

MAHASKA COUNTY



PORKETTE COOKBOOK

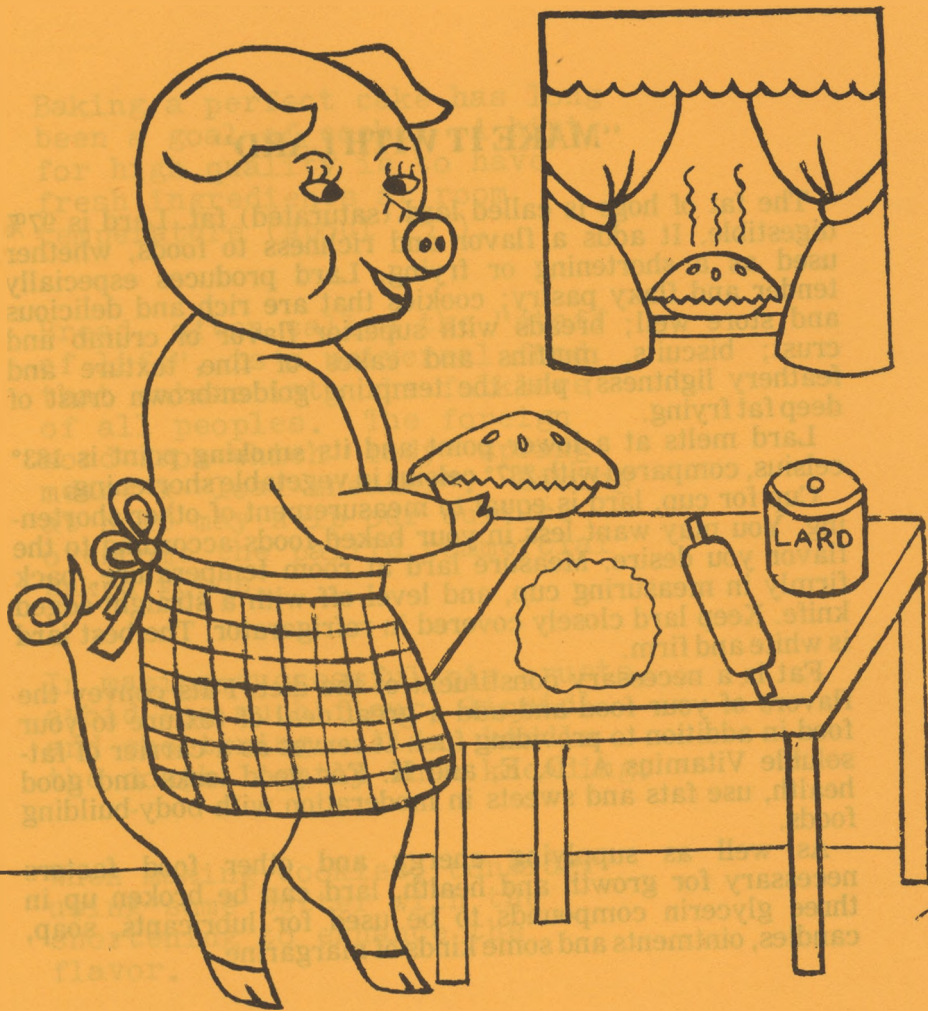
THE MAHASKA COUNTY PORKETTES THANK ALL
WHO HELPED IN COMPILING OUR COOKBOOK.

In 1971 the Mahaska County Porkettes were formed. Their main objectives were:

1. Promote pork in our county.
2. Development of educational programs for Pork Producers.
3. Work in cooperation with other County, State, and National Pork Producers Associations.

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BAKED GOODS

Pies - Cakes - Cookies - Bars - Bread
Doughnuts

“MAKE IT WITH LARD”

The fat of hogs is called lard (saturated) fat. Lard is 97% digestible. It adds a flavor and richness to foods, whether used as a shortening or frying. Lard produces especially tender and flaky pastry; cookies that are rich and delicious and store well; breads with superior flavor of crumb and crust; biscuits, muffins and cakes of fine texture and feathery lightness; plus the tempting golden-brown crust of deep fat frying.

Lard melts at a lower point and its smoking point is 183° celsius, compared with 237° celsius in vegetable shortening.

Cup for cup, lard is equal to measurement of other shortening. You may want less in your baked foods according to the flavor you desire. Measure lard at room temperature, pack firmly in measuring cup, and level off with a straight-edged knife. Keep lard closely covered in refrigerator. The best lard is white and firm.

Fat is a necessary constituent of the diet. Fats convey the flavors of your food and add a great deal of texture to your food in addition to providing fuel. It serves as a carrier of fat-soluble Vitamins A, D, E, and K. For good looks and good health, use fats and sweets in moderation with body-building foods.

As well as supplying energy and other food factors necessary for growth and health, lard can be broken up in three glycerin compounds to be used for lubricants, soap, candles, ointments and some kinds of margarine.

Baking a perfect cake has long been a goal of cooks. A hint for high quality is to have fresh ingredients at room temperature (about 75^o).

Bread, often called the "staff of life", is a universal food that enters into the folklore of all peoples. The foreign word from which "loaf" sprang meant a "loaf-kneader". Baking at home may help our culture overcome the pallid commercial baked goods.

In making successful pie crusts, avoid too much flour, liquid and shortening. Also, handle the dough lightly when kneading.

When making cookies, consider using some butter with the shortening to enhance the flavor.

PIES

Pie Crust

Andrea Smith Junkins

1 c. flour
1/2 tsp. salt

1/3 c. lard
cold water

Mix flour and salt together and cut in the lard. When the mixture is well-mixed and looks like coarse meal, add water a Tbsp. at a time and mix until all the dough forms a ball and is stiff. Mold into a ball. Roll out on floured counter. Place in pie pan. Double recipe for 2 crust pie, but keep salt amount. Add filling. Bake 375° for 15 min. then 350° 30-45 min. longer.

Old Stand By Pie Crust

Lois Gay

1 c. flour
1/2 c. lard

1/4 c. cold water
dash salt

Cut in flour, salt and lard until fine. Add cold water. Mix with fork just till blended well. Roll out on floured board. Makes enough for 1 double crust pie, or 2 one crust pies.

Boiling Water Pie Crust

Myrtle Johnson

1 c. lard
1/2 c. boiling water
3 c. flour

1/2 tsp. salt
1/2 tsp. baking powder

Pour boiling water over lard in bowl and beat until creamy. Add flour, salt, and baking powder. This makes enough for 2 double crust pies:

5 Pie Crusts

Sondra Van Der Pol

3 c. flour
3/4 tsp. salt
1 c. lard

1 egg
1 tsp. vinegar
cold water

Blend flour, salt and lard to size of small peas. Combine egg, vinegar and water to make 3/4 c.; slightly beat. Add to flour mixture and roll. Use as desired.

Pie Crust

Donna Gatton, Past Stat
Porkette Treasurer & Secretary

3 c. flour
1 tsp. salt
1 c. lard

5 Tbsp. water, cold
1 egg
1 tsp. vinegar

Cut in shortening to flour and salt mixture. Beat together egg, water, and vinegar and add to flour mixture. Chill.

Never Fail Pie Crust

Mary Ann Van Kooten

4 c. flour
1 tsp. baking powder
1 tsp. salt
1 Tbsp. sugar

1 egg, beaten
1 Tbsp. vinegar
1-1/2 c. lard
1/2 c. cold water

Mix all dry ingredients, cut in lard. Add liquid ingredients. Makes enough for 2 double crust pies. Freezes well.

9" Apple Pie

Bessie Mathes

Pastry:

1 c. lard
3 c. sifted flour
1/4 tsp. salt
3/4 c. cold water

Filling:

1 c. sugar
4 Tbsp. minute tapioca
1/2 tsp. cinnamon
sliced apples

For pastry, mix lard, flour, and salt with pastry blender until mixture is crumbled the size of peas. Add cold water all at once and stir with fork just until mixed. Roll out on floured board for pie. Line pie pan. Combine sugar, tapioca and cinnamon and put 1/2 this mixture in pie pan. Fill pan level full with sliced apples. Put remaining sugar mixture on top of apples. Roll out the pastry for top crust and slash the dough for steam to escape. Put on top the apples, seal edges, and sprinkle with sugar. Bake 400° for 15 min.; then, 350° about 45 min. or until done.

2-Crust Apple Pie

Lynn Hoy

Crust:

5 c. flour
 2 c. lard
 1 c. water
 1 Tbsp. salt

Filling: (9" pie)

3/4 c. sugar
 1/4 c. flour
 1/2 tsp. nutmeg and
 cinnamon
 dash of salt
 6 c. sliced apples
 2 Tbsp. butter

Crust recipe will make 2 double crusts and 1 single crust. Mix and use what you need for a double crust. The remaining will keep in refrigerator a long time. It is very easy to roll out. After preparing pastry, heat oven to 425°.

Stir together sugar, flour, spices and salt. Mix with apples. Turn into pastry-lined pie pan. Dot with butter. Put top crust on with slits cut in it. Seal edges. Cover edge with 2-3 inch strip of foil to prevent excessive browning; remove foil the last 15 min. of baking. Bake 40-50 min. or until crust is brown and juice bubbles.

Apple Pie

Mildred Harvey

Pastry:

2 c. flour
 1 tsp. salt
 2/3 c. lard
 4 Tbsp. cold water

Filling:

6-7 c. sliced apples
 1 tsp. cinnamon
 1/4 c. flour
 1 Tbsp. butter
 1/2-3/4 c. sugar
 1/2 tsp. nutmeg
 1/8 tsp. salt

Pastry: Set aside 1/4 c. flour, put rest into bowl and mix in salt. With pastry blender cut in 1/2 of lard until like meal; cut in rest until the size of peas. Add water to 1/4 c. reserved flour and mix with fork. Add to first mixture and cut in with blender. Roll about 1/2 of dough on a floured cloth

(continued)

Apple Pie (Continued)

to not quite 1/8" thick. Fit into pan. Trim edge.

Filling: Mix ingredients and fill pie shell. Dot with butter. Cover with top crust. Flute edge. Cover edge with foil. Dampen top with milk. Sprinkle with sugar. Bake 425° for 40-50 min.

Apple Pie

Lee Ann Norris Failyer
1973 Mahaska Co. Pork Queen

Crust:

2 c. flour
1 tsp. salt
2/3 c. lard
4 Tbsp. cold water

Filling:

5 c. sliced tart apples
2/3 c. sugar
1 Tbsp. cornstarch
1/2 tsp. cinnamon
1-2 Tbsp. butter

Crust: Mix flour, salt and lard until mixture is crumbly. Add water a little at a time, blending lightly. Dough should be moist enough to cling together. Line 8 or 9 inch pie plate.

Filling: Mix dry ingredients lightly with apples in a bowl. Put filling in unbaked pie crust. Dot with butter. Top with second crust. Bake 400° for 49-60 min. or until apples are done.

Apple Pie

Jone Molyneux

Crust: (2 crust pies)

3 c. flour
1 c. lard
5 Tbsp. cold water
1 tsp. vinegar
1 egg, beaten
1/2 tsp. salt

Filling:

6-8 apples, sliced
3/4 c. sugar
1/4 stick oleo
1/4 tsp. lemon juice
1/4 tsp. nutmeg
1 tsp. cinnamon

Cut flour, lard, and salt with a pastry blender well then add remaining vinegar, egg and water. Roll out after mixing on floured board. Place apple mixture in pie crusts and bake 15 min. at 400°, then 45 min. at 350°.

Midwest Apple Pie

Lillian Duffus

Pastry:

1 tsp. salt
 2 c. flour
 2/3 c. lard
 3-6 Tbsp. cold water

Filling:

6 c. tart apples,
 sliced
 3/4 c. white sugar
 2 Tbsp. flour
 1/2 c. water
 pinch of salt

Put apples and water in fry pan and cook 5 min. Add a lump of butter. Mix together the sugar, pinch of salt and 2 Tbsp. flour and add all at once to the cooked apples. Cook 3 min. more and pour into pastry-lined 9" pie pan. Sprinkle with a little cinnamon to taste. Top with regular or lattice top crust. Glaze with egg white or cream. Bake 45 min. at 375°.

Pastry: Cut lard into flour and salt mixture with a fork or pastry blender until crumbs are coarse. Add cold water, a little at a time. Mix quickly and evenly through the flour until dough just holds in a ball. Roll out 1/2 of the dough mixture, rolling from center to edge, until it is about 1/8" thick. Line pie pan with this allowing 1/2" over edge. Add filling and spread evenly over crust. Make several cuts or your favorite design in top crust and place over filling. Seal edges and bake 375° for 45 mi

Apple Cream Pie

Eileen Blom

Crust:

1 c. lard
 2-1/2 c. flour
 1 tsp. salt
 5 Tbsp. water

Filling:

3 c. apples, finely
 chopped
 3/4 c. sugar
 2 Tbsp. flour
 1 c. sour cream
 1 egg
 1/8 tsp. salt
 1/2 tsp. vanilla

(Continued)

Apple Cream Pie (Continued)

Topping:

1/3 c. sugar
1/3 c. flour

1 tsp. cinnamon
1/4 c. butter

Mix ingredients for crust as you would for pie shell. For filling, combine sugar, flour and salt. Add cream, egg and vanilla. Beat until smooth. Add apples and mix well. Pour into pastry shell and bake at 450° for 15 min. Reduce heat to 325° and bake 30 min. longer. Remove from oven. Mix topping and sprinkle on pie and bake 20 min. more until done.

Apple Dumplings

Muriel Burdock

3 c. flour
1 tsp. salt
1 c. lard
6 Tbsp. water

2/3 c. sugar
1-1/2 c. water
2 Tbsp. butter
1/4 tsp. cinnamon

Work together flour, salt, water, and lard. Divide into 4ths for dumplings. Boil together for 3 min. the sugar, water, butter and cinnamon. Place 1 apple sliced on 7" square of pastry. Add 1/3 c. sugar, 1 tsp. cinnamon, and 2 Tbsp. butter. Moisten edges and fold corners in. Pour syrup over them and bake at 375° for 45 min.

Apple Dumplings

Alice Ferguson

2 c. sugar
2 c. water
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1/4 c. butter
6 eggs

2 c. flour
1 tsp. salt
2 tsp. baking powder
3/4 c. lard
1/2 c. milk

Make a syrup of sugar, water, nutmeg and cinnamon. Add butter. Pare and core apples; cut into slices. Sift flour, salt, and baking powder, then cut into lard. Add milk all at once and stir until moistened.

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Apple Dumplings (Continued)

Roll 1/4" thick on floured board. Cut into 5" squares. Arrange apple slices on each square. Sprinkle generously with sugar, cinnamon, and nutmeg; dot with butter; fold corners to center. Pinch edges together. Place in greased 9 x 13" baking dish. Pour syrup over all. Bake at 375° for 35 min.

Cherry Pie

Florence Vander Meiden

Pastry:

3 c. flour
1 c. lard
1 tsp. salt
1 egg, beaten
5 Tbsp. water
3/4 tsp. vinegar

Filling:

4 c. sour cherries
1 c. sugar
2 Tbsp. cornstarch

Pastry: Blend flour, lard, and salt together. Add egg, water, and vinegar to flour mixture. Roll out for crust.

Filling: Mix cherries, sugar and cornstarch and pour into unbaked pie shell. Top with pie dough. Bake at 400° for 10 min., then at 350° for 40 min. or until pie is done.

Cherry Pie

Erlyne De Jong

Pastry:

4 c. flour
1-1/2 tsp. salt
1 egg, beaten
1/2 c. cold water
1 Tbsp. sugar
1-1/2 c. lard
1 Tbsp. vinegar

Filling:

cherries
juice
sugar
2-1/2 Tbsp. minute
tapioca
red food coloring,
1 tsp.
milk

Pastry: Blend flour, sugar and salt; then cut in lard. Combine beaten egg with vinegar and water. Put in
(Continued)

Cherry Pie (Continued)

flour mixture and mix slightly. Roll out and use. This makes 2 double crust pies and one shell.

For cherry pie roll out bottom crust, put in pan and sprinkle with small amount of sugar to keep crust from being soggy. Put drained cherries in pie crust. Mix sugar (to your taste), the tapioca and sprinkle over cherries. Add a few Tbsp. cherry juice with red food coloring in it. Roll out top crust, and place over cherries. Brush top with milk and sprinkle with sugar. Bake 350° until lightly browned.

Strawberry Pie

Pat Winegardner

9" baked pie crust
1 qt. frozen
strawberries

1 pkg. strawberry
Junket "Danish
Dessert" mix

Thaw and drain frozen strawberries, saving juice. Add cold water to juice to make 1-3/4 c. Stir Junket mix into water and juice. Bring to a boil; boil for 1 min. only, stirring constantly. Remove from heat, stir in berries, pour into pie shell. Chill 4 hours. Serve topped with whipped topping.

Black Raspberry Pie

Jone Molyneux

1 qt. unsweetened black
raspberries
1/4 tsp. lemon juice

1 c. sugar
5 Tbsp. tapioca

Mix above together and let set while making pie crust. Bake 15 min. at 400°, then 45 min. at 350°.

Fudge Pie

Nancy Vande Haar

1 stick oleo
2 sq. baking chocolate
1-1/2 c. sugar
3 eggs

3 Tbsp. white syrup
1/4 tsp. salt
1 tsp. vanilla
1 unbaked pie shell
(Continued)

Fudge Pie (Continued)

Melt oleo and chocolate over low heat. Remove from heat and beat in sugar until well-blended. Beat in eggs one at a time and remaining ingredients. Pour into unbaked pie shell. Bake at 350° for 30-35 min. or until knife inserted along edge comes out clean. Pie should shake a little in the middle. Serve with whipped cream or ice cream.

Rhubarb Custard Pie

Pat Winegardner

9" unbaked pie crust

Filling:

1-1/2 lbs. rhubarb (4 c.)
 3/4 c. sugar
 2 Tbsp. flour
 1 Tbsp. lemon juice
 1/8 tsp. salt

Topping:

3 eggs
 1 c. heavy cream
 2 Tbsp. butter
 1/4 tsp. nutmeg
 2 Tbsp. sugar

In bowl, combine rhubarb, cut in 1/4" slices, sugar, flour, lemon juice and salt. Toss to mix and turn into pie shell. Bake in hot oven (400°) 20 min.

Topping: Beat eggs slightly in bowl, stir in cream, butter, and nutmeg to blend. Pour over hot rhubarb in pie shell. Bake 10 min.; sprinkle with sugar. Bake 10 min. more or until pie's top is browned. Cool on rack before cutting.

CAKES

Fresh Apple Cake

Sandy De Kock
Grand Prize Jr. Division
1976 "Make it With Lard" Context

1/2 c. lard	3/4 tsp. salt
2 c. sugar	2 tsp. cinnamon
2 eggs	1/2 tsp. allspice
2 c. flour	3-1/2 c. chopped apples
2 tsp. soda	1 c. pecans

Cream shortening; add sugar and beat until fluffy. Add eggs; beat well. Combine all dry ingredients; add to egg mixture. Stir in apples and nuts. Pour into a greased 9 x 13 inch cake pan. Bake 45 min. at 350°. Serve warm or cool with whipped topping.

Roman Apple Cake

Donna Van Zante

1/2 c. butter	1 tsp. soda
1/4 c. lard	2-1/2 c. flour
1/2 c. brown sugar	2 tsp. cinnamon
1 c. white sugar	1 tsp. baking powder
2 eggs	1/2 tsp. salt
1 c. buttermilk	2 c. diced raw apples

Cream shortenings and sugars. Add eggs and milk to which soda has been added. Beat well. Add dry ingredients and pour into greased and floured 9 x 13" pan. Top with mixture of 1/2 c. nuts, 1 tsp. cinnamon and 1/2 c. white sugar. Bake at 350° for 45 min.

Oatmeal Cake

Shari Dykstra

1-1/2 c. water	1 tsp. soda
1 c. oatmeal	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. cinnamon
1 c. white sugar	1/2 tsp. salt
1/2 c. lard	1-1/2 c. flour
2 eggs	

(Continued)

Oatmeal Cake (Continued)

Bring water to a boil; add oatmeal and set aside for 20 min. with cover. Cream sugar and lard; add eggs and beat well. Beat in dry ingredients and oatmeal mixture. Bake 30 min. at 350°. Top with following: bring to boil 2 min. 1/2 c. brown sugar, 1/4 lb. oleo, 1/4 c. milk, and 1 Tbsp. corn syrup. Add 1 c. coconut. Spread on warm cake.

Reba's Spice Cake

Billie Albertson

1 c. sugar or 1/2 c. sugar plus 1/2 c. honey	1 c. raisins
1/2 c. lard	1/4 tsp. salt
1 egg	1 tsp. cinnamon
1 c. buttermilk or sour milk	1 tsp. cloves, ground
1 tsp. soda	1 tsp. allspice
	1 tsp. nutmeg
	2 c. flour (scant)

Sift dry ingredients together. Flour the raisins and add them last, so they don't go to the bottom. Bake at 350°.

White Sheet Cake

Karen McCreedy

Past State Porkette President

1/2 c. lard	1 tsp. salt
1 c. milk	1 tsp. vanilla
1-1/4 c. sugar	1 tsp. almond flavoring
2-1/4 c. sifted cake flour	3 beaten egg whites
1 Tbsp. baking powder	

Beat lard and 2 Tbsp. milk until light and fluffy. Gradually add sugar and beat until dissolved. Sift dry ingredients and add alternately with remainder of milk. Add flavorings and beat well. Fold in beaten egg whites. Bake at 350° for 25-30 min. in 10 x 15" pan or 2-8" layer pans.

Best White Cake

Anne Dykstra

1 c. lard	4 tsp. baking powder
2-1/4 c. sugar	1-1/3 c. water
1-1/2 tsp. salt	2 tsp. vanilla
3-3/4 c. sifted cake flour	7 egg whites

Reserve 1/2 c. sugar to beat with egg whites. Cream lard, 2 Tbsp. water, the remainder of sugar and salt. Sift flour, measure, add baking powder and sift again. Add flour alternately with the water. Add vanilla. Beat egg whites until stiff. Fold in the 1/2 c. sugar and carefully fold into batter. Bake in 3 layer pans (9") in a 375° oven for 25-30 min. Put together with 7 minute frosting.

Dixie Chocolate Cake

Jill Owens

3 c. cake flour	3/4 c. lard
3 tsp. baking powder	2 c. sugar
1/2 tsp. soda	3 eggs
1 tsp. salt	4 sqs. chocolate
1-1/2 c. milk	1-1/2 tsp. vanilla

Sift flour once, measure and sift again with baking powder, soda and salt. Cream lard; add sugar gradually and continue creaming until light and fluffy. Add eggs one at a time, beating after each addition. Add melted chocolate and blend. Add sifted dry ingredients alternately with milk and vanilla, beating well. Line the bottom of 3 pans (9") with waxed paper. Pour in batter. Bake in 350° oven about 25 min. Frost as desired.

Chocolate Cake

Cynde Richards

1/2 c. lard	1 c. cold water
1 c. sugar	1-1/2 c. flour
2 eggs	1/2 tsp. salt
2 ozs. unsweetened chocolate	1 tsp. baking powder
1 tsp. vanilla	1 tsp. soda

Cream lard and sugar. Add eggs, beat well. Blend
(Continued)

Chocolate Cake

Cynde Richards

in melted chocolate, vanilla and water. Add sifted dry ingredients. Beat well. Pour into 9 x 13" pan. Bake 25-30 min. in 350° oven.

Regal Chocolate Cake

Alice Ferguson

4 c. sifted cake flour
1-1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
1 c. lard
2-1/2 c. sugar

4 sqs. (4 oz.) chocolate
1-1/2 c. boiling water
4 eggs
2 tsp. vanilla
2/3 c. sour milk

Line bottom of 3 - 9" cake pans with waxed paper. Sift together flour, soda, baking powder and salt. Cream lard and sugar well. Melt chocolate in boiling water. Cook, stirring constantly until thick. Cool; then add to cream mixture. Add eggs and vanilla. Beat. Add dry ingredients alternately with sour milk. Pour batter into pans. Bake in moderate oven (350°) for 30-35 min. Cool. Frost with Princess Icing as follows:

2 c. sugar
2/3 c. water
1/2 tsp. cream of tartar

4 egg whites
1 tsp. vanilla
3 or 4 drops pepper-
mint extract

Boil water, sugar and cream of tartar slowly in a covered sauce pan for 3 min. Remove cover, insert candy thermometer and continue boiling slowly until syrup reaches 242°. Beat egg whites until stiff enough to form peaks. Pour hot syrup very slowly in a thin stream into egg whites, beating constantly. Add vanilla and extract. Beat until frosting holds its shape. Frost cake.

Melt 1 pkg. (4 ozs.) of chocolate chips or 4 sqs. (4 ozs.) chocolate over hot water. Pour over and around top edges of cake.

Chocolate Cake

Nellie Wyngarden

2 c. brown sugar
 1 c. lard
 2 eggs
 1 c. buttermilk
 2-3/4 c. flour

1/2 c. cocoa
 1 tsp. vanilla
 1/2 tsp. salt
 1/2 c. boiling water
 1 tsp. baking soda

Cream sugar and lard. Add eggs, buttermilk and dry ingredients sifted together. Dissolve soda in boiling water and add along with vanilla. Beat well. Bake in 2-8" layer pans at 350° for 30 min.

Chocolate Cake

Jan Boender

2 c. sugar
 2 c. flour
 1 c. lard
 3 Tbsp. cocoa
 1 c. water

2 eggs
 1/2 tsp. salt
 1/2 c. buttermilk
 1 tsp. soda
 1 tsp. vanilla

Mix lard, cocoa and water, and let come to a boil. Put flour and sugar in a mixing bowl and pour hot mixture over it. Beat well. Add beaten eggs, buttermilk, soda, salt and vanilla. Pour onto greased cookie sheet. Bake 350° for 20-25 min. or until done.

Nola's Chocolate Cake

Billie Albertson

2 Tbsp. lard
 4 Tbsp. butter
 1 c. sugar or brown sugar
 3 Tbsp. cocoa
 1 egg, beaten
 2 c. flour

1 tsp. soda
 1/2 tsp. cream of tartar
 1/2 tsp. salt
 1 c. thick sour milk
 1 tsp. vanilla

Cream lard, butter, sugar and cocoa. Add egg. Sift together flour, soda, cream of tartar and salt. Add dry ingredients alternately with milk and vanilla. Bake in 2 pans.

Sausage Spice Cake

1 lb. mild pork sausage
 1 egg, beaten
 3 c. brown sugar, packed
 1 tsp. cinnamon
 1 tsp. nutmeg
 1/2 tsp. cloves
 1/2 tsp. allspice

Cream together in a large bowl the sausage, egg, brown sugar, spices, flour, soda, baking powder and water. Mix well. Stir in raisins and nuts. Pour into loaf pan and bake 55-60 min. at 350°. Remove from pan and cool on rack.

Pork Fruit Cake

1 lb. ground pork
 3 c. sugar
 1 c. coffee
 1 tsp. soda
 1 rounded tsp. baking powder
 1 large pinch salt
 3-1/2-4 c. sifted flour
 1/4 tsp. cloves

Mix ground pork and sugar. Dissolve soda in coffee, add to pork mixture. Sift flour, salt, baking powder, cinnamon, nutmeg and cloves. Stir into ground pork mixture. Add fruit and nuts. Bake in a well-greased tube pan or two loaves at 250° for 2-1/2 hrs. If it turns dark on top, cover with aluminum foil halfway through the cooking time. Cool on rack. Store in refrigerator wrapped in foil.

Lillian Duffus

3-1/2 c. sifted flour
 1 scant tsp. soda
 2-1/2 tsp. baking powder
 1 c. warm water or coffee
 1 c. raisins
 1 c. nuts

Bonnie Vos

1-1/2 c. nutmeats
 2 c. raisins
 1/2 c. chopped dried peaches
 1/2 c. chopped dried apricots
 1-1/2 tsp. cinnamon
 1 tsp. nutmeg

COOKIES

Santa Claus Cookies

1 c. brown sugar
 1/2 c. lard
 1 egg
 1-1/2 c. flour
 1/8 tsp. salt
 1 tsp. cream of tartar

Cream lard and sugar. Add egg, then dry ingredients. Shape dough into balls and press down with fork on ungreased baking sheet. Bake in 375° oven about 10 min. Makes 3 dozen.

Santa Claus Cookies

1 c. lard
 1 c. oleo
 1-1/2 tsp. cinnamon
 1/2 tsp. cloves
 1/2 c. white sugar

Cream shortening and sugars and spices. Beat in egg and salt. Add soda/water mixture and the flour. Shape in two separate rolls. Refrigerate overnight. Slice and bake in 350° oven 8-10 min.

St. Nick Overnite Cookies

1 c. brown sugar
 1 c. white sugar
 1 c. lard
 2 eggs
 1 tsp. salt
 1 tsp. cinnamon

Reuvena Bruxvoort

1977 Senior Grand Prize Winner
 "Make It With Lard" Contest

1 tsp. soda
 1-1/4 tsp. cinnamon
 1-1/4 tsp. nutmeg
 1 tsp. allspice
 1/2 tsp. cloves

Elaine Bandstra

2-1/3 c. brown sugar
 1 egg
 1 tsp. soda dissolved
 in 1 Tbsp. water

4 cups flour

Mary Ann Van Kooten

1/4 tsp. cloves
 1/2 tsp. nutmeg
 1/2 tsp. allspice
 1/2 tsp. soda
 1 tsp. baking powder
 1/2 c. nuts

Mix the sugars and the lard together; add eggs. Sift dry ingredients and add. Shape into 2 rolls and refrigerate. Slice and bake in moderate oven. May be kept in refrigerator several months.

Saint Nick Cookies

Carla Ferguson

1 c. lard
 1/2 c. butter
 1 c. brown sugar
 1 c. white sugar
 1/2 c. evaporated milk
 4 c. flour

4 tsp. cinnamon
 1 tsp. cloves
 1 tsp. nutmeg
 1 tsp. salt
 1 tsp. soda
 1/2 c. slivered almonds
 (if desired)

Cream lard, butter and sugars. Add milk, blend well. Stir in dry ingredients, then almonds. Roll into log about 1-1/2" in diameter. Wrap and refrigerate overnight. Cut into slices about 1/4" thick. Bake at 275° about 35 min.

Rena's Frosted Molasses Drops

Billie Albertson

3/4 c. lard
 1 c. sugar
 2 eggs
 1 c. molasses
 3-3/4 c. flour

1 tsp. salt
 1 tsp. ginger
 3 tsp. baking powder
 2 tsp. cinnamon
 1/4 c. powdered milk

Beat together the lard, sugar, eggs, and molasses. Sift together the rest of the ingredients. Add the dry ingredients to the other alternately with 3/4 c. coffee (use 1-1/2 tsp. instant coffee and 3/4 c. water). Drop on greased cookie sheet. Bake at 350° for 15 min. Frost.

Spicy Molasses Drop Cookies

Marcia Vander Meiden

1 c. lard
 1 c. sugar
 1 c. molasses
 3 eggs
 4 c. sifted flour
 1 tsp. soda

2 tsp. baking powder
 1 tsp. cinnamon
 1/2 tsp. nutmeg
 1 c. sour milk
 1 c. raisins

Cream lard and sugar until light and fluffy, add molasses. Mix well. Add eggs one at a time, beating well after each addition. Sift flour with dry

(Continued)

Spicy Molasses Drop Cookies (Continued)

ingredients and add to lard mixture with milk. Add raisins. Drop by teaspoonfuls onto a baking sheet. Bake in 400° oven 7-10 min. This is a cake-like cookie and the recipe yields 7 doz.

