

At Home With Trudy McNail

Gourmet Chops With Rice



September is with us, bringing autumn, back to school, and the hum of activity that goes with every day living and the workaday world. Vacations are over for many and memories will linger while and be treasured dearly. There's still plenty of mild weather and outdoor living to be enjoyed and above all an abundance of good food from bountiful and varied crops.

Heading the list of plentiful meats for September will be pork. It's nutritious, versatile and reasonably priced. Even everyday foods like pork chops can be prepared in interesting and unusual ways for the most elegant of occasions. A perfect example is GOURMET PORK CHOPS WITH RICE . . . tender pork chops in a rich, savory mushroom sauce, served over fluffy hot rice.

THE SECRET IS in the sauce and it's so smooth, seasoned just right and so easy to make with canned consommé and double rich evaporated milk. You know evaporated milk has a special blending quality that combines all the flavors smoothly, deliciously.

Next time you entertain, serve GOURMET CHOPS WITH RICE and it's ready for compliments. Actually, since it is so easy to fix and since pork is so plentiful, you'll want to try it for family meals, too.

GOURMET CHOPS WITH RICE

- 4 pork chops, 1/2 inch thick
- 1/2 t. pepper
- 1 t. salt
- 1 T. shortening
- 1 c. beef consommé
- 1/2 t. thyme
- 1 c. finely cut celery
- 1 c. sliced onion
- 1/2 c. can mushroom stems and pieces
- 1/2 c. flour
- 1 T. dried parsley flakes
- 1/2 c. evaporated milk

Sprinkle both sides of chops with salt and pepper. Brown slowly on both sides in shortening in a 10 inch skillet. Drain off fat and stir in consommé, thyme, celery and onion. Cover and simmer chops in consommé mixture for 30 minutes. Meanwhile, drain and save juice from mushrooms. Stir mushrooms into flour until mixture is smooth. Remove skillet from heat and move chops to one side of skillet. Gradually stir flour mixture into consommé mixture.

Cook, stirring constantly, until mixture thickens. Stir in drained mushrooms, parsley flakes and evaporated milk. Arrange chops in sauce. Cover and cook over low heat 5 minutes. Serve with hot rice. Makes 4 servings.

DID YOU KNOW that pork

is second to beef in amount of meat eaten by the American people. This year, Americans probably will eat 15 percent more pork than last year. Pork has been a good buy all year long, but it will be an exceptional buy this fall. The 1956 spring pig crop, which comes to market now, was 12 percent larger than the same crop last year.

Besides pork chops you'll want to try the thin-sliced fresh or smoked pork chops. Or, perhaps, a fresh ham or loin roast, which makes tasty sandwiches at another time. Perhaps you will be planning a picnic for Labor Day. Ready to eat ham is always a favorite. It is at its low now through December.

