PORK CHOPS and APPLES . . . A Tried and True Combination



mand apples are an ways appreciated. When or where this combination was first served is lost in antiquity, but surely the person who started it must have been a real epicure of foods for the tart flavor of apples by contrast enhances remarkably the succulent flavor of pork.

Pork chops are a very delicate and tender meat which deserves to be cooked slowly. Long, slow cooking in a covered utensil develops their delightful flavor and makes them the most popular of meat dishes, welcomed wherever they are served.

The method of cooking pork chops is known as braising. They may be dredged with flour, then they are nicely browned on both sides, seasoned with salt and pepper, covered tightly, and allowed to cook very slowly ether on top of the stove or in the oven—until done. The length of time needed for cooking depends upon the thickness. Chops cut one inch thick need to be cooked about forty-five minutes. It is much better to have pork chops cut thick, at least an inch, because then they can be nicely browned on the unside they are so tender and julcy that they can be cut easily with a fork.

The apples shown in the above flustration are rose apples, apples which have been cooked in the store of the cooked about forty-five minutes. It is much better to have pork chops cut thick, at least an inch, because then they can be nicely browned on the unside while on the inside they are so tender and julcy that they can be cut easily with a fork.

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casily with a fork.

The apples shown in the above flustration are rose apples, apples which have been cooked in a syrup flavored and tinted with cinnamon candies.

\$90 Fee May Limit Seekers for Judgeships

With the opening of the period
—June 1 to June 25—in which
candidates for office must filenomination papers, the 18 Superior Court Judges against
whom one or more persons have
filed declarations of intention to
become candidates today waited
to see if these opponents were
sufficiently serious in their intentions to put up the \$90 filing
fee required by law for the first
time this year.

Only those who filed declara-

ne this year.

Only-those who filed declarams before May 27 are eligible file nominating papers. For at reason, three judges against nom no opponents filed, will automatically elected at the imary August 30. Seven of e remaining 18 judges whose rms expire this year have only e opponent, and thus their tes will be decided at the prices of the property of the proper



. . . Exercise in moderation and eat sensibly, using MAY-FAIR MILK as a complete food—as a beverage or in cooking dishes with low-calory



olds in the dressing. Stuffed oork chops are cooked in exact-y the same manner as any other oork cuts, by braising.

Salt and pepper Fry salt pork u

minutes. Put in the ples, sprinkle with sugar cover. Cook slowly until ten Add crumbs, pieces of salt pand season with salt and pep

Apple Stuffing
2 slices salt pork, diced
12 cup chopped celery
15 cup chopped or cracker c

1 cup bread or cracker 14 cup chopped parsley 5 tart apples, diced 14 cup sugar

appears to be fine old lace or heavy Scotch tweed.

Four leading Paris knitters, topped by Alicen Rice and including Koston DeWar, Anny Blatt and Wanda Koffer, are turning out everything from simple winte aports dresses to lavish gold and silver evening dresses knit of spun glass.

Alleen Rice who secons all fantastic models is busy making the sports clothes for Frances Munn's trousseau and smiling over the success of her crocheted sailor hat, which looks for all the world like a prim little straw. Mme. Jacques Allez is wearing the spain the aport of the models of the cook of the crocheted control of the world like a prim little straw. Mme. Jacques Allez is wearing the sailor in navy blue.

The crocheted canotier is not the only yarn accessory which

The croeneted canous of the only yarn accessory which Chez Rice is exploiting. There is also a smart golden yellow hat, crocheted in lacy design, with a stiff wide brim gently turned up all around. A metallic pin holds the center of the back strap.

Coed Killed in Paris Train Crash

INTEND TO WED

Styles

MARY FENTRESS

PARIS (U.P.)—Knit one, purious and then east a few glances in the direction of Parisian needle wielders to find out what's new in the knitting world.

What used to be simply handknits' are quickly entering the sphere of 'haute couture.' And what used to be obvious yarn is now transformed into what appears to be fine old lace or heavy Scotch tweed.

Four leading Paris knitters, topped by Alieon Rice and insuluding Roston DeWar, Anny Blatt and Wanda Koffre, are turning out everything from simple white sports of Rosses to lavish gold and silver evening dresses knit of spun glass.

Alleen Rice—who scorns all finitiastic models is busy males ing the sports clothes for Fran-

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CHECK THESE VALUES

Fruit Cocktail Dathty Mix 7c tall 11c Pineapple Fancy grade sliced 2 No. 21/2 31c No. 11/4 9c Sliced Pineapple Mente Jell-well Extra flavor gelatin per 4c Jell-O Freezing Mix Assorted 3 cans 25c Hershey's Syrup CHOCOLATE 4c 16.0z. 10c Roof Beer Snow Peak brand 3 32-ounce 25c (Price ex-tax, .08091; sales tax, .00242)

Soda Snowy Peak. Grape. Orange. 12-gunce 5c.
Root Beer. or Strawberry. bottles 12-gunce 5c.
(Bottles Extra) (Ex. Lat. - 04854; sales tax. 00146)
Grape Juice Pint bottle 15c. guart 25c.
bottle 25c. Grapefruit Juice Ariz-Sweet 2 No. 2 15c Pineapple Juice Libby, Dole, 14-oz. 5c Stokely Tomato Juice Ovaltine Swiss food drink 14.oz. 59c Ovaltine Drink a glass at night-sleep better 6 oz. 33c Black Tea Canterbury brand 27c 1/4-lb. 15c Snow Flake brand Salted Sodas Crackers Canned Milk Max-1-mum brand 3 tall 16c Cider Vinegar pint bottle 7c quart 10c Salad Oil Old Mill brand 17c quart 33c Formay Blended Shortening 46c 1-th. 17c Fleischmann's Yeast 3 cakes 10c

Flour BLOSSOM bag 17c No. 10 30c 241/2-1b. 65c Flour KITCHEN No. 5 19c No. 1037c 24/2-1b. 79c Sugar PURE CANE 52c FINE BEET 51c Granulated Sugar paper 10 lbs. 50c Post Toasties Double Crisp S-ounce 6c

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