The Warren Record, Warrenton, North Carolina, Thursday, July 21, 1977 - Page 7 **USDA CHOICE TABLERITE Flavor** Adventure FULL CUT • from the Far East ROUN STEAK LB BONELESS ROUND STEAK. 1.09 LB BONELESS TOP ROUND STEAK 1.59 LB TABLERITE Family **V.C. SMOKED** FRANKS Pak 12 OZ. PKG Sausage **69**¢ TABLERITE 12 BACON OZ. 12'0Z. PKG. **99**° PLUS TAX lb. and DEPOSIT At IGA We Like People!!

The Far East can be as near blended syrup. The mapleas your kitchen with this ex- blended syrup lends a distinct, citing recipe suggestion. Orien- yet delicate flavor to this extal Sweet 'N Sour Pork is an pertly seasoned sauce. easy version of the colorful, tantalizing Chinese specialties, so popular today.

lightly coated with batter makes exotic fare for adven-(begun from pancake mix) and turesome diners. A light, seafried in oil. The pork is then sonal dessert might be colorful combined with a tangy sweet- chilled melon balls and crisp sour sauce, boasting squares of fortune cookies. Your family green pepper and juicy pine- or guests will be impressed with apple chunks. The 'sour" of your creativity and delighted the sauce is vinegar, and the with this dinner with a Far East "sweet" comes from maple- flavor.

ORIENTAL SWEET 'N SOUR PORK

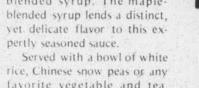
Fried Pork: 2 pork blade steaks, cut 1/2-inch thick 1/2 cup pancake mix 1 egg, beaten 1/4 cup chicken stock 1/2 teaspoon salt Vegetable oil 201 330H 0343

Sauce: 1 large green pepper, cut into 1-inch cubes 1 garlic clove, minced 1/2 cup chicken stock 1/2 cup maple-blended syrup 1/4 cup vinegar 1 teaspoon soy sauce One 15-oz. can pineapple chunks

2 tablespoons corn starch

For fried pork, cut pork steaks into 2x1-inch pieces, removing bones. Combine pancake mix, egg, chicken stock and salt; mix until batter is fairly smooth. Dip pork cubes into batter. Fry in 1/2-inch deep hot oil (400°F.) 7 to 8 minutes or until crisp and golden brown, turning once. Remove pork from oil. Drain oil, reserving 1 tablespoon.

For sauce, saute green pepper and garlic in reserved hot oil. Add chicken stock, syrup, vinegar and soy sauce. Bring to a boil; simmer 1 minute. Drain pineapple, reserving 1/2 cup juice. Combine corn starch with reserved juice; gradually add to green pepper mixture. Cook over medium heat, stirring constantly, until sauce is thickened and clear. Stir in fried pork and pineapple; continue cooking over low heat about 2 minutes. Serve over hot cooked rice, if desired. Makes 3 to 4 servings.



favorite vegetable and tea, Cubes of boneless pork are Oriental Sweet-Sour Pork



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from HISTORY'S SCRAPBOOK DATES AND EVENTS FROM YESTERYEARS

July 22, 1934-"Public Enemy Number One", John Dillinger is shot and killed by a group of 27 federal narcotics officers in Chicago. July 23, 1829-William A. Burt of Mount Vernon, Michigan,

receives a patent for his "typographer." claimed by many to be the first typewriter in history.

July 24, 1866-Tennessee becomes the first seceding state to be readmitted into the Union following the end of the Civil War.

July 25, 1866-Ulysses S. Grant receives the rank of general of the U.S. Army, the first American officer to be so designated.

July 26, 1947-Congress passes a bill merging the U.S. Armed Services under a single Secretary of Defense.

July 27, 1909-Orville Wright sets a world record by staying aloft in an airplane over Fort Myer, Virginia, for 1 hour, 12 minutes and 40 seconds.

July 28, 1821-Independence Day in Peru, commemorating General San Martin's proclamation of freedom from Spanish rule.

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