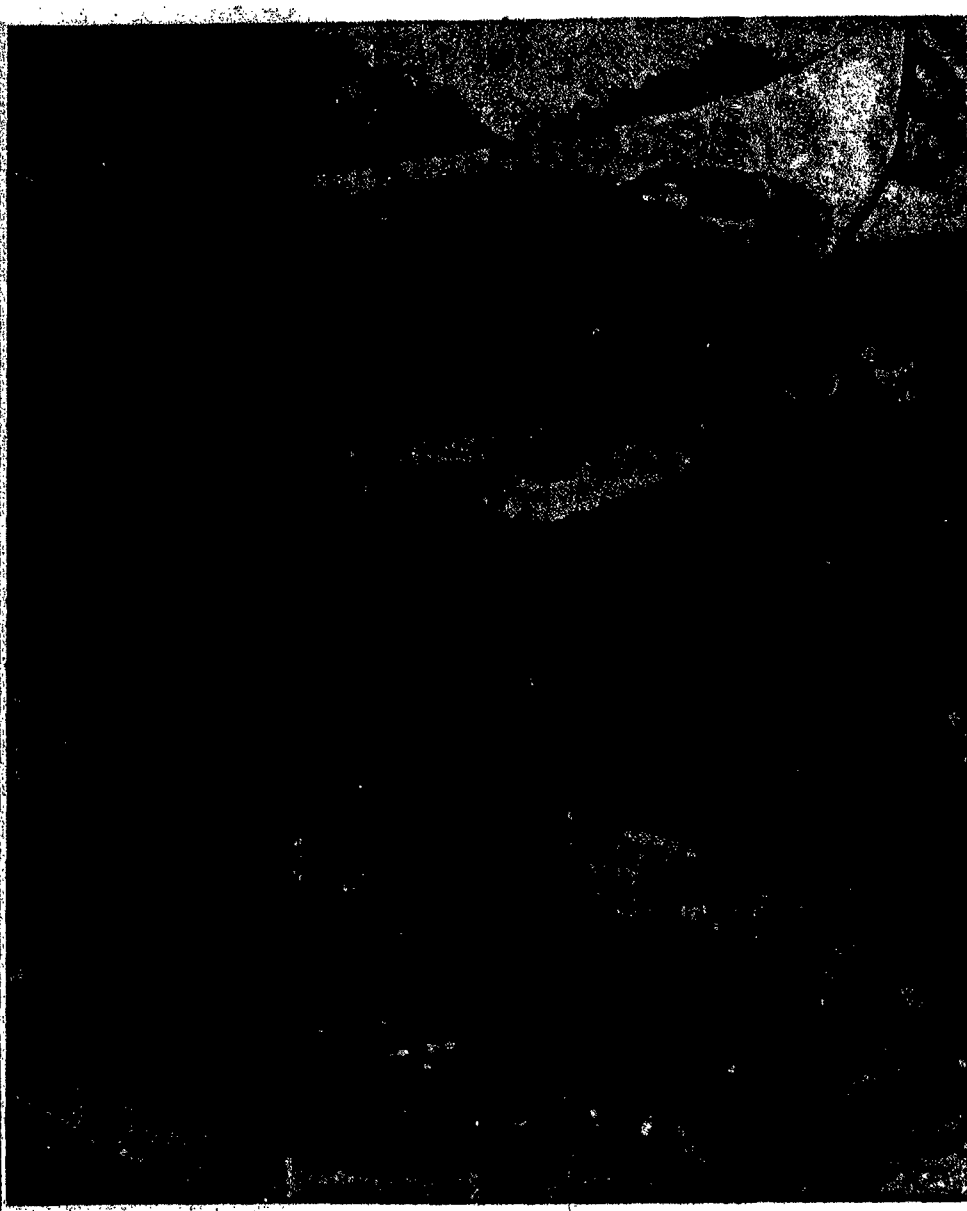
NOW IS THE TIME to select cucumbers for your pickling. Later in the season they are more susceptible to disease. For pickling, choose good quality cucumbers. They have dry, bumpy skin and are firm. Bruises, over-maturity, cucumbers will like to have poor color and to be ready.

For best results, consider the size of the cucumbers. The smallest size or "pickling" size can be made into very sweet or sour pickles with less chance of shrinking that whole cucumbers of larger sizes. The next size — 3 1/2 to 4 inches long and 1 to 1 1/2 inches in diameter — is good for bread and butter pickles. Those that are 5 inches long and 1 1/2 inches in diameter are suitable for chunk pickles, bread and butter pickles, and dill pickles.

GRANDMOTHER'S BREAD AND BUTTER PICKLES

- 6 quarts, medium sized thinly sliced cucumbers
- 1/2 c. salt
- 6 medium sized white onions, sliced
- 2 c. water
- 1 quart vinegar
- 4 cups sugar
- 2 T. celery seed
- 2 T. mustard seed

Wash cucumbers thoroughly before slicing. Arrange cucumbers and onions in layers in



Gourmet Chops With Rice

earthenware crock or bowl. vinegar, sugar, celery seed and mustard seed. Sprinkle each layer with salt. Bring to a boil, stirring until thick. Drain off the juice that has accumulated. Combine water, vinegar, sugar, celery seed and mustard seed. Add cucumber mixture and bring once more to the boiling point, but do not boil. Pack immediately into hot sterilized jars. Seal at once. Makes 6 pints.

