sauce may be spooned over ham before serving, if desired.

Spicy Plum Sauce
 1 can (1 pound 14 ounces) purple plums
 3 tablespoons cornstarch
 1/2 teaspoon salt
 1/4 teaspoon cinnamon
 1/8 teaspoon allspice
 2 tablespoons lemon juice
 1 tablespoon butter or margarine

Drain plums, reserving syrup. Cut plums in half and remove pits. Combine cornstarch, salt, cinnamon and allspice. Add to plum syrup and stir well. Cook, stirring constantly, until thickened and clear. Add plum halves, lemon juice and butter or margarine

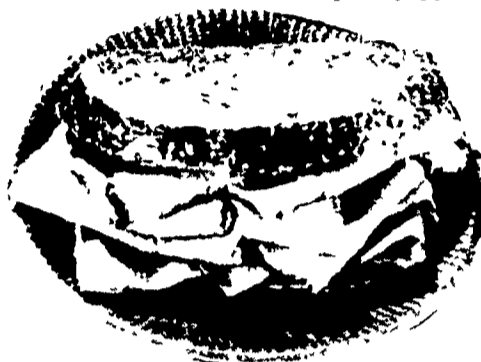


Cook just until heated through. Yield: 3 cups.

Apple-Raisin Stuffed Pork Chops
 6 pork rib chops, cut 1 inch thick

1/2 cup raisins
 1 tablespoon melted butter or margarine
 2 tablespoons lard or drippings
 1 teaspoon salt
 1/4 teaspoon pepper

teaspoon salt, sage, apple, raisins and melted butter or margarine. Stuff each chop with about 1/4 cup of apple mixture. Brown chops on both sides in lard or drippings. Pour off drippings. Season chops with 1 teaspoon salt and pepper. Cover tightly and cook slowly 45 minutes to 1 hour or until done. 6 servings.



1/4 cup milk
 1 cup soft bread crumbs
 1/8 teaspoon salt
 1/4 teaspoon sage
 1 cup finely chopped pared apple

Make a pocket in each chop by cutting into the chop along the bone. (Chops cut from this side hold the stuffing better.) Pour milk over bread crumbs. Stir in 1/8



Pork Producers Council. For more interesting recipes, see our Junior Cooking Edition.

potatoes and 1 marshmallow. Bake in a slow oven (325 degrees F.) 25 to 30 minutes. 6 servings.

Smoked Pork Shoulder Stacks
 6 slices cooked smoked

Sausageburgers
 2 pounds pork sausage

FOR YOUR LAWN AND GARDEN SUPPLY NEEDS

High Wheel Cultivator **\$33.35**

- PEAT MOSS
- COCOA BEAN MULCH
- 30" WIRE FOR PEAS 2" MESH

Our Prices Are Hard to Beat, Stop in At:

BIRD-IN-HAND FARM SUPPLY
 200 Maple Ave. Bird-in-Hand, Pa. 17505

AGWAY

LP GAS

PROMPT DELIVERY

For Your Farm Needs . . .

On the Job, Fast

We make sure your tank is never low. Efficient service is just one asset of LP-Gas. It's also clean, economical and dependable!

AGWAY PETROLEUM CORP.
 BOX 1197, DILLERVILLE ROAD, LANCASTER, PA
 PHONE 397-4954

BEE SWARMS WANTED
 ON TREES AND BUSHES

Phone 717-354-1204 till 4:00

After 4 717-656-6212

FREE BELT AND BUCKLE

WHITE FIELD BOSS

Buckle up with FARMERSVILLE EQUIP., INC.

Ephrata, RD2, PA 17522 717-354-4271

on special offers and deals and see the NEW LINE for 1975

(Visit your WHITE dealer with this coupon)

VALUABLE COUPON • VALUABLE COUPON • VALUABLE COUPON

10% OFF

on the following genuine WHITE parts: Tractor Radio, Welded Link Chain, Weather Break, Hydraulic Cylinder, Batteries, Lubricants. PLUS FREE FIELD BOSS BELT AND BUCKLE.

Bring this coupon to your White Farm Dealer and get your handsome buckie and belt FREE with a single purchase of \$25.00 worth of eligible parts at a 10% discount.

Offer starts April 14, 1975 and expires May 17, 1975

FREE BELT AND BUCKLE • FREE BELT AND BUCKLE • FREE BELT AND BUCKLE