

Incredible Ways With Pork

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SKILLET GLAZED APRICOT PORK CHOPS

Salt
6 pork chops
5½-ounce can apricot nectar
5 teaspoons Worcestershire sauce
1 tablespoon cornstarch
¼ teaspoon ground cinnamon
Sprinkle salt lightly in bottom of large skillet. Heat until a drop of water sizzles. Add chops and brown well on both sides. Cover tightly; cook over low heat until tender, about 30 minutes. Combine remaining ingredients. Pour over chops. Cook, uncovered, until chops are glazed and sauce is thickened. Garnish with apricot halves, if desired. Yield: 6 portions.

Betty Van Dyke
Nicholson

PORK TENDERLOIN

7-8 pounds boneless pork tenderloin
1 teaspoon salt
½ teaspoon pepper
1 teaspoon crumbled marjoram
1 bay leaf
Rub pork with spices. Place in roasting pan and roast uncovered at 350 degrees for 30 minutes. Meanwhile make sauce:
3 tablespoons oil
1 onion, sliced
¼ cup flour
1½ cups dry white wine
1 pound mushrooms, sliced
1 purple onion
1 can sauerkraut and juice
1½ cups sour cream
3 beef bouillon cubes
Brown onion in oil. Stir in flour and cook 2 minutes. Add wine, mushrooms, sauerkraut, and other ingredients. Stir and blend over heat. Pour over roast, cover, and roast to 135 degrees internal temperature, about 2 hours and 45 minutes. Slice and serve.

J.E. Schanck
Bethlehem

BAKED MACARONI AND CHEESE SPECIAL

16-ounce box macaroni
1 large onion, chopped
1 small can mushrooms or 1 cup fresh mushrooms, sliced
2 cups smoked sausage
3 cups shredded cheese
6 eggs
1 tablespoon white wine Worcestershire sauce
1 tablespoon red hot sauce
2 tablespoons Worcestershire sauce
1 teaspoon salt
White American cheese slices
Cook macaroni according to package directions, drain. Mix together all ingredients except cheese slices with macaroni. Place in greased baking dish. Cover with cheese slices. Bake 1 hour at 325 degrees.

Betty Ann Lowe
Duncannon

HAM STROMBOLI

4 cups flour
1½ cups lukewarm water
1 teaspoon salt
1 package yeast
2 ounces vegetable oil
Mix together water, salt, yeast, and vegetable oil. Add 2 cups flour. Mix with fork until flour is moistened. Add remaining flour, mix with hands. Divide into 3 balls. Knead each one a little and grease balls lightly. Let set for 15 minutes. Roll out on floured surface. In center, arrange 4 slices white American cheese. Spread with mustard top with ham and 4 slices of cheese again and spread with salad dressing. Fold sides up and seal. Bake 5 minutes, turn, bake 5 more minutes, turn, and bake 5 more minutes at 350 degrees.

Keith Martin
Port Treverton

SAUCY PORK CHOPS

6 pork chops
1 medium onion, thinly sliced

10½-ounce can condensed cream of chicken soup
¼ cup ketchup
2 to 3 teaspoons Worcestershire sauce
In skillet, brown chops in small amount of fat; season with salt and pepper. Top chop with onion slices.

Combine remaining ingredients; pour over chops. Cover; simmer 45 to 60 minutes until done. Serves 6.

Marylou Jacob
Dover Plains, NY

MARINADE FOR PORK

¼ cup red wine vinegar
¼ cup vegetable oil
2 tablespoons soy sauce
½ teaspoon garlic powder
½ teaspoon onion powder
½ teaspoon seasoned salt
½ teaspoon Old Bay seasoning
¼ teaspoon oregano
¼ teaspoon parsley
2 pounds boneless pork, cut up
Mix marinade and marinate pork in mixture overnight in refrigerator. Remove pork from marinade and cook on grill until browned on both sides.

Theda Conley
York

GOLDEN GLOW PORK CHOPS

5 to 6 pork chops
¼ cup brown sugar
½ teaspoon ground cinnamon
8-ounce can tomato sauce
20-ounce can peach halves
¼ cup vinegar
¼ teaspoon ground cloves
Salt and pepper
Lightly brown pork chops on both sides and place into slow cooker. Combine brown sugar, cinnamon, cloves, tomato sauce, and ¼ cup syrup from peaches and vinegar. Place peach halves on the pork chops and pour liquid mixture over chops and peaches.

Cover and cook on low for 4 to 6 hours. Makes 5 to 6 servings.

Mary Ann Keller
Lancaster



Farm Women Societies

Berks Society 3

Group 3 of the Berks County Society of Farm Women held its September meeting at the home of Lillian Bucks, Indian Lane, Boyertown. Faye Marko, Blandon, gave a slide presentation of her trip to Nepal as the program for the evening.

A monetary contribution was made to the Heifer Project.

Members will serve refreshments at the Ernest Weller auction on October 23 and the William Renninger auction on November 6.

Mary Herzog, a long-time

member of Group 3, celebrated her 90th birthday on September 16. Several members surprised her with a party at Berks Heim where she resides.

Six members of Group 3 attended the Berks County Farm Women's Convention at the Ag Center on October 2.

Group 3 will celebrate Farm Women's Day with lunch at the Coventry Tea Room on October 13.

The next meeting will be held at the home of Sonya Moyer, Boyertown RD 4. The program will be designing holiday sweatshirts.

Berks Society 6

Berks County Society of Farm Women, Group #6, held their September meeting in the home of Naomi Mest, Oley. Katharyn - Waldron Anderson, HIV program representative, spoke to the nine members attending the meeting about the do's and don'ts of AID's.

Eight members will attend the County Convention, October 2, in the Ag. building. In observance of Farm Women's Day, October 14, members will have breakfast at

the Shady Maple Restaurant.

Plans were finalized to serve refreshments at a sale October 16.

The October 19 meeting will be in the home of Barbara Kelchner, R.D.#2, Oley.

Election of officers will take place, also members are asked to come masked for a Halloween party.

Bingo for the residents at the Berks Heim Annex, will be November 11, 7 p.m.

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