Meeting Proposed With Orthodox

Vatican City — (RNS) — Rome Radio quoted undisclosed "authoritative Vatican sources" as saying that Pope John XXIII would welcome a meeting between

leaders of the Roman Catholic and Eastern Orthodox Churches to discuss the possibility of reunion.

The station said the sources pointed out that such meetings were held until the 15th century and that recent reports from Rhodes, Greece, that unity discussions between the two Churches might take place next year "should not have aroused great surprise in the world."

THE REPORTS resulted from informal talks held by Orthodox leaders and two Roman Catholic journalists who were in Rhodes for the annual meeting of the World Council of Churches' Central Committee.

In commenting on the unity conference, the Vatican sources were reported to have said that a Catholic-Orthodox meeting could be useful to both parties apart from the problem of union, in that they would be able to discuss, for example, the struggle against world-wide atheism.

The sources also were said to have recalled that Pope John in an address to leaders of Italian Catholic Action earlier in August declared: "Why would it not be possible to unite those who are agreed on the exaltation of the most memorable fact of human history — the victory of civilization in the light of Christ."

COURIER-JOURNAL Friday, September 4, 1959

CARMELITE PRIESTS

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As a Carmelite Priest's own Order is calling for volunteers. Write for information today to Fr. Vincent O. Caron, 124 South St., Auburn, N. Y.



Family Crusade Set In Mexico

Mexico City — (RNS) — Archbishop Miguel Darío Miranda of Mexico has called a meeting of all Catholic Action groups in the country to urge that they enter into a crusade to "bring God back into the family."

GOD LOVE YOU!

By MOST REV. FULTON J. SHEEN

PRAYERS NOT ANSWERED?

We always knew, but never so profoundly as now, that the way to receive favors is not merely to pray but to sacrifice. Have you been making sacrifices, perpetual and otherwise, and are still without response? You must do more than pray. Make a sacrifice, doing without a dessert or a package of cigarettes each day for nine days and send the equivalent to the Holy Father's Missions. Also promise that when the favor is granted you will make a more substantial sacrifice. If your prayer is best for God's glory and your soul, your favor will be granted.

HOW LONG SINCE LAST CONFESSION?

Most unhappiness comes from our sins; most hatred of religion comes from an uneasy conscience which would destroy the institutions that uphold morality and decency. Persecutors wrongly feel that if they could destroy the Church, they could then sink with impunity and never again have a gnawing conscience. If you have been away from confession for a long time, pray for it by making a sacrifice for the Holy Father's Missions. Once you empty yourself to help give the faith to others, Our Dear Lord will fill up that emptiness with His grace of repentance.

LET THE HOLY FATHER DECIDE

Which kind of a giver do you prefer? One who gives you \$200 but lets you buy with it a vacuum cleaner to be used in the dining room only, or one who gives you \$100 and tells you to do with it whatever you please? The Holy Father, too, prefers the second kind of giver. He knows best what to do with your sacrifice; he also can start a new Diocese in another part of the world! Therefore, when you sacrifice for the Missions, Give to the Holy Father! Let him decide!

That is what the Society for the Propagation of the Faith always does, because it is his own Mission Society. Send your sacrifices to the Society for the Propagation of the Faith, 368 Fifth Avenue, New York 1, N.Y.

GOD LOVE YOU to \$10 "For all the graces I've received in the past." To \$15 "For all the graces I've received in the past." To \$20 "For all the graces I've received in the past." To \$30 "Today is the anniversary of my being wounded. I celebrate it in a thanksgiving way, because it was the event that brought me back to the Church." . . . to Mrs. M. for \$5 "Out of love, understanding, and little savings I would manage" . . . to "Little Girl" for \$1 "My uncle gave it to me for ice-cream."

