SUCCULENT ROAST PORK, served with a cream corn and noodle casserole, tossed green salad, a green vegetable and home made hot rolls makes a mighty good meal on a cold winter day. The photo and recipe suggestions are courtesy Swift and Company's Martha Logan Kitchens.

BARBECUED ROAST

Meal planning marches on 52 weeks a year. Holiday fun and fixings are taken in stride. It's the daily family meal that sometimes misses a beat. Not so when a barbecued pork loin roast is front and center on the table.

Plentiful pork is good news in the budget department. It combines high quality nutrition and hearty, satisfying eating at a bargain price. Besides providing complete meat protein, pork also is an excellent source of thiamine, which recent studies have shown to be woefully lacking in many American diets. Today's best values in pork come from lean meat-type hogs which are specially raised to a high proportion of meat with a reduced amount of waste.

To develop flavor and insure doneness, fresh pork should be roasted to an internal temperature of 185 degrees, as indicated on a meat thermometer. The thermometer is inserted near the center of the thickest part of the muscle. Care should be taken that it does not touch the bone.

Martha Logan, well - known home economist at meat headquarters, suggests the pork loin selected for barbecuing be cut into one-rib chops. This will allow the spicy sauce to penetrate into the roast while cooking. It is best to have the cutting done right at the meat center. Tied together in the oven, the chops are easily separated at serving time and the need to carve the roast is eliminated.

BARBECUED ROAST
6 to 8 pound pork loin roast (cut into one rib chops)
½ cup soft butter
1 teaspoon dry mustard
1 teaspoon salt
1 teaspoon paprika
1 clove garlic, peeled, mashed
1 tablespoon sugar
2 tablespoons lemon juice
¼ cup chopped onion
2 tablespoons Worcestershire sauce
1 tablespoon catsup
2 drops Tabasco sauce
2 tablespoons vinegar

With a string, tie chops back together (in a roast-like fashion). Place roast with rib ends up in a roasting pan. If a roast meat thermometer is used, insert it into the center of the center chop.

Beat together the butter, mustard, salt, paprika, garlic, sugar, and lemon juice. Beat in remaining ingredients. Spread half of the barbecue mixture over the roast. Cover roast loosely with aluminum foil. Roast in a slow oven (325 degrees) 1 hour. Uncover after 1 hour and spread remaining barbecue mixture on the roast. Continue roasting, without covering, for about 2 more hours or until internal temperature is 185 degrees as indicated on the roast meat thermometer. Watch carefully. If some tips get too brown, cover again with aluminum foil. Cut string and remove it before serving.

HAND CARE need not stop when you are away from home. Houbigant now offers Quelques Fleurs lotion in a new purse traveler. The dainty, durable plastic bottle with golden top can't break, won't spill and occupies little space in the handbag.

Quelques Fleurs

Most women know the wisdom of hand care at home, especially in the winter when cold weather and over-heated rooms dry out the skin. But what about the many times you are away: at work, at the theater, at a night club or party, in the country enjoying skiing and sledding?

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Here is a practical note: this purser is easily refilled from the large new home dispenser.

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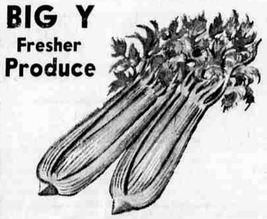

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FASHION NEWS for spring 1960 underscores slimmer silhouettes in coats, importance of the costume, creamy, whitened colors and coordinates in sportswear, according to the fashion experts of the J. C. Penney Company. Shown is a modified slim coat in soft green tones, heavily laced with white and featuring a large collar with deep notched reveres; a young adult party costume with a lace midriff and asymmetrical bolero jacket, and the backbone of the country weekend, coordinated separates in pewter green jacket, pants and wasket with a print shirt and jacket lining.

FASHION

Coat silhouettes are varied for spring. A woman can please her several moods by choosing a slim coat or a full coat, a high neckline or low, a cinched waist, or greatcoat. This is the year of the second coat in the wardrobe.

Textured fabrics are the great news for coats and worsted crepe is strong. Mannish fabrics (glen plaids and varieties of hounds-tooth, herringbone and shepherd checks, plaids and stripes) are abundant. Ribbon weave wools and flannels are in evidence. Tweeds are good with the color sugared with whites in boucle and popcorn types.

The reversible coat remains in favor. Some plaids reverse to plain: some checks to monotone tweeds.

