

FOOD & FAMILY

Pork Roast Stuffed With Cheese Crackers

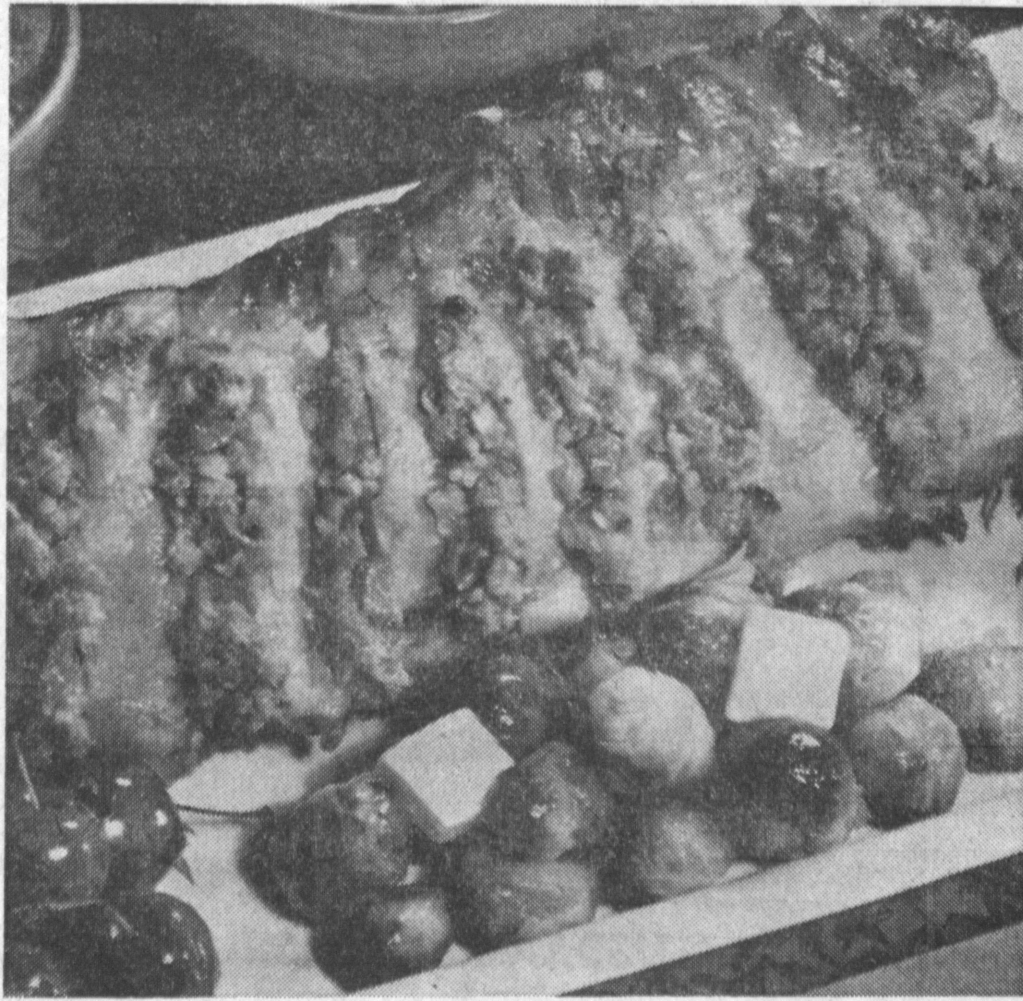
Stuffing for pork shoulder roast gets its unusual flavor from cheese tid-bit crackers and pimento.

STUFFED PORK ROAST

- 1/4 cup butter or margarine
- 1/2 teaspoon oregano
- 1 medium onion, chopped
- 1 large apple, cored and chopped
- 1/4 teaspoon salt
- Dash pepper
- 1/2 cup pimento, chopped
- 2 eggs, beaten
- 6 1/2-ounce package cheese tid-bit crackers, crushed (about 2 cups)

5-pound pork loin roast, center cut

Melt butter or margarine. Sauté oregano, onion and apple until tender. Stir in salt, pepper, pimento, eggs and cheese tid-bit crackers. Mix thoroughly but lightly. Cut pork roast through as for chops but leave attached at the rib ends. Fill each pocket with stuffing. Using a wire rack in roasting pan, roast in a slow oven (325 degree F) about 3 hours. Cover with foil during first 2 1/2 hours of cooking to prevent stuffing from becoming too brown. Makes 8 to 10 servings.



STUFFED PORK ROAST: Colorful, tangy stuffing made with cheese tid-bit crackers is the feature of this tempting pork roast. Serve with spiced crabapples, buttered brussels sprouts and tossed salad for a complete meal.

Kitchen Tips Are Offered

By BEA WEBB, Southern Calif. Gas Co. Home Economist

As many people know, we at the Gas Company Home Service Department answer numerous cooking questions by phone. You'd be surprised at the number of calls we receive for simple kitchen problems — simple, if you know the answer. Looking back over the calls, we've chosen a few tips that you may want too.

