



Flossie Cushing (left) of Claymont, Del., is shown being congratulated on her first prize "Polynesian Ham Dinner" dish at the 1976 Maryland Porkecue

Cookoff. Sandra Gladhill, the state's pork queen, is doing the honors.

## 'Polynesian'

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cubes and turn occasionally until nicely browned - approximately ½ hour. Split lengthwise and hollow out sub rolls - line with lettuce leaves. Remove pork from skewers and place on lettuce. Use one half of sub roll for each serving - do not place a lid on top of pork. If using bamboo skewers, be sure to soak them in water 15 minutes before serving. Serves 3.

### xxx OLD FRONTIER PORK RIBS

4-5 pounds pork spareribs  
Salt  
Pepper  
Juice from 1 lemon  
1 chopped onion  
Sauce:  
1 teaspoon chili powder  
1 tablespoon celery seed  
one-third cup brown sugar  
¼ cup vinegar  
¼ cup Worcestershire  
Sauce  
1 cup tomato catsup  
2 cups water  
1½ tablespoons liquid smoke  
Few drops tabasco sauce

Combine sauce ingredients. Marinate ribs in sauce at least 24 hours. Sprinkle ribs with salt, pepper, lemon juice, and chopped onion on the open fire. When the ribs are brown, baste them with the balance of the mixture until the liquid has been absorbed and the ribs are done. Pork chops are also excellent this way. Serves 4.

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### PHILIPPINE ORIENTAL NATIVE PORK BARBECUE

1¼-2 pounds boneless pork meat or pork sirloin  
Marinate Sauce:  
1½ teaspoons soy sauce  
¼-½ teaspoon teaspoon salt (according to taste)  
¾ teaspoon garlic powder  
¼ teaspoon ground black pepper  
¼ teaspoon Accent (MSG)  
1½ cups 7-Up  
Cut pork meat into 1x2x½ inch cubes and place in a marinating bowl. Sprinkle with all the above ingredients adding 7-Up last. Mix thoroughly and marinate for at least an hour - preferably overnight. Put on barbecue sticks and cook on grill. Serve while hot. Serves 8.

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### PORK FEAST

3-5 pounds boneless pork loin roast  
1 6-ounce can tomato paste  
Marinate:  
4 cloves garlic, minced and pressed  
¼ teaspoon sage  
½ teaspoon cinnamon  
½ medium sized diced onion  
1 cup red wine  
¼ cup vegetable oil  
½ cup lukewarm water  
2 tablespoons white vinegar  
Combine marinade ingredients. Pierce roast about every inch and refrigerate in marinade for two to three hours, turning every hour and pressing gently to refill meat with marinade. There are two ways of cooking: on an outdoor grill with rack in high position, turning every 10-15 minutes for an hour and a half to two and a half hours (depending on size of roast); or on rotisserie until done. For basting sauce, break down the tomato sauce with marinade until catsup consistency. Baste lightly as each ¼ turn of roast is completed on stationary grill or about every half-hour on the rotisserie. Serves 6-8.

## Broiler production up

HARRISBURG - Poultry production in the Commonwealth during the week ending August 28 continued its uphill trend, according to the Pennsylvania Crop Reporting Service. Placements of broiler chicks were 1,514,000.

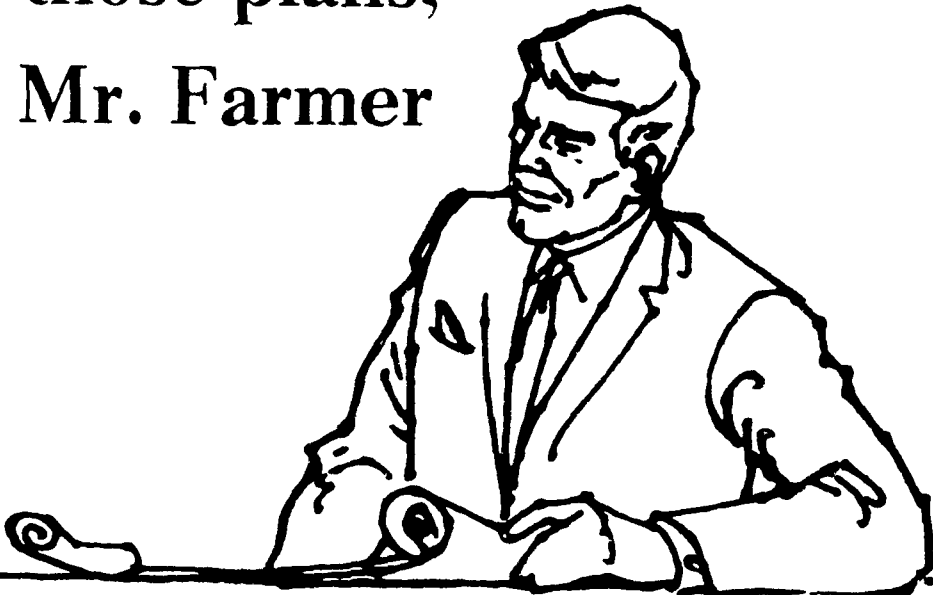
The placements were 19 per cent above the corresponding week a year ago and one per cent above the previous week. Average placements during the past ten weeks were 15 per cent above the comparable period in 1975.

In the key 21 poultry producing states, placements were 62,383,000. This figure is nine per cent above the same week last year, but one per cent below the previous week.

Average placements in the 21 states during the past ten weeks were 12 per cent above a year ago.

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