Molasses Crinkles

Lucilla DeWitt

1/4 c. shortening (lard)
1/2 c. butter or margarine
1 c. brown sugar
1 egg
1/4 c. molasses
sugar

2-1/4 c. sifted flour
2 tsp. soda
1 tsp. ground ginger
1/2 tsp. ground cloves
1/4 tsp. salt

Cream together shortening, butter, brown sugar, until light and fluffy. Add egg and molasses. Blend well. Sift flour, soda, ginger, cloves and salt together. Mix well. Chill in refrigerator 1 hr. Shape dough into ball the size of a large walnut. Dip tops in sugar. Place balls, sugar side up about 3" apart on greased baking sheet. Bake in 375° oven 10-12 min. Remove from baking sheet. Cool on racks. Makes 4 doz.

Molasses Ginger Cookies

Donna Gatton

Past State Porkette
Secretary and Treasurer

3/4 c. lard
1 c. brown sugar
1/4 c. molasses
1 egg
2-1/3 c. sifted flour

2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. ginger

Cream together lard, sugar, molasses and egg. Sift together dry ingredients and add to the molasses mixture, stir. Roll cookie dough into one inch balls and roll in white sugar. Bake on greased cookie sheet for 10 min. at 375°. Makes 4 doz.

Molasses Sugar Cookies

Marilyn Dykstra

3/4 c. lard
 1 c. sugar
 1/4 c. molasses
 1 egg
 2 tsp. baking soda

2 c. sifted flour
 1/2 tsp. cloves
 1/2 tsp. ginger
 1 tsp. cinnamon
 1/2 tsp. salt

Melt lard in 3 or 4 qt. saucepan over low heat. Remove from heat, let cool. Add sugar, molasses and egg, beat well. Sift together flour, soda, cinnamon, cloves, ginger and salt; add to first mixture. Mix well and chill. Form into 1" balls. Roll in sugar and place on greased cookie sheet 2 inches apart. Bake at 375° for 8-10 min.

Sorghum Sugar Cookies

Marilyn Dykstra

3/4 c. lard
 1 c. sugar
 1/4 c. sorghum
 1 egg
 2 tsp. baking soda

2 c. sifted flour
 1/2 tsp. cloves
 1/2 tsp. ginger
 1 tsp. cinnamon
 1/2 tsp. salt

Melt lard in 4 qt. saucepan over low heat. Remove from heat; let cool. Add sugar, molasses and egg and beat well. Sift together flour, soda, cloves, ginger, cinnamon and salt. Add to first mixture. Mix well and chill. Form into 1" balls. Roll in sugar and place on greased cookie sheet 2 inches apart. Bake at 375° for 8-10 min.

Dutch Spice Cookies

Henrietta Groenenboom

2 c. lard
 2 c. sugar
 2 c. brown sugar
 2 eggs
 5 c. flour

1 tsp. salt
 1 tsp. soda in 1
 Tbsp. water
 1 tsp. nutmeg
 1 tsp. cinnamon

Cream lard and sugars, add eggs and soda. Sift together dry ingredients and add. Form into balls and freeze. Slice and bake at 350° until light brown. (10-12 min.)

Ginger Spice Cookies

1/2 c. brown sugar
 3/4 c. molasses (sorghum)
 1/2 c. lard
 1 egg
 1/4 c. hot water
 1 tsp. soda

Cynde Richards

1 tsp. ginger
 1/8 tsp. salt
 1/2 tsp. cinnamon
 1/2 tsp. nutmeg
 2-3 c. flour

Cream sugar, lard and sorghum. Add egg. Add soda, salt and spices to the hot water. Add flour. Drop on ungreased cookie sheet. Bake 8-10 min in 375° oven.

Ginger Cookies

1-1/2 c. lard
 2 c. sugar
 2 eggs
 8 Tbsp. molasses
 4 tsp. soda dissolved in
 2 Tbsp. hot water

Bessie Mathes

4 c. sifted flour
 3 tsp. cinnamon
 1-1/2 tsp. ginger
 1/2 tsp. cloves

Mix all ingredients in order given. Roll into balls the size of a small walnut. Roll in sugar, do not flatten. Place on an ungreased cookie sheet. Bake in a 350° oven 12-15 min. Makes around 140 of this size cookie.

1800's Gingerbread Cookies

1/3 c. brown sugar
 1/3 c. lard
 2/3 c. molasses
 1 egg

Barbara Oldham

3 c. sifted flour
 1 Tbsp. baking powder
 1 tsp. ginger
 1/4 tsp. salt

Combine the brown sugar and lard; then add the molasses and egg. Sift together the flour, baking powder, ginger and salt. Then add to the first mixture. Chill dough for 1 hr. Roll and cut into gingerbread people. Bake at 350° for 5-6 min. Yields 24. Cool and decorate.

Pebbernoddors (Danish)

Cynde Richards

3/4 c. lard
 1/2 c. molasses
 3/4 c. sugar
 1 egg
 2-1/8 c. flour
 1 tsp. soda

1/2 tsp. cinnamon
 1/4 tsp. cloves
 1/4 tsp. ginger
 1/4 tsp. nutmeg
 1/2 tsp. salt

Bring lard and molasses to a boil. Cool. Add sugar and eggs. Sift dry ingredients. Add and chill the dough. Take small amounts of the dough and make in finger-sized rolls. Chill. Slice 1/4" thick. Scatter on cookie sheet. Bake at 350° until golden brown.

Gingersnaps (Sweedeen) Pepparkakor May Kesavadhana

1-1/2 c. sifted flour
 1 tsp. soda
 1-1/2 tsp. ginger
 1 tsp. cinnamon
 1/4 tsp. cloves
 about 10 whole blanched
 almonds

1/2 c. lard
 3/4 c. sugar
 1 egg, well beaten
 1-1/2 tsp. dark corn
 syrup

Sift dry ingredients together; set aside. Cream lard and add sugar to it gradually, creaming until fluffy. Add egg and corn syrup gradually; beat well. Blend in dry ingredients in fourths, mixing well after each addition. Chill in refrigerator for several hrs. Remove portion of chilled dough, place on lightly-floured surface. Roll out about 1/16" thick. Cut with lightly-floured star cookie cutter. Cut almonds into small pieces; place one piece in the center of each cookie. Transfer cookies to cookie sheet. Repeat with remaining chilled dough. Bake at 375° for 6-8 min. Remove cookies carefully to cooling racks to cool completely. Yields 7 dozen.

Pepper Nuts (Spice Cookies)

Linda Vander Meiden
1972 Mahaska County
Pork Queen

1 c. molasses or dark
syrup
1 c. sugar
1 c. lard
1 c. oleo
1 tsp. salt
1/2 tsp. cinnamon
1/2 tsp. cloves

1/2 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. anise oil
1 tsp. soda
1 egg
5 c. flour or until
dough handles well

Mix ingredients together. Roll in long thin rolls about 1-1/2" in diameter. Chill rolls. Slice, bake at 350° for 10-12 min. until brown. A very good spice cookie to make in fall and winter.

Peanut Butter Cookies

Pat DeBruin
Ruth Brandenhorst

1 c. lard
1-1/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. brown sugar

1 c. peanut butter
2-1/2 c. flour
2 tsp. baking soda
1/2 tsp. salt
1/2 c. chopped
peanuts (optional)

Mix lard and sugars until smooth. Blend in eggs and vanilla and then peanut butter. Gradually add sifted dry ingredients. Drop by teaspoon on cookie sheet and flatten with a fork or a cut glass dish dipped in sugar. Bake 10-15 min. at 350°.

Peanut Cookies

Betty Molyneux

2 c. sugar
1/3 c. butter
1/3 c. lard
4 eggs
4 tsp. cocoa

1-1/2 c. flour
1 tsp. vanilla
1 c. salted peanuts,
ground
1/2 tsp. baking powder

Cream sugar, butter and lard; add eggs and dry ingredients. Bake in cake roll pan in 350° oven for 20-30 min. Be careful to not overbake.

Salted Peanut Cookies

Pam Roberts

1 c. lard
 1 c. white sugar
 1 c. brown sugar
 2 eggs
 1 tsp. vanilla

1-1/2 c. flour
 1 tsp. salt
 1 tsp. baking powder
 3 c. quick oatmeal
 1-1/2 c. salted peanuts

Cream first five ingredients. Add remaining ingredients. Mix together well and form into balls. Place on cookie sheet and flatten with a glass. Bake at 350° for 10-15 min.

Salted Peanut Cookies

Eileen Blom

1-1/2 c. brown sugar
 3/4 c. white sugar
 2 eggs
 1 c. lard
 3 c. flour

1 tsp. soda
 1 Tbsp. hot water
 1/2 c. coconut
 1 c. salted peanuts

Mix in order given. Then bake at 350° for 10 min.

Chocolate Butterflies

Donna Van Zante

2 c. flour
 1/2 c. cocoa
 2 tsp. baking powder
 1/2 c. lard
 1/2 c. peanut butter

1-3/4 c. sugar
 2 eggs
 1-1/2 tsp. vanilla
 1/3 c. milk

Sift together flour, cocoa and baking powder. Cream lard and peanut butter. Add sugar and cream again. Add eggs and flavoring and beat well. Add dry ingredients alternately with the milk, blending thoroughly. Drop by tsp. on ungreased baking sheet. Press with fork to flatten. Bake about 8 min. at 350°. Do not overbake. Should be soft when done.

Chocolate Hermits

1-1/3 c. flour
 2 tsp. baking powder
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 c. lard
 1 c. sugar

Barb Antolik

1 egg, well beaten
 3 sq. unsweetened
 chocolate, melted
 1 tsp. vanilla
 1/3 c. milk
 1 c. chopped raisins

Cream shortening; add sugar and cream well. Add egg and chocolate and blend well. Add vanilla and milk. Stir in dry ingredients and raisins. Mix well. Chill 30 min. Drop by teaspoonfuls on greased baking sheet. Bake at 350° for 15 min.

Orange Slice Cookies

1-1/2 c. brown sugar
 1/2 c. lard
 2 eggs
 2 c. flour
 1 tsp. soda

Jone Molyneux

1/2 tsp. salt
 1 lb. orange slice candy
 1/2 c. flaked coconut
 1/2 c. quick cooking
 oatmeal

Cream sugar and lard. Beat in eggs. Sift 1-1/2 c. flour, soda and salt. Blend into the creamed mixture. Cut orange slices into small pieces and mix with the remaining 1/2 c. flour; add with the remaining ingredients. Drop by tsp. onto greased cookie sheet. Bake at 325° for 12 min. Yields 5 doz.

Orange Delight Cookies

3/4 c. lard
 1-1/2 c. brown sugar
 2 eggs
 1 tsp. vanilla
 1-1/2 tsp. orange rind

Mary Sexton

1/2 tsp. baking soda
 1/2 c. buttermilk
 3 c. flour
 1-1/2 tsp. baking powder
 1/4 tsp. salt

Cream lard and brown sugar; add eggs, vanilla and orange rind. Beat well; dissolve soda in buttermilk and add creamed mixture. Add flour, baking powder and salt. Drop by spoonfuls onto greased baking sheet. Bake at 375-400° for 12-15 min. Frost while warm. Frosting recipe follows.

(Continued)

Orange-Cream Cheese Frosting (Continued)

2-3 oz. pkgs. cream cheese	1-1/2 tsp. vanilla
4 tsp. orange juice	1 lb. sifted powdered sugar
dash of salt	

Combine cheese and orange juice in large mixing bowl, beat on low speed until blended. Add salt and vanilla; add sugar gradually while beating. When blended, heat at high speed for 2-1/2 min.

Brown Sugar Cookies

Linda Dop

3 c. flour	3/4 c. lard
1 tsp. baking powder	2 eggs, beaten
1 tsp. soda	2 c. brown sugar
1/2 tsp. salt	1 tsp. vanilla

Sift together flour, baking powder, soda and salt; add lard and mix like pie crust. Then mix together eggs, brown sugar and vanilla and add to first mixture. Roll to walnut-sized balls. Pat and bake. Add sugar to top if desired. Bake 5-7 min. at 350°.

Snackerdoodle Cookies

LaDonna Blunk

1-1/2 c. sugar	2-3/4 c. flour
1 c. lard	2 tsp. cream of tartar
2 eggs	1 tsp. soda
1/2 tsp. salt	

Mix thoroughly the sugar, lard and eggs. Sift the remaining ingredients together. Add sifted ingredients to the creamed mixture. Chill the dough. Roll into balls the size of a walnut. Roll into a mixture of 2 Tbsp. sugar, 1 tsp. cinnamon. Place cookies 5" apart on ungreased cookie sheet. Bake 8-10 min. until lightly brown, but still soft. Preheat oven to 400°. They puff up while baking, then settle down to a crackle top.

"After School" Cookies

Erlyne DeJong

1-1/2 c. sugar
 1 c. lard
 2 eggs
 1 tsp. vanilla
 1 c. ground raisins

2-1/2 c. flour
 1 tsp. cinnamon
 1/2 tsp. cloves
 1 tsp. soda
 1 c. chopped nuts

Combine and beat well the sugar, lard, eggs and vanilla. Then add the raisins and nuts, and the rest of the ingredients. Bake 7 min. at 350°.

Grandma's Fork Cookies

Lillian Duffus

2 c. brown sugar
 1 c. lard
 3 eggs
 1 tsp. vanilla

1 tsp. lemon extract
 2 tsp. baking soda
 2 tsp. cream of tartar
 3-3/4 c. flour

Cream sugars and lard together in large bowl. Add eggs and extracts and beat well; with electric mixer. Sift dry ingredients together and mix with first mixture. Drop by tsp. on cookie sheet and form into a ball. Press each of these balls with a table fork. Bake at 350° for 10 min. Will make about 4 doz. cookies that are very good and economical. Any child that can use a mixer can make these.

Sally Ann Cookies

Brenda Bruinekool

2 c. brown sugar
 4-1/2 c. flour
 3 eggs
 1 c. butter
 1/2 c. lard

2 tsp. cinnamon
 1 tsp. soda
 1 tsp. baking powder
 1 c. nuts

Mix all together and form into rolls. Refrigerate overnight. Slice and bake at 350° for 9 min.

Spritz Cookies

Linda Wichart

1 c. butter
 1 c. lard
 3 eggs
 2 tsp. almond flavoring

2 tsp. baking powder
 4-1/2 c. flour
 dash of salt

Beat butter, lard, sugar and eggs until smooth and creamy. Add remaining ingredients and blend well. Put in cookie press and make cookies and bake. Bake at 350° until lightly browned.

Jelly Surprise Cookies

Arlys Van Kooten

1/2 c. lard
 1 c. sugar
 1/4 tsp. butter flavoring
 1 tsp. vanilla
 1 tsp. cream of tartar

2 c. & 2 Tbsp. sifted
 flour
 1/2 tsp. soda
 1/4 tsp. salt
 stiff jelly or jam

Cream the shortening and sugar together; then beat in eggs and flavorings. Sift dry ingredients together and add to the creamed mixture. With a teaspoon drop very small amounts of dough onto a greased cookie sheet, and using a thimble dipped in flour, make depressions in the center of each cookie. Fill depressions with small amounts of jelly or jam. Bake in a 425° oven 8-10 min.

Monster Cookies

Lori Antolik

1 c. shortening (lard)
 2-1/3 c. brown sugar
 2 c. white sugar
 2-1/2--3 c. peanut butter
 1/2 lb. M & M candy

6 eggs
 4 tsp. soda
 9 c. oatmeal
 1 c. chocolate chips
 1/4 c. vanilla

Mix shortening, sugar and peanut butter. Add eggs, vanilla and soda; mix well. Stir in oatmeal, candy, and chips. Bake at 350° for 10 min.

Date Nuggets

2-1/2 c. flour
 1/2 tsp. salt
 1 tsp. soda
 3 tsp. cinnamon
 1 c. lard

Sondra Van Der Pol

1-1/2 c. brown sugar
 3 eggs
 2 c. chopped walnuts
 1-1/4 c. chopped dates
 1 tsp. vanilla

Mix dry ingredients. Cream lard and brown sugar. Beat in eggs. Add dry ingredients; mix well. Stir in dates, walnuts and vanilla. Shape into balls or drop by tsp. Bake at 350° for 10-12 min.

Bacon'n Egg Cookies

1-1/4 c. flour (white & whole wheat)
 2/3 c. brown sugar
 1/2 c. Grape Nuts cereal
 1/2 lb. bacon, cooked crisp & crumbled

Nebraska Porkettes

1/2 c. lard, melted
 1 egg, beaten
 2 Tbsp. frozen orange juice concentrate
 1-1/2 Tbsp. grated orange peel

Mix flour, sugar, Grape Nuts and bacon. Add remaining ingredients and blend well. Drop by Tbsp. on a sheet and bake at 350° for 10-12 min. or until light brown.

Sugar Cookies

1 c. margarine
 1 c. lard or shortening
 1 c. white sugar
 4 c. flour
 1 tsp. cream of tartar

Joy Barthelman
Barbara Barthelman

1 c. powdered sugar
 2 tsp. vanilla
 2 eggs
 1 tsp. soda

Cream until fluffy the margarine, lard and sugar. Then beat in the eggs, powdered sugar and vanilla. Add to that the rest of the ingredients. Roll in balls. Roll in sugar. Put on greased cookie sheet. Flatten with fork or bottom of glass. Bake at 350° for 8-10 min.

Peanut Butter Chocolate
Chip Cookies

Cindy Van Veldhuizen

1 c. lard
 1 c. brown sugar
 1 c. white sugar
 3/4 c. peanut butter
 2 eggs

2-1/2 c. flour
 1 tsp. soda
 1 tsp. salt
 1 tsp. vanilla
 1 c. chocolate chips

Cream lard and sugar. Add beaten eggs and peanut butter. Sift soda and salt with flour. Add vanilla. Add chocolate chips. Form into balls and roll in white sugar. Put on greased cookie sheet and press flat with fork. Bake at 375° for 12-15 min.

Chocolate Chippers

Kelly Owens

1/4 c. lard
 1/4 c. butter
 1/2 c. sugar
 1/4 c. brown sugar
 1 c. sifted flour
 3/4 tsp. salt

1/2 tsp. soda
 1-6 oz. pkg. chocolate
 chips
 1 egg
 1 tsp. vanilla
 1/2 c. nuts (optional)

Cream shortening, sugars, egg and vanilla until light and fluffy. Sift together dry ingredients; stir into creamed mixture. Blend well. Add chocolate chips and nuts. Drop from tsp. 2" apart on a greased cookie sheet. Bake in moderate oven (375°) for 10-12 min.

Chocolate Chip Cookies

Henrietta Groenenboom

1 c. lard
 3/4 c. sugar
 3/4 c. brown sugar
 2 eggs
 1 tsp. vanilla
 1/2 tsp. water

2 c. flour
 1 tsp. baking soda
 1 tsp. salt
 1 c. wheat flakes
 1/2 c. Grape Nuts
 1 c. chocolate chips

Cream lard, sugars, eggs, vanilla and water. Sift together flour, baking soda and salt. Add to creamed mixture. Then add wheat flakes, Grape Nuts and chocolate chips. Drop on cookie sheet and bake 10-12 min. at 375°.

Chocolate Chip Cookies

1 c. lard
 3/4 c. brown sugar
 3/4 c. white sugar
 2 eggs, beaten
 2 Tbsp. hot water
 2-1/2 c. flour
 1/2 c. nuts

Combine and beat well the lard, sugars, eggs, and hot water. Then add the rest of the ingredients. Bake at 350° for 10 min. or until done.

Chocolate Chip Cookies

1/2 c. lard
 1/2 c. oleo
 3/4 c. white sugar
 3/4 c. brown sugar
 1 tsp. vanilla
 2 c. chocolate chips

Cream lard, oleo and sugars, water and eggs until light colored. Mix dry ingredients; add to lard mixture. Add chips. Drop by tsp. on cookie sheet. Bake at 350° for 10-12 min.

Rena's Sugarless, Eggless Cookies

1 c. honey
 1/2 c. lard
 1-1/4 tsp. soda dissolved
 in 1 c. sour milk
 1-3/4 c. flour

Blend honey and lard. Alternately add the soda mixture and the flour. Add rest of ingredients. Spread 1/4" thick in a greased pan. Bake at 325°.

Eileen Blom

1 tsp. soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 1 tsp. vanilla
 1-12 oz. pkg. chocolate
 chips
 1/2 c. coconut

Sondra Van Der Pol

1/2 tsp. water
 2 eggs
 2-1/4 c. flour
 1 tsp. soda
 1 tsp. salt

Billie Albertson

pinch of salt
 1/2 tsp. cinnamon
 1-1/2 c. bread crumbs
 1/2 c. raisins, ground

Oatmeal Cookies

1/2 c. margarine
 1/2 c. lard
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 1 tsp. vanilla
 1 c. chopped nuts

Cream shortening and sugar, add eggs and vanilla. Beat well. Sift dry ingredients together and add to creamed mixture. Add remaining ingredients. Drop by tsp. on a lightly-greased cookie sheet. Bake at 375° for 10 min.

Oatmeal Crispies

1-1/4 c. lard
 1/2 c. oleo
 2 c. white sugar
 2 c. brown sugar
 4 eggs
 1 tsp. vanilla

Cream lard, oleo, eggs, vanilla and sugars. Add dry ingredients. Mix well. Shape into rolls and refrigerate. Chill. Slice and bake at 350° for 8 min.

Oatmeal Cookies

1 c. white sugar
 1 c. lard
 2 c. flour
 1 tsp. baking powder
 1 tsp. vanilla
 6 oz. chocolate chips
 (optional)

Cream lard and sugars. Add egg and vanilla. Sift dry ingredients and stir in oatmeal. Bake at 350° until golden brown.

Joan Harvey

2 c. flour
 1 tsp. soda
 1 tsp. baking powder
 1/4 tsp. salt
 2 c. quick oatmeal
 1 c. coconut

Nancy VandeHaar

1/2 c. nuts
 3 c. flour
 2 tsp. salt
 2 tsp. soda
 6 c. uncooked oatmeal

Cynde Richards

1 c. brown sugar
 2 eggs
 1 tsp. soda
 1/2 tsp. salt
 1-1/4 c. oatmeal

Ice-Box Oatmeal Cookies

1/2 c. lard
 1/2 c. butter
 1 c. sugar
 1 c. brown sugar
 2 eggs
 1 tsp. vanilla

Mix well and form into rolls. Chill. Slice then.
 Bake 12-15 min. at 375°.

Marguerite's Oatmeal Wafer Cookies

1 c. brown sugar
 1 c. lard
 1/2 tsp. salt

Mix the sugar and flour. Add the lard. Stir in the
 oats and salt. Add the soda mixture. Stir and shape
 into rolls. Chill. Slice thin and bake in hot oven.

Oatmeal Chip Cookies

2 c. flour
 1 tsp. soda
 1 tsp. salt
 2 eggs
 2 c. quick rolled oats
 1 c. chocolate chips

Cream the lard and sugars together. Blend in eggs and
 mix well. Sift the flour, soda and salt together and
 add to first mixture. Add the rest of the ingredients.
 Drop by tsp. on ungreased cookie sheet. Bake at 350°
 for 10-12 min.

Billie Albertson

1-1/2 c. flour
 1 tsp. soda
 1 tsp. salt
 3 c. quick oats
 1/2 c. nuts

Billie Albertson

1 c. flour
 3 c. oats
 1 tsp. soda dissolved
 in 1/4 c. hot water

Carolyn Clark

1 c. lard
 1 c. white sugar
 1 c. brown sugar
 3 oz. Eng. walnuts
 (optional)

Oatmeal Chip Cookies

Marilyn Veenstra

1 c. lard
 1 c. brown sugar
 1 c. white sugar
 2 well-beaten eggs
 1 Tbsp. vinegar
 1-1/2 tsp. vanilla

1 tsp. butter flavoring
 1-1/2 c. sifted flour
 1 tsp. salt
 1 tsp. soda
 3 c. quick cooking oats
 1 c. chocolate chips

Thoroughly cream lard and sugars; add eggs and flavorings; beat well. Sift dry ingredients; add to creamed mixture. Add oats and chips. Mix well. Drop with tsp. on ungreased cookie sheet and press with fork. Bake for 10 min. at 350°.

Real Plain Oatmeal Cookies

Donna Van Zante

1/2 c. lard
 1/2 c. butter or margarine
 1 c. white sugar
 1 c. brown sugar
 1/2 tsp. butter flavoring
 2 eggs

1 tsp. vanilla
 1-1/2 c. flour
 1 tsp. soda
 1 tsp. salt
 3 c. rolled oats

Cream together shortening, butter or margarine, sugars, and butter flavoring until smooth. Add eggs and vanilla flavoring. Beat well. Sift dry ingredients together and add. Stir in oats. Drop by tsp. from bowl onto greased cookie sheet. Bake 8 min. at 350-375°. If you like a chewy cookie, do not bake too long. For a crisp cookie, bake a little longer.

Good Oatmeal Cookies

Mary Bruinekool

1/2 c. lard
 1 tsp. salt
 1 tsp. cinnamon
 1 tsp. vanilla
 1 Tbsp. molasses
 raisins, peanuts, or
 coconut

1 egg
 3/4 tsp. soda
 1 c. flour
 1 c. oatmeal
 1 c. sugar

Mix lard, salt, cinnamon, vanilla, molasses and sugar. Add eggs. Add rest of ingredients, leaving the raisins, nuts or coconut until last.

Special Oatmeal Cookies

Carolyn Clark

1 c. lard	1 tsp. baking powder
1 c. brown sugar	1/2 tsp. soda
1 c. white sugar	1/2 tsp. salt
2 eggs	1-2/3 c. flour
1 tsp. vanilla	1-2/3 c. quick oats
1/2 tsp. almond flavoring	1 c. raisins
1/2 tsp. butter flavoring	1 c. nuts (optional)

Cream sugars and lard and add eggs. Beat until fluffy. Add sifted dry ingredients. Mix in oats, nuts and raisins. Drop on ungreased cookie sheet. Bake at 350° for 10-12 min.

Butterscotch Oatmeal CookiesSusan Henrich
State Porkette Treasurer

1-1/2 c. flour	1 Tbsp. hot water
1 tsp. soda	1 pkg. butterscotch chips
1 c. lard	2 c. quick rolled oats
3/4 c. brown sugar	1 tsp. vanilla
3/4 c. white sugar	walnuts, if desired
2 eggs, beaten	

Cream lard and sugars; add beaten eggs, soda dissolved in hot water and vanilla. Add flour, rolled oats, butterscotch chips and nuts. Mix well. Drop by tsp. on greased baking sheet and bake at 350° for 10-12 min.

Coconut Drop Cookie

Evelyn Kinsinger

1 c. lard	1 c. white sugar
1 Tbsp. vinegar	2 c. flour
1 tsp. vanilla	2 c. oatmeal
1 tsp. baking powder	1 c. brown sugar
1 tsp. salt	1 c. flaked coconut
1 tsp. soda	2 eggs

Cream lard, sugars, eggs, vinegar and vanilla. Sift dry ingredients and mix together. Drop by tsp. on ungreased cookie sheet and bake at 350° for 12 min. Makes 5-6 doz.

Coconut Crunchies

Carla Ferguson

1/2 c. lard
 1/2 c. butter
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 2 c. flour

2 c. quick oatmeal
 2 tsp. baking soda
 1 tsp. baking powder
 1 tsp. salt
 1 tsp. vanilla
 1 c. coconut

Cream lard, butter, sugars and eggs until fluffy. Add remaining ingredients in order given, blending well. Chill dough. Roll into balls and place on greased cookie sheet. Bake at 350° for 8-10 min.

Cracked Coconut Oat Cookies

Lucille DeWitt

1/2 c. lard
 1/2 c. margarine
 1 c. brown sugar
 1 c. white sugar
 2 eggs
 2 tsp. vanilla

2 c. flour, sifted
 1 tsp. baking powder
 1 tsp. baking soda
 1/2 tsp. salt
 2 c. quick cooking oats
 1 c. flaked coconut

Cream shortening, margarine and sugars, making light and fluffy. Add eggs one at a time, beating well after each addition. Blend in vanilla. Sift flour, baking powder, soda and salt together. Gradually add to the creamed mixture. Mix well. Stir in oats and coconut. Dough is very stiff. Shape into 1" balls. Place 2" apart on greased cookie sheet. Flatten with glass which has been dipped in water. Bake at 350° for 15 min. or until golden brown. Makes 7 doz.

Mock Coconut Cookies

Cindy Van Veldhuizen

Grand Prize Jr. Baked Goods
 1979 "Make It With Lard" Contest

1/3 c. lard
 1 tsp. coconut extract
 1 pkg. (2 oz.) instant
 mashed potatoes

1 egg
 1 pkg. (5-1/2 oz.)
 Bixmix
 1 c. sugar

(Continued)

Mock Coconut Cookies (Continued)

Cream together lard, sugar and coconut extract. Add egg and beat. Stir in biscuit mix and potato flakes. Cover bowl and chill one hour. Shape into marble-sized balls. Place 2" apart on ungreased cookie sheet. Bake 12-14 min. at 375°.

Crispy Cookies

Cheryl Newendorp

1/2 c. lard
 1/2 c. oleo
 1/4 tsp. butter flavoring
 1 c. white sugar
 1 c. brown sugar
 2 eggs
 1 tsp. vanilla
 2 c. Rice Krispies

1/2 tsp. coconut
 flavoring
 2-1/4 c. flour
 1 tsp. soda
 1/2 tsp. baking powder
 1/2 tsp. salt
 2 c. oatmeal
 1 c. coconut

Mix all together, leaving the oatmeal, Krispies and coconut until last. Roll into balls. Bake 10-12 min. at 350°.

Granola Cookies

Pam DeBruin

1 c. sugar
 1 c. brown sugar
 1 c. lard
 2 eggs
 1 tsp. vanilla

2 c. flour
 1 tsp. soda
 1 tsp. baking powder
 2 tsp. salt

Blend sugars and lard and beat well. Add eggs and vanilla. Sift together the dry ingredients and add to the first mixture and beat well. Add and mix 2 c. granola and one 6 oz. pkg. chocolate chips. Drop by tsp. on cookie sheet and bake. Bake at 350° until brown, about 15 min.

Country Style Granola

Pam DeBruin

5 c. rolled oats
 1-1/2 c. wheat germ
 1 c. shredded coconut
 1 c. chopped peanuts
 1/2 c. whole bran cereal

1/2 c. brown sugar
 1/2 c. cooking oil
 1/3 c. water
 2 tsp. vanilla

Combine oats, wheat germ, coconut, peanuts, bran cereal and brown sugar in a large bowl. Mix well. Combine oil, water and vanilla. Pour over cereal mixture. Mix thoroughly. Turn mixture into 15-1/2 by 10-1/2 jelly roll pan or shallow roasting pan. Bake in 350° oven 1 hr. Stir every 15 min. Cool. Store in covered containers. Makes 10 cups.

Cereal Cookies

Marcia Vander Meiden

2 c. flour
 1 tsp. baking powder
 1 tsp. soda
 1 c. Cornflakes or
 Wheaties, crushed
 1 c. oatmeal

1 c. lard
 1 c. white sugar
 1 c. brown sugar
 2 eggs
 1 tsp. salt
 1 tsp. vanilla

Mix together. Nuts, dates, raisins or salted peanuts may be added. Roll into balls. Press down. Bake in 375° oven for 10-15 min.