Heating rolls and muffins is an easy task if you have an automatic top burner. Put the rolls in a pan (un-greased) and sprinkle a few drops of water in the pan; cover pan and set on automatic top burner at 175 deg. until you're ready to serve. If you have no automatic top burner, put the rolls in a clean paper bag, sprinkle water lightly on the outside of the bag. Heat in the (closed) bag at 350 deg for 15 to 20 minutes.

Egg yolks and whites separate most easily when eggs are cold. Let them warm to room temperature, however, before heating for use in cakes, etc. Whenever egg yolks are left over, hard cook them for salads, sandwiches, etc. Slip the yolks into simmering salted water and poach till firm. Some recipes call for eggs beaten "slightly" — others say "well beaten." Why Slightly beaten eggs are used to thicken — well beaten eggs help to leaven or lighten a mixture.

When a recipe calls for a cup of sour milk or buttermilk and you've only sweet milk on hand, put 1 Tbsp. lemon juice or vinegar in a measuring cup. Then fill to cup line with sweet milk. Stir and let stand while you

get the rest of the ingredients ready.

Measure brown sugar by packing firmly into measuring cup and leveling off with a spatula unless the recipe specifies another procedure. If a recipe calls for "sifted brown sugar," press it through a coarse sieve, then spoon lightly into measuring cup and level off. To prevent lumps in brown sugar, store in airtight container with a slice of apple or orange in a piece of waxed paper. Change fruit often. Remove lumps from brown sugar by pressing through a coarse sieve or roll with a rolling pin. If lumps are quite hard, spread sugar on a shallow pan and heat at 300 deg. for a few minutes. Brown sugar that has been heated should be used at once.

If you come across a kitchen problem or want a recipe, do give us a call at the Home Service Department of the Gas Company.



BEA WEBB

COOK OF THE WEEK

Cook of the week is Mrs. Thomas E. Fitch of 3444 Emerald St., Torrance, whose recipe for Russian sauerkraut wins her \$5 in the weekly PRESS contest.

The tasty dish features beef, pork, sauerkraut and tomatoes in a top-of-the-stove main course.

RUSSIAN SAUERKRAUT

- 1 1/2 lbs. lean boneless fresh pork
- 1 1/2 lbs. beef
- 1/4 tsp. pepper
- 1 tsp. salt
- 1 small onion, chopped
- 1 large can sauerkraut (No. 2 1/2 size)
- 1 large can tomatoes (No. 2 1/2 size)
- 1 large green pepper, sliced or diced
- 1 pin sour cream (2 cups)

Dice pork and beef into

1/2 inch pieces. Put into a large frying pan with 1/4 cup shortening. Add salt, pepper, onion and cut up green pepper. Stir until brown and set aside. Drain off excess fat.

Into a large stewing kettle place the sauerkraut. Arrange browned mixture over the kraut. Pour tomatoes over this mixture. Cover and simmer very slowly for 50 minutes or until meat is tender.

Spoon sour cream over the top, cover and simmer about 10 minutes more.

If you have a favorite recipe you would like to share with our readers to be considered for Cook of the Week honors, please jot it down and mail to: Food Editor, Torrance Press, 3238 W. Sepulveda Blvd., Torrance.



Catsup Adds Flavor To Main Dish Recipes

Extra flavor is captured in main dish recipes by addition of catsup to ingredients. Three luncheon or dinner dishes which make use of the tomato tang of catsup are: jambalayah, macaroni Viennese and ham loaf with apricot-tomato sauce. Recipes follow:

JAMBALAYAH

- 2/3 cup uncooked rice
- 1/2 cup chopped celery

- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 3 tablespoons butter or margarine
- 1 can (10 1/2 ounces) condensed cream of tomato soup, undiluted
- 1/4 cup catsup
- 1 tablespoon worcestershire cause
- 1/4 teaspoon salt
- 1 pound green shrimp,

cooked (1/2 pound cleaned)

Cook rice in boiling salted water until tender. Meanwhile, saute celery, onion and green pepper in butter. When tender, add soup and next 3 ingredients. Simmer, covered, for 5 minutes, stirring occasionally. Add shrimp, simmer 5 minutes more. Serve over hot rice. Makes 4 servings.

MACARONI VIENNESE

- 1 medium onion, thinly sliced
- 1/2 cup sliced celery
- 2 tablespoons butter or margarine
- 1/2 cup catsup
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon worcestershire sauce
- dash pepper
- 1 can (4 ounces) Vienna sausages, drained
- 2 cans (15 1/4 ounces) macaroni with cheese sauce

Saute onion and celery in butter until tender. Stir in catsup and remaining ingredients except macaroni; bring to a boil; simmer 5 minutes. Heat macaroni; place on platter with meat sauce in center. Garnish with parsley. Makes 4 servings.

