

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

HOUSEKEEPERS' CHAT

Friday, November 4, 1932.

(FOR BROADCAST USE)

Subject: "Planning a Simple Dinner." Information from the Bureau of Home Economics, U. S. D. A.

---o---

Yesterday Marian Lee, burst into our kitchen so suddenly that Cousin Susan jumped and almost dropped the pitcher of waffle batter she was carrying. But Marian Lee didn't notice that. She was just bubbling over. She was shouting, "See here, Aunt Sammy, I wonder if you --"

"Young lady," said Cousin Susan, tartly, "If you'd come in more quietly you'd save my nerves and prevent serious accidents. If I'd dropped that pitcher Uncle Ebenezer would never have forgiven me. It was a present from him on my last birthday. I don't approve of tornadoes in the kitchen, especially early in the morning. Enough to make a body jump out of her skin."

"I beg your pardon, Cousin Susan," said Marian Lee, "but I have to have Aunt Sammy's help on a family problem, a serious family problem, and I am in a big rush."

"So I see," said Cousin Susan.

"My problem is about pork chops, Aunt Sammy," Marian Lee continued. "My husband has always like pork chops. And now, all of a sudden, he says he wants them fixed in some new and different way. He's not satisfied with the way I've been cooking them all these years, and besides, he's bringing company home for dinner tonight. I told him I only knew one way of cooking pork chops. And he said, 'That's just the trouble. Why don't you go and consult Aunt Sammy?' So here I am, all in a flutter, you might say. Six good thick chops are in my refrigerator. I'm afraid they'll go to waste, if I can't find some new way to fix them."

"How would you like to stuff them?"

"Stuff CHOPS?"

"Yes, stuff and bake them with a half an apple on top of each."

"It sounds awfully good. Will you give me the recipe?"

"Of course. I'll give it to you right now. Here's a pencil to take it down."

The recipe for stuffed rib chops with apples is quite a long one. There are eleven ingredients.

6 rib pork chops cut 1-1/2 inches thick	1/4 teaspoon of salt
1 cup of fine dry bread crumbs	1/8 teaspoon of savory seasoning
1/4 cup of chopped celery	Dash of pepper
1 tablespoon of fat	1/8 teaspoon of celery seed, and
1 tablespoon of minced onion	3 tart red apples
1 tablespoon of chopped parsley	

Guess I'd better review those ingredients. That's a long list. (Repeat.)

First fix the stuffing. Cook the celery, onion and parsley in the fat for a few minutes. Then add the bread crumbs and seasonings, and stir until well mixed.

Now wipe the chops with a damp cloth. Make a deep slit in each chop that will act as a pocket for the stuffing. Sprinkle the chops with salt and pepper and rub them lightly with flour. Sear the chops in a heavy hot skillet, turning the fat edges down at first and then browning both sides. Then fill each chop with stuffing and skewer the edges together with toothpicks.

Lay the stuffed chops on a rack in a baking dish or a pan with a cover. On top of each place a half an apple with the cut side on the meat. You'll want to core each apple but not peel it. Now, cover the chops closely and bake in a moderate oven (350 to 375 degrees F.) for about 45 minutes---or until the meat is tender. Lift the chops and apples together from the baking dish onto a hot platter and remove the toothpick skewers. Garnish with parsley and serve at once.

Since we've started with these pork chops for Marian Lee we might as well go on and plan the rest of the menu for an easily served dinner for her -- and you. You can bake some nice big potatoes in the oven alongside of the pork chops. That will do for the first part of the meal. Then for the end of the meal, how about a fruit salad served with crisp, salty wafers. And your favorite kind of cheese. And probably you'll want a hot beverage like coffee or tea to drink.

Dinner's planned.--Let's finish today's chat with some good cleaning ideas a smart housekeeper told me about the other day. She said she had always been bothered about how to clean her dustless mop. If she shook it out of the window, the dust got all over everything and was just as likely as not to blow right back in the house. So now she shakes her mop into a large paper bag. And she protects her hands with washable gloves while she removes those rolls of dust that don't shake off.

You may like the old-fashioned dust pan that you have to stoop over to use, but this friend of mine says she finds that a long-handled dustpan saves her back from many an ache.

Another article she praises is the push broom for sweeping up smooth surfaces like linoleum or wood. Frequent washing of this broom, she says, will keep the bristles straight and make the broom last longer.

All her broom and brushes have screw eyes set carefully in the end of the handle so they can hang up neatly in her cleaning closet. Then they never have to rest on the bristles and become bent and out of shape for efficient use.

---o---

Monday, I'll tell you about some new ideas for making good things from peanuts.

