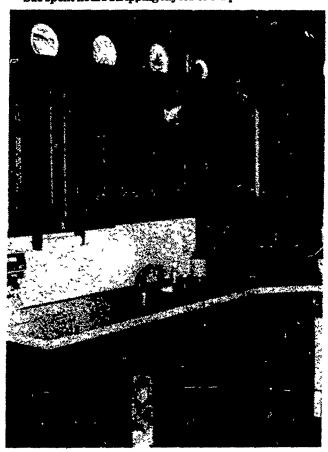
Sue Groff's kitchen invites visitors into its warmth

LAMPETER — The rich dark wainsceting and dark wood of the kitchen cabinets is complemented by the sunny pale yellows in the wallpaper, and together they make the kitchen of Sue and John R. Groff inviting and friendly.

The Groffs who operate a hog operation with 120 sows farrowing 4 times each year, recently completed an extensive remodeling of the kitchen and dining areas. Their kitchen will be part of the Lancaster County Farmers Association Kountry Kitchen Tour.

Sue spent hours stripping layers of old paint and varnish



Warm wood tones throughout the Groff kitchen add a cozy atmosphere. Bottles found in part of the remodeled utility room are displayed on the gallery shelf above the cabinets.

from the now beautiful wanscoting. The wood texture adds charm to the main kitchen.

Adjoining the kitchen in what was once an old wash house, the Groff's have located a bright, streamlined laundry and utility room.

And from other doorways in the kitchen, an inviting colonial living room area complete with woodburning stove and a formal dining room with burnished wood furniture are visible.

Above the kitchen cabinets, a neat display of antique bottles and souvenir dishes holds special memories for the family. The bottles were found in the walls of the old wash house when the Groff's remodeled that room.

Tickets for the tour and a luncheon at Historic Strasburg are available on a first-come first-serve basis. Send a self-addressed stamped envelope and a check with \$8.50 to Velma Hershey, Box 94, Kinzers PA 17535. Make the check payable to Lancaster County Farmers Association.

Some of the pork recipes Sue enjoys cooking in her new kitchen are listed below.

PIG STOMACH

1 average stomach

1 quart parcooked diced potatoes

1 pound fresh sausage (up to 2 pounds may be used)
1 tablespoon onion flakes

salt and pepper to taste

2 slices cubed bread

Mix all ingredients together. Wash and dry the stomach and fill with fat side out. Bake in covered roast pan in a slow oven, 200-250° F., 3-4 hours until tender and the outside is nice and brown. Serves 6.

HAM MEATLOAF

2½ pounds hamloaf (ground pork and ham)

2 pounds hamburger 3 eggs

1/4-1/3 cup hot catsup
1/3-1/2 cup bread crumbs
onion to taste
enough milk to moisten
salt to taste

Mix and shape into 2 loaves, pour small quantity of catsup diluted in water over the loaves. Bake at 350°F. for 2 hours. Serves 8-10.



The formal dining area extends the warm family feeling of the kitchen. The wood and ironstone accents blend well with the colonial decor downstairs.

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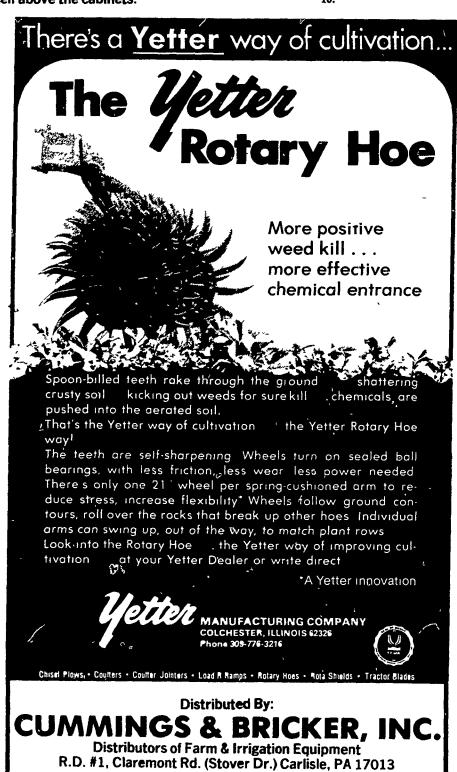
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