Wheaties Cookies

Anne De Kock

1 c. white sugar
 1 c. brown sugar
 1/2 c. lard
 1/2 c. margarine
 2 eggs
 1 tsp. soda

1/2 tsp. baking powder
 1/2 tsp. salt
 1 tsp. vanilla
 2 c. coconut
 2 c. Wheaties
 2 c. flour

Cream sugars and lard and margarine. Add eggs, then the rest of the dry ingredients. Bake at 350° for 10 min.

BARS

Soft Cocoa Brownies

Marcia Vander Meiden

2 c. sugar
 1/2 c. lard
 4 eggs
 1/2 c. cocoa
 1-1/2 c. flour

1 tsp. baking powder
 1/2 tsp. salt
 1/2 c. milk
 1 tsp. vanilla
 1 tsp. red coloring

Mix in order adding eggs one at a time. Bake in
 11 x 16" greased pan for 25 min. at 350°.

Almond Bars

Hilda Broenendyk
 Grand Prize Sr. Division of
 1976 "Make It With Lard" Contest

Crust:

4 c. flour
 2 tsp. sugar
 2 tsp. salt
 1-1/2 tsp. baking powder
 1-1/2 c. lard
 1 egg
 1/2 c. water
 1-1/2 Tbsp. vinegar

Filling:

3 c. sugar
 6 Tbsp. flour
 6 egg yolks, beaten
 10 Tbsp. milk
 4 Tbsp. almond
 extract

Sift dry ingredients, cut in lard, whip eggs, water
 and vinegar, and stir into flour mixture. Divide
 dough in half and line 10 x 15" pan. Combine filling
 ingredients and spread over bottom crust. Top with
 other half of dough. Spread top with cream and
 sprinkle with sugar. Prick crust. Bake 30 min. at
 350°. Cut into bars. Dough is also very good
 for pie crust.

Almond Bars

Marilyn Vos

Crust:

4 c. flour
 1 Tbsp. sugar
 1-1/2 tsp. salt
 1-1/2 tsp. baking powder

1-1/2 c. lard
 1 egg
 1/2 c. water
 1-1/2 Tbsp. vinegar

(Continued)

Almond Bars (Continued)

Filling:

3 c. sugar	8 Tbsp. milk
6 Tbsp. flour	4 Tbsp. almond
4 egg yolks, beaten	flavoring

Sift dry ingredients for crust from previous page. Cut in lard. Whip egg, water and vinegar. Stir into flour. Divide dough in two portions. Roll out. Lay one piece on cookie sheet, pressing up sides. Combine filling and spread over dough. Place top dough on sealing edges well. Brush with cream and sprinkle with sugar. Bake at 350° for 30 min.

Almond Patties

Cindy Van Veldhuizen

Crust:

1/2 c. butter
1/2 c. lard
2 c. flour
1/2 c. water

Filling:

4 egg yolks
1/2 c. milk
1/3 c. flour
2 c. sugar
4 tsp. almond extract

Roll out crust. Place half on bottom of 8 x 12" pan. Pour in filling. Cover with the other half of crust. Brush with milk and sugar. Bake at 350° for 40-45 min.

Danish Apple Bars

Mildred Harvey

2-1/2 c. flour
1 Tbsp. sugar
1 c. lard
3/4 tsp. salt
1 egg yolk

milk
1 c. crushed corn
flakes
1 c. sugar
1 Tbsp. cinnamon

Combine flour, sugar, lard, and salt as for pie crust. Add milk to egg yolk to make 2/3 c. liquid. Add to flour mixture and toss lightly. Roll out half of dough a little larger than jelly roll pan. Place carefully into bottom. Sprinkle with corn flakes.

(Continued)

Danish Apple Bars (Continued)

Layer apples, then sugar and cinnamon. Top with remaining rolled dough. Seal edges to prevent juice from getting under crust. Make steam vents. Bake 1 hr. at 375°. Glaze with: 1 c. powdered sugar and 1-2 Tbsp. milk while warm. Cut into bars.

Danish Apple Bars

Lucille DeWitt

3 c. sifted flour
 1 tsp. salt
 1 c. lard
 1 egg yolk, beaten
 milk
 1 c. crushed corn flakes
 8 large apples, peeled
 and sliced

1 c. sugar
 1 tsp. cinnamon
 1 egg white, beaten
 stiff
 1 c. sifted powdered
 sugar
 3 Tbsp. water
 1 tsp. vanilla

Sift flour and salt into bowl. Cut lard in until crumbly. Add enough milk to egg yolk to make 1/2 c. Add to flour mixture. Mix until moistened. Divide dough almost in half. Roll out larger half; place in 15-1/2 x 10-1/2" jelly roll pan. Press up on sides on pan. Sprinkle with corn flakes. Arrange apple slices over corn flakes. Combine sugar and cinnamon; sprinkle over apples. Roll out other half of dough to fit top. Make vents in top. Moisten edges of dough with water; seal. Spread egg white over crust. Bake in 375° oven for 1 hr. or until golden. Mix powdered sugar, water and vanilla well. Spread over bars while warm. Makes 12 servings.

Snowy Glazed Apple Squares

Pat De Bruin

2-1/2 c. flour
 1/2 tsp. salt
 1 c. lard
 2 eggs, separated
 milk
 1 c. sugar

1-1/2 c. crushed corn
 flakes
 8-10 medium apples,
 sliced or 1 large
 can prepared apples
 1-1/2 tsp. cinnamon

Combine flour and salt in a bowl. Cut in lard. In a measuring cup beat egg yolks with enough milk to
 (Continued)

Snowy Glazed Apple Squares (Continued)

make $\frac{2}{3}$ c. Add to flour mixture and toss lightly. Divide dough almost in half. Roll large portion to fit 15 x 10" jelly roll pan. Sprinkle with corn flakes and spread apples over the flakes. If using prepared apples, omit sugar. If not, combine sugar and cinnamon and sprinkle over apples. Roll out remaining dough. Place on top and seal edges. Beat egg whites until foamy. Spread over top crust. Bake 1 hr. at 350° . Cool and glaze.

Glaze: 1- $\frac{1}{2}$ c. powdered sugar, 3 Tbsp. water and 1- $\frac{1}{2}$ tsp. vanilla.

Apple Pie Bars

Nellie Wyngarden

2- $\frac{1}{2}$ c. flour
 $\frac{3}{4}$ tsp. salt
 1 c. lard
 1 egg, separated
 milk
 1 c. crushed corn flakes

3 c. sliced apples
 1 c. sugar
 $\frac{1}{4}$ tsp. cinnamon
 2 Tbsp. flour
 4 Tbsp. tapioca

Mix flour, salt and lard as for pie crust. Add enough milk to egg yolk to make $\frac{2}{3}$ c. liquid. Blend well. Roll out half of dough to fit 13 x 9 x $\frac{1}{2}$ " pan. Cover with crushed corn flakes. Arrange apple slices and sprinkle with mixture of sugar, cinnamon, flour and tapioca. Cover with remainder of dough rolled out. Beat egg white until foamy and brush over top of dough. Bake in 425° oven 10 min. Finish baking at 375° for 20 min. Cut into bars.

Oatmeal Bar Cookies

Donna Gatton

1/2 c. lard
 1/2 c. white sugar
 1/2 c. brown sugar
 1/3 c. crunchy peanut butter
 1/2 tsp. soda
 1 egg

1 c. oatmeal
 $\frac{1}{4}$ c. milk
 1 tsp. vanilla
 1 c. flour
 $\frac{1}{8}$ tsp. salt

(Continued)

Oatmeal Bar Cookies (Continued)

Cream lard, sugar and peanut butter. Beat in egg, then add milk and vanilla. Sift flour, salt and soda. Then add to other ingredients. Stir in oatmeal. Spread into 9 x 13" greased pan. Bake at 350° for 20 min. Frost when cool with following:

1 c. unsifted powdered sugar	3 Tbsp. butter
1 Tbsp. cocoa	1 Tbsp. cream
1 tsp. vanilla	

Beat until smooth.

Oatmeal Date Bars

Lucille DeWitt

3 c. cut-up dates	1 c. brown sugar
1/4 c. white sugar	1-3/4 c. sifted flour
1 c. water	1 tsp. salt
1/2 c. lard	1/2 tsp. soda
1/4 c. butter or margarine	1 c. quick cooking oats

Combine dates, white sugar and water in small saucepan. Cook over low heat, stirring constantly, until mixture is thick. Set aside to cool. Cream shortenings and brown sugar until light and fluffy. Add sifted dry ingredients. Mix well. Stir in oatmeal. Press half of mixture in greased 9 x 13" pan. Spread with cooled date filling. Top with remaining half of crumb mixture patting slightly. Bake 25-30 min. at 400°. Cool and cut into bars. Makes 2 doz.

Oatmeal Peanut Butter Bars

Phyllis Fox

1/2 c. lard	1 tsp. vanilla
1/2 c. brown sugar	1 c. flour
1/2 c. white sugar	1/2 tsp. soda
1/3 c. crunchy peanut butter	1/8 tsp. salt
1 egg	1 c. oatmeal
1/4 c. milk	

(Continued)

Oatmeal Peanut Butter Bars (Continued)

Cream lard, sugars and peanut butter. Beat in egg; add milk and vanilla. Add sifted dry ingredients. Stir in oatmeal. Spread in 9 x 13" greased pan. Bake 20 min. at 350°.

Peanut Butter Bars

Eileen Blom

1/2 c. lard
1/2 c. white sugar
1/2 c. brown sugar
1 egg
1/2 c. peanut butter

1/2 tsp. salt
1/2 tsp. vanilla
1 c. sifted flour
1/2 tsp. soda
1 c. oatmeal

Cream lard and sugars. Add egg, peanut butter, salt, and vanilla. Stir in flour, soda and oatmeal. Spread and pat into 9 x 13" pan. Bake 20-25 min. at 325°. Remove from oven and sprinkle 1-12 oz. pkg. chocolate chips over top. Let stand 5 min, then spread out. Drizzle over top 1/2 c. powdered sugar, 1/4 c. peanut butter, and 3 Tbsp. milk heated slightly. These melt in your mouth.

Coconut Praline Bars

Evelyn Kinsinger

1/2 c. lard
1-1/2 c. brown sugar
2 eggs
1-1/2 c. sifted flour

1 tsp. baking powder
1 tsp. salt
2 tsp. vanilla
3/4 c. flaked coconut

Melt lard in 2 qt. saucepan. Add remaining ingredients and mix well. Spread in greased 13 x 9 x 2" pan. Bake at 350° for 25 min. Cool and cut into bars. Makes about 2-1/2 doz.

Magic Coconut Squares

Carolyn Clark

1/3 c. white sugar
1/3 c. lard (room temp.)
1-1/2 c. graham cracker
crumbs
2 c. flaked coconut
chocolate chips

1-1/2 c. miniature
marshmallows
1 c. nuts (optional)
1 can (14 oz.)
sweetened condensed
milk

(Continued)

Magic Coconut Squares (Continued)

Stir together sugar, lard and graham cracker crumbs. Pat into bottom of 9 x 13" pan. Sprinkle in layers the coconut, marshmallows, and nuts. Drizzle milk over top evenly. Bake 25 min. at 350°. Remove from oven and drizzle melted chocolate chips over top.

Applesauce Bars

Bessie Mathes

3/4 c. lard
 1 c. sugar
 1 c. thick sweetened
 applesauce
 1 egg
 1-3/4 c. flour
 1 tsp. baking powder

1/2 tsp. soda
 1/2 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. cloves
 1/2 tsp. nutmeg
 1/2 c. raisins

Cream lard and sugar. Beat in egg. Add alternately the applesauce and sifted dry ingredients. Mix well. Add raisins. Sprinkle nuts and sugar on top and bake in 10 x 15" pan at 375° for 15-20 min. or bake and then frost with powdered sugar frosting and sprinkle with nuts.

Banana Apricot Bars

Carolyn Clark

1/2 c. lard
 1 c. brown sugar
 2 eggs
 2 mashed bananas
 1 c. apricot preserves

1-3/4 c. flour
 1/2 tsp. baking powder
 1/2 tsp. baking soda
 1/2 tsp. vanilla

Cream lard and brown sugar. Add eggs and beat until fluffy. Add bananas and apricots. Sift dry ingredients and add to creamed mixture. Beat well. Add vanilla. Spread into a greased and floured 9 x 13" pan. Bake at 350° for 40 min. Frost with orange frosting.

Lemon Bars

Jone Molyneux

Crust:

1-1/2 c. flour
 1/2 c. oatmeal
 1/4 c. brown sugar
 1/4 c. butter
 1/4 c. lard

Topping:

3 eggs, well beaten
 2 c. brown sugar
 1 c. coconut
 1/2 tsp. lemon
 flavoring
 1/2 tsp. salt
 1/2 c. walnuts
 2 Tbsp. lemon juice

Mix crust ingredients and press firmly into bottom of 13 x 9" pan and bake 10 min. at 350°. While crust bakes, mix topping ingredients. Spread evenly over crust and bake 20 min. at 350°.

Frosted Raisin Bars

Pat Winegardner

2 c. water
 1 c. raisins
 1-1/2 c. sugar
 1 c. lard

2 eggs, beaten
 2-1/2 c. flour
 1 tsp. soda
 1 tsp. cinnamon

Boil raisins in water until raisins are fluffy. Let them cool in the water, drain but reserve 1 c. water. Cream lard and sugar. Add the beaten eggs. Sift the dry ingredients together. Add them alternately with the raisin water to the sugar-lard mixture. Lightly flour drained raisins and fold them in. Bake in 10 x 15" pan at 350° for 20-30 min. Frost with powdered sugar frosting.

Frosted Pumpkin BarsPat Winegardner
Nancy Vande Haar

1 c. lard
 2 c. sugar
 4 eggs, beaten
 1 c. pumpkin
 2 c. flour

1 tsp. soda
 1 tsp. baking powder
 2 tsp. cinnamon
 1/2 tsp. salt
 1 c. rnuts

(Continued)

Frosted Pumpkin Bars (Continued)

Combine ingredients in given order. Bake in greased and floured 11 x 15" cookie sheet for 20-25 min. at 350°. Cool and frost.

Frosting:

3 oz. cream cheese softened	1 tsp. milk
6 Tbsp. soft butter	1 tsp. vanilla
3 c. powdered sugar	

Beat together well. Frost.

Frosted Pumpkin Bars

Jill Owens

1 c. lard	2 tsp. cinnamon
2 c. sugar	1 tsp. soda
4 eggs, beaten	1 tsp. baking powder
1 c. pumpkin	1/2 tsp. salt
2 c. flour	

Combine ingredients in order given. Pour into well-greased and floured 11 x 15" cookie sheet. Bake at 350° for 20-25 min. Cool and frost. Cut into squares.

Sausage Bars

Eileen Blom

1 c. very lean, unseasoned sausage	1 tsp. cinnamon
1/4 c. lard	1/2 tsp. allspice
1 c. sugar	1/2 tsp. salt
1 c. milk	1/2 tsp. cloves
1-1/2 c. flour	2 tsp. baking powder

Cream lard and sugar. Add sausage, milk and dry ingredients. Bake in 9 x 11" glass pan for 30 min. at 350°.

QUICK BREADS

Baking Powder Biscuits

Cynde Richards

3 c. flour
4 tsp. baking powder
1 c. cold milk

1 tsp. salt
6 Tbsp. lard

Mix dry ingredients; cut in lard. Add milk, knead lightly and pat out until about 1/2" thick. Cut with floured cutter. Bake in 450° oven for 12 min.

Biscuits

Mildred Harvey

2 c. flour
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar

2 tsp. sugar
1/2 c. lard
2/3 c. milk

Sift dry ingredients, cut in lard with pastry blender until like coarse crumbs. Add milk; stir until dough follows spoon. Knead a few turns on floured board. Pat or roll 1/2" thick. Cut and bake on ungreased cookie sheet in 450° oven, 10-12 min.

Mom's Biscuits

Billie Albertson

2 c. flour
2-1/2 tsp. baking powder
(not level)

4-6 Tbsp. lard
2/3-3/4 c. milk
3/4 tsp. salt

Sift flour, baking powder and salt. Cut in lard. Add milk. Mix lightly (the more you work biscuit dough, the tougher it will be). Roll out dough and bake at 450° for 12-15 min.

100 Stroke Muffins

Carol Benscoter

1 egg
1 c. milk
1/4 c. melted lard
2 c. flour

2 Tbsp. sugar
3 tsp. baking powder
1/2 tsp. salt

(Continued)

100 Stroke Muffins (Continued)

Beat egg, milk, and lard with fork 100 strokes. Add rest of ingredients and beat only 25 strokes. Bake at 425° for 20 min.

Donut Muffins

Marcia Vander Meiden

1/2 c. sugar	1 tsp. baking powder
1/4 c. lard	1 c. flour
1 egg	1/4 c. melted butter
1/2 c. milk	1/2 c. sugar
3/4 tsp. nutmeg	1 tsp. cinnamon

Mix all ingredients with the exception of the last three. Place in a 12 c. greased muffin tin. Bake at 375° for 15-20 min. Turn out and dip in melted butter and then mixture of sugar and cinnamon.

Raisin Muffins

Florence Vander Meiden

4 Tbsp. lard	1/2 tsp. soda
1 Tbsp. sugar	1 tsp. salt
1 egg	1 c. raisins
1 c. sour milk	1/4 c. melted butter
1-3/4 c. flour	1/2 c. sugar
2 tsp. baking powder	1 tsp. cinnamon

Wash raisins in hot water and drain. Cream lard and sugar, add egg and milk and mix well. Sift flour, baking powder, salt and soda. Add to first mixture and mix well. Add raisins. Bake in greased muffin tin in 375° oven for 15-20 min. Dip in butter and then in sugar and cinnamon, if desired.

AnaDama Bread

Francis Ferguson

2 c. water	2 tsp. salt
1/2 c. cornmeal (yellow)	2 pkg. dry yeast.
4 Tbsp. lard	1/2 c. warm water
1/2 c. milk molasses	7-1/2 c. flour (about)

(Continued)

AnaDama Bread (Continued)

Boil 2 c. water; add the cornmeal slowly to avoid lumps. Add lard, molasses and salt. Let cool until lukewarm. Add yeast to 1/2 c. lukewarm water. Add yeast mixture to cornmeal mixture and add flour slowly. Knead well. Cover and let rise until double in bulk. Knead again. Put in 2 loaves. Bake at 400° for 15 min. and then 350° for 45 min.

Banana Nut Bread

Eileen Blom

2-1/4 c. flour
2 tsp. baking powder
1/4 tsp. soda
3/4 tsp. salt
1/2 c. lard
2 Tbsp. milk

1 c. sugar
2 eggs
1/2 c. nuts
1 tsp. vanilla
1 c. or 203 bananas,
mashed

Sift flour, baking soda, and salt; then beat lard until creamy. Add sugar and beat till fluffy. Add eggs, and beat. Add nuts and vanilla. Add flour, mix alternately with bananas and milk. Put in a 9 x 5 x 3" pan. Bake 350° for 55 min.

Banana Nut Bread

Karen McCreedy

Past State Porkette President

1 c. sugar
1/2 c. lard
1/4 tsp. salt
2 eggs

3 crushed bananas
1/4 c. nuts
2 c. flour
1 tsp. soda

Cream lard and sugar; add beaten eggs, flour, salt, and soda. Crush bananas and mix in. Add nuts. Mix and let stand 15 min. Place in greased bread pan. Bake at 350° for 1 hr. (2 loaves)

Pineapple Pecan Bread

Lillian Duffus
 Grand Prize Sr. Baked Goods
 1979 "Make It With Lard" Contest

3/4 c. brown sugar	1/2 tsp. salt
1/4 c. lard	half of 6 oz. can frozen orange juice concen- trate, thawed
1 egg	1 can crushed pine- apple (8-3/4 oz.)
2 c. flour	
1 tsp. baking soda	
1/2 c. chopped pecans	

Cream sugar and lard; add egg, beating well. Sift dry ingredients together and add alternately with orange concentrate to cream mixture, stirring well with each addition. Stir in undrained pineapple and pecans. Turn into well-greased 9 x 5 x 4" loaf pan. Bake at 350° for 50-60 min. Remove from pan and cool on rack.

Pumpkin Bread

Barbara Oldham
 Sondra Van Der Pol
 2 tsp. soda
 1-1/2 tsp. salt
 1/2 tsp. baking powder
 1 tsp. cloves
 1 tsp. cinnamon
 2/3 c. raisins

2/3 c. lard
 2-2/3 c. sugar
 4 eggs
 1 can pumpkin (1 lb.)
 2/3 c. water
 3-1/3 c. flour
 2/3 c. chopped nuts

Heat oven to 350°. Grease two 9 x 5 x 3" loaf pans or three 8-1/2 x 4-1/2 x 2-1/2" loaf pans. In large bowl, cream lard and sugar until fluffy. Stir in eggs, pumpkin and water. Blend in flour, soda, salt, baking powder, cinnamon and cloves. Stir in nuts and raisins. Pour into pans. Bake about 70 min. or until wooden pick inserted into center comes out clean.

Gingerbread

3/4 c. brown sugar
 3/4 c. lard
 3/4 c. molasses
 2 eggs
 2-1/2 c. flour

Jone Molyneux

1-1/2 tsp. soda
 1 tsp. ginger
 1/2 tsp. nutmeg
 1/2 tsp. baking powder
 1 c. boiling water

Beat lard, eggs, sugar, and molasses together; then add rest of ingredients. Mix until well-blended. Then place in a greased baking dish. Bake 400° until toothpick comes out clean.

Gingerbread

1/2 c. lard
 1/2 c. boiling water
 1/2 c. brown sugar
 1/2 c. sorghum
 1 egg
 1-1/2 c. flour

Cynde Richards

1/2 tsp. salt
 1/2 tsp. soda
 1/2 tsp. baking powder
 3/4 tsp. ginger
 3/4 tsp. cinnamon

Cream lard, sugar and sorghum. Add egg and sifted dry ingredients. Add boiling water. Mix well. Pour into 9" pan. Bake 20-30 min. or until done at 350°. Serve with whipped cream.

Cherry Coffee Cake

1-1/4 c. sifted flour
 1/2 c. sugar
 1-1/2 tsp. baking powder
 1/4 tsp. salt
 1/4 c. lard
 1 beaten egg
 3 Tbsp. milk
 1/4 c. butter

Cynde Richards

1 tsp. vanilla
 1 can cherry pie filling (21 oz.)
 1/2 c. sifted flour
 1/4 c. brown sugar
 1/2 tsp. cinnamon
 1/2 tsp. cinnamon

In a bowl sift together 1-1/4 c. flour, sugar, baking powder and salt. Cut in lard until mixture resembles coarse crumbs. Combine beaten egg, milk and vanilla. Add to dry ingredients. Mix well. Spread mixture evenly in greased 11 x 7 x 1-1/2" pan.
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Cherry Coffee Cake (Continued)

Spoon cherry pie filling over batter. Combine 1/2 c. flour, brown sugar and cinnamon. Cut in 1/4 c. butter until mixture resembles coarse crumbs. Sprinkle over pie filling. Bake at 350° for 40-45 min. Cool 10 min. Then remove from pan to cool thoroughly.

Apple Rolls

2 c. flour
4 Tbsp. lard
4 tsp. baking powder
3/4 c. milk
1 tsp. cinnamon

Jone Molyneux

2 Tbsp. butter
4 peeled apples
1/4 tsp. salt
1 c. sugar

Mix flour, lard, baking powder, salt and milk. Mix to make soft dough. Roll out as for cinnamon rolls. Arrange apples, sliced, over dough. Sprinkle sugar, cinnamon and butter over apples. Roll up in long roll and slice as for cinnamon rolls. Place in a pan and pour following vanilla sauce, which has been cooked until thick, over all and bake at 350° for 35 min.

Vanilla Sauce:

1 c. sugar
1 tsp. butter
2 Tbsp. flour

1 c. boiling water
1 tsp. vanilla

YEAST BREADS

Buns

5-6 c. flour
 1/3 c. sugar
 1 tsp. salt
 1 egg
 1/2 c. melted lard

Marilyn Vos

1-1/2 c. water
 1 pkg. yeast
 1/2 c. warm water
 1 tsp. sugar

Dissolve yeast and sugar in warm water and let stand. Mix dry ingredients together and make well; put in water, egg and lard. Stir a little; then add yeast mixture. Stir all together. Let rise until double. Stir down and let rise again. Shape into buns. Let rise. Bake 350° for 15 min. Makes 2 doz.

Buns

2 c. milk
 4 Tbsp. lard
 1/2 c. sugar
 1-1/2 tsp. salt

Elizabeth Synhorst

2 eggs, well beaten
 2 pkg. quick dry yeast
 1/4 c. warm water
 6-6-1/2 c. flour

Dissolve yeast in warm water. Scald milk and add lard. Let cool. Then add sugar, salt and beaten eggs. Beat in 2 c. flour with electric mixer at medium speed. Beat hard. Now add remaining flour and beat it in by hand. Place in a greased bowl. Grease top of mixture lightly and let rise until double in bulk. Grease hands well and work down. Let rise again. Grease hands and form into buns. Be sure to keep buns flat. Let rise until light. Bake at 375° for 12-15 min. Makes 2 to 2-1/2 doz.

Buns or Dinner Rolls

8 c. flour
 1/2 c. sugar
 3 tsp. salt
 1/4 c. lard

Hilda Groenendyk

3 eggs
 2 cakes or pkgs. yeast
 1 c. scalded milk
 1-1/2 c. water

(Continued)

Buns or Dinner Rolls (Continued)

In a small bowl place the yeast, 1 tsp. sugar and 1/2 c. warm water. Set aside. In a large bowl place lard, sugar and salt with 1 c. scalded milk. Add remaining 1 c. water. Add eggs and beat. Add 2 c. flour and beat again; add the yeast mixture and beat some more. The more you beat, the finer the texture of the finished product. Now add the rest of the flour (2 c. at a time). Let rise, then work down and let rise again. Make into buns or rolls. Let rise again. Bake at 375° for 15-18 min. Makes 3 doz. buns or 4 doz. dinner rolls.

Dinner Rolls

Martha McGlothlen

1/2 c. warm water
2 pkg. yeast
2 tsp. salt
1/2 c. sugar

1/3 c. melted lard
1 c. water
1 egg, well beaten
4-2/3 c. flour

Dissolve yeast in water. Combine salt, sugar, lard and cold water. Add to dissolved yeast. Add eggs and 2 c. flour. Knead short time and place dough in greased bowl and cover. Let rise at room temp. until doubled in bulk. Punch down and let rise again. Form into balls on cookie sheet and let rise 1 hr. Bake at 400° for 12-15 min.

Yeast Rolls

Joy Barthelman

Barbara Barthelman

1/2 c. milk
1/4 c. sugar
1 tsp. salt
2 Tbsp. lard

1/4 c. warm water
1 pkg. yeast
1 egg
2-1/2 c. flour

Heat milk gently in pan. Stir while heating so it doesn't burn. Don't let it boil. Remove from heat and set aside. Measure sugar, salt, and lard into large mixing bowl. Pour hot milk into bowl. Stir until dissolved. Set it aside to cool to lukewarm. While milk cools, put 1/4 c. warm water into

(Continued)

Yeast Rolls (Continued)

measuring cup. Add yeast and stir until dissolved. When milk has cooled enough, add 1 c. flour. Stir until you have a smooth batter. Pour yeast into batter and stir. Scrape every bit out of cup. Break egg into measuring cup. Pour into batter and beat hard until egg is mixed in. Add 1-1/2 c. flour, mix with spoon. You might need to use a little more flour (1/4 c.) If it looks shiny when you stirred in 1-1/2 c. flour, add 1/4 c. more until dough looks dull. A soft dough, almost sticky, makes the best rolls.

Rolls

Myrtle Johnson

2 c. hot water
2 Tbsp. lard, heaped
1 pkg. yeast
1/2 c. lukewarm water

2 eggs, beaten
1/2 c. sugar
1 tsp. salt
flour

Place lard in hot water to melt. Mix yeast in warm water to dissolve. Add eggs to yeast, then sugar, salt. When lard and hot water have cooled to lukewarm, add it also. Add flour 2 c. at a time, stirring hard. Work in enough flour so it can be handled. Put in refrigerator or let rise right away. Make rolls and put in pans to rise. Bake at 325° 40 min.

Ice Box Rolls or Buns

Nellie Wyngarden

2 c. potato water
(unsalted)
1 c. mashed potatoes
1/2 c. lard
1/2 c. sugar

2 eggs, beaten
1 Tbsp. salt
2 cakes yeast
7-1/2 c. flour

Heat potato water, add mashed potatoes, lard, sugar, salt and cool to lukewarm. Dissolve yeast in 1/2 c. lukewarm water. Add 2 c. of sifted flour to first mixture. Add yeast and beat. Add beaten eggs and add rest of flour and mix thoroughly. Dough will be rather soft. Let rise in warm place until doubled.

(Continued)

Ice Box Rolls or Buns (Continued)

Pinch off 1/4 c. of dough for buns using greased hands to shape and flatten. Let rise until doubled. Bake at 375° for 20 min.

Mix-Easy Rolls

Henrietta Groenenboom

2 c. flour	1 Tbsp. salt
2 pkg. or 2 Tbsp. dry yeast	2 c. hot tap water
1/3 c. sugar	2 eggs
1/3 c. non-fat dry milk	4 c. flour
1/3 c. lard	

Combine first seven ingredients in large mixer bowl. Beat at medium speed. Add 2 eggs and beat well. Add flour, using around 6 c. total, until too stiff to beat with electric mixer. Turn onto floured board and knead, adding flour as needed to make a smooth, soft elastic dough. Knead until blisters form on surface of dough. Place in greased bowl with lid. Let rise until doubled. Knead down and form desired sweet or dinner rolls. Let rise and bake at 350° for 15-20 min., depending on size and kind of roll. Or can be refrigerated at dough stage and used as needed in few days.

Refrigerator Rolls

Evelyn Kinsinger

3/4 c. hot water	2 pkg. yeast
1/2 c. sugar	1 egg, beaten
1 Tbsp. salt	5-1/4 c. unsifted
3 Tbsp. lard	flour
1 c. warm water	

Mix together hot water, sugar, salt and lard. Cool to lukewarm. Measure warm water into large bowl. Sprinkle in yeast, stir to dissolve. Stir in lukewarm water mixture, egg and 1/2 the flour. Beat until smooth. Stir in enough remaining flour to make soft dough. Turn onto lightly-floured board and knead until smooth and elastic, about 10 min. Place dough in greased bowl, cover tightly with foil and

(Continued)

Refrigerator Rolls (Continued)

store in refrigerator. This dough will keep 4-5 days in refrigerator. Use as desired to make dinner rolls, cinnamon rolls, etc. Bake at 400° about 15 min.

Yeast Refrigerator Rolls

Lee Ann Norris Failyer
1973 Mahaska Co. Pork Queen

1 pkg. yeast	1 egg, beaten
2 c. warm water	1/4 c. cooled lard
1/2 c. sugar	6-1/2 c. flour
1 tsp. salt	

Dissolve yeast in warm water. Add sugar, salt, egg, and lard. Add 3 c. flour. Beat until smooth. Gradually add remaining flour. Turn out onto lightly-floured board. Knead until smooth and elastic, about 10 min. Place in greased bowl, brush top with melted butter. Cover, let rise in warm place free from draft until doubled in bulk, about 1 hr. Knead down and place in refrigerator. Shape. Let rise about 1 hr. Bake in 375° oven for 20-25 min.

