

# Home on the Range

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- 1 pound veal
- 1 pound pork
- Flour to thicken juices
- 2 tablespoons soy sauce
- 6 stalks celery
- 3 tablespoons molasses
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 can bean sprouts

Cube meat and brown. Add diced onion and celery which has been cut into ½ inch pieces. Continue to brown while adding salt, pepper, and flour. Add molasses. Just before serving, add one can bean sprouts, mushrooms, if desired, and two tablespoons soy sauce. Serve with rice and Chinese noodles.

Mrs. Charles Biehl  
Mertztown, Pa.



Smoked Pork With Potato Kraut

### SMOKED PORK WITH POTATO-KRAUT

- 1 smoked pork shoulder roll (approximately 2 pounds)
- 2 cups water
- 4 large red potatoes, pared and halved
- 3 small onions, quartered
- 1 can (27 ounces) sauerkraut, drained
- ¼ teaspoon pepper, if desired

Place smoked pork shoulder roll (or neck or back bones) in Dutch oven, add water, cover tightly and cook slowly one hour 30 minutes. Add potatoes and onions and continue cooking, covered, 30 minutes or until meat and vegetables are tender. Add sauerkraut and pepper and heat through. Carve meat and serve with the vegetables. Makes eight servings.

Note: Three pounds smoked pork neck or back bones (cracked) may be substituted for pork shoulder roll.

Cover with water, bring to a boil and drain before cooking as directed.

### DANISH PUFF PORK CHOPS

- 2 tablespoons butter
- ½ cup flour
- ¾ cup milk
- ½ cup grated Cheddar Cheese
- 1 small onion (grated)
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 egg
- 6 pork chops

Melt butter and stir in flour smoothly. Then, add milk and cook until thick. Add slightly beaten egg and cook over low heat, beating continually. When batter is thick, add grated cheese, onion, salt, and pepper, and stir until thoroughly mixed. Brown chops on one side only. Place in a pan brown side up. Season with salt and pepper and place a spoonful of batter on each chop. Bake at 350 degrees F. for 45 minutes.

Mrs. Charles Biehl  
Mertztown, Pa.



Pork Stuffed Peppers

### SAVORY PORK-STUFFED PEPPERS

- 1½ pounds ground pork
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 can (10¾ ounces) cream of celery soup
- 1 can (7 ounces) whole kernel corn, drained
- 1 medium onion, finely chopped
- 3 large green peppers
- 6 tomato slices, cut ¼ inch thick
- Salt
- Parmesan cheese

Lightly brown ground pork in large frying-pan; pour off drippings. Sprinkle salt and pepper over meat. Add celery soup, corn and onion and cook slowly 10 to 12 minutes; stirring occasionally. Cut green peppers in half lengthwise and remove membrane and seeds; cook in boiling salt water for two minutes; invert and drain thoroughly. Fill pepper halves with meat mixture and place on rack in roasting pan. Bake in a moderate oven (350 degrees F.) for 15 minutes. Sprinkle salt on both sides of tomato slices and place on top of stuffed peppers. Sprinkle with Parmesan cheese and bake 15 minutes longer. Serves six.

### PORK BARBEQUE

- 3 pounds pork
- 2 sticks celery
- 1 onion
- 1 green pepper
- ½ cup catsup
- 1 tablespoon sugar

Cook pork in salt water until tender. Cool and cut into small pieces. Chop celery, onion, and green pepper. Cook in salt water. Mix together; add catsup and small amount of meat broth. Simmer for 15 minutes. Beef or chicken may also be substituted.

### PORK CHOPS, BREADED

- 6 pork chops
- ¾ cups fine bread crumbs
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1 egg, beaten
- ¼ cup milk
- ¼ cup boiling water

Add salt and pepper to bread crumbs. Beat egg and add milk. Dip chops in liquid and roll in crumbs. Put three tablespoons fat in a skillet and brown chops. Place chops in a baking pan or dish and add boiling water. Cover and bake at 400 degrees F. for about 50 minutes. Serves six.

Rachel Spelcher  
Lancaster, Pa.

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## Turkeys to be released

HARRISBURG - The Pennsylvania Game Commission has 6,750 turkeys scheduled for release in four of its field divisions this fall to supplement the natural supply of wild birds which will be available to the state's hunters.

The number scheduled for release this year is just about 700 birds more than were liberated last fall.

This fall, 3,500 birds were shipped directly from the wild turkey farm to the field divisions for release. Another 3,250 birds were sent to hardening pens in the Northwest, Southwest, Northeast and Southeast Field Divisions, from where the turkeys will be trapped just prior to the hunting season and liberated on areas open to public hunting.

In accordance with established Game Commission policy, game farm turkeys are not released in northcentral and southcentral Pennsylvania and in other parts of the state where the range is presently occupied by self-sustaining populations of birds.

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