

## Pork Chops Cooked in Many Ways

So far, you can't do much better in the meat line than pork and if you settle on chops, you'll find other ways to prepare them than a mere frying.

First, of course, the initial preparation. Meaty loin or rib chops, cut at least 1-inch in thickness should be browned slowly on both sides to develop a rich flavor and appetizing appearance. After thorough browning, finish cooking slowly with a small amount of added liquid. Add a tablespoon of water to the chops, cover and cook slowly on top of the range, or bake in a moderate oven (350 degrees) for about an hour. Well-cooked pork should be tender when tested with a fork with no trace of pink remaining.

For flavor variation, in place of water, use milk, cream, tomato juice or a canned soup such as beef bouillon, cream of mushroom or chicken soup, which becomes a rich brown gravy.

The pan-browned chops may be served with a spicy peach sauce, and a fruit accompaniment of canned whole spiced peaches. Or the chops may be covered with a barbecue sauce, placed in a casserole and then baked in the oven.

Corn-stuffed pork chops are another popular serving variation. Ask your meat dealer to cut a pocket in the thick chop next to the bone, then fill the opening with whole kernel corn and bread stuffing. Fasten the chops with a toothpick and bake 1 hour in a moderate oven (350 degrees). Orange slices look pretty and make an easy garnish for the meat platter.

Try this suggestion for baked stuffed pork chops. Vary the stuffing ingredients if you like; it's a wonderful way to serve pork chops with a "difference."

### STUFFED BAKED PORK CHOPS

(Yield: 4 Servings)  
4 1-inch rib pork chops  
1½ cups bread dressing  
1½ teaspoons salt  
Pepper  
Slit a pocket on bone side of rib chop. Stuff dressing into pocket. Season chops. Place in baking pan. Cover. Bake in moderate oven (350 degrees) for one hour. Uncover and continue baking 30 minutes to brown. Chops may be browned first in heavy skillet then baked covered for one hour or until chops are tender.

**BREAD DRESSING**  
1 tablespoon minced onion  
¼ cup diced celery  
2 tablespoons melted drippings  
2 cups dry bread cubes  
½ teaspoon salt  
½ teaspoon pepper  
¼ teaspoon sage  
1 teaspoon poultry dressing, if desired  
½ cup bouillon or broth  
Brown onion and celery in drippings. Combine with bread and seasonings. Pour broth over bread and mix.

## Jellied Salad Recipe Basic

Salads are all year 'round food these days, though a few generations ago they were considered seasonal and rather "sissy." Gelatine mixtures are probably the most popular of all types, and the variety is unlimited. Here is a basic recipe, with variations.

**Salad Foundation:** Dissolve 1 package lemon gelatine in 1½ cups boiling water. Add 2 tablespoons lemon juice for fruit salads, or vinegar for meat, fish or vegetable combination. When chilled add other ingredients.

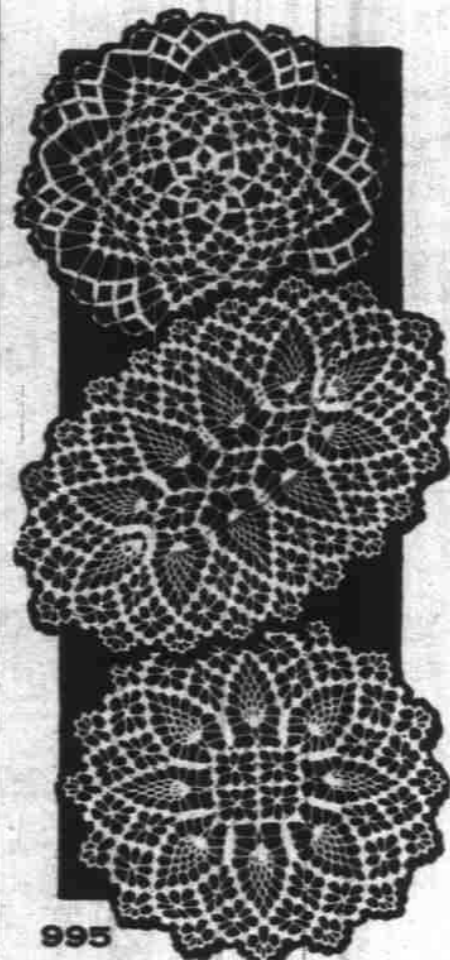
**Variations:** 1. Add 1 package mashed cream cheese to warm gelatine, when chilled whip light, add 1 cup drained crushed pineapple and 2 pimientos shredded.  
2. Add 1 cup grapefruit segments, ½ cup chopped green onions.  
3. Add one can flaked tuna or salmon, 1 cup chopped celery, ½ cup chopped pickle and 4 teaspoon prepared mustard for fish loaf.  
4. Add 1 cup well drained orange segments and 1 diced avocado.  
5. Add 1 tablespoon grated preserved ginger, 1 cup diced pears and ½ cup whole stuffed olives.  
6. Place pruned stuffed with cheese in center of mold before pouring in gelatine.

## Inviting As a Daisy



A spring treat, these extra-thick pork chops wear a spicy peach glaze. Prize loin chops such as these always look inviting, taste even better cut at least 1-inch thick in preparation for the skillet or oven.

## Needlecraft



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## Spanish Tang Given Filling

A sandwich filling has an unusual tang.

**SPANISH SANDWICH FILLING**  
4 cups cheese, grated  
¾ cup milk  
1 egg, beaten  
Salt  
2 hard-cooked eggs, finely chopped  
½ cup pimiento  
Melt cheese in double boiler, add milk, egg, and salt. Cook until thick and smooth, remove from flame, add eggs and pimiento. Cool. Olives and pickles may be added.