Veva's Bran Refrigerator Rolls

Billie Albertson

1 c. lard	2 beaten eggs
1/2 c. sugar	2 pkg. or cakes yeast
1 c. 40% Bran Flakes	1 c. lukewarm water
1-1/2 tsp. salt	6-1/2 c. flour
1 c. boiling water	

Combine lard, sugar, Bran Flakes, and salt. Add boiling water. Cool to lukewarm. Add beaten eggs. Dissolve yeast in lukewarm water. Stir into first mixture. Gradually add 6-1/2 c. flour. Cover, refrigerate at least 1-1/2 hrs. or till ready to use. Let rise. Bake 12-14 min. at 400°.

French Bread

Mary Richards

2 pkg. yeast
 1/2 c. warm water
 2 c. hot water
 6 Tbsp. lard

1 Tbsp. salt
 8 c. flour
 egg white
 2 Tbsp. water

Dissolve yeast in warm water. Pour hot water over lard and salt; let cool. Add 2 c. flour and yeast. Add remaining flour, turn onto floured board, cover and let rest 10 min. Knead smooth. Place in greased bowl and let rise. Punch down, let rise again. Cut in two portions, shape into long loaves. Place on greased cookie sheet sprinkled with cornmeal. Slash top and let rise uncovered for 1 hr. Put pan of water on top shelf of 375° oven 30 min. before baking. Brush bread with water and bake 20 min. Brush with egg white and 2 Tbsp. water. Bake 25 min. longer.

For garlic bread, slice loaf, spread with a mixture of 1/2 c. butter and 1/2 tsp. garlic salt. Wrap loaf in foil. Heat for 10-15 min. in 350° oven. Serve warm.

White Bread

Rose Marie Denney

1 c. milk
 1 c. water
 6 Tbsp. lard
 1 pkg. yeast

3 Tbsp. sugar
 2-1/2 tsp. salt
 6 c. flour

Heat milk, water and lard over low heat until warm. Mix yeast, sugar, salt and 2 c. flour in a bowl. Add liquids to dry ingredients. Beat 2 min., scraping bowl occasionally. Use medium speed on mixer. Add 1/2 c. flour. Beat 2 min., scraping bowl occasionally with high speed on mixer. Stir in 3-1/2 c. flour and mix well. Knead. Place in greased bowl. Let rise 1 hr. Punch down and shape into loaves, rolls or cinnamon rolls. Place in greased pan. Let rise 1 hr. Bake 375° for 20-25 min. or until done. This recipe takes less yeast, yet makes 2 loaves of bread!

White Bread

Peggy Smith

1/3 c. lard
 3 tsp. salt
 1/2 c. sugar
 1 pint boiling water

2-1/2 c. cold milk
 2 pkgs. dry yeast
 3 qts. and 1 c. flour

Put lard, salt and sugar in a large bowl. Pour boiling water over this. When all is dissolved and lard melted, pour in the milk. Mixture should then be lukewarm. Add yeast and stir until dissolved. Start stirring in flour. When too stiff to stir, put dough on bread board and work in rest of flour. Let rise in warm place until double, work down, let rise again. When double in bulk, make into rolls or four loaves of bread. Pinch off the loaves rather than cutting to prevent big air bubbles. When loaves are double, bake 30 min. at 375°.

Whole Wheat Bread

Mary Richards

1 pkg. yeast
 1/2 c. warm water
 1/2 c. brown sugar
 1 Tbsp. salt
 1/4 c. lard, melted

1 c. milk
 1 c. cool water
 3 c. white flour
 4 c. whole wheat flour

Dissolve yeast in warm water. Put sugar, salt and lard in another bowl. Add scalded milk. Add cool water. Add white flour and yeast mixture. Beat well. Add whole wheat flour. Knead till smooth and elastic. Let rise. Punch down and rise again. Shape into 2 loaves. Bake at 375° for 45 min.

Currant Bread

Rosemary Van Veldhuizen

1 pkg. yeast
 1/4 c. warm water
 1 tsp. sugar
 6 c. flour
 1/4 c. sugar
 1 Tbsp. salt

1/2 tsp. cinnamon
 1 box currants
 1 egg
 2 tsp. melted lard
 1-1/2 c. warm water

(Continued)

Currant Bread (Continued)

Soak currants in some warm water. Dissolve yeast in the 1/4 c. warm water with 1 tsp. sugar. Put all ingredients except 1/2 of the flour and the currants in a bowl and beat vigorously. Add currants and remaining flour and knead into a fairly stiff dough. Let rise until double. Punch down. Let rise again. Shape into 2 loaves. Let rise 1 hr. Bake in 350° oven for 45 min.

Oatmeal Bread

Florence Vander Meiden

2 pkg. yeast
1/2 c. warm water
2 c. milk
1/3 c. lard

1/4 c. brown sugar
1-1/2 tsp. salt
4-4-1/2 c. flour
2 c. oatmeal,
uncooked

Soften yeast in water. Pour scalded milk over lard, sugar, salt and stir until lard melts. Cool to lukewarm and stir in 1 c. flour. Add yeast and oatmeal. Then stir in enough flour to make a soft dough. Knead until smooth and satiny, about 10 min. Place in greased bowl, and let rise until double. Knead again and divide in half. Form each half in a loaf pan. Let rise until double. Bake 350° for 50 min.

Cinnamon Swirl Bread

Cindy Van Veldhuizen

1 c. milk, scalded
1/4 c. lard
1/4 c. sugar
1 tsp. salt
1 pkg. active dry yeast

1/4 c. lukewarm water
5 c. sifted flour
2 eggs
1/3 c. sugar
1 Tbsp. cinnamon

Combine milk, lard, 1/4 c. sugar and salt in large mixing bowl. Cool to lukewarm. Dissolve yeast in water. Add yeast to milk mixture. Add 2 c. flour; beat well. Blend in eggs. Add enough remaining flour to make soft dough. Turn dough onto floured surface and knead until smooth, about 8 min. Place
(Continued)

Cinnamon Swirl Bread (Continued)

dough in greased bowl and let rise until doubled. Divide dough in half. Roll each half into an 8 x 10" rectangle. Brush with melted butter. Sprinkle with half of combined $\frac{1}{3}$ c. sugar and cinnamon. Roll up like jelly roll, starting at narrow end. Place seam side down in greased 9 x 5 x 3" loaf pan. Repeat with other half of dough. Let rise until doubled. Bake at 350° for 30 min. or until done. Cool well.

Danish Tea Ring

$\frac{1}{4}$ c. warm water
1 pkg. dry yeast
 $\frac{1}{4}$ c. lard, melted
1 egg
1 tsp. salt

La Donna Blunk

$\frac{1}{4}$ c. sugar
 $\frac{3}{4}$ c. milk, scalded
 $\frac{1}{2}$ tsp. vanilla
 $4\frac{1}{2}$ c. flour
 $\frac{1}{4}$ tsp. almond extract

Soften yeast in warm water. Combine milk, sugar, shortening and salt; cool to lukewarm; add 1 c. flour and beat well. Beat in yeast, egg and vanilla. Mix in enough flour to make soft dough, about $3\frac{1}{2}$ c. . Knead lightly on floured surface. Place in greased bowl; turn once to grease surface. Cover; let rise until double. Roll to 13 x 9" rectangle; about $\frac{1}{4}$ " thick. Brush with melted butter to which $\frac{1}{4}$ tsp. almond extract has been added. Sprinkle with brown sugar and cinnamon. Roll starting from long side. Seal edge. Shape into a ring on greased baking sheet. With scissors, snip almost to center at one inch intervals. Pull sections apart and twist slightly. Let rise until double. Bake at 375° for 20 min.

Topping:

1 c. powdered sugar
1 Tbsp. butter

1 tsp. vanilla
water, enough to make
smooth frosting

Drizzle topping over warm tea ring. If you prefer, decorate top with maraschino cherries and almonds. Serves 12.

DOUGHNUTS

Dutch (Velbollen) Sputniks

Henrietta Groenenboom

1 c. hot mashed potatoes
 1/4 tsp. soda
 1 Tbsp. shortening
 1/2 c. sugar
 2 eggs
 1 c. milk

1 tsp. vanilla
 3 c. flour
 2 tsp. baking powder
 1 tsp. salt
 1/4 tsp. nutmeg
 1 c. boiled raisins

Beat soda into mashed potatoes. Add remaining ingredients in the order given. Drop by spoonful into deep fryer using melted lard heated to 370°. (Add 1 Tbsp. vinegar to lard before it gets hot to eliminate excess taste and odor.)

Vet Bollen (Drop Doughnuts)

Florence Vander Meiden

1/2 c. sugar
 2 eggs
 4 c. flour
 4 tsp. baking powder

1/4 tsp. salt
 2 c. milk
 4 apples, diced
 1/2 c. raisins

Beat sugar and eggs well. Add raisins and apples and dry ingredients alternately with milk and vanilla. Drop by tsp. into hot lard (365°) Vet Bollen should not be too large. Makes 60. Roll in sugar and cinnamon before serving.

Mom's Raised Doughnuts

Erlyne De Jong

4 c. warm water
 2 pkg. yeast
 1 c. sugar
 1 c. lard

2 eggs, beaten
 2 tsp. salt
 2 tsp. vanilla
 9 c. flour, approx.

Dissolve yeast in 1/2 c. of the water with 1 tsp. sugar added. Combine the 3-1/2 c. of very warm water, lard, sugar, eggs, salt and vanilla. Mix well, then add half of the flour and the yeast mixture. Beat well, then add enough more flour to make a soft dough you can handle. Then knead well.

(Continued)

Mom's Raised Doughnuts (Continued)

Divide the dough in half and put in two well-greased bowls. Let rise in warm place until doubled; punch down and let rise again. Then roll out and cut the doughnuts. Let rise and fry in hot lard. The amount of flour varies with the different brands. Makes 72 or more.

Polish Doughnuts

Rosemary Van Veldhuizen

1 pkg. yeast
2 c. milk, scalded
and cooled
2 c. flour
1 egg
4 egg yolks

1/2 c. sugar
1/2 c. lard
1 tsp. salt
1 Tbsp. vanilla
5 c. flour

Dissolve yeast in lukewarm milk. Add 2 c. flour and let rise until light. Then beat egg yolks and whole egg together. Add rest of ingredients and knead lightly and let rise. Then roll dough to 1/2" thickness and cut doughnuts. Then let rise until light and fry in deep fat. Glaze while still warm with following:

1 lb. powdered sugar
1 Tbsp. cream

1 Tbsp. cornstarch
1 tsp. vanilla

Add enough water to make a mixture of medium consistency. Dip doughnuts while warm.

Ice Box Doughnuts

Rita Antolik

2 pkg. yeast in 1/2 c.
warm water
1 c. soft lard
1 qt. water
1 c. sugar

3 eggs, beaten
1/2 tsp. nutmeg
3 tsp. salt
14 c. flour

(Continued)

Ice Box Doughnuts (Continued)

Dissolve yeast. Mix sugar, salt, nutmeg, lard, yeast and water. Add eggs and 7 c. flour. Mix well. Add remaining flour and mix well. Grease top and cover. Tie lid over bowl or weight it down. Set in refrigerator at least 2 days before frying. Roll out dough on floured surface. Cut in desired shapes. Allow 3 hr. to rise. Fry in lard at 375° till light brown. Makes 100.

Doughnuts

Linda Wichart

1 pkg. yeast
2 c. warm water
1/3 c. sugar
1/2 c. melted lard

1 egg
1 tsp. salt
6 c. flour

Dissolve yeast in 1/2 c. warm water to which 1 tsp. sugar is added. Beat until blended remaining water, sugar, lard, egg, salt and 3 c. flour. Add dissolved yeast and blend well. Add 3 c. flour and mix well. Cover and let rise in warm place until double; stir down and let rise again. Stir down and roll out on lightly-floured surface. Cut doughnuts, cover and let rise until doubled. Deep fat fry in lard at 350° until golden brown and glaze while warm.

Glaze:

1-1/2 c. powdered sugar
1 tsp. vanilla

1/3 c. water
1 Tbsp. cornstarch

Doughnuts

Sondra Van Der Pol

1-1/2 c. scalded milk
2 pkg. yeast
1/2 c. sugar
1/3 c. butter

2 eggs, beaten
1 tsp. salt
4-1/2-5 c. flour
1 c. cooked, warm
mashed potatoes

Combine potatoes, milk, sugar, butter and eggs. When lukewarm, add yeast; when yeast rises to the top it is dissolved. Add salt and flour. Place in bowl;
(Continued)

Doughnuts (Continued)

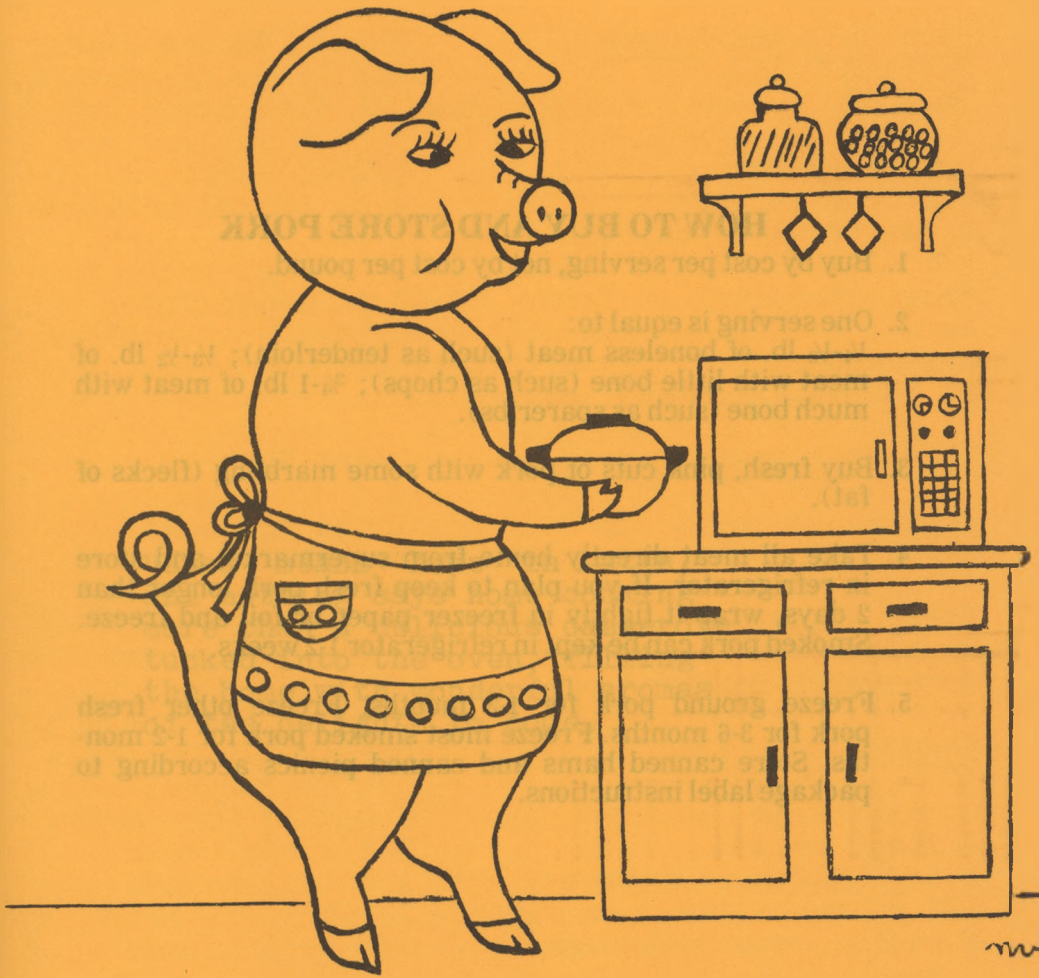
cover; let rise; punch down; let rise again. Roll out to $1/3$ " and cut donuts. Cut several and let rise for 5 min. Fry in hot lard until golden brown. Drain on paper towel, then dip into glaze while still warm. Set on plate to dry.

Glaze:

1 lb. powdered sugar
1 Tbsp. sweet cream

1 Tbsp. cornstarch
butter, size of egg

Mix ingredients adding enough warm water to make a semi-liquid.



CASSEROLES
and
MAIN DISHES

HOW TO BUY AND STORE PORK

1. Buy by cost per serving, not by cost per pound.
2. One serving is equal to:
 $\frac{1}{4}$ - $\frac{1}{3}$ lb. of boneless meat (such as tenderloin); $\frac{1}{3}$ - $\frac{1}{2}$ lb. of meat with little bone (such as chops); $\frac{3}{4}$ -1 lb. of meat with much bone (such as spareribs).
3. Buy fresh, pink cuts of pork with some marbling (flecks of fat).
4. Take all meat directly home from supermarket and store in refrigerator. If you plan to keep fresh pork longer than 2 days, wrap it tightly in freezer paper or foil and freeze. Smoked pork can be kept in refrigerator 1-2 weeks.
5. Freeze ground pork for 1-3 months. Freeze other fresh pork for 3-6 months. Freeze most smoked pork for 1-2 months. Store canned hams and canned picnics according to package label instructions.

"Casa" means "home" in Latin,
 and nothing says home cooking
 more than a delicious casserole
 tucked into the oven, filling
 the home with wonderful aromas
 of the delights to come.

CASSEROLES AND MAIN DISHES

Pork Chop and Potato
Scallop

Marcia Vander Meiden
Grand Prize Jr. Division
1977 "Make It With Lard" Contest

4 pork chops
salt and pepper
1 can cream of chicken soup

1/2 c. milk
4 c. sliced potatoes

Brown chops in hot lard. Blend milk and soup. In an 8 x 8" baking dish alternate layers of potatoes, salt and sauce. Top with browned pork chops. Bake at 350° 1-1-1/2 hrs. covered.

Pork Chop Meal

Pearl West

pork chops
hash brown potatoes

1 can cream of mushroom soup

Brown chops. Place in casserole or pyrex pan. Put hash brown potatoes on top and spread soup over all. Cover with foil and bake for 1 hr. at 350°.

Pork Chop Skillet

Carolyn Clark

4 pork chops
2 Tbsp. honey
1 tsp. Kitchen Bouquet
1/2 c. apple juice or cider
4 medium sweet potatoes or yams

2 medium tart apples
1-1/2 tsp. salt
1/4 tsp. pepper
1/8 tsp. cinnamon
1/8 tsp. nutmeg

Combine honey and Kitchen Bouquet in a large skillet; place over low heat. Add chops and turn to coat on all sides. Increase heat to medium, brown chops. Remove chops and add some of the apple juice to skillet, stirring to loosen bits. Add pared yams cut into 1/4" rounds. Add pared and quartered apple slices; place chops on top. Pour remaining apple juice and seasonings over top. Bring to a boil, cover and cook over low heat until tender, about 45 min. Baste occasionally. If necessary, add more juice. Makes 4 servings.

Chops, Soup and Rice Dish

Lois Gay

6 pork chops at least
 3/4" thick
 3 Tbsp. flour
 1/4 tsp. pepper
 1 tsp. salt
 prepared mustard

2 Tbsp. butter
 1 c. uncooked rice
 1 can cream of chicken
 soup
 1-1/2 c. milk

Spread chops lightly with mustard on both sides. Combine flour, pepper, salt and dust chops with this mixture. Brown chops on both sides in butter. Remove chops to baking dish. Add rice to drippings and heat until it begins to turn golden. (Remove excess fat from pan.) Add soup and milk to rice, mix together and pour over chops in baking dish. Cover and bake for 1 hr. or until rice is tender at 350°. Remove cover towards end and brown if desired.

Pork Chops Supreme

Karen Fynaardt

4 pork chops
 dash of pepper
 10-1/2 oz. can cream of
 celery soup
 2 Tbsp. chopped onion

1/2 tsp. salt
 4 c. thinly sliced
 potatoes
 1 c. evaporated milk
 shredded American
 cheese

Season pork chops with salt and pepper. Brown on both sides and arrange sliced potatoes in a 2 qt. baking dish. Mix soup, milk and onion and pour over potatoes. Place pork chops on top and sprinkle with cheese. Bake at 375° for 1 hr., 15 min.

Hot Ham Dish Luncheon

Karen Fynaardt

3 c. cooked rice
 2 c. cooked, cubed ham
 1 c. diced celery
 1/2 of 10 oz. pkg.
 grated, mild cheddar
 cheese
 1/2 tsp. salt

1 can undiluted
 mushroom soup
 3/4 c. Hellmann's
 mayonnaise
 1 Tbsp. lemon juice
 1 tsp. grated onion
 3 hard-cooked eggs,
 chopped

(Continued)

Hot Ham Dish Luncheon (Continued)

Mix above ingredients together and pour into 9 x 13" pan. Bake 1 hr. at 375°. The last 10 min. remove from oven and top with a little cheese, some Special K cereal and slivered almonds. Return to oven for last 10 min.

Marica's Casserole

1/2 c. onion, chopped
 1/4 c. oleo
 1/2 tsp. salt
 pepper
 1 Tbsp. prepared mustard
 1-1/2 tsp. worcestershire
 sauce
 3 Tbsp. flour
 1-1/2 c. soft bread
 crumbs (2 slices)

Billie Albertson

1 can (14 oz.)
 evaporated milk
 1 pt. cut up tomatoes
 4 c. cubed ham
 3 pkg. (10 oz.)
 frozen mixed
 vegetables, cooked
 or 3 (1 lb.) cans
 drained
 2 Tbsp. melted oleo

Cook onion, oleo, salt, pepper, mustard and worcestershire sauce. In a separate pan cook flour, milk and tomatoes until thick; add to first mixture. Stir in ham and vegetables. Put in long pyrex dish. Mix oleo and crumbs and put atop casserole. Bake 30-45 min. at 350°.

Bologna Casserole

1 ring bologna or
 leftover ham
 1 sm. onion, chopped
 1 can cream of mushroom
 soup

Diane Veldhuizen Hulbert
1975 Mahaska Co. Pork Queen

1 sm. can cream
 style corn
 1 sm. can evaporated
 milk
 1 sm. bag noodles

Chop fine or grind bologna or ham. Brown meat and onion in small amount of margarine and drain. Add mushroom soup, corn and evaporated milk. Cook noodles, drain and add to first mixture. Mix well.

(Continued)

Bologna Casserole (Continued)

Place in buttered casserole, topping with crumbs, if desired. Bake at 350° until lightly browned. Or cook in microwave 10-15 min. on high.

Ham Noodle Casserole

Francis Ferguson

1-1/2 lb. cooked ham ground or chopped	1 pkg. noodles (8 oz.)
1 c. shredded American cheese	1 pkg. peas and carrots (10 oz.)
1 can cream of celery soup	white sauce, your favorite

Cook noodles in lightly-salted water. Drain. Add ham and peas and carrots. Make white sauce, add cheese and soup. Add this to ham and noodles. Top with bread crumbs. Bake at 350° for 30-35 min.

Brunch DelightLinda Vander Meiden
1972 Mahaska Co. Pork Queen

12 slices of day old bread	5 hard boiled eggs, sliced
6 slices cheese	1/2 tsp. salt
3 c. ham, cubed	5 uncooked eggs
1 c. frozen or canned peas	2-3/4 c. milk
1/2 c. celery, diced	

Butter generously a 9 x 13" deep glass cake dish. Cut off crusts of bread and save for crumbs. Butter bread slices and put 6, buttered side up, in bottom of baking dish. Put 1 slice of cheese on each piece of bread and cover with ham cubes. Slice boiled eggs on top, then peas and celery. Top with 6 slices of bread, buttered side down. Beat the 5 eggs with milk and salt. Pour over sandwiches, being careful to fill corners. Put in refrigerator 1 hr. Just before baking, top with buttered bread crust crumbs. Bake 1 hr. at 350°. Serves 6-8 hungry people.

Ham and Crescent Pie

Carolyn Clark

1 (8 oz.) tube refriger.
crescent dinner rolls
2 eggs, beaten slightly
1 Tbsp. grated parmesan
cheese
1/4 tsp. salt

1/4 tsp. pepper
2 c. (8 oz.) cheese,
cubed (sharp or mild)
2 Tbsp. chopped green
pepper (opt.)
2 c. ham, cubed

Preheat oven to 325°. Separate crescent dough into 8 triangles. Place 5 in a 9" pie plate, pressing together to form a crust. Reserve 3 triangles for top crust. In large bowl combine remaining ingredients and put into crust. Roll out the 3 triangles to 9" and cut into strips 1/2" wide. Twist and crisscross over pie to form lattice top. Seal edges to bottom dough. Bake 325° for 40 min. or until crust is browned. Makes 5-6 servings. Pie may be prepared several hrs. ahead of time, covered with plastic and refrigerated.

Ham and Scalloped Potatoes
in CrockpotJean Goodner
Deborah Terpstra

6-8 slices ham
2 onions, peeled and
sliced thin
1 (10-1/2 oz.) can
cream of celery soup or
mushroom soup

8-10 medium potatoes,
peeled and sliced thin
1 c. grated cheese
paprika

Put half of ham, potatoes, and onions in crockpot. Sprinkle with salt and pepper. Add cheese. Repeat with remaining half. Spoon undiluted soup over top. Sprinkle with paprika. Cover and cook on low 8-10 hr. (High, 4 hrs.) Serves 6-8. (Ingredients may be increased by half for the 5 qt. model.)

Ham and Potato Casserole

Alice Ferguson

3 c. cubed cooked ham
 1 med. onion chopped
 3 Tbsp. chopped green
 pepper
 1/2 stick butter or oleo
 3 Tbsp. flour

2 c. milk
 1/2 tsp. salt
 1/8 tsp. pepper
 4 c. cubed, cooked
 potatoes
 3/4 c. shredded
 American cheese

Cook onion and green pepper in butter for 5 min. Stir in flour. Add milk, salt and pepper. Stir and cook until thickened. Add ham and potatoes. Pour into a 2 qt. casserole. Sprinkle with cheese. Bake 350° for 25-30 min.

Ham and Potato PattiesLee Ann Norris Failyer
1973 Mahaska Co. Pork Queen

2 c. ground, fully cooked
 ham
 1 c. leftover mashed
 potatoes
 2 Tbsp. chopped onion
 2 tsp. prepared mustard
 dash pepper

1 Tbsp. milk
 1/2 c. fine dry bread
 crumbs
 3-4 Tbsp. salad oil
 1 (10 oz.) pkg.
 frozen peas and
 cream sauce

Combine ham and potatoes, onion, mustard and pepper. Shape into 12 patties. Blend egg with milk. Dip patties into egg mixture, then into crumbs. Fry in hot oil till golden brown. Heat peas and cream sauce following package directions. Serve atop patties.

Asparagus Casserole

Peggy Smith

1 (8 oz.) pkg. noodles,
 cooked
 1/2 lb. Velveeta cheese,
 grated

2 c. finely chopped ham
 1 can cream mushroom soup
 3/4 c. water
 2 cans asparagus spears,
 cut into pieces and
 drained

Mix the above ingredients together and put in 9 x 13" greased pan. Cover with crushed potato chips and bake at 350° for 35 min.

Glazed Ham Pie

1 "deep dish pie crust
 1 lb. ground ham
 1/3 c. bread crumbs
 2 Tbsp. chopped green
 pepper

Betty Veldhuizen

1 Tbsp. minced onion
 1 tsp. dry mustard
 2 eggs, slightly
 beaten
 1 can (20 oz.)
 crushed pineapple
 drained, reserving
 juice

Preheat oven to 400°. In large mixing bowl combine ham, crumbs, green pepper, onion, mustard and eggs. Combine thoroughly. Measure 1/3 c. drained pineapple and 1/2 c. pineapple juice. Add to meat mixture and mix well. Bake on a preheated cookie sheet about 20 min. Cover with pineapple glaze and bake an additional 15 min. Cool 15-20 min. before serving. Pineapple glaze:

Pineapple Glaze:

1/4 c. brown sugar
 1 tsp. dry mustard
 reserved pineapple
 and juice

1-1/2 Tbsp. cornstarch
 1/8 tsp. ground cloves

Cook until thick and put on ham pie.

Ham Bake

1 pkg. Kraft Macaroni and
 Cheese Dinner
 2 Tbsp. chopped green
 pepper

Evelyn Jansen

1 c. diced ham
 1 c. milk
 2 eggs, beaten

Prepare dinner as directed. Add ham, green peppers; season to taste. Place in casserole dish. Combine milk and eggs. Pour over dinner mixture. Bake 350° 25-30 min. Makes 4-6 servings.

Broccoli Horseshoe
(Weight Watchers)

Phyllis Fox

1 (10 oz.) pkg. frozen
broccoli, cooked
3 oz. cooked ham
1/2 c. evaporated skim
milk
1 Tbsp. flour

1/4 c. water
1/2 tsp. chicken
bouillon
2 oz. sharp cheddar
cheese

Wrap 1-1/2 oz. of ham around 2 or 3 broccoli spears and place in small casserole. Bake in 350° oven for 15 min. or until warm. In a small sauce pan, combine flour, water and bouillon. When combined, add the milk and cook until thick. Remove from heat, add cheese and stir until it melts. Divide evenly and pour over ham rolls. Makes 2 servings.

Ham and Vegetable Strata

Sondra Van Der Pol

1 (10-1/2 oz.) can cream
mushroom soup
1-1/2 c. milk
1-1/2 c. diced, cooked ham
2 buttered slices bread,
cut in 1" cubes

2 beaten eggs
4 slices bread, cut
in 1" cubes
1 c. cooked peas
2 oz. American cheese

Combine soup, eggs, and milk. Place half the bread cubes in baking pan. Top with ham and peas. Sprinkle with remaining cubes. Pour soup mixture over all. Cover. Chill 6 to 24 hrs. Sprinkle the buttered cubes on top of casserole. Bake 325° for 50 min. During the last few min. of baking, sprinkle with 2 oz. cheese. Let stand 10 min. before serving. Makes 6 servings.

Microwave Ham and Sweet
Potatoes

Sally Scott

3 Tbsp. butter
1 Tbsp. onion, chopped
2 Tbsp. flour
1/2 c. pineapple bits

1/2 c. pineapple bits
1/3 c. brown sugar
2 c. chopped ham
2 c. sliced, cooked
sweet potatoes

(Continued)

Microwave Ham and Sweet
Potatoes (Continued)

Melt butter in 1-1/2 qt. glass casserole. Add onions, cook with microwave for 2 min. Blend in flour. Add pineapple juice and cook 1 min. or until thick. Stir in pineapple bits, brown sugar and ham. Pile in center of 8 x 8" glass dish. Slice sweet potatoes 1/2" thick and lay around outer edges. Cover and cook 5-6 min. Yields 4 servings.

Quick Ham-Macaroni Skillet

Cindy Van Veldhuizen

1/2 c. chopped onion
2 Tbsp. cooking oil
3 c. water
8 oz. elbow macaroni
1 (10 oz.) can cream
mushroom soup
1 chopped tomato

3/4 c. milk
1 tsp. mustard
1-1/2 lb. fully cooked
ham, sliced
1 c. American cheese
1 (10 oz.) pkg. frozen
peas, thawed

Saute onion in hot oil in 12" skillet for 2 min. Add water, cover and bring to a boil. Add macaroni. Cover and cook 10 min., stirring occasionally or until water is absorbed. Combine soup and milk. Blend in mustard. Stir soup mixture into macaroni. Add ham, cheese, and peas. Cover and cook 5 min., stirring frequently. Garnish with tomatoes. Makes 6 servings.

