

Curt Shreiner

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SWANSON STAINLESS STEEL SPRAYERS

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ball myself, and many times I will fix my own meals and sometimes make enough for the rest of the family

"We practically eat in shifts around here so cooking has been with me for a while." Curt said that his family has really helped him out.

"My grandfather bought me a gas grill similar to the one we will use in the national contest and now cooking pork chops once a week is a regular thing for me. I go through the whole bit so I can keep in practice.

"And everybody is so excited. We all will be wearing the same red checked shirts at the contest. They are my fan club and cheering section.

"You must use the same recipe that you used at the first contest" stated Curt. The sauce in Curt's recipe is an old recipe from his grandparents which he slightly changed.

"Also my table setting, appearance, how neat or messy I am, and how my pork chops taste is what I will be judged on." My cooking procedures and table setting actually are a lot of my total score.

"It has all been a really good experience for me. I have met some really good people," said Curt. "The best thing I will get out of this experience is the experience itself. Seeing those shriveled brown pork chops at the first contest and then winning. It has really been funny from the start, stated Curt.

"Me not saying yes to the first contest. Then it raining at both contests. It would never happen that way again."

Asked if he felt he had a good chance at the national contest our 1979 PA Pork Cook Out King smiled and said "I will tell you when I get back."

The recipe Curt will use in the up-coming contest as well as some other favorites of the PA Pork Cook Out King are as follows:

CURRIED SMOKED PORK CHOPS

6 smoked pork chops (loin or rib) 1-inch thick
1 teaspoon curry powder
1 tablespoon King syrup
1 teaspoon brown sugar
3 apricots, whole or halves
1 medium sized onion, finely chopped (about ½ cup)
1 3-ounce can of mushrooms, drained and chopped
1 teaspoon butter
1 teaspoon water
dot of butter

Combine curry powder, syrup and brown sugar in a small bowl. Stir to make a smooth paste. Brush the chops with the curry mixture. Place chops on a grill 5 to 7 inches above the heat, broil 15 minutes.

During the remaining 45 minutes of broiling time, brush the chops with the curry mixture and turn them every 15 minutes.

In a small aluminum loaf pan, melt the butter and add mushrooms and onions. Saute until tender over the grill.

During the last 10 minutes of cooking, place the apricots, round side up in an aluminum pie pan, add the water and a dot of butter. Cover with another pie pan and place on the grill.

Remove the pork chops from the grill to platter and garnish each with an apricot half, round side up. Circle the chops with onions and mushrooms. Approximate cooking time is 1 hour. Serves 6.

CURRIED HAM STEAK

3 slices of ham (1 inch thick)
1 teaspoon curry powder
1 tablespoon King corn syrup
1 teaspoon brown sugar
1 teaspoon fruit juice or water

Combine curry powder, corn syrup, fruit juice and brown sugar in a small bowl. Brush on ham steaks every 15 minutes. Steaks should be placed on the grill 5 to 7 inches above the coals.

Ham steaks should be turned every 15 minutes and basted each time they are turned. Approximate cooking time is 1 hour.

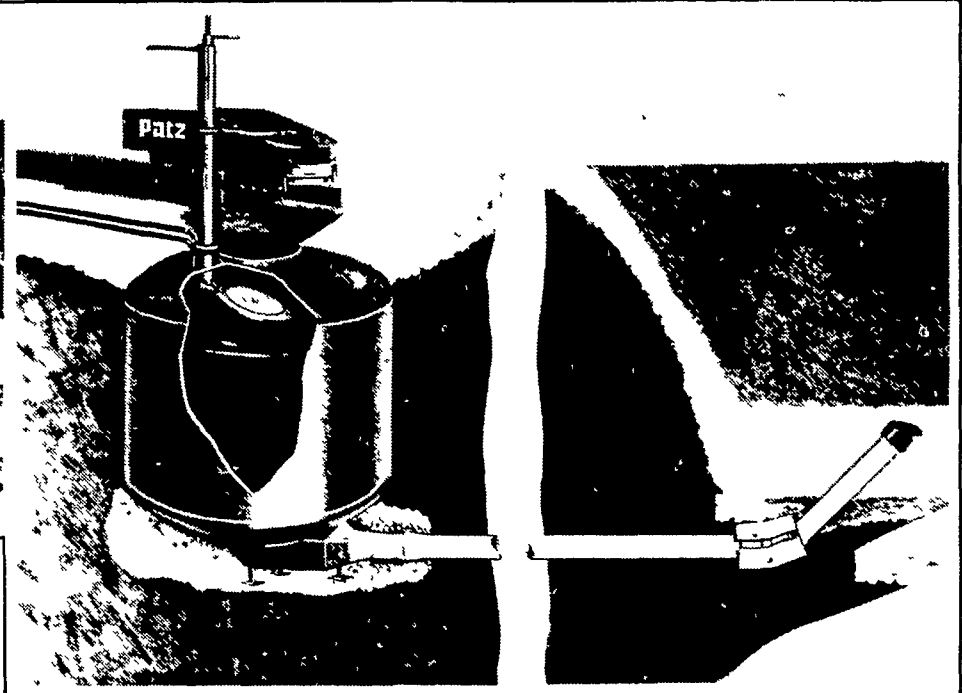
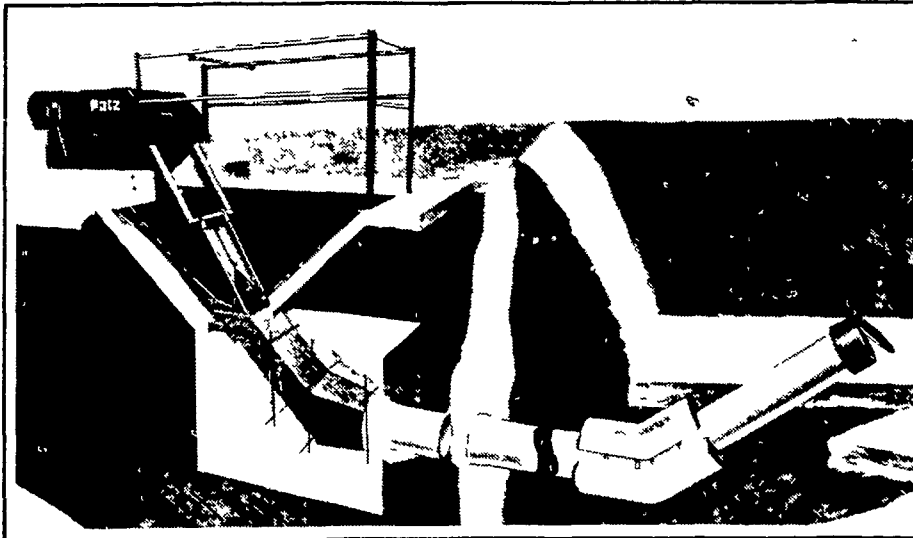
A secret in doing pork on your grill is to cook it slowly and baste frequently. When you baste, use a very small amount, but frequently.

PORK BURGERS

1 pound ground pork Boston shoulder
1 medium onion, finely chopped
1 egg, beaten
garlic salt, salt and pepper (approximately ½ teaspoon each, depending on taste)
¼ cup Worcestershire sauce
2 teaspoons vinegar
¼ cup white sugar
1 cup catsup

Combine the ground pork, onion, egg, garlic salt, salt and pepper in a bowl. When well blended, shape into 4 patties about 1 inch thick. Place on grill 5 to 7 inches from the coals. Baste about every 15 minutes with the sauce.

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Patz Slurry Manure Pump (left photo) and Compressed Air Manure Mover (above photo)



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