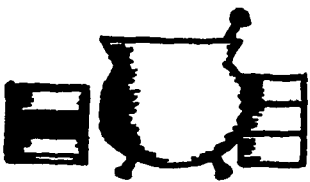


## Home on the Range

(Continued from Page 45)

2 tablespoons lard or drippings  
1 teaspoon salt  
½ teaspoon pepper  
1 tablespoon prepared mustard  
1 tablespoon prepared horseradish  
1 can (1 pound 13 ounces) sauerkraut, drained  
2 medium apples, chopped  
½ cup chopped onion  
1 teaspoon caraway seeds  
Brown steaks in lard or drippings. Pour off drippings. Season steaks with salt and pepper. Combine mustard and horseradish and spread over steaks. Combine sauerkraut, apples, onion and caraway seeds. Place in a 2-quart baking dish. Arrange steaks on top of mixture. Cover tightly and bake in a moderate oven (350 degrees F.) 30 minutes. Uncover and continue baking 30 minutes. Makes four servings.

xxx



### Roly-Poly Pork Loaves

(Bake One—Freeze One for future)

3 pounds ground pork  
1 can (8 ounces) tomato sauce  
1 egg  
¼ cup finely chopped green pepper  
2 teaspoons salt

2 teaspoons chili powder  
½ teaspoon pepper  
Corn bread stuffing  
2 tablespoons catsup  
Combine pork, tomato sauce, egg, green pepper and seasonings. Pat out ½ of mixture on waxed paper into a 10x8-inch rectangle. Place ½ of stuffing in layer over meat, pressing lightly. Roll up from short end (jelly roll fashion) to form a loaf. Seal ends; place seam side down on rack in roasting pan. Bake in moderate oven (350 degree F.) one hour 15 minutes. Spread with catsup and bake five to ten minutes. Prepare second loaf; freeze, wrap and store at 0 degrees F. or below for two to three weeks. To cook frozen loaf, bake as directed, increasing original time to 1½ to 1¾ hours. Makes two loaves, six to eight servings each.

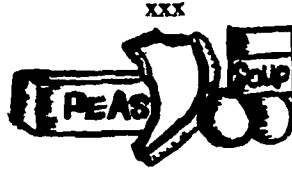
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### Pork Balls—Stroganoff Sauce

2 pounds ground pork  
1½ teaspoons salt  
½ teaspoon pepper  
2 eggs  
1½ cups fine soft bread crumbs  
1 medium onion, chopped  
1 can (13 ounces) evaporated milk  
2 tablespoons prepared mustard  
One-third cup flour  
2 tablespoons lard or drippings  
¼ cup water  
1 can (4 ounces) mushrooms, stems and pieces, drained  
¼ cup water  
2 tablespoons flour

¼ teaspoon salt  
¼ teaspoon nutmeg  
1 tablespoon chopped pimiento  
Sprinkle 1½ teaspoons salt and the pepper over meat. Add eggs, bread crumbs, onion, ¼ cup evaporated milk and mustard. Mix lightly but thoroughly. Divide mixture into 16 equal portions (one-third cup each) and shape into balls. Roll balls in one-third cup flour and lightly brown (half at a time) in lard in large frying-pan. Pour off drippings. Add ¼ cup water, cover tightly and cook slowly 30 minutes. Remove balls to warm platter. Drain mushrooms; reserve liquid; add water to make ½ cup and blend with two tablespoons flour. Pour off all but one tablespoon pan drippings and add flour mixture to pan. Stir in

remaining evaporated milk, ¼ teaspoon salt and nutmeg. Cook, stirring constantly until thickened. Stir in mushrooms and pimiento and heat through. Serve sauce with pork balls. Makes eight servings of two balls each.



### PORK CHOP—GREEN BEAN CASSEROLE

6 pork rib or loin chops, cut ¾ inch thick  
1 tablespoon lard or drippings  
1 teaspoon salt  
½ teaspoon pepper  
2 packages (10 ounces each) frozen cut green beans, defrosted

1 can (10½ ounces) condensed celery soup  
¼ teaspoon dill seed  
One-third cup milk  
¼ teaspoon salt  
Brown chops in lard or drippings. Season with one teaspoon salt and pepper. Mix together beans, soup, dill seed, milk and ¼ teaspoon salt. Pour mixture into a 2-quart baking dish. Arrange chops on top. Cover tightly and bake in a moderate oven (350 degrees F.) 45 minutes to one hour or until meat is done. Makes six servings.

xxx

### PORK CHOP HARMONY

6 pork rib or loin chops, cut ½ to ¾ inch thick  
2 tablespoons lard or drippings  
1 teaspoon salt  
½ teaspoon pepper  
¼ teaspoon garlic salt

2 packages (10 ounces each) frozen peas  
1 can (10½ ounces) condensed mushroom soup  
½ cup thinly sliced celery  
2 green onions with tops, thinly sliced  
¼ teaspoon marjoram  
¼ teaspoon rosemary  
Brown chops in lard or drippings. Season with salt, pepper and garlic salt. Break peas apart and combine with mushroom soup, celery, onions, marjoram and rosemary. Spoon mixture into a 2-quart baking dish. Arrange chops on top. Cover tightly and bake in a moderate oven (350 degrees F.) 45 minutes. Uncover, continue baking 15 minutes or until meat is done. Makes six servings.

xxx

**SAUSAGE SCRAPPLE**  
2 pounds pork sausage  
(Continued on Page 49)

## SALUTING FFA DURING NATIONAL FFA WEEK

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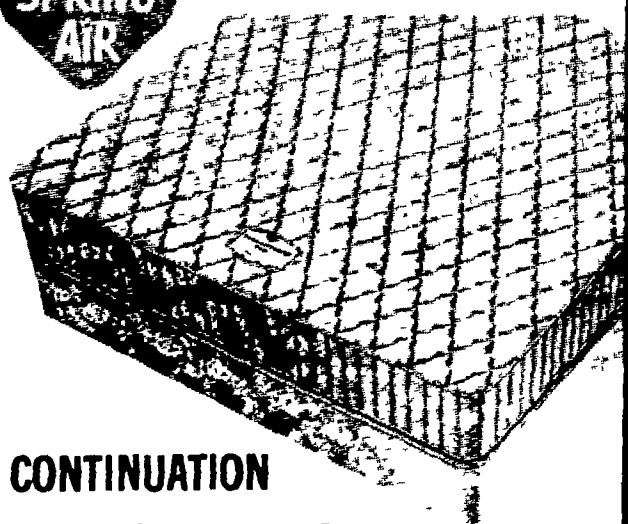
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