Lasagna A La Marie

Sondra Van Der Pol

1 lb. lasagna noodles
(precooked)
1 med. onion, chopped
1/2 tsp. garlic powder
2 (15 oz.) cans tomato
sauce

1 lb. mozzarella cheese,
grated
1-1/2 lb. ground pork,
browned and drained
2 tsp. veg. oil
salt and pepper to taste

Grease 8 x 12" pan with veg. oil. Mix sauce, onion, pork, and garlic powder and simmer for 15 min. Layer as such: sauce, noodles, cheese, sauce, noodles, cheese, etc. Add one more layer of cheese on top. Bake 30 min at 350°.

Ground Pork Pizza

Jone Molyneux

1 pkg. dry yeast
 2 Tbsp. warm water
 1 c. boiling water
 2 Tbsp. lard

1/2 tsp. salt
 1/2 tsp. sugar
 3 c. sifted flour
 oil

Soften yeast in warm water. Add boiling water to lard, salt and sugar. Cool to lukewarm and add yeast mixture. Add most of flour and beat until smooth. Add remaining flour and knead. Set in greased bowl and cover until it doubles. Spread dough on 2 small or 1 large pizza pan and brush with oil.

Topping:

2 lbs. browned ground
 pork
 shredded mozzarella cheese

1 can tomato sauce
 with mushrooms

Bake at 450° for 30 min.

Pizza

Mary Richards

2 tsp. yeast
 2 Tbsp. warm water
 1 tsp. salt
 1 c. less 2 Tbsp. water

3/4 tsp. sugar
 1/4 c. lard
 3 c. flour

Sauce:

2 (8 oz.) cans tomato sauce
 1/4 tsp. salt

1/8 tsp. pepper
 1 Tbsp. Italian
 seasoning

Soften yeast in warm water. Bring water to a boil, and add lard, salt, and sugar. Cool slightly and add 1 c. flour. Beat well. Add yeast and 2 c. flour. Mix and turn out on floured board. Knead into ball and cover with bowl. Let rest 5 min. Divide into 3 portions. Roll thin and place on pizza pans. Spread sauce on dough. Add desired meat, sprinkle with salt and pepper, top with mozzarella cheese and sprinkle with Parmesan cheese. Bake 425° for 15-20 min.

Pizza Wheels

Lee Ann Norris Failyer
1973 Mahaska Co. Pork Queen

1 beaten egg
1/3 c. milk
1/3 c. fine dry bread
crumbs
1/3 c. finely chopped onion
2 lb. ground pork sausage
3 slices mozzarella cheese,
cut in strips

1 (8 oz.) can tomato
sauce
1 (3 oz.) can chopped
mushrooms, drained
and finely chopped
3/4 tsp. dried basil,
crushed

Combine first 4 ingredients and 3/4 tsp. salt. Add meat, mix well. In shallow baking pan shape mixture into 7 or 8 circles about 4-4-1/2" diameter building a 1" edge. Combine tomato sauce, mushrooms and basil, spoon into patties. Bake 375° for 30 min. Lay cheese spoke fashion atop pizzas. Bake 2 min. Serves 7-8.

Pizza Cups

Pearl West

1/4 c. minced onion
2 Tbsp. oleo
1 (8 oz.) pkg. sausage
patties
1 tsp. Prestis Italian
seasoning

1 c. tomato sauce
(8 oz.)
1/2 tsp. salt
1/2 c. grated mozza-
rella cheese
1 pkg. refrigerator
biscuits (10)

Saute onion in fat 2 or 3 min. Add sausage patties and break up with a fork. Saute until brown. Pour off excess fat. Add seasoning, tomato sauce and salt. Cook over medium heat, stirring occasionally 5 to 10 min. Roll each biscuit flat and put in greased muffin tin and stretch dough to fit bottom and sides. Fill 3/4 full with meat mixture and sprinkle mozzarella cheese on top. Bake 20 min. at 375°. Makes 10. (Leftover meatloaf or hamburger may be substituted.)

Vegetable Biscuit Dish

Sandy Ozinga

1 lb. ground pork
 salt and pepper to taste
 1 c. potatoes, diced small
 2 cans warm water

1 med. onion
 3/4 c. celery, cut up
 2 cans vegetable soup

Biscuits:

1-3/4 c. flour
 1/2 tsp. salt
 3/4 c. milk

1 tsp. baking powder
 (full)
 2 Tbsp. lard

Fry ground pork slowly in butter. Add onion and cook until browned and well done. Boil celery and potatoes until partially cooked. Add to soup and water. Add ground pork. Stir well and thicken with a white flour paste. Mix up biscuits and put them on top of soup dish and place in 350° oven for a few minutes.

Pork Taco Casserole

Denise Van Maanen

1978 Mahaska Co. Pork Queen
 1978 District Pork Queen

1-1/2 lb. ground pork
 (75% lean)
 1 pkg. taco seasoning
 1 c. ketchup

1 (4 oz.) pkg. shredded
 cheddar cheese
 1/4 head lettuce
 1 pkg. taco chips

Brown pork, add ketchup and taco seasonings. Simmer for 10 min. Place one-third pkg. of taco chips in greased casserole. Add one-half of pork mixture, then chips and one-half of cheese. Add remaining pork mixture, then chips and cheese. Bake uncovered for 10-15 min. at 350°. Top with chopped lettuce.

Touchdown Treat

Marcia Vander Meiden

Grand Prize Jr. Meat Division
 1979 "Make It With Lard" Contest

1 lb. ground pork
 1 pkg. frozen mixed
 vegetables

1/2 c. milk
 1/4 c. grated cheddar
 cheese

(Continued)

Touchdown Treat (Continued)

1 can cream of chicken soup 1/2 pkg. shell
onion rings macaroni

Boil macaroni and drain. Fry ground pork until red disappears. Pour off grease, add frozen vegetables, soup, milk, cheese, and macaroni. Place in greased casserole, covering top with onion rings. Bake in 350° oven for 30 min.

Ground Pork Casserole

Sally Scott

1 lb. ground pork
1 small onion, diced
1 c. celery, diced
1 tsp. salt
1/2 tsp. pepper

1 can tomato soup
1 c. grated sharp cheese
1/2 c. crushed potato
chips
1/4 lb. noodles

Cook noodles in salted water, until tender and drain. Brown meat in its own fat. Remove meat and add onion and celery, and saute. Combine all ingredients and pour into 2 qt. casserole and cover with chips. Bake 1 hr. at 350°.

Pork and Cabbage Casserole

Carolyn Clark

1 small head cabbage,
chopped
6 slices bacon, fried
1-1/2 lb. lean ground pork
(or a combination of
ground pork and ground ham)

1 onion, chopped
1 c. uncooked rice
1 tsp. salt
1/4 tsp. pepper
1 (15 oz.) can
spaghetti sauce

In bacon drippings, brown onion and rice; add ground pork and cook just till meat is done. Season with salt and pepper. Combine can of spaghetti sauce, 3 cans of water and heat until boiling. Add sauce to meat mixture. Combine with cabbage and bake in 13 x 9" casserole, covered for 35 min. or until cabbage is done. Uncover, add bacon slices on top, return to oven and bake 10 min. more. Serves 6.

Chalupas Casserole

Marla Smith

1979 Mahaska Co. Pork Queen
1979 District Pork Queen

2 lb. ground pork
2 small onions, diced
1 Tbsp. chili powder
1 Tbsp. flour
10 flour tortillas

1 can tomato soup
1 soup can milk
2 c. grated Velveeta
cheese

Saute ground pork and diced onions in a skillet. Sprinkle chili powder and flour over ground pork and onion while cooking. Simmer 15 min. Cut tortillas into quarters and make a layered crust on a well-greased 13 x 9" pan. Drain pork mixture. Make a layer of meat mixture over tortillas. Mix together tomato soup, milk and grated cheese. Pour over half of meat mixture. Then layer tortillas, remaining meat mixture and soup mixture. Bake in 375° oven for about 40 min. or until cheese is bubbly and browned. Serve hot.

Pork and Noodle Casserole

Alice Ferguson

2 lb. ground pork
1/3 c. diced onion
1 c. diced celery
2 tsp. salt
1/2 c. water
1 slice bread, cut in
small pieces, toasted

1 can (10-1/2 oz.)
tomato soup
1 pkg. (8 oz.) med.
noodles, cooked
1 c. grated cheddar
cheese
1 Tbsp. butter, melted

Cook pork until lightly browned. Pour off drippings. Add onions, celery, salt and water. Cover tightly and continue cooking slowly for 5 min. Add soup and noodles and mix well. Place in a 2-1/2 qt. casserole. Cover with grated cheese. Mix toasted bread with melted butter, sprinkle over cheese. Bake 350° for 30 min. Serves 6-8.

Ground Pork Casserole

Myrna Dostal
1979 Director-at-Large
State Porkette Board

1 lb. ground pork
4-6 slices bacon
small onion
1 can butter beans
1 can pork and beans

1/3 c. catsup
1/2 c. brown sugar
1 Tbsp, vinegar
1 tsp. mustard,
prepared

Brown bacon, ground pork and onion. Drain. Combine all ingredients. Bake in 350° oven for 30-40 min. or microwave for about 15 min.

Ground Pork Casserole

Joy Reynolds
State Porkette Vice President

1 lb. ground pork,
(80% lean)
1/2 c. oatmeal
1 Tbsp. instant onion
dash of pepper
tater tots

1/2 c. milk
1 egg, beaten
3/4 tsp. salt
1 can cream of celery
soup

Mix all ingredients except tater tots and soup and spread in bottom of 8 x 8 x 2" pan. Spread soup over meat mixture. Top with tater tots and bake at 350° for 1 hr.

Ground Pork Casserole

Dorothy Hoy

2 lbs. lean ground pork
2 c. cottage cheese
2 eggs
parsley
1/4 c. cheddar cheese

3 lbs. zucchini,
diced or grated
hot chili peppers to
taste

Brown pork and place in 9 x 13" baking dish. Combine zucchini, chili peppers and cheddar cheese. Spread over meat. Combine cottage cheese, eggs and parsley. Spread over zucchini mixture. Top with mozzarella cheese to taste. Bake 45 min. at 350°.

Ground Pork Casserole

Susan Floy

Director-at-Large
State Porkette Board

1-1/2 lbs. ground pork
1 med. onion, chopped
1 can cheddar cheese soup

1/2 soup can milk
2 c. uncooked macaroni

Brown meat and onions; season with salt and pepper to taste. Meanwhile cook macaroni. Drain off excess fat from meat. Add soup and milk. Combine meat mixture with cooked macaroni and put in 2 qt. baking dish. Bake at 325° for 30 min. To make attractive, sprinkle top with chopped parsley and paprika, or arrange cheese slices in pattern before baking.

Pork and Noodle BakeMahaska County Pork in
Education Committee

2 lbs. ground pork
(75-80% lean)
1-1/2 c. chopped onion
8 oz. med. noodles, cooked
and drained
8 oz. sharp process
American cheese, shredded
2 (10-3/4 oz.) cans tomato
soup

1/3 c. chopped green
pepper
1/4 c. chili sauce
2 Tbsp. chopped,
canned pimiento
1-1/2 c. soft bread
crumbs
3 Tbsp. butter, melted

Brown pork and onions, drain off fat. Combine with noodles, cheese, soup, 1-1/2 c. water, green pepper, chili sauce, pimiento, 1 tsp. salt and dash of pepper. Mix. Turn into 13 x 9 x 2" baking dish or two 8 x 8" dishes and freeze one for later. Combine crumbs and butter. Sprinkle atop casserole. Bake uncovered at 350° for 40-45 min. Trim with green pepper rings. Serves 10-15.

Club Special Casserole

1 c. chopped onion
 1 c. diced celery
 1 lb. chopped leftover pork
 roast
 1/2 c. raw rice, rinsed
 1 can chicken noodle soup
 1 can mushroom soup

Brown onion, celery and meat. Add remaining ingredients. Place in greased casserole. Bake at 325° for 1-1/2 - 2 hrs.

Pork Noodle Casserole

2 lbs. pork steak
 corn, 1 pkg. frozen or 1
 med. can
 5 oz. noodles, small cut
 2 chicken bouillon cubes

Cut pork steak into small pieces. Flour and brown in oil or shortening. Cook corn and drain, saving the liquid. Simmer pieces of pork in 1 c. corn liquid for 45 min. Can add some water. Cook noodles in boiling water to which bouillon cubes have been added. Add drained noodles, cheese, 1 c. corn, green pepper and pimientos. Simmer 1-1/2 hrs. Season as you go.

Pork Noodle Casserole

2 lbs. pork, cubed
 1 green pepper, chopped
 1 can creamed corn
 1 pkg. (8 oz.) fine noodles

Brown meat, add a little water and cook until nearly tender. Put in baking dish with stock. Add pimientos pepper, cheese and corn. Cook noodles until almost tender and add, gently, into mixture. Bake 30-40 min. at 350°. (Flavor improves with standing in refrig before baking.)

Billie Albertson

1 small can peas with
 liquid
 1 small can mushroom
 pieces
 1 c. water or more
 2-3 Tbsp. soy sauce

Donna Gatton

Past State Porkette
 Secretary and Treasurer

1/2 lb. yellow cheese,
 cut up
 1/2 large green pepper,
 chopped
 1 small jar pimientos

Ann Wieringa

1 small jar pimientos
 1/4 lb. American cheese,
 grated

One Dish Meal

1 lb. pork
 1 lb. beef or veal
 1/2 pkg. noodles
 1 can cream style corn
 1 small jar pimientos

Mary Spears

1 can clear condensed
 chicken soup
 1/2 lb. grated cheese,
 American or cheddar
 1-1/2 c. cracker crumbs

Cut meat in cubes, roll in flour, fry in 2 Tbsp. fat until brown. Add 1 pt. of water and simmer down. Cook noodles in salted water until done. Place meat in bottom of pan, then a layer of noodles, then corn. Add a few pimientos cut in small pieces. Pour chicken soup over all. Cover top with buttered cracker crumbs. Bake 1-1/2 hrs. at 350°.

Casserole

1 c. uncooked macaroni
 1 can cream of mushroom
 soup
 1 c. grated cheese

Jean Goodner

chopped onion
 salt, pepper
 1 c. milk
 1 c. cooked, diced
 roast pork

Combine all, refrigerate all night or all day.
 Bake 1 hr. at 350°.

Chinese One-dish Meal

1 lb. pork cubed
 2 med. onions chopped
 1 c. celery chopped
 1/2 c. uncooked rice
 1 can cream chicken soup
 salt and pepper

Ann Wieringa

1 can cream mushroom
 soup
 1 can peas
 2 c. water
 4 Tbsp. soy sauce

Brown pork and onions and celery; put into casserole. Add rice, chicken soup, mushroom soup, peas, water, soy sauce. Season with salt and pepper. Bake 1-1/2 hrs. at 350°.

Toad in the Hole

Pat Ancell

1 lb. pork sausage links
 3 eggs
 1 c. milk

1 c. flour
 1/2 tsp. salt

Brown sausages well. Drain, reserve drippings. Arrange links in a greased 9" pie plate or 11 x 7" baking dish. Beat eggs, milk, flour and salt with rotary beater. Stir in 3 Tbsp. reserved drippings. Pour batter over sausages and bake at 425° for 30 min. or until puffs are crisp and brown. Serve immediately with applesauce and syrup, if desired.

Sunday Morning Sausage Ring

2 lbs. bulk sausage,
 seasoned
 2 Tbsp. grated onion
 1/2 c. chopped parsley,
 if desired

2 eggs, beaten
 1-1/2 c. fine dry
 toast or bread
 crumbs

Preheat oven at 350°. Lightly butter a 9" ring mold. Mix ingredients well and pack into mold. Bake 20 min., take from oven and pour off excess fat. Bake 20 min. longer. Turn onto heated platter, and fill center of mold with scrambled eggs.

Cranberry Sausage Toast

Zelda Fox

Bread
 Cheese

Cranberry Sauce
 Sausage

Toast as many slices of bread as desired. Spread toast with cranberry sauce, then with sausage which has been crumbled and fried slightly. Place on a baking sheet and cover with cheese. Broil until cheese bubbles. Good for breakfast or lunch!

Supper So-fast

1 lb. sausage
 1 can chicken gumbo soup
 cheese

Lightly season sausage and fry until crumbly. Mix together in casserole. Grate cheese on top. Bake 20-30 min. at 375°. May also fix on top of stove as skillet supper. Serves 6.

Sausage and Vegetable Pie

1 lb. roll pork sausage
 1 med. onion, chopped
 1 can condensed vegetable soup
 1 pkg. refrig. biscuits

Crumble and fry sausage and onion until brown. Pour off drippings. Measuring back 2 Tbsp. drippings. Add soup and vegetables. Heat to boiling, Pour into buttered casserole. Top with biscuits. Bake at 450° for 15 min. or until browned. Use the number of biscuits for your family needs.

Sausage-Sauerkraut Casserole

1 lb. browned sausage
 3 c. egg noodles
 3 qt. water
 1 Tbsp. salt

Mix browned sausage with drained noodles. Combine the remaining ingredients, saving 1/2 c. cheddar cheese for top. Place in 2 qt. casserole dish and bake in 350° oven for 30-45 min.

Reuvena Bruxvoort

1 can cream chicken soup
 2 c. noodles, cooked

Linda Dop

1 can condensed tomato soup
 1 can (16 oz.) mixed vegetables

Mrs. Harold DeBruin

1 can cream celery soup
 1/2 tsp. caraway seed
 1 c. drained sauerkraut
 1 c. shredded cheddar cheese

Sausage Casserole

Vicki Kelderman

3 eggs
1 c. cracker crumbs
1 lb. sausage

1 can cream style corn
6 Tbsp. catsup

Beat eggs slightly. Add corn and cracker crumbs. Meanwhile brown and crumble sausage. Pour off all grease. Add to corn mixture. Pour into greased casserole and top with catsup. Bake 50 min. at 350°.

Sausage-rice Casserole

Karen Mason

1 c. wild rice, soaked
overnight or 1 box
combination
1-1/2 c. diced celery
6 slices toast, cubed
1 can cream mushroom soup
1/2 lb. bulk sausage
poultry seasoning

1-1/4 c. diced onion
1 can cream chicken-rice
soup
1/2 c. green pepper,
diced
sage to taste
salt
pinch oregano

Boil rice for 8 min. in A.M. Brown onion lightly in butter. Add sausage and brown. Add remaining ingredients. You can add milk to moisten. Put in casserole dish and bake at 350° for 1-1/2 hrs.

Sausage-rice Buffet Casserole

Mrs. Walter Van Zomeren

4-1/2 c. water
2 env. dehydrated chicken
noodle soup
1 c. rice
1 lb. pork sausage

1 med. onion, chopped
1/2 c. chopped green
pepper
1/2 c. sliced almonds
1-1/2 c. chopped celery

In large sauce pan bring water to a boil. Add rice, cover, reduce heat and boil for 25 min. Remove from heat. Fry sausage until browned. Remove meat from pan and pour off most of the fat. Add celery, onion, and green pepper to skillet and cook until crisp. Add rice and cooked sausage and 1/2 c. sliced almonds to vegetables. Mix well and put in 2 qt. baking dish. Garnish as you wish, and add some whole almonds. Bake 350° for 35 min. Serves 6-8.

Sausage and Rice Casserole

Helen Smith

1 lb. sausage
 1/2 c. onion chopped
 1/2 c. milk
 1 can cream mushroom soup

1/2 c. rice uncooked
 1 can cream celery soup
 1/2 c. chopped celery

Brown sausage, add celery, onion and rice. Mix soups and remaining ingredients. Add to meat mixture and bake 2 hrs. in 350° oven. It can be made ahead and is even better the second day. Freezes well.

Pork Sausage Casserole

Karen McCreedy
 Past President
 State Porkette Board

1 lb. pork sausage
 (could use ground pork)
 1 med. onion
 1/2 lb. spaghetti

tomatoes or tomato
 sauce or paste
 pepper, if desired

Saute pork and onion. Cook and drain spaghetti, add to pork. Then add tomato sauce or paste, and pepper. Bake at 375° for 45 min.

Lickin' Good Casserole

Jean Goodner

2 onions, diced
 4 med. potatoes, thinly
 sliced
 1 lg. can cream style corn
 1 lb. sausage

1 c. tomato sauce
 1/2 tsp. salt
 1/8 tsp. pepper
 dash of paprika

Grease casserole. Layer onions, potatoes, and corn in order given. Shape sausage into patties and lay on top. Pour tomato sauce and seasonings over top. Cover and bake 30 min. at 350°. Remove cover and bake until potatoes are done.

Sausage Balls in
Sauerkraut Nests

Zelda Fox

1 lb. lean sausage
 1 c. quick oatmeal
 1 egg
 1/2 c. dark seedless raisins

1/4 tsp. caraway seeds
 16 oz. can sauerkraut
 1/4 c. brown sugar

Place sausage, oats, egg, raisins and caraway seeds in a bowl. Mix and make into about 18 sausage balls. Place in casserole dish and bake at 350° for 30 min. Combine sugar and sauerkraut in pan, cover and simmer. To serve, make ring of sauerkraut and place sausage balls in center.

Sausage Fruit Bake

Carolyn Clark

1 lb. pork sausage
 1 lb. sweet potatoes,
 cooked
 1 lb. can sliced peaches,
 drained

3 tart cooking apples,
 sliced
 2 Tbsp. melted butter
 1/3 c. brown sugar

Pan fry crumbled sausage over medium heat 15 min. or until cooked. Drain off excess fat. In a buttered 2 qt. casserole, alternate layers of sausage, sweet potatoes and fruit. Pour melted butter over top and sprinkle with brown sugar. Cover and bake at 375° for 20 min. Remove cover and bake 15 min. longer or until apples are tender.

Bacon-cheese CasseroleLinda Vander Meiden
1972 Mahaska Co. Pork Queen

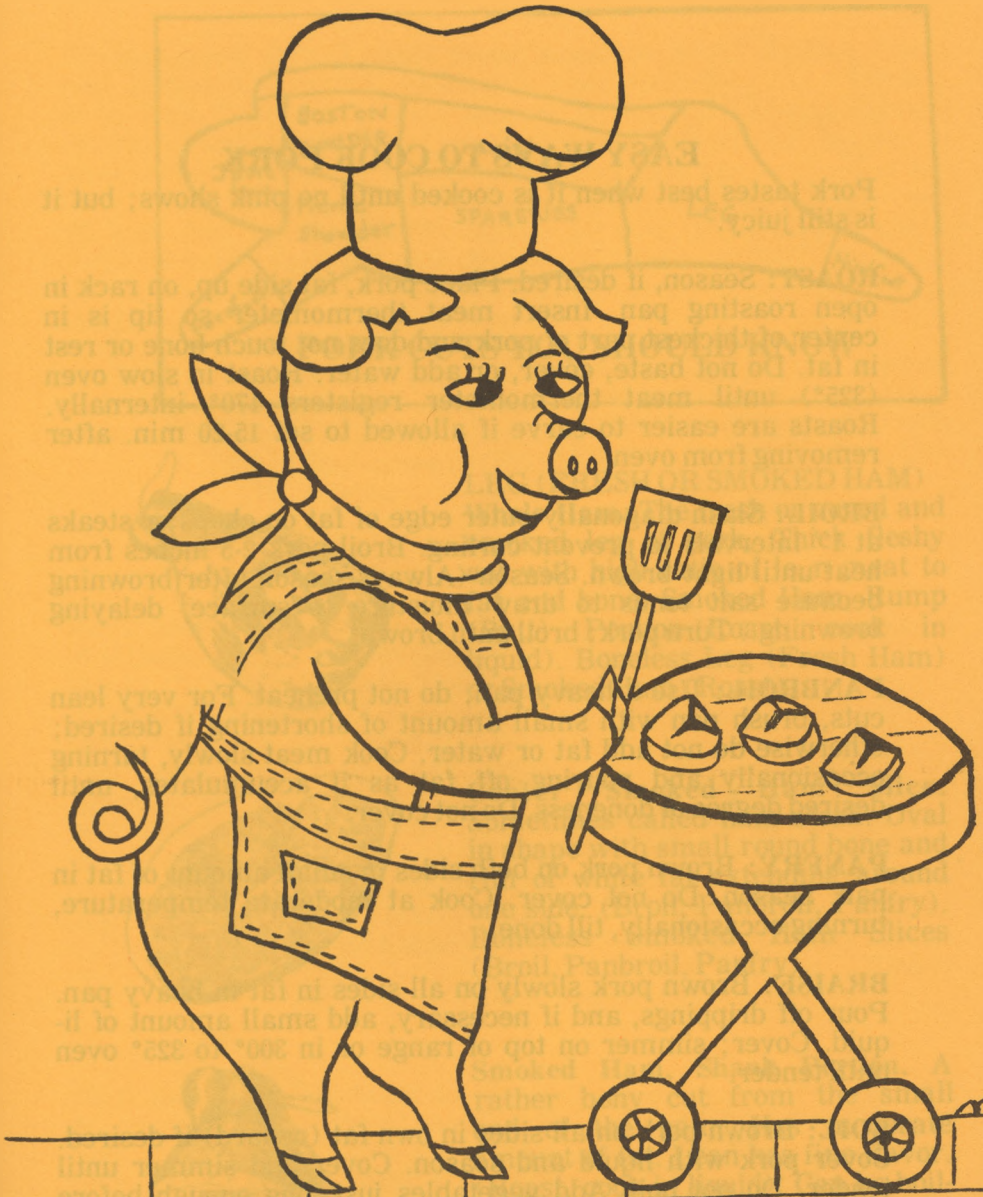
1/2 lb. bacon
 1 (11 oz.) can cheddar
 cheese soup
 1/4 c. milk
 2 tsp. minced onion or
 1 sm. onion
 1/3 c. grated parmesan
 cheese

1-1/2 tsp. parsley
 flakes
 1 (7 oz.) pkg. elbow
 macaroni, cooked
 1 (17 oz.) can sweet
 peas, drained

(Continued)

Bacon-cheese Casserole (Continued)

Fry bacon until crisp and dice. Combine soup, milk, onion, and parsley flakes in 2 qt. casserole. Stir in bacon, macaroni, peas, and parmesan cheese. Sprinkle with additional parmesan cheese, bake at 350° about 35 min. until bubbly hot. Serves 6-8.



MEATS-OUTDOOR COOKERY

EASY WAYS TO COOK PORK

Pork tastes best when it is cooked until no pink shows; but it is still juicy.

ROAST: Season, if desired. Place pork, fat side up, on rack in open roasting pan. Insert meat thermometer so tip is in center of thickest part of pork and does not touch bone or rest in fat. Do not baste, cover, or add water. Roast in slow oven (325°) until meat thermometer registers 170° internally. Roasts are easier to carve if allowed to set 15-20 min. after removing from oven.

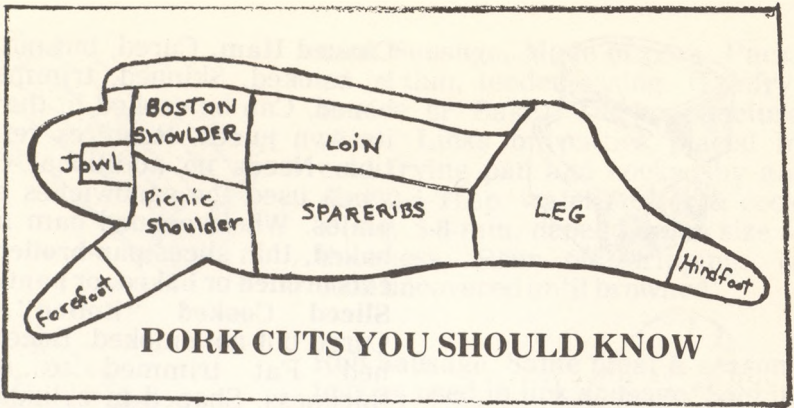
BROIL: Slash diagonally outer edge of fat on chops or steaks at 1" intervals to prevent curling. Broil pork 2-5 inches from heat until light brown. Season (Always season after browning because salt tends to draw moisture to surface, delaying browning.) Turn pork; broil until brown.

PANBROIL: Use a heavy pan; do not preheat. For very lean cuts, brush pan with small amount of shortening if desired; otherwise do not add fat or water. Cook meat slowly, turning occasionally and pouring off fat as it accumulates, until desired degree of doneness. Do not cover.

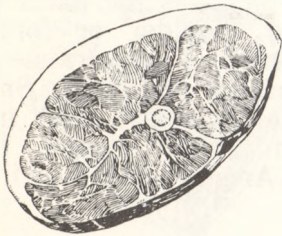
PANFRY: Brown pork on both sides in small amount of fat in pan. Season. Do not cover. Cook at moderate temperature, turning occasionally, till done.

BRAISE: Brown pork slowly on all sides in fat in heavy pan. Pour off drippings, and if necessary, add small amount of liquid. Cover; simmer on top of range or in 300° to 325° oven until tender.

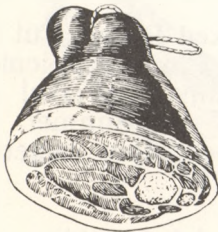
BOIL: Brown pork on all sides in own fat (or lard) if desired. Cover pork with liquid and season. Cover and simmer until tender. Do not boil. Add vegetables just long enough before serving to be cooked.



LEG (FRESH OR SMOKED HAM)
Whole Ham. The fresh or cured and smoked leg of pork. Thick fleshy cut with high ratio of lean meat to fat and bone. Smoked Ham, Rump (Butt) Portion-(Roast, cook in liquid). Boneless Leg (Fresh Ham) or Smoked Ham (Roast).



Center Smoked Ham Slice. Sometimes called ham steak. Oval in shape with small round bone and rim of white fat extending around one side. (Broil, Panbroil, Panfry). Boneless Smoked Ham Slices (Broil, Panbroil, Panfry).



Smoked Ham, Shank Portion. A rather bony cut from the small end of the ham. Has moderate amount of fat. Lean has fine flavor. (Roast, cook in liquid). Can be boiled for ham and beans.

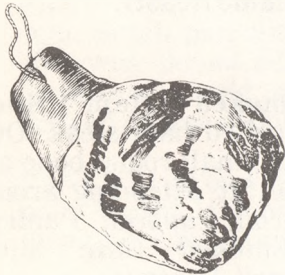
Pigs Feet Cook in Liquid, Braise



Canned Ham. Cured, but not usually smoked. Skinned, trimmed and boned. Can be cooked in the can in its own juices. Requires refrigeration. Needs no additional cooking when used for sandwiches or cold plates. Whole canned ham may be baked, thin slices pan-broiler, thick cuts broiled or baked, or panfry.



Sliced Cooked "Boiled" Ham. Cured but not smoked. Boned, skinned. Fat trimmed to uniform thickness. Shaped in cylindrical or oblong mold and cooked. No waste. Heat or serve cold.

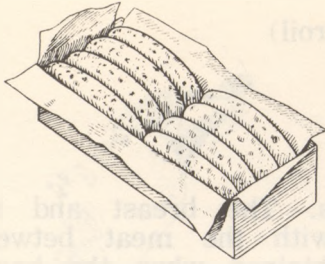


Fresh or Smoked Picnic. Pork shoulders are sometimes sold with the picnic and shoulder butt in one piece (New York style shoulder). This cut makes an excellent large roast. The picnic is the lower section of the shoulder or foreleg. Similar to ham in appearance and flavor. Arm Roast (Roast); Smoked Arm Picnic Roast, cook in liquid); Arm Steak (Braise, Panfry); Fresh Arm Picnic (Roast).