Nothing is treasured more than a gift of love. GOD LOVE YOU MEDALS is such a gift. For what can prove your love more than your offering for the unknown poor, homeless millions, hungry for physical and spiritual food. At your request we will send you the medal of your choice:

- \$3 Small silver medal
- \$5 Small silver medal and chain
- \$10 Small 10K gold filled medal and chain
- \$25 Large silver medal
- \$100 Large 10K gold filled medal

Cut out this column, pin your sacrifice to it and mail it to Most Rev. Fulton J. Sheen, National Director of the Society for the Propagation of the Faith, 368 Fifth Avenue, New York 1, N. Y. or your Diocesan Director, Rev. George S. Wood, 50 Chestnut Street, Rochester 4, New York.

Italy City Schools Gird For Influx

Fribourg, (NC) — Twenty per cent of the Italian population will shift from rural areas to the city in the next decade, an Italian educational expert said here.

Franco Bonaccina, director of the National Teaching Center in Rome, cited recent studies of population trends in Italy in an address to the Italian Congress of Catholic Secondary Education here.

PROFESSOR BONACCINA urged that schools adapt their curricula to aid students in adjusting to the shift from rural to city life.

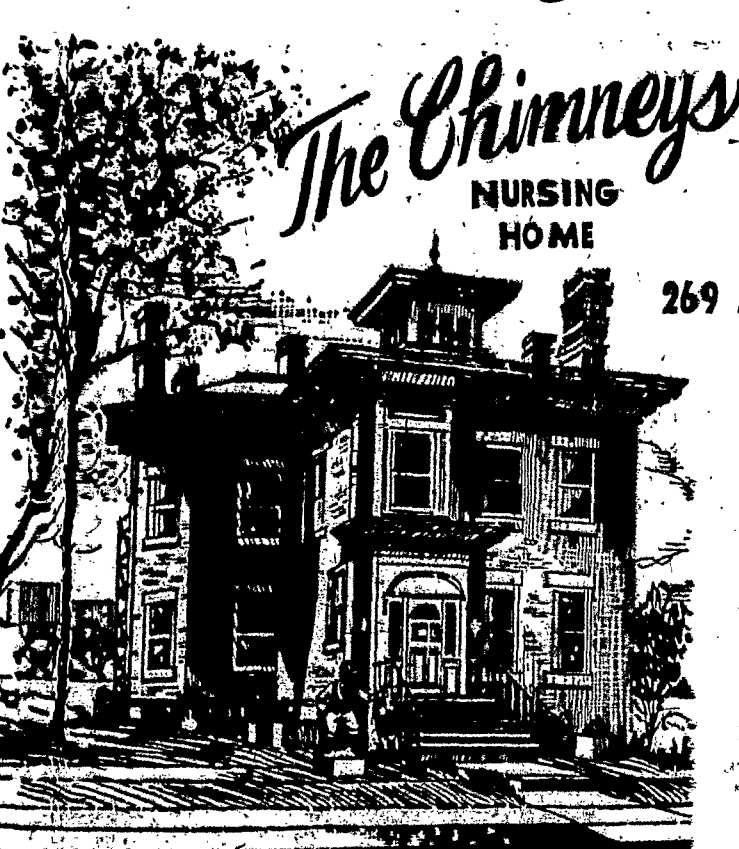
"This inevitable transfer cannot be successful unless it is carefully prepared for," he said. "Young people will be confronted with an entirely new physical and moral atmosphere and they will live in completely different social groups."

"It is therefore most important and urgent," he added, "that besides an elementary education, they also acquire during their school years a precise knowledge of the new society that will absorb them, so that this transfer may happen without moral damage or disillusionment."

Frescoes Discovered

Vatican City — (RNS) — Vatican experts are busy examining a series of frescoes, for the Propagation of the Faith, about 350 years old, which were found during repair work in the Papal apartments here.

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