HAM LOAF WITH APRICOT-TOMATO SAUCE

- 1 pound (2 cups) ground lean, cooked ham
- 1 cup soft bread crumbs
- 1/3 cup chopped onion
- 1/3 cup chopped green pepper
- 1 egg
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/8 teaspoon ground cloves
- 1 cup apricot nectar
- 1/2 cup catsup
- 1/4 cup drained, crushed pineapple
- 1/2 teaspoon lemon juice

Heat oven to 350 degrees F. (moderate). Combine ham and next 7 ingredients. Mix well; form into loaf. Place in baking pan (8"x8"x2") or (10"x6"x1 1/2"). Cover with sauce made by combining apricot nectar and remaining ingredients. Bake 1 hour or until done, basting frequently. Makes 6 servings.

ROYAL NEIGHBORS SET POTLUCK

The Torrance Royal Neighbors will sponsor a dance on Tuesday, 8 p.m. in the women's clubhouse, 1422 Engracia.

Music will be provided by Moe's Orchestra. A potluck dinner will precede the dance at 6:30.

Hearts and Flowers Belong at Showers

It's always open season on showers. Year-round events — engagements, weddings, new homes, new babies — are occasions for gala get-togethers.

Shower Scheme

Here's a hearts and flowers shower scheme, pretty as any, and easier than most. The strategy involves a punchbowl with frozen strawberry ice for a centerpiece, and sandwiches that can be stored and then trimmed at the last minute.

Here's the how of it:

Trim crusts from thinly sliced white bread and cut into lengthwise slices. Go over slices lightly with a rolling pin to make firm, clean-cutting surfaces. Spread with cream cheese and press out with a heart-shaped cutter. To make cornucopias cut squares of spread bread and overlap opposite corners. Press edges; the cheese holds the cornucopias in shape. Freeze or cover shapes with a damp cloth and store in refrigerator.

To decorate, use chives for flower stalks, red caviar for lily of the valley blossoms, small wedges of red radishes to form tulip petals, egg

slices with parsley stalk stems for other posies.

Fill cornucopias with sprays of watercress spiked with bits of radish, or field leaves and bits of cucumber, or celery stalk tops and pimiento strips.

Orange Blossom Punchbowl

- 1 pint whole strawberries
- 1 quart orange juice or juice blend
- 3 limes, juiced
- 3/4 cup superfine sugar
- 1 large bottle ginger ale
- 1 bottle (4/5 quart) bourbon, or blended whiskey, or gin

Put a thin layer of water in a heart-shaped mold; outline with whole strawberries. Freeze. When berries are imbedded in ice, fill mold with water and freeze solid. Before serving, dip mold briefly in cold water, and invert in punchbowl.

Punch Recipe

For the punch, combine juices, add sugar, and stir to dissolve. Pour over ice heart in a three-quart punchbowl. Add ginger ale and gin or whiskey. Stir lightly. Serve in punch cups garnished with whole strawberries. Yields 13 to 16 cups. Double proportions for larger punchbowls.

French Toast Sandwich Uses Leftover Ham

Traditional with Easter is the serving of ham for the festive dinner. If you're like many homemakers, now comes the problem of what to do with what's left over.

One of the favorite sandwiches over the years has been the combination of sliced ham and cheese. There is a delightfully different twist to this sandwich — make it a hot French toast sandwich built up in layers of ham, cheese, and asparagus spears and serve with a tempting mushroom sauce. The sauce . . . magic from a can . . . condensed cream of mushroom soup accented with thyme. Truly a delectable treat for lunch or supper.

Enjoy delicious stewed fresh rhubarb as the dessert to your "souper" sandwich meal.

FRENCH TOAST SANDWICH WITH

Orange Surprise Features Gelatin

ORANGE SURPRISE

- 6 oranges
- 1 3-ounce package lime-flavored gelatin
- 1 cup orange juice
- 1 cup heavy cream, whipped
- 1/2 cup heavy cream, whipped
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1 teaspoon grated lemon rind

Cut the top off each

orange. Scoop out the pulp. Strain the juice, adding 1 cup. Prepare lime gelatin using one cup orange juice, heated. Chill until partially set. Whip 1 cup cream until it forms stiff peaks, when beater are lifted. Beat in lime gelatin. Chill. Whip remaining 1/2 cup of heavy cream with confectioners' sugar and vanilla extract. Stir in lemon rind. Garnish tops of orange cups with this mixture. Makes 6 servings.

School Menus Told for Week

As a public service the Press publishes elementary school lunch menus to aid housewives preparing to do marketing to plan dinner accordingly.

Lunches to be served in the elementary school cafeterias for the week beginning tomorrow are as follows:

THURSDAY

Salisbury steak and gravy, whipped potatoes, tomato wedge on lettuce, cherry pudding, bread and butter, and milk.

FRIDAY

Grilled cheese sandwich,

potato salad, relishes, citrus fruit cup and milk.

MONDAY

Spaghetti with meat sauce, buttered spinach, carrot and raisin salad, hot French bread with cheese stick, sliced peaches with cookies, and milk.

TUESDAY

Manager's choice.

WEDNESDAY

Hamburger steak in sauce, candied sweet potatoes tossed green salad, hot cornbread, cherry sundae, and milk.