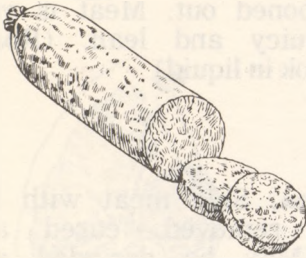


Fresh or Smoked Hocks. Cut from the lower part of the picnic or foreleg. Contains flavorful lean meat. Braise or Simmer with kraut, beans or other vegetables and serve hot.

Neckbones (Cook in Liquid)



Link Sausage. Made of pork. Packed in thin, tender casing. (Panfry, Braise or Bake). Do no puncture skins. Links or patties placed in cold frying pan and cooked by adding 2-4 Tbsp. water. Cover & cook slowly 5-8 min. depending on size & thickness. Pour off drippings & cook uncovered until browned.



Roll Sausage. Same meat & seasonings as used in link sausage. Sold in bulk, in cellulose casings, or cloth bags. (Panfry, Braise, Bake). Use in poultry stuffing or meat loaves.

Ground Pork. May be made from Boston Shoulder, Picnic Shoulder, Loin or Leg. (Roast, Panbroil, Panfry).

BOSTON SHOULDER



Blade Boston Roast or Boneless Blade Boston Roast also called Boston butt. The upper half of the shoulder. Square or triangular in shape. High portion of lean, tender meat. Contains blade bone. Often cut into steaks. (Braise, Roast) Blade Steaks (Braise, Panfry)



Smoked Shoulder Roll. Very lean, rich-flavored meat carved out of the shoulder butt. Cured and smoked. (Roast, Cook in liquid)

CUBED STEAK or Porklet (Braise, Broil, Panbroil, or Panfry)

BOSTON SHOULDER (cont.)

Pork Cubes (Braise, Cook in liquid, Broil)

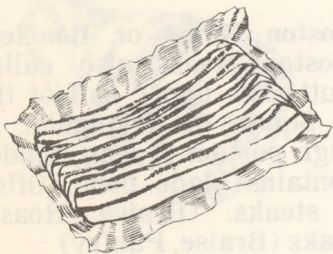
SPARERIBS BACON (Side Pork)



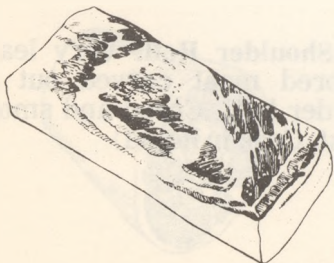
Spareribs. The breast and rib bones, with the meat between them, obtained when the bacon strip is boned out. Meat is very tender, juicy and lean. (Roast, braise, cook in liquid)



Slab Bacon. Side meat with the spareribs removed, cured and smoked. May be derinded and sliced or sold by the piece. Bacon keeps better in the piece and may be sliced to desired thickness as needed. (Bake, Broil, Panbroil, Panfry).



Sliced Bacon. Derinded bacon that is machine sliced to uniform thickness and packaged. (Panfry, Panbroil, Bake on rack 400° 10-15 min. No turning. Broil on rack 3-3½ inches below heat. Broil 2-3 min. per side. Well worth watching requires.)

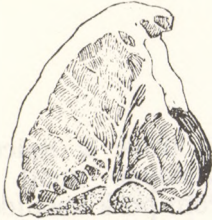


Salt Pork. Side meat and fat back. Not smoked. Used as bacon, as seasoning for dried beans and other vegetables, and as fat for roasting lean meats, poultry and fish. (Bake, Broil, Panbroil, Panfry, Cook in Liquid)

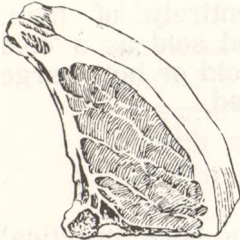
SMOKED JOWL — Bacon squares are square cut jowl meat cured and smoked like bacon. (Cook in Liquid, Broil, Panbroil, Panfry)



Loin Roasts. Loin end and center cut roast. Shoulder end has rib bones, and may have a small section of the shoulder blade. End roasts have same high quality meat as center cut, a moderate amount of fat. Sirloin end loin roasts contain a section of the tenderloin. **Blade loin, center loin, sirloin, rolled loin, rolled double loin.** (Roast).

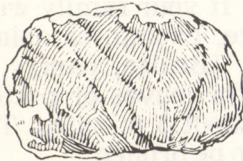


Loin Chop. Contains T-shaped bone. Cut from center section toward ham end of loin. **Loin chop, top loin chop, sirloin chop, blade chop, butterfily chop, sirloin cutlet** (Braise, Broil, Panbroil, Panfry) Can be smoked.



Rib Chop. Cut from forward section of loin. When cut thick, each chop will have a rib bone. When cut thin, every other chop will have a rib bone. (Braise, broil, Panbroil, Panfry).

Country-Style Ribs & Back Ribs
(Roast, Braise, Cook in Liquid)



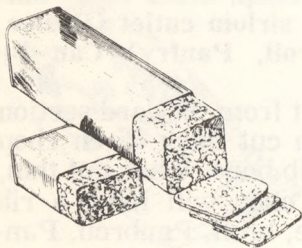
Tenderloin is a long, tapering piece of lean meat from the under side of the loin. Has darker reddish color than most pork. Sold whole or sliced and "Frenched" or flattened into fillets. (Roast, Braise, Panfry).



Canadian Style Bacon. Boned loins with tenderloin removed. Sugar cured and smoked. Appearance .. flavor similar to ham. Very lean. (Roast, Broil, Panbroil, Panfry).

Iowa Chop* is 1¼" to 1½" thick, taken from the center portion of the loin. It is carefully trimmed. Due to its thickness, it is equal to steak with flavor, juiciness and tenderness. Place chops 5 inches away from relatively low heat and Broil 10 min., turning occasionally, 15 to 20 min. or until well done. Season. Or brush chops with barbecue sauce during broiling. Can be stuffed and baked.

*Iowa Chop Trademark



Canned Luncheon Meat & Spiced Ham. Canned luncheon meat is made primarily from pork shoulder meat but may have some ham or beef added. Spiced ham is a similar product made entirely of ham. Usually sliced and sold as a cold cut item. Serve cold or hot. Large pieces may be baked.

Pork Liver contains more nutrients, has no bone, practically no fat and has fewer calories than almost any other meat on the market. Pork liver supplies 3 times as much iron in available form as any other food source. If your family won't eat it plain, offer it with barbecue sauce, catsup, or onions. Remember, overcooking toughens liver. (Braise, panfry, or deep-fat fried). If liver is to be ground for loaves or patties, cook slowly in 2-3 Tbsp. vegetable oil about 5 minutes. This makes the grinding much easier. Liver can be broiled.

Meat is one source of protein, a word derived from the Greek meaning "of the first importance". When purchased from a store, it should be removed from the wrapper, wiped with a damp cloth and stored covered in the coldest part of the refrigerator.

MEATS AND OUTDOOR COOKERY

Maple Glaze Ham

Arlene Bonnett

5-1/2 - 6 lb. fully cooked
boneless ham, cut into
1/4" slices and tied
1 c. dark corn syrup

3/4 c. brown sugar
2 Tbsp. prepared mustard
1 Tbsp. maple flavoring

Heat oven to 325°. Place ham on rack in roasting pan. Bake 1-1-1/2 hrs. Combine remaining 4 ingredients and heat to boiling. To glaze ham, turn oven to 400°. Pour mixture over ham and return to oven 15 min. Baste ham occasionally with glaze. If desired, garnish with Kieffer pears, spiced peaches and curly endive.

Baked Ham in the Can

Esther Augustine

5 lb. canned ham

barbeque sauce

Leaving ham in the can, punch 5-6 holes in top of can. Turn upside down in 9 x 13" cake pan using a jar rings to prop up. Bake at 225° for 1 hr. and 45 min. Remove from oven and remove top of can. Leaving ham in bottom of can, pour your favorite barbecue sauce over the ham so it goes down into the can. Bake 1 hr. more at 325°.

Festive Ham

Carolyn Clark

5 lb. can ham
2 egg yolks, slightly
beaten

1 c. apricot preserves
maraschino cherry halves
pecan halves

Heat ham as directed on can. Last 20 min. remove ham from oven and increase temp. to 350°. Score ham surface in diamonds. Center 1 cherry or pecan half in each. Combine preserves and egg yolks. Spoon over top and spread on sides of ham. Heat 15 min. more. Don't baste. Makes 14 servings, 4 oz. each.

Ham Baked in Milk

Pat Ancell

1/2 tsp. dry mustard
 1 Tbsp. flour
 ham steak, 1-1/2" thick
 (or use thick pork chops)

2 Tbsp. grated onion
 2 c. milk
 1 Tbsp. butter
 4 med. potatoes, peeled
 and sliced

Preheat oven to 375°. Grease 10 x 6 x 1-1/2" baking dish. Combine mustard and flour, rub into ham. Put ham in pan. Sprinkle with onion. Top with milk, dot with butter. Arrange potatoes on ham. Cover and bake 1 hr. Turn potatoes and bake uncovered 20 min. longer.

Grilled Spicy Ham

Phyllis Fox

3 center cut ham slices,
 1" thick
 1-1/2 c. grape jelly

4-1/2 Tbsp. prepared
 mustard
 1-1/2 Tbsp. lemon juice

Mix together well and spread over ham slices, while grilling. Grill about 10-12 min. or until tender and golden brown.

Smothered Ham

Andrea Smith Junkins
 1976 Mahaska Co. Pork Queen

1/2 lb. fresh mushrooms
 3 Tbsp. butter
 1 med. onion, chopped
 2 slices smoked ham steak

seasoned flour
 2/3 c. beef bouillon
 1/3 c. French onion
 chip dip

Slice mushrooms. Saute quickly in butter. Remove mushrooms and brown onions. Remove onions. Trim meat, flour and brown it. Add more butter if necessary. Put mushrooms and onions on meat. Add hot bouillon. Cover and simmer for 30 min. or until meat is fork tender. Blend 1 tsp. seasoned flour into chip dip. Stir slowly into bouillon. Heat to just below boiling. Delicious when served with stuffed potatoes. (You can use up some of the above chip dip by mixing it with the potato mixture.)

Ham Logs With Raisin Sauce

Jone Molyneux

1 lb. ground cured ham
 1/2 lb. ground fresh
 lean pork
 3/4 c. milk
 1/2 c. quick cooking oats

1 egg
 1 tsp. prepared
 horseradish
 1/2 tsp. salt
 dash of pepper

Mix well. Shape into 6 logs, about 6-1/2" long. Place in 11 x 7 x 1-1/2" baking dish. May be made ahead and refrigerated or frozen.

Raisin Sauce:

1 Tbsp. cornstarch
 3/4 c. cold water
 2 Tbsp. lemon juice

2 Tbsp. vinegar
 1/2 c. brown sugar
 1/4 c. seedless
 raisins

Cook and stir until bubbly. When ready to bake ham logs, pour the sauce over and bake in 350° oven about 1 hr., basting occasionally with sauce.

Ham Squares and
Cranberry Sauce

Linda Vander Meiden
 1972 Mahaska Co. Pork Queen

1-1/2 lb. ground smoked
 ham
 1/3 c. chopped onion
 1 c. milk

1 lb. ground pork
 3/4 c. day old bread
 2 eggs, beaten

Combine ingredients, mix thoroughly. Place in shallow pan, about 8 x 12". Bake 350° for 1-1/4 hr. Serves 8-10. The last 10 min. of baking, add either topping below.

Cranberry Topping:

1/2 c. canned cranberry
 sauce

1/4 c. light corn
 syrup

Applesauce Topping:

1 c. thick applesauce flavored with cinnamon and red food coloring for rosiness.

Ham Patties

Lee Ann Norris Failyer
1973 Mahaska Co.
Pork Queen

2 c. fully-cooked ground ham	1/2 c. soft bread crumbs
1 egg	1/4 c. green onion
1/3 c. milk	1 c. sour cream
dash pepper	

Combine the above ingredients except the sour cream. Shape into 4 patties. Brown in small amount of hot shortening. Heat and stir dairy sour cream till hot. Spoon on top of patties; top with snipped green onions.

Sweet Ham Puffs

Kristy Miller
1978 Iowa Pork Queen

1-1/4 lb. ground ham, fully cooked	1 lb. ground lean pork
1/2 lb. ground chuck	2 eggs
1-1/2 c. crushed graham crackers	1 c. milk

Combine meats, eggs, crackers and milk. Mix well. Form into individual balls (1/2 c. measure); place in 9 x 13" dish. Bake in preheated 350° oven for 20 min.

Sweet-Sour Tomato Sauce:

1 can tomato soup	3/8 c. vinegar
1 c. plus 2 Tbsp. brown sugar	1 tsp. dry mustard

Blend sauce ingredients together well. Spoon over ham balls, then continue baking for 40 min. Makes approximately 8 servings.

Ham Balls

Sondra Van Der Pol

3 lb. ground ham
1 c. milk

1 egg
1 c. graham cracker
crumbs

Mix together meat, egg, milk and crumbs. Shape into balls, brown. Place in casserole. Pour following sauce over and bake for 1 hr. at 350°.

Sauce:

1 can tomato soup
1 c. brown sugar

1/3 c. vinegar
1 tsp. mustard

Ham Balls

Peg Augustine

3 lb. ham loaf mix
3 eggs
2 c. milk

3 c. graham cracker
crumbs

Combine meat, crumbs, eggs and milk and shape into balls. Mix together ingredients for sauce that follows.

Sauce:

1 can tomato soup
2 Tbsp. vinegar

1 c. brown sugar
1 Tbsp. dry mustard

Pour over ham balls in greased 9 x 13" pan. Bake for 1 hr. at 350°. Meat measured at 1/2 c. per ball makes about 12-15 balls.

Swedish Ham Balls

Marge Van Polen

1 lb. ground ham
2 c. dry bread crumbs
1 c. milk

1-1/2 lb. ground pork
2 eggs, well beaten

Combine meats, crumbs and eggs. Mix well. Add milk and mix well, form into small balls and place in baking dish. Then combine the following sauce ingredients.

(Continued)

Swedish Ham Balls (Continued)

Sauce:

1/4 c. brown sugar	1/2 c. vinegar
1 tsp. dry mustard	3/4 c. water

Stir this sauce together until sugar is dissolved. Pour over meat balls and bake covered in slow oven (325°) for 1 hr. Baste frequently. Yields 16 balls.

Ham Meatballs

Marlene Van Engelenhoven

1-1/2 lb. ground ham	1 lb. ground pork
1/2 lb. ground beef	1-1/2 c. soda
2 eggs, beaten	cracker crumbs
3/4 c. milk	

Mix ground meats together. Add cracker crumbs, eggs and milk. Mix well and shape into balls. Place in casserole and cover with topping. Bake at 350° for 1 hr. Makes 40 large or 120 walnut-sized balls.

Topping:

1 can tomato soup	1 tsp. dry mustard
3/8 c. white vinegar	1 c. plus 2 Tbsp. brown sugar

Ham Balls

Jacki Bruxvoort

1974 Mahaska Co. Pork Queen

1-1/4 lb. ground cured ham	1 lb. lean sausage
1/2 lb. ground beef	1-1/2 c. graham
2 eggs	cracker crumbs
1 c. milk	

Mix meat, crumbs, eggs, and milk. Make into balls the size of large eggs. Place in 9 x 13" baking pan and cover with following sauce:

(Continued)

Ham Balls (Continued)

Sauce:

1 can tomato soup	1 c. brown sugar
2 Tbsp. vinegar	1 Tbsp. dry mustard

Cover balls in dish and bake at 350° for 1 hr.
Makes about 35 balls.

Ham Balls

Karen Fynaardt

2 lb. hamburger	3 eggs
3-1/2 lb. ground ham	3 c. graham cracker crumbs
2 c. milk	

Mix hamburger, ham, cracker crumbs, egg and milk together and make into balls. Combine following ingredients for sauce and pour over meatballs. Bake at 350° for 1-1/2 hrs.

Sauce:

1/4 c. water	1/2 c. vinegar
2 tsp. mustard	1-1/2 c. brown sugar
2 cans tomato soup	

Ham Loaf

Mildred Harvey

Grand Prize Sr. Meat Division
1979 "Make It With Lard" Contest

3 lb. ham loaf mix or	3 eggs
1 lb. ground ham, 1 lb.	1 c. oatmeal
ground pork, 1 lb. ground beef	4 ox. tomato sauce salt to taste

Mix and make loaf and bake at 300° for 1-1/2 hrs.
or 325° for 1 hr. Spread following sauce on loaf
for last 20 min.

Sauce:

1/2 sm. can pineapple	1/4 c. brown sugar
1-1/2 Tbsp. mustard	1/2 Tbsp. vinegar

Ham Loaf

Jacki Bruxvoort
1974 Mahaska Co. Pork Queen

1-1/2 lb. ground smoked ham	1/4 tsp. mustard
1/2 lb. sausage	1 tsp. minced onion
1/2 c. Dutch rusk crumbs	1/2 c. tomato sauce
<u>or</u> dried bread crumbs	1 egg

Mix and bake at 325^o for 1 hr.

Ham Loaf

Arlene McKain

1 lb. ham loaf mix	1 c. tomato sauce
1 egg, beaten	1/2 c. brown sugar
1 c. cracker crumbs	1/4 c. vinegar
1/2 c. milk	

Mix meat, egg, crumbs, and milk together and put in loaf. Baste with tomato sauce, brown sugar and vinegar mixture. Bake at 350^o for 45-60 min. (Or microwave 9-11 min on high).

Ham Loaf

Gerri Van Gilst

1-1/2 lb. ground ham	1/2 c. onions
1-1/4 lb. ground pork	2 eggs
1-1/2 c. soft bread crumbs	1/2 c. milk

Mix together and put in loaf pan. Chill--turn upside down in shallow pan and bake 350^o for 1-1/4 hrs. Garnish with pineapple and cherries.

Ham Loaf

Rose Nicholson

1 lb. ham, ground	1 sm. onion (opt.)
1/2 lb. ground beef	2 eggs
1/2 c. milk	1 c. bread crumbs

Mix well and mold into loaf pan. Bake 50 min. at 350^o, spooning following glaze over ham loaf 3 times during baking.

(Continued)

Ham Loaf (Continued)

Glaze:

1 c. brown sugar
2 Tbsp. mustard

1/3 c. vinegar

Mix all ingredients and boil 1 min. Pour over loaf just before it goes into the oven.

Ham Loaf

Lorna McCurdy

1 lb. ground ham
1 c. graham cracker crumbs
1/2 c. milk
pepper

1 lb. ground pork
or beef
2 eggs

Mix together and form into loaf. Bake at 350° for 1-1-1/2 hrs. Mix together following ingredients for glaze and bring to boil. Baste loaf with glaze while baking.

Glaze:

1/2 tsp. dry mustard
1/2 c. brown sugar

1/4 c. vinegar
1/4 c. water

Barbequed Pork and Beef Loaf

Rita Antolik

1 lb. ground beef
1 lb. ground pork
1 c. oatmeal, uncooked
3/4 c. Hickory Smoke
flavored or regular
barbeque sauce

1/2 c. chopped onion
2 eggs slightly
beaten
1 tsp. salt
1/4 tsp. pepper

Combine all ingredients except 1/4 c. barbeque sauce. Mix lightly. Shape into a loaf in 11-3/4 x 7-1/2" baking dish. Bake at 350° for 45 min. Spread with remaining barbeque sauce. Continue baking 15 min. 6-8 servings.

Barbequed Pork Chops

Helen Smith

4 pork chops
 1/2 c. brown sugar
 1/2 c. catsup
 salt and pepper to taste

1 Tbsp. prepared
 mustard
 1 c. water

Place pork chops in baking dish. Mix remaining ingredients, pour over chops and bake about an hr. at 350°.

Bar-B-Q Pork Chops

Pat Ancell

4 lean pork chops

Sauce:

1/4 c. catsup
 1/2 tsp. salt
 1/2 tsp. celery seed
 1/2 bay leaf

1/4 tsp. nutmeg
 3 Tbsp. vinegar
 1/2 c. water

Brown chops on both sides. Mix ingredients together for sauce and pour over chops. Cover and bake 1 hr.

Bar-B-Que Sauce for Pork Chops

Lee Ann Morris Failyer
 1973 Mahaska Co.
 Pork Queen

2 Tbsp. vinegar
 1/2 tsp. red pepper
 1/2 c. catsup
 1 tsp. chili powder

1 tsp. paprika
 2 Tbsp. worcestershire
 sauce
 1 c. water

Mix ingredients well. Pour over 5-6 chops. Bake 1-1/2 hrs. at 350°.

Breaded Pork Chops

Betty Johnson

chops
1 egg1 Tbsp. milk
cracker crumbs

Beat egg and milk. Dip chops in this and then in fine cracker crumbs. Season with salt and pepper. Brown in hot fat and bake at 325° for 45-60 min. Also can be fried.

Double-Coated Pork Chops

Nancy Vande Haar

6 pork chops
1 egg
3/4 c. milk
3/4 c. flour
3 Tbsp. melted butter1-1/2 tsp. salt
1/4 tsp. pepper
4 c. crushed Rice
Krispies

Make batter of egg, milk, flour, salt and pepper. Dip chops in batter, then roll in cereal crumbs. Arrange on shallow baking pan and drizzle with melted butter. Bake at 350° for approximately 1 hr.

Pork Chops in Spanish Sauce

Wilma Flander

2 Tbsp. flour
1/4 tsp. seasoned salt
dash of pepper4 loin chops, 1"
thick
1/2 c. water

Combine flour, seasoned salt and pepper. Dust on chops then brown chops in butter or shortening. Transfer to baking dish. Add water and cover. Bake 10 min. in preheated 350° oven, then cover with Spanish sauce that follows.

Spanish Sauce:

2 Tbsp. butter or margarine
1/4 c. chopped green pepper
1/2 c. chopped onion
1/2 c. chopped celery
3 dashes Tabasco sauce1 can (16 oz.)
tomatoes
1 tsp. seasoned salt
1/4 tsp. pepper

(Continued)

Pork Chops in Spanish Sauce (Continued)

Melt butter. Cook onions, celery and green pepper until wilted, don't brown. Add tomatoes and seasonings. Cover and cook 10 min. Pour over chops and bake 1-1/2 hrs. or until chops are tender. Makes 4 servings.

Baked Pork Chops

Carolyn Adair

6 pork chops	1 tsp. salt
1/2 c. celery, finely diced	1/4 tsp. pepper
3 Tbsp. brown sugar	2 cans (8 oz.)
2 Tbsp. lemon juice	tomato sauce
4 tsp. dry mustard	3/4 c. water

Brown pork chops. Sprinkle with celery, brown sugar, lemon juice, mustard, salt and pepper. Combine tomato sauce and water and pour over all. Bake 350° for 1-1/4 hrs. or until done. (Can be put in crockpot for about 8 hrs.).

Pork Chops

Myrtle Johnson

6 pork chops	1/2 c. chopped onion
2/3 c. uncooked rice	1 can (1 lb.)
1 c. water	tomatoes
1 c. whole kernel corn	2 tsp. salt
1/4 tsp. black pepper	

Brown chops very slowly on both sides in large skillet. Lift out. Pour off excess fat. Spread rice over bottom of skillet. Add water. Sprinkle 1 tsp. salt. Arrange chops over rice. Sprinkle other tsp. salt. Add onion and tomatoes. Spoon on the corn. Sprinkle with pepper. Bring to a boil. Turn heat down low. Cover and simmer 25-35 min. or until rice is tender. Add a small amount of water should mixture cook dry. Serve.

Baked Iowa Chops Deluxe

Dorothy Louden

6 center cut Iowa chops
 1-1/4 to 1-1/2" thick
 1/2 c. diced celery
 2 c. rice
 1 med. onion, sliced
 6 chicken bouillon cubes
 1/4 tsp. freshly ground
 pepper

4 c. boiling water
 (add more if
 necessary)
 1-1/2 tsp. Italian
 seasoning
 1 tsp. salt
 6 thickly sliced
 green pepper
 rings

Brown the Iowa chops. Combine celery and rice in a large greased casserole. Arrange chops on rice. Cover with sliced onions. Pour remaining ingredients over chops except for green peppers. Bake covered for 1 hr. or until chops are tender. Add green pepper 10 min. before removing from oven. Serves 6.

Pork Chops

Carma Seitsinger

6-8 nice-sized pork chops
 Kraft sweet and sour sauce,
 1 bottle
 2 Tbsp. brown sugar

salt and pepper
 about 1/2 c. Sherry

Brown the pork chops in butter in heavy skillet on top of stove. Use no flour. Salt and pepper to taste. In saucepan, on top of stove, pour 1 bottle of sweet and sour sauce, Sherry, brown sugar, and bring to a boil. Put pork chops in pyrex dish and pour boiling sauce over them. Bake 1 hr. at 350°.

Iowa Chops in Electric Skillet

Zelda Fox

3 Iowa chops (or as many as will fit flat in skillet)

(Continued)

Iowa Chops in Electric Skillet (Continued)

Heat heavy electric skillet to 375-385°. Put pork chops into hot skillet. Brown about 10 min. on one side. Turn and brown about 10 min. on the other side. Serve. Salt chops before serving, if desired.

Easy Iowa Pork Chops

Cheryl Newendorp

2 pork chops
meat tenderizer
1 med. onion, sliced

garlic salt
onion salt

Fork 2 pork chops and sprinkle lightly with meat tenderizer on both sides. Let rest 20 min. Season with garlic and onion salt. Let rest 15 min. longer. Place 1/3 of sliced onion in the middle of 2 pieces of tin foil. Put chops on top of onion, and cover with remaining 1/3 of onion. Fold foil around tightly. Bake 1 - 1-1/2 hrs. at 350°.

Pork Chop Rice Bake

Alice Ferguson

6 pork chops
1 c. uncooked rice
1/2 minced clove garlic
1-1/2 c. water
1/2 tsp. salt
pepper

2 Tbsp. butter
1 sm. onion, chopped
1 can cream of
chicken soup
2 c. shredded
cheese

Season chops and brown lightly in butter. Add rice, onion, garlic to 2 Tbsp. drippings and heat, stirring until rice is coated. Add soup, water, cheese, salt, and pepper to rice. Turn into greased baking dish. Arrange chops on rice mixture. Cover and bake. For extra browning, remove cover towards end of baking period. Bake 1-1/2 hrs. at 350°.

Pork Chops and Rice

Susan Knox

4 good-sized pork chops
 1 can cream mushroom soup
 1 sm. can mushrooms (opt.)

2 c. instant rice,
 uncooked

Brown chops without oil or breading. Season to taste. In casserole dish mix rice, soup, and mushrooms. Add 1/2-1 soup can of water. Place pork chops on top of rice, cover and place in 350° oven for 45 min.

Pork Chop Onion Soup Bake

Liz Larson

6 pork chops
 1 env. dry onion soup mix

1 c. uncooked rice

Spread rice in 13 x 9 x 2" casserole. Sprinkle all but 1 Tbsp. onion soup on top, stir until soup is dissolved. Arrange the pork chops on top, sprinkle with the rest of the onion soup. Cover with foil, bake at 350° for 45 min. to 1 hr. Remove foil and bake 10 min. or until liquid is evaporated. Mushrooms or pimientos may be added before the chops.

Smothered Pork Chops

Dorothy Vos

5-6 chops, 3/4-1" thick
 water

1 can cream of chicken
 soup

Brown chops in small amount of lard. Salt and pepper to taste. Heat 1 can cream of chicken soup with 1/2 can water. Place chops in large shallow baking dish. Pour soup over. Bake at 350° until tender, 40-50 min. Soup mixture makes a delicious gravy.

Saucy Baked Pork ChopsLois Gay
Lynn Hoy6 pork chops
1 can cream chicken soup
1 med. onion, sliced3 Tbsp. catsup
2 tsp. worcester-
shire sauce

Trim chops and heat fat in skillet. When you have about 2 Tbsp. melted fat, remove trimmings. Brown chops in hot fat, season with salt and pepper. Drain off excess fat. Combine the remaining ingredients and pour over chops. Cover. Bake 45-60 min. at 350°.

Stuffed Pork ChopsDonna Gatton
Past State Porkette
Secretary and Treasurer8 pork rib chops, 1 to 1-1/4" thick, with pocket
1 bouillon cube
1 c. hot water
2/3 c. celery
1/2 c. onion
1 tsp. poultry seasoning3 Tbsp. margarine
2-1/2 c. toasted bread cubes or herb seasoned croutons
1 egg slightly beaten

When ordering ribs, buy with pocket already cut or cut it yourself from rib side. For stuffing, dissolve bouillon cube in hot water. Saute celery and onion in margarine. Combine all ingredients and mix well. Fill each chop with approximately 1/4 c. stuffing mixture. Brown chops in fat. Place chops in pan. Cover tightly and bake in 350° oven for 45 min. to 1 hr., or until done.

Pork Chops on Orange Rice

Zelda Fox

6 pork chops
1 c. orange juice1-1/3 c. uncooked
Minute Rice

Brown chops. Put rice in bottom of baking dish and pour in orange juice. Add chops and pour chicken rice soup over all. Bake 1 hr. at 325°.

Golden Stuffed Iowa ChopsMahaska Co. Pork in
Education Committee

6 center cut Iowa chops,
1-1/2 to 1-1/4" thick
1 sm. onion, finely chopped
2 Tbsp. butter
3/4 c. cooked rice
2 Tbsp. drippings

1 c. (4 oz.)
shredded cheddar
cheese
1 tsp. worcester-
shire sauce
1-1/4 tsp. salt
1/8 tsp. pepper

Use a small knife, make a pocket in each Iowa chop by cutting into the center from the rib side, parallel to the rib bone and the surface of the chop. For stuffing, cook onion in butter until transparent and combine with rice, cheese, worcestershire sauce, 1/4 tsp. salt and pepper. Fill pockets with 3 Tbsp. stuffing. Lightly brown chops in drippings. Sprinkle with 1 tsp. salt, place on rack in roasting pan; cover with foil. Bake at 350° for 30 min. Uncover and bake 30 min. longer or until done. 6 servings.

Baked Stuffed Pork Chops

Mary Spears

6 double chops with pocket
1 Tbsp. butter
1/4 c. hot water

2/3 c. herb stuffing
1/4 c. chopped onion
1/2 tsp. sage

Melt butter in the hot water and combine with other ingredients. Spoon into chops pocket that has been salted. Place in baking dish. Do not overlap. Cover with foil and bake at 350° for 30 min. Uncover and bake 1 hr. or longer until done. Last 30 min. baste with crab-apple glaze.

Glaze:

1/2 c. apple syrup
1/2 tsp. Kitchen Bouquet

3 Tbsp. corn syrup

Serve chops with crabapples.

Smoked Chop Tropicana

Donna Gatton

smoked loin chops, 1 to
1-1/4" thick
orange marmalade

pineapple slices
Maraschino cherries

Place any number of pork chops on shallow baking pan and cook at 325° for 30 min. After 30 min., turn chops, brush with orange marmalade, place pineapple slice on top of each and top with a heaping tsp. or orange marmalade in center of pineapple ring. Place a Maraschino cherry in center of each pineapple ring, return to oven and bake another 20 to 30 min.