### STITCH IN TIME

A new emergency sewing kit is a round leather case only three inches in diameter and fitted with sewing essentials.

## Two Chocolate Desserts Given

Especially invented for the chocolate enthusiasts of the family are two recipes, each using half a package of the delectable sweet chocolate morsels at the grocers'.

**SPICY CHOCOLATE BREAD PUDDING**  
1 cup soft bread crumbs  
½ package semi-sweet chocolate  
1 cup sugar  
2 cups milk  
1 egg  
2 tablespoons butter  
¼ teaspoon salt  
¼ teaspoon ginger  
¼ teaspoon cinnamon

Combine crumbs, chocolate, sugar and 1½ cups of the milk and cook over hot water until mixture is smooth. Beat egg slightly; add remaining ½ cup milk, butter and salt. Combine both mixtures and continue cooking until thick. Add ginger and cinnamon. Turn into greased baking dish. Bake in a moderate oven (350 degrees) 20 minutes. Cool and serve with cream. 6 servings.

**CHOCOLATE PUFF SOUFFLE**  
½ package semi-sweet chocolate  
1 cup milk  
3 tablespoons sugar  
1 teaspoon vanilla  
Pinch salt  
3 eggs  
Heat chocolate and milk in top of double boiler. Beat with egg beater until smooth. Add sugar, vanilla, salt and eggs. Beat with egg beater one minute. Cover and cook over boiling water for 20 minutes without lifting the cover. Remove from heat and serve immediately with cream. 6 servings.

## Tuna Luncheon Salad Main Dish

Salad becomes a main luncheon dish when combined with macaroni thus:

**MAIN DISH TUNA SALAD**  
1 7-oz. can Tuna  
1½ cups diced celery  
1 cup cold boiled rice or cooked macaroni  
1 tablespoon lemon juice  
2 tablespoons chopped green pepper  
½ teaspoon salt  
4 to 5 tablespoons mayonnaise

Drain and flake tuna; add all ingredients; toss lightly to mix. Chill thoroughly and serve on crisp lettuce. Garnish with tomato, ripe olives, and water cress, if desired. 4 servings.

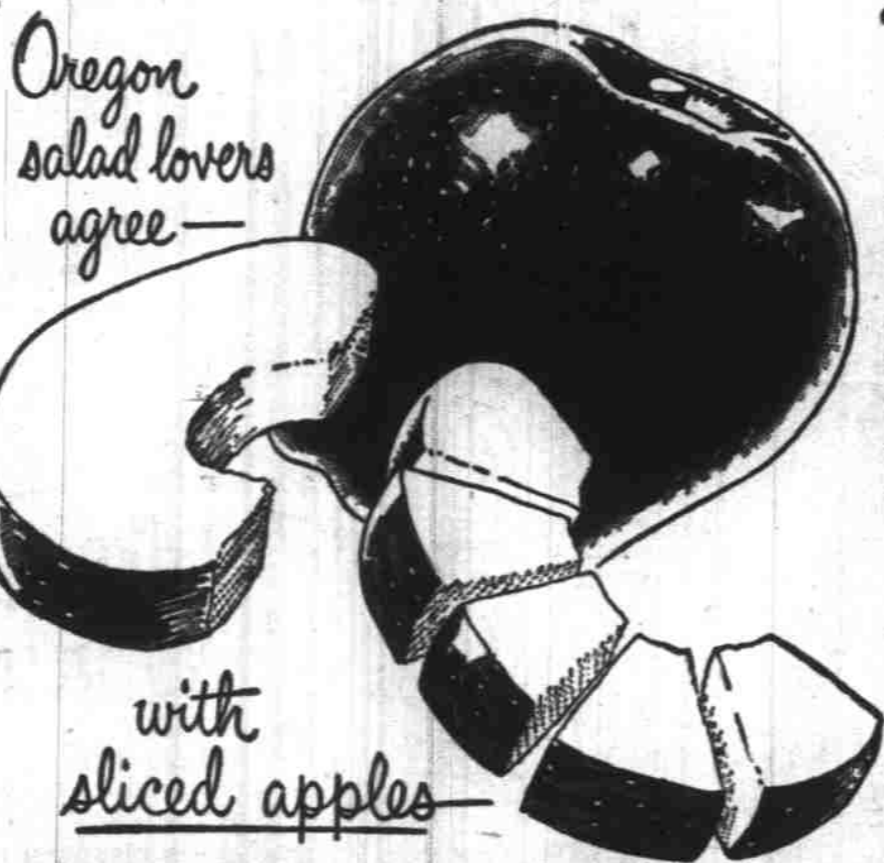
## Cream Soup Has Onion Flavor

Soups are a welcome member of the menu all during winter and the chillier months just before spring. Try this one on the family.

**CREAM OF ONION SOUP**  
6 medium onions, sliced  
3 tablespoons butter, melted  
3 tablespoons flour  
4 cups milk  
1 teaspoon salt  
¼ teaspoon pepper  
2 tablespoons cheese, grated  
Cook onions until tender, sieve. Cook onion white sauce with butter, flour, and milk. Add salt, pepper, and onions. Reheat. Serve sprinkled with cheese. Serves 6.

### FOR BREAKFAST

When you're making bacon muffins be sure to chop the bacon and pan-broil it, then drain it, before adding to the muffin batter. These are good with scrambled eggs for Sunday morning breakfast. Use two slices of bacon in a muffin recipe calling for two cups of flour.



Oregon salad lovers agree—

with sliced apples

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2. Place peeled warm potatoes on paper towel and quickly salt on all sides.

3. Melt ¼ cup fat in skillet over moderate heat. Brown for 3 minutes, then turn with spatula to brown all over.

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