

This couple loves pork

(Continued from Page B2)

to and Paul, and is responsible for keeping the books. She has a keen understanding of the industry and observes, "We're sitting on the fence, and have been falling off for a couple of years. The pork industry doesn't have as bright a future as it did. There is not the margin of profit there was some years. The market always has been a roller-coaster and you must hang close to break even. It will take a good manager in the future."

She said pork promotion relies mainly on voluntary funds, with each pork producer supposed to pay 20 cents for every market hog sold. A portion comes back to the state and these funds are used in promotion.

"In my opinion every pork producer ought to be fighting to donate his 20 cents," she states. Unfortunately she notes that many ride the coattails of those who do contribute.

She added, "Promotion and education are the keys to getting consumption up."

She also feels that farmers should be supportive of each other, stating, "If I expect you to eat pork, I won't go and buy oleo. You

have to have pride in what you're doing. This is what is lacking in all our industry. But if it's a job worth doing, it is worth doing it well."

To get your family started on it's celebration of Porkfest Month, Annamarie shared some of her family's favorites which follow.

DUTCH CHOPS AND STUFFING
4 boneless pork chops, cut 1/2 inch thick
1 can (22 oz.) apple pie filling (or other fruit)
2 cups dry bread cubes
1/8 teaspoon pepper
1/4 cup melted butter
2 tablespoons chopped onion
1/2 cup chopped celery
1 egg, beaten
milk
salt
pepper

Combine bread, onion, 1/8 teaspoon pepper, butter, celery, egg and milk to moisten (approximately 3/4 cup); mix well. Divide stuffing into four equal portions. Meanwhile brown chops on the grill, turning once. Place chops in a 10-inch square baking pan. Pour pie filling evenly over chops. Place one portion of stuffing on each chop. Close grill top and bake at 350 degrees for about 1 hour or until tender. Salt and pepper to taste. Makes 4 servings.

Annamarie notes that she uses applesauce as a substitute for the pie filling and bakes the dish in the oven. The recipe was prepared by the 1973 Pennsylvania Pork Cookout King, Abram C. Landes.

BLACK CHOCOLATE CAKE
2 cups flour
2 cups sugar
3/4 cup cocoa
1 teaspoon baking powder
pinch salt
2 eggs
1 cup hot coffee
1/4 cup melted lard
1 cup sour cream
2 teaspoons baking soda
2 teaspoon vanilla

Sift the flour, sugar, cocoa, baking powder and salt. Beat the eggs slightly and add the hot coffee, melted lard, sour cream, baking soda, and vanilla. Add the dry ingredients to the wet ingredients and bake in two layers at 350 degrees for 20 minutes.

Annamarie notes that buttermilk or 1 teaspoon vinegar and one cup evaporated milk may be substituted for the sour cream. She said that a butter cream frosting made with an egg yolk is good with the cake.



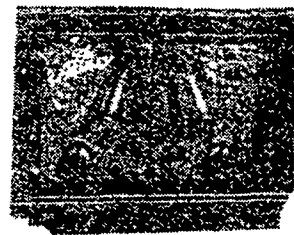
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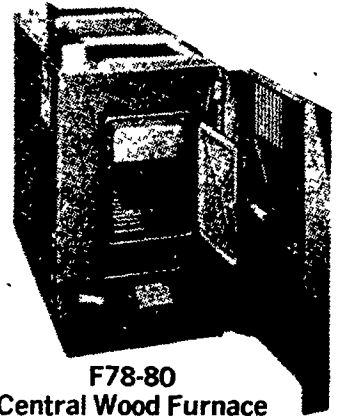
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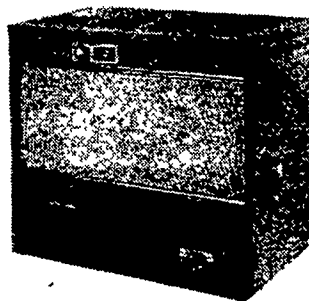
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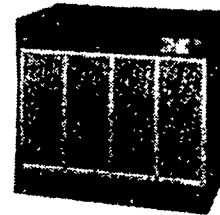
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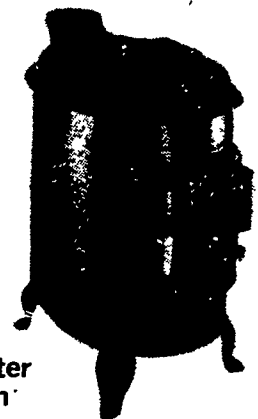
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