Italian Spiced Pork Chops

Phyllis Vander Linden

1 env. Italian salad
dressing mix
6 pork loin chops, 1"
thick

1 c. water
1/4 c. rose wine

In jar combine dressing mix, water and wine. Cover and shake vigorously to blend. Pour over chops in shallow dish. Marinate 2 hrs. at room temp. or overnight in refrigerator, turning occasionally. Drain chops, reserving marinade. Grill over medium low coals about 15 min. on each side, brushing occasionally with marinade.

Microwave Stuffed Pork Chops

Marla Smith
1979 Mahaska Co. Pork
Queen

1/2 c. milk
1/4 c. butter
2 c. dry seasoned bread
stuffing

1 env. (5/8 oz.)
brown gravy mix
8 breakfast pork
chops

Combine milk and butter in medium glass bowl. Microwave on medium for 2-3 min. until butter is melted. Stir in bread stuffing and mix well; set aside. Sprinkle on side of 4 chops, half of
(Continued)

Microwave Stuffed Pork Chops (Continued)

the dry gravy mix; place seasoned side down in 8 x 8" glass baking dish. Spoon dressing on top of each chop. Place chops remaining on top of dressing. Sprinkle with remaining gravy mix. Cover with plastic wrap. Microwave on "roast" for 12-15 min. or until fork tender. Let stand covered 15 min. before serving.

Luscious Pork Chops

Jone Molyneux

6 rather thick pork chops
(Iowa chops work well)
1/2 c. orange juice
1/4 tsp. pepper

4 Tbsp. brown sugar
1 tsp. salt
1/2 tsp. dry mustard

Place uncooked chops in shallow baking dish. Combine ingredients and pour over chops and bake 1 hr. at 350°, depending on thickness. Baste occasionally. Or cook approximately 15 min. in microwave at medium to medium high setting. Rotate dish.

Golden Spiced Pork Chops

Larua Plate

6 pork chops
1 Tbsp. cooking oil
1 Tbsp. flour
1 Tbsp. brown sugar
1/2 tsp. dry mustard
1 tsp. salt

1/2 tsp. cinnamon
1/8 tsp. nutmeg
1 med. onion, sliced
1/4 c. raisins
1/2 c. apple juice
1/2 c. water or as
needed

Brown pork chops in oil, turning to brown well on both sides. Drain off excess fat. Combine dry ingredients and sprinkle on chops. Add onion, raisins and apple juice; cover. Cook over low heat until chops are tender, about 1 hr. Add water as needed, spooning sauce over chops several times. Serve chops with fluffy white rice.

Pizza Pork Chops

Pat Ancell

4 lean chops (or pork
steak

2 slices cheese
1 can (8 oz.)
pizza sauce

Brown chops. Pour pizza sauce over. Cover and simmer 30 min. Cut slices of cheese in half to form triangles. Place slice of cheese on each chop and heat about 5 min. to melt cheese.

Pork Steaks with Fruit

Zelda Fox

4 pork steaks
1 #303 can pineapple chunks
1/3 c. raisins
1 Tbsp. lemon juice
lemon rind

1 tsp. salt
1/8 tsp. nutmeg
2 Tbsp. cornstarch
1/4 c. water

Brown steaks. Mix and heat other ingredients. Add the steaks and simmer at 200° for 1 hr.

Pork Steak with Tomato Sauce Mary Ernst

pork steak

Sauce:

3 Tbsp. pork drippings
1/4 c. chopped onion
3 Tbsp. flour
1/2 tsp. salt

1 c. water
1 c. tomatoes
1/8 tsp. pepper

Dust pork steak with flour. Brown in fat. Simmer in 1/4 to 1/2 c. of water for 30 min. Serve with tomato sauce. For sauce: brown chopped onion in drippings and add flour; cook as gravy. Add water, tomatoes, pepper and salt. Serve hot.

Pork Steak - German Style

Ruth DeBruin

4 pork shoulder steaks,
 1/2" thick
 1 Tbsp. lard
 1 tsp. salt
 1/8 tsp. pepper
 1 tsp. instant minced onion

1 can (1 lb. 13 oz.)
 sauerkraut,
 drained
 1 can (1 lb.)
 tomatoes, drained

Brown pork steak in lard. Pour off drippings. Season with salt and pepper. Combine sauerkraut, tomatoes and onions. Pour into a 8 x 12" baking dish. Arrange meat on top. Cover tightly and bake in 350° oven for 30 min. Remove cover and continue baking 30 min. or until meat is done.

Patio Pork SteaksMahaska Co. Pork in
Education Committee

1 c. barbeque sauce
 1 c. sweet pickle juice
 2 tsp. salt

1 tsp. worcester-
 shire sauce

Pour over pork steaks and marinate at least 4 hrs. or overnight. Then barbeque or broil.

Barbeque Sauce for Pig RoastLee Ann Norris Failyer
1973 Mahaska Co.
Pork Queen

3/4 c. cooking oil
 2 c. cider vinegar
 2 tsp. salt

1/2 tsp. pepper
 1 egg

Mix all ingredients and baste pig often. (May need to double the recipe.)

BBO Spareribs

Denise Van Maanen
1978 Mahaska Co. Pork Queen
1978 District Pork Queen

2-3 lbs. spareribs 1 med. sized
1 bottle cola (16 oz.) bottle ketchup

Place ribs in large sauce pan. Pour cola and ketchup over ribs. Cook uncovered until the sauce begins to cling to the ribs, about 1 hr. Turn ribs frequently to keep them coated.

Oven Barbequed Spareribs

Pat Winegardner

3-4 lbs. spareribs	2 Tbsp. chopped
1 Tbsp. butter	onion
1/2 c. catsup	1 Tbsp. prepared
1/3 c. prepared barbeque	mustard
sauce	1 tsp. celery seed
2 Tbsp. brown sugar	1/4 tsp. salt
1 Tbsp. worcestershire	dash pepper
sauce	

Place spareribs in enough salt water to cover; simmer covered for 1 hr. or until tender. While simmering, prepare the sauce. In a sauce pan melt butter; then add remaining ingredients. Bring just to boiling. Drain ribs. Place ribs in shallow pan or casserole dish and pour sauce over. Bake at 350° for 20 min. Serves 6. Also delicious over pork chops and pork steak.

Barbequed Spareribs

Rose Marie Denney

meaty spareribs	1/4 tsp. chili
onions	powder
1 c. catsup	2 c. water
3 tsp. salt	1 tsp. mustard
2 tsp. brown sugar	
<i>1/2</i> tsp.	

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Barbequed Spareribs (Continued)

Place in bottom of heavy kettle a layer of meaty spareribs. Cover with a layer of sliced onions, if desired. Combine remaining 6 ingredients to make sauce. Pour part of barbeque sauce over top of ribs and onions. Repeat layers. Cover. Bake at 325° until meat is tender (2 to 2-1/2 hrs.) Serve hot. These can be started with frozen meat and pour sauce over, then put in oven.

Hint for Preparing Barbequed Spareribs or Country Style Ribs

Lee Ann Norris
Failyer
1973 Mahaska Co.
Pork Queen

Prepare a weak vinegar-water solution to marinate the meat in for 1 hr; then drain and bake tender before adding the sauce; brown 1/2 hr. more.

BBO Ribs

Jean Goodner

3 lb. ribs	1 tsp. salt
1/2 c. chopped onion	1/4 tsp. chili powder
1-3/4 c. tomato juice	2 Tbsp. worcestershire sauce
2 Tbsp. brown sugar	1 tsp. dry mustard
1 Tbsp. paprika	
1/4 c. vinegar	

Sprinkle ribs with onion and bake 1/2 hr. at 450°. Mix remaining ingredients to make sauce and simmer 15 min. Pour over ribs and bake, covered, 1-1/2 to 2 hrs. Baste every 15 min.

Barbequed Country Style Ribs

Betty Johnson

1/2 c. catsup	1/2 or 1/4 tsp. Tabasco sauce
1-1/2 Tbsp. Liquid Smoke	1/2 tsp. paprika
1 Tbsp. worcestershire sauce	2 Tbsp. brown sugar
1 Tbsp. vinegar or lemon juice	country style ribs
1/2 tsp. salt	

(Continued)

Barbequed Country Style Ribs (Continued)

Mix together all ingredients to make sauce. Pour over approximately 2 lb. country style ribs. Bake at 325° until done, about 1-1/2 to 2 hrs. Baste every 15 min.

Barbequed Spareribs

Donna Flander

3 lb. ribs	1 c. peach juice
2 Tbsp. mustard	2 Tbsp. flour
1/2 tsp. ground cloves	1 tsp. salt
1/2 tsp. pepper	1/4 c. chopped onion
2 Tbsp. worcestershire sauce	1 c. ketchup

Brown ribs on both sides in hot grease, sprinkling with salt. Combine remaining 9 ingredients to make sauce. Pour sauce over ribs and let simmer for 2 hrs.

Sweet-sour Pork

Kathryn Loudon

National Porkette Director

1 lb. pork, cut into 1/2" cubes	1 c. brown sugar
fat for browning	1/2 c. catsup
1 can (20 oz.) pineapple chunks	1 tsp. soy sauce
2 Tbsp. cornstarch	1 med. pepper, diced
1/4 c. vinegar	1 c. celery, cut in 1/2" pieces

Brown pork in fat. Remove from skillet and pour off fat. Blend cornstarch and vinegar in skillet. Add sugar, catsup and soy sauce. Cool, stirring constantly, until thickened. Add pork, cover and simmer 30 min. Add pineapple, green pepper and celery; continue cooking 10 min. Serve over hot rice.

Sweet and Sour Pork

Elana Emanuel

2 lb. pork, cut in cubes
 1 large onion
 2 strips bacon
 1 sm. can crushed
 pineapple
 2 green peppers, cubed

1/2 c. brown sugar
 1/4 c. vinegar
 2 Tbsp. cornstarch
 2 Tbsp. water
 2 Tbsp. soy sauce

Brown pork, onion and bacon in large pan. Add pineapple juice from can and cook 40 min. Add pineapple, green peppers, brown sugar and vinegar; cook for 10 min. Add cornstarch mixed with water and soy sauce; cook 10 more min. Simmer and serve. Serves 4-6.

Sweet and Sour Pork

Bertha Ver Steegh

1 lb. pork tenderloin or
 lean roast or shoulder,
 in 1" cubes
 2 Tbsp. oil
 1 sm. onion, finely
 chopped
 1/4 c. vinegar
 1 Tbsp. cornstarch
 1-1/2 tsp. salt

1/4 tsp. ginger
 1/8 tsp. black pepper
 1/2 c. currant jelly
 1 sm. green pepper,
 strips
 1 sm. red pepper,
 strips
 1 can (8 oz.)
 pineapple chunks,
 drained

Brown pork well in oil in skillet. Add onions, cover and simmer 20 min. Combine vinegar, cornstarch, salt, ginger and black pepper; add with jelly and pepper strips to skillet. Bring to boil, stirring. Cover and simmer 5 min. Add pineapple and heat. Serve with Chinese fried rice.

Chop Suey

Anne McLandsborough

1-1/2 lbs. stew meat
 3 pork chops, cut in sm.
 pieces
 1 qt. water
 2 sm. cans bits and
 pieces mushrooms,
 undrained
 no salt

1/8 c. dried minced
 onion
 2 Tbsp. La Choy
 brown gravy sauce
 1/4 c. La Choy Soy
 Sauce
 1/2 c. chopped
 celery

Brown meat in 1 Tbsp. fat or oil. Place all ingredients in crock pot and simmer until meat is done. Add 1 can undrained bean sprouts. Cook for 10 min. and lightly thicken with cornstarch. Serve over rice or chow mein noodles. Put soy sauce on table for everyone to add to his own taste. (One may add a can of Chinese vegetables or water chestnuts, sliced.)

Pork Ragout

Pat Ancell

1 Tbsp. oil
 2 lb. lean pork cubes
 1/4 c. oil
 1 med. onion, cut in half
 slices
 3 cloves minced garlic
 2 green peppers in 1"
 squares
 2 cans (4 oz.) mushroom
 stems and pieces (drain
 and save liquid)
 1 pkg (10 oz.) peas
 1/3 c. cornstarch

2 cans (16 oz.)
 whole tomatoes
 1/2 c. Sherry or
 beef broth
 2 Tbsp. worcester-
 shire sauce
 1 Tbsp. salt
 1/2 tsp. pepper
 1/2 tsp. poultry
 seasoning
 1/4 tsp. cloves,
 ground

Brown meat, 1/3 at a time in hot oil. Remove from pan. Cook onion, garlic, green peppers, and mushrooms in 1/4 c. oil for 10 min. or until tender. Mix cornstarch with mushroom liquid; set aside. Add tomatoes, Sherry, worcestershire sauce and seasonings to sauteed vegetables. Add meat. Bring to boiling and reduce heat.

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Pork Ragout (Continued)

Simmer for 1 hr. Stir in cornstarch mixture and stir until thickened. Add peas and cook 5 min. Serve with parslid potatoes, rice or noodles. (I like to use up pork shanks for this, also use shoulder cuts.)

Barbequed Pork

Esther Augustine

4 lb. lean pork shoulder	salt and pepper to
3 onions	taste
1 Tbsp. sugar	1 lg. can tomatoes
1/2 bottle soy sauce (5 oz.)	1 Tbsp. margarine
1 clove garlic (opt.)	1/2 c. vinegar

Have pork cut in four pieces. Cook all together slowly 3-4 hrs. Shred with fork. Add little water if needed. Best on hot buns. Can use in crock pot, too, but takes longer to cook.

Barbeque Pork Roast

Pat DeBruin

1/4 c. vinegar	2 tsp. celery seed
1/2 tsp. salt	2 Tbsp. brown sugar
1/2 tsp. paprika	1 Tbsp. chili sauce
1/2 tsp. dry mustard	1/2 c. ketchup
1/4 tsp. black pepper	

Mix all together. Baste this every 20 min. over your pork roast. For leftovers: shred meat apart, mix a little leftover drippings until moist, serve hot on buns.

Barbequed Pork Roast

Geri Van Gilst

1 loin or rib pocket roast, 5 lb.	2 Tbsp. tarragon vinegar
1/2 c. brown sugar	1 Tbsp. worcester- shire sauce
1 c. hickory flavored or plain catsup	1/2 tsp. salt or smoke-flavored salt
2 Tbsp. prepared mustard	

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Barbequed Pork Roast (Continued)

Roast pork in a 325° oven till meat thermometer registers 170°. Combine brown sugar, catsup, mustard, vinegar, worcestershire sauce and salt in a saucepan; cook, stirring occasionally, until sugar is dissolved. About 1 hr. before roast is done, baste with barbeque sauce. Continue to baste every 10-15 min. Serve with remaining sauce.

Savory Pork Roast

Phyllis Vander Linden

4-5 lb. butt roast
2 tsp. salt
1/4 tsp. pepper
1 tsp. caraway seeds
1/4 c. lemon juice

1/4 c. water
water
1/4 c. water
2 Tbsp. cornstarch

Brown roast on all sides in large heavy sauce pan or Dutch oven. Sprinkle with salt, pepper and caraway seeds. Turn heat to low. Add lemon juice and 1/4 c. water. Cover tightly and simmer until meat is tender, about 2 hrs. Lift meat out onto hot platter.

Measure pan juice and add enough water to make 2 c. liquid. Return to sauce pan and heat, stirring up any browned bits. Stir cornstarch into 1/4 c. water until smooth and blended. Add to hot pan juice gradually, stirring constantly. Cool, stirring until thickened and clear. Slice meat and serve with gravy.

Pork Roast

Gladys Vande Haar

3-4 lb. pork roast
salt and pepper
1 tsp. rosemary

1/2 tsp. oregano
1 med. onion
1/2 c. apple juice
or white cooking
wine

Place in brown-in-bag cooking bag or roaster. Bake 325° for 2 to 2-1/2 hrs. or until meat thermometer reads 170°.

Roast Pork Glaze

1/3 c. honey
1 Tbsp. prepared mustard

Portia Figland

1/4 c. applesauce
1/2 to 1 tsp.
vinegar

Use as a glaze over pork roast; baste while roasting.

Pork Roast with Herbs

5 lb. pork roast
1-1/2 tsp. thyme
1-1/2 tsp. marjoram
1-1/2 tsp. dry mustard
1 Tbsp. salt

Peggy Smith

1-1/2 tsp. garlic
powder
1-1/2 tsp. onion
powder
1 tsp. pepper

Rub the herbs into a pork roast and bake uncovered until tender.

Marinated Roast Pork

pork roast
1 Tbsp. dry mustard
1 tsp. ground ginger

Mahaska Co. Pork in
Education Committee

1 tsp. thyme
1/2 c. soy sauce
1/2 c. orange juice

Place 1 Tbsp. flour in family-size oven bag, shake to coat bag. Place in roasting pan, fold back for easy handling. Trim roast and place meat in the bag. Add other ingredients. Close with twist tie. Turn bag several times to mix ingredients well and moisten meat. Marinate 2 to 3 hrs. at room temp. or overnight in refrigerator. Turn bag once or twice during this time. Make six 1/2" slits in top of bag. Roast at 325°, using meat thermometer until it reads 170°. It will take about 2 hrs., depending on the size of the roast.

Pork Loin Roast and Peaches

Linda Vander Meiden
1972 Mahaska Co.
Pork Queen

4-5 lb. pork loin roast
1 can (29 oz.) cling
peach halves
4 Tbsp. butter

1/2 c. honey
1/2 c. peach syrup
1 tsp. cardamon
(spice)

Roast pork loin 2 to 2-1/2 hr. at 325° until done. Drain peaches reserving 1/2 c. syrup. Melt butter in skillet. Add cardamon. Simmer gently about 2 min. Add honey and peach syrup. Stir to blend. Add peach halves and simmer about 10 min. Serve with pork loin roast. Makes about 8 servings.

Crowned Roast of Pork
with Fruit

Denise Van Maanen
1978 Mahaska Co. Pork Queen
1978 District IX Pork Queen

crowned roast
1 c. tart apples, chopped
1 c. soaked apricots,
chopped
1 c. soaked prunes,
chopped
1/2 c. celery, diced
2 c. bread crumbs

1/4 c. melted butter
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. ground
cloves
1 tsp. chopped
parsley
2-3 Tbsp. apricot
water

Have your meat man prepare a crowned roast. Rub with salt and pepper, inside and out. Bake in shallow pan at 325° for 30 min. per lb. One hr. before it is done add stuffing. For stuffing, mix fruit, celery, crumbs. Stir in butter. Add seasoning and moisten with apricot water. Pack loosely in roast. Bake remaining hr. at 350°.

Pork (Like Ham)

Martha Drost

pork shoulder
 3 c. water
 1 c. brown sugar

3 Tbsp. vinegar
 1/2 tsp. cloves
 1 tsp. mustard

For a pork shoulder that thinks it's a ham, boil the pork slowly in water for 1 hr. Pour off liquid; add 3 c. water, brown sugar, vinegar, cloves and mustard. Boil slowly about 1 hr. Let stand in mixture several hrs. or overnight. Slice. The vinegar tenderizes the meat and it tastes exactly like ham. Wonderful for big families or parties.

Barbequed Sausage Balls

Cindy Van Veldhuizen

1 lb. fresh ground pork
 1 egg, slightly beaten
 1/3 c. fine dry bread
 crumbs
 1/2 tsp. sage

1 Tbsp. vinegar
 1/2 c. catsup
 2 Tbsp. brown sugar
 1 Tbsp. soy sauce

Mix sausage, egg, bread crumbs, and sage. Shape into balls and brown slowly on all sides in ungreased skillet, about 15 min. Pour off excess fat. Combine remaining ingredients and pour over meat. Cover and simmer 30 min., stirring occasionally to coat meat balls. Makes 4-5 servings. By shaping into tiny balls, these may be made and used as appetizers.

Danish Pork Balls

Florence Johnson

2 lb. lean pork, ground
 1/2 c. all purpose flour
 1/2 c. carbonated water
 1 Tbsp. grated onion
 1 tsp. grated lemon rind
 1/2 to 3/4 c. light cream

2 tsp. salt
 1/2 tsp. pepper
 1 egg
 3 Tbsp. butter or
 margarine

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Danish Pork Balls (Continued)

Combine pork, flour, egg, onion, lemon rind, salt and pepper. Blend thoroughly with a fork. Stir in water. Shape into meatballs, using hands. Heat butter in skillet. Brown pork balls on all sides. Lower heat and cook for 20 min., or until done. Transfer pork balls to heated serving dish and keep hot. Add cream to pan juices. Bring to a boil, stirring constantly. Pour over meatballs. Good with hash browned potatoes. Makes 4-6 servings.

Gourmet Meatballs

Jean Goodner

8 oz. tube Fraunschweiger	1/2 tsp. salt
2 eggs, beaten	1/4 c. butter
1/2 lb. ground pork	1 env. dry onion
1 c. bread crumbs	soup mix
1/4 c. catsup	1-1/2 c. hot water

Combine first 6 ingredients, mix well and shape into 1" balls. Melt butter and brown meatballs--turn carefully. Add soup mix to hot water and pour over meatballs. Cover and simmer 15 min. Serve with toothpicks. Makes about 4 doz.

Sausage and Apple RingsLee Ann Norris Failyer
1973 Mahaska Co. Pork Queen

1 lb. bulk pork sausage	2 med. red apples,
1 egg, slightly beaten	unpeeled, cut in
3/4 c. finely crushed	1/2" rings
cracker crumbs (about	1 c. cranberry juice
21 crackers)	cocktail
2 Tbsp. salad oil	1 Tbsp. cornstarch
2 tsp. sugar	2 Tbsp. cold water

Shape sausage into 4 patties, 1/2" thick. Dip into egg, then into cracker crumbs. Cook patties slowly in skillet, on both sides, 20 min. Drain

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Sausage and Apple Rings (Continued)

excess fat. Meanwhile, in another skillet place apple rings in cranberry juice. Simmer just till tender, 5-8 min. Remove apple rings. Blend cornstarch with sugar; stir in water. Add to cranberry juice and cook, stirring constantly, till juice thickens and bubbles. Return apples to sauce; heat through. To serve, top sausage patties with apple rings and spoon some sauce over the patties, too.

Pork Rolls

Florence Vander Meiden

1/2 lb. pork sausage or	pepper to taste
1/2 lb. lean ground pork	1/2 beaten egg
and 1/2 tsp. sausage	1 Tbsp. milk
seasoning	1 can (8 oz.) home
	style biscuits
	(10)
1/8 tsp. nutmeg	
1-1/2 Dutch rusks,	1/2 tsp. salt
crushed fine	

Mix meat, seasoning, rusks, egg and milk together. Lay out all biscuits and roll all together in a 6 x 15" rectangle. Spread meat mixture on dough and roll up. Put in 9 x 15" pan. Bake 400° for 10 min. and 350° for 10-15 min. more.

Stuffing Balls

Gerri Van Gilst

24 slices bread, cubed	1 tsp. powdered
2 big egg whites, beaten	sugar
1 tsp. celery salt	1/2 c. butter
1/2 tsp. baking powder	1/2 c. bouillon
1/4 tsp. garlic salt	1/4 c. minced onion
2 Tbsp. chopped parsley	1/4 tsp. oregano
ham, cubed (amount desired)	

Mix and roll to size of table tennis balls. Bake at 325° for 35-45 min.

Pork Sausage Dressing

1/2 lb. sausage (1 c.)
 1/4 c. onion, chopped
 8 c. soft bread crumbs
 2 c. apples, finely
 chopped

Francene Hugen

2 Tbsp. water
 1/2 tsp. sage
 dash of pepper
 1/2 c. milk
 1 egg, beaten

Brown sausage; add onion and cook until tender. Combine the next ingredients and mix well. This recipe makes enough dressing to stuff an 8-10 lb. turkey. Can be baked in 2 qt. casserole at 350° for 40 min.

Baked Stuffed Tenderloin

2 pork tenderloins
 stuffing

Karen McCreedy
 Past President of
 Iowa Porkettes

4 slices of bacon

Select tenderloins of equal size. They should be split and flattened. Season and spread with stuffing over one. Lay other on top and skewer edges together. Season outside and place bacon on top. Bake on rack in open roasting pan at 325° for 1-1/2 hrs.

stuffing:

4 c. dry bread cubes
 1 c. chopped celery
 1/2 c. chopped onion
 1-1/2 tsp. poultry seas.
 or sage

1-1/4 tsp. salt
 1/4 tsp. pepper
 water
 1/3 c. melted
 butter or
 margarine

Toss together first five ingredients. Add butter and enough water to moisten. Mix lightly. Make as many servings as needed or as you have tenderloins.

Golden Breaded Tenderloins
(Microwave)

Nancy Vande Haar

4-5 lean pork tenderloins
 1-1/4 c. fine cracker
 crumbs
 3/4 tsp. salt

2 eggs, beaten
 1/4 c. butter,
 melted

Pound tenderloins to 1/2" thick. Dip each into cracker crumbs and salt, then into mixture of eggs and butter, then coat again with crumbs. Place coated tenderloins in 10" square pyrex baking dish. Cover with wax paper. Microwave at high 12-14 min., rotating dish 1/2 turn after 6 min. Let stand 5-10 min. before serving. Flavored snack crackers such as onion or cheese may be used for cracker crumbs.

Ham Salad Sandwich Spread

Wanda Augustine

leftover ham roast
 pickle relish

hard boiled eggs
 salad dressing

Grind leftover ham roast, add hard boiled eggs to grind with meat. Add pickle relish and enough salad dressing so it is real moist. Amount of eggs, relish and dressing to use depends on amount of ham you have. For a medium bowl of ground meat I use 4 eggs, 1-1/2 c. of relish and 1-1/2 to 2 c. salad dressing.

Wiener Spread

Jean Goodner

1 pkg. wieners
 1/4 lb. Velveeta cheese
 1/4 c. catsup

1 Tbsp. mustard
 onion, chopped
 sliced buns or
 bread

Grind wieners and cheese together. Heat, adding catsup, mustard and chopped onion, if desired. Cook until thick; cool slightly. Spread on sliced buns or bread and broil until browned.

Weenieburger Grill

Phyllis Fox

2 lb. lean ground pork
 1/2 tsp. garlic salt
 2 tsp. salt
 1/2 tsp. pepper
 1 tsp. worcestershire
 sauce

2 Tbsp. instant
 minced onion
 8 wieners
 8 bacon strips
 8 hot dog buns

Combine first 6 ingredients and blend well. Shape meat into 8 flat patties. Wrap patties around wieners, pinching edges to enclose wiener, leaving ends of wiener exposed. Wrap bacon strips around ground meat, use toothpicks to secure bacon. Grill 10 min. on each side or until done and bacon is crisp and brown. Place weenieburger in buns and serve.

Sandwich Filling

Bessie Mathes

2 lb. lean pork
 3 hard boiled eggs
 2 tsp. salt

1/2 tsp. pepper
 mayonnaise

Boil pork until tender. Grind meat and add the chopped hard boiled eggs, salt and pepper and mix with mayonnaise to right consistency for spreading.

Lucille's Sandwich Spread

Nancy Vande Haar

1 stick butter
 1 Tbsp. minced onion

1 Tbsp. poppy seed
 2 tsp. prepared
 mustard

Melt butter and stir in remaining ingredients. Spread on buns with 1 slice ham and 1 slice Velveeta cheese. Place on cookie sheet and cover with foil to heat in oven or heat in microwave (without foil) until cheese melts. Sandwich spread stores well in refrigerator.

Ground Pork PattiesMahaska Co. Pork in
Education Committee

75-80% lean ground pork

Shape into patties. Variations:

1. Fry or grill them till cooked through. Serve on buns with catsup, mustard, pickle or onion.
2. Dip in egg and cracker crumbs and fry 20 min. or till cooked through.
3. Put your favorite bread dressing between two patties and bake in a moderate oven or electric skillet 45 min. or till done. Garnish with a spiced apple ring.

Pork RitesMahaska Co. Pork in
Education Committee

2 lb. lean ground pork,
75-80% lean
2 Tbsp. vinegar
1 tsp. dry mustard
2 Tbsp. chopped onion

1 Tbsp. brown sugar
1 tsp. salt
1/2 c. water
1 c. catsup

Brown pork, drain off any fat. Combine remaining ingredients and add to pork. Simmer 20 min. or longer. Serve on bun.

Ranch Style Bacon Sandwich

Peg Augustine

4 slices bacon
4 slices buttered bread
8 slices Velveeta cheese

1 can (16 oz.)
pork and beans

Cut bacon slices in half crosswise. Cover each slice of toast with 1/4 c. beans. Top with 2 slices of cheese. Put 2 slices of bacon on top of each sandwich. Broil about 5 min. about 5 inches away from heat source, or until bacon is crisp. Serves 4.

Pizza Burgers

Jone Molyneux

2 lb. ground pork
 4 oz. pkg. mozzarella
 cheese
 1/4 jar chili sauce
 1 can tomato soup

1/2 tsp. oregano
 onion
 1/4 c. parmesan
 cheese

Steam pork with onion. Mix above ingredients together in saucepan. Spoon on large hamburger buns, 12-14. Wrap in foil and bake 15-20 min. at 350° or 45 min. when frozen. This is a good recipe to take to working men in the field.

Herbal Cheeseburgers
(Microwave)Mahaska Co. Pork in
Education Committee

1 lb. ground pork
 3/4 c. (3 oz.) shredded
 cheddar cheese
 1 Tbsp. dehydrated minced
 onion flakes
 2 tsp. dried sage

1 tsp. dried oregano
 3/4 tsp. salt
 1/8 tsp. pepper
 1/4 c. buttermilk
 4 hamburger buns

Combine all ingredients except buns. Shape into 4 patties. Meanwhile, preheat browning dish at high for 5 min. Place patties in preheated browning dish. Cook uncovered, at high for 3 min. 30 seconds. Drain. Turn patties and give dish half a turn. Cook, uncovered, at high for 3 min. 30 seconds. If desired, place a triangle of cheese atop each burger and cook uncovered at high for 1 min. 30 seconds. Serve on hamburger buns. Makes 4 servings.

Hot Ham Buns

Pat Ancell

1/4 c. soft margarine
 2 Tbsp. horseradish mustard
 2 tsp. poppy seed
 2 Tbsp. minced onion
 4 slices Swiss cheese

4 hamburger buns,
 split
 4 thin slices
 cooked ham

(Continued)

Hot Ham Buns (Continued)

Mix together margarine, mustard, poppy seed and minced onion. Spread on surface of 4 hamburger buns. Put 1 slice of ham and cheese on each bun. Wrap in foil or put on baking sheet. Bake at 350° for 20 min. or till hot through. Or microwave 30-45 seconds per sandwich.

B-B-Q Sausage Burgers

Jean Goodner

1 lb. ground sausage
1 stalk celery, chopped
1 onion, chopped
1/2 green pepper,
chopped
6 buns

1 can (8 oz.)
tomato sauce
1/4 c. water
1/2 tsp. chili
powder

Cook and drain sausage. Add rest, except buns. Simmer 20 min. Serve on buns.

Barbequed Ham

Ruth DeBruin

1/3 c. chopped onion
1 c. chili sauce
1/8 tsp. salt
1/2 c. water
1 Tbsp. worcestershire
sauce

3 Tbsp. butter
1 tsp. lemon juice
2 Tbsp. brown sugar
ham
2 tsp. dry mustard

Combine all of the above ingredients, except meat, and simmer for 1/2 hr. Add leftover ham, broken into bite sized pieces. (Any pork may be used.) Heat thoroughly. Serve on buns.

Pork Sausage Reuben Sandwiches

Zelda Fox

1 lb. pork sausage
2 Tbsp. water
4 slices rye bread
2 oz. Swiss cheese

1/4 c. Thousand
Island dressing
1/2 c. drained
sauerkraut

(Continued)

Pork Sausage Reuben Sandwiches (Continued)

Make sausage in desired sized patties, and cook. Toast bread and spread with dressing. Top with sauerkraut, sausage and cheese. Broil until cheese melts. (Porkburger may be substituted for sausage.)

Square Dance Reuben

Mahaska Co. Pork in
Education Committee

2 lb. ground pork
3/4 c. sauerkraut
1/2 tsp. caraway seed
6 sesame seed buns

salt
6 slices Swiss
cheese

Heat sauerkraut and caraway seed; keep warm. Divide ground pork into six equal portions and shape into patties 1/2" thick. Place patties on rack in broiler pan so meat is 3" from the heat. Broil 6 min., sprinkle with salt, turn and broil second side 4 min. Or may be fried in a skillet for about 4-5 min. on each side. Place a piece of cheese on each patty until it melts. Drain warm sauerkraut thoroughly and place approximately 2 Tbsp. on bottom half of each bun. Place patties on sauerkraut. Serves 6.

Mock Reuben Sandwiches

Lois Clark

3/4 c. sauerkraut, drained
1 Tbsp. butter
1/2 tsp. caraway seed,
(opt.)

1-1/2 lb. sausage
or ground pork
and ground ham
6 slices Swiss or
American cheese

Cook sauerkraut in butter till hot. Shape meat into 6 patties. Fry. Top patties with cheese and place under broiler to melt. Place 2 Tbsp. sauerkraut on rye bread, brown bread or buns and put 1 patty with cheese on each bun. Serves 6. This recipe may be also easily done in a microwave oven.

Pork BurgersMahaska Co. Pork in
Education Committee

1 lb. lean unseasoned
ground pork
1 tsp. salt

2 Tbsp. barbeque
sauce
1/4 tsp. Accent

Make into patties and broil or fry.

Canadian Bacon and
Egg Muffins (Microwave)Mahaska Co. Pork in
Education Committee

4 slices Canadian style
bacon, 1/4" thick
4 slices process
American cheese
4 English muffins

4 eggs
1 c. hot water
1 tsp. vinegar
butter

Poach eggs or can use scrambled eggs cut in shape of English muffins. To poach eggs: combine hot water and vinegar in 1 qt. casserole. Cook, uncovered, at high for 2-3 min. or till boiling. Gently break eggs into water; push to center of dish. Cook, covered with wax paper, at high for 2 min. Remove and let stand 2 min. Place Canadian style bacon on paper plate. Cook, covered with waxed paper, at high for 1 min. 30 seconds. Place 1 slice Canadian style bacon, 1 egg, and 1 slice cheese on half of each muffin. Spread other halves with butter. Cook, open-faced on paper toweling, at high for 1 min. 30 seconds or till cheese melts. Top with other halves of muffins or serve open-face with jelly. Makes 4 servings.

Pork Patties

Ann Wieringa

1 lb. ground pork
1 slice bread
1 egg

salt and pepper
1/2 c. chopped
green pepper

(Continued)

Pork Patties (Continued)

Soak bread slice in water and squeeze out water. Add 1 egg, salt, pepper and green pepper. Mix with meat. Shape into small loaves and roll each in flour. Brown on all sides. Bake 45 min. Good hot or as cold sliced lunch meat.

Little Smokies Twists
(for Breakfast)

Rose Marie Denney

Basic Mixture:

6 c. flour	1-1/2 tsp. salt
1-1/2 tsp. soda	3/4 c. shortening
8-10 Little Smokies	2/3 c. sour milk

Mix flour, soda, salt and shortening together; cut in shortening. Can be stored in covered container in refrigerator. Take 2 c. of the Basic Mixture and stir in milk. Put on floured pastry cloth and roll dough 1/4" thick or less. Cut into strips and roll up each Little Smoky and place in baking pan. Bake at 450° for 12-15 min. Serve with following Lemon Sauce over Smoky Twists.

Lemon Sauce:

1/2 c. sugar	2 Tbsp. lemon juice
2 Tbsp. cornstarch	1 Tbsp. butter
1 c. hot water	

Mix sugar, cornstarch and water in saucepan and cook until thickened. Add lemon juice and butter.

Scrapple

Pat Ancell

1 lb. lean pork sausage	1 c. cornmeal
1 c. cold water	1-1/2 tsp. salt

Bring 3 c. of water to boil in a saucepan. Meanwhile, brown 1 lb. sausage. Drain and set aside. Combine cold water, cornmeal and salt
(Continued)

Scrapple (Continued)

and gradually stir into boiling water. Continue cooking until mixture is thick, 10-15 min. Remove from heat. Stir in browned sausage. Pour this into bread pan or other mold. Chill several hrs. until firm. Unmold, slice 1/2" thick and fry slowly until brown. Serve with syrup.

Salami

Cheryl Newendorp

5 lb. ground pork	2-1/2 tsp. mustard
5 rounded tsp. Morton's quick salt	seed
1 tsp. Hickory Smoked salt	2-1/2 tsp. coarse ground pepper
2-1/2 tsp. garlic salt	

Mix together well and refrigerate for 3 days. Re-mix once daily all three days. On the 4th day, roll into 5-7 logs about 6-8" long. Bake on cookie sheet for 8 hrs. at 180°, turning every 2 hrs. Freezes well; just wrap in heavy duty foil.

Swedish Potato Bologna

Betty Johnson

5 lb. ground pork, unseasoned	3 lg. onions
5 lb. ground beef	4 Tbsp. salt
5 lb. potatoes, cooked partially and mashed	1 Tbsp. pepper

Mix all together. Buy 20 ft. of casings. Fill and cut any length you desire. Tie the ends with string. May be fried or baked at 325° about 1 hr. Puncture with needle before baking or frying to prevent bursting. May be frozen.

Pork Brains

Peg Augustine

1 lb. pork brains
 1 egg
 3/4 c. milk

1-1/2 c. cracker
 crumbs
 1/3 c. oil

Rinse and clean pork brains with cold water. Place oil in frying pan on medium heat. In small bowl, mix egg and milk. Dip brains in mixture, then roll in cracker crumbs. Salt and pepper to taste. Fry brains 10-12 min., turn and continue frying another 10-12 min.

45 Minute Cold Packed Meat

Ethel Sprague

1 gal. water
 2 c. salt

1 c. sugar
 pork

Bring the above ingredients to a boil and allow the liquid to cool. The meat is cut in pieces suitable for serving and packed into qt. jars. To each jar add 1 c. of the cooled liquid. If there isn't room for the whole cupful, take out some of the meat. The liquid must all go in. If you cheat, the meat will spoil. Cold pack for 45 min. A few jars of this might be handy in a hurry. It has to be cooked more, but doesn't have to be thawed. Also it could be taken on a camping trip.

Recipes from friends:

133


1 lb. pork...
1/2 cup...
1/2 cup...

Place and clean pork brains with cold water.
Place all in boiling water on medium heat. In
a 2 1/2 quart bowl, mix egg and milk. The brains in
boiling water, then roll in cracker crumbs, salt and
pepper to taste. Fry brains 10-15 min., turn
and continue frying another 10-15 min.
15 Minute Cold Packed Meat

1 1/2 cups water...
1/2 cup...
1/2 cup...
Place the above ingredients in a bowl and allow
the liquid to cool. The meat is cut in slices
suitable for serving and packed into jars. To
each jar add 1 c. of the cooled liquid. If
there isn't room for the whole quantity, pack
out some of the meat. The liquid must fill to
top. If you check, the meat will swell. Cold
meat for 48 hrs. A few jars of this night
ready for a hurry. It has to be cooked more,
but doesn't have to be thawed. Also it could
be taken on a camping trip.

1/2 cup...
1/2 cup...
1/2 cup...



SALADS and  VEGETABLES

VEGETABLES TO SERVE WITH PORK

Use the least water possible in cooking vegetables. Cook only until tender crisp. Save water in which vegetables were cooked (it contains precious vitamins and minerals) to add to vegetable or cream soups, use as liquid in gravies and use potato water as liquid in yeast dough.

Go-Withs For Pork: Asparagus (with almonds, buttered); Green Beans (dilled, with mushrooms, with almonds, frenched, buttered, with marjoram); Beets (buttered baby); Broccoli with Hollandaise Sauce; Brussels Sprouts; Cabbage (buttered, bacon & sweet & sour cabbage, red & green coleslaw); Carrots (Julienne, glazed, minted baby, buttered, glazed whole small, pickled); Cauliflower with cheese sauce; celery; corn souffle casserole; sweet & sour cucumbers; Buttered mashed Hominy; Mixed Vegetables; Onions; Tangy dill Pickles; Potatoes (sliced buttered, parsley, baked, boiled, oven fried); sauerkraut, Sweet Potatoes (balls, mashed); Raw or cooked Spinach; Greens of collards, kale, mustard, turnips, and beets; Tomatoes (sauteed cherry, tomato aspic, sliced with artichoke hearts; sliced with sliced cucumbers, sliced with fresh dill, bacon and stewed); Green Peas (minted, Snow, dilled, buttered); Zucchini Parmesan Cheese.

With Ham: Buttered Asparagus Spears; Baked Beans; Green Beans (Sweet sour, Amandine); 3 Bean Salad; Beets (buttered, sliced pickled beets); Broccoli (with Hollandaise, buttered); Brussels Sprouts; Cabbage (Red & White Coleslaw, red slaw, buttered green); Carrots (& celery, baby, buttered); Buttered Cauliflower; Corn on the Cob, (buttered); Beet & Carrot Salad; Buttered Kohlrabi; Mixed Vegetables; Peas & Carrots; Garden peas & mushrooms; Buttered peas & Onions; Potatoes (Hot Potato Salad, Mashed, Buttered Parsley, Puffs, Creamed, Lyonnaise*, Baked, Shoestring, Au Gratin, Scalloped); Spinach (Buttered, Wilted, Pennsylvania Dutch Creamed); Baked Candied Sweet Potatoes; Sauteed Cherry Tomatoes, Sliced tomatoes, Tomato Aspic; Zucchini (Parmesan, Sauteed).

*Lyonnaise—fried in juices of onion.

SALADS AND VEGETABLES

Pork Salad

2 c. diced cooked pork
 (leftover roast)
 3 or 4 apples, diced in
 lemon juice
 1g. can of pineapple
 chunks, drained

Jone Molyneux

2 or 3 stalks of
 celery, chopped
 1/4 head of torn
 lettuce

Mix the above ingredients. Make a thin dressing with pineapple juice, sugar and salad dressing.

Taco Salad

1 to 1-1/2 lb. ground pork
 1 c. chili beans, partly
 drained
 1 pkg. taco seasoning
 1 pkg. Doritos Taco
 Chips, crushed
 1 sm. bottle of western
 dressing

Sondra Van Der Pol

1 lg. head of
 lettuce
 1 sm. onion,
 chopped
 3 tomatoes
 1 lb. sharp cheddar
 cheese, grated

Cook pork, remove from stove, drain grease. Stir in chili beans and Taco seasoning. Cool. Mix remaining ingredients and toss lightly. Serve immediately. Serves 10.

Pork-Apple Salad

2 c. diced, cooked pork
 1 c. diced celery
 1-1/2 c. diced apples
 1/2 green pepper,
 shredded

Mahaska Co. Pork in
Education Committee

1-1/2 c. grated
 carrots
 1 c. cooked peas
 lettuce leaves
 mayonnaise

Combine pork, celery, apples, carrots, peas, green pepper and mayonnaise. Chill. Serve on lettuce leaves. Six to eight servings.

Salad MasterMahaska Co. Pork in
Education Committee

Brighten up your next luncheon with a salad of julienne strips of ham, pineapple chunks, sliced avocado, mandarin orange segments and halved strawberries. For a fancy slaw, add ham strips and sliced peaches to shredded cabbage.

Crunchy Ham Salad

Gerri Van Gilst

1/4 c. mayonnaise
1 Tbsp. sweet pickle juice
2 Tbsp. diced sweet pickle
2 c. cubed cooked ham

1/2 c. diced celery
1/2 c. cooked peas,
chilled
1 c. coarsely
crushed potato
chips

Mix mayonnaise with pickle juice. Combine with ham, pickle, celery and peas. Just before serving, add chips and mix. Serve on crisp lettuce greens. Yields 4-5 servings.

Macaroni Salad

Jean Goodner

8 eggs, hard boiled
1 c. cheddar cheese
1 sm. onion, diced
1 c. chopped celery

2 c. cooked
macaroni
1 can Hormel
tender chunk ham

Mix above ingredients together well. Mix the following dressing and add. Chill.

Dressing:

2 c. mayonnaise
2 Tbsp. vinegar
3 Tbsp. milk

5 Tbsp. sugar
2 Tbsp. mustard

Overnight Lettuce SaladNancy Vande Haar
Jean Goodner

1 head of lettuce
 1/2 c. celery (opt.)
 1/2 c. green pepper
 1 med. onion
 1 box peas, frozen
 (uncooked)

4 oz. grated cheddar
 cheese
 2 c. mayonnaise
 2 Tbsp. sugar
 8 slices bacon,
 crumbled

Layer ingredients in 9 x 13" Tupperware pan. Combine mayonnaise and sugar and spread. Top with crumbled bacon. Must set overnight covered in refrigerator before serving.

Layered Salad

Peg Augustine

1 head lettuce, broken
 into pieces
 1 lb. bacon
 1/2 head cauliflower,
 broken up

2 Tbsp. sugar
 salt and pepper
 1 onion, diced
 1 c. parmesan
 cheese, grated

Cut bacon strips into thirds, fry, drain and cool. In salad bowl layer ingredients in this order: lettuce, bacon, onion, cauliflower, parmesan cheese, sugar, salt and pepper.

Dressing:

1/2 c. salad dressing

8 oz. sour cream

Mix salad dressing and sour cream together and pour over salad, covering and sealing edges with dressing. Cover and refrigerate. Best results if made the night before. Toss before serving. Serves 6-8.

Spinach-Bacon Salad

Donna Gatton

fresh spinach leaves
 3 hard boiled eggs
 6 slices crisp fried
 bacon

8-10 fresh mush-
 rooms
 French dressing

Wash and break up fresh spinach leaves into medium sized salad bowl. Add diced hard boiled eggs and bacon, broken into small pieces. Slice mushrooms and add to salad. Toss with your favorite French dressing.

German Potato Salad

Rita Antolik

2 lb. potatoes, sliced
 and cooked
 5 slices bacon, diced
 1/2 c. diced onion
 1-1/2 tsp. flour
 1/2 c. water

1 tsp. salt
 4 tsp. sugar
 1/4 tsp. pepper
 1/4 to 1/2 c.
 vinegar

Brown bacon, remove bacon from skillet. Make sauce from bacon drippings, flour, sugar, salt, pepper, vinegar and water. Add potatoes, onion and bacon. Heat through.

Hot German Potato Salad

Lee Ann Norris Failyer
 1973 Mahaska Co.
 Pork Queen

12-15 med. size potatoes
 4 hard cooked eggs
 1 c. minced onion
 3/4 c. vinegar

6 slices bacon,
 diced
 1-1/3 c. sugar
 celery root (opt.)

Scrub and cook potatoes; drain, peel and slice while hot. Add minced onion and season with salt and pepper to taste. Sliced celery root may be added. For dressing: fry bacon bits till crisp. Add vinegar and sugar. The sugar will thicken the bacon and vinegar mixture.

(Continued)

Hot German Potato Salad (Continued)

Pour over the potatoes and onions, add sliced eggs. Stir until salad dressing is mixed with the other ingredients. This salad should be served warm. Makes 12 servings.

Skillet Potatoes

Bonnie Vos

2 Tbsp. melted butter
 4 c. thinly sliced raw
 potatoes
 1/3 c. water
 1 Tbsp. minced onion

1 c. milk
 1/4 c. water
 1/4 lb. cheese,
 grated
 1/2 lb. chopped
 ham or
 1/2 lb. crumbled
 bacon (fried)

Toss potatoes and butter in a skillet. Add 1/3 c. water. Cover and cook over low heat for 20 min. Combine remaining ingredients and pour over potatoes. Cook until thickened. Add meat.

Microwave Baked Beans

Pat Winegardner

3 slices bacon
 1 lb. can pork and beans
 1/4 c. catsup
 1/8 tsp. onion powder
 1 Tbsp. brown sugar

1/2 tsp. prepared
 mustard
 1 tsp. worcester-
 shire sauce

Cut bacon strips into fourths, place in a 1 qt. casserole. Cover and microwave on high for 3 min. Add remaining ingredients to bacon and its grease. Cover and microwave on medium high for 15 min. Stir baked beans at 5 min. intervals for more even cooking.

Sausage-stuffed Squash

Jean Goodner

2 acorn squash
 1 lb. ground pork
 sausage
 1 tsp. salt

1/4 tsp. cinnamon
 1/4 tsp. nutmeg
 2 c. applesauce

Preheat oven to 400°. Cut squash in half and remove pulp and seeds. Place cut sides down in greased pan and bake 30 min. Shape sausage into 12 balls. Remove squash from oven and turn up. Sprinkle each with seasonings, add 1/2 c. applesauce and 3 sausage balls. Bake 1 hr. Serves 4.

Marinated Carrots

Bonnie Vos

2 lb. carrots, diced
 1 lg. onion, sliced
 1 pepper, sliced
 1 can tomato soup
 1 c. sugar

salt and pepper
 1/2 c. oil
 3/4 c. vinegar
 1/2 lb. fried and
 crumbled bacon

Cook carrots until tender; cool. Combine soup, sugar, oil, vinegar, salt and pepper and heat until sugar is dissolved. Pour over carrots and add other vegetables. Refrigerate. When the vegetables are gone, don't throw sauce away. Fry 1 lb. ground pork and add sauce and simmer.

Fried Cabbage

Lee Ann Norris Failyer
 1973 Mahaska Co.
 Pork Queen

1 sm. cabbage, sliced
 finely
 3 cloves garlic, chopped
 1 onion, thinly sliced
 1/2 c. pork, sliced

5 pieces bacon,
 sliced crosswise
 1/2 c. peeled
 shrimp
 salt to taste

Wash the cabbage well and drain. Saute onions, pork, garlic, sliced bacon in shortening. Add shrimp juice. Stir until it boils. Add sliced cabbage and season to taste. Cook until cabbage is crispy and tender.

Baked Sauerkraut

Marguerite Johnston

1 can (28 oz.) sauerkraut, drained
 1 can (20 oz.) tomatoes, include juice
 1/2 c. chopped onion
 1 c. brown sugar
 4 slices bacon

Fry bacon until crisp. Remove and crumble. Brown onion in bacon fat. Butter a deep casserole. Put in kraut, tomatoes and brown sugar. Stir to mix. Add bacon and onions on top. (Can be stirred in if desired.) Bake uncovered for 2 hrs. at 350°. Very good served with pork.

Cheese-Bacon Sauce for Cauliflower, Broccoli, etc.

Jean Goodner

2 Tbsp. butter
 2 Tbsp. flour
 1/4 tsp. salt
 1/2 c. grated cheese
 1 c. milk
 1/2 c. crumbled bacon

Melt butter, add flour and salt. Add milk and stir until thick. Stir in bacon and cheese and stir over low heat until cheese melts.

Recipes from friends:

Recipes from friends



PARTY FARE

100111

Recipes from friends:



PARTY FARE

Derives from Ireland:

“PUT PORK ON YOUR FORK”

Today's pork is a superior product due to scientific breeding and feeding by the producer and closer trimming by the meat packer and retailer. The new pork has an even better flavor, for it is **leaner** and **meatier**. A serving of today's pork averages about 22% more protein, and about $\frac{1}{3}$ less calories as pork 20 years ago.

Since pork is 98% digestible and very nutritious, it is recommended for the elderly as well as the very young.

Lean pork plays an important role in the diet for weight control. There are fewer than 70 calories per ounce of lean, cooked pork. Lean pork is now on the diet plans of Weight Watchers and Diet Workshop.

Pork gives high nutrition value—for your meat buying dollar. The richest known food source of **thiamin** is found in pork. Also, it is a source of complete protein and it excels in all the B vitamins. Pork liver has about 3 times as much available iron as any other food.

Pork should be cooked to an internal temperature of 170 degrees. For best tenderness and flavor, use a low burner setting or a 325 degree oven. Pork is cooked when the center is gray-white and when there is no pink showing in the center or next to the bone.

PARTY FARE

Appetizers must be so good they prick the conscience of a guest who wants to make a meal of them. Learn first how to make simple ones before tackling more elaborate ones.

Hors d'oeuvres is a French name we use for an assortment of small morsels such as crisp vegetables, cold cuts, eggs, pickles, etc. to tease the appetite.

Canapes are small mouthfuls of savory food spread on a firm, edible base, often taking the place of sandwiches at certain types of parties.

PARTY FARE

Sausage Balls

Ann Wieringa

1 lb. hot sausage
 1/2 lb. sharp cheddar
 cheese, grated

2 c. Bisquick

Mix together and roll into balls. Bake at 350°
 for 20-30 min., turning once.

Sausage Roll-ups

Lynn Hoy

link sausages
 shredded yellow cheese
 1-1/4 c. flour

1/2 c. lard
 1/4 c. water
 1/2 tsp. salt

Brown sausages and drain well. Mix together
 flour, lard, water and salt and roll out as you
 would a pie crust. Cut in 2" wide strips.
 Sprinkle cheese and place 1/2 of one link
 sausage on a piece of dough and roll up. Place
 on cookie sheet and bake at 400° till light
 golden brown. Serve warm.

Partytime Meat Balls

Betty Molyneux

1 lb. ground ham
 1 lb. ground pork
 1 lb. ground beef
 2/3 c. cracker crumbs

1 egg
 1/2 c. milk
 1/4 c. chopped onion

Combine meat, crackers, onion, egg and milk.
 Make into small balls, brown and drain. Add
 sauce and simmer for 1 hr. To serve, attach
 pineapple chunks with toothpicks. These are
 great as hors d'oeuvres.

Sauce:

1 c. brown sugar
 2 c. fruit juice (I
 prefer pineapple)

1 tsp. dry mustard

Corn Chip Snacks

Jone Molyneux

1 pkg. large corn chips
(plain or taco flavored)
1/2 lb. ground pork,
cooked

sliced mozzarella
cheese in 1"
squares

Mound about 1 tsp. of ground pork on each corn chip. Top with cheese sq. Place 8-12 pieces in a circle on paper plate or appropriate serving plate. Microwave at high 15-30 seconds, until cheese is melted.

Little Pizza Pies

Jean Goodner

1 lb. sausage, cooked
1 can (6 oz.) tomato
paste
6 English muffins, split
and toasted or
1 tube refrigerated
biscuits

1/2 lb. mozzarella,
grated
1/2 c. parmesan
cheese
1 tsp. oregano
1/4 tsp. garlic salt

Mix tomato paste and seasonings. Spread on biscuits, top with sausage and cheese. Broil until cheese bubbles. Serves 12.

Sausage BiscuitsMahaska Co. Pork in
Education Committee

10 oz. pkg. sharp cheddar
cheese, grated or
shredded

1 lb. sausage, raw
2 c. Bisquick

Mix well with spoon or hands. Shape into 1" balls and freeze. When you want them, use as many as you like. Bake in 375° oven until lightly brown and they'll be done. Makes 50 balls.

Pork Pinwheel Hors d'oeuvres Florence Vander Meider

Meat Mixture:

1 lb. pork sausage, seasoned or	1/4 tsp. nutmeg
1 lb. ground lean pork with 1 tsp. sausage seasoning	3 Dutch rusks, crushed fine
1 egg	1 tsp. salt
pepper to taste	2 Tbsp. milk

Mix meat mixture together. Let stand at room temp. while making crust.

Crust:

2 eggs	3 Tbsp. sugar
2/3 c. milk	3/4 c. lard
1 tsp. salt	3 c. flour
3 tsp. baking powder	

Mix crust ingredients lightly. Divide crust mixture into 4 parts. Roll each part into a 4 x 15" rectangle. Divide meat mixture into 4 parts. Put meat mixture filling in each rectangle. Roll up. Sprinkle sugar over crust. Cut thin (1/2") slices. Put on ungreased baking sheet. Each roll makes 30-40 hors d'oeuvres. Bake at 400° for 5 min. and 325° for 12-15 min.

Bacon Tater Bites

Mrs. Walter Van Zomeren

bacon, cut in half	cheese slices
tater tots	

According to the number of snacks that you need, cook half strips of bacon until lightly browned, but still limp. Cut slices of cheese in thirds and wrap a strip of cheese around each tater tot. Wrap bacon around the cheese and secure with toothpick. Broil, turning once. Serve hot with mustard sauce.

(Continued)

Bacon Tater Bites (Continued)

Mustard Sauce:

1/2 c. prepared mustard

1/2 tsp. ginger

1/4 c. brown sugar

Blend together mustard, brown sugar and ginger.

Cheese-Bacon Filling

Lee Ann Norris Failyer

1973 Mahaska Co.

Pork Queen

3 oz. pkg. cream cheese

1 tsp. milk

4 slices crisp cooked
bacon

1 tsp. horseradish

1/2 tsp. worcester-
shire sauce

Serve on bread rounds or crackers.

Bacon-Cheese Ball

Jean Goodner

1 pkg. (8 oz.) cream
cheese1 c. cheddar cheese
spread1 Tbsp. worcestershire
sauce

2 Tbsp. onion

1 sm. can mushroom
bits

crumbled bacon

Soften cheeses; combine rest of ingredients.
Form into ball, roll in bacon. Chill. Serve
with crackers.

Bacon Poles (Microwave)

Jone Molyneux

10 strips bacon

20 long, thin
bread sticks

With scissors, cut bacon strips in half length-
wise making 2 long thin strips. Wrap one strip
in a spiral "barber pole fashion" around each
bread stick. Place 2 paper towels in bottom of
13 x 9 x 2" dish. Distribute wrapped bread
(Continued)

Bacon Poles (Continued)

sticks so they don't touch each other. Cover with paper towel. Microwave at high 10-13 min., rotating dish 1/2 turn after 5 min., until bacon is cooked.

Fondue Smokie Wraps

Mahaska Co. Pork in
Education Committee

Little Smokies (Oscar
Meyer product)
crescent roll dough
(canned)

vegetable oil

Roll crescent dough out with rolling pin. Cut dough in 1/2 x 1" strips. Wrap around smokies. Stick them on fondue forks or skewers. Fry in vegetable oil in an electric fondue pot or electric pan of some kind. Fry until brown at a temp. of 350^o. Peanut oil works well because it doesn't splatter.

Smokie Fondue

Jone Molyneux

1 jar (10 oz.) currant
jelly
2 pkg. Little Smokies

1 sm. jar prepared
mustard

Dissolve jelly in electric fondue pot on low or in slow cooker on low. Add mustard and blend. Add Smokies and simmer 20 min.

Appetizer Crescents

Lee Ann Norris Failyer
1973 Mahaska Co.
Pork Queen

1 can refrigerated crescent
rolls

long slices of
baked ham

Separate crescent rolls into 8 triangles. Cut each triangle into 3 small triangles. Place
(Continued)

Appetizer Crescents (Continued)

slice of ham in center of each small triangle, roll into crescent shape. Bake at 375° for 10-12 min. or until golden brown. (May use ham and grated cheese.) Makes 24 appetizers.

Pizza Party Rolls

Lois Clark

1 pkg. (14 oz.) pizza mix	1/2 c. finely
1/2 c. finely diced	diced bologna
Canadian bacon	1/2 c. (2 oz.)
1/2 c. finely diced	shredded
boiled ham	mozzarella cheese
1/2 c. cream style	
cottage cheese	

Combine packets of flour and herbs from pizza mix. Prepare dough according to pkg. directions. On waxed paper roll dough into an 18 x 8" rectangle. Combine remaining ingredients except the can of pizza sauce. Spread mixture evenly over dough. Roll up, beginning from long side, cut into 6 rolls, 3" each. Place rolls seam side down on greased baking sheet. Bake in 425° oven for 12 min. or till golden brown. Meanwhile, heat pizza sauce and pass with pizza rolls. Makes 6 servings or may be made smaller and served as snacks. Note: any combination of cooked pork will work.

Ham Puffs

Pat Winegardner

Puffs:

1 c. water	1/2 c. butter
1 c. flour	4 eggs

Heat oven to 400°. Heat water and butter to a rolling boil in large saucepan. Stir in flour. Stir vigorously over low heat until mixture forms a ball, about 1 min. Remove from heat. Beat in eggs (all at once) until smooth and

(Continued)

Ham Puffs (Continued)

glossy. Drop dough by slightly rounded tsp. onto ungreased baking sheet. Bake about 25 min. or until puffed, golden brown and dry. Remove puffs to wire rack and cool.

Filling:

2 c. ground cooked ham	1/2 c. finely
2 Tbsp. sweet pickle	chopped celery
relish, drained	2 tsp. finely
1/4 tsp. pepper	chopped onion
1/2 c. salad dressing	

Mix all ingredients together and refrigerate. Just before serving, cut off tops of puffs with sharp knife; remove any filaments of soft dough. Fill each puff with slightly rounded tsp. of ham mixture. Replace tops of puffs. Makes 5-6 doz. appetizers.

Ham-Pineapple Tidbits

Mahaska Co. Pork in
Education Committee

2 tsp. prepared mustard	8 slices ham
8 tsp. light brown sugar	1 can (13 oz.)
	chunk pineapple, drained

Preheat oven to 350°. Put 1/4 tsp. mustard and 1 tsp. brown sugar on each slice of ham. Cut each slice of ham in 4 strips the length of the piece of ham. Put a pineapple chunk on each strip and roll. Secure with a wooden toothpick. Put in oven for 5 min. or until golden brown. Makes 32 pieces.

SUBSTITUTIONS

<u>For</u>	<u>Use</u>
1 c. sifted all-purpose flour	1 c. plus 2 Tbsp. sifted cake flour
1 Tbsp. cornstarch, for thickening	2 Tbsp. flour
1 tsp. baking powder	1/4 tsp. soda plus 1/2 tsp. cream of tartar
1 whole egg	2 egg yolks plus 1 Tbsp. water (in cookies) or 2 egg yolks (in custards)
1 c. fresh sweet milk	1/2 c. evaporated milk plus 1/2 c. water <u>or</u>
	1/2 c. condensed milk plus 1/2 c. water (reduce sugar slightly) <u>or</u>
	1 c. reconstituted non-fat dry milk plus 2 Tbsp. margarine <u>or</u>
	1 c. sour milk or buttermilk plus 1/2 tsp. soda (decrease baking powder 2 tsp.)
1 c. sour milk or buttermilk	1 c. fresh milk with 1 Tbsp. lemon juice or vinegar stirred in.

(Continued)

SUBSTITUTIONS (CONTINUED)

<u>For</u>	<u>Use</u>
1 oz. unsweetened chocolate	3-4 Tbsp. cocoa plus 1 Tbsp. shortening
1 c. brown sugar, firmly packed	1 c. granulated sugar
1 tsp. dry mustard	2-3 tsp. prepared mustard
1 c. chopped onion	2 Tbsp. instant minced onion <u>or</u> onion flakes <u>or</u> 2 tsp. onion <u>salt</u> (decrease regular salt 1 tsp.)

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Mrs. Pat Winegardner
Route 1
Rose Hill, Iowa 52586

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