In suits, the new sloped shoulder lines give a rounded look to the top of the jacket. This leads to the deeper armhole. For spring there are many three-quarter sleeves, above-elbow sleeves and even short sleeves in suits.

Jackets come in three lengths. The leaders skim the waist; others clasp it, via a narrow or a wide belt. When the belt is narrow there is soft fullness above for a look of ease. The longer jacket has been introduced in fitted and peplum or tunic versions.

Suit silhouettes show the Chanel type boxed jacket, the semi-fit and the demi-fit and the staple fitted suit which is classic.

Pleats are everywhere, all around and in gentle side folds that give an apron effect to the skirt front.

The magic of color will be recognized in 1960. Every important line has sage green or a version of it. Some call it willow. Blues in delft, turquoise, peacock, coral melin, raspberry and mauve. Natural is important in honey and browns. Black and white make a tremendous hit in checks this season.

Variety is the spice of fashion in dresses this spring. News is in eased, relaxed shapes, not painted on the body; fit at the waist, freed above, giving a casual bloused line from bust to waist; width at the top is achieved by sleeve news. Most shoulders slope to the figure. Cap, curved belling sleeves, cornucopia, batwing, modified dolman, kimono type and the sleeveless cowl are interesting.

Costumes are important. Dresses, often sleeveless, are coordinated with jackets, belted tunics and coats of all lengths.

In millinery, soft manipulated crowns are shown, usually in a wave of warm exciting color. You'll see Chanel berets, Paris-inspired, with a high-rising crown. The padre breton is very new with wider width at the sides and almost no brim at back. The sailor has a jaunty higher crown, narrower brim and is seen in multi-color straw braids and with black patent trim.

Early Easter frippery includes tiny satin circlettes, miniature toques of silk organdy with lots of flowers, floral halos and all sorts of little hatlets.

HORSERADISH SAUCE

Here's an easy Horseradish Sauce to serve with holiday meats. Combine a tablespoon prepared horseradish and two teaspoons instant minced onion with ½ cup whipping cream beaten until stiff. Add sugar and salt to taste, chopped parsley or pimiento if you wish a more festive look.

DATE SQUARES

"Three Layered Date Squares" are frankly fancy. Blissfully good the first day, they are even better the second. This rich cooky is quite sweet, almost like a confection, so cut the baked square into tiny pieces. Folks won't feel so guilty about eating two or three!

While this is a three layered cooky, you'll find it surprisingly easy to make. The cooky base is topped with a luscious filling made of fresh California dates cooked with a little water and orange rind. A brown sugar meringue is spread over the date filling before baking. Store these cookies in the same pan in which they were baked or in any container which keeps them from being stacked on top of each other.

LAYERED DATE SQUARES
1 cup fresh California dates
½ cup water
1 teaspoon grated orange rind
1-3 cup butter or margarine
½ cup brown sugar (packed)
2 egg yolks
1½ cups sifted all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
2 egg whites
¼ teaspoon salt
1 cup brown sugar (packed)

Pit and slice dates. Add water and rind, and boil until thick (about 5 minutes) stirring frequently. Cool.

Cream butter and sugar together. Add yolks, and beat well. Sift flour with baking powder and salt. Blend into first mixture. Spread in bottom of greased 9-inch square pan, smoothing top. Spread with cooled date mixture.

Beat egg whites with salt until stiff. Gradually beat in brown sugar, beating until very stiff. Spread over first two layers. Bake in moderate oven (350 degrees) 25 minutes. Cool. Cut into very small squares.

Makes 3 dozen small squares.

PORTED ORANGES

Oranges, at their sweet and juicy best now, make a colorful spicy dessert that's light enough to conclude the heartiest dinner. California Port wine, whole spices and a touch of grenadine syrup give the delicious flavor that makes this such a special treat. "Ported Oranges" require no cooking at all—just assemble the ingredients well ahead of serving time, and chill for several hours so the fruit absorbs the flavor of the spice. It's most refreshing.

PORTED ORANGES
4 large oranges
¼ cup California Port or other dessert wine
1 small stick cinnamon
3 whole cloves
¼ cup grenadine syrup
Pinch salt
Flaked coconut, optional

Pare and section oranges; combine with all other ingredients except coconut in a covered dish. Chill 8 hours or overnight in refrigerator. Serve with flaked coconut sprinkled on top, if desired.

Makes 4 